

BOOK OF ABSTRACTS

First Legume Society Conference 2013: A Legume Odyssey

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Book of Abstracts

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Getting the message out: grow, use, feed and eat legumes

In situ preservation of local landraces of faba bean (Vicia faba L.) and utilisation of their food products in central regions of Serbia

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Today, faba bean (Vicia faba L.) in Serbia is almost completely replaced with Phaseolus beans and has become a neglected crop with no official data. A recently launched action of the Institute of Field and Vegetable Crops and the Faculty of Agriculture in Novi Sad is aimed at the identification of the regions in Serbia where faba bean, known in Serbian as bob, could still be found. This was essentially enhanced by the multilateral project ECO-NET 18817 Search for new genetic variability in pea (Pisum sativum) and faba bean (Vicia faba L.) to support the development of sustainable agricultures, with duration in 2008 and 2009 and involving partners from France, Bulgaria, Russia, Serbia and Republic of Srpska. The main regions in Serbia where faba bean is cultivated are the last section of the Southern Morava and its joint mouth with the Western Morava into the Great Morava, as well as in neighbouring regions in southeastern Serbia and northwestern Bačka. Each household usually maintains its own faba bean landrace, with rare exchanges with the others. It is usually produced to fit the needs of a household, along with other pulses such as common bean or pea (Pisum sativum L.). Faba bean in central Serbia is sown in late February or early March, with (30 x 20) cm distribution and several plants in one hole. A part of the harvested seed is put aside for the next sowing. The faba bean is usually prepared during the Christmas fast, lasting six weeks, when according to the ancient rules of the Christian Orthodox Church, no meat, eggs or dairy products are allowed. The aspic made of faba bean is especially popular at the feasts called in Serbian slava, dedicated to the patron saint of a family. By early 2012, more than 40 faba bean landraces from Serbia and few from Srpska have been collected, with the joint action continuing and enriching the achieved results.

FABA BEAN ASPIC A LA SERBE: Soak dry faba beans in warm water and leave for 24h. Peel and wash them, then soak in cold water overnight. In the morning, add some salt, few laurel leaves and 2 or 3 spoons of oil. Cook faba beans slowly until soft. Leaving out laurel leaves, make a paste and continue to cook in the same water. It is done when a small amount of the paste quickly hardens on a plate. Add small garlic pieces into the paste and pour it in shallow plates to set. Sprinkle with sweet pepper powder and pour some oil on top, cut into cubes and decorate with parsley leaves before serving.

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a) Maxyнарке – Апстракти COBISS.SR-ID 278447623 In the rich world of global agriculture, diverse legumes can play key roles to develop environment-friendly production, supplying humans and animals with the products of high nutritional value.

The Legume Society was initiated in 2011 with two primary missions. One of them was to treasure the rich legume research tradition of the European Association for Grain Legume Research (AEP), with emphasis on carrying out its the triennial legume-devoted conferences. Another one is to fulfill a long-term strategy of linking together the research on all legumes worldwide, from grain and forage legumes pharmaceutical and ornamental ones and from the Old World to the Americas.

We do anticipate that the First Legume Society
Conference will be a unique and genuine contribution to our
common goals: to promote the legume research and all its
benefits into all spheres of the society, linking science with
stakeholders and decision-makers, and to demonstrate how
an efficient, useful and firm network of the legume
researchers of the world is possible and sustainable.

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