September 2015

"It's difficult to think anything but pleasant thoughts while eating a homegrown tomato."
- Lewis Grizzard

FRESH.

MDA Launches New Farmers Market Campaign:
#GetYourFRESHon

The Maryland Department of Agriculture’s (MDA) Maryland’s Best program is launching a new promotion of the state’s farmers markets this week - #GetYourFRESHon! The promotion includes seven digital billboards in the Baltimore area starting August 24 and a social media campaign.

"We’re encouraging consumers to get out to farmers markets and connect with farmers who are now offering their freshest products including produce, meats, dairy, and more," said Secretary of Agriculture Joe Bartenfelder. "As Governor Hogan stated, it’s not about buying fresh local food just one week a year, we need to buy Maryland products all year long." Read more...

In This Issue

MDA Launches Farmers Market Campaign #GetYourFRESHon & Local Farmers Market Events
P.A. Bowen Receives National Award; Montpelier Farms Hosts Fall Festival with 'Island Adventures' Corn Maze Theme
Does this Pork Chop Look Like a Pig?
Upcoming Farm & Food Events - County Fair & 'From Waste to Recovery' Film
Produce Seasonality Charts

Connect with Us!

Plenty is Happening This Fall at The Farmers Market at Maryland!

Join the Farmers Market at Maryland every Wednesday at 12 Noon through November 18th for Cooking Demonstrations!

Demonstrations take place in front of Cole Field House on Campus Drive at the University of Maryland Campus.

Past Recipes Demo Recipes Include:
- Chesapeake Bay Blue Catfish with Mango Salsa
- New Orleans Style Sausage Gumbo

The Prince George's County Fair
September 10 - 13

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. We have the distinction of being the oldest running Fair in Maryland! Though it started out as mostly livestock and field crops, eventually it came to include women's arts as well, with competitions for the best jams, jellies, canned goods, pies, breads, cookies, clothing, quilts, and handicrafts. It was (and is) quite an honor to be deemed the best in the County!

For more information, please visit their website. Please note that the fair moved to Rosecroft Raceway.
- Seared Chicken w/ Squash & Broccoli over Penne Pasta
- Southwestern Smoked BBQ Chicken Salad
- Fresh Lemon Basil Pesto and Pasta Salad
- Apple Crisp with Vanilla Ice Cream

Many recipes use ingredients that can be purchase from the market. Visit the [website](#) for more!

Also at the Farmers Market starting on September 9th is the returning of [Green Tidings Food Truck](#). Green Tiding will be selling fresh farm-to-table gourmet dishes for your enjoyment. The menu will change biweekly.

**Downtown College Park Farmers Market Hosts**

**P.A. Bowen Farmstead**

Be sure to check out the Downtown College Park Farmers Market on September 6, 10am to 2pm, and stop by [P.A. Bowen Farmstead's](#) booth for some amazing, award winning raw milk cheeses produced here in Prince George's County. Of course you can find Clinton's [Miller Farms](#) there every Sunday.

Be sure to see the article below about P.A. Bowen's [American Cheese Society](#) award!

**Port Towns Farmers Market is in Full Swing this Fall!**

Come by on Saturday mornings from 10am-1pm to meet local farmers, support local food businesses, get your fresh, local produce and tasty foods, hear live music, and fun for kids. Learn how to prepare and cook fresh produce through cooking demonstrations.

This is your new neighborhood farmers market at the 5801 Emerson Street in Bladensburg, near the Port Towns Elementary School.

[Market vendors take WIC](#) and Farmers Market Fruit and Vegetable Checks and customers can use SNAP/EBT to buy SNAP-eligible foods. Get valuable coupons for future purchases at the market and find out how to cooking healthy can be affordable. Port Towns Farmers Market is open each Saturday until October 3.

Visit our [website](#) to learn more about the market and how to support us.

Sign up for the market's [weekly newsletter](#). Like the PTFM Facebook page.

Find the full list of county markets for the 2015 season [here](#). You are also welcome to print out our downloadable [directory](#)! Note that the most updated version is on the website.

**Food Equity Forum**

**Food Equity Council**

**September 10, 4-7pm**

The Prince George's County Food Equity Council’s Food Equity Forum serves as a catalyst for new conversations and raises awareness of existing efforts and innovation in advancing food system equity. The Food Equity Forum will take place on September 10th from 4-7 pm at the Sports and Learning Complex.

Register [here](#).

**Mushroom Identification 101**

**Smile Herb Shop**

**September 12, 10am - 2pm**

Come and learn about the basics of Mushroom Identification. Ever been curious if that mushroom growing in your yard is edible? Poisonous? Medicinal? Mushrooms are very complex and diverse, and this class will give you the basics on how to properly ID mushrooms, as well as resources for how to keep learning.

Register [here](#) ($35).

**The Art of Coffee Roasting**

**Centro Ashé Farm**

**September 12, 5:30-8:30pm**

Did you know that if you listen carefully that coffee beans will sing to you while roasting to let you know when they are done? Learn the incredible art of coffee roasting with farmer, beekeeper and coffee extraordinaire Jose Castillo! Jose and his family have their family coffee farm in Guatemala, and he imports and roasts their incredible Alcoba coffee here in the DC area. Join us for an evening learning all about coffee, and we'll actually go through the process of roasting here onsite with Jose's antique coffee roaster!

Register [here](#) ($25).

**Cultivating Community: A MD Farmers Market Association Celebration**

**September 20, 5 - 8pm**

The Maryland Farmers Market Association warmly invites you to
P.A. Bowen Wins American Cheese Society Award!

P.A. Bowen’s 2015 Aquasco Jack Cheese just won 2ND PLACE in the American Cheese Society annual competition!

This year there were 1,779 entries, with 355 total winning cheeses. P.A. Bowen’s Aquasco Jack was awarded 2nd Place in the American Original, Dry Jack category. There was no first place awarded, so one could say that the Aquasco Jack is the top award-winning aged Jack cheese in the nation! And since Jack cheese as a variety is unique to the USA, perhaps this distinction is even worldwide!

Aquasco Jack is aged over six months, and has a wonderful texture and delicious nutty flavor. It is a washed curd cheese, which removes some of the lactic acid and makes the resulting cheese sweeter. Gouda, Edam and Colby are other examples of washed curd cheeses. These are excellent melting cheeses, perfect for that grilled cheese sandwich!

Haven’t tried it yet? Some of P.A. Bowen’s customers say it’s their favorite of all their cheeses. Stop by and taste Aquasco Jack for yourself!

- Brian Wort
  P.A. Bowen Farmstead

Montpelier Farms Fall Festival Opens in Honor of Founder, Mike Dunn – Island Adventures Theme

Montpelier Farm opens on September 5 for its annual Fall Festival. Please join the Dunn family and all of the employees of Montpelier Farms this season as they honor Mike Dunn who unexpectedly passed away last month at the age of 46. Mike was an Agritourism innovator who made tremendous contributions to agriculture and the Prince George’s County community over the years, and he will be greatly missed. Enjoy this video of Mike talking about Montpelier Farm’s corn maze, field trips and the farm’s successes.

‘Cultivating Community: A Fundraiser for Maryland Market Money’

Artifact Coffee Courtyard
1500 Union Avenue
Baltimore, MD 21230

Featuring local food, drink, music, and celebration

Maryland Market Money is a statewide program that offers low-income households additional funds to purchase fresh, healthy food at farmers markets! All funds raised will go directly to Maryland residents to spend with local farmers.

Register here ($40-$90).

Earth & Me Hand-in-Hand Classes
PERMIE KIDS
September, 2015

Classes begin in September, Baden, MD
Cultivate your own depth of knowledge of self, others, and Earth while learning alongside our children. Together we playfully explore the art, science, and traditional wisdom related to topics like biology, ecology, geography, agriculture, architecture, technology, energy, weather, gardening, community building, and even culinary arts. You and your child will not only learn new knowledge and skills, but will be given the tools and resources to actively apply those things learned in your own home and neighborhood.

For more information, visit their website.

Food for Thought: From Waste to Recovery
Film screening and discussion
September 15, 2 - 4pm

Waldorf West Library
10405 O’Donnell Place, Waldorf MD, 20603
Free and open to all

Did you know? Only one third of the waste in the United States is recycled or composted, with food waste making up 20% of what goes into municipal landfills. Why? There are many reasons. Following a film screening of Racing to Zero, we’ll explore ways we can reduce unnecessary waste in our communities, and pave the
way for a more sustainable society. This upbeat documentary presents new and inspiring solutions to not only the local, but global problem of waste. Join the Accokeek Foundation as we address the most profound issues raised by the waste we produce, and what we can do about it.

Taste of Fall Harvest Dinner
3400 Bryan Point Road, Accokeek MD 20607
September 20, 5 - 7:30 pm

Savor the taste of fall with an autumnal supper featuring local organic ingredients prepared by Susan Gage Caterers and served on the lawn of the National Colonial Farm.

Program will include:

- Wine Tasting provided by Romano Vineyard & Winery
- Silent Auction
- Seasonal dishes prepared by Susan Gage Caterers
- Music accompaniment by University of Maryland Jazz Ensemble

Cost is $150 and all proceeds benefit the Accokeek Foundation's agriculture education programs. Register here.

Visit their website for details and information on additional events.

MD State Beekeeper's Association's Honey Harvest Festival
September 19

A FREE Family-Friendly Festival at Brookside Gardens including:

- Arts and Crafts
- Honey Harvesting
- Beekeeper Demonstrations
- Honey & Beeswax
- Products for Sale

Say hello to BUMBA while you are there! For more information, check out the event flyer.

College Park 'Live Smart, Eat Local' Tour
September 21, 7pm
**More Music in the Vineyard at Romano Vineyard & Winery**

Here’s what Romano is pouring this month:

- **Every Saturday, 12 - 5pm**
  - **Open House at the Vineyard**

- **September 3, 3-7pm**
  - **Riverdale Park Farmers Market**

- **September 11, 6:30pm - 9:30pm**
  - **Music in the Vineyard with ‘Valentine & Friends’**
  - *This is the last one of the year and Myra’s New Orleans Style Foods will be on-site serving up some delicious Cajun cuisine!*

- **October 1, 3-7pm**
  - **Sotterly WineFest**

- **October 23, 6:30 - 9pm**
  - **‘Cork to Fork’ dinner and live entertainment!**

For more information, visit the Romano’s [website](#) and Facebook page.

---

**Prince George's County Youth Spend Summer Vacation Learning about Food & Farming**

According to Shakespeare, parting is such sweet sorrow. This was certainly the case as we said farewell to the first class of the newly launched Agriculture Conservation Corps (ACC) program this August. In collaboration with Prince George’s County’s William S. Schmidt Outdoor Education Center, the Accokeek Foundation developed a 7-week program to introduce area youth to different aspects of agriculture, from animal husbandry to production farming, all while providing a local historical context.

Nine teens, from Gwynn Park High School and Oxon Hill High School, spent their summer vacation learning more than just farming. They learned where their food comes from and how to prepare nutritious meals using harvested ingredients, about soil nutrient management and ecology, how to be caretakers of the land, and most importantly about community. "It’s a good program for people who want to get into the science field," tells Isaiah Nance, a student from Gwynn Park considering a major in marine biology. "I learned about different plants and how to identify the plants." Tyler Reid, another Gwynn Park student, shares how learning to build wattle fencing and trellises helped her to think more creatively in order to shape the branches and limbs to support the growing beans and squash vines.

---

**Join the City of College park along with County Councilmembers, Mary Lehman (District 1) and Danielle Glaros (District 3) for updates on the latest happenings in Prince George's County while treating your palette to some Tex Mex!**

**Location:** Azetca Restaurant & Cantina

**9505 Baltimore Avenue, College Park**

**Food for Thought**

Accokeek Foundation

**September 26, 12 - 5pm**

Up to 40% of the food produced in the US never gets eaten. From losses at the farm to waste in the home, Americans are throwing out over $150 billion of food each year. Join the Accokeek Foundation at Piscataway Park as we explore strategies for reducing food waste through discussion, theater, DIY workshops, games and - of course - food. Held on the green pastures of the historic National Colonial Farm, this fun and interactive event will feature nationally and locally recognized writers, activists and performers inspiring us to eat sustainably and well.

Details are still shaping up; however, author Jonathon Bloom will participate on the panel along with Alex Moore, Director of DC Central Kitchen.

Visit their [website](#) and [flyer](#) for more information.

---

**Centro Ashé**

**Chesapeake Herb Gathering**

**September 26-27**

Join Centro Ashé for their largest gathering of the year! Enjoy a weekend of workshops, local vendors, and networking with local medicine makers, teachers, clinical herbalists, healers, botanists, farmers, birthkeepers, plant people, artists, homesteaders and more!

Visit their [website](#) for more details.

---

**Cheverly Food Truck Festival**

**September 20, 4-7pm**

The Cheverly Food Truck Festival will get you close to a wide variety of awesome food trucks and even a beer tent! Also
These experiences provided an interdisciplinary perspective on agriculture and sustainability.

For more information about the Accokeek Foundation and its programs email outreach@accokeek.org or visit www.accokeekfoundation.org. More photos on Flickr.

- Anjela Barnes
  Accokeek Foundation

Composting for Urban Agriculture and Sustainable Landscaping Class & Apprenticeship Opportunities at ECO City Farms

This course will include a walk-through of components and processes of composting combining lecture and discussion with hands-on experience. Students will deepen their knowledge and appreciation of soil as the most important player in farming. You will learn different methods for building & maintaining a healthy compost pile, and detect and diagnose problems in a pile.

You will also explore "recipes", uses and benefits for effective composting in organic agriculture. Also, the course will cover the benefits & production of vermicompost from Red Wiggler worms in organic gardening or urban farming.

**Date & Time:** Saturday, October 3, 10am-4pm  
**Location:** 6100 Emerson Street, Bladensburg, MD 20710  
**Cost:** $50

To register, contact Viviana Lindo at lindo@ecocityfarms.org.

**Apprentices and Interns Wanted for the Fall/Winter Season!**

ECO’s apprenticeships and internships present an immersive, hands-on opportunity to learn about sustainable urban agriculture by working directly with experienced farm staff. In addition, you make a significant contribution to ECO’s programs. The season begins in September and ends in March.

We are accepting applications for 3 different positions:
1. Edmonston Farm: Apprentices and Interns  
2. Bladensburg Farm: Apprentices and Interns  
3. Farm to Market Intern

CLICK HERE to learn more about our internship and apprenticeship program and to read the job descriptions of each position.

CLICK HERE to apply for an internship or apprenticeship.

---

SAVE THE DATE: Burgers & Brews for the Bay  
Clagett Farm  
Oct 4, 1-4pm

Join the Chesapeake Bay Foundation at Clagett Farm for an afternoon of local food and libations, entertainment and good ole’ fun on a picturesque sustainable farm in gorgeous, Prince George’s County!

Enjoy...

- Delicious sliders made from pastured meats by local chefs  
- Thirst quenching craft beers or hard apple cider  
- Self-guided farm tours ---wear your walking shoes!  
- Live Blue Grass music  
- Hay rides, grazing cows & sheep, & great old “working” barns  
- Educational activities for kids of all ages and local vendors

On a lovely farm walking circuit, there will be six different food and brew stations highlighting local foods and craft beers. The stations are scattered within easy walking distance and highlight interesting parts of Clagett Farm with a 270 member CSA, and pasture-raised beef and lamb.

Six area chefs are preparing sliders from local, pasture-raised meats and dairy, and local vegetables. Each slider is paired with a great local craft beer, as well as lemonade and ice tea. Enjoy a sample from our farm clay pizza oven and homemade root beer floats with ice cream from a local dairy. This event is sponsored by the Chesapeake Bay Foundation to highlight the benefits of supporting local, sustainable farmers to help 'Save the Bay'.

More information and details will be posted here shortly.
For more information about ECO City Farms, visit their [website](#) or Facebook [page](#).

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

### FUN.

**Prince George's County Food Equity Council Hosts 2nd Annual Food Equity Forum**

The Food Equity Forum highlights local innovations and the critical need for policy change to improve the health of county residents and increase access to healthy food for all. **Topics will include the historical context for inequitable food policies, strategies to improve the school food environment, and innovative techniques and approaches in local food production.**

Join Food Equity Council members and friends to:

- Learn about the Food Equity Council's mission and work
- Hear from speakers working in local and regional food
- Build a vision for healthy food in our community
- Savor good food and conversations
- Enjoy fun activities for the whole family

The event is free; however, we invite you to register!

Can't make the event? Follow us on Twitter [@pgcfec.org](#) and #foodequityforum. We hope you'll join us for a virtual conversation!

For more information about the Prince George's County Food Equity Council, visit our [website](#) and Facebook [page](#). Updates on speakers and activities can be found on the Facebook page. Check it out!

---

**Food for Thought Festival**

Join the Accokeek Foundation at Piscataway Park as we explore strategies for reducing food waste through discussion, theater, DIY workshops, games and - of course - food. Held on the green pastures of the historic National Colonial Farm, this fun and interactive event will feature nationally and locally recognized writers, activists and performers inspiring us to eat sustainably and well.
Engage in a panel discussion with leaders in the field of food recovery; watch cooking demonstrations and sample tasty food; attend a museum theater performance; support local vendors doing their part to reduce food loss; take a spin on a compost bike; and much more! [Click here](#) for more information.

**MDA’s Produce Seasonality Charts**

**Vegetables in Season**

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Broccoli</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Carrots</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Celery</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Eggplant</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Endives</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Fennel</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Garganelli</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Green Beans</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Green Onions</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Green Peppers</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Kail</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Lacinato Lettuce</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Leeks</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Lettuce</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Onions</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Peppers</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Radishes</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
</tbody>
</table>
Fall Harvest Festival at Terp Farm!

Save the Date

Fall Harvest Festival

FRIDAY, OCTOBER 9

2:00–5:00 pm
Upper Marlboro Facility
2005 Largo Rd, Upper Marlboro MD

Free food from Green Tidings Mobile Dining, farm tours,
music, lawn games, pick-your-own pumpkins, and more!

Register your group to win a private farm-to-table
experience: http://ter.ps/HarvestGroup!
Free and open to the public.

Does This Pork Chop Look Like a Pig???
Don't forget to stop by Cabin Creek Heritage Farm on Saturdays
between 9am and 2pm to pick up your pastured pork, rabbit, lamb,
poultry, quail and eggs. An assortment of divine charcuterie options
are available as well! Check out their website for details.

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,

AG Marketing, Prince George’s County

Prince George’s County Farm Fun

University of MD Extension,
Prince George’s County

SIGN-UP!

Stay in touch with the Prince George’s County farm
and food community by signing up for our University of
Maryland Extension e-newsletters:

Prince George’s Farms, Fun & Food
Solutions In Your Community

JOIN NOW

Check out our newsletter archive!
Secretary of Agriculture Tom Vilsack Speaks To Prince George's County Agribusiness and Agritourism Community

I watched this Congressional oversight hearing on C-span and it was very informative. **USDA has so many resources that could help Prince George's County grow its agribusiness and agritourism capacity.** The cadre of local food movement residents in the County would do well to go to the offices of the USDA which resides in Washington DC. I suggest going with questions and concrete goals we want to achieve in agribusiness and agritourism. From listening to the hearing, I could swear Secretary Vilsack was speaking directly to many of Prince George's County's challenges. He spoke about approaching farming from a business perspective and interjecting innovative ideas and programs to increase interest in agriculture. [Read more...](#)

- Barry Abrams
  Prince George's County Volunteer Tech Nation
Don't miss this fall's issue of MomentUM, the quarterly magazine of the College of Agriculture and Natural Resources. Page 3 features the growing successes of Terp Farm located in Upper Marlboro while page 9 features Shelby Watson Hampton of Robin Hill Farm & Vineyards, located in Brandywine.

Enjoy!