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FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

September 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 Feed the Future Celebrates 10th Anniversary

During the month of September, [Feed the Future](#), the U.S. government's global hunger & food security initiative led by USAID, celebrated its 10th anniversary.

One of the initiative's first projects was a response to the drought and famine crisis that struck the Horn of Africa in 2011-12. Over the last decade, Feed the Future has also responded to the Ebola outbreak in West Africa in 2014-15, a call to action to combat the fall armyworm in 2017 and now, in 2020, has mobilized to help communities deal with COVID-19's economic impacts.



Ten Years of Feed the Future

Feed the Future brings together partners from across the globe to address ways vulnerable communities can combat hunger and poverty by boosting agriculture-led initiatives with the ultimate goal of self-reliance.

The Feed the Future Innovation Lab for Legume Systems Research is one of [21 current innovation labs](#), which feature 40 top U.S. universities working side by side with global partner institutions.

The Legume Systems Innovation Lab currently partners with 51 researchers from 24 institutions in nine countries. In addition, the lab has trained over 500 individuals to date in a variety of legume research activities.

From the Field

Help Wanted - Citizen Scientists Needed: Study looks to collect "real world" pulses cooking data

Calling all cooks - your help is needed!

Scientists in many countries are working to develop new pulse varieties with consistently fast cooking times. They collect data in their laboratories about how long different pulses take to cook, but "real world" cooking time data is still missing.

Please consider participating in this [citizen science challenge](#) by cooking a pulse of your choice according to your preferred cooking method and recording the cooking time plus a few additional [details](#).



Got beans sitting in your pantry?
**Cook beans, lentils, chickpeas and
others for a citizen science project**

Over 245 participants across 27 countries have participated to date!

Questions? Contact: Food Legume Genetics Lab, East Lansing, MI, U.S.
Department of Agriculture at cookbeans@usda.gov

16 October 2020
World Food Day

Celebrate World Food Day 2020

Mark October 16 on your calendar and help celebrate World Food Day and the 75th anniversary of FAO!



Grow, Nourish, Sustain. Together. is this year's theme. Learn more at the [FAO World Food Day website](https://www.fao.org/world-food-day/en).



Featured Legume of the Month

LabLab Beans



According to the [USDA](https://www.usda.gov), the LabLab bean, also commonly known as hyacinth bean, bonavist bean and Egyptian bean, is primarily grown in Africa, Asia, and the Caribbean and is commonly found in home gardens.

The beans are harvested for dry seed and also consumed as a green vegetable. The seeds contain tannins and other proteins, which interfere with digestion which requires the beans to be soaked before consumption. The leaves provide fodder for cattle and goats.

The LabLab bean (*Lablab purpureus*) is primarily grown as an ornamental crop in the U.S. with light purple flowers and deep purple bean pods.

Cooking with LabLab Beans...

Roasted LabLab Bean

This recipe for roasted LabLab beans comes from [Pulses.org](https://pulses.org).

The beans are first soaked for eight hours then boiled with onion, garlic, salt, and chicken powder and simmered until soft. Turmeric adds the wonderful yellow color a fried onion garnish complete the dish.



This recipe along with many others featuring legumes can be found by clicking the link below.

[Get Recipe Here](#)

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

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