



[Like us on Facebook](#)



Better for you. Better for Colorado.
www.coloradoproud.org



[Follow us on Instagram](#)

April 2019 Colorado Proud Newsletter

Quick Links:

- [Grants & Funding](#)
- [Trade Shows, Events & Festivals](#)
- [Workshops, Seminars and Training](#)
- [Other News and Opportunities](#)
- [Manufactured Food Program](#)
- [Agritourism Update](#)
- [Farm To School Update](#)
- [Dairy Corner](#)
- [Classifieds](#)

Colorado Proud News & Events

Colorado Proud Recipe of the Month

Breakfast with the Pros Funding Workshop. Join us on Friday, April 26, 2019, 8:30am-Noon, in Broomfield for a mini workshop that will present you with key fundamentals to funding your agricultural or food focused business! You'll hear from experts about resources available for start-up businesses or growing companies looking for additional funding opportunities. Perfect for start-up businesses and individuals considering a path into the food product and agricultural industry! The cost is \$20/person and includes a full breakfast. Visit www.coloradoproud.org for more information and to register.

Colorado Manufacturing Awards. On April 4 in Denver, manufacturing in Colorado will be celebrated during an awards ceremony. [Click here](#) to see an article about the category finalists and visit <https://www.eventbrite.com/e/2019-colorado-manufacturing-awards-tickets-52680094581> to buy tickets to the event.

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. I'll also use this information to share with buyers when they contact 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.

[Top](#)

Calendar

- April 4 [Produce Safety Rule Training](#), Colorado Springs
- April 4 [Colorado Manufacturing Awards](#), Denver
- April 9 [Produce Safety Rule Training](#), Greeley
- April 14 [Sustainable Lifestyle Expo](#), Broomfield
- April 18-19 [AgriSummit](#), Salida
- April 26 [Breakfast with the Pros](#), Broomfield
- May 7 [LoCo Foods Trade Show](#), Golden
- May 21-22 [New Mexico State University Better Process Control School for Acidified Foods](#), Las Cruces, NM
- May 31 [Centennial Farms & Ranches Program Application Deadline](#)
- June 12-13 [Rocky Mountain Food Safety Conference](#), Arvada
- July 19-21 [Slow Food Nations](#), Denver
- August 23-September 2 [Colorado State Fair](#), Pueblo
- September 7 [San Luis Valley Potato Festival](#), Monte Vista
- September 18 [Colorado Proud School Meal Day](#)
- September 21 [CSU Ag Day](#), Fort Collins
- November 1-3 [Colorado Country Christmas Gift Show](#), Denver
- November 8-10 [Colorado Country Christmas Gift Show](#), Colorado Springs

Grants & Funding

Looking for Grants? Visit www.grants.gov.

Funds Available for Audit Costs. The Colorado Department of Agriculture (CDA) Fruit and Vegetable Section announces a pilot program to assist Colorado fruit and vegetable producers in obtaining USDA Good Agricultural Practices (GAP) and Good Handling Practices (GHP) audits. The cost-share incentive program is designed to encourage producers to undertake verification audits for the first time and help producers already participating in the program to continue. Most retailers, food service operators, and even some schools and farmers' markets require some form of third party verification of food safety practices. The GAP and GHP voluntary audits verify an operation's efforts to minimize the risk of contamination of fresh fruits, vegetables, and nuts by microbial pathogens. The administrative cost to producers for these verification audits has recently increased. Farmers who are new to the audit program can be reimbursed for half the cost of the entire audit, up to \$500 per audit. Farmers who are renewing their audits are eligible for reimbursement of one half of the new USDA administrative fee. Producers must submit an application for reimbursement. The application is available at www.coloradoagriculture.com or producers can request one by calling (719) 852-4749 or emailing brian.pauley@state.co.us. This form must be submitted to the Fruit and Vegetable Section office, with a copy of the audit certificate, the invoice(s) showing the cost of the audit, proof of payment and a completed W-9. Applications will be reimbursed in order in which they are received, as long as funds remain available. Audits must have been conducted on or after October 1, 2018. Audits eligible for reimbursement include: Basic GAP/GHP, Produce GAP Harmonized, and Harmonized GAP Plus+. This cost-share program is made possible by a Specialty Crops Block Grant from USDA, obtained by the Colorado Department of Agriculture.

FSA Farm Storage Facility Loan (FSFL) Program. The USDA Farm Service Agency (FSA) FSFL program provides low-interest financing to producers to build or upgrade storage facilities and to purchase portable (new or used) structures, equipment and storage and handling trucks. The loans are designed to assist a diverse range of farming operations, including small and mid-sized businesses, new farmers, operations supplying local food and farmers' markets, non-traditional farm products, and underserved populations. Loans up to \$50,000 can be secured by a promissory note/security agreement, and loans between \$50,000 and \$100,000 may require additional security. Loans exceeding \$100,000 require additional security. Producers do not need to demonstrate the lack of commercial credit availability to apply. Please see the extensive list of eligible commodities on this [factsheet](#). For more information, [click here](#). To contact your local FSA county office, find your local office [here](#).

USDA Funding for Underserved Groups and Beginning Farmers. The USDA Farm Service Agency (FSA) offers targeted farm ownership and farm operating loans to assist underserved applicants as well as small, beginning, niche and non-traditional farmers and ranchers. This direct and guaranteed loan program offers two types of loans: 1) Farm ownership loans and 2) Farm operating loans. Through the direct loan program, FSA also offers [Microloans](#) for ownership and operating finance needs focusing on small, beginner farmer, niche and non-traditional farm operations. To qualify as a beginning producer, the individual or entity must meet the eligibility requirements outlined for direct or guaranteed loans, including that the individuals and all entity members must have operated a farm for less than 10 years. For more information, [click here](#).

Organic Cost Share Program. The USDA Organic Cost Share Program is being operated by the USDA Farm Service Agency. Please visit <https://www.fsa.usda.gov/programs-and-services/occsp/index> for more information.

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>.

[Top](#)

Dairy Corner

Americans waste anywhere from [30 to 40 percent](#) of edible food –which is the equivalent of about 20 pounds of food per person per month. While food waste is just one piece of the larger sustainable nutrition story, everyone in the food supply chain – from farm to table – can help reduce it. Each of us can do our part at home (not to mention, save money while doing so)! [Here](#) are some tips for reducing food waste from Dairy MAX.

Trade Shows, Events & Festivals

Sustainable Lifestyle Expo. The Expo, sponsored by Colorado State University Extension, will be April 14, 10am-3pm at the 1stBank Center in Broomfield. Join your local Colorado State University Extension Agents, specialists and volunteers for a day of research-based demonstrations and short talks on over 30 different topics central to life on Colorado's Front Range. Visit <https://www.evensi.us/sustainable-lifestyle-expo-presented-colorado-university-extension-1stbank-center/290935588> for more information.

8th Annual LoCo Foods Trade Show. If you are currently a vendor with LoCo Food Distribution, you are invited to participate in the annual trade show on May 7, 11am-4pm, at the Jefferson County Fairgrounds in Golden. As a local food producer and/or processor working with LoCo Food Distribution, you have the opportunity to showcase your products listed in LoCo Foods Online Catalog to an audience of chefs, independent grocers, chain grocery buyers, restaurant managers, institutions, and local food advocates from around the Front Range. This event features a variety of local foods that are grown and produced in our area and offered through LoCo Food Distribution. Visit <https://www.locofooddistribution.com/tradeshows> to learn more.

Denver Colorado Country Christmas Gift Show. The highly successful Colorado Country Christmas Gift Show is the largest holiday gift show in Colorado with 450 booths of arts, crafts, specialty foods and unique gifts. The advertising campaign continues to draw large crowds making it an event you won't want to miss! The event will be November 1-3 at the Denver Mart. Call (800) 521-7469 or visit www.ColoradoCountryChristmas.com for more information.

Colorado Springs Colorado Country Christmas Gift Show. Now coming off the highly successful show in Denver, follow the advertising campaign to the new Colorado Springs location! The event will be November 8-10 at the Colorado Springs Event Center. Become an anchor tenant in the show early to establish your place in the new market. Space is limited. Free parking, free wifi, 500 watts of electricity free. Call Kim Peck or Aimee Harless for more details at (800) 521-7469 or visit www.showcaseevents.org.

[Top](#)

Workshops, Seminars and Training

AgriSummit. A celebration of Agritourism + Local Foods in the Heart of the Rockies Region, AgriSummit, April 18-19, is designed for producers, land owners, educators and community members interested in conversation, learning and networking around the topics of agritourism, agricultural production, education and local foods. New this year! Join us Thursday, April 18 in the afternoon for a Farm Tour highlighting area farms, ranches and agritourism sites, followed by a Meet & Greet with Colorado Commissioner of Agriculture, Kate Greenberg. Pre-registration is required for the Farm Tour, but the Meet & Greet is free and open to the public, to be held at Soulcraft Brewing in Salida from 5-6:30pm. Kate will give an address at 5:30pm. For complete event details and registration information, [CLICK HERE!](#)

Produce Safety Rule Grower Training. The Colorado Fruit and Vegetable Growers Association, Rocky Mountain Farmers Union and Colorado Department of Agriculture will be hosting several FSMA Produce Safety Rule trainings in 2019. The course provides a foundation on FSMA Produce Safety Rule requirements, Good Agricultural Practices (GAPs) and co-management information, and details on how to develop a farm food safety plan. Individuals are expected to gain a basic understanding of:

- Requirements in the FSMA Produce Safety Rule and how to meet them;
- Microorganisms relevant to produce safety and where they may be found on the farm;
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm;
- Parts of a farm food safety plan and how to begin writing one.

The registration fee is \$50 which includes a light breakfast, lunch, PSA materials, and a certificate of completion as required under FSMA. Note that attendees must be present for the entire course to receive a certificate. See calendar for days and locations. For more information, visit www.coproductsafety.org or contact Martha Sullins at Martha.Sullins@colostate.edu or (970) 491-3330.

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.

El Paso County Cottage Foods Classes. CSU El Paso County extension is hosting several Cottage Food classes in 2019. The fee is \$40 and each session will be held at 17 N. Spruce St. in Colorado Springs. Visit <https://elpaso.extension.colostate.edu/food-safety-certifications/> for more information or contact Michael Lucero at (719) 520-7689.

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.

Better Process Control School Available Online. The University of Tennessee Institute of Agriculture offers the Better Process Control School course online and in person. Federal requirements state that operators of retorts, processing systems, aseptic processing and packaging systems, and container closure inspectors be under the operating supervision of someone who has successfully completed a course of instruction in these matters. Better Process Control School (BPCS) is a course that has been approved by the Food and Drug Administration as well as the United States Department of Agriculture for processors of acidified and low acid canned foods. This course is offered online as well as a 2-day workshop (acidified only) or a 3 1/2-day workshop for the entire course. Contact Connie Bowman at cbowma14@utk.edu or (865) 974-7331 for more information or visit <http://foodscience.tennessee.edu/betterprocesscontrolschool/>.

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>.

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.aurorasbdc.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>

[Top](#)

Other News and Opportunities

Centennial Farms & Ranches Program Application. The Centennial Farms & Ranches Program honors farms and ranches that have been in the same family continuously for 100 years or more. The property must be a working farm or ranch and have a minimum of 160 acres, or if fewer than 160 acres can qualify if they gross at least \$1,000 in annual sales. To apply for Colorado Centennial Farms and Ranches designation, owners must submit an application providing information about the history of the property and its buildings/structures, indicating that the farm or ranch meets the program's requirements. For the Historic Structures Award, photographs of the buildings/structures are required. Application forms must be mailed to the Office of Archaeology & Historic Preservation, or emailed to the Centennial Farms and Ranches Coordinator by the deadline, which is May 31. For more information and to apply, visit <https://www.historycolorado.org/centennial-farms-ranches>.

Love Colorado Potatoes? Sign up for The Perfect Potato newsletter at <https://www.coloradopotato.org/> (scroll down to the bottom of the page).

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.

[Top](#)

Manufactured Food Program

Manufactured Food Program Newsletter. The Colorado Department of Public Health & Environment has a 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.

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](#)

[Top](#)

Agritourism Update

CSU's New Graduate Certificate in Agritourism Management. Whether you are an experienced farming professional, burgeoning agritourism entrepreneur, or in an industry support role, Colorado State University's Online Graduate Certificate in Agritourism Management has experience that runs deep and is positioned to provide students with the skills and knowledge they need to succeed in the agritourism industry. This certificate was developed as part of CSU's recent grant, partnering with the University of Northern Colorado, UC-Davis and the USDA Economic Research Service. This is the first program of its kind in the U.S. that integrates research, work with producers and Colorado's own success stories. Certificate details at: <https://warnercnr.colostate.edu/hdnr/agritourism/>.

Colorado Agritourism Association. The Colorado Agritourism Association is a member-based organization designed to develop agritourism operations in Colorado. Learn more at www.coloradoagritourism.org.

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.

[Top](#)

[Farm to School Update](#)

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

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.

[Top](#)

[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.

New Farmers' Market Looking for Vendors. The new Golden Triangle Farmers' Market is looking for vendors to participate in the weekly Sunday morning market at 11th and Broadway in Denver. The Golden Triangle Farmers Market is a new urban market in downtown Denver with an emphasis on organic and locally grown food straight from farm to table. Our mission is to build community by connecting residents with the farming community, educating the public on urban agriculture and healthy living. The Market is in downtown Denver within minutes of the Denver Art Museum, State Capitol and other cultural attractions. For more information call (720) 523-3331 or visit www.goldentrianglefm.com.

Business for Sale. "Turn-key" Colorado gourmet food manufacturing business is for sale. It is ready to move to your chosen location. Timber Peaks Gourmet has a prosperous 28-year history in Colorado and other states. We produce over 65 delicious, nutritious foods. All recipes, equipment, inventory, contacts, and excellent reputation go with the sale. Our loyal customer base includes wholesale accounts, retail accounts, internet sales, craft fairs/markets, and word-of-mouth. Our products include: bean soups, breads, dips, desserts, munchie mixes, and gifts comprised of these products. Interested parties can check our website, www.timberpeaksgourmet.com. Then, call Laurie at (720) 556-5367 for further information.

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.

[Top](#)

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