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FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

July 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

**Legume Systems Innovation Lab implements
"first of its kind" support program
to address cross-cutting themes**



Projects funded under the Legume Systems Innovation Lab address five cross-cutting themes: gender, human and institutional capacity development, youth, nutrition, and resilience into their activities.

To assist projects in identifying strategies and interventions to further incorporate these themes into their research, the lab established the Resilience Resource Team (RRT), the first of its kind for Feed the Future Innovation Labs.

The RRT is comprised of advisors in each of the cross-cutting areas plus monitoring and evaluation (M&E) and project management advisors. Beyond ensuring the integration of capacity development across cross-cutting themes, the purpose of this initiative is the design of a resilience framework to support the legume value chain.

This initiative first focused on the careful design and implementation of rubrics or scoring tools to assess readiness and capacity of the projects to address the cross-cutting themes and achieve the greatest impact. Results serve as baseline information on cross-cutting themes for these projects, and capture of cross-cutting theme indicators. These also informed outreach and education initiatives and follow up consultations of RRT with the Legume Systems Research project teams. Gap areas resulted in design of call for concept notes, and additional technical assistance and capacity grants from the Legume Systems Research Management Entity.

A dynamic M&E dashboard has been created to capture data and information on RRT performance and cross-cutting theme milestones.

Meet the Resource Resilience Team:



[Dr. Andrea Allen](#)
[Gender Advisor](#)



[David DeYoung](#)
[Project Manager](#)



[Dr. Leapetswe Maletle](#)
[Youth Advisor](#)



[Dr. John Medendorp](#)
[Capacity Development](#)
[Advisor](#)



[Dr. Jane Payumo](#)
[Monitoring and Evaluation](#)
[Manager](#)



[Dr. Deepa Gowri](#)
[Thiagarajan](#)
[Nutrition Advisor](#)

From the Field

Project to focus on dual-purpose cowpea to increase food and fodder production in Senegal

The Feed the Future Innovation Lab for Legume Systems Research has announced a new project focused on increasing cowpea production for food and fodder in Senegal.

Led by Dr. Zachary Stewart from Kansas State University the project collaborates with Institut Sénégalais de Recherches Agricoles (ISRA), National Agency for Extension and Advising (ANCAR), Université Cheikh Anta Diop de Dakar (UCAD).

The project will develop and evaluate agronomic management strategies for the sustainable intensification of dual-purpose cowpea (i.e., increased grain and fodder quantity and quality on the same land area) into smallholder, agropastoral farming systems across different agroecological zones in Senegal. The project will use a farming systems approach to identify enabling biophysical and socioeconomic conditions for technology extrapolation and barriers to adoption that can guide future research and scaling.

Learn more about this project by clicking the button below.



Early maturing Cowpea varieties provide an important food source in Senegal when other crops are not yet available.

[Learn More](#)

Featured Legume of the Month

Pigeon Peas

Pigeon Peas are also known as red gram or as gungo peas in Jamaica . They are an



excellent source of magnesium, phosphorus, calcium and potassium.

One cup of cooked pigeon peas provide over 9 grams of heart healthy protein.

Try them in your favorite bean recipes or check out the recipe below.

Cooking with Pigeon Peas..

We found this recipe for Jamaican Rice and Pigeon Peas on the [Healthier Steps website](#).

In addition to pigeon peas, the recipe includes brown rice which is cooked in a flavorful liquid including coconut milk, onion, garlic, ginger, allspice and thyme. A Scotch Bonnet pepper also kicks up the spice a bit!

Jamaican Rice and Pigeon Peas



[Get Recipe Here](#)

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

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