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FEED THE FUTURE INNOVATION LAB FOR LEGUME SYSTEMS RESEARCH

July 2023



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 Releases Semi-Annual Report



The Feed the Future Innovation Lab for Legume Systems Research Semi-Annual Report detailing activity from October 1, 2022 through March 31, 2023 is now available at this [link](#).

Feed the Future Innovation Lab for
Legume Systems Research

Semi-Annual Report
October 1, 2022 – March 31, 2023

In the Field

Legume Lab Project Hosts Lentil Multistakeholder Platform Workshop in Nepalgunj, Nepal



Nepal lentil stakeholders from Madhesh, Sudurpashchim, and Lumbini provinces recently convened in Nepalgunj to discuss progress and next steps for the three lentil multistakeholder platforms (MSPs) formed a few months prior. Stakeholders from across the lentil value chain were represented at the three-day event which was led by the Feed the Future Innovation Lab for Legume Systems Research project titled, "**Transforming the Lentil Sector In Nepal.**" The project is led by Michigan State University.

Lentil production in Nepal has decreased as many farmers have turned to planting more profitable crops. However, the demand for lentil, which is consumed daily in Nepal, remains high. In order to meet demand for affordable and quality lentil, processors have turned to importing the legume from such countries as Canada. The project is working to revitalize the Nepal lentil sector through connecting farmers, millers, processors, offtakers, researchers, agribusiness, and government in MSPs where each set of stakeholders can openly share their needs, form alliances, and collaborate to meet consumer demand. These public/private partnerships are expected to increase lentil production in Nepal to meet the increased demand for Nepali lentil.

The project also works to increase the knowledge of lentil farmers through an educational intervention program which features 15 animated videos on topics from lentil grain storage, good agricultural practices, finance, and women's empowerment. The animations have been produced in conjunction with project partner, [Scientific Animations Without Borders](#) (SAWBO), which is based at Purdue University. The animations which are available in eight Nepali languages will be deployed through the MSP partners, collaborators, and through social media platforms and broadcast TV.

[Learn More](#)

Reflections from Nepal Lentil Multistakeholder Platform Workshop Participants



“Seeds must be of good quality and farmers are in need of that. From what I see based on my dealing with farmers in buying their lentil is that they need trainings and support in things like processing which can help them increase their prices. MSP can be that platform where farmers can be connected to trainings.”

Indira Acharya, Miller,
Radha Krishna Rice Mill,
Kailali



“First, we need to raise awareness among farmers to produce musuro (lentils). We need to introduce mixed cropping like lentil goes well with mustard so in case of calamities at least one crop will grow and it will be a win-win situation for all. The MSP can help push this process and we as cooperatives can take them to the farmers”

Padam Raj Rijal, Kailali,
Board member of Small
farmer Agri cooperative
limited, Kailali



“For production, we want to promote the seed producers and connect them with the farmers through the MSP platform. Then as cooperatives, we can buy the lentils of these farmers by guaranteeing them so their livelihood is secure.”

Yuvraj Sharma,
Chairperson,
Singhabahini Shivashakti
Farmers Cooperative,
Bardiya

Featured Legume of the Month

COMMON BEANS

Common beans are a good source of protein, dietary fiber and minerals. This low cost nutritional powerhouse is grown throughout the world and is an important crop for food security.

The beans, when dried and stored properly, can be kept for long periods. Young pods can be cooked and consumed fresh. Dried or fresh common beans provide good nutrition at an affordable price.



Cooking with Common Beans... Green Bean and Mushroom Medley

Green beans are a great addition to vegetable side dishes.

This colorful recipe for **Green Bean and Mushroom Medley** is found on the myplate.gov website. It features green beans, mushrooms, carrots and onions sautéed in olive oil then seasoned with lemon pepper and garlic salt and topped with toasted slivered almonds.

Pair this recipe with grilled salmon or chicken and you have a delicious and nutritious meal for the whole family.



[Get 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.



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