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November 2018 Colorado Proud Newsletter

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Colorado Proud News & Events

Colorado Proud Recipe of the Month

Colorado Proud Blog

Colorado Uncorked. Colorado Uncorked: a tasting of the 2018 Governor's Cup winning wines, will be held November 8 at the History Colorado Center. You'll have the opportunity to taste the 2018 award-winning Governor's Cup Collection Wines paired with small-bite menu items prepared by some of Colorado's finest chefs. And the Best of Show from the 2018 Governor's Cup Wine Competition will be announced during this special evening. General admission is \$45. For more information and to buy tickets, visit www.coloradowine.com/uncorked.

Business Development Feedback. Calling all food manufacturers in Colorado! Please share your opinion on how Colorado State University can provide the best business development training to help support your business by completing this 5-minute survey. All survey participants will be entered to win one of ten \$50 gift certifications on November 15. [Click here](#) to start the survey. If you have any questions about the research, please contact Libby Christensen at Libby.Christensen@colostate.edu or (970) 879-0825.

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.

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Calendar

November 1-3 [Annie's Project Retreat](#), Paonia
November 2-4 [Colorado Country Christmas Gift Show](#), Denver
November 8 [Produce Safety Rule Training](#), Boulder
November 8 [Colorado Uncorked: Tasting of 2018 Governor's Cup](#), Denver
November 10 [Vision Course for Aspiring Farmers & Ranchers](#), Longmont
November 12 [From Kitchen to Commercial Workshop](#), Aurora
November 12-14 [Colorado Agricultural Aviation Association Convention & Trade Show](#), Loveland
November 13 [Farm and Ranch Succession Planning](#), Longmont
November 16 [RMFU Harvest Moon Gala](#), Cheyenne
November 24 [Small Business Saturday](#)
December 5 [CFVGA Produce Labor Conference](#), Aurora
January 9 [Produce Safety Rule Training](#), Grand Junction
January 12-27 [National Western Stock Show](#), Denver
January 14-17 [VinCo/Western Colorado Horticultural Society Conference](#), Grand Junction
January 29-31 [Colorado Farm Show](#), Greeley
January 31 [Produce Safety Rule Training](#), Greeley
February 15-16 [New Mexico Organic Farming Conference](#), Albuquerque
February 19-21 [PCQI Training](#), Location TBD
February 25-26 [Colorado Fruit & Vegetable Growers Association Conference](#), Denver
February 27 [Governor's Forum on Colorado Agriculture](#), Denver
March 1-3 [Rocky Mountain Horse Expo](#), Denver

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.

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.

Extension Risk Management Education Competitive Grants Program. The Western Extension Risk Management Education Center (Western Center), in conjunction with the [Northeast](#), [North Central](#) and [Southern Center](#) announce a funding opportunity for projects that help farm and ranch families succeed through targeted risk management strategies. The maximum amount of requested funding shall not exceed \$50,000 for Education Projects and \$2,000 for Exploratory Projects. Visit the [Western Center](#) website and from the "Funding" dropdown menu, select "[Apply for Funding](#)", or click on the [Competitive Grants Program](#) from the Home page. The grants application process is fully explained in the [Western Center's 2019 Request for Applications](#) (RFA). All applications must be submitted online through the Results Verification System (RVS) by November 15. There are links to application resources on the Western Center's Competitive Grants Program page as well as within the RVS system, to help guide you through the application process. This announcement seeks applications from eligible organizations with a demonstrated capacity to develop and deliver results/outcome-based risk management education and training programs for agricultural producers and their families. All organizations serving agricultural producers, especially those serving the special emphasis audiences identified on page 3 of the RFA, are strongly encouraged to apply. The Western Center serves Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, Wyoming and the U.S. affiliated Pacific Islands. Questions or comments regarding the RFA may be directed to Shannon Neibergs, (509) 335-6360, sneibergs@wsu.edu or Jo Ann Warner, (509) 477-2168, warnerj@wsu.edu.

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](#).

Dairy Corner

Studies show that [chocolate milk](#) is an important source of 9 essential nutrients for children, especially in school. Click here to learn more.

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/occs/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>.

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[Trade Shows, Events & Festivals](#)

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

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[Other News and Opportunities](#)

Sales Tax Rule Change. Effective December 1, 2018, the Colorado Department of Revenue will [adopt new sales tax rules](#). This will impact food businesses in county and city jurisdictions where food product sales are taxed (these sales are exempt from state sales tax). The new rules state that sales tax must be collected and remitted based on the jurisdiction's tax rate at the point of delivery for the taxable good when taxable goods are delivered to a Colorado address outside the retailer's jurisdiction. This includes any applicable state-administered local and special district taxes. For example, if a retailer delivers taxable goods to a customer's address, sales tax must now be collected at the rate effective for the customer's address, not the taxes that are in common between the customer's address and the seller's location. For a complete list of location/jurisdiction codes for sales tax filing go [here](#). The Department of Revenue will also be offering several [webinars](#) so you know how this new rule will affect your business.

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

Enter Agriculture Photos in Annual Contest. Colorado's agricultural landscapes provide the perfect subject for photographers. It's once again time to capture the "spirit" of Colorado agriculture through pictures. The 21st 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, 2018. All photographs must be taken in the 2018 calendar year and must relate to Colorado agriculture in some way. Prizes will be awarded in six subject areas: crops, livestock, people, open professional, urban agriculture and ag from above. 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 posted online at 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.

Free Business Consulting Support. The [Department of Agricultural and Resource Economics](#) at Colorado State University has several classes in which students work directly with food and agricultural businesses to provide in-depth analysis of the business' marketing, financial, and strategic position. Students undertake a feasibility study to assess one or more potential opportunities for the business to improve its performance, including finding new markets, reducing costs, or undertaking new investments. If you are interested in working with a student group, please visit the website and fill out a brief intake form: <http://foodsystems.colostate.edu/food-and-ag-consulting/>. Please note that for the completion of the project the team will need to have access to some financial data and marketing information about your company. All the data received will be treated confidentially ([click here to see an example Memorandum of Understanding](#)). The instructor and the teaching assistant for the class will see part of the information as it is pertinent to assignments and the project report. The students will present some of their findings to the rest of the class – however any sensitive information can be omitted from the presentations, if preferred by the owner/contact.

Small Flock Poultry Processing. The Colorado Department of Agriculture and Colorado State University Extension have developed a new [guidance document](#) for small flock poultry processing in Colorado.

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Workshops, Seminars and Training

Produce Safety Alliance Grower Training. The Produce Safety Alliance is hosting a training for growers regarding the Food Safety Modernization Act (FSMA) Produce Safety Rule on November 8, 8am-5pm, at the Millennium Harvest House Boulder. Fruit and vegetable growers and others interested in learning about produce safety should attend to learn about the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires '*At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.*' Registration is \$50 (plus Eventbrite fee) and includes materials, lunch and certificate (mailed to you following the training). Use the registration code **COLORADOEX** to receive the \$50 registration rate. For more information and to register, visit <https://www.eventbrite.com/e/produce-safety-alliance-grower-training-tickets-50396800186>.

Vision Course for Aspiring Farmers and Ranchers. Guidestone Colorado, in partnership with the Colorado Building Farmers Program, is offering the Vision Course for Aspiring Farmers and Ranchers who are dreaming about starting a farm or ranch. The all-day course is November 10 in Longmont and registration is \$60, which includes lunch. Participants undergo an in-depth exploration of their own vision and the core competencies and resources needed to launch! This course examines current trends, resources, case studies, and stories from experienced farmers and ranchers while digging into a framework to begin strategic business planning. For more information and to register, visit <http://events.r20.constantcontact.com/register/event?oeidk=a07efpd9m7pb83bfda6&llr=5w4brhfab>.

From Kitchen to Commercial Workshop. CSU Extension is hosting a one-day training designed to improve business development skills for food entrepreneurs. Aspiring and early stage food businesses along with support organizations are encouraged to attend. Participants will learn business plan and marketing fundamentals as well as have the opportunity to network with other entrepreneurs and service providers. The workshop November 12 at the Arapahoe County Fairgrounds Event Center in Aurora. Registration is \$35/person and includes lunch. For more information and to register, visit <https://www.eventbrite.com/e/from-kitchen-to-commercial-a-food-business-development-seminar-tickets-49091503007>.

Succession Planning Workshops. Colorado State University Extension, Rocky Mountain Farmers Union, Colorado Fruit and Vegetable Growers Association and other partners are offering succession planning workshops across the state from November 13 to February 7. Registration is \$25. Visit <http://files.constantcontact.com/3b4cbbaf301/4067108c-9806-478d-ab65-0fc220ea6932.pdf> for location and registration information.

Produce Labor Conference. Early registration is now open for the Colorado Fruit & Vegetable Growers Association first-ever Produce Labor Conference, to be held December 5 at the Arapahoe County Fairgrounds, Aurora, Colo. CFVGA anticipates more than 100 growers and other participants will attend the conference which will take an in-depth look at the current farm labor conditions, learn more about current policies and explore a variety of technology and other solutions to help alleviate the labor shortage. [Learn more about this interactive conference](#) and [register](#). Members save \$20 on registration, which includes breakfast, snacks and lunch. Register by November 27 and save.

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.

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 encountered 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>

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Manufactured Food Program

Are You a Food Facility Required to Register? FDA Has Issued Two New Guidance Documents to Help Facilities Meet Their Registration Requirements. One of the documents being published is the [seventh edition of a guidance](#) to help the owners and operators of facilities that manufacture/process, pack, or hold food for human or animal consumption in the United States understand the registration requirements. Previous iterations of this guidance were released following the adoption in 2002 of amendments to the FD&C Act that required food facility registration.

The Food Safety Modernization Act (FSMA) added new registration provisions to the FD&C Act, and in 2016 FDA issued a [final rule](#) on the amendments to registration of food facilities (Registration Final Rule) to reflect these changes. The seventh edition of the guidance builds on the previous edition of the guidance to include questions and answers on the Registration Final Rule, among other registration-related topics.

FDA also released a [supplemental draft guidance](#) to the seventh edition which includes questions and answers that clarify our thinking about the registration requirements in situations in which multiple entities are involved in the use of shared physical space. These situations include when manufacturers lease their facility, store food at self-storage warehouses, or use commercial communal kitchens that are also used by other manufacturers to process food. FDA intends to incorporate the questions and answers in this supplemental draft guidance into future editions of the food facility registration guidance.

In addition to these documents the FDA also released a [small entity compliance guidance](#) in May 2018 to help smaller facilities understand and meet their registration requirements under the FD&C Act.

As a reminder, the 2018 biennial registration renewal period begins October 1 and concludes December 31. To register or find more information about registration, owners and operators of facilities should visit the [Registration of Food Facilities](#) page at [FDA.gov](#).

For More Information

- [Guidance for Industry: Questions and Answers Regarding Food Facility Registration \(Seventh Edition\)](#)
- [Draft Guidance for Industry: Supplemental Questions and Answers Regarding Food Facility Registration](#)
- [Registration of Food Facilities](#)
- [Food Facility Registration Final Rule Small Entity Compliance Guidance](#)
- [Registration Final Rule](#)

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](#)

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[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/>.

Looking to Build Up Tourism in Your Community? Apply to bring a CRAFT Workshop, hosted by the Colorado Tourism Office, to your community. These 1-1.5 day workshops offer intense training and hands-on working sessions so that community members come away with a thorough strategy for taking a specific tourism segment to the next level. Workshops are now available for Culinary & Agritourism, Cycling Tourism, Heritage & Cultural Tourism, Outdoor Adventure Tourism, and Sustainable Tourism. More details, including information on the application, can be found here at [https://industry.colorado.com/sites/default/files/CRAFT%20Workshop%20Guidelines 7.31.18.pdf](https://industry.colorado.com/sites/default/files/CRAFT%20Workshop%20Guidelines%207.31.18.pdf). Apply by April 1, 2019.

Colorado Tourism Office Field Guide Itineraries. With the change of seasons upon us, Colorado Come to Life invites partners from all over the state to provide fall-focused itineraries for the [Colorado Field Guide](#), a collection of ready-made itineraries for Colorado adventures. The guide is seeing amazing traffic on Colorado.com, and these seasonal itineraries are a great way to get travelers (resident and visiting) to explore lesser-traveled destinations or destinations that get less tourism in the off-seasons. This is a fun opportunity to create a food systems-based itinerary for Colorado travelers! To learn more about itinerary requirements or to submit an itinerary, please [click here](#).

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.

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[Farm to School Update](#)

USDA Farm to School Grant Request for Applications (RFA). Grants are designed to expand farm to school programs that improve access to local foods in eligible schools. Find more details at <https://www.fns.usda.gov/farmtoschool/resources-farm-school-grant-program-applicants>. The application deadline is December 4, 2018. Awards are up to \$100,000 for Implementation Grants and \$50,000 for Planning & Training Grants.

Farm to School Training and Curricula Funds. Funds are available to establish one or more new cooperative agreements for FYs 2019-2021 for the purposes of developing a training curriculum, conducting trainings of trainers, and evaluating the results of farm to school trainings for producers to build their capacity to launch or expand farm to school efforts. In addition, the selected applicant will conduct a needs assessment among producers in close collaboration with State agencies (SAs). USDA FNS expects to fund one or more competitive cooperative agreement award of approximately \$1-2 million. This project will prepare State agencies, and perhaps additional entities, with the knowledge and skills necessary to implement the developed trainings in their states among agricultural producers (farmers, fishers, or ranchers) on key farm to school topics. This award is contingent upon the availability of funds. FNS may fund this project, in whole or in part, without further competition, in this or subsequent fiscal years. FNS anticipates the period of performance for this project will be 3 years. FNS intends to select an accredited public or private institute of higher education, a research or training institution, a non-profit organization, or a for-profit company that has an established producer and SA network and/or have successfully implemented training initiatives with a producer or school focus on a national level. The selected applicant will conduct a needs assessment, work with FNS national office and regional office staff to develop curricula and disseminate the trainings and resources. The application deadline is November 26, 2018 and more information is available at <https://www.grants.gov/web/grants/search-grants.html?keywords=10.575>.

The [State Farm to School Networks Toolkit](#) offers key strategies and approaches for developing and sustaining state farm to school networks. It includes a primer on general network models, a deep dive into state farm to school network best practices, case studies highlighting successful tools and tactics, and analysis of challenges for and the future of state farm to school networks.

Farm to School Webinars. Visit <http://www.fns.usda.gov/farmtoschool/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.

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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.

Office and Kitchen Space Available. Alfalfa's Market in Boulder has office and commercial kitchen space available to rent for food and wellness companies. Options include office space as well as work stations, with access to a multipurpose room. For more information, contact Winter Wall, winterw@alfafas.com, or Heather Collins, heather@hcollinsmarketing.com.

Product Licensing. Rather than stay a 'roadie' to further product expansion, Decadence Gourmet has decided to 'license' our products to be production and sales in other regions of Colorado. Decadence Gourmet has been producing a line of 'Cheesecakes in a Jar' since 2008 and its award-winning 'Colorado-Style; Southern Chow Chow' since 2016. At every event we do; Festivals, Farmers Markets and others, the reaction and sales are fantastic, but I have reached that point where I am more needed in other product development rather than being on the road. Looking for interested parties (businesses or individuals) to produce and sell our products in the Denver/Boulder, Ft. Collins/Greeley, Colorado Springs and Pueblo areas. Interested parties can inquire about just the cheesecakes, just the Chow Chow or both. Prior food production and/or marketing/sales experience is preferred but not necessary. We are looking to start these in early 2019. For more information, contact Lee Mathis at decadencecheesecakes@mindspring.com or call (970) 208-8808. You can also learn more about our product lines at www.decadencecheesecakes.com.

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.