

CSU Extension Local Food Systems

Dawn Thilmany, Martha Sullins, Adrian Card and Marisa Bunning, Team Leads

Co-Editors: Nick Marconi and Martha Sullins



Dept of Ag and Resource Economics

TWENTY-SECOND EDITION

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Welcome to the 22nd 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. We will be transitioning to a Food Systems work team in CSU Extension, but the distribution of this newsletter and focus of topics will remain consistent with past issues.

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

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COLORADO MARKETMAKER

Colorado MarketMaker had over 16,000 visitors during October 2011, and we continue to see a consistently high level of usage by potential customers and partners (from Colorado and other regions of the US and world).

The newest business spotlight on the Colorado MarketMaker website is GrassRoots Meats. Located in Pagosa Springs, Colorado, GrassRoots Meats provides all natural grass-finished beef and lamb, as well as free-range chicken—all raised without added hormones or antibiotics. Their animals are on pasture from the day they are born to the day they are taken to the processor (a small family owned USDA plant), where they are processed in a very humane fashion. Their all natural, free range chickens are raised by a producing partner in western Colorado. Check out their [profile on Colorado MarketMaker](#) and for more information browse their website at grassrootsmeats.com.

FARM TO SCHOOL APPLICATIONS IN COLORADO MARKETMAKER

The fourth in a series of Farm to School webinars will be held on Wednesday, December 14, from 2pm-3pm. [Register here!](#)

Did you know that [Colorado MarketMaker](#) (CMM) – the online searchable resource that links buyers with Colorado producers and products now has Farm to School categories? This webinar is for BOTH school personnel and Colorado producers.

- If you are a school food service director or producer new to CMM, you will learn how to register on CMM and use the farm to school application.
- If you are a producer already registered on CMM, you'll learn how to update your market listing to include farm to school AND you'll see how to find schools that are a good fit for your operation!

During the webinar, we will walk you through [Colorado MarketMaker](#), from registration to the selection of options that will create a unique searchable profile of your school or farm/ranch. We are pleased to welcome the following presenters:

- Dawn Thilmany, Colorado State University
- Martha Sullins, Colorado State University
- Wendy White, Colorado Department of Agriculture

[Click here to register](#) for this Colorado Farm to School webinar. You can view [Colorado MarketMaker here](#).

This is the fourth in a series of Farm to School webinars produced by the Colorado Farm to School project (www.coloradofarmtoschool.org) and LiveWell Colorado (www.livewellcolorado.org). To view archived Farm to School Webinars, please [click here](#).

SECOND ANNUAL CONNECTING LOCAL FARMS AND SCHOOLS

FORUM

The topic of the second annual Connecting Local Farms and Schools Forum is “Farm to School: 2012 and Beyond.” It will be held at The Dome at the Adams Country Regional Park Complex in Brighton, CO. The conference will be held on January 27, 2012 from 8 AM—4 PM. For more information, registration, and conference agenda [visit the event website](#).

We should note that, for those farmers, ranchers or food service professionals traveling more than 150 miles, RealFood Colorado has secured some funding from generous sponsors to defray your travel costs. Please contact Julia Erlbaum, Julia@RealFoodColorado.com, for more information.

CANTALOUPE OUTBREAK: MOVING FROM RESPONSE TO PREVENTION

A summit on the listeria cantaloupe outbreak will take place on December 7 at Colorado State University in the Lory Student Center, room 228, from 9 AM—2 PM. The following speakers will be presenting:

- Alicia Cronquist, CO Department of Public Health and Environment
- Lawrence Goodridge, Colorado State University
- Patricia Kendall, Colorado State University

The seminar will be open to students, faculty, health departments, industry, regulators, and other interested parties. A live video stream will be available for those who cannot attend in-person. In addition, the seminar will be recorded. Note, this is separate from the conference discussed above for later in December, as this will be more focused on the technical assistance partners for producers and the mid-December conference is for producers to attend.

A working group meeting will be limited to 40 invited participants. Participants will be invited from federal and local agencies including: Center for Disease Control and Prevention, Food and Drug Administration, Colorado Department of Health and Environment, Colorado Department of Agriculture, Tri-County Health Department, Denver Health, Colorado State University, University of Colorado, Colorado Department of Human Services, Industry, and others.

FOOD SAFETY FOR LOCAL GROWERS: UNDERSTANDING YOUR FOODSERVICE DISTRIBUTOR'S REQUIREMENTS

Consumers value fresh and local but, above all, they want to trust in the quality and safety of the products they buy. The Produce Marketing Association (PMA), the trade organization supporting the fresh produce supply chain, Shamrock Foods, the Colorado Department of Agriculture and Colorado State University have joined forces to offer this one-day program uniquely-tailored to help local growers explore the challenges of implementing a company food safety plan, meet the requirements of restaurant and retail outlets and protect their businesses and bottom line. Through hands-on demonstrations and discussions with experts, producers will leave with the tools they need to build their own customized food safety program, based upon their specific business models.

The workshop will be 9am-3pm December 13 at Shamrock Foods in Denver and the cost is \$50/person.

To register or for more information, contact Chris Casson at (303) 482-5356. Visit www.coloradoagriculture.com to view the complete agenda.

COLORADO FOOD SYSTEMS ADVISORY COUNCIL REGIONAL ECONOMIC DEVELOPMENT SUMMIT

The newly formed Colorado Food Systems Advisory Council (COFSAC) wants to hear from you—agriculture producers, advocates, and supporters—about regional economic development opportunities and challenges and various business models and market strategies that could open new or strengthen existing markets in your area. Specifically:

- What is working and what isn't?
- What challenges do you face when trying to access local markets?
- Are there apparent solutions?

Please join the Council, other local food systems leaders, producers, government representatives, and advocates on December 16th, from 10 am to 2 pm at El Pueblo History Museum, 301 North Union Avenue, Pueblo, CO. RSVP to Caroline at admin@wpmconsulting.net by December 2nd. Please contact Megan Phillips, COFSAC Staff, at megan@wpmconsulting.net with questions about the event. For more information about the event and COFSAC visit www.cofoodsystemsCouncil.org.

2012 COLORADO AGRICULTURE BIG AND SMALL CONFERENCE

Save the date for this year's Big and Small Conference: Wednesday, February 15 – Thursday, February 16, 2012 at Adams County Fairgrounds (Brighton, CO) Waymire Dome Complex.

The conference will feature sessions from farmers, ag professionals, and scientists for:

- Commercial crops and livestock producers engaged in direct market and/or wholesale and organic, biological, or low input production systems
- Vegetable farmers
- Market farmers (farmers market, Community Supported Ag, produce stands, etc.)
- Niche livestock producers
- Urban farmers (farmers market, Neighborhood Supported Ag, SPIN farming, etc.)
- Small acreage non-commercial producers and small acreage managers

Registration opens online in December and costs \$45 for one day or \$70 for two days for participants and includes a catered lunch and refreshments. More information will be posted soon at www.coloradoagriculturebigandsmall.com.

Please contact [Adrian Card](#) with questions and [Jennifer Cook](#) for vendor and sponsor info.

2012 GROWER RESEARCH AND EDUCATION GRANTS

The CSU Specialty Crops Program announces that proposals are being requested for the

2012 Grower Research and Education Grants. The request for proposals is intended for research, demonstration, and/or education projects addressing specialty crops production, processing, and marketing issues faced by small farmers, beginning farmers or socially disadvantaged farmers in Colorado. These classifications are defined by the U.S. Department of Agriculture as:

- Small farmers: Farmers whose farm sales are less than \$100,000 per year.
- Beginning farmers: Individuals who have not operated a farm or ranch for more than 10 years. The 10-year requirement applies to all operators of the farm or ranch.
- Socially disadvantaged farmers: Individuals of a socially disadvantaged group that has been subject to discrimination on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or a part of an individual's income is derived from any public assistance program.

Producers and groups of producers interested in conducting research, demonstration, and/or education projects related to specialty crop production, processing, or marketing are encouraged to apply. The application deadline is December 15, for a downloadable program description and application form please visit <http://www.specialtycrops.colostate.edu> or contact [Frank Stonaker](#). This does require a technical assistance partner, so please contact our team if you need a referral for someone who may have the expertise to help you with any project you propose.

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 [Nick Marconi](#).

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