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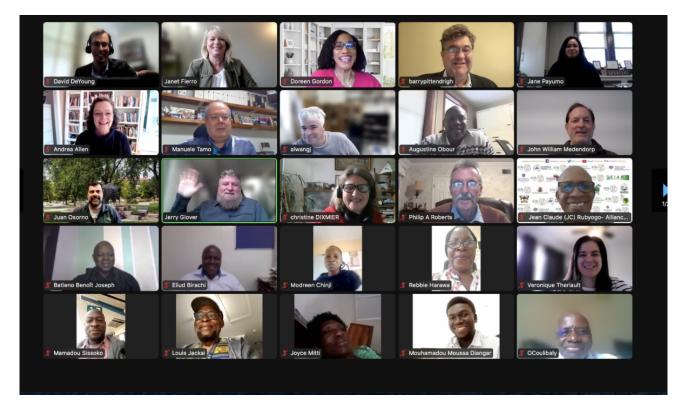
FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

March 2022



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 GLOBAL VIRTUAL CONVENING 2022 Annual Research Progress and Strategic Planning Event



Over 100 global legume researchers and stakeholders attended the two-day public forum virtual event which featured Legume Systems Innovation Lab project research updates. Internal project personnel also conducted a day of strategy meetings.

Thanks to everyone who attended and more to follow in the April newsletter!



FROM THE AMERICAN PEOPLE

MICHIGAN STATE UNIVERSITY

In the News

Legume Systems Innovation Lab

2021 ANNUAL REPORT NOW AVAILABLE



Feed the Future Innovation Lab for Legume Systems Research Fiscal Year 2021 Annual Report October 1, 2020 – September 30, 2021

MICHIGAN STATE

Click on the link below to get your copy of the Feed the Future Innovation Lab for Legume Systems Research 2021 Annual Report.

The report contains research updates from projects supported by the lab in West and Southern Africa. The Legume Systems Innovation Lab focus crops include cowpea and common bean.

Legume Lab projects are innovative and take a systems approach in addressing solutions to address global hunger.

View Reportt

Featured Legume of the Month

Cowpea



We have featured Cowpea several times in our newsletter over the years and as it was voted, "favorite legume" among attendees at our recent global convening, it seems only fitting to highlight it once again.

Cowpea is a vital crop throughout much of Africa. In Sub-Sharan Africa, cowpea plays a vital role as both food and feed providing

affordable protein and nutrients. Cowpea is also important as a nutrient fixing crop, promoting soil health.

Cooking with Cowpea...

Akara is a fried bean cake made from cowpea. It is very popular in many locations throughout Western Africa. This recipe for Akara is Nigerian and is just one of many Nigerian recipes found on the Yummy Medley website.

AKARA, Fried Bean Cakes

Ingredients for Akara include cowpea, hot peppers, onion, vegetable bouillon, and oil for frying.

We hope you give it a try!



Get the recipe here

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

Visit our website



This newsletter is made possible by the generous support of the American people through the United States Agency for International Development (USAID) under the Feed the Future initiative. The contents are the responsibility of Michigan State University and do not necessarily reflect the views of USAID or the United States Government.



