

the
Master Peace Community Farm

Researching, Demonstrating, and Promoting a Just, Equitable, and Sustainable Food System That Provides Abundant, Nutritious, and Safe Food To All Residents.

What's Growing at the Farm?

By Vinnie Bevivino, Farm Coordinator

The wet spring laid a wonderful foundation for the summer, and we're having a great season at the Master Peace Community Farm. We're selling loads of tomatoes and eggplants to restaurants at the farmers market, and community gardeners are harvesting pounds and pounds of potatoes and cucumbers.

We've had the amazing opportunity to work with four high school students as part of a summer work program, who are helping us grow and market our produce. Because of them, our farm looks in tip top shape, and are harvests are bigger then they ever had been.

In addition, we've been teaching middle school students about nutrition and healthy eating, and teaching adults through the [Grow It Eat It campaign](#). Come by and see how we've grown!



Rhima, a high school intern, plants green beans. Check out the recipe on the next page!

Listen to Vinnie on the Kojo Nnamdi show on WAMU 88.5 FM Monday July 20th from noon to 1pm!

62nd and Sheridan Street, Riverdale, Maryland 301-405-0656

The Master Peace Community Farm is a project of The Engaged University, University of Maryland Extension. More information at www.engagedu.umd.edu

Volunteer every Saturday from 10am to 3pm.

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July Recipe

Fresh green beans with tomatoes, basil, and garlic.



Youth Education

By Jennifer Fairfax, Youth Education Coordinator

Summertime at the Master Peace Community Farm is alive with students from William Wirt and Nicholas Orem Middle Schools. Our Garden and Nutrition Education Program students, some of whom were staunchly anti-vegetable, are sampling yummy concoctions such as fruit smoothies, green “puddings”, vegetarian stir-fries and tacos. Upcoming are Asian spring rolls, veggie chili with zucchini pasta, edible fruit and vegetable bouquets and fruit sorbet.

Next, we travel to [Claggett Farm](#) and [The Riverdale Park Farmer’s Market](#) as we explore the sustainable food system.



Steny Hoyer Visits the Farm!

By Vinnie Bevivino, Farm Coordinator

On July 2nd, House Majority Leader Senty Hoyer visited the innovative green businesses of the Engaged University, including the Farm. We showed Congressman Hoyer how we are working for a healthier food system, and our plans for expansion. “I was truly impressed by the work the Engaged University is doing to educate our young people, improve the environment, and strengthen our local communities,” stated Rep. Hoyer. You can read the full Diamond Back article [here](#).

Experiences of an Intern

By Laura, University of Maryland Intern

As a current UMD student, my internship at the Farm has provided me with an understanding of how the classroom connects with the community. For me personally, it has been gratifying to see how the sustainable concepts discussed in my classes such as composting, organics, and urban farming are actually applied in the real world. In particular, I have learned to see how even the efforts of a small half acre farm can greatly benefit the local community, and the need for more community farms.

Interested in becoming an intern? Check out our [website](#) for more information.



July Recipe – Sautéed Green Beans

We recently made this for a group of elementary school teachers while teaching them how to teach gardening, and they ate it up. This is a great dish to go through that bumper crop of beans.

In a pan, heat up 2 Tbsp. of olive oil over medium heat. Add 3 minced garlic cloves, 2 cups cleaned and trimmed green beans, 1 medium diced tomato and 1 Tbsp. balsamic vinegar. Add salt and pepper to taste and cook four 5 to 7 minutes. The green beans should be bright green and the tomato just starting to break down. Turn off the heat, add ½ cup minced basil or cilantro, and serve.