NEWS RELEASE

mpt Maryland Public Television

11767 Owings Mills Blvd. | Owings Mills, MD 21117 | mpt.org

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Contacts:

Michael MacFee | mmacfee@mpt.org | 410-581-4262 Tess Harris | tharris@nevinspr.com | 443-909-9665

NOTE: Interviews with series producer Robert Ferrier are available upon request. In addition, episode photos and other assets are available to download from MPT's Dropbox HERE.

MPT series *Maryland Farm & Harvest* visits locations in Talbot and Caroline counties during December 9 episode

OWINGS MILLS, MD – <u>Maryland Public Television's</u> popular original series <u>Maryland Farm & Harvest</u>, now in its 13th season, will feature farms and locations in Talbot and Caroline counties during an episode premiering on Tuesday, December 9. An episode preview is available on the series' webpage at <u>mpt.org/farm</u>.

Maryland Farm & Harvest airs on Tuesdays at 7 p.m. on MPT and online at <u>mpt.org/livestream</u>. Episodes are also available to view live and on demand using the free <u>PBS app</u> and MPT's <u>online video player</u>.

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



Joanne Clendining, who has earned three Emmy® awards from the National Capital Chesapeake Bay Chapter of the National Academy of Television Arts & Sciences for her work on *Maryland Farm & Harvest*, serves as series host. She is joined by Al Spoler, host of "The Local Buy" segments, and by a variety of local chefs who serve as guest hosts of the series' "Farm to Skillet" segments.

With introductions filmed at One Straw Farm in White Hall (Baltimore County), the December 9 episode features the following stories:

Hutchison Brothers Farm (Talbot County): Hutchison Brothers is a 130-year-old, 3,400-acre grain
and vegetable farm in Cordova operated by Richard, Bobby, David, Travis, and Kyle Hutchison. The
family was awarded the 2024 Maryland Aldo Leopold Conservation Award for its history of
stewardship and commitment to soil and water conservation. Viewers meet the family and learn

about the innovative drainage systems they've built, nitrogen bioreactors they've installed, and other measures they've taken over the years to minimize runoff and limit surface and sub-surface water issues common on Eastern Shore farms.

- Ferry Cove Shellfish Farm (Talbot County): Ferry Cove Shellfish in Sherwood is a cutting-edge indoor oyster hatchery, built as a laboratory for scientists to tackle some of the Chesapeake Bay's most pressing health concerns. Today, the privately held nonprofit produces spat baby oysters to support the commercial fishing and aquaculture industries throughout the region. Audiences get a detailed view of the high-tech operation, which allows a small team of just seven employees to produce billions of oyster larvae annually.
- Farm to Skillet: Chef Jordan Lloyd (Talbot and Caroline counties): Chef Jordan Lloyd, executive chef and owner of Hambletown House Events & Catering in Easton, dispels the myth that oysters shouldn't be eaten outside of months that include an "R" by preparing oysters Rockefeller with an Eastern Shore twist. After gathering freshly caught oysters off the boat of Tilghman Island Seafood's Nick Hargrove, Chef Lloyd visits Williwaw Farm in Preston to harvest fresh greens with owner Becca Buckler. With ingredients in tow, he returns to his kitchen to prepare a delicious summertime dish he calls "oysters Williwaw." The recipe will be available to download at mpt.org/farm.

More than 19 million viewers have watched *Maryland Farm & Harvest* on the statewide public TV network since its debut in 2013. The series has traveled to more than 500 farms, fisheries, and other agriculture-related locations during its first 12 seasons, covering every Maryland county, as well as Baltimore City and Washington, D.C.

Encore broadcasts of *Maryland Farm & Harvest* air on MPT on Thursdays at 11 p.m. and on Sundays at 6 a.m. Episodes also air on MPT2/Create® on Fridays at 7:30 p.m. Past episodes can be viewed on the PBS app and MPT's online video player, while episode segments are available on the series' YouTube channel at <u>youtube.com/@MarylandFarmHarvest</u>.

Audiences are invited to engage with the series on social media <u>@MarylandFarmHarvest</u> on <u>Facebook</u> and <u>@mdfarmtv</u> on <u>Instagram</u>.

The <u>Maryland Department of Agriculture</u> 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; a grant from the Rural Maryland Council, Maryland Agricultural Education and Rural Development Fund; MARBIDCO; a grant from the Maryland Department of Agriculture Specialty Crop Block Grant Program; Farm Credit; Maryland Soybean Board and Soybean Checkoff Program; Maryland Nursery, Landscape & Greenhouse Association; Maryland Association of Soil Conservation Districts; Maryland Farm Bureau, Inc., The Keith Campbell Foundation for the Environment; Maryland Agriculture Education Foundation; and Maryland Pork Producers Association.

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About Maryland Public Television

Maryland Public Television (MPT) is a statewide, public-supported TV network and Public Broadcasting Service (PBS) member offering entertaining and educational content delivered by traditional broadcasting and streaming on TVs, computers, and mobile devices via its online video player and the free PBS app. A state agency operating under the auspices of the Maryland Public Broadcasting Commission, MPT also produces local, regional, and national programming and frequently earns regional Emmy® awards for its work. MPT's commitment to educators, parents, caregivers, and learners of all ages is delivered through its Maryland Center for Media Literacy & Education and Thinkport.org. MPT's year-round community engagement activities connect viewers with resources covering a wide range of topics. More information is available at mpt.org.