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November 2016 Colorado Proud Newsletter

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Colorado Proud News & Events

Colorado Proud Recipe of the Month

Colorado Food & Agriculture Gift Guide. The holidays are just around the corner and consumers are looking for great Colorado gifts. The Colorado Food & Agriculture Gift guide lists food, beverage and agricultural products that are perfect for the gift-giving season. If you have food and agricultural products and would like to list, free of charge, please complete the [Colorado Food & Agriculture Listing Form](#). For more information, contact Loretta.Lopez@state.co.us or (303) 869-9175.

Showcase Colorado Agriculture Through Pictures. It's time to capture the "spirit" of Colorado agriculture through photographs. The 19th annual "Colorado...it's AgriCultural" photography contest is seeking entries as a way to celebrate the state's agricultural heritage. Entries must be submitted to the Colorado Department of Agriculture via e-mail with an official entry form by December 31, 2016. All photographs must be taken in the 2016 calendar year and must relate to Colorado agriculture in some way. Prizes will be awarded in six subject areas: Colorado cuisine, crops, livestock, people, open professional and wildlife in agriculture. Amateur and professional photographers are encouraged to enter, however, professionals may only enter agriculture-related photographs in the "open professional" category. Judging will be based on theme, creativity and technical quality. The photographer whose picture best depicts the "spirit" of Colorado agriculture will receive \$150, and category winners will receive a "Colorado...it's AgriCultural" prize pack. All winning photographs will be displayed in the Beede-Hamil Agriculture Building at Northeastern Junior College in Sterling, Colo., and will be showcased www.coloradoagriculture.com. Visit www.coloradoagriculture.com/aginsights for complete contest rules and an entry form. The contest is sponsored by the Colorado Department of Agriculture, the AgInsights Committee and Northeastern Junior College.

Calendar

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

- November 2-3 [Colorado Restaurant Show](#), Denver
- November 3 [Denver Food & Drink Collective Lunch & Learn: Taglines & Slogans](#), Denver
- November 5 [Today's Poultry Operation Seminar](#), Greeley
- November 6 [Colorado Cheese Festival](#), Longmont
- November 11-12 [Wyoming Farm to Market Conference & Acidified Food Processors Certification Workshop](#), Cheyenne
- November 16 [Denver Food & Drink Collective: Drinks & Dinner at The Denver Central Market](#)
- December TBD [Advanced Class on Agritourism for Building Farmers](#), Longmont
- December 1-2 [FSMA Compliance for Wineries Workshop](#), Broomfield
- December 5 [Colorado Business Economic Outlook Forum](#), Denver
- December 6 [Colorado B2B Farmer's Market](#), Denver
- December 12-13 [FSMA Compliance for Wineries Workshop](#), Grand Junction
- January 7-22 [National Western Stock Show](#), Denver
- January 17-19 [Western Colorado Horticultural Society Conference & VinCO](#), Grand Junction
- January 24-26 [Colorado Farm Show](#), Greeley
- February 21 [Colorado Fruit & Vegetable Growers Annual Conference](#), Denver
- February 22 [Governor's Forum on Colorado Agriculture](#), Denver
- March 8-12 [Statewide Agritourism Expo](#), Denver
- March 16-18 [Four States Ag Expo](#), Cortez
- May 23-24 [Rocky Mountain Food Safety Conference](#), Denver

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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[Grants & Funding](#)

Looking for Grants? Visit www.grants.gov.

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

Barnraiser. [Barnraiser](#) is a crowdfunding site for food and farm projects.

Local Foods, Local Places Grant. Local Foods, Local Places helps people create walkable, healthy, economically vibrant neighborhoods through the development of local food systems. The program is sponsored by the [U.S. Department of Agriculture](#) (USDA), EPA, the [Centers for Disease Control and Prevention](#) (CDC), the [U.S. Department of Transportation](#) (DOT), the [U.S. Department of Housing and Urban Development](#) (HUD), the [Appalachian Regional Commission](#) (ARC), and the [Delta Regional Authority](#) (DRA), with support from the [White House Rural Council](#). Local Foods, Local Places aims to boost economic opportunities for local farmers and businesses, improve access to healthy local food, and promote childhood wellness.

Through Local Foods, Local Places, partner communities have worked on projects such as:

- Opening year-round, downtown markets featuring foods from local farmers.
- Planning cooperative grocery stores to help revitalize small-town main streets.
- Creating centrally located community kitchens or food hubs to aggregate and market local foods.
- Starting business incubators to help entrepreneurs launch food-related businesses on main streets.
- Making it easier for people to walk or bicycle to farmers markets and local restaurants.
- Helping schoolchildren to grow their own food, and making healthy local food accessible to families, including via SNAP (Supplemental Nutrition Assistance Program) benefits.
- Developing community gardens in walkable, transit-accessible places.

Communities are invited to apply for a new round of planning assistance from Local Foods, Local Places. The application deadline is 11:59 p.m. Eastern Time on November 6, 2016. [Click here for the call for applications and application form.](#)

Financial Assistance Available for Organic Certification. Financial assistance is available for Colorado companies with organic certification. In order to qualify for this year's reimbursement, producers and handlers must have received certification or continuation of certification by a US Department of Agriculture (USDA) accredited certifying agent commencing October 1, 2015 through September 30, 2016. Under the Food, Conservation and Energy Act of 2013, 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 per category of certification. These funds will be distributed until exhausted on a first-come first-serve basis. The deadline for submitting application is November 15, 2016. Applications for the reimbursements should be submitted after the certification process is complete and all fees have been paid. Proof of certification and certification fees paid must be submitted with your application. The cost share program is through a cooperative agreement between the USDA and the Colorado Department of Agriculture, Division of Plant Industry. CDA is accredited by the USDA as an organic state certifier under the National Organic Program and currently certifies approximately 200 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) 869-9051.

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

Colorado B2B Farmer's Market. Let's connect our businesses! Join us on December 6, 10am-4pm, at 3600 Wynkoop St. in Denver for the second annual Business to Business Farmer's Market and take advantage of this chance to showcase your products that are grown, raised or processed in Colorado. Attendees are restaurateurs, chefs, bar mangers, institutional purchasers, and other industry representatives interested in supporting your business. The Colorado Business-to-Business (B2B) Farmer's Market is an annual opportunity for food and farm businesses to meet, greet, and create new business relationships. Booths start at \$25 and registration is available at <http://eatdenver.com/FARMERSMARKET/>.

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Other News and Opportunities

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.

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

Denver Food and Drink Collective. The Denver Food & Drink Collective is open to all professionals in the local food and beverage industry interested in learning about the biz and connecting with others. The group meets on the third Wednesday evening of most months at various locations around Denver. Membership is free, but there is a small cost for admission at events to cover costs. November events include a workshop about developing taglines, slogans and elevator speech on November 3, 11:30am, at Tony's Market in Denver. [Click here](#) for more information and to register. There will also be free [networking event](#) at Denver Central Market on November 16, 5pm.

Dairy Corner

Get ready for the best holiday season EVER with Western Dairy's Cheese Pairing Pinterest board: <https://www.pinterest.com/westerndairy/cheese-pairing-party/>.

Today's Poultry Operations Seminar. Weld County Extension and Weld County Livestock Association are presenting a Poultry Seminar– *Today's Poultry Operations*. The topics include *Avian Flu, Other Diseases and Biosecurity*, Avian Surveillance Program, Quality Assurance/Bird Management, Meat Chickens & Turkeys, Water Fowl, Game Birds and Niche Marketing/Veterinary Feed Directives for Poultry. It will be held on Saturday, November 5, 2016 in the 4-H Building, Island Grove Regional Park, Greeley, CO, from 9:00a – 4:00p (Check-in 8:30a-9:00a). Visit www.weldextension.com, click on Livestock Seminar/ Poultry Seminar/Poultry Seminar Registration form, or call (970) 304-6535 for more information. Registration is required and due by Wednesday, November 2.

Wyoming Farm to Market Conference & Acidified Food Certification Workshop. This conference was developed to help you have garden to table-safe vegetables, process vegetables safely, have a better farmers market and even save a few of your favorite seeds along the way. The Wyoming Department of Agriculture Specialty Crops division and the University of Wyoming Laramie County Extension are hosting a Farm to Market Conference at Laramie County Community College, in Cheyenne, Friday and Saturday, November 11-12. On Friday you have a choice of full day workshops. On Saturday there will be four tracks with multiple programs for you to choose from. Everyone is welcome. The conference cost is \$75 (plus Eventbrite site fees) and includes two lunches, coffee and snacks for both days. Friday, November 11, your choice; one of the following all day workshops: Food Acidification with Dr. Brian Nummer (<http://food-safety.guru>). Just what are acidified foods? They are; pickles (cucumbers), pickled vegetables and salsas. The variety of products and flavors are limited only by the creativity of the person in the kitchen. However; learn how to do this safely and keep your customers coming back for more. Dr. Nummer will address food processing pH, different methods of thermal process, sugar syrups and much more. Build a High Tunnel with Del Jimenez University of New Mexico Extension and Jeff Edwards University of Wyoming Extension, both have built dozen of high tunnels across both states and come with years of building experience. Learn to build a high tunnel (aka hoop house) using PVC plastic and a minimal amount of wood. This is a hands-on workshop you will help build a 12" X 12" high tunnel complete with a UV plastic cover. Plant Breeding for Seed Saving with Organic Seed Alliance. Learn about breeding plants for seed saving from your favorite vegetable or flower. OSA has a 13 year track record as the leading organic seed institution in the US. Market Manager. As a market manager you need to know a lot about running a market. In this track we address everything from Food Freedom act for better clarification, social media how to use it to bring customers to the market, learn the basics of mediation to help keep the peace between vendors or even unhappy customers, also included, record keeping, board roles and responsibility, market rules and code of conduct. Saturday, November 12, your choice of what programs will help you best. We are offering four different tracks for you to pick and choose which program will help you best with your farm, processing, food safety, marketing, what else to grow or just doing it right. Visit <https://www.eventbrite.com/e/farm-to-market-conference-cheyenne-wyoming-november-11-12-2016-tickets-27081808418?aff=eac2> for more information and to register.

Food Safety Modernization Act Compliance Workshop for Wineries. The Colorado Wine Industry Development Board will host two 2-day workshops, December 1-2 in Broomfield and December 12-13 in Grand Junction, for wineries to prepare the food safety compliance plans and documents required for the inspections mandated under the Food Safety Modernization Act (FSMA) passed by Congress in 2011. The law will take effect for manufacturers of food for human consumption, which includes wine, in September 2017 and in September 2018 for smaller manufacturers. The registration fee is \$125 for the first person from a winery and \$25 for each subsequent attendee from the same business up to four total. Lunch is included. Both days begin at 8:30 AM. Each 2-day session is limited to 20 participants. For more information and to register for the FSMA Compliance Training for Wineries on Thursday and Friday, [December 1-2, 2016 at the CO Dept. of Agriculture in Broomfield](#). For more information and to register for the FSMA Compliance Training for Wineries on Monday-Tuesday, [December 12-13 at CSU's Orchard Mesa Research Station in Grand Junction](#).

Advanced Class on Agritourism for Building Farmers Graduates. New insights: opportunities and barriers for agritourism in the West, December (Date TBD), 2016, 5-8:30pm (dinner served at 5 pm) at Boulder County Parks and Open Space Building, [5201 St Vrain Rd, Longmont](#). Agritourism can provide additional income for beginning farmer businesses and in some instances may be the primary income source. Management of an agritourism enterprise requires understanding public interest trends, business risks, challenges and opportunities plus understanding the resources available. Join the Building Farmers team for an intensive class that will help you understand how to start and refine an existing agritourism enterprise. Registration is \$25 for one person or \$45 for two people. Registration information available soon. For more information contact Adrian Card at Adrian.card@colostate.edu or (303) 678-6383.

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.

Food Safety Training for Cottage Food Vendors. This 3 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.

Front Range (contact Anne Zander at azander@bouldercounty.org or (303) 678-6238)
November 18, 9am, Jefferson County Extension, Golden
Register at <http://www.eventbrite.com/o/csu-extension-food-preservation-6622808397>.

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 encountered 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/ 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 dmbartlett@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

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, 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

Food Facility Registration. The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act) directs the Food and Drug Administration (FDA), as the food regulatory agency of the Department of Health and Human Services, to take steps to protect the public from a threatened or actual terrorist attack on the U.S. food supply and other food-related emergencies. To carry out certain provisions of the Bioterrorism Act, FDA established regulations requiring that: Food facilities register with FDA, and FDA be given advance notice on shipments of imported food. These regulations became effective on December 12, 2003.

The FDA Food Safety Modernization Act (FSMA), enacted on January 4, 2011, amended section 415 of the Federal Food, Drug, and Cosmetic Act (FD&C Act), in relevant part, to require that facilities engaged in manufacturing, processing, packing, or holding food for consumption in the United States submit additional registration information to FDA, including an assurance that FDA will be permitted to inspect the facility at the times and in the manner permitted by the FD&C Act. Section 415 of the FD&C Act, as amended by FSMA, also requires food facilities required to register with FDA to renew such registrations every other year, and provides FDA with authority to suspend the registration of a food facility in certain circumstances. Specifically, if FDA determines that food manufactured, processed, packed, received, or held by a registered food facility has a reasonable probability of causing serious adverse health consequences or death to humans or animals, FDA may by order suspend the registration of a facility that: Created, caused, or was otherwise responsible for such reasonable probability; or Knew of, or had reason to know of, such reasonable probability; and packed, received, or held such food.

2016 Food Facility Registration Biennial Renewal period begins at 12:00 AM on October 1st and ends at 11:59 PM on December 31, 2016. Please be advised that updating your registration is a different function than renewing your registration. During the renewal period, you will not see the "Update Facility Registration" button listed on the FFRM main menu, until the registration is renewed. If a registration is not renewed by 11:59 PM on December 31st, the registration will expire and be removed from your account. FDA is continuing to use the version of the food facility registration form, Form FDA 3537, that was in use prior to the July 14, 2016 issuance of the Amendments to Registration of Food Facilities final rule (81 Fed. Reg. 45912). This version of the form does not include all of the data elements required by the July 14, 2016 final rule. FDA plans to implement a revised version of the form shortly. If you have any further questions please contact the FURLS Helpdesk at (800) 216-7331 or (301) 575-0156.

Visit <http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/ucm2006832.htm> for information regarding registration of food facilities.

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.

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/sites/default/files/DEHS_Form_WhslFood_AppFY2016.pdf. CDPHE's Wholesale Food website is located at: <https://www.colorado.gov/pacific/cdphe/wholesale-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](#)

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.

HB 14-1280 Liability Signs. The Colorado Agritourism Association has about 40 aluminum liability signs left in stock. They will continue to provide two free signs to anyone who registers their agritourism operation at www.colorado.com until these are gone. After you register, send an email to Greg Williams at director@caatour.org with a link to your posting and your preferred delivery address. If you have not yet registered at colorado.com now is the time to do so. Signs can also be purchased for \$100 plus sales tax for two signs. If you are interested in purchasing signs email Greg Williams at director@caa.tour.org. Payments can be made by major credit card or by check.

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.

Colorado Agritourism Association. The Colorado Agritourism Association is here to serve you. Contact us about your signs, get a membership and get linked in to the newest advocacy group for keeping farming in the family. Visit www.coloradoagritourismassociation.org for more information.

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Farm to School Update

2017 USDA Farm to School Grant. Visit <http://www.fns.usda.gov/grant-opportunities/farm-to-school> for detailed information. Applications are due through www.grants.gov by December 8, 2016 and awards will be announced May 2017. Sign up for the [e-letter](#) to get updates on the grants and other farm to school info. The [USDA Farm to School Census](#) 2015 data is available to you and can be helpful as you consider your grant projects.

Farm to Preschool. Now that we know [farm to preschool](#) is getting off the ground in a major way, the next step is to think about how we can continue to support its growth in Colorado? Check out this great blog by Colorado's own Jim Dyer on taking a systems approach to growing [farm to preschool in SW Colorado](#).

Farm to School Mentor Program. This peer-to-peer program funded by a USDA FTS grant is designed to provide guidance for new producers entering the FTS marketplace. The goal of the mentoring program is to increase the number of Colorado fruit and vegetable producers who are willing and able to sell to Colorado schools. It provides producers the opportunity to expand, and therefore stabilize, the Farm to School marketplace by increasing producer participation. Are you...

- A seasoned FTS producer who can provide insight into navigating the school food procurement process to a new-to FTS producer such as responding to school bids; navigating USDA geographic preference; meeting on-farm food safety recommendations; understanding liability insurance; and any other experiences you have with Farm to School, including interacting with Food Service Directors, troubleshooting crop yield to meet school demands, transport/distribution to schools, etc.
- Passionate and able to help others, including individual/small business owners?
- Interested in receiving a \$600 stipend for each producer you mentor?
- Able to give 20 hours of contact time between Mentor and Mentee from winter to fall 2016?
- Able to attend one of the three regional Intensive Technical Assistance Workshops (details below)?

Sign up today by clicking [here](#) or contact the Colorado FTS Task Force at sophie@sparkpolicy.com to reserve your spot and learn more!

Farm to School Grants. Two producer grant programs are available in 2016. Visit <http://coloradofarmtoschool.org/colorado-farm-to-school-task-force/ita-workshops/> for more information. Questions? Please contact RFCO at info@realfoodcolorado.com or the Colorado Farm to School Task Force at lyn@sparkpolicy.com.

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

Colorado Farm to School Task Force Facebook Page. Be sure to "Like" the Colorado Farm to School Task Force Facebook page at www.facebook.com/COFTS.

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://coloradofarmtoschool.org/get-involved/> and subscribe to Colorado Farm to School Updates.

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 by the 25th of the month for inclusion in the newsletter. Ads will be removed after two months.

Food Business For Sale. Gumbies' Salsa business is available for sale. 2014 Top 25 CO Made New Business, Colorado Proud, Certified Gluten Free, half the sugar & sodium than most, fresh ingredients, recipes created over 30 years from an organic garden. Five original recipes: Mild, Medium, Hot El Nino, Medium Corn, & Mild Cherry Bomb. Business operated successfully for six years. Vendor approved to expand nationally. Serious offers only. Contact Jeff & Karin Lawrence at (970)-460-0618.

Consulting Services. Mike Schultz is a consumer packaged goods and technology entrepreneur, thought leader, strategist & speaker specializing in strategic business, channel and sales development. Mike is an experienced leader and mentor in corporate strategic business development paired with successful tactical sales execution. Servant based leadership and consulting style promoting individual and team growth fostering positive sales results through planning and accountability. Founding Sedulous Foods Inc. in 2005, Mike led his company in achieving national distribution of the Schultz's Gourmet line of Health Helpful cooking hot sauces, seasonings and snacks into both natural and conventional grocery chains. In June of 2016 Mike successfully sold his company to 1908 Brands (a brand management company) in Boulder CO. Contact Mike to discuss your business and growth needs to explore how he may assist you in reaching your goals, mgholdings99@gmail.com or (719) 332-1228.

High Pressure Pasteurization (HPP) service available in Denver. Many Colorado companies are paying high freight costs going out of state to Nebraska, California, Texas and Missouri to get this service. Natural Foodworks has HPP tolling along with USDA Inspection service in our SQF-2 audited facility. We are currently HPP processing; cold pressed juices, hummus, salsa, puddings, RTE meats, mostly anything perishable in a flexible high barrier container. Contact Jim Rabiolo at jim@nfworks.com or (303) 481-7937.

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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