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## FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

February 2020



The Feed the Future Innovation Lab for Legume Systems Research fosters dynamic, profitable and environmentally sustainable approaches that contribute to resilience, productivity and better nutrition and economic opportunities. The lab is managed by Michigan State University.

### *From the Management Office*

#### Lab Director Addresses UN Delegates at World Pulses Day Event

Legume Systems Innovation Lab Director Dr. Barry Pittendrigh discussed the importance of continued global research in legumes during a luncheon with UN delegates during the World Pulses Day celebration in New York on February 12. The theme of the luncheon was "*Plant Proteins for a Sustainable Future*". Dr. Qu Dongyu, Director-General, Food and Agriculture Organization of the United Nations was the keynote speaker.

Dr. Pittendrigh made a call for collaboration towards the support for research and scaling of ideas and technologies to improve legume systems globally. He shared the work of the Feed the Future Innovation Lab for Legume Systems Research including new programs working to scale improved varieties of legume seed and the use of environmentally friendly control options for legumes pests.

Also, in attendance among the UN delegation were His Excellency Eric Y. Tiare, Ambassador, Permanent Representative of Burkina Faso to the United Nations; His Excellency Louise Blais, Ambassador and Deputy Permanent Representative of Canada to the United Nations; and His Excellency Serhad Varlı, Deputy Permanent Representative of Turkey to United Nations. Welcoming remarks were given by Ms. Sofia Borges, Senior Vice President, United Nations Foundation.

(photo from left) Ms. Robynne Anderson, DG of the Intl. Agri-Food Network moderates the panel "*Plant Proteins for a Sustainable Future*" featuring speakers Mr. Joe Cramer, Global Pulse Confederation; Dr. Barry Pittendrigh, Director of Feed the Future Innovation Lab for Legume Systems Research, Michigan State University; Ms. Michelle Finley, Roquette Canada; Ms. Patience Koku, CEO Replenish Farms, Nigeria. *Photo courtesy of ©FAO/Kena Betancur. Editorial use only. Copyright ©FAO*

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## Global Convening 2020

### Lab Meeting in Saly, Senegal



The Innovation Lab for Legume Systems Research recently concluded a three-day global strategy working meeting in Saly, Senegal. The event, "Leveraging Technologies for Effective Systematic Change" brought together researchers and legume stakeholders from around the globe to discuss legume systems in West and South Africa. Look for a full recap of convening activities in the March Issue of this newsletter.

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## From the Field

### World Pulses Day Celebration!

#### **Legume Systems Innovation Lab Celebrates World Pulses Day by Sharing Samples of Legume Soups During *Pulse Break* at Michigan State University**

February 10 was a good day to be at Morrill Hall of Agriculture on the Michigan State University campus as the Legume Systems Innovation Lab team shared samples of four soups all featuring different types of legumes in celebration of World Pulses Day. In addition, attendees learned about the health benefits of legumes and how to incorporate them into their daily diets.

Personnel of the building, as well as visitors, were invited to take a "pulse break" from their mid-morning day to sample four *Zoup!* featured legume-based soups: West Indian Lentil, Frontier 7 Bean, Spicy Black Bean Chili and Split Pea.

"World Pulses Day gave us the perfect opportunity to share our knowledge on pulses with our colleagues," said Jan Fierro, communications lead for the lab. "So many of them were surprised to learn just how much they liked the samples and how healthy they were. Many

asked for recipes. We were also able to share the research the lab is managing in West and South Africa."

*World Pulses Day is a designated United Nations global event to recognize the importance of pulses (chickpeas, dry beans, lentils, dry peas and lupins among others) as a global food. It has been proclaimed on February 10 of each year since 2019 by the General Assembly of the United Nations on December 20, 2018.*



(From left) Lab program manager David DeYoung and financial officer Doreen Gordon prepare to distribute legume soup samples during a "Pulse Break" at Morrill Hall of Agriculture, Michigan State University, home of the Legume Systems Innovation Lab.

## Featured Legume of the Month

# PEAS



Did you know that a 100-calorie serving of peas contains more protein than a whole egg? They also contain vitamin A, vitamin C, folate, thiamine (B1), iron and phosphorus. And they are rich in protein, carbohydrate and fiber and low in fat! Learn more about peas at the U.S. Pea and Lentil [website](#) .

### Cooking With Peas...

Split pea was one of the soup offerings during the Legume Systems Innovation Lab's "Pulse Break" and many of those who sampled were surprised by just how much they enjoyed it! Split pea is a hearty, warm and filling soup which is popular as a protein-packed vegetarian option or also often prepared with ham or bacon. The lab sampled a vegetarian version similar to the one featured in the photo and recipe to the right from the website Taste of Home.



[Get Recipe Here](#)

**For More Information on the  
Feed the Future Innovation Lab for Legume Systems Research**

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