"But now in September the garden has cooled, and with it my possessiveness. The sun warms my back instead of beating on my head ... The harvest has dwindled, and I have grown apart from the intense midsummer relationship that brought it on."
- Robert Finch

**FRESH.**

**Prince George’s Farmers Markets Make Purchasing a ‘SNAP’**

Riverdale Park Farmers Market customers say a new program is making it cheaper - and more convenient - to shop locally. On July 25, the Riverdale Park and Suitland farmers markets launched the federally funded Supplemental Nutrition Assistance Program, or SNAP, an electronic benefit transfer providing financial assistance for low-income individuals and families to purchase food. Read the full article.

Find a full list of all county farmers markets here.

**LOCAL NEWS.**

**New Website Launches to Promote County Agritourism**

Prince George's sits at the doorstep of our Nation's capital. As the closest and most diverse agricultural county to Washington, D.C., it boasts a vibrant, transitioning rural economy and one-of-a-kind farm heritage. The University of Maryland Extension, Prince George's County has launched a website - Prince George's Farm Fun - to promote farms open to the public, farmers markets and agricultural heritage sites. It's searchable by name, location or destination category.

**Small Farmers Embrace "Naturally Grown" and Other Alternatives to "USDA Certified Organic"**

Organic produce in America is already big business. Sales last year topped $30 billion, up from $1 billion in 1990. But today, if you want to call the products you grow "organic," you need to have the Department of Agriculture's "USDA Certified Organic" label. It turns out that getting the label is not cheap, and some farmers who might like to call their products organic are opting out. Read the full article.

**LOCAL EVENTS**

**Conservation Workshop for Southern Maryland Landowners**

Tuesday, September 3rd
6:00pm-8:00pm
Hughesville, MD

The Maryland Environmental Trust and the Southern Maryland Agricultural Development Commission (SMADC) will hold a workshop to discuss exciting opportunities for landowners who want to protect their land in Southern Maryland. Location: SMECO Auditorium, 15035 Burnt Store Road, Hughesville.

The workshop is free and light refreshments will be served. Those who plan to attend should RSVP to Greg Bowen by email or 301-274-1922 ext. 1.

John Hutson, Conservation Easement Program Manager and Southern Maryland Regional Planner, will make a presentation and will concentrate on explaining federal state and local tax benefits that are available to landowners who protect their land with a donated conservation easement to the Maryland Environmental Trust, the statewide land trust. Information will be provided on other state and federal tax benefits, the application process and the value of the donated easement.

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Part of Prince George's County Declared Food Deserts by USDA
The USDA recently declared areas of Prince George's County food deserts, but is your town affected by this verdict? Find out if you live in a food desert and what this means for you and your family. Read the full article.

FUN.

Pax River Alpacas Farm Day Open House
Saturday Sept 28th, 10 am - 5 pm
Attention all knitters, crocheters, fiber enthusiasts and those interested in alpaca farming! Plan to attend an open house at Pax River Alpacas and the Alpaca Yarn & Fiber Shop in Upper Marlboro. Bring all your questions about alpaca farming. There will be alpaca training demonstrations and special prices on alpacas. Visit their yarn shop and peruse their extensive collection of exquisite alpaca yarns and handmade items, all locally produced from their animals. For more information, visit their website.

Montpelier Farms Annual Fall Festival Opens in September!
Fun for the entire family: a 7-acre corn maze, hay rides, animals, pedal karts, hill slides, farm market and many more activities than ever this year! Their brochure includes days/times they’re open and more details about farm activities. The farm is also available for school trips, private events and other activities. Contact them for details.

Prince George's County Fair
September 5th-8th, hours vary
The Prince George's County Fair began in 1842 as a friendly gathering for local farmers to showcase their produce and livestock and have a little fun. It has the distinction of being the oldest running Fair in Maryland! In addition to the competitions in Open Class and 4-H, the Fair is lots of fun! This year they will have a carnival with many rides and more games for both younger and older Fair goers.

For an idea of what you can expect to see at the Fair, check out the Schedule and Entertainment links. Directions, times and more information at their website.

Prince George's County Farm Bureau Annual Picnic
Saturday, September 14, 2013 at 5:00pm
Robin Hill Farm, 15800 Croom Rd., Brandywine, MD
Please join us for great Food, Fellowship & lots of Fun! The picnic is free for Farm Bureau members. Non-members cost is $20 per family or $10 per person.

We will introduce our new Miss and hold the Jr. Miss (ages 12-15) and Little Farmer & Farmerette (ages 5-11) contests. All contestants must be preregistered by Friday, August 30, 2013. New this year, other then a great location with fantastic hosts, will be a "Cake Walk". Bring a cake to donate and plan on joining in the fun!

Please RSVP by September 7th to Jennifer Cross at 240-508-2326 or email.

County land preservation programs, as well.

Urban Agriculture: The New Frontier
Wednesday September 25th
6:00pm-8:00pm
Edmonston, MD
This course - taught by ECO City Farms at their Edmonston farm location - provides an overview of urban agriculture, including the impacts, constraints, opportunities, historical contexts and development trends affecting growing and distributing food in urban areas. Sustainable energy applications will also be explored in this introductory session.

How to Register: Go to www.pgcc.edu. On the right hand side, near the bottom, click on "Owl Link". Click the yellow bar that says "Workforce Development & Cont. Ed. Students," Click "Register Cont. Ed. Courses" on the left side. In the box labeled "Course Code Number," type AGR to see a list of all the agriculture courses, and select AGR-302). You must use the hyphen if you're typing in a specific course code.

Don't use the keyword search, as it usually doesn't return useful or complete results. Check the box next to the class you wish to register for, and click "Submit" at the bottom of the page. Fill out the requested information; be prepared to pay at the end.

Should you have difficulty finding or registering for this course contact Lori Jones at (301) 322-0033

Cost: $25.00

Dairy Culture Class
Sunday, September 29th
1:00pm-5:30pm
Brandywine, MD
How to make cheese, yogurt, kefir and other dairy products at P.A. Bowen Farmstead. We will make cottage cheese, curd cheese, and
As the first creamery to be established in the county in decades, and one of only four creameries in Maryland participating in the state's raw milk cheese pilot, it's clear that P.A. Bowen Farmstead owners Sally and Geoffrey Morell sees opportunities for farming's future. Their "diverse multi-species farm seeks to mimic the patterns of nature with old-fashioned grazing techniques coupled with modern technologies. The different animal species work symbiotically with each other to heal and build our soil, and to produce high-quality foods that heal and nourish our bodies."

Their 95-acre farm features Jersey milking cows, whose delicious milk helped their Chesapeake Cheddar take Second Place in the category of Hard Farmstead Cheese, Aged over 60 Days at the American Cheese Society competition. They also raise 50 pigs, several hundred chickens, turkeys (pre-order now for the holidays!) and beef cattle. In 2013 they estimate that they will produce over 12,000 pounds of cheese and livestock products for wholesale and retail sale in the Washington DC region.

In addition to products, the farm offers Saturday tours, and workshops on poultry processing, animal husbandry, artisan cheesemaking and homestead dairy products.

P.A. Bowen products can be found at their farm store, restaurants, and farmers markets. They are also currently accepting applications for 2-4 intern/employee positions. Housing can be included. Email them for more info and put "Intern/Employee Positions" in the subject line.

DIY Series: Livestock 101
Monday, September 30th
6:30pm-9:00pm
Accokeek, MD

Ever wonder what the difference between a cow and heifer is? Here is your chance to find out. This intensive class covers everything from farm jargon and basic animal anatomy and physiology to basic husbandry through a combination of classroom and field (barnyard) instruction about the various heritage breeds of livestock preserved by the Accokeek Foundation: American Milking Devons, Hog Island Sheep, Ossabaw Hogs, Buckeye Chickens, and Black Turkeys

$10 Members, $15 Non-Members
Register here.