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For immediate release

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Note: Series Producer Joe Ligo is available for interviews. In addition, Nov. 23 episode photos and the series logo are available at <https://bit.ly/3nmWBgz>.

MPT series *Maryland Farm & Harvest* visits Harford, Montgomery, and Queen Anne’s counties and Sussex County, Delaware during November 23 episode

OWINGS MILLS, MD – OWINGS MILLS, MD – Maryland Public Television’s (MPT) popular original series [*Maryland Farm & Harvest*](#), now in its ninth season, will feature farms and locations in Harford, Montgomery, and Queen Anne’s counties and Sussex County, Delaware as part of a “what animals eat” themed episode at 7 p.m. on Tuesday, November 23. Viewers can watch on MPT-HD and online at mpt.org/livestream.

The weekly series takes viewers on a journey across the Free State and beyond, telling interesting stories about the farms, people, and technology required to sustain and grow agriculture in Maryland, the number one commercial industry in the state.

Joanne Clendining, who has earned two Emmy® awards from the National Capital Chesapeake Bay Chapter of the National Academy of Television Arts & Sciences for her work on *Maryland Farm & Harvest*, returns as host. She is joined by Al Spoler, who handles duties for each episode’s *The Local Buy* segment. A season nine preview is available at youtube.com/watch?v=EPhiyv-96_s.



With introductions filmed at [Hooper, Inc.](#), a farm equipment dealer in **New Windsor (Carroll County)**, the November 23 episode features the following segments:

- **Grain to Chicken Feed (Queen Anne’s County, Maryland and Sussex County, Delaware).** Queen Anne farmer David Denny works hard to raise thousands of healthy chickens so that they reach growth milestones on schedule. This is important because poultry integrators such as Perdue require its chickens to be a specific size and weight in a set number of weeks. How can such a feat be accomplished so consistently in such a short period of time? It’s all due to the birds’ carefully

planned diet, which is tailor-made to meet their nutritional needs. The process begins long before chickens arrive on the farm. Denny grows grains on his farm that in turn are used to create feed with the nutrient mix his chickens need to thrive. The segment includes a visit to the [Perdue Agribusiness Feed Mill in Bridgeville, Delaware](#) to see how its chicken feed is made.

- **How Grass-fed Milk is Different (Montgomery County).** During this segment, viewers find out how grass-fed milk is produced at [Rock Hill Orchard/Woodbourne Creamery](#) in **Mount Airy**. Differences in omega3 fatty acid production, beta carotene and fat content, and coloration are among the features of milk produced by grass-fed Guernsey Cows. Positive impacts can also be seen in both the cows and farmland as farmer John Frederick explains. He uses Managed Intensive Grazing to ensure the herd gets the nutrition it needs without hurting the pasture. When applying this approach, the cow pasture is divided into sections and cows spend no more than 24-hours in each field so that each section is given ample time to recover and regrow. When travelling between pastures, cows pass through a robotic milking station before they enter newer grassy areas and continue grazing.
- **The Way it Works –round bales.** Segment host Joe Ligo takes a look at a round baler and the steps it completes to create large bales of hay that can be stored and used as cow feed months later. Joe explains that hay is fed through the machine and into a series of belts and rollers, which form it into a bale. As the bale grows, the belts maintain pressure until it gets big enough to trigger a mechanism that wraps it in plastic netting. Once it's complete, a door opens and the finished bale rolls out. These round bales can weigh up to 1,200 pounds.
- **The Local Buy: Dog Food/Treats (Harford County).** Bel Air is home to [My Canine Cucina](#), a local company that uses local farm produce and beef to make human-grade dog food and treats. The business is run by Barbara Shipley, who cooks and sells her natural and locally-produced dog food at the nearby Bel Air Farmers Market. It is at this same market that she purchases many of her ingredients, creating a direct support loop back into the community she serves. One especially important ingredient is the ground beef she buys from [Hickory Chance Farm](#) in Bel Air. Al meets with farmer Michele Magness Hill to learn about her cattle, before Al's dog Archie conducts an important taste test.

Encore broadcasts of this episode are available on MPT-HD and on the station's [livestream](#) on Thursdays at 11 p.m. and Sundays at 6 a.m. Each episode also airs on MPT2/Create® and on the [MPT2 livestream](#) on Fridays at 7:30 p.m.

More than 10 million viewers have tuned in to *Maryland Farm & Harvest* since its fall 2013 debut. The series has traveled to nearly 400 farms, fisheries, and other agriculture-related locations during its first eight seasons, covering every Maryland county, as well as Baltimore City, and Washington, D.C.

Past episodes can be viewed at video.mpt.tv/show/maryland-farm-harvest/, while episode segments are available on the series' YouTube channel at youtube.com/c/MarylandFarmHarvest/featured. Engage with the show on social media [@MarylandFarmHarvest on Facebook](#) and [@mdfarmtv on Twitter](#).

The Maryland Department of Agriculture is MPT's co-production partner for *Maryland Farm & Harvest*. Major funding is provided by the Maryland Grain Producers Utilization Board.

Additional funding is provided by Maryland's Best, Rural Maryland Council, Maryland Agricultural Resource-Based Industry Development Corporation (Marbidco), a grant from the Maryland Department of Agriculture Specialty Crop Block Program, MidAtlantic Farm Credit, the Cornell Douglas Foundation, Maryland Soybean Board, Maryland Association of Soil Conservation Districts, Wegmans Food Markets,

Maryland Nursery, Landscape & Greenhouse Association, The Maryland Seafood Marketing Fund, Maryland Farm Bureau, and The Keith Campbell Foundation for the Environment.

Other support comes from Mar-Del Watermelon Association and Maryland Agricultural Education Foundation.

SYNOPSIS OF NOV. 23 EPISODE—

Join host Joanne Clendining as she explores local Maryland farms during an episode about “what animals eat.” Learn about the carefully formulated feed used on an Eastern Shore farm to grow healthy chickens. After that, find out about the way one a Montgomery County farmer cares for and feeds his grass-fed Guernsey Cows and the benefits of the milk they produce. Then, Al Spoler visits Harford County to learn about a company that uses local farm produce and beef to make dog food and treats during *The Local Buy* segment.

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About Maryland Public Television

Maryland Public Television (MPT) is a statewide, public-supported TV network and Public Broadcasting Service member offering entertaining, educational, and inspiring content delivered by traditional broadcasting and streaming on TVs, computers, and mobile devices. A state agency, it operates under the auspices of the Maryland Public Broadcasting Commission. MPT creates local, regional, and national content and is a frequent winner of regional Emmy® awards. MPT’s commitment to educators, parents, caregivers, and learners of all ages is delivered through instructional events and Thinkport.org. MPT’s year-round community engagement activities connect viewers with resources on a wide range of topics. For more information visit mpt.org.