

CSU Extension Local Food Systems

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60TH EDITION

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Spring is in the air and we are proud to announce that this is the **60th edition** of the Colorado State University Extension Local Food Systems newsletter! As a key resource connecting our CSU team with local and state partners about events, news and opportunities, we are thrilled to see the momentum and growth happening in food systems across the state. As always, the Food Systems work team for CSU Extension is committed to building a stronger network of those who work on systems-based issues.

The distribution of this newsletter is one way to build that network. You can help us be better connected in three ways:

1. **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.
2. **Send us** any events and news from your organization and other partners so that we may share them with our growing readership!
3. **Consider writing** a regional update so we can begin featuring updates from Colorado regions in each newsletter. Contact us if you want to be a regional lead!

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

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COLORADO MARKETMAKER PARTNERS WITH CHEFS



The [Colorado Chefs Association](#), a chapter of the American Culinary Federation, is an association of Chefs, Cooks, Baking and Pastry Professionals, Purveyors, Producers and other Culinary Professionals, whose mission is to provide educational opportunities to Colorado residents pursuing a career in the culinary profession through leadership, financial assistance and guidance, thereby enhancing the quality of the Colorado Culinary Arts.

You can now search a directory of Colorado Chefs Association members who have chosen to have their businesses showcased on Colorado MarketMaker.

FOODKEEPER APP

The USDA, Cornell University and the Food Marketing Institute have developed a new application, the [FoodKeeper](#). They would love your help in promoting and distributing this new tool which is aimed at assisting households in keeping their food supplies safe. This new app will help stakeholders with whom you work understand how different storage methods affect a product's shelf life; thereby maximizing the storage life of foods and beverages. In addition, the application can remind your clientele to use items before they are likely to spoil.

USDA estimates that 21% of the available food in the U.S. goes uneaten by consumers. In total, that is 36 pounds of food per person wasted each month at the retail and consumer levels! It would be great if this application allowed us to lower those numbers in the future.

Application Features

The [FoodKeeper application](#) offers users valuable storage advice about more than 400 food and beverage items, including various types of baby food, dairy products and eggs, meat, poultry, produce, seafood, and more. With the application you can:

- Find specific storage timelines for the refrigerator, freezer, and pantry, depending on the nature of the product;
- Get tips for cooking methods for meat, poultry and seafood products;
- Note in your devices' calendar when products were purchased and receive notifications when they are nearing the end of their recommended storage date;
- Search the application with swipe gestures or voice control; and
- Submit a question to USDA using the 'Ask Karen' feature of the application. 'Ask Karen' is USDA's 24/7 virtual representative. The system provides information about preventing foodborne illness, safe food handling and storage, and safe preparation of meat, poultry, and egg products.



WEBINAR: FOOD SAFETY BEST PRACTICES FOR HOME GARDENERS

A second webinar for **urban and backyard gardeners** will be offered **Thursday, April 30th, from 6:00-7:30 pm**. This webinar is focused on best food safety practices related to selling home-grown produce, particularly the pre-harvest steps. This webinar will provide education for those interested in selling produce under Denver's Home Produce Sales zoning ordinance, and will also be useful for home produce growers across the state.

Link to the webinar here: <http://connect.extension.iastate.edu/colofood>, and enter as a Guest.



If you cannot view the webinar live, it will be archived so that you can view it later. The previous webinar, which covers harvesting, handling, and sales, is available [here](#).

WEBINAR: FARM TO SCHOOL GRANT WRITING TECHNICAL ASSISTANCE

The Colorado Farm to School Task Force is hosting the *FTS Grant Writing Tips* webinar on **May 5th 2015, 2-2:30pm**. This webinar, conducted by Dr. Dawn Thilmany and Martha Sullins, Colorado State University, will provide key best practices when writing grants. [Register](#) today!

The Colorado Farm to School Task Force has compiled a [list of activities/programs funded in the 2015](#) USDA FTS grant cycle to help inspire and guide you. If you are a Colorado applicant, please contact the [Task Force](#) (info@coloradofarmtoschool.org). USDA is highly supportive of multiple district, regional and collaborative efforts. Let the Task Force know of your intent to apply and they will help support your effort, including writing a letter of support and connecting you with other districts.

The 2016 USDA Farm to School Grant application is available at <http://www.fns.usda.gov/farmtoschool/farm-school-grant-program>. Resources supporting the application are linked to this page. The USDA webinar on the grant application process is very helpful. Watch the [webinar](#) and download the [presentation](#).

GRANTS: WESTERN SUSTAINABLE AGRICULTURE RESEARCH

The 2016 Calls for Proposals for four Western Sustainable Agriculture and Education (SARE) grant programs have been released. Descriptions of each program and links to the full Call can be found at westernsare.org/Grants/Types-of-Grants.

The four grants programs include:

- Research & Education Pre-proposal
- Professional Development
- Farmer/Rancher
- Professional + Producer

Research & Education projects involve scientists, producers, and others using interdisciplinary approaches to address issues related to sustaining agriculture. Pre-proposals are due by 1 pm MDT **June 3, 2015**. Following scrutiny by a technical review panel, presenters of the best pre-proposals will be asked to submit full proposals, due in November 2015 with notification in March 2016.

Professional Development projects focus on training agricultural professionals to help them spread knowledge about sustainable agriculture concepts and practices. Proposals are due by noon MDT, **October 28, 2015** with notification in March 2016.

Farmer/Rancher projects are conducted by agricultural producers with support and guidance from a technical advisor. Producers typically use their grants to conduct on-site experiments with results that can be shared with other producers. Multiple farmers or producer associations may qualify for a higher level of funding. Proposals are due by 1 pm MDT, **December 2, 2015** with notification in March 2016.

Professional + Producer projects are similar in concept to the Farmer/Rancher Grants with a few key

differences. Instead of a producer serving as the project coordinator, an agricultural professional coordinates the project. Farmers or ranchers serve as project advisors. Proposals are due by 1 pm MDT, December 2, 2015 with notification in March 2016.

The Western SARE Administrative Council will select reviewed proposals that are innovative, diverse in content, subject matter, and geography; demonstrate tangible outcomes; and provide readily adaptable technologies and information suitable to the adoption of sustainable farming and ranching systems by producers in the western region.

GRANTS: FUNDING AVAILABLE FOR FOOD AND AGRICULTURE RESEARCH

The U.S. Department of Agriculture's (USDA) National Institute of Food and Agriculture (NIFA) announced the availability of more than \$160 million in funding for research, education, and extension projects that address key challenges affecting U.S. agriculture production. NIFA will fund the awards through the [Agriculture and Food Research Initiative](#) (AFRI).

NIFA released six separate requests for applications (RFA) through the AFRI program. Five RFAs will support AFRI's challenge areas: food security, water, childhood obesity prevention, food safety, and climate. The challenge areas fund integrated, applied science that seeks to find solutions to societal challenges that impact our ability to feed, clothe, and shelter an increasing global population. An additional RFA for the AFRI Foundational program will address the six Farm Bill priority areas:

- 1) plant health and production and plant products;
- 2) animal health and production and animal products;
- 3) food safety, nutrition and health;
- 4) bioenergy, natural resources and environment;
- 5) agriculture systems and technology; and
- 6) agriculture economics and rural communities.

Application deadlines vary by program area. See the [request for applications for each program at this site](#).

GRANTS: COLORADO'S SPECIALTY CROPS

Colorado specialty crops range from perennial favorites like potatoes and onions to innovations in the production and value-added use of crops such as chilies and hops. Specialty crops are defined as fruits and vegetables, tree nuts, dried fruits, and nursery crops (including floriculture and sod). To help develop and promote the state's specialty crops, the Colorado Department of Agriculture (CDA) is seeking proposals for the [Specialty Crops Block Grant Program](#). To be eligible for a grant, the project must **solely** enhance the competitiveness of Colorado grown specialty crops in either domestic or foreign markets.

To be eligible for consideration, completed proposals must be received electronically by CDA not later than the close of business (5:00 pm) on **May 1, 2015**, access the [application](#) here.

GRANTS: GRADUATE STUDENTS IN SUSTAINABLE AGRICULTURE

The 2016 [Call for Proposals](#) for the Western Sustainable Agriculture Research and Education program's Graduate Student Grants was released and proposals will be accepted until 1 pm MDT **May 13, 2015**.

The Graduate Student Grants provide a maximum of \$25,000 and may last for up to two years. Those eligible to apply are Masters or Ph.D. students enrolled full time at accredited colleges or universities in the western region. Proposals must address issues in sustainable agriculture of current and potential importance to the western region.

The primary focus of Graduate Student projects should be to:

- Conduct research and education, not research or education. Both elements are required.
- Demonstrate measurable impacts and outcomes that can increase the body of knowledge of sustainable agriculture.
- Produce scholarly works and educational materials to assist others in acquiring new knowledge.
- Communicate the project goals, activities, and findings to producers and other stakeholders.
- Consult with farmers and ranchers throughout the life of the project (germination through completion) to help ensure these results.

GRANTS: FARM TO SCHOOL

The USDA has released requests for Farm to School grant applications! Designed to increase the availability of local foods in schools, these grants help new farm to school programs to start or expand existing efforts, thus facilitating stronger connections between local and regional producers and school cafeterias. Four different kinds of grants are available: Planning, Implementation, Support Service, and Training and Technical Assistance.

Proposals for planning, implementation, and support service grants are due by 9:59 p.m. MST, **May 20, 2015**. Letters of intent for training grants are due by 9:59 p.m. MST, **April 30, 2015**.

More information about the grant program, upcoming webinars relevant to applicants, and sample grant applications can be [found online](#). Also, don't forget to check out the Colorado Farm to School Task Force grant resource that compiles [grants awarded in the past](#). Exploring past projects from other areas of the country may help you brainstorm ideas and see what types of projects are likely to be funded.

GRANTS: FARMERS MARKET AND LOCAL FOOD PROMOTION PROGRAM

The 2014 Farm Bill reauthorized the Farmers Market Promotion Program to fund the development and promotion of farmer-to-consumer direct marketing projects such as farmers markets, community-supported agriculture programs, roadside stands, and agritourism. The 2014 Farm Bill also expanded its funding and scope to include the promotion of local and regional food business enterprises that do not provide products directly to consumers, but rather serve as intermediaries to process, distribute, aggregate, and/or store locally or regionally produced food products, through the Local Food Promotion Program. The 2014 Farm Bill provides \$30 million in funding for the FMLFPP through fiscal years 2014-

2018—approximately \$15 million for the [Farmers Market Promotion Program](#), and approximately \$15 million for the [Local Food Promotion Program](#).

Grant applications for FSMIP, FMPP and LFPP must be submitted electronically through www.Grants.gov by 11:59 p.m. Eastern Time on **May 14, 2015**. Applicants should start the Grants.gov registration process as soon as possible to ensure that they meet the deadline.

For more information about these grant opportunities and others including SCBGP, FSMIP, FMPP, and LFPP, visit the AMS grants website: <http://www.ams.usda.gov/AMSgrants>.

GRANTS: ORGANIC COST SHARE PROGRAM

AMS administers two [organic certification cost share programs](#). Each program provides cost share assistance, through participating states, to organic producers and/or organic handlers. Recipients must receive initial certification or continuation of certification from a USDA accredited certifying agent (ACA).

Colorado producers and handlers should contact:

Amy Stafford
[Colorado Department of Agriculture](#)
P: (303) 869-9074
Email: Amy.Stafford@state.co.us

STUDENT SCHOLARSHIP: FOOD SAFETY

This \$1,000 scholarship is open to both undergraduate and graduate students who attend schools in Colorado, Wyoming, Utah, Kansas and New Mexico. The scholarship is an integral part of the [Rocky Mountain Food Safety Conference \(RMFSC\)](#), a regional, non-profit conference offered each spring in the Denver metro area by a planning committee of regulatory, academic, and industry volunteers to help professionals stay current in the area of food safety. This year's conference will be held June 2nd and 3rd, 2015 at Johnson and Wales University, Denver, CO. The scholarship winner is encouraged to attend the conference (at no charge) to receive the scholarship in person.

The recipients will be individuals who demonstrate a sincere desire to learn about and include food safety in their current and future career plans. He/she may be enrolled in a traditional academic program (i.e., food science, food microbiology, dietetics, public or environmental health sciences, hotel and restaurant management, or other programs providing background for food-related work), OR a non-traditional setting (i.e., culinary arts program) having awareness of and intention to incorporate food safety into one's line of work.

Applications, transcripts/records, and letters must be postmarked by **Monday, May 11, 2015** to be considered for this year's award. For further information, please contact Abby Davidson at [\(720\) 865-5377](tel:7208655377), abby.davidson@denvergov.org.



FACT'S CONFERENCE SCHOLARSHIP PROGRAM FOR LIVESTOCK & POULTRY FARMERS

[Food Animal Concerns Trust](#) (FACT) is a national nonprofit organization committed to humane farming and food safety. Their mission is to promote humane farming and advocate for the safe production of meat, milk and eggs. FACT also helps consumers make humane and healthy choices. FACT's [Fund-a-Farmer Project](#) broadens opportunities for humane farmers in the United States.

Their [grants](#) help livestock and poultry farmers to transition to or increase access to pasture on their farms. The [scholarships](#) enable livestock farmers who wish to learn about humane farming methods to attend sustainable agriculture conferences. They also offer free [webinars](#) and an online [Humane Farming Forum](#) to facilitate networking, sharing of opportunities, and peer-to-peer education for humane poultry and livestock farmers.

[Download 2015 Guidelines](#)

[Download 2015 Scholarship Application](#)

As funding allows, in 2015 FACT will award scholarships for livestock and poultry farmers to attend select sustainable agriculture or humane farming conferences. A limited number of scholarships are available to cover registration expenses to the following upcoming conferences—one in Denver!

- American Grassfed Association Annual Conference, Denver, CO – June 7-8, 2015
- NOFA Summer Conference, Amherst, MA – August 14-16, 2015
- NC Choices Carolina Meat Conference, Winston-Salem, NC – October 12-13, 2015
(Applications will be accepted once registration has opened in June 2015)

AQUAPONICS 10-DAY COURSE

Colorado Aquaponics and the University of Colorado at Denver are teaming up to provide an information packed **10-day** course. The class will be located at the Colorado Aquaponic's Facility at the GrowHaus,
4751 York St., Denver, CO
May 18 - June 4 (Monday-Thursday)
12:30pm-4:20pm

Tuition for the course is \$1,167. [Register Now!](#)

Aquaponic Farming is an intensive, hands-on course that will train students how to grow food aquaponically using a combination of lecture and activities in an operating, commercial-scale aquaponic system. Aquaponics is a unique, synergistic growing technique in which fish and plants are grown together. The fish waste feeds the plants using organic hydroponic techniques. The plants, in turn, clean and filter the water that returns to the fish environment. Aquaponic farming uses less than 10% of the water used by traditional soil-based growing methods and can sustainably produce food, closer to the consumer, with lower natural resource consumption, and without petro-chemicals.

WORKSHOP: FUNDAMENTALS OF FOOD PRODUCT SUCCESS

The Colorado Department of Agriculture, in conjunction with the Aurora Small Business Development Center, has developed a new workshop entitled [Fundamentals for Food Product Success](#). The workshop will be held on Tuesday, April 28 from 8am to 4pm at the Community College of Aurora, 16000 E. Centretech Pkwy., Aurora, Colo.

This new one-day workshop is perfect for start-up businesses and individuals considering a path into the food product industry. This workshop is organized to be fast-paced and packed with vital information needed to establish a food business. The workshop will include topics such as resources available for start-up businesses, building a brand, working with retailers, and other key topics such as labeling and beginning production.

URBAN FARM TOUR IN GREENWOOD VILLAGE

Urban Farm Tour and Workshop
June 6, 2015
8:30 am – 3:30 pm
Greenwood Village, CO

Join CSU Extension and the Natural Resources Conservation Service for an educational workshop on two urban farms in Greenwood Village, CO. Learn about urban vegetable and fruit production, water conservation, and small acreage pasture management. In addition, an on-site soil pit will be a unique opportunity to dig deep (literally) into the topics of soils and soil health. Lunch is provided. Cost is \$15 per person, \$20 per couple. Register by May 31 (Max 50 people). To learn more and register visit <http://www.ext.colostate.edu/sam/soil-program.html>.

SLOW MEAT 2015

Denver is thrilled to be hosting [Slow Food USA's](#) second annual *Slow Meat *event June 4-6. Visit [Slow Food USA](#) for more information on Slow Meat 2015.

Mark your calendars for *Saturday, June 6th* for a day of discovery, connecting, and deliciousness at the *Slow Meat Fair*! The fair is free to the public, with some ticketed events, and will be located on the Auraria Campus. Join Slow Food at this international fair to celebrate and experience the alternative to industrial meat through workshops, expert speakers, and delicious food and drink.

Interested in being more involved? Delegate spots are filling up fast for the Slow Meat Symposium. The application process is open to anyone who is interested in driving the herd towards better meat. Featuring a wide range of thinkers and leaders as a part of the conversation—Edie Mukiibi, Adam Danforth, Nicolette Niman, and Will Harris, among others, [apply to be a delegate here!](#)

COLORADO BUILDING FARMERS ADVANCED COURSES

Chaffee County is offering one more advanced course for the Colorado Building Farmers program!



April 28 – Advanced Risk Management (Insurance, Workmans Comp., Employees, Agriculture Taxes and Audit Risks) Presenter -- Rachel Walke, Walke and Associates
Website: <http://walkecpa.com/>

Presenter – Justin Storms, State Farm Insurance
Website: <https://www.statefarm.com/agent/US/CO/Buena-Vista/JustinStorms-NHSNN1YS000>

Please contact Kurt M. Jones, County Extension Director at Kurt.Jones@ColoState.EDU or [\(719\) 539-6447](tel:(719)539-6447) to register.

2015 NATIONAL FOOD HUB SURVEY NEEDS YOUR INFORMATION

The Center for Regional Food Systems at Michigan State University, the Wallace Center at Winrock International and the National Good Food Network are currently gathering responses to the 2015 National Food Hub Survey. The 2013 National Food Hub Study report is available [here](#).

To be certain they represent all food hub enterprises, they are reaching out to businesses that aggregate food products from multiple producers and, regardless of whether they have physical delivery, distribute those products to other distributors, institutions, businesses or consumers; and focus this aggregation and distribution on producers and customers in their local or regional area (400 miles is the range they are using in the survey, but that is open to the hub's interpretation of 'regional').

Please forward the information and link below to food hubs or enterprises you know so that they can respond by May 15, 2015.

Dear Food Hub Manager:

The Center for Regional Food Systems at Michigan State University, the Wallace Center at Winrock International and the National Good Food Network are pleased to launch the 2015 National Food Hub Survey. The link to participate is below:

<http://www.tinyurl.com/foodhub2015>.

Questions about participation or technical problems with the survey, please contact Jill Hardy, Graduate Research Associate at the Center for Regional Food Systems at hardyjil@msu.edu.

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 [Ashley Colpaart](#).

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