

a coloring zine

12 Reasons

to Love

Fava Beans

Fava beans are one of the oldest domesticated rops

Farmers grew favas 10,000 years ago in the Middle East.



Q: Which country grows the most fava beans?

A: China! Followed by Ethiopia, Australia, France and Morocco

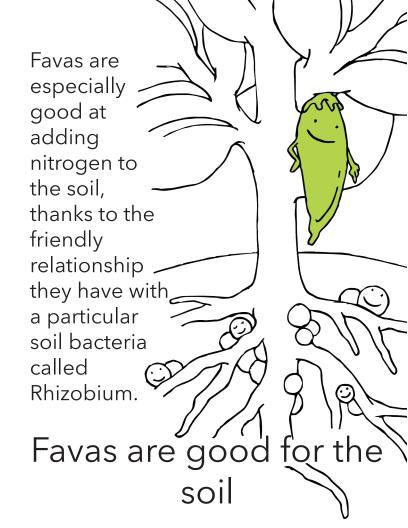


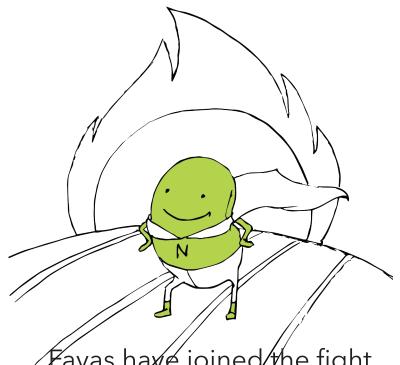
### feel healthy and full

Try a handful of roasted fava beans



In California, favas are grown during our cool season, helped along by winter rain.





Favas have joined the fight against climate change

Fava reduce our reliande on chemical fertilizers.

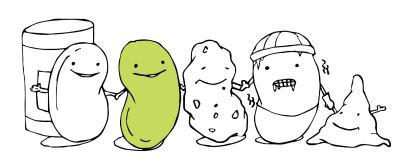


## Favas are jam-packed with



One cup of cooked favas contains 187 calories, 13 grams of protein, 33 grams of carbs and less than 1 gram of fat.

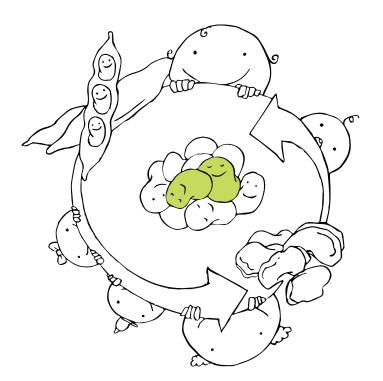
# Favas are available in many forms



Canned, fresh, fried, frozen - even fava flour. There are a zillion different ways to prepare favas.



In Rome, people celebrate the arrival of fresh favas with a dish called "vignarola".



### Favas bring people together

Fresh favas can take a little time to prepare, but many hands make light work.



### Now you have it: 12 reasons why we love favas.

Try them, we hope you will too!



Learn more about favas here

NOTE: Favism is a hereditary health condition that is caused by consuming favas or exposure to fava products. Favism affects a small percent of the population, especially those from Eastern Mediterranean backgrounds. Favism symptoms include headaches, shortness of breath, stomach pains, raised temperatures, and change in urine color. People who develop any of these symptoms must seek immediate medical attention.



Planet Earth Observatory tackles climate change through community science and art initiatives in urban food gardens. Our programs encourage gardeners, students, and others to observe nature, tend ecosystems, heal the planet, and ourselves. Our advocacy work envisions a vibrant, peaceful planet with healthy food for all.



