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## March 2017 Colorado Proud Newsletter

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### Colorado Proud News & Events

#### Colorado Proud Recipe of the Month

**Tell Your Story.** I'd like to keep a file of potential story ideas to promote Colorado Proud companies. [Click here](#) to download and complete a short form. Please e-mail the completed form, along with any photos or videos, to [Wendy.White@state.co.us](mailto:Wendy.White@state.co.us).

**State of Colorado Agriculture.** Read Commissioner Don Brown's latest [editorial](#) about Colorado agriculture.

**Agriculture Day at the Capitol.** A celebration of Colorado's agricultural producers and agribusinesses is set for Wednesday, March 22, at the Capitol Building in Denver. The 48 agriculture organizations that make up the Colorado Agriculture Council will once again host Agriculture Day at the Capitol, starting at 10:45 a.m. and featuring 13 local chefs with various lawmakers and agriculture representatives in a cook-off competition of Colorado-grown foods. Lunch will be served around 11:30 a.m. Producers, the public and media are all invited to attend the event, which takes place as part of National Agriculture Week. Each year, the event showcases all that Colorado's ag industry does for our state, highlighting its efforts in feeding Colorado's 5 million-plus people, its stewardship of our resources, and its \$40 billion economic impact. The event also recognizes the ag industry's incredible generosity to those in need, as Colorado producers continue to be some of the biggest supporters of the state's food banks. Visit <http://www.coloradoagcouncil.net/ag-day/> for more information.

**What's New?** If you have news to share in the newsletter and on the [Colorado Proud Facebook page](#), contact [Wendy](#) at (303) 869-9174.

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#### Calendar

See [Training Section](#) for additional Workshops.

- March 9-12 [Statewide Agritourism Expo](#), Denver
- March 10-12 [Rocky Mountain Horse Expo](#), Denver
- March 11-12 [Vision Course for Aspiring Urban Farmers](#), Centennial
- March 16-18 [Four States Ag Expo](#), Cortez
- March 17-18 [Colorado Farmers Market Association Annual Meeting](#), Longmont
- March 22 [Ag Day at the Capitol](#), Denver
- March 28 [Urban Farm Production Course](#), Arvada
- May 10-12 [Partners in the Outdoors Conference](#), Breckenridge
- May 17-19 [Southern Colorado Tourism Summit](#), La Junta
- May 21-23 [National Restaurant Association Beverage Show](#), Chicago
- May 23-24 [Rocky Mountain Food Safety Conference](#), Denver
- August [Colorado Proud Month](#)
- August 3 [Colorado Wine Governor's Cup Tasting](#), Denver

### Dairy Corner

Celebrate St. Patrick's Day with something healthy and nutrient-rich – our Lucky Green Smoothie!  
<http://westerndairyassociation.org/recipes/lucky-green-smoothie/smoothies/>

## Grants & Funding

**Looking for Grants?** Visit [www.grants.gov](http://www.grants.gov).

**Know Your Farmer. Know Your Food.** Visit [www.usda.gov/knowyourfarmer](http://www.usda.gov/knowyourfarmer) for information about grants and loans.

**USDA Grants.** The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) announced the availability of \$27 million in grants to fund innovative projects designed to strengthen market opportunities for local and regional food producers and businesses. The request for applications for the Farmers Market and Local Food Promotion Program includes [Farmers Market Promotion Program](#) (FMPP) and [Local Food Promotion Program](#) (LFPP) grants. These programs and [other resources across USDA](#) are helping to revitalize rural America by supporting local and regional food stakeholders. For more information, visit: [www.ams.usda.gov/AMSGrants](http://www.ams.usda.gov/AMSGrants). The website also contains a link to a grants decision tree, "[What AMS Grant is Right for ME?](#)", to help applicants determine which AMS grant fits their project best. The grant applications must be submitted electronically through [www.grants.gov](http://www.grants.gov) by 11:59 p.m. Eastern Time on Monday, March 27, 2017.

**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 \$645 million in Fiscal Year 2015 for community facilities, rural businesses, renewable energy, housing, and value added agriculture. For information regarding USDA Rural Development's grant and loan programs, visit <http://www.rd.usda.gov/co>.

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## Trade Shows, Events & Festivals

**Interested in Exporting?** Our International Marketing Specialists can help you identify new market opportunities around the globe. They are also involved with several trade shows throughout the year. Visit <https://www.colorado.gov/pacific/agmarkets/export-assistance> for more information.

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## Other News and Opportunities

**Discovery Tour to Spain.** Join Pueblo County Extension, November 26, 2017 to December 8, 2017, on a tour to southern Spain. The trip has been set up with agricultural producers and ag professionals in mind. We will be learning about vegetable & fruit production, greenhouse technologies, food processing, cereal grain & fodder production, cut flower markets and livestock operations across the Andalusian region of Spain. There will also be several tour stops where the group is going to learn about the history and culture of that region of Spain. The trip is limited to twenty four participants and this will be determined based on the first to sign up & pay. The full package price is \$3,865 per person (based on double occupancy). More information can be found on the Pueblo County Extension website at <http://pueblo.extension.colostate.edu/programs/agriculture-natural-resources/discovery-tour-spain/> to print out an itinerary or brochure about the trip. Interested persons can also find information at the trip's specific website <http://worldwide.on.ca/pueblo2017/>, where they can find the itinerary, information on the hotels we will be staying at, and connect with our trip's booking agent. The trip is open to anyone and not limited to Pueblo County residents.

**Colorado Tourism Office Opportunities.** The Colorado Tourism Office offers a wide variety of resources to connect Colorado destinations with visitors. They are not only looking for story ideas for attractions, but also Colorado products that may be of interest to media. Contact Caitlin Johnson at (720) 233-8520 or [caitlintjohnsonpr@gmail.com](mailto:caitlintjohnsonpr@gmail.com) to add your product, service or activity to their list for possible inclusion in media activities.

**Changes to the Nutrition Facts Label.** The FDA finalized the new Nutrition Facts label for packaged foods to reflect new scientific information, including the link between diet and chronic diseases such as obesity and heart disease. [Click here](#) for detailed information regarding the changes and the deadline for compliance.

**Food Safety from Farm to Table.** A growing number of buyers require farms to demonstrate compliance with a food safety standard, often through an audit and certification program. That takes work for any farmer, but small and midsized farmers can face unique challenges in accessing and paying for food safety training, audits and certification. Luckily, USDA has a tool designed specifically for you. The new GroupGAP program allows small and midsized farmers to band together and become GAP-certified as a group. A group certification can help cut individual producer costs while assuring buyers that participating farmers are following rigorous, trusted GAP protocols. GroupGAP empowers members of the group to determine their own composition and decide which commodities are covered by the certification. Groups can certify with any GAP standard audit. The USDA is now working closely with the U.S. Food and Drug Administration to align the GAP and GroupGAP programs with the requirements of FDA's Food Safety Modernization Act so that as FSMA takes effect, growers participating in GAP know they are also meeting FSMA requirements. For more information visit <https://www.ams.usda.gov/services/auditing/groupgap> or email AMS at [groupgap@ams.gov](mailto:groupgap@ams.gov).

**Free pH Testing for Cottage Foods Producers.** Free equilibrium pH testing of pickled fruits and vegetables is now available to Colorado Cottage Food Producers through the Laboratory Services Division at the Colorado Department of Public Health and Environment. Samples can be dropped off or shipped to the lab or left at one of the free courier pick up locations. This free service offers producers the ability to validate their standardized, personal, or family recipe(s) for pickled fruits and vegetables and verify a finished equilibrium pH of 4.6 or below. A producer may submit up to five different products for free equilibrium pH testing. Results will be mailed directly to them and will confirm if their recipe is just right or prompt them to make adjustments to assure the safety of their product for their customers. Samples will be collected and processed on a first come first serve basis. Funding is limited so take advantage of this free opportunity while it lasts. Visit <https://www.colorado.gov/pacific/cdphe/cottage-foods-act> for more information and appropriate forms.

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## [Workshops, Seminars and Training](#)

**Vision Course for Aspiring Urban Farmers.** March 11-12, 2017. Guidestone Colorado, in partnership with the Colorado Building Farmers Program is offering the Vision Course for Aspiring Farmers who are dreaming about starting an urban farm business. Join us for this two day workshop. Participants undergo an in-depth exploration of their own vision and the core competencies and resources needed to launch! This course examines the current trends, resources, case studies, and stories from experienced farmers while digging into a framework to begin strategic business planning. This course is 9:30am-4pm Saturday, March 11 and 10am-4pm Sunday March 12. [Registration](#) of \$125 is due by March 5 includes lunch and program materials. [Check out the Vision Course Flyer](#)

**Urban Farm Production Course.** Begins Tuesday, March 28, 2017. Colorado State University Extension is offering the Urban Farm Production Course for aspiring farmers who would like to learn essential production skills. Join us as we cover key components that farmers must know to have a successful growing season. From planning to harvesting, you will gain valuable knowledge and hands-on experience that will help you on your own production farm. Each session starts with instruction from an expert in the field. Then participants will actively apply what they learned as they engage in on farm activities with our host site, Pioneer Farmsteaders. Make sure you sign up for this in-depth course today! Click [here](#) to register. [Check out the Production Course Flyer](#)

**Food Safety Training for Cottage Food Vendors.** This 4 hour training provides a 3 year certification and meets the food safety training requirement for Colorado Cottage Foods Act. Learn the specifics for operating a food business from a home kitchen. Review the law, permissible foods and ingredient labeling requirements. We will cover basics of food safety-including proper hygiene; preventing cross contamination and cross contact of food allergens; temperature control for safe food preparation, storage, transporting produce and sales. Resources for food preparation at altitude and for going further with your business will be shared. For workshop days and locations and more information visit <http://csu-ext-food-preservation.eventbrite.com> or contact Anne Zander at (303) 678-6238 or [azander@bouldercounty.org](mailto:azander@bouldercounty.org).

**Food Preservation Classes.** CSU Extension offers a variety of food preservation classes, in addition to their Cottage Foods Safety training. Visit <http://www.eventbrite.com/o/csu-extension-food-preservation-6622808397> for information, including dates and locations.

**Developing a Safe Food Business Certificate.** Planning to start a cottage food business in your home kitchen, rent a commercial kitchen to produce your product, or begin a small-scale food manufacturing facility? It's an exciting time to be a food entrepreneur, but there are also many regulations and requirements to navigate. Even if you're thinking something more local, such as selling homemade foods at a farmers market or maybe a holiday fair, this safe food handling certificate is a must for you! CSU's online curriculum covers two topics a week for eight weeks, and you will learn about many of the necessary food safety practices and regulations needed to start your food company. [Click here](#) for more information.

**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>.

**Better Process Control School 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://ucfoodsafety.ucdavis.edu/Better Process Control School Online/](http://ucfoodsafety.ucdavis.edu/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](mailto:zgates@ucdavis.edu) for any procedural and logistics questions, and Dr. Diane Barrett at [dmbarrrett@ucdavis.edu](mailto: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.arvadaeconomicdevelopment.org](http://www.arvadaeconomicdevelopment.org)

Aurora Business Development Center: [www.aurorabdc.com](http://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](http://www.coloradosbdc.org)

Denver Metro Small Business Development Center: [www.denversbdc.org](http://www.denversbdc.org)

Rocky Mountain MicroFinance Institute: [www.rmmfi.org](http://www.rmmfi.org)

SCORE: [www.score.org](http://www.score.org)

The Food Processing Center-University of Nebraska, Lincoln, [http://fpc.unl.edu/professional\\_development](http://fpc.unl.edu/professional_development)

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

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## [Manufactured Food Program](#)

**Manufactured Food Program Newsletter.** The Colorado Department of Public Health & Environment has a new quarterly newsletter for the Manufactured Food Program, with helpful information to foster understanding and collaboration between the program staff and the community they serve. If you would like to receive this quarterly newsletter, contact Jon Strauss at [jon.strauss@state.co.us](mailto:jon.strauss@state.co.us).

**Program Overview.** CDPHE's State Manufactured Foods program exists as a resource for all wholesale firms in Colorado that produce, package or hold food for human consumption. While we regulate firms to protect consumer health and insure that food is prepared and held in a sanitary and hygienic manner, our goal is to offer a regulatory experience that goes beyond conducting inspections and takes more of a collaborative approach. We can provide training, regulatory assistance, educational handouts, signage, labeling guidance, certificates of free sale as well as conducting pre-opening inspections and plan reviews. We also provide information regarding recalls and handle consumer complaints.

**Is Registration Mandatory?** Manufacturing or processing facilities, repackaging operations and food warehouses are regulated by the Colorado Department of Public Health and Environment: Division of Environmental Health and Sustainability (CDPHE: DEHS). The Colorado Pure Food and Drug Law found in Title 25 Part 4 of the Colorado Revised Statutes require that anyone who operates a wholesale of food manufacturing establishment in the State of Colorado must register with CDPHE. If you're operating from a commercial or commissary kitchen that is licensed (RFE) or registered, you still have to register your business with our division. If you have any questions concerning

registration, please call (303) 692-3654. All businesses of this type are required to register with CDPHE annually. A registration form can be found here: <https://www.colorado.gov/pacific/cdphe/manufactured-food-registration>. CDPHE's Wholesale Food website is located at: <https://www.colorado.gov/pacific/cdphe/food-manufacturing-and-storage>. Wholesale/manufacturing facilities are also required to register with the FDA if any of your ingredients, raw materials or packaging is obtained from outside of Colorado and/or if you distribute any of your products through interstate commerce. You can register with FDA here: <http://www.access.fda.gov/>. New businesses will have to click on "Login/Create Account" to begin. Be sure to save the information you are given at the end of your registration.

**Regulatory Guidance: FDA-Food Safety Modernization Act.** The Food Safety Modernization Act (FSMA), passed by Congress and signed into law in 2011, refines FDA's focus. FSMA adds a reportable food registry for adulterated food and creates improved enforcement tools. The FSMA also requires most food manufacturers to create food safety plans. These plans will include preventive controls that firms deem necessary to control food safety hazards. Potential hazards include pathogens and allergens, as well as physical and chemical contaminants. The due date for these plans has not been set and will depend on the size of the food processor. A link to FDA's FAQs on preventive controls can be found at: <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM345224.pdf>. FDA provides additional information about risk assessment at: <http://www.fda.gov/Food/FoodScienceResearch/RiskSafetyAssessment/>.

#### Useful Links:

##### *Program Information*

[Manufactured Food Program Facts](#)

##### *Regulations*

[Wholesale and Manufactured Food Regulations](#)

##### *External Resources*

[Food Defense Plan Builder](#)

[Food Recall Plan Guidance](#)

[Food Safety Modernization Act](#)

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## [Agritourism Update](#)

**Statewide Agritourism Event and Expo March 9-12.** The Colorado Agritourism Association is partnering with the Colorado Dude and Guest Ranch Association and the Colorado Horse Council to offer two opportunities. Register to attend the Education Program and Colorado Agritourism Association Annual Meeting March 9-10. Member Bonus! Have a booth at the Consumer Show on March 10-12 for only \$200 (a 50% savings). Option 1 - Education Program, March 9-10, 2017: Education is critical to the success of your business. Join us for a day and a half of training on employee relations, employment law, social media and marketing, insurance, and more. In addition, network with other agritourism providers and meet vendors and suppliers that can support your business. [CLICK HERE](#) to learn about the Education Program. Option 2 - Rocky Mountain Horse Expo, March 10-12, 2017: Reach over 20,000 outdoor and adventure enthusiasts at the annual RMHE. You will join others in our dedicated Agritourism Pavilion at the discounted rate of over 50%. Booths are \$200 or you can have marketing materials at the Colorado Agritourism Association tables for \$50. [CLICK HERE](#) for more information about the Expo. [CLICK HERE](#) to register for the Colorado Agritourism Association Conference/Business Marketplace & Educational Sessions, and to join or renew your membership. If you are interested in Option 2, the Expo, send an email to [denise@coloradoagritourismassociation.org](mailto:denise@coloradoagritourismassociation.org) for sign up and membership information.

**Colorado Agritourism Association Membership.** Membership renewals and membership applications are now available online. Go to [MEMBERSHIP](#) and click "join" to join or if you are a current member login and select the "renew" option. You can join or renew online with a major credit card or pay by check. Benefits of membership are on the "About Us" tab on the website. Starting soon only active members will be listed on the website, receive membership discounts at events, order liability signs at a 50% discount, and enjoy the other benefits of being part of the association. Current members will also receive separate emails concerning renewing. Remember, only active members can register for the special March Seminar and Expo. If you are unsure of your membership status you can call (303) 748-0321 or email us at [director@coloradoagritourismassociation.org](mailto:director@coloradoagritourismassociation.org).

**Southern Colorado Tourism Summit.** Save the date for the 2017 Southern Colorado Tourism Summit in La Junta, Colorado May 17-19, 2017. This event is designed to help market Colorado's natural and cultural destinations by creating a vibrant atmosphere for visitors and will feature hands-on workshops and educational sessions for all levels of expertise. Visit <http://www.socotourismsummit.com/> for more information. The Colorado Agritourism Association will be co-sponsoring this program and we are working jointly with SCTS on more details and information for producers and attendees that will be provided soon.

**CHAMP Program.** Are you interested in improving or expanding your cultural, heritage or agritourism business to reach more visitors? Then check out the Cultural, Heritage & Agritourism Mentor Program (CHAMP). This peer mentor program exists to stimulate the development of high-quality cultural, heritage and agricultural tourism experiences for travelers in Colorado. CHAMP is underwritten by the Colorado Tourism Office, making up to 50 hours of consulting assistance available at no cost to each selected project. A short application, including an attachment of a basic business plan for the attraction, is required. [CLICK HERE](#) for more information.

**Agritourism Safety.** Agritourism is seen more often today than ever before. Types of agritourism operations vary: corn mazes, pumpkin patches, pick-your-own operations, dude ranches, and more. As agritourism continues to grow in popularity, implementing safety strategies to help maximize fun and minimize liability is increasingly important. This [website](#) provides tools and resources that can assist and educate.

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## [Farm to School Update](#)

**Teachers-Scholarships Available for Food, Fiber & More! AgriCULTURE in the Classroom Summer Institute.** Have you ever wanted to spend a week learning, touring and participating in Colorado agriculture? The Colorado Foundation for Agriculture is hosting three week-long courses this summer. You can choose to attend: Rifle, June 12-16, 2017; Fort Collins, June 19-23, 2017; Denver: June 26-30, 2017. Sign up today to reserve space and to apply for a scholarship for 2017 Food, Fiber & More AITC Summer Institute. This is a five day course designed for teachers who have little or no agriculture background. You can receive 3 continuing credits from CSU. Institute cost: \$250 (scholarships available to pre-registered educators) Register at [www.growingyourfuture.com](http://www.growingyourfuture.com). A \$75 deposit is required to activate the scholarship process. Your deposit will be matched and applied to the credits. Space is held only for those who have made the deposit. Need a place to stay? We have farm and ranch families willing to provide you with a place to stay for the week. You will learn even more about agriculture from them.

**Farm to School Webinars.** Visit <http://www.fns.usda.gov/farmentoschool/videos-and-webinars> for free webinars from the USDA.

**Sign Up For The Colorado Farm to School Newsletter.** The [Colorado Farm to School Task Force](#) sends a monthly newsletter and occasional updates designed to keep you informed about the latest farm to school activities and resources in Colorado. To receive the newsletter, please visit <http://coloradofarmentoschool.org/get-involved/> and subscribe to Colorado Farm to School Updates. Be sure to "Like" the Colorado Farm to School Task Force Facebook page at [www.facebook.com/COFTS](http://www.facebook.com/COFTS).

**National Farm to School e-mail alerts list.** Want to hear right away about important FTS events, funding opportunities, and more? [Join their mailing list](#) today!

**USDA Farm to School newsletter** has a wealth of timely information you don't want to miss. Sign up for the [Farm to School E-letter](#) today.

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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@state.co.us](mailto:Wendy.White@state.co.us) by the 25th of the month for inclusion in the newsletter. Ads will be removed after two months.*

**Licensed Commercial Kitchen for Rent (SW Denver).** I'm looking for one other food producer to share my 50ft x 18ft licensed kitchen in SW Denver, less than 2 miles from I-25. This is a flat monthly rental arrangement (not hourly). The unit also comes with a front office to share. This space is ideal for a small food producer and/or food truck to do prepping. Currently, the kitchen offers the following basic amenities (you can bring your own equipment if you wish): Stand up commercial cooler, Stand up commercial freezer, (2) 6ft and (1) 8ft SS tables, 3-bay SS sink/ hand sink/mop station, (6) Upright commercial shelving units for dry storage. This space is available immediately. If interested, call/text Victor at (303) 570-9189.

**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.

**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.