

USDA-ARS Cold Season Food Legume Internship

Pullman, Washington Fall 2020

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Overview of Internship Experience

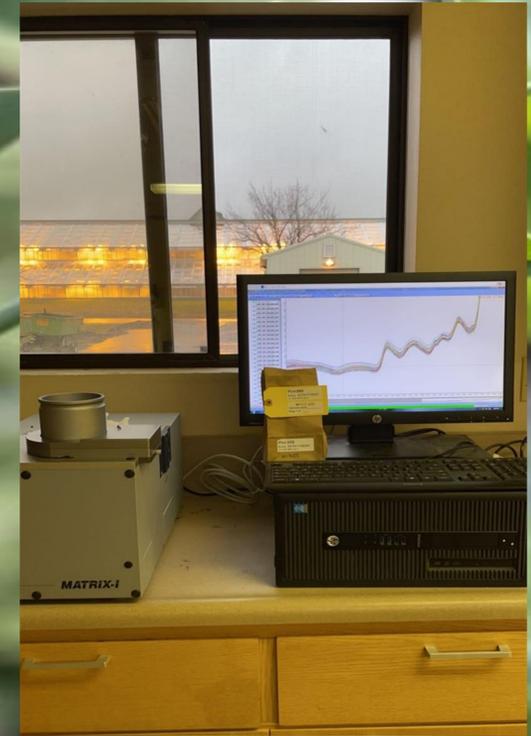
The USDA-ARS Cold Season Food Legume sector studies many kinds of legumes. For the Fall of 2020 I studied different varieties of peas and the overall pea protein content. This year, there were 1,482 accessions of peas that were studied and cared for. All the peas that were grown and studied were dried and stored in the Pullman Seed Vault. The vault is a large freezer that stores a wide variety of all the crops that are grown in the Palouse region. The seeds that go into the vault are eventually used for regeneration of crops.

Daily Tasks

- Caring for the peas in the greenhouses
- Grinding peas
- Scanning pea protein content using an NIR machine
- Threshing and cleaning seed
- Packaging and labeling seed to be sent to other seed storage facilities

Overall...

This experience has furthered my knowledge of agricultural practices and also helped me gain new knowledge of using agricultural machinery. I learned how to use a Near-Infrared machine to scan protein content in peas, I also learned the correct way to harvest and clean seeds, and how to care for pea crop. I enjoyed greenhouse work the most and was able to have fun with coworkers while learning about peas. Overall, I had a wonderful experience working with the USDA and I will continue working with them for the remainder of my schooling!



The NIR Machine was used to scan protein content



The peas grow best when strung up and twisted counter-clockwise.



Peeking into a drawer in the seed vault



The peas get grinded into flour to be sent to another research lab



My favorite type of pea flower



Me and a friend in Central Ferry, WA working on harvesting