MARCH 2014

One swallow does not make a summer, but one skein of geese, cleaving the murk of March thaw, is the Spring. ~Aldo Leopold

FRESH.

2014 Winter Markets:
The Farmers Market at Maryland: Wednesdays, February 5th - April 16th, 11am-3pm. Outside Cole Fieldhouse, University of Maryland College Park campus.

The Greenbelt Farmers Market is organizing a Winter Drop - when select farmers/vendors will deliver pre-ordered products - at their market site on Sunday, March 16th at 10:00am. Sign up for their newsletter to get details about what products are available for pre-order, and notices about future winter drop dates. All items must be pre-ordered directly from the farmers/vendors themselves.

Riverdale Park Farmers Market: Thursdays thru March 27th, 3pm-7pm. Town Center Market at 4705 Queensbury Road (note different location from full-season market).

Stay tuned for a complete list of 2014 markets in April's newsletter!

Cabin Creek Heritage Farm Meat CSA:
Cabin Creek Heritage Farm in Upper Marlboro will be offering a meat Community Supported Agriculture (CSA) program, year-round, quarterly pickups, beginning in March. For information on pricing & how you can sign up, go to their website.

LOCAL.

P.A. Bowen Farmstead Open House & Farewell
Mike and Barb Haigwood, P.A. Bowen's Farm Managers, are moving on and leaving the farm March 31st to begin consulting and teaching in the area. Contact them and learn about their business at their new website. There will be a send-off, open house at the farm store March 22nd, 10:00am-6:00pm. Stop by, wish them well, learn about Mike's Australia trip, and their newest endeavor!

TEDx Manhattan Viewing Party
March 1st
Upper Marlboro
TEDx Manhattan: Changing the Way We Eat is a one-day food justice extravaganza featuring a dynamic and diverse group of speakers breaking down issues in the sustainable food and farming movement and discuss innovative solutions.

There will be a lunch discussion on sustainability in our local food system and a panel on Youth Voices in Food: Prince George's County's Public Schools Students.

The viewing will be held at the Westphalia Training Center, 9109 Westphalia Rd, Upper Marlboro. Register at Eventbrite.

Farm-Based Educators Gathering
March 11th, 9:00am-3:30pm
Upper Marlboro
Join us at Montpelier Farms for the Second Annual Gathering of the Mid-Atlantic Farm-Based Education Network! Take a tour and learn how this working farm incorporates agricultural education through dedicated programs and events, farmer's market, and as a fun destination for families.
SMADC Wins Sustainable Growth Award

The Southern Maryland Agricultural Development Commission received the 2014 Maryland Sustainable Growth Commission Award for Leadership and Service for accomplishments that advance public appreciation, understanding and promote smart growth at a reception in Annapolis on February 5th.

The Leadership and Service Award, presented by Maryland Sustainable Growth Commission Chairman John Laria, recognized SMADC's "demonstrated commitment to connecting farms and food to residents, creating healthy communities and helping transition former tobacco farmers to prosperous alternatives." Read the full article here.

FUN.

Romano Vineyard & Winery

March 8th and 15th, from 12:00pm-5:00pm, you can stop by Romano Vineyard & Winery, taste the wines, and pretend that Spring has arrived.

Wear green to the winery (8th & 15th only) and receive 10% off your purchase. Give St. Patrick's Day and green beer a run for its money...

If you can't make it to the winery on the 8th or 15th, the Maryland Wineries Association Passport Experience - Patuxent Trail, will be held March 22nd & 23rd, 12:00pm-5:00pm, both days. For more information or to purchase tickets for this event visit the Wineries Association website. Explore the wide variety of wineries Southern Maryland has to offer!

Three Day Intensive Introduction to Urban Commercial Agriculture

April 4th-6th

Edmonston, MD

This 22 hour, very intensive weekend hands-on course, taught by ECO City Farms, will provide you with the sustainable strategies to plan and design an intensive food production system, based on your needs, goals, and resources, and suited to your own individual urban space. A continuing education certificate will be awarded upon completion of all three days.

Cost is $583, including meals and materials. Registration is online on the PGCC website. Select Workforce Development and Continuing Education Students.

Should you have difficulty finding or registering for this course, contact Lori Jones at 301-322-0964.

Class Location: ECO City Farms, 4913 Crittenden Street, Edmonston