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FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

November 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

Dr. Deepa Thiagarajan expands role with Legume Lab as research manager



Dr. Deepa Thiagarajan, an Assistant Professor at Michigan State University in the Department of Food Science and Human Nutrition, has expanded her current role as Nutrition Advisor on the Legume Lab's Resource Resilience Team to include the new position of Research Manager.

As Research Manager, Deepa will assist the research project principal investigators and the Management Entity to identify, pursue, and publish on researchable topics related to their work in legumes systems research.

Deepa recently co-authored a blog discussing what is needed to achieve a more efficient, sustainable and inclusive food system for the future. You can read the post on the [Farming First](#) website by clicking the link [here](#).

From the Field

Legume Lab partners with Emerging Ag and PABRA to map key legume value chains in Africa and seeks input from network actors



Photo courtesy of Emerging Ag

The Feed the Future Innovation Lab for Legume Systems Research managed by Michigan State University has partnered with international consulting firm, [Emerging Ag](#), and the [Pan African Bean Research Alliance](#) (PABRA) to conduct a study to map key network actors in legume value chains and their interrelationship in 18 target African countries. Emerging Ag will lead research in 10 countries in West and Southern Africa, while PABRA will survey 8 nations in East Africa in a comparable study.

Seeking your help

Please share your insights and knowledge of legume systems in Africa by completing a short survey available by clicking [English](#) or [French](#). Your input will help future innovations develop and strengthen value chains for these key crops.

[Read more](#)

In the News

Stories, blogs, papers & publications by legume lab researchers and their colleagues

[Eckhouse, S and Thiagarajan, D \(November 3, 2020\) Norman Borlaug, foodshots and the next 50 years of food systems transformation, *Farming First*](#)

[Smale, M and Theriault, V \(November 28, 2020\) Input subsidy impacts on minor crops grown by smallholder farmers: The case of cowpea in Mali, *Legume Lab newsletter* \(11.20\)](#)

[Allen, A \(November 29, 2020\) Cowpeas lost and found - women traders play a critical role, *Legume Lab newsletter* \(11.20\)](#)

Featured Legume of the Month

AZUKI BEANS

Azuki beans are also known as red mung beans and commonly written as Adzuki. They are a small bean and very popular throughout East Asia.



A common way to use Azuki beans in Japanese cooking is in a sweet red bean paste. This paste is then used to make cookies, ice cream, cake filling and many other sweet treats like the one below.

Cooking with Azuki Beans...

Mini Dorayaki with Azuki Bean

This recipe for Mini Dorayaki with Azuki bean comes from [Pulses.org](https://pulses.org).

Dorayaki is a Japanese dessert featuring a sweet bean filling inserted between two pancake like outer shells. This recipe uses the popular red Azuki bean. Try them at room temperature or given them a quick warm up in the microwave.

Click the link below to view the full recipe.



[Get recipe here](#)

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

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