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May 2012 Colorado Proud Newsletter

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Colorado Proud News & Events



Bike to Work Day and Colorado Proud-Keeping it Local. Colorado Proud is better for you and for Colorado and so are bikes! The Colorado Department of Agriculture will be sponsoring a Colorado Proud Breakfast station on Bike to Work Day. We'd like to show off the great companies that are part of the program. Bike to Work Day is June

27. The event continues to grow each and every year and draws over 20,000 cyclists. We're looking for Colorado Proud companies to donate food, beverages, handouts or prizes to be given out to pedaling participants that day. Every donation is welcome, even if it's small. If you're interested in donating any of the items above and gaining additional exposure for your product or company please contact Kate McRoy CDA Bike to Work Coordinator at (303) 239-4171 by **June 1**. Donate and your company will be recognized on the signage for the station. The station will be at 26th and Kipling Street in Wheat Ridge in the Gold's Grocery parking lot. It will be open from 6 am to 9:30am. Help us build interest in Colorado's Agriculture and locally made products and services. Call today to donate! And if you're participating in Bike to Work Day make sure you stop by and say hi.

The Colorado Experience-The Ultimate Colorado Product and Business Extravaganza! The Colorado Experience will held at the National Western Complex in Denver, Colorado, June 21-24. Established to showcase Colorado Proud businesses and other Colorado based companies, this event will allow a variety of businesses to display their products and services to the general public as well as a variety of business owners attending the four day show. Daytime hours on Thursday will be designated as a "business to business" networking/socializing day. Personal

Calendar

May 3 [Farm to School Webinar](#)

May 4-22 [Denver Food & Kitchen Expo](#)

May 5-6 [Farm Dinner Business Workshop](#), Boulder

May 15-16 [Rocky Mountain Food Safety Conference](#), Golden

May 15-18 [New Mexico State University Better Process Control School Full Course](#)

June 7 [Celebration of Premiere Colorado Wines](#), Denver

June 9 [Colorado Urban Winefest](#), Denver

June 19-22 [National Ag in the Classroom Conference](#), Loveland

June 21-24 [The Colorado Experience Trade Show](#), Denver

June 27 [Bike to Work Day](#)

June 30 [Ranch Rodeo & Chuckwagon Cookoff](#), Colorado Springs

July 6-8 [Colorado Lavender Festival](#), Palisade

July 11-14 [Pikes Peak or Bust Rodeo](#), Colorado Springs

August [Colorado Proud Month](#)

August 3-4 [Olathe Sweet Corn Festival](#)

September 12 [Colorado Proud School Meal Day](#)

September 14-16 [Colorado Mountain Winefest](#), Palisade

September 21-23 [Pedal the Plains](#)

September 22 [CSU Ag Day](#), Fort Collins

October 5 [Colorado Entrepreneurship MarketPlace](#), Pueblo

[Colorado Farmers' Markets](#)

Colorado MarketMaker (CMM) Business Spotlight: NestFresh Eggs

NestFresh Eggs was founded in Colorado over 20 years ago and has continued to grow every year since. In 2011, NestFresh debuted a new state-of-the-art processing plant, hired new staff to ensure the quality and safety of their eggs, and developed plans to bring new organic egg production to Colorado. NestFresh offers 100% cage free and vegetarian-fed eggs in medium, large, extra large, and jumbo sizes as well as omega-3 fortified varieties; organic eggs from hens fed organic feed with outdoor access; free range eggs from hens with at least 25 square feet of pasture each; cage free shell and liquid eggs in bulk for foodservice and manufacturing. NestFresh Eggs are available at Costco Wholesale, King Soopers/City Market, Lucky's Market, Niwot Market, Whole Foods Market, Natural Grocers by Vitamin Cottage and Door To Door Organics. [Learn more](#)

CMM features individual companies on our website in the "Business Spotlight" section. This is your opportunity to highlight your business and have a direct link to your CMM profile. [Click here for the form](#). If you have questions please contact Dawn Thilmany at (970) 491-7220 or e-mail thilmany@lamar.colostate.edu.

invitations will be sent out to food and beverage establishments, hospitality organizations, distributors, retailers, corporations and independent business owners throughout the state. The criterion of the show will be to allow *only* Colorado based businesses with an emphasis on small business owners. The goal is to fill approximately 800+ vendor booth spaces at this event. An array of product manufactures, farmers, ranchers, builders, bankers, brewers, distillers, wineries, retail and service companies, plus just about any organization that contributes to Colorado's economic growth will be showcased at the show. As an added attraction, live entertainment will be presented by various musicians throughout the complex. Plus two major concerts will be performed by select notable Colorado bands within the National Western Stadium Arena on Friday and Saturday evenings. Added to this will be a barbecue competition as well as two culinary arts cooking competitions. Advertising for the event will be conducted throughout the next few months through several multimedia sources such as the internet, radio, TV, newspapers, brochures, pamphlets, posters and various forms of social media. For booth information, contact James Blair at (720) 275-7356, e-mail james@thecoloradoexperience.com or visit www.thecoloradoexperience.com.

Help Us Promote your Business! For the last year, the Colorado Department of Agriculture and Colorado State University have chosen a few registered Colorado MarketMaker companies to highlight on our state page and in various newsletters. But, we need your help! If you can help us with a few pieces of information and some graphics/logos from your business, we will do our best to

get the word out on your products and company! [Click here](#) to complete the Business Spotlight form. If you have news to share, contact [Wendy](#) at (303) 239-4119.

What's New? If you have news to share, contact [Wendy](#) at (303) 239-4119.

Find Us on Facebook! "Like" the Colorado Department of Agriculture. We've created a Facebook page to help us share important agricultural information. Please visit www.Facebook.com/coloradoag and click on "Like."

Colorado MarketMaker (CMM). Keep your business information updated in Colorado MarketMaker by visiting www.comarketmaker.com and click on "Log In." To register your business visit www.comarketmaker.com and click on "Register." If you have questions, contact Loretta Lopez at Loretta.Lopez@ag.state.co.us or (303) 239-4115.

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Grants

Looking for Grants? Visit www.grants.gov.

Know Your Farmer. Know Your Food. Visit www.usda.gov/knowyourfarmer for information about grants and loans.

Farmers Market Promotion Program Grants Available. Agriculture Deputy Secretary Kathleen Merrigan announced that the U.S. Department of Agriculture (USDA) is seeking grant applicants for the 2012 Farmers Market Promotion Program. Approximately \$10 million is available for marketing operations such as farmers markets, community supported agriculture and road-side stands. The grants, which are administered by USDA's Agricultural Marketing Service (AMS), are available through a competitive application process on

www.grants.gov. The grants aim to increase the availability of local agricultural products in communities throughout the country. They will also help strengthen farmer-to-consumer marketing efforts. Projects that expand healthy food choices in food deserts or low-income areas (where the percentage of the population living in poverty is 20 percent or above) will receive additional consideration. USDA, in coordination with the Departments of the Treasury and Health and Human Services, seeks to increase access to fresh, healthy and affordable food choices for all Americans, while expanding market opportunities for farmers and ranchers. Information on applying for a Farmers Market Promotion Program grant will be published in the April 6, 2012, *Federal Register* and available online at www.ams.usda.gov/FMPP. Applications will only be accepted via grants.gov and must be received by May 21, 2012. Applications that are incomplete, hand-delivered, or sent via U.S. mail will not be considered. Applicants should start the grants.gov registration process as soon as possible to meet the deadline. Contact Carmen Humphrey, Program Manager, by phone: (202) 720-8317, or e-mail: usdafmppquestions@ams.usda.gov for more information. Authorized by the Farmer-to-Consumer Direct Marketing Act of 1976 and amended by the Food, Conservation and Energy Act of 2008 (the Farm Bill), the Farmers Market Promotion Program is in the seventh year of funding direct markets that benefit local and regional economies.

Slow Food Denver Grants. Slow Food Denver C.A.F.E. is pleased to announce the 2012 microgrant project to support innovative and sustainable food initiatives conceived by Metro Denver food entrepreneurs! Applications are now being accepted for the microgrants (application and details on the [website](#)). Applications are due by May 4, 2012. In general, applications from sustainable food projects that support one or more of the following areas:

- 1) **Children and Food:** Projects that seek to increase the number of children who have access to real food in schools, learn where food comes from, and have experience growing, cooking and sharing it.
- 2) **Healthy Food Access:** Projects that seek to increase access to affordable, real food in low-income communities.
- 3) **Promoting Regional Biodiversity:** Projects that seek to increase, protect and promote biodiverse food and farming traditions that are an alternative to the industrial food system.

Finalists will be notified by email and will be invited to a C.A.F.E dinner where they will present their projects to the community table. Winners will be chosen by community vote, and will receive a \$1000 microgrant to support their work. Questions can be directed to Ben Hecht by e-mail at grants@slowfooddenver.org.

Financial Assistance Available for Organic Certification. The United States Department of Agriculture, Agricultural Marketing Service, has entered into a cooperative agreement with the Colorado Department of Agriculture, Division of Plant Industry, to distribute cost-share reimbursements to organic producers and handlers. In order to qualify for this year's reimbursement producers and handlers must have received certification or continuation of certification by a USDA accredited certifying agent commencing October 1, 2011 through September 30, 2012. Under the Food, Conservation and Energy Act of 2008, cost share assistance payments are limited to 75 percent of an individual producer's or handler's certification costs up to a maximum of \$750.00 per year per category of certification. These funds will be distributed until exhausted on a first come first serve basis. The deadline for submitting application is October 31, 2012. Applications for the reimbursements should be submitted after your certification process is complete and all fees have been paid. Proof of certification and certification fees paid must be submitted with your application. CDA is accredited by the USDA as an organic state certifier under the National Organic Program and currently certifies approximately 185 Colorado facilities. Producers and handlers who use other certifying agencies may still qualify for this cost-share program but must contact CDA for the appropriate forms. For copies of the cost assistance forms, visit www.colorado.gov/ag/dpi or call Barbara Rosenbach at (303) 239-4139.

Rocky Mountain Audio Video Productions Invites Applications for Video Marketing Grants up to \$5,000. Director of Sales & Marketing Mark Walker announced that applications are being accepted for grants to provide video production assistance to independent producers, farmer and rancher cooperatives, agricultural producer groups and others associated with Colorado Proud. This 2012 Video Marketing Grant Program is offered for a limited time with a limited number of grants available. There are additional low-cost video production programs available to those who may not qualify for grants. For more details about eligibility and application procedures, call or e-mail Mark at (303) 730-1100 or markw@rmavp.com.

Western Sustainable Agriculture Research & Education Program (WSARE). Offers a variety of grant programs. Application information can be found at <http://www.westernsare.org/Grants>. For more information contact Dennis Lamm at (970) 491-2074 or Dennis.Lamm@colostate.edu.

USDA Rural Development Programs. The vision of USDA Rural Development is “a rural America that is a healthy, safe and prosperous place to live and work” and its mission is “to increase economic opportunity and improve the quality of life for all rural Americans.” Rural Development helps communities meet their basic needs by building water and waste water systems, financing decent, affordable housing, supporting electric power and rural businesses, including cooperatives and supporting community development with information and technical assistance. Colorado Rural Development made grants, loans, and loan guarantees for over \$506 million in Fiscal Year 2011 for community facilities, rural businesses, renewable energy, and value added agriculture. For information regarding USDA Rural Development’s grant and loan programs, visit <http://www.rurdev.usda.gov/co/>.

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Trade Shows, Events & Festivals

Denver Food & Kitchen Expo. The Denver Food & Kitchen Expo hosted by the Professional Chef’ Association will make its debut at the Denver Skyline Park (Arapahoe and 16th Streets) May 4-22, 2012 and will feature a giant outdoor market for those who appreciate and cook with fresh, locally produced ingredients, as well as kitchen gadgets, kitchen design, and culinary advice. Hours are Sunday through Thursday 11am–7pm, Friday and Saturday 11am–9pm. In addition to exhibitors, the expo will feature product tastings and demonstrations, thus providing cooking advice and culinary education. Several professional competitions like Ice and Vegetable Carving, Wedding Cake and Gourmet Food Platters will be held. Discounts available to Colorado Proud members, up to 50% off! For more information, visit the Professional Chef’s Association at: www.ProfessionalChef.com, or call (720) 379-8759.

Front Range Sheep Dog Trials. Sample and sell products at the Front Range Sheep Dog Trials and May Days at Lowell Ranch in Castle Rock, May 26-28, 2012. Vendors must be pre-approved and the cost is \$20.00. For more information contact Debbie at (303) 688-3266.

National Ag in the Classroom Conference. Would you like to let 500 people from across the nation know about your product? The 2012 National Ag in the Classroom Conference will be held at the Embassy Suites in Loveland, Colorado June 20-22nd and organizers are seeking Colorado products to showcase. If you would like to exhibit there is no charge. The best day to exhibit will be June 20th. It is also possible for you to serve 2 oz. or less samples. For more information contact Patty Cook at (303) 749-7506 or e-mail pkenny@colofb.com. Teachers and visitors from across the country will converge in Loveland for an education in agriculture. The purpose of the conference is to educate our nation’s educators on the importance of agriculture and provide tools for and resources for them to implement agriculture in their school and classroom curriculum. Organizations, businesses and individuals can also participate in sponsoring the event or sponsoring scholarships for Colorado teachers through www.growingyourfuture.com.

Vendor Opportunities at Rodeos. The Pikes Peak or Bust Rodeo and the Ride for the Brand Ranch Rodeo, two of the premier rodeo events in Colorado, are looking for vendors who would like to participate in this year’s events. The Ranch Rodeo is a one day event, June 30, 2012. The festivities begin with a chuck wagon cook-off dinner followed by the rodeo. This event usually draws around 5,000 rodeo patrons. It is a WRCA sanctioned event with proceeds benefiting military charities, the WRCA Scholarship Fund and the WRCA Crisis Fund. Please contact Michelle Roth at mebert9675@aol.com, (720) 933-9203, or Jeff Renehan at pikespeakorbustrodeovendors@yahoo.com, (719) 660-4951 for more information. Please note, as a special offer, booth fee is waived if vendor commits to participate for two years or commits to participate in the Pikes Peak or Bust Rodeo. The 72nd Annual Pikes Peak or Bust Rodeo, from July 11–July 14, 2012. This rodeo routinely draws up to 30,000 people over the four days and is one of the top 20 PRCA-sponsored rodeos in the country. All proceeds go to military charities. Please visit <http://www.coloradospringsrodeo.com> and contact Jeff Renehan at pikespeakorbustrodeovendors@yahoo.com or (719) 660-4951 for more details and a vendor packet.

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Other News and Opportunities

Eat Local: Simple Steps to Enjoy Real, Healthy & Affordable Food. New World Publishing has released this new book to help connect consumers with local products. For more information, visit www.eatlocalsimplesteps.com.

A Race for the Rest of Us--Pedal The Plains. Gov. John Hickenlooper, in partnership with The Denver Post and Viaero Wireless, announced plans for a recreational Eastern Plains bicycle tour called "Pedal The Plains" to take place this fall. "Pedal The Plains will be a one-of-a-kind cycling event celebrating the agricultural roots and frontier heritage of the Colorado Eastern Plains," Hickenlooper said. "And, maybe most importantly, this event is a ride designed for riders of all speeds and sizes." Visit www.pedaltheplains.com to learn more.

How to Find the Right License and Permit for Your New Business. Starting a business? Confused about whether you need a business license or permit? [Read more](#) for an overview of the process of obtaining a license or permit for your new business. For information specific to Colorado, visit www.cofarmtomarket.com.

Farmers' Market Price Reporting. Visit <http://www.coopext.colostate.edu/ABM/marketreports.htm>. Price reports from last farmers' market season may be useful to producers for the current season.

Local Products Needed. Colorado Corn is helping to organize a couple of upcoming events in May and November, including the annual American Agri-Women conference. They are looking for donated or discounted Colorado Proud products to include in gift bags. For more information, contact Ann Cross at (970) 351-8201 or across@coloradocorn.com.

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Farm to School Update

Webinar: Students Who Garden, Greenhouse, Eat their Garden Produce and Compost It Too! Thursday, May 3, 2012, 2 – 3 p.m. [REGISTER NOW!](#) Interested in joining the ever-blossoming school garden movement and want to know more about how others have established their gardens? Or do you already have school gardens and want to know more about how to "take it to the next level" by integrating student-grown food in your meal program, or by starting a student composting program? If YES, then this webinar is for you! This webinar will showcase examples from rural and urban, big and small districts in the state that have recently begun their school garden programs as well as some that are several years in! Presenters will discuss how they secured support and started their own garden movement; will share how they work with food services to establish protocols and procedures for integrating school garden food in school meals; and, will discuss going the distance with students...from gardening and healthy eating to the full-circle experience of turning food waste into a resource through composting! This is the eighth in a series of Farm to School webinars produced by the Colorado Farm to School Project (www.coloradofarmtoschool.org) and LiveWell Colorado (www.livewellcolorado.org). To view archived Farm to School Webinars, [please click here](#). To contact Colorado Farm to School staff regarding this webinar or other questions, please contact Lyn Kathlene at lyn@sparkpolicy.com.

Chef Recipes Needed. The Colorado Farm to School Initiative, which is funded by the Colorado Department of Agriculture, is starting a recipe exchange! We know there are a number of school districts in Colorado that are sourcing food locally and that have created recipes for local ingredients, but we're attempting to collect as many additional recipes as we can for a library of school meal recipes that use Colorado ingredients, for use by any school district. If you have recipes that use local ingredients (even if it is just one ingredient), please share them with us! Please e-mail them to Rebecca@SparkPolicy.com, fax to (303) 455-9910 or mail them to: Spark Policy Institute, Attn: Rebecca Kahn, 3222 Tejon Street, Studio E, Denver, CO 80211. When sending recipes, please be sure to indicate how you'd like the recipe to be credited (i.e. chef name, place of business, etc.). It is our hope that such a library will help other Colorado school districts move toward local sourcing and scratch cooking. We will also be using your recipes to create cookbooks of family-size (scaled down) recipes that school districts can sell to their community, to raise funds for school gardens, kitchen equipment, and other scratch cooking efforts.

USDA Farm to School Grants. The Healthy, Hunger-Free Kids Act of 2010 (HHFKA) established a Farm to School program in order to assist eligible entities, through grants and technical assistance, in implementing farm to school programs that improve access to local foods in eligible schools. To fulfill the farm to school mandate in the HHFKA, effective October 1, 2012, \$5 million will be provided to the United States Department of Agriculture (USDA) on an annual basis to support grants, technical assistance, and the Federal administrative costs related to USDA's farm to school program.

Amount Available in the First Funding Round

The USDA Food & Nutrition Service (FNS) is charged with implementing the farm to school program. In this first funding cycle, FNS anticipates awarding up to \$3.5 million in grant funding to support efforts that improve access to local foods in eligible schools. It is anticipated that the remaining \$1.5 million will support a combination of training and technical assistance, administrative costs, and/or additional farm to school grants.

Two Types of Grants

Grant funds will be made available on a competitive basis, subject to availability of Federal funds. In this first funding round, USDA will solicit applications for two types of grants:

1. **Planning grants** are intended for school districts just getting started on farm to school activities and are intended to help school districts or schools organize and structure their farm to school efforts for maximum impact by embedding known best practices into early design considerations.

Who can apply:

- K-12 School Food Authorities, nonprofit private schools, charter schools, Indian tribal schools, and others that participate in the National School Lunch or Breakfast Programs.

2. **Implementation grants** are intended to scale or further develop existing farm to school initiatives. *Who can apply:*

- K-12 School Food Authorities, nonprofit private schools, charter schools, Indian tribal schools, and others that participate in the National School Lunch or Breakfast Programs,
- State and local agencies,
- Indian tribal organizations,
- Agricultural producers or groups of agricultural producers, and
- Non-profit entities.

Priority Consideration Given to High Free/Reduced Price Meal Enrollment

Given the HHFKA mandate that priority consideration be given to schools serving a high proportion of children who are eligible for free or reduced price meals, projects that serve school districts and schools that have high free and reduced price meal enrollment will receive extra points in evaluation scoring.

Funding Amounts and Expected Distribution of Awards

Planning grants are expected to range from \$20,000 - \$45,000 and represent approximately 25 percent of the total awards. Implementation grants are expected to range from \$65,000 - \$100,000 and represent approximately 75 percent of the total awards.

A Match is Required, Evaluation Too

For both types of grants, the applicant must provide at least 25 percent of the costs of the grant project as the Federal share of costs for this grant cannot exceed 75 percent of the total cost of the project, as required by the HHFKA. Authorizing language also states that as a condition of receiving a farm to school grant, each grant recipient shall cooperate in an evaluation of the program carried out using grant funds.

Pick One, Then Think about Partnering

Applicants must choose between submitting a Planning grant or an Implementation grant. Only one application per eligible entity is permitted. As appropriate, USDA encourages school districts, and other eligible entities, to work together and submit "cluster" applications where a USDA investment in, for example, one school district working with several districts, might benefit a wider geographic area than funding to any one district, or eligible entity, alone.

How To Access the Request for Applications (RFA)

The RFA will be posted on USDA's [Farm to School website](#) and available at www.grants.gov. Note that grants.gov will be unavailable for scheduled maintenance April 28-29, 2012. Read the [Grants.gov Blog](#) for more information.

Important Dates

- May 18, 2012: (Suggested) Letter of Intent Deadline
- June 15, 2012: Proposals Due
- (Pending the Availability of Federal Funds) Shortly after October 1, 2012: Awards Announced and Funds Available

Webinars to Learn More:

Two webinars will be offered so that grant applicants can learn more about this grant opportunity. To receive additional information about webinars, please be sure to register for the [Farm to School Listserve](#).

- Tuesday, May 15th, 3:00 EST Implementation grants
- Thursday, May 17th, 1:00 EST Planning grants

Don't Wait for a Webinar to Get Your Question Answered

You can get your question answered at any point in the process by contacting:

Deborah Kane, National Director, Farm to School Program, Food & Nutrition Services (FNS)
Deborah.Kane@fns.usda.gov or (503) 326-2010

Gregory Walton, Grants Management Specialist, FNS
Greg.Walton@fns.usda.gov or (703) 305-1575

More Info Coming, Send Us Feedback

To receive updates on USDA's plans for farm to school training and technical assistance, or any aspect of the USDA farm to school program, please see the USDA [Farm to School website](#) or subscribe to the [Farm to School Listserve](#).

Given the newness of this program, and the great benefits associated with stakeholder engagement, feedback regarding the preliminary grant program design, as well as ideas and comments regarding the allocation of the remaining \$1.5 million in available resources, are encouraged and expected. Please submit feedback by July 15, 2012 to f2sfeedback@fns.usda.gov with the subject header: F2S Feedback.

National Ag in the Classroom Conference Scholarships Available. Scholarships to cover the registration cost for Colorado educators to attend the 2012 National Ag in the Classroom Conference on June 20-22nd at the Embassy Suites in Loveland, Colorado are available. To apply for a scholarship go to: <http://www.growingyourfuture.com/civi/civicrm/event/info?reset=1&id=25> or you can go to www.growingyourfuture.com and click on the link to the 2012 NAITC Conference on the right side of the page. Credits for the conference are available from Colorado State University Continuing Education. The cost for the two credits is \$140. For more information, contact me Bette Blinde at (970) 881-2902 or bblinde@growingyourfuture.com.

National Farm to Cafeteria Conference, August 2-5 in Burlington, VT. This annual conference will bring together food service professionals, farmers, educators, policy makers, representatives from government agencies and nonprofits, entrepreneurs, students, and others who are breaking down barriers and expanding the impact of Farm to Cafeteria. Skill-building short-courses, field trips to innovative Vermont farms and institutions, a diverse workshop program, and plenty of opportunities to network with inspiring individuals from across the country are all on offer.

Update Your Colorado MarketMaker Profile to Include Farm to School! Good News! Colorado MarketMaker has added all things "Farm to School" as one of the BUYER categories, now making it possible for producers to find schools wanting to source locally! Go to [Colorado MarketMaker](#) and click on "Register Your Business." Click "Register" and select "Buyer" from the drop down menu. Click the tab "Institutional" and select all categories that you want to have in your profile. Now producers can find schools! And while you're at the Colorado MarketMaker site, go ahead and search for producers that are interested in selling to schools. Or look for producers in your area or Colorado and even if they don't indicate farm to school on their profile, go ahead and contact them. The farm to school designation for sellers, like buyers, is new so many producers may not know it can be added. Who knows, you might make their day when they learn your school or school district would like to buy their produce! **Producers:** be sure to update your profile to include "Farm to School" under methods of sale. It is free and easy to update your profile. Visit www.comarketmaker.com, click on "log in" and use your username and password to access you profile and make changes.

Know Your Farmer. Know Your Food. Compass. Have you seen USDA's Know Your Farmer, Know Your Food Compass (<http://www.usda.gov/documents/KYFCompass.pdf>)? The Compass acts as a portal to USDA investments in local and regional food systems and highlights support for farm to school initiatives.

Farm to School Webinar Series. If you want to learn more about this exciting series, visit http://www.coloradofarmtoschool.org/index.php?option=com_content&view=article&id=62&Itemid=70.

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[Workshops, Seminars and Training](#)

FDIC and SBA Team Up to Offer Financial Education Support for New and Aspiring Entrepreneurs. The Federal Deposit Insurance Corporation (FDIC) and U.S. Small Business Administration (SBA) announced new resources to support small businesses across the nation. FDIC Director for Depositor and Consumer Protection Mark Pearce and SBA's Deputy Associate Administrator for Entrepreneurial Development Michael Chodos released *Money Smart for Small Business*, a training curriculum for new and aspiring business owners. Developed in partnership between both agencies, this curriculum is the latest offering in the FDIC's 10 year old award-winning *Money Smart* program. *Money Smart for Small Business* provides an introduction to day-to-day business organization and planning and is written for entrepreneurs with limited or no prior formal business training. It offers practical information that can be applied immediately, while also preparing participants for more advanced training. The curriculum is designed to be delivered to new and aspiring business owners by financial institutions, small business development centers (SBDCs), among others. Director Pearce and SBA Associate Administrator Chodos were joined by Training Alliance partners at the launch of *Money Smart for Small Business*, hosted by the District of Columbia's Affinity Lab, a small business incubator. Each of the ten instructor-led modules in *Money Smart for Small Business* provides financial and business management for business owners and includes a scripted instructor guide, participant guide and overhead slides. Organizations that use the curriculum to support small businesses through training, technical assistance or mentoring are invited to join the FDIC and SBA's Training Alliance. The FDIC will host an online "town hall" for potential Training Alliance partners in the months ahead. More than ten years after the original release of the award-winning *Money Smart* adult curriculum, *Money Smart for Small Business* builds on the proven results in financial management for those who complete the curriculum. The curriculum is free of charge and available by visiting <http://www.fdic.gov/consumers/consumer/moneysmart/index.html>.

Food Preservation Workshops. Arapahoe and Boulder County Extension Offices are hosting a series of workshops including Food Preservation Review, James, Jellies and Fruit Preserves, Canning Basics, Fermenting Foods and Mastering High Altitude Cooking. For dates and more information, visit <http://www.coopext.colostate.edu/arapahoe/>.

Step by Step, Row by Row: How to Start Your Own Farm Dinner Business. May 5 & 6, 2012 at Cure Organic Farm in Boulder, Colorado. Farm dinners and other opportunities to taste the seasons and visit local farms have been taking shape around the country. Over the course of two days, Veronica Volny, founder of Meadow Lark Farm Dinners, and Bill Young, licensed contractor and builder of Meadow Lark's school-bus-turned-kitchen, will present everything you need to know to get your own farm dinner business off the ground in your community: mobile kitchen options, equipment needs, licensing, start-up costs and operating expenses. Visit <http://www.farmdinners.com/workshop> for more information.

Rocky Mountain Food Safety Conference. May 15-16 at the Colorado School of Mines. Sponsored by several government agencies and private companies the conference brings together professionals from the food industry and the food safety community, providing a unique annual opportunity for updates, networking, and new ideas. National and local experts present information and views on current issues, problems, and developments, and conference participants gain an updated, broader view of the field and their role in securing and protecting a safe food supply. Attendees include a wide range of food safety professionals, with expertise and perspectives including marketing, education, regulation and enforcement, and research. Specifically this includes food service managers, restaurateurs, chefs, retail managers, public health officials, laboratory professionals, food processors, students, health educators, quality assurance directors, cooperative extension personnel, and representatives from state and federal agencies with food safety education, training, and regulation responsibilities. Visit www.rmfoodsafety.org for more information and to register.

Small Farm Conference. The National Small Farm Conference will be held in Memphis, Tennessee, September 18-20, 2012 at the Memphis Cook Convention Center. This conference is supported by USDA Agencies and hosted by Tennessee State University and the University of Tennessee. The theme of the conference is "Promoting the Successes of Small Farmers and Ranchers" The conference website is www.tnstate.edu/smallfarmconference

New Food Handlers Training Offered. The Colorado Department of Public Health and Environment is offering an online training for food handlers. By taking this training, food handlers will learn the basics of safe food handling in the workplace as they are presented with activities that will allow them to respond to scenarios they may encounter in the workplace. The fee is \$10.00 and the training can be accessed at <http://www.statefoodsafety.com/colorado>.

Better Process Control School Now Available Online. Registrants for the online class must be within the U.S. to be eligible, due to FDA requirements for this online course. The material covered in this course is the same material (16 chapters) that is covered in the in-person course. The course is meant to be taken on demand (there is no start and end date), but it must be completed in 3 months of receiving your login invitation after registering. The cost is \$400. Registration is by credit card only. Visit http://www.fruitandvegetable.ucdavis.edu/Cooperative_Extension_Short_Courses/Better_Process_Control_School_Online/ for more information. After you register, a course textbook will be mailed to your registration address so you can study. You will be sent an invitation to log into the site after that, and you'll have 3 months to complete the exams. E-mail Zann Gates at zgates@ucdavis.edu for any procedural and logistics questions, and Dr. Diane Barrett at dmbarrrett@ucdavis.edu for technical questions.

Workshop Resources. There are a variety of local organizations that host business workshops. Be sure to visit the following sites for great information and event calendars.

Arvada Economic Development Association (AEDA): www.aeda.biz

Aurora Business Development Center: www.aurorabdc.com

Colorado Small Business Administration: <http://www.sba.gov/about-offices-content/2/3104>

Colorado Small Business Development Center Networks: www.coloradosbdc.org

Denver Metro Small Business Development Center: www.denversbdc.org

Rocky Mountain MicroFinance Institute: www.rmmfi.org

SCORE: www.score.org

The Food Processing Center-University of Nebraska, Lincoln, www.fpc.unl.edu/workshops

New Mexico State University Better Process Control School, <http://aces.nmsu.edu/ces/foodtech/better-process-control-s.html>

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Classifieds

If you have information you would like to include in the "Classifieds," please send a short paragraph to Wendy at Wendy.White@ag.state.co.us by the 25th of the month for inclusion in the newsletter. Ads will be removed after two months.

Service Guide. Looking for label printers or a graphic designer? How about a web development company or food consultant? Be sure to visit the [Colorado Proud Service Guide](#) for a helpful list of contacts.

Equipment for Sale. We have some underutilized equipment and surplus supplies for sale: General Slicing Food Processor, Carter Hoffman Warming/Holding Cabinet, American Eagle 20 qt. and 30 qt. mixers, Groen 30 gal. Electric Tilt Skillet, Bakers Aid single Door Proofer, Maple Top Work Table 3' x 4', Colorful Specialty Gift Boxes, 8 oz square jars, True single door refrigerator. All items are in excellent condition. For pricing and pictures on all items, email me at orders@highdesertfoods.com or call (970) 394-9007. All items are located in Dolores (near Durango). Shipping is the responsibility of the buyer, but I can help arrange trucking if need be.

Kitchen Available for Rent. Commercially licensed, centrally located Boulder kitchen, clean and bright! Equipment includes 2 convection ovens, walk-in refrigerator space, 6-burner gas stove, 3 full metro racks for dry storage, utensils. Available kitchen hours are Monday-Friday before 9:30am and after 6:30pm, Saturdays before 9:30am and after 2pm, and Sundays all day. Who you are: clean, responsible, committed to

your product, needing a lot of kitchen hours. \$1,500/month, this price includes all of these hours listed, utilities, cleaning products.

Mobile Kitchen For Sale. We have a like new, 20 foot by 8 foot Mobile Kitchen/Concession trailer for sale. Colorado Health Department Approved. It has been lightly used and well cared for over the last two seasons and is set up for high volume production with everything you need for running a successful mobile kitchen operation. It has a removable trailer tongue to save space (and extra space fees) at festivals and events, three sliding windows to serve from, inside and outside stainless steel counters and loads of work and storage space. This trailer is in great condition and fully equipped with an 8 ft. Commercial Kitchen Hood with removable grease filters; Dayton, 11 inch Exhaust Vent; Ansul Fire Suppression System; Two burner stove top; Flat Grill; Three 40, lb Deep Fryers; Two Microwaves; One Arctic Air Upright Freezer; One True Refrigerator; One Delfield Cold Table (Mechanically cooled); One Cres-Cor Insulated Hot Cabinet (Food warmer); One Commercial Coffee Brewer; Curtis Stainless Steel Ice Tea Dispensers; Cash Register; Roof top A/C unit; Pressurized Water System; Large Fresh and Gray water tanks; 12 gallon hot water heater; Portable Gasoline Powered 6500 watt Generator; Large Propane tanks; Assorted Heavy Duty (220v and 120v) Electrical Extension Cords; Kitchen Utensils, Pots and Pans, Assorted Serving Dishes, Cups and Tableware, Steam Table, Dual Waffle Maker, Curly fry potato slicer; Metal wire shelves and more! Asking only \$39,900 for this complete ready-to-go food and catering business on wheels. Photos available by request. Please call (720) 275-7356 or (303) 485-6656 for more information.

Laboratory Services. Industrial Laboratories (IL), located in Wheat Ridge, Colorado, is an independent analytical laboratory founded in 1945. We specialize in Nutritional Labeling, Microbiological Analyses - that includes food borne pathogen detection (*Listeria*, *Salmonella*, *E. coli* O157:h7) and Guarantee Analysis on Animal Feed. Banned Substance testing is also available for animals. Industrial Laboratories analyzes everything from raw materials to finished products as well as conducts environmental analyses within your facility. IL is an A2LA: ISO 17025 accredited laboratory. To see how IL can help you with your laboratory testing needs contact us at (303) 287-9691 or visit us online at www.industriallabs.net.

Help Wanted. MM Local Foods is looking for an ambitious candidate who will bring operations expertise and knowledge and experience managing a high-throughput, commercial food-production line. The successful candidate will join the two founders and executives of the company to actively implement our rapid expansion plans of growing our leading regional local food brand into the first national brand for authentic local food. More Details available at <http://mmlocalfoods.com/jobs/>.

Looking for Kitchen Space or a Co-Packer? Visit the [Colorado Co-Pack Directory](#) online.

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*Not all events are sponsored by Colorado Proud, and inclusion in the newsletter does not constitute an endorsement by the Colorado Department of Agriculture.