

# CSU Extension Local Food Systems

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**Dept of Ag and Resource Economics**

THIRTEENTH EDITION

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Welcome to the 13th edition of the CSU Extension Local Food Systems newsletter. This newsletter is meant to give you up-to-date news and information from around the state and our own CSU Extension organization. If you know of any new information that would be relevant to the rest of the group, send it for us to include in the newsletter! (That includes partners outside of CSU as well). Please forward this newsletter to anyone with an interest in local food systems and CSU's programs in this area, and tell them they are welcome to contact us so we can add them to our mailing list.

To assist our readers in finding information we may have presented in the past, you can now find old issues at: [www.ext.colostate.edu/cis/localfood.html](http://www.ext.colostate.edu/cis/localfood.html).

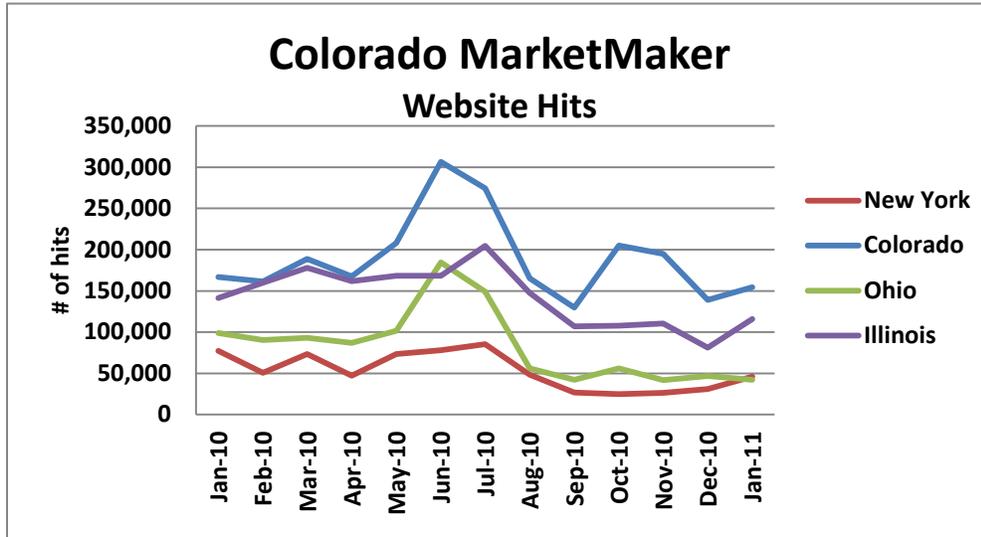
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## COLORADO MARKETMAKER

The Colorado MarketMaker team has been hard at work to provide education and outreach to Colorado food businesses to increase the visibility of our farms, ranches and food businesses. Although it isn't a perfect measure, we believe the number of visitors (Website hits) to this online marketing resource is a good indication of its promotional effectiveness. With a peak in visitors over the summer, leading up to the launch of the new MarketMaker platform, we have seen a steady number of hits over the past year. Because of the great profiles of Colorado's businesses, and the

great database developed by the Colorado Department of Agriculture, our state continues to lead the 18 partner states in the number of visits to the MarketMaker site.



Our newest business spotlight is Green Family Products. All Natural Soy Candles, hand-poured in Western Colorado and truly ALL NATURAL. The company uses natural soy wax, cotton wicks, and 100% Pure Aromatherapy Essential Oils. Tea lights, votives, travel tins, optics and jelly jars are currently available in the following scents: Lavender, tangerine, peppermint, citronella, eucalyptus, and unscented!

Check out their MarketMaker profile at <http://co.marketmaker.uiuc.edu/main/details/422216>

**We'd love more businesses to highlight!**

The forms for Newsletter Submission, Business Spotlight, and Taste of Colorado are all available on the [Colorado Department of Agriculture website](#).

**2011 PUBLIC HEALTH SYMPOSIUM IN FORT COLLINS**

The 2011 Public Health Symposium, sponsored by the Colorado School of Public Health (a partnership of several Colorado Universities) will be held on **April 4, 2011** at the Fort Collins Hilton from 9 am - 4 pm.

The symposium will include a panel on the Farm Bill, with topics such as food assistance, food security and production, and a panel on current food safety issues. Keynote speakers include Jill Krueger, JD to speak about the farm bill and Elaine Scallan, PhD to speak about food safety issues. The speakers will be complemented by panelists that draw from Colorado's expertise in these areas, so there will be great opportunities to learn and ask questions on these issues.

There is no fee for attending, but registration is required.

[Click here](#) for more information.

## 13<sup>TH</sup> ANNUAL VALUE-ADDED CONFERENCE IN PITTSBURGH

The 13<sup>th</sup> annual National Value-Added Agricultural Conference will be held from **June 26-28<sup>th</sup> in Pittsburgh, Pennsylvania**. The focus of the conference is to discuss the role of direct marketing, processing and distribution in the economic success of value-added agriculture. At the conference you will learn about these topics and more, improving your knowledge and ability to work with value-added ag business owners. This is also considered a rich networking opportunities for professionals and organizations that are working with local food systems in their communities.

[Click here](#) for detailed information.

## COMMUNITY GARDENING LEGAL TOOLS

Community gardens offer a place where residents can gather to grow fresh foods, socialize with neighbors, and get a little exercise. In many communities, individuals or other private entities (including nonprofit organizations) own land that could be used for community gardens – but landowners may be reluctant to allow their property to be used for this purpose, fearing liability issues, damage, or vandalism.

This toolkit is designed to help overcome the legal and practical barriers to establishing community gardens on land that is not municipally owned. It provides several model agreements and other documents that can easily be tailored, simplifying the process of building an agreement that benefits both landowners and the community.

The toolkit includes:

- Model Community Garden Lease (between a landowner and a sponsoring nonprofit)
- Model Gardener's Agreement (between the sponsoring nonprofit and an individual gardener)
- Model Community Garden Rules (outlining the way a garden will operate, and the gardener's privileges and responsibilities)
- Two discussion checklists (outlining points for the sponsor organization to cover when orienting new gardeners)

[Click here](#) to download the toolkit. To request technical assistance with your community garden project, go to <http://www.nplanonline.org/nplan/content/ask-nplan>.

Note: These statements and links are taken directly from the nplan website.

## HOMEGROWN RETREAT IN DURANGO

Please join this year's Homegrown Retreat at Fort Lewis College in Durango for a great opportunity to meet, learn, and plan how to strengthen our local food system. Renowned food policy expert and author, Mark Winne, will speak Friday night, February 25th, and then lead a food policy workshop on

Saturday February 26th morning, along with a variety of great workshops throughout the day. These workshops include:

- Local Food Systems Policy with Mark Winne, Beyond Food: Gardens as a Means to Strengthening our Youth and Community
- Climate Considerations, Garden Planning and Design: A Primer on How to Grow Your Own Food, Utilizing the Farm as an Educational Tool
- Local Food in Your Home Year Round
- Voting with Your Wallet: Improving Health and Our Local Food Economy

This event is free (including a local lunch), and is presented by Growing Partners of Southwest Colorado. To attend on Saturday, please RSVP to: [ec\\_food@fortlewis.edu](mailto:ec_food@fortlewis.edu).

## GOOD AGRICULTURAL PRACTICES FARM TO TABLE WEBINARS

The Department of Food Science & Human Nutrition at CSU is producing 3 webinars titled “Good Agricultural Practices: Farm-to-Table Food Safety for Colorado Produce Crops.” They will be shown March 16, 23 and 30, at times TBD, and are available to anyone at no cost.

**For Who:** Producers, Buyers, and all those interested in food safety and Good Agricultural Practices

**Incentive:** \$30 value water testing kit & CSU GAPs & Food Safety Participation

### **March 16**

#### ***Part I: Introduction***

Foodborne Illness & Potential Sources of On-Farm Contamination  
Update on Pending Legislation (S.510)  
Worker Hygiene & Health

### **March 23**

#### ***Part II: Minimizing Risks During Production***

In the Field: Site Selection, Field Sanitation  
Manure Handling & Application  
Water Quality & Testing

### **March 30**

#### ***Part III: Minimizing Risk During Harvest & Post Harvest***

Washing and Packing Operations  
Cooling and Storage  
Transportation & Traceback

Recordings of the webinars will then be posted at <http://farmtotable.colostate.edu>. If you have questions or need more information, email Gretchen Wall at [CSUGAPs@gmail.com](mailto:CSUGAPs@gmail.com).

## LIVEWELL COLORADO LAUNCHES A NEW BLOG

LiveWell Colorado's new blog at <http://www.livewellcolorado.org/livewell-in-action/livewell-colorado-blog/welcome-to-livewell-colorados-blog/welcome-to-livewell-colorados-blog> will update readers on topics in obesity prevention, inform them about what LiveWell is doing to make a difference, and engage readers to get involved in this movement to make Colorado healthier. Recent posts include information on Colorado's budget deficit and the potential impact on healthcare spending, statistics on obesity rates and healthcare spending for obesity, and information on [House Bill 1069](#), which would ensure that Colorado's public elementary schools incorporate a minimum of 150 minutes a week (an average of 30 minutes per day) of physical activity into each student's schedule.

By way of background, LiveWell Colorado is a nonprofit organization committed to reducing and preventing obesity by promoting healthy eating and active living. For more information about LiveWell Colorado, their key strategies, and to access to their "Toolbox" of obesity prevention resources, please visit other sections of their [website](#).

## RESOURCES AND ADDITIONAL INFORMATION

Don't forget! Colorado State University Extension Food Systems and Agricultural Policy Resources:

- [Consumer Resources](#)
- [Producer Resources](#)
- [Linking Producers to Restaurants, Workplaces and Other Institutions](#)
- [Linking Producers to Schools - Networks, Directories and Guides](#)
- [Community Assessments and Toolkits](#)
- [Calculators and Databases](#)
- [Policy Articles, Resources and Case Studies](#)
- [Research and Other Resources](#)

To add your ideas and news, contact [Allie Gunter](#).

To subscribe and unsubscribe to this newsletter, contact [Martha Sullins](#).