November 2016

"If you ate today, thank a farmer."

Get Your Fresh, Pastured Turkey for the Holidays!
Looking for a local pastured turkey for the Holiday season? Our Prince George's County producers and farmers markets have you covered.

P.A. Bowen Farmstead has a very limited number of pastured, com/soy/GMO-free Bourbon Reds (heritage breed) available. They are taking deposits now, which is $25 and non-refundable. These birds are a smaller breed (7-14lbs each), but very tasty! Email Amy and Brian at info@pabowenfarmstead.com for more information!

Lynne Ferguson of Ferguson Family Farms is currently taking orders for Thanksgiving turkeys. Email her at lynne@fergusonfamilyfarm.com to get the order form or visit her at the Greenbelt Farmers Market on Sundays between 10am to 2pm. Pick up your turkey at the market on Sunday, November 20.

Country Vittles is selling Free Range, All Natural White Nicholas Turkeys at the Farmers Market at Maryland. They are available in 12 to 28 pounds for $4.40/ lbs. Orders are accepted now, and requires a $20.00 deposit at time of ordering. You can order at the farmers market or by phone at 717.677.931. Also you can order via email at Critterhillhare@yahoo.com. Pickup Options: Friday November 18 in front of Cole Field House at University of Maryland, or Saturday November 19 at Columbia Heights or Glover Park markets.

Finally, Good Fortune Farm in Brandywine offers pastured turkey and can be reached at 240.350.2111.
Greenbelt Farmers Market
Collect Food Scraps
You are invited to drop off food scraps for composting at the Greenbelt Farmers Market.

The Greenbelt Compost Group of the Greenbelt Zero Waste Circle will be collecting food scraps for composting at the Greenbelt Farmers Market every Sunday until the end of the market for this year (last day of market is November 20).

Bring: All food scraps from your kitchen (except meat).

Please do not include any paper products such as paper towels or paper plates.

Bring the food scraps in a re-usable container that you will take back with you. (please don't bring the food scraps in a plastic bag if possible).

Drop off point will be at the Farmers Market Information Table at the center of the market. There will be a sign and a covered bin for collection, as well as someone at the desk to answer questions.

Using these food scraps, we will be starting a batch of "hot compost" in late November. If you are interested in keeping up-to-date with the activities of the Greenbelt Compost Group, or in helping to build this batch of compost, you are invited to leave your name and email address at the desk or email Beth at breamond@gmail.com.

Don't forget about Greenbelt Farmers Market's special Holiday Market on December 4th!

Farmers Market Nutrition Program Checks Must Be Spent by November 30th!

An event that is popular on the Lower Eastern Shore and beyond, the two-day conference promises up-to-the-minute, practical information for ag related ventures among farmers, landowners, entrepreneurs, aspiring business owners and supporters of agriculture.

Visit their eventbrite link for more information!

Southern Maryland Farm Bureau Young Farmers
Five County Get Together
November 12, 6pm

The Southern Maryland Farm Bureau Young Farmers is having their annual 5 county get together on Saturday Nov 12th at 6pm at Middleton's Cedar Hill Farm in Charles County. For more information, contact Jamie Tiralla at jitralla@gmail.com.

Prince George's County Farm Bureau Annual Meeting
Baden Firehouse
November 15

Join the Prince George's County Farm Bureau for its annual membership meeting. All are welcome to attend. Learn about the latest policy initiatives affecting farms across the state, particularly in Prince George's County. Also hear updates from the Farm Bureau President, Agriculture Marketing Specialist and the Prince George's County Public Schools Academy of Environmental Studies Program which connects high school youth with career development opportunities in agriculture and environmental sciences.

Date: Tuesday, November 15, 2016
Time: 7:00 pm meeting (6:30 pm lite meal)
Baden Volunteer Fire Department Hall - 16608 Brandywine Road, Brandywine, MD 20613
Southern Maryland Agriculture Development Commission Seeks New Executive Director

The Tri-County Council for Southern Maryland (TCCSMD) is now accepting resumes for the Director, Southern Maryland Agricultural Development Commission (SMADC) position.

SMADC was established in 2000 by the Governor's Task Force and the SMADC director reports to the (TCCSMD) Executive Director and the Commission. This position will be located at the TCCSMD headquarters office in Hughesville, MD.

The mission of SMADC is to promote diverse, market-driven agricultural enterprises, which coupled with agricultural land preservation, will preserve Southern Maryland’s environmental resources and rural character while keeping the region’s farmland productive and the agricultural economy vibrant. The Director of the SMADC will be responsible for developing, implementing, and administering all aspects of the SMADC Strategic Plan approved by SMADC and the TCCSMD Executive Board. Click here for more information.

Don't forget that many farmers markets in the county are still open! Visit www.pgcountyfarmfun.com for more information!

Find the full list of county farmers markets here. Download and print our 2016 Farmers Market Guide.
Urban Ag Is About to Grow in Prince George's County – Bloomin' PGC: Urban. Local. Fresh.

On November 2nd, over 125 attendees participated in the Food Equity Council's 3rd Annual Food Equity Forum. This year's forum was held at the University of Maryland Extension's Riverdale location, the Center for Educational Partnership. The program focused on successful urban agriculture projects in Prince George's County and helpful resources for "agripreneurs".

Urban farmers, including Chris Bradshaw of Dreaming Out Loud, Meredith Shepard of Love & Carrots, Aaron Griner of ECO City Farms and Arti Caspari of Roy & RT's Kitchen & Garden, spoke about their innovative enterprises during first half of the forum.

The panel discussion was followed by a lovely reception at the Field of Greens Community Garden, catered by Zenful Bites featuring wine from Romano Vineyard & Winery.

The second half of the event included remarks by County Council Members Dannielle Glaros and Mary Lehman, the council member who spearheaded two bills to expand and advance economic opportunities for urban agriculture in Prince George's County.

Technical Assistance resources were outlined by non-profit organizations and agencies including University of Maryland Extension, Soil Conservation District, ECO City Farms, Maryland Agricultural and Resource-Based Development Industry Corporation (MARBDCO), Southern Maryland Agriculture Development Commission (SMADC) and the Prince George's County Farm Bureau. For additional urban agriculture resources, visit bloominpgc.com.

ECO City Farms Beginning Farmer Training Program – Now Accepting Applications

While there is no simple step-by-step method to become a farmer, ECO City Farm's

Growing Urban Farms and Farmers program is designed to help an aspiring, new, or beginning farmer learn the information and practice the skills they need to farm- from the ground up. The training program builds upon all of ECO’s offerings over the past six years. It includes comprehensive practical hands-on experiences, one-on-one mentoring, and

For more information and tickets, visit their website.

SAVE THE DATE!
Grow Maryland Summit
December 1

Scheduled for Thursday, December 1, 2016 at Chesapeake Bay Beach Club on Kent Island, Grow Maryland's Value-Added Agriculture Summit will bring together an estimated 150+ attendees for this first year event. Meet Maryland's robust and diverse value-added agriculture industry, which includes everything from apples, ales, agritourism and angus. The morning will include a panel of experts who will provide an overview of the value-added landscape, including updates on some of the latest industry studies. In the afternoon, breakouts will include tracks on innovation, law & liability, trends, and tourism, as well as starting small, and scaling up!

Visit the website for more information.

SAVE THE DATE!
14th Annual Winter's Eve at the National Colonial Farm
December 10, 4 - 8 pm

A local community favorite, Winter's Eve has been a holiday tradition at the National Colonial Farm for 14 years. The event features seasonal 18th century interpretation and merriment including caroling by the fire, musical performances, wreath decorating using fresh-greenery, eco-friendly gift and craft-making for the family, hot soup, cocoa, and popcorn will be available to keep you warm.
a well-tested graphics-rich, culturally-appropriate curriculum that includes all of the crop production, resource management, business and administrative skills needed for graduates to roll up their sleeves and farm on their own land.

Visit the website for more information.

Cabin Creek Ice Kitchen Features New Fall Flavors
Our Handcrafted, Artisan Ice Pops are made with locally sourced ingredients, to bring you a burst of refreshing flavor with every bite!

Did you know..... Ice Pops aren't just a summer treat? We make them year round for you to enjoy! Our Fall flavors include Pumpkin Spice, S'mores & Frozen Hot Cocoa!

"POPTAILS" - our mini pops are the perfect size to add to your favorite wine or spirit to create your very own grown-up Poptail!

We offer our Ice Pops for Individual sales, special events, birthday parties & wedding venues. Check out our website and Facebook page to learn more about these fun, delicious treats for your next event!

Kicking Off Fall with the Romano's
Open for tastings every:
Friday, 1-6pm
Saturday, 12-6pm

Special Events:
Nov 11:1-6pm, Veterans Day
Nov 12: 8am - 3 pm, BoonDoggie Flea and Farm Market
Nov 13: 2pm, Chambourcin Vertical Flight, Register here.
Nov 25: 1-6pm, Black Friday
Nov 26: 12-6pm Small Business Saturday vendor event

For more information, visit their website and Facebook page.

Cabin Creek Heritage Farm Now Offering Lamb
MEATCSA PROGRAM - We have expanded our Meat CSA Program to include Lamb! In addition to our pork shares and pork/beef combo shares, you may now enjoy our Grass Fed Lamb through our CSA Program. You can find all the information you need to become a CSA member, including online sign up, on on our website. All of our products are available for individual purchase in our on-farm store. Contact us with any questions.
DAIRY - We now carry South Mountain Creamery dairy products - Milk, cream, yogurt, cheese & butter! Delivered to our farm on Thursdays for fresh products each week! Available in our farm store Saturday's 10-2, or by appointment.

TOURS - Self-guided walking tours every Saturday from 10-1 or by appointment. Our tours take you around the farm, learning about local, sustainable farming practices at your own pace. You will see our Berkshire Hog breeding operation and how we raise our Woodland Pork, our Barbados Blackbelly Hair Sheep, our Mobile Chicken House for our egg layers and visit our American Blue breeding stock in our Rabbitry. After your tour, a farmer will be available to answer any questions. Plan to come for a visit!

CLASSES - Cabin Creek Heritage Farm will be offering classes in Rabbit Processing, early Spring 2017. Check our website and Facebook page over the next few months for details.

Love & Carrots Seeks Urban Farmer

Love & Carrots, a Prince George’s County based business, is looking for a person experienced with growing food and looking to expand urban farming and organic gardening by sharing their skills with clients. You want to be out in gardens all day cultivating crops, trouble shooting for plant and vegetable issues, and engaging with clients.

As an Urban Farmer you will be responsible for the maintenance of client’s organic vegetable gardens on your own assigned maintenance route. You will be working independently, driving from garden to garden, to perform all necessary garden tasks. For more information, visit their job posting and website.

Visit the calendar on the Prince George’s County ‘Fresh. Local. Fun.’ website for information about more local farm and food events!

Contact Us!

Do you have an interesting idea or event that you would like to share in the newsletter or even an interest in contributing an article?

Have you enjoyed a tasty, locally-made dish or treat in Prince George’s County?

Did you have a phenomenal experience at one of our County's farm destinations or farmers markets?

If you answered yes to any of these, we'd love to hear from you! Send us an email or call us at 301.868.8780.

Warmly,
At the turn of the century 35 percent of America lived on a farm. That figure has now shrunk to just over one percent. So one might assume that this would correspond to a decrease of interest in agriculture, which is not the case.

In fact, the National FFA Organization, or what used to be known as “Future Farmers of America” is growing by leaps and bounds.

You can easily spot a kid in FFA by the iconic blue-corduroy jackets they all wear. Seventeen-year-old Isaiah Nance is wearing his. We’re about 10 miles south of Washington DC, the suburbs essentially, but Nance gave me a quick lesson in tobacco farming. Read more...

- Adam Allington

**Bowie–based Food Forest Featured in National Geographic**

**How to Farm a Forest and Feed a Neighborhood**

A forest garden helps prove the theory that fertile, well-maintained understories can produce as many calories per acre as a field of wheat.

The dollop of acorn gel with fermented sweet potato greens looked like sustenance from an episode of Survivor when a volunteer first offered it to me, plated on a single shiso leaf. It tasted like salted almond butter, albeit on an unconventional vessel and served in an unconventional place. Read more...

- Whitney Pipkin

**Keep Calm and Yoga On!**

Join Calvert Brewing Company and Beth, from Yoga & Wellness For All, on November 19, 4 to 5pm as we unwind with Guru and Brew! Yoga is a time-tested system of exercise and awareness, that all can experience to cultivate boundless levels of physical and mental fitness.

This package includes; 60 minutes of yoga in the brewery in Upper Marlboro, a tour of the brewery and a pint or flight of the best Calvert Brewery has to offer - all for just $15!!

See link to register NOW, spaces will fill up fast!!

Thank you so much for your interest in urban farming in Prince George's County and for filling out this survey.
The Prince George's County Farms & Food Newsletter and pgcountyfarmfun.com are both published by the Agriculture Marketing Consultant of the University of Maryland, Prince George's County. University of Maryland Extension is a statewide educational organization funded by federal, state, and local governments. Our mission is to support Maryland’s agricultural industry; protect its valuable natural resources; enhance the well-being of families and individuals, both young and old; and foster the development of strong, stable communities. University of Maryland Extension programs are open to all citizens without regard to race, color, gender, disability, religion, age, sexual orientation, marital or parental status, or national origin.