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August 2012 Colorado Proud Newsletter

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Colorado Proud News & Events

Colorado Proud Month. Governor Hickenlooper has proclaimed August as [Colorado Proud Month](#). Check out these Colorado Proud events and activities:

August [LoCo Food Distribution](#) is featuring a Colorado Proud menu during the month.

August 1 Root Sports will be airing a Colorado Proud Month spot around the seventh inning stretch of the broadcast of the Colorado Rockies game. Special thanks to [Colorado Native Beer](#) for promoting Colorado Proud in the ad.

August 3-4 Colorado Proud Days at Heritage Wine & Liquor. Tastings, food samples, prizes, raffles and great deals. Meet Stranahan's master distiller and don't miss the opportunity to win a place on their bottling line. Meet on-air personalities of Mile High Sports Radio too. More than 20 Colorado beer, wine and spirit vendors. Visit www.heritagewineandliquor.com for more information.

August 9 Join Colorado Proud at the 10th Annual SummerToast. Thursday, August 9, 2012, 5:00-8:30 pm at Jackson's in downtown Denver. Colorado Proud will be participating as an exhibiting Toast Host at this year's SummerToast at Jackson's downtown. This is a wonderful opportunity to network with hundreds of the Denver/Boulder area's top marketing, advertising, meetings and business professionals while enjoying ice cold Coors beer and great food from over 20 area restaurants, all included in the price of admission. Come by and visit us at our exhibit table. Visit www.SummerToastNews.com for more information and to stay current on what's happening at SummerToast.

Calendar

August-Colorado Proud Month

August 3-4

[Olathe Sweet Corn Festival](#)

August 7

[Colorado Proud School Meal Day Webinar](#)

August 9

[SummerToast](#), Denver

August 13

[Colorado Chef of the Year Contest](#), Black Hawk

August 15

[Export Seminar](#), Lakewood

August 20

[Colorado Chef of the Year Contest](#), Fort Collins

August 22 & 24

[Colorado Dry Bean Field Days](#), Yuma and Lucerne

August 23

[Governor's Residence Garden Party](#), Denver

August 24-September 3

[Colorado State Fair](#), Pueblo

August 25-27

[Denver Gift Home Jewelry & Resort Show](#)

August 26

[Dueling Cooks Challenge](#), Colorado State Fair

September 8

[San Luis Valley Potato Festival](#), Monte Vista

September 8-9

[On the Road. Off the Vine. To the Table. Tour](#)

September 12

[Colorado Proud School Meal Day](#)

September 14-16

[Colorado Mountain Winefest](#), Palisade

September 16-18

[SW Marketing Network Annual Conference](#), Rio Rico, AZ

September 19

[Colorado Chef of the Year Contest Finals](#), Denver

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

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

October 5

[Colorado Entrepreneurship MarketPlace](#), Pueblo

[Colorado Farmers' Markets](#)
[Colorado Food & Agricultural Festivals](#)

Colorado MarketMaker (CMM)

Business Spotlight:

Rocky Mountain Timber Products Inc.

We bring 27 years experience in the logging and sawmilling business. We are certified through the Sustainable Forestry Education Program and we belong to CTIA and BTIA. Our work begins with projects designed to restore native forests and reduce wildfire risks. Products are available at our mill in Del Norte and include rough and planed lumber beams, siding, paneling, flooring, firewood, sawdust, chips, custom work up to 28', house logs and log entry ways. [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.

August 13 & 20 Colorado Chef of the Year contests in Black Hawk and Fort Collins. Chefs, sign up to compete! There may be opportunities for Colorado Proud vendors to showcase their products at the events. For more information contact Joan Brewster with the ACF Colorado Chefs Association at (303) 256-9405 or e-mail jbrewster@jwu.edu.

August 23 Governor's Residence Garden Party-The ACF Colorado Chefs Association is looking for Colorado Proud vendors to pair with chefs to provide the tasty morsels at this exciting event. This annual event takes place in the gardens at the Governor's Residence in Denver. It is a great opportunity to showcase Colorado Proud products. For more information contact Joan Brewster with the ACF Colorado Chefs Association at (303) 256-9405 or e-mail jbrewster@jwu.edu.

August 26 Dueling Cooks Challenge at the Colorado State Fair. This event will take place on August 26 at the Colorado State Fair in Pueblo. Professional chefs will be paired with home cooks to prepare an all-Colorado meal in just one hour. If you are interested in donating five items for inclusion in the mystery baskets, or items to include in the gift bags for judges and contestants, contact [Wendy](#) at (303) 239-4119. The main entrée is being provided by the Colorado Cattlewomen's Association, but we will need

fresh and processed products to add to the baskets. This has become a very popular and fun event at the State Fair and is well attended.

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? Aspen Cornucopia Basil Vinaigrette is now in Whole Foods and soon to be in King Soopers stores. Fiona's Natural Foods, Inc., based in Longmont, has recently introduced three new gluten-free granolas to its expanding natural and organic food line. Made with certified gluten-free oats, the new cereals are currently available at Lucky's Market, the Niwot Market, the Boulder Farmers Market, and online at www.fionasnaturalfoods.com. The new granolas will be available through Whole Foods in the Rocky Mountain region beginning in August. [MouCo Cheese Company's](#) fourth variety of soft cheese, dubbed Ashley, is now available. 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). 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.

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.

Colorado Strategic Fund. The Strategic Fund provides a commitment for a performance-based incentive payment to qualifying companies that have created net new jobs paying above average wages that have met other requirements. The program is designed to support and encourage new business development, business expansions and relocations that have generated new jobs throughout the state. [Click here](#) for more information.

New Funds For SNAP Benefits. The United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) is encouraging an increase in domestic consumption of agricultural commodities, fruits, vegetables and other foods by expanding direct producer-to-consumer market opportunities. Examples include farmers markets, roadside stands, and other direct producer-to-consumer market infrastructures. The Colorado Department of Human Services, EBTS program (food stamps) is working with the Colorado Farmers' Market Association to identify and certify new farmers' markets and producers across the state of Colorado to accept SNAP (Supplemental Nutrition Assistance Program) benefits. The USDA/FNS has made funds available to the states to cover all of the expenses involved with the lease of wireless Point of Sale (POS) devices required for markets to accept the Colorado EBT card. With this funding, the Colorado EBT program will pay for the monthly lease of the POS device, as well as the monthly communication fee. In order to participate, markets and/or producers must be FNS certified. The certification process is relatively simple. CFMA will provide a "How To Implement SNAP at Your Farmers Market" CD, market SNAP currency, and one to one technical assistance if needed. For more information, e-mail any of the following individuals at the addresses linked to their names: [Trish Heese](#), [Scott Barnette](#) or [Cynthia Torres](#).

Financial Assistance Available for Organic Certification. The United States Department of Agriculture, Agricultural Marketing Service, has entered in to 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.

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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9/11 Freedom Rally. Colorado Charity Alliance is a nonprofit organization that supports Colorado’s military and first responder communities. Their signature event is the 9/11 Freedom Rally which is a family friendly public festival to raise funds and awareness for those groups as well as other nonprofits working within their mission. This year’s Rally is September 7-9 at Arapahoe Park Racetrack in Aurora. Because the organization supports Colorado, and all funds stay within the state, it is important to promote Colorado businesses and programs. Booth space and sponsorships are available to Colorado Proud companies. More information is available at www.911FreedomRally.org or by contacting Michelle Mallin at (303) 843-6200 or michelle@911freedomrally.org.

"Colorado Proud Pavilion" at the Denver Home Show. The Denver Home Show at the National Western Complex on March 15-17, 2013, invites members of Colorado Proud to exhibit at the discounted rate of \$500 per 10'x10' booth (a 50% discount!). An exhibitor listing online will be mandatory for Colorado Proud participants and the additional cost for that service is \$59.00. It is a live link on the Denver Home Show website that will directly link to the business e-mail and/or website. If interested in exhibiting your products to thousands of consumers at the Denver Home Show contact Laura Martin at (512) 248-2088 or e-mail LauraM@marketplaceEvents.com. The deadline to reserve space is November 15, 2012.

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City of Denver’s JumpStart Biz Plan Awards to Honor Best in Small Business. The Denver Office of Economic Development (OED) will honor the best and brightest ideas in small business this fall through its first ever JumpStart Biz Plan Awards. The program will recognize the top ten start-up and early-stage business plan finalists with tools to help their businesses thrive in Denver. The grand prize includes a \$50,000 cash award, one year of office space at Galvanize’s G1.0 building, 35 hours of legal counsel provided by Polsinelli Shughart, 60 hours of tax/accounting services provided by Deloitte, 60 hours of strategic marketing services from Dovetail Solutions, and social media consulting from WideFoc.us. Identified as a key strategic initiative in OED’s JumpStart 2012 strategic plan, the awards program is open to start-up businesses and established businesses with up to 25 employees that have been in operation for up to five years. Applicant businesses must reside or have plans to reside in Denver. Applications will be reviewed initially via the Business Catapult online platform by a panel of OED staff and business partners. Top finalists will be reviewed by a panel of business leaders, including executives, from Deloitte, Dovetail Solutions, Galvanize, Polsinelli Shughart, and the Bard Center for Entrepreneurship. Awards program is open to the first 150 entries. Applications are being accepted now through September 14, 2012, or until 150 entries have been received. Winners will be announced during Denver Startup Week, October 22-26, 2012, in coordination with the Downtown Denver Partnership and the Colorado Technology Association. For more information or to apply, visit www.denvergov.org/business.

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.

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Farm to School Update

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.

Colorado Proud School Meal Day. The Colorado Departments of Agriculture and Education invite Colorado schools to participate in the annual Colorado Proud School Meal Day on Wednesday, September 12, 2012. Governor Hickenlooper has proclaimed September 12, 2012 as [Colorado Proud School Meal Day](#). This is a day to celebrate Colorado agriculture and to educate schoolchildren about healthy eating. Visit www.coloradoproud.org for resources to help you organize activities and plan meals featuring Colorado grown and processed products. Use the order form to request free materials or to request a chef to do a cooking demo at your school!

Webinar: Colorado Proud School Meal Day 2012 – Why & How to Do It! Tuesday, August 7, 2012 2 – 3 p.m. (MT) [REGISTER NOW](#) Do you want to participate in this year's Colorado Proud School Meal Day, September 12, 2012, but need more information? Join us on Tuesday, August 7, 2012, 2-3pm for the webinar *Colorado Proud School Meal Day 2012 –Why & How to Do It!* to learn about the benefits of locally sourced food, how to find producers, how to promote the event, and much more! The one-hour webinar will include speakers from the Colorado Department of Agriculture, Colorado Farm to School, LiveWell Colorado, and local school food service directors who will share their experiences and provide tips for making it a fun and successful day. This is a repeat and updated performance of the first farm to school webinar produced by the Colorado Farm to School project (www.coloradofarmtoschool.org), LiveWell Colorado (www.livewellcolorado.org), and the Colorado Farm to School Task Force. For more information about Colorado Proud School Meal Day, please contact Wendy White at wendy.white@ag.state.co.us. To contact Colorado Farm to School staff regarding this webinar or other questions or to suggest future webinar topics, please contact Lyn Kathlene at lyn@sparkpolicy.com. [Click here to register](#) for the Colorado Proud School Meal Day 2012 –Why & How to Do It! webinar.

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.

Up and Running Half Marathon. LÄRABAR® announces the first ever LÄRABAR Up & Running Half Marathon with 5k and Kids 1k on August 18. All proceeds from the race after expenses will be used toward getting school gardens “up and running” through Denver Urban Gardens, a non-profit organization dedicated to creating community gardens in Denver. Up & Running will take place on Saturday, August 18, 2012, in Denver, Colorado. Start times are 7:00 am for the half marathon, 8:00 am for the 5K, and 10:00 am for the kids 1K. Visit <http://www.larabarupandrunning.com/> to learn more.

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.

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

Seminar to Help Colorado Companies Develop Export Opportunities. Funding to support developing exports of Colorado agricultural products is available for 2013. A seminar on August 15 will give insights and information on how funds can help Colorado companies develop export opportunities and how to apply for these funds. In the past three years, Colorado companies have received 44 grants for more than \$1.15 million to support marketing efforts to develop or expand exports from Colorado through the US Department of Agriculture Market Access Program (MAP). These funds have been used for trade shows, both in the United States and internationally, as well as travel expenses to attend international trade shows. Other companies have used funds for complying with labeling requirements for international markets, advertising, and a wide range of promotional expenses. The Colorado Department of Agriculture is hosting a seminar in Lakewood from 10am until 1pm on August 15, with speakers from the Western US Agricultural Trade Association (WUSATA), to discuss how available funds can assist exporting efforts. The Branded Training Seminar will focus on a wide range of products including foodservice products, ingredients, natural/health, nursery, nutraceutical, organic, pet food and products, produce, and retail products. The seminar will cover topics including understanding if your product is ready for export, identifying funding available for international marketing activities and promotions, and how funds help in exhibiting at international and domestic trade shows. Food and agricultural companies currently exporting or interested in developing international markets are invited to attend. Pre-registration is required and the fee is \$25 per person, which includes lunch. For more information or to register, visit www.wusata.org/BrandedSeminarCO. Visit the Services section to learn about program basics and how to qualify. International marketing specialists are available at the Colorado Department of Agriculture to assist in beginning and expanding Colorado's export markets. Assistance includes training for export operations, assessment of market options, international finance and accessing USDA funding support for exporters. For more information, visit www.coloradoagriculture.com/exporter, call (303) 239-4118 or e-mail Tim.Larsen@ag.state.co.us.

Small Scale Fruit Production Webinars. In cooperation with NRCS, CSU Extension's Small Acreage Program is presenting a webinar series on Small-Scale Fruit Production. Joel Reich, Boulder County Horticulture Agent, will be presenting this series. All webinars are recorded and available on CSU [Extension's Small Acreage Management website](#).

Raspberries for Colorado below 7000' Webinar: August 3, 2012 from Noon to 1:00 pm MT

This one hour webinar will cover the basics of raspberry growing in Colorado. Of all the berries, raspberries are the group that Coloradans are likely to have the most success with. Learn how to select the right varieties for you, how to prune and irrigate your raspberries, and what pests and diseases to watch out for. [Click here to register](#).

Blueberries for Colorado Gardens Webinar: August 13, 2012 from Noon to 1:00 pm MT

This one hour webinar will cover what you need to know to grow blueberries successfully in your garden. Blueberries have long been considered an impossible-to-grow garden delicacy in Colorado, but no more. You will learn what the major obstacles have been, and how to overcome them. Basic planting and irrigation instructions will be provided. [Click here to register](#).

Apples for Colorado below 7000' Webinar: August 31, 2012 from Noon to 1:00 pm MT

This one hour webinar will give you the essential tools to have success with apples in most areas of our state. Of all the tree fruits, apples are the one that Colorado gardeners are likely to have the most success with. You will learn how to select the right varieties, the importance of choosing the right rootstock, and how to manage the top insect and disease pests of this crop. [Click here to register](#).

For more information contact [Jennifer Cook](#), Small Acreage Management Coordinator, (303) 659-7004 ext. 3. Or go to the [Small Acreage Website](#). Note: A webinar is an online seminar, so you can participate from any computer with internet access without a phone call or special software.

10th Annual Southwest Marketing Network Conference. September 16-18, 2012 Rio Rico, AZ. The Border Food Summit will focus on issues affecting the many cultures which live along the U.S./Mexico border. Learn, share, and examine the barriers and success stories in the region that are working to advance border food production, food security, and food equity. Sessions will explore childhood food insecurity and human health, land health, community economic health, production and distribution marketing of foods grown in the region. Registration is now open. Visit the [conference page](#) for more information. For more information contact [Jim Dyer](#), (970) 588-2292.

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>.

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 dmbarrett@ucdavis.edu for technical questions.

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/>.

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.

Walk-in Freezer For Sale. This is a -20 degree freezer running on 3 redundant compressors for failsafe operation. It is up and running now for inspection. Outside dimensions are 18' wide x47' long x11' high. It has an interior wall so it can be used as a cooler on one side and freezer on the other, or split apart in to 2 totally separate units. Price is \$10,000 and you move it from Boulder. Call Scott at (720) 270-6688.

Farmers' Market Needs Vendors. The Black Forest Farmer's Market begins August 4, and runs every Saturday through September as long as the weather holds. The charge for a 10'x10' site is \$20 payable the first day at the market. Set up starts at 7:30am, working hours 9am-2pm, at the First Baptist Church parking lot, 10915 Black Forest Rd. This is a beautiful paved parking lot, no stakes allowed. Please bring your own shade cover with weights. We will have signs at all the major intersections in Black Forest. Please contact Patti at (719) 433-3936 to reserve your space.

Employment Opportunity. Friends Trading Company is a fast paced food processing company. We grow and package Organic and Conventional Sprouts and Micro-greens. We have an immediate full time opening for an employee whose primary focus will be working with our Operations Manager to maintain the many facets of our Food Safety Program. These facets will include duties such as:

- Preparing samples and paperwork for our testing programs.
- Collating all results from the testing performed.
- Organizing all documentation
- "Trending" lab results and making necessary changes to program
- Updating Checklists as needed
- Management of Records- HACCP, Traceability, Seeding and Testing, etc

In addition to the Food Safety aspect there will be some Administrative Assistant duties. These may include: invoicing customers, data transfer, inventory tracking, receiving goods, and office maintenance. The perfect candidate will have a working knowledge of Excel, Word, Internet experience, have an eye for detail, possess good organizational skills, and be very much a team player. Previous food safety/processing experience is a plus, but we will train the right applicant. Compensation between \$11 and \$13 per hour based on experience. For more information e-mail info@friendstradingcompany.com or call (303) 424-8142.

New Farmers' Market Looking For Vendors. The Tagawa Gardens Farmers' Market in Centennial is looking for vendors for the Friday market, which begins on July 20. The market will run through at least September on Fridays from 10am to 2pm. For more information or to reserve vendor space, contact [Deborah King](#) at (303) 690-4722.

Chemical Feed Safety Supply provides an essential layer of safety to the Food & Beverage marketplace. We supply 'Safety Clamps' used in chemical feed systems that reduce cross-contamination, improve indoor air quality, reduce off-gassing & odors, reduce chemical spills & splashes, and are easy and fast to apply. For more information, please visit our website at www.ChemicalFeedSafetySupply.com or call Cherie Summers at (303) 565-6747.

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.