MAY 2013

"Horticulturally, the month of May is opening night, Homecoming, and Graduation Day all rolled into one." ~Tam Mossman

FRESH.

And the Markets Just Keep Coming!
The following farmers' markets will open in May:

- **American Market at National Harbor**: Saturdays, May 4-Oct 26, 10am-4pm
- **Bowie Farmers Market**: Sundays, May 19-October 27, 8am-noon
- **Cheverly Community Market**: every other Saturday, May 4-Oct 26, 8am-noon
- **Freedom Farmers Market**: Wednesdays, May 22-October 31, 2pm-7pm
- **Glenn Dale Farmers Market**: Sundays, May 12-November 2, 9am-1pm
- **Mount Rainier Farmers Market**: Saturdays, May 4-November 2, 2pm-7pm
- **Seat Pleasant Farmers Market**: Thursdays, May 9-October 3, 4pm-7pm

Find a full list of all county farmers markets [here](#).

Want to Forage in Your City? There's a Map for That
If you really love your peaches and want to shake a tree, there's a map to help you find one. That goes for veggies, nuts, berries and hundreds of other edible plant species, too. [Read more and find the website here](#).

LOCAL NEWS.

Second Foal Born on University of Maryland Campus
College junior Steve Moirano has no children of his own, but he played the proud parent Saturday as a pair of foals debuted to a crowd of onlookers at the University of Maryland campus farm. Read the rest of the article [here](#).

May is National Egg Month!
May is National Egg Month, a time to encourage citizens to seek out locally produced eggs and to recognize Maryland farmers who produce nearly 75 million dozen eggs a year. To celebrate National Egg month, [Maryland's Best](#) will be holding a drawing for egg related prizes, including aprons, copies of the cookbook "Dishing Up Maryland" and a mini-iPad. To register for the drawing [click on this link](#).

Children's Day at Accokeek Foundation
Saturday, May 11th
11:00am-3:00pm
Accokeek, MD
Step back in time to a spring day in 1770. The National Colonial Farm's annual Children's Day event is a popular family event that allows visitors to experience history and culture, while spending the day in a scenic national park. Bring your picnic lunches, and be a part of history and farm life while helping the "Bolton" family with their daily chores: spinning wool, churning butter, washing clothes, gardening, and cooking.

Visit the farm animals, watch a cooking demonstration, participate in a kid-friendly archaeological dig, play colonial games, and enjoy a musical performance by the Irish Jam Session.

$5.00 general admission; members free

Grow-to-Give Vegetable Garden Build Day
Monday, May 13th
10:00am-12:00pm
Capitol Heights, MD
The Gethsemane United Methodist Church and the University of Maryland Extension Food Supplement Nutrition Program seek
**FUN.**

**Romano Vineyards Open House**
Romano Vineyard & Winery will be open Saturday, May 18th, 12:00pm - 5:00pm. Have you ever had a wine slushie? Ask about our wine slushies when you visit the winery. Directions and information at their website.

They'll also be at the **Marietta Wine Festival** at the Marietta Mansion, May 25th, 11:00am-5:00pm

**Spring Farm Festival at Hard Bargain Farm**
Saturday, May 4th, 11:00am-4:00pm
Free admission

A day in the country for the entire family. Each spring the [Alice Ferguson Foundation](#) opens their gates to the public for our annual Spring Farm Festival. Come enjoy the view, the natural areas, and the lively barnyard that is a "living laboratory" for thousands of children each year.

- Plant Sale - veggies, herbs, perennials, annuals, native plants and more!
- Live Music, Arts & Crafts Sale
- Hay Wagon Rides to the Potomac River (nominal fee)
- Barnyard Adventures: Cow Milking, Sheep Shearing, Wool Spinning, Butter Churning, Blacksmithing
- Kids' Activities at the Log Cabin

Food and refreshments will be for sale. Enjoy lunch on top of the hill overlooking the Potomac River toward Washington, DC and Mount Vernon.

**Maryland Sheep & Wool Festival: Celebrating 40 Years on May 4th & 5th!**
The [Maryland Sheep and Wool Festival](#) is one of the largest festivals of its kind celebrating all that is sheep or wool related. With over 250 vendors, more than 1,000 sheep, and workshops, food, and entertainment, there is something for everyone. Check out the sheep dog or sheep shearing demonstrations, learn how to prepare lamb, take a spinning class, or shop for a variety of fleece, yarn and roving. Directions, schedule of events, vendors [here](#).

**P.A. Bowen Farmstead Homestead Cheesemaking Class**
This very popular class at [P.A. Bowen Farmstead](#) sells out every time it's offered! Sign up to learn how to make yogurt, cottage cheese, kefir, fresh curd cheese, yogurt cream, and Ricotta. You will actually make cottage cheese, curd cheese, and Ricotta and will discuss the others with visual examples. Making nutrient dense dairy cultures can be simple or complex, depending on what and how much you make.

$75.00/person. Preregister by calling 301-579-2727 or stopping by the store. Lunch, cheese sampling, resources and handout instructions for making yogurt, cottage cheese, kefir, fresh curd cheese, yogurt cream, and Ricotta are included in the price.

volunteers to help build and plant a garden.

They're looking for volunteers who are good with hand tools (screwdriver and hammer), as well as rakes and shovels; want to assist with planting, or have a creative streak to help make garden signs.

For more information and to sign up, please contact [LaTasha Coleman](#) at 301-883-3549.

**DIY Composting**
Monday, May 20th
6:30pm-8:30pm
Accokeek, MD
This class at the [Accokeek Foundation](#) will teach participants how to compost indoors, even if they have little or no access to outdoor space and no place for a compost pile. An easy-to-manage habitat is all that is required.

Come learn how symbiosis will help you to take back the responsibility for managing your compost in a fun and easy way. The class will walk through the food waste problem as it stands today and how powerful individuals can be in resolving it. Easy for families, people of all ages can participate. No smell, no pests, no problems! You already recycle... take the next step!

Directions and registration [here](#).

**Intensive One Day Mini-Certificate in Gardening/Composting/Urban Agriculture**
Saturday, June 22nd
9:30am-6:00pm
Edmonston, MD
This 8.5 hour, very intensive hands-on course at [ECO City Farms](#) will provide you with the sustainable strategies you require to envision, plan, design and/or support an intensive food production system, tailored to your needs, space, goals, and resources.

It includes 2 core modules:
If you can't make the class, take a walking tour of the farm any Saturday at 11:00am. Dress for the weather; tours take about 1 1/2 hours. Call for reservations: 301-579-2727.

FEATURED FARM

Clagett Farm: Upper Marlboro, MD

Clagett Farm - owned by the Chesapeake Bay Foundation - is nestled away on 285 rolling acres, among a sea of single family homes. It's diversified operation of cattle, an organic vegetable Community Supported Agriculture (CSA) program, native tree and shrub nursery, and community education make it both economically viable and environmentally sound.

Additionally, 40% of the vegetables grown on the farm are donated to Capital Area Food Bank partners, providing fresh produce to ten agencies who serve the Washington metro area.

Michael Heller, the Clagett Farm Manager, also heads up the Maryland Grazers Network, a statewide mentorship program that pairs experienced livestock and dairy farmers with farmers who want to establish grazing practices on their farms. Thirteen farmers joined the network in 2013.

1) Elements of a farm: planting, harvesting and processing.
2) Basic composting

To register, go to: www.pgcc.edu/owllink and select Workforce Development & Cont. Ed. Students, and type in AGR 303. You can also register in person on the main campus at Bladen Hall, Room 126, or at the University Town Center campus. A maximum of 22 people can be accommodated per weekend, so please register early to ensure your place.

If you have any difficulty finding the course or registering, call or email Mary Graham-Fisher at 301.322.0964.