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## September 2016 Colorado Proud Newsletter

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### Colorado Proud News & Events

#### Colorado Proud Recipe of the Month

**Colorado Proud School Meal Day.** This year, Colorado Proud School Meal Day will be on Wednesday, September 14, 2016. This special day, proclaimed by Governor Hickenlooper, is a partnership between the Colorado Departments of Agriculture and Education. Free materials and resources for schools who want to celebrate the day are [available online](#).

**Navigate the Regulation Maze Workshop,** Monday, October 24, 2016 in Salida Colorado. Join the Colorado Department of Agriculture, CSU Extension, the Colorado Department of Public Health and Environment plus many more in a workshop intended to get your food and agricultural based businesses questions answered. Agenda and registration information coming soon. To be notified when registration opens please contact Shaina Knight at [Shaina.Knight@state.co.us](mailto:Shaina.Knight@state.co.us).

**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](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.

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

### Calendar

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

- September [Slow Food Denver Eat Local Challenge](#)
- September 7 [Colorado Land Link Webinar](#)
- September 8 [Arkansas Valley Research Center Field Day, Rocky Ford](#)
- September 9-10 [San Luis Valley Potato Festival, Monte Vista](#)
- September 10 [Rocky Mountain PBS Kids Fun Fest, Denver](#)
- September 14 [Colorado Proud School Meal Day](#)
- September 14 [Pasture Talk, Niwot](#)
- September 15 [Specialty Crops Field Day, Fort Collins](#)
- September 15-18 [Colorado Mountain Wine Fest, Palisade](#)
- September 16-18 [Pedal the Plains](#)
- September 17 [CSU Ag Day, Fort Collins](#)
- September 25 [4<sup>th</sup> Annual Harvest Soiree, Alamosa](#)
- October 6 [Colorado Eastern Plains Agritourism Day, Genoa](#)
- October 18-December 6 [Larimer County Building Farmers Program](#)
- October 24 [Navigate the Regulation Maze Workshop, Salida](#)
- October 27 [Naturally Boulder's Pitch Slam, Boulder](#)
- November 2-3 [Colorado Restaurant Show, Denver](#)
- November 6 [Colorado Cheese Festival, Longmont](#)
- December 6 [Colorado B2B Farmers' Market, Denver](#)
- January 7-22 [National Western Stock Show, Denver](#)
- 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](#)

[Colorado Food & Agricultural Festivals List](#)

**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](http://www.colorado.gov/ag/dpi) or call Barbara Rosenbach at (303) 869-9051.

**Marketing Matching Grant Program.** The Colorado Tourism Office has a matching grant program that provides assistance to the tourism industry for marketing efforts. Travel regions throughout the state are eligible for these grant dollars, as well as statewide associations, organizations and other nonprofit entities that engage in promoting travel throughout the entire state. Applications are due by 4pm on October 14, 2016. For more information contact Elizabeth O'Rear at (303) 892-3893 or visit <http://industry.colorado.com/resources/matching-grant-program>.

**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

**Rocky Mountain PBS Kids Fun Fest.** Join Rocky Mountain PBS for the biggest free block party of the year on Saturday, September 10, 10am-2pm in Denver. Now in its 20th year, Rocky Mountain PBS KIDS Fun Fest draws thousands of kids and families to the street, to the parking lot and to the Denver studios for a magical day of FREE family fun! Live entertainment, and fun kid activities from participating sponsors such as tennis, arts and crafts, climbing wall, bounce houses, educational activities, farm animals, and much more! Kids Fun Fest celebrates children and families through the power of Rocky Mountain PBS' kids programming! Ideal for kids age preschool through eight years old! Booth sponsorships are available. Contact Lisa Kutner at [lisakutner@rmpbs.org](mailto:lisakutner@rmpbs.org) or (303) 620-5760 for more information.

**Pedal the Plains.** Fondly described by Governor Hickenlooper as "a ride for the rest of us," Pedal the Plains engaged over 1,000 riders from all over the world in a unique, educational and healthy recreational experience in 2015. Launched in 2012 as a collaboration between the State of Colorado and The Denver Post, the one-of-a-kind cycling event highlights the importance of water, economic development and agriculture in Colorado. This year's event will be September 16-18 traveling through Ordway, Fowler and La Junta. For more information, visit [www.pedaltheplains.com](http://www.pedaltheplains.com).

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### Dairy Corner

September is Hunger Action Month! Help alleviate hunger in your local community by donating \$5 to the Great American Milk Drive at [milklife.com/give](http://milklife.com/give)! Milk is one of the least donated, but most requested items at food banks, so this September, help get nutrient-rich milk into the hands of those who need it most.

## Other News and Opportunities

**Naturally Boulder's 12<sup>th</sup> Annual Pitch Slam.** Naturally Boulder hosts this annual event to give businesses the opportunity to pitch their products to a panel of judges as well as a live audience. The First Place Prize includes a free booth at Expo West and \$5,000 in cash. The event is Thursday, October 27 in Boulder. Visit <http://www.surveygizmo.com/s3/2990822/PS2016> to apply and <https://www.naturallyboulder.org/event/12th-annual-pitch-slam-autumn-awards/> to learn more about the event.

**Colorado Food Systems Digital Hub Launch.** [LiveWell](#), in partnership with [Community Commons](#), has created a customized Colorado Food Systems Digital Hub, which is designed to be a resource for data, mapping, and reporting on food systems across the state. You can join the hub by visiting Community Commons, registering (upper right corner), and then visiting the [Community Commons Colorado Food System Hub](#).

**Slow Food Denver Eat Local Challenge.** The Eat Local Challenge is a 30-day challenge that asks Coloradans to dedicate most or part of their diet to eating locally for the month of September. It helps celebrate Colorado growers, producers, and food purveyors while raising awareness of the many benefits of buying and eating locally grown products. By making local food choices you help build a strong local economy, reduce your environmental impact, and create meaningful connections and a vibrant community. This event is a fundraiser for Slow Food Denver to help support programming and our local food community. Visit <http://www.slowfooddenver.org/eat-local-challenge/> to learn more.

**Colorado Ag Leadership Program.** The [Colorado Agriculture Leadership Program](#) (CALP) is accepting applications. The class -- which will consist of 12 seminars -- runs from February 2017 to February 2019 and is dedicated to producing graduates with the vision and commitment to lead change and ensure the sustainability of Colorado's agricultural economies and rural communities. [Applications](#) are due September 30.

**DTC Eats.** [Colorado Egg Producers](#) (CEP) is excited to announce that they are the presenting sponsor at this year's [DTC Eats](#), a popular summer food truck event in the Denver Tech Center. The event is hosted by Entercom Communications and features Denver's top food trucks during lunchtime (11am-2pm) every other Monday, May 9-September 12. The event will occur on the corner of S. Syracuse and Union for the neighborhood and neighboring offices to enjoy fresh and fun food options as well as a live DJ. As a presenting sponsor, CEP will provide delicious Colorado eggs to select food trucks at the event and the food trucks will include them in a signature dish each week. CEP invites you to come out and join us for one or more of these fun events in support of Colorado eggs.

**Race for the Cure Vendor Opportunity.** Attention Colorado Businesses! Join the Susan G. Komen Colorado Race for the Cure, Sunday September 25, 2016 at the Pepsi Center. For the first time in the history of the downtown Denver Race for the Cure – the largest 5K event in Colorado - vendors are invited to be on site to sell and promote their products to thousands of participants. Komen anticipates a minimum crowd of 20,000. The large, shared vendor tent will be located in a prominent spot on Race grounds. Each vendor will have an 8 foot table, 2 chairs and room for inventory, and the cost is \$500.00. If your business is interested in this opportunity, please call Kathy McCall at (303) 744-2088, X308.

**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).

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## Workshops, Seminars and Training

**CFVGA Lunch and Learn "Business Strategy" Webinar Series.** "Colorado Land Link Program: resources for beginning and transitioning farmers/ranchers" is Wednesday, September 7, 12-1pm. Colorado Land Link is a program developed as a creative solution to overcome the crisis posed by an unprecedented number of farmers and ranchers with no next generation to take over their operations. Our referral and resource center connects land-seekers and landowners and provides access to a network of tools, resources, and technical services for the next generation of farmers. Colorado Land Link is a program of Guidestone Colorado whose mission is to grow a vibrant agricultural future through education, community building, and partnerships, [www.GuidestoneColorado.org](http://www.GuidestoneColorado.org). [Full description](#) | [Register](#)

**Arkansas Valley Research Center Field Day.** The [Arkansas Valley Research Center](#) at Rocky Ford will hold its Biennial Agricultural Field Day, Thursday, September 8 at 3:30pm. There will be a wagon tour of selected research plots followed by a picnic supper. The tour will include the following discussion leaders: Adam Heuberger, CSU, Dept of Horticulture and L.A. Kevin Tanabe, CSU-AVRC, Agronomic Research Mike Bartolo, CSU-AVRC, Vegetable Crop Research Whitney Cranshaw, CSU Entomologist

You are welcome to visit any area of the Center before or after the regular tour. The various trials will be marked for viewing. The Research Center is located one mile east of Rocky Ford on Hwy 50 and south 1/4 mile on County Road 21. Contact Mike Bartolo at (719) 254-6312 for more information.

**Pasture Talk: Managing Pastures and Improving Soil.** If you have pastures then plan to join us on Wednesday September 14, 5:30 to 7:00pm for an informative and interactive Pasture Talk. We will visit one of our demonstration plots to discuss the importance of managing pastures to ensure sustainable forage production, while also paying close attention to what is going on below the soil surface that drives productivity. In short, healthy soils = healthy pastures. But what does soil health mean? We will show you with a hands-on demonstration and discuss how those factors improve the overall health of your pastures. This workshop is free to attend. Please come dressed for the field with good shoes and clothing for unpredictable Colorado weather. Also plan to bring water, sunscreen, hat, bug spray, and note taking material. Please RSVP for this workshop by no later than Friday, September 9 by emailing [sylvia.hickenlooper@co.usda.gov](mailto:sylvia.hickenlooper@co.usda.gov) or calling (720) 378-5525. Once you are registered the location of the pasture talk will be provided, which is south of Longmont near Niwot vicinity. This Pasture Walk series is a collaborative project among Colorado State University Extension in Adams, Boulder, and Larimer counties, Natural Resource Conservation Service, and the Longmont and Boulder Valley Conservation Districts.

**Specialty Crops Field Day.** Learn about tomato pruning in high tunnel production systems, potassium impacts on Iris yellow spot virus in onions and Northern Organic Vegetable Collaborative cultivar trials and cultivar tastings. The field day is at the CSU Horticulture Field Research Center in Fort Collins on Thursday, September 15, 10am-12pm. Visit <http://specialtycrops.agsci.colostate.edu/> for more information or contact Natalie at [natalie.yoder@colostate.edu](mailto:natalie.yoder@colostate.edu).

**Larimer County Building Farmers Program.** Colorado State University Larimer County Extension announces that the Colorado Building Farmers/Ranchers program will take place each Tuesday from October 18 to December 6, 2016, 6:00 p.m. to 8:30 p.m. at the CSU Larimer County Extension office. This program is a series of eight evening classes designed to help new farmers and ranchers explore agriculture as a business, and provide intermediate and experienced farmers and ranchers with tools and ideas to refine and enhance their business management, production and marketing skills. Presentations are by experienced producers and CSU Extension faculty on topics on strategic business planning, managing risks of food safety, managing legal and labor issues, recordkeeping and financial analysis, and marketing principles. The goal of the program is for each participant to create a business plan. Program information and applications are on the CSU Larimer County Extension webpage at [www.larimer.org/ext](http://www.larimer.org/ext). Application deadline is September 15, 2016. For more information contact Karen Crumbaker, CSU Larimer County Extension, (970) 498-6003 or [kcrumbaker@larimer.org](mailto:kcrumbaker@larimer.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.

**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](mailto:azander@bouldercounty.org).

**Tri-River Area** (contact Ann Duncan at [ann.duncan@colostate.edu](mailto:ann.duncan@colostate.edu) or (970) 244-1834)  
October 5, 9am-12pm, Business Incubator, Grand Junction  
October 19, 9am-12pm, Montrose County Fairgrounds

**La Plata County** (contact Wendy Rice at [wendy.rice@colostate.edu](mailto:wendy.rice@colostate.edu) or (970) 382-6461)  
October 4, 9am  
October 10, 4:30pm

**Front Range** (contact Anne Zander at [azander@bouldercounty.org](mailto:azander@bouldercounty.org) or (303) 678-6238)  
September 30, 9am, Arapahoe County Extension, Centennial  
October 17, 1pm, Boulder County Extension, Longmont  
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 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 [dmbartlett@ucdavis.edu](mailto: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](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/sites/default/files/DEHS\\_Form\\_WhslFood\\_AppFY2016.pdf](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](#)

**Colorado Eastern Plains Agritourism Day October 6.** Agritourism on The Plains... Join the Lincoln County Tourism Board and the Colorado Agritourism Association in Genoa on October 6 for a program designed to offer tips and advice on agritourism marketing, insurance and the CHAMP mentor program which will help you improve or expand your cultural, heritage or agritourism business in order to attract more visitors. [Click Here](#) for more details and to RSVP for this free event.

**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](http://www.colorado.com) until these are gone. After you register, send an email to Greg Williams at [director@caatour.org](mailto:director@caatour.org) with a link to your posting and your preferred delivery address. If you have not yet registered at [colorado.com](http://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](mailto: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](http://www.coloradoagritourismassociation.org) for more information.

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## [Farm to School Update](#)

**Western Slope wins Farm to School Regional Grant.** The Western Slope, headed by the Valley Food Partnership, won a \$90k [CoBank](#) grant from the [Colorado Farm to School Task Force](#) to support local producers who would like to sell their produce directly to local schools, but face structural hurdles. The program will reimburse farmers – up to \$10k per farm – for any investments they make that will improve on-farm food safety. In exchange, farmers must demonstrate increased sales of fruits and vegetables to local schools. More information about the regional grant is [available here](#).

**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](#).

**Classroom Grants.** K-12 teachers of any subject who have projects that educate students about the source of their food, fiber, and fuel are eligible to apply for \$500 grants sponsored by CHS Foundation, Inc. Fifteen \$500 grants will be given out nationwide. The deadline for applications is September 15, 2016. To apply, click [here](#). Questions? Email [info@naitco.org](mailto:info@naitco.org).

**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](mailto:sophie@sparkpolicy.com) to reserve your spot and learn more!

**2017 USDA FTS Grant.** The USDA Farm to School grant program schedule is anticipated to be as follows:

September 2016: Release FY2017 request for FTS grant applications

November 2016: FY2017 FTS grant applications due

May 2017: Announce awards

Make sure you don't miss announcements like these by [signing up](#) for The Dirt, the USDA Food and Nutrition Services [Office of Community Food Systems's](#) Newsletter.

**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](mailto:info@realfoodcolorado.com) or the Colorado Farm to School Task Force at [lyn@sparkpolicy.com](mailto: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](http://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](mailto:Wendy.White@state.co.us) by the 25th of the month for inclusion in the newsletter. Ads will be removed after two months.*

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