Welcome to the 103rd 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 committed to building a stronger network of those who work on systems-based issues. This newsletter is one way to build that network. You can help us be better connected in two ways:

- **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.
- **Send us** any events and news from your organization and other partners so that we may share them with our growing readership!

To assist our readers in finding information, events and programs we may have presented in the past, you can find old issues at: [http://foodsystems.colostate.edu(extension-outreach/local-food-systems-newsletter/](http://foodsystems.colostate.edu(extension-outreach/local-food-systems-newsletter/).

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NEWS: 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/

Overview of certificate:

- Accelerated, affordable, 6-course, 12-credit program that provides flexible learning from anywhere in the world.
- Focused learning that benefits both established professionals as well as those new to the industry.
- Graduate-level education providing students with practical, managerial and theoretical skills needed for the successful creation and management of agritourism operations.
- Curriculum informed by active agritourism operators and experts.

NEWS: STATE SALES TAX RULE CHANGE

Effective Dec. 1, 2018, the Colorado Department of Revenue will adopt new sales tax rules. This will impact food businesses selling products in county and city jurisdictions with food product sales tax (these sales are ordinarily 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 providing a webinar recording on the sales tax changes. Check their website after December 1st for the recording.

NEWS: GAP/GHP REIMBURSEMENT PROGRAM

The Colorado Department of Agriculture (CDA) Fruit and Vegetable Section announced 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. The cost-share program applies to Colorado producers whose audits are conducted on or after October 1, 2018.

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.

A 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 the order in which they are received, as long as funds remain available. Audits eligible for reimbursement include: Basic GAP/GHP, Produce GAP Harmonized, and Harmonized GAP Plus+.

**MARKETMAKER: BUY LOCAL FOR HOLIDAY GIFTS AND MEALS**

The Colorado Department of Agriculture’s Winter Farmers’ Market list provides information about markets statewide. Additional online resources include the Colorado Food and Agriculture Gift Guide and Colorado Christmas Tree List, which help connect holiday shoppers with local producers.

The Winter Farmers’ Market list includes markets offering special holiday events and winter hours. The Colorado Food & Agriculture Gift Guide features locally-made salsas, jams, culinary seasonings, alpaca socks, sweets and more. The gift guide highlights the faces behind local food and product manufacturers, who want you to buy local this holiday season. The Christmas Tree list identifies locations where individuals can find the perfect tree for their families including u-cut operations and information on cutting trees in national forests.

Visit [www.coloradoproud.org](http://www.coloradoproud.org) to find online holiday resources. Find Colorado products year-round at [www.comarketmaker.com](http://www.comarketmaker.com).

**CALL FOR PROPOSALS: 2019 USDA FARM TO SCHOOL GRANTS**

The FY 2019 USDA Farm to School Grant Request for Applications (RFA) is available! Grants are designed to expand farm to school programs that improve access to local foods in eligible schools. Awards are available for up to $100,000 for Implementation Grants and $50,000 for Planning & Training Grants.

Additional information is also available via USDA’s [Frequently Asked Questions](https://www.fns.usda.gov/tn/2019-fy-farm-to-school-grant-program) document.

**Application deadline:** 11:59 PM, Eastern Standard Time (EST), December 4, 2018

For more information regarding Farm to School Grant Funding, please [click here](https://www.fns.usda.gov/tn). 

**EVENT: OLD FORT SUSTAINABLE AGRICULTURE PROGRAMS**

The Old Fort at Hesperus is a growing and multi-faceted answer to farmer training in the Four Corners region. Welcoming everyone from college interns for brief summer experiences to incubator farmers ready to start a business, the Old Fort offers good (and challenging) growing conditions, supportive and knowledgeable staff, a lively farming community, and rich resources for high elevation market farming.

Their three primary programs are:
Check the links above for applications to the Market Garden Incubator Program and the Farmer-in-Training program. Internship applications will be available in Spring, 2019.

Also see their Facebook page and Instagram for up-to-date information!

EVENTS: FALL 2018 COTTAGE FOOD SAFETY TRAININGS

CSU Extension is hosting a series of Cottage Food Safety Trainings at various locations for Colorado Cottage Food producers. These trainings cover specifics of the Colorado Cottage Food Act and how to safely operate a food business from a home kitchen. Registration cost is $40, pre-registration required. For more information and to register, please click here. Upcoming trainings include:

- December 7th 9:00AM – 1:00PM, Longmont
- February 1st 9:00AM – 1:00PM, Centennial
- March 22nd 9:00AM – 1:00PM, Golden

EVENT: LANDLINK WORKSHOP

ENGAGE Delta County and Guidestone Colorado are offering this Land Link workshop for both landowners and producers who are exploring the possibility of working with aspiring farmers and ranchers. The main goal of ENGAGE Delta County is to facilitate and connect landowners and farmers to ensure the rich agricultural history of Delta County is maintained. Colorado Land Link serves as a catalyst for convening conversations and resource development around the issues of land access, land trusts, and farm succession planning.

Where: Needle Rock Brewing Company; 820 CO-92, Delta, CO, 81416

When: Monday, December 3rd, 2018; 5:30PM – 8:30PM

Registration Fee: $5.00 per person. Walk-ins welcome! For more information and to register, please click here.

EVENT: PRODUCE SAFETY WORKSHOP

El Paso County will be hosting a produce safety workshop for vegetable and fruit producers. Topics that will be covered include: What the FDA’s Food Safety Modernization Act (FSMA) and the Produce Safety Rule (PSR) will mean for your farm, Good Agricultural Practices (GAPs), and how to assess the risks in growing, harvesting, and handling fresh produce on your farm. Lunch will be provided but participants will need to bring their own beverages if they choose. This workshop is an overview class and does not constitute the Produce Safety Alliance grower training that is required for some farms under the PSR. Growers who attend this workshop will get a certificate for having received training in Good Agricultural Practices. Please register by December 2 at 4pm!

Where: 17 N. Spruce Street, Colorado Springs, CO 80905
**EVENT: COLORADO AG WATER ALLIANCE WORKSHOP**

The Colorado Ag Water Alliance (CAWA) and Republican River Water Conservation District are bringing together producers from different parts of the West to discuss their experience with groundwater conservation and efficiency. With more stress on water supplies, it’s our job to continue being responsible stewards of Colorado’s most valuable resource.

Admission is free and food will be provided. We look forward to having you!

**When:** December 12, 2018; 8:30AM - 2:45PM

**Where:** Burlington Community Center; 340 S. 14th Street, Burlington, CO 80807

For more information and featured speakers, please [click here](#). To register, please [click here](#).

**EVENT: 3RD ANNUAL SOIL REVOLUTION CONFERENCE**

You are invited to the 3rd Annual Soil Revolution Conference. This full-day event will shed light on past, present and future issues surrounding soil health, including the history of global agricultural production, agronomic and financial benefits for today’s producers, and the importance of creating resilient landscapes. The event is hosted by Boulder County Parks & Open Space, CSU Extension, the City of Boulder, USDA-NRCS, and the Boulder Valley and Longmont Conservation districts.

Breakfast, lunch, and snacks will be provided.

**When:** Wednesday, December 12th, 2018

**Where:** Boulder Jewish Community College, Boulder, CO

For more information, [click here](#) (updates will be posted to conference website) or contact Vanessa McCracken, 303-678-6181.

**EVENT: ANNIE’S PROJECT FACILITATOR TRAINING**

Please join us if you are interested in becoming an APEFW-certified Annie’s Project facilitator, this is an excellent opportunity hosted by Colorado State University. Annie’s Project is an educational program dedicated to strengthening women’s roles in modern farm and ranch enterprises.

**When:** Wednesday, December 12, 1:00 – 5:00PM and Thursday, December 13, 8:00AM – Noon (both sessions are required to earn certification)

**Where:** Grand Vista Hotel 2790 Crossroads Boulevard Grand Junction, CO 81506
For more information and to register, click here.

**EVENT: 21ST ANNUAL COLORADO...IT'S AGRICULTURAL PHOTOGRAPHY CONTEST**

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.

For official contest rules and entry form, click here.

**EVENT: WESTERN COLORADO FOOD AND FARM FORUM**

This year’s forum includes twenty workshops focusing on innovative crop, livestock, specialty crops, marketing and regenerative management practices that will help you increase profits, create a sustainable future and lower stress. Featuring:

- **Joel Salatin**, "the most famous farmer in the world". Salatin joins us all day Saturday, delivering the Keynote, participating in breakouts, hosting a Hot Tamale Roundtable and all conference, community presentation of *Dancing with Dinner: Healing the Nutritional Deficit in the Urban, Rural Divide*.

The **Farmer to Farmer Invention Convention** returns with $500 in cash prizes.

Half Day workshops are also available on Friday January 25th at the Montrose fairgrounds:

- **Ben Hartman**, author of "The Lean Farm: How to Minimize Waste, Increase Efficiency and Maximize Value and Profits with Less Work," provides an in-depth half day workshop and breakout session.

- **Bill Parker**, Parker Pastures presents, **Performance Based Planned Grazing**: Determine stocking rates, create drought reserves, and maximize livestock performance using regenerative planned grazing techniques in a half-day workshop.

- **Western Water Workshop** – Understanding Colorado water law, local administration and enhancing water stewardship – half day workshop.
EVENT: DOUBLE UP SYMPOSIA 2018-2019

Double Up Colorado is hosting multiple symposia for 2018-2019. This is an opportunity to talk about your successes and challenges in 2018 and plan for 2019. If you are a Double Up customer, SNAP participant, farmer, market manager, non-profit or agency partner, or in any way related to Double Up Food Bucks, we want to see you! Come and learn about program updates, meet fellow Double Up partners, and share your thoughts to help us improve Double Up in 2019! Lunch will be provided for everyone! Mileage, interpretation, and stipends will be provided to those who need them.

When: Please join us at the date and location that is most convenient for you (all symposia take place from 10AM – 2PM).
- Alamosa: Wednesday, January 9, 2019 (Location TBA)
- Denver: Monday, January 7, 2019 (Location TBA)
- Durango: Tuesday, January 15, 2019 (Location TBA)
- Rifle: Wednesday, January 16, 2019 (Location TBA)

To register, click here.

EVENTS: PRODUCE SAFETY RULE GROWER TRAINING COURSES

The Colorado Fruit and Vegetable Growers Association, Rocky Mountain Farmers Union, CSU Extension, the Colorado Department of Agriculture, and the Produce Safety Alliance will be supporting and sponsoring several FSMA Produce Safety Rule Grower trainings over the coming months.

This course satisfies 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.’ Therefore, it will provide 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.

Cost: Generally about $50 per person, and $15 for each additional registrant from the same farm business. Includes all training materials, lunch and certificate (mailed to you following the training).

Locations (check back frequently as more will be scheduled):
- January 9, 2019 in Grand Junction, CO
January 31, 2019 in Greeley, CO

For information on upcoming Produce Safety Rule (PSR) Grower trainings and other educational opportunities and resources, go to http://freshproduce.colostate.edu/produce-safety-events-training/. For other information on the PSR, go to www.coproducesafety.org (http://freshproduce.colostate.edu/).

CONTACT INFORMATION

To add your ideas and news, contact Belle Parra.

To subscribe and unsubscribe to this newsletter, contact Martha Sullins.