

# CSU Extension Food Systems Newsletter

*Dawn Thilmany, Martha Sullins, Adrian Card, Ragan Adams, Becca Jablonski & Marisa Bunning, Team Leads*



Co-Editors: Martha Sullins, Libby Christensen and Belle Parra  
Dept. of Ag and Resource Economics

111<sup>TH</sup> EDITION

SEPTEMBER 2019

Welcome to the **111<sup>th</sup> edition** of the Colorado State University Extension Local Food Systems newsletter. We will be updating our look and format as of the October edition, so be sure to check it out. Please send in information and updates on Colorado food systems events or information that you would like featured!

You can find previous issues of our newsletter here: <http://foodsystems.colostate.edu/extension-outreach/local-food-systems-newsletter/>.

## CONTENTS

[News: Colorado Cottage Foods pH Testing, Product Labeling, and Food Safety](#)

[News: Agritourism Best Practices Guides](#)

[Call for Applications: Western SARE](#)

[Call for Applications: Community Revitalization and Local Food Initiatives](#)

[Call for Applications: CRAFT Workshops](#)

[Call for Applications: Agriculture and Food Research Initiatives Grant](#)

[Event: Food Safety Training for Colorado Cottage Foods Producers](#)

[Event: CSU Nutrien Ag Day 2019](#)

[Event: Colorado Proud School Meal Day](#)

[Updated Resource: CSU Food Systems Page](#)

[Coming Soon: CSU Food Systems Webinar Series](#)

[Contact Information](#)

## NEWS: COLORADO COTTAGE FOODS PH TESTING, PRODUCT LABELING, AND FOOD SAFETY TIPS

The Colorado Cottage Foods Newsletter has summarized a variety of information and resources to help producers stay informed, better understand the Colorado Cottage Foods Act, and prepare safe, fresh, and properly labeled products.

### **pH Testing**

Free pH testing is now being offered by the Laboratory Services Division while funds last.

Since 2016, 102 samples have been processed through this free service, representing 32 producers. At any time, testing can be done at your expense. The cost is \$16.50 per sample.

### **Proper Labeling**

Properly labeling your product will fully inform the consumer and help you market your product to gain loyal customers. All cottage food products must have an affixed label with the following information:

- Product name

- Production date
- Listing Ingredients
- Producer's name
- Producer's contact information
- Physical address where the food was prepared

### Produce Safety

Food safety is an essential part of sustaining your business and developing a loyal customer base. For more information regarding growing and preparing produce safely, please click on the links below

[Food Safety for Gardens](#)

[7 Tips for Cleaning Fruits and Vegetables](#)

[Garden Publications for the Colorado Gardener by Colorado State University Extension](#)

For more information for producers, please visit the Division of Environmental Health and Sustainability website [here](#).

## NEWS: AGRITOURISM BEST PRACTICES GUIDES

According to the 2017 Ag Census, 28,575 farms offered agritourism and recreational services such as farm or winery tours, hayrides, hunting, and fishing, totaling \$949.3 million in tourism activity for the US (an increase of 35% from \$704 million in 2012).

The Agritourism website developed with support from a USDA National Institute for Food and Agriculture grant offers a variety of best practice guides that allow users to obtain downloadable and printable information on different aspects of agritourism management including hospitality, collaboration, location, visitors, risk management, and marketing basics.

To access the best practice guides, as well as more information about a new graduate certificate in agritourism management and the larger agritourism project, please click [here](#).

## CALL FOR APPLICATIONS: WESTERN SARE

The Western Sustainable Agriculture Research and Education Program (WSARE) has open calls for proposals for the following grant programs:

**1. Professional Development Program** — Focuses on training agricultural professionals to help them spread knowledge about sustainable agriculture concepts and practices. PDP Grants are limited to \$75,000. Grants can run for up to three years, with the final year to be focused on project evaluation. PDP proposal submission remains open until November 13, 2019. Download the call [here](#).

**2. Farmer Rancher Grants** — Involves agricultural producers (main applicants) and technical advisor(s) implementing projects to address identified needs in sustainable agriculture. With the support and guidance of the technical advisor, producers must integrate research and education to conduct on-site/on-farm experiments to improve production, marketing, and the environment. It is expected that outcomes of funded projects will result in quantifiable benefits for producers, increase the preservation of the natural and social resources upon which agriculture relies, and be shared with other producers. Farmer/Rancher projects are limited to \$20,000 for one producer or to \$25,000 for three or more producers, for up to three years. Farmer/Rancher proposal submission remains open until November 11, 2019. The Farmer-Rancher [Call](#) for Proposals is also available in [Spanish](#).

**3. Professional + Producer** — Involves an agricultural professional (main applicant) and producers implementing projects to address identified needs in sustainable agriculture. With the collaboration

of producers, projects must integrate research and education aiming to advance the three components of sustainable agriculture- environmental, economic, and social- and use innovative educational outreach to disseminate new knowledge to producers and other agricultural stakeholders. It is expected that outcomes of funded projects will result in quantifiable benefits for producers, increase the preservation of the natural and social resources upon which agriculture relies, and be shared with other producers. Professional + Producer projects are limited to \$50,000 for up to three years. Professional + Producer proposal submission remains open until November 13, 2019. Download the call [here](#).

**4. Research to Grass Roots Grants** — Built on the SARE concept that results of applied research are used to train agricultural professionals and producers in the latest principles of sustainable agriculture. Successful R2GR projects will take the research results from previously funded SARE projects and bring those results into the field through education to ag professionals and producers. The maximum for each project's funding is \$50,000. Download the call [here](#).

Western SARE is also offering grant-writing [webinars](#) to guide applicants to these grant programs.

## CALL FOR APPLICATIONS: COMMUNITY REVITALIZATION AND LOCAL FOOD INITIATIVES

The U.S. Environmental Protection Agency (EPA) announced an opportunity to apply for technical assistance for communities interested in revitalizing neighborhoods through development of local food systems. The assistance will be provided through the Local Foods, Local Places (LFLP) program. Local Foods, Local Places supports projects that:

- Create livable, walkable, economically vibrant main streets and mixed-use neighborhoods.
- Boost economic opportunities for local farmers and main street businesses.
- Improve access to healthy, local food, especially among disadvantaged populations.

Eligible applicants include local governments, Indian tribes, and nonprofit institutions and organizations proposing to work in a neighborhood, town, or city of any size anywhere in the United States. Communities with projects located in federally-designated Opportunity Zones will receive special consideration. Highest consideration will be given to those communities who can identify how Local Foods, Local Places assistance will leverage the Opportunity Zone designation to support implementation of the resulting action plan. ***Applications must be received by September 30<sup>th</sup>, 2019.***

For more information or to apply, please click [here](#).

## CALL FOR APPLICATIONS: CRAFT WORKSHOPS

A CRAFT Workshop is a 1 or 1.5-day deep dive into a specific tourism topic selected by a community. Topics include:

- Marketing and Social Media
- Culinary and Agritourism
- Cultural and heritage Tourism
- Outdoor Adventure Tourism
- Cycling Tourism
- Sustainable Tourism

Workshops are run by a facilitator and often incorporate guest speakers. Facilitators have extensive experience leading groups towards their desired goals. This is an ideal opportunity to bring together local stakeholders and community members to advance the community's tourism IQ as well as discuss new or existing tourism projects, develop goals for tourism growth, or create a tourism action plan.

Applicants must be an organization, community, or region that can receive funding. ***Applications are due by October 31, 2019.***

For more information or to apply, please click [here](#).

## CALL FOR APPLICATIONS: AGRICULTURE AND FOOD RESEARCH INITIATIVES GRANT

NIFA is requesting applications for six AFRI priority areas through the Foundational and Applied Science Program for FY 2019 and FY 2020. The goal of this program is to invest in agricultural production research, education, and extension projects for more sustainable, productive and economically viable plant and animal production systems.

For FY 2019 and FY 2020, applications are sought in the following 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

**Letter of intent and application deadlines:** Vary by program area. See RFA for specific information.

For more information, please contact Dr. Denis Ebodaghe at (202)401-4385 ([email](#)) or Dr. Wesley Dean at (202) 689-4286 ([email](#)). For more information about this year's applications and funding, please click [here](#).

To read more about the broader Agriculture and Food Research Initiative, please click [here](#).

## CALL FOR APPLICATIONS: AGRICULTURE AND FOOD RESEARCH INITIATIVES GRANT

As a part of Walmart.org's work to connect people with healthier food options, the company released a request for proposals (RFP) to identify community-based programs that use a new approach to increase access to healthier foods in regions and/or for populations that experience disproportionate rates of food insecurity. The focus of this opportunity is to reach beyond incremental change within traditional food access programs and to explore ideas and projects that influence the future trajectory of improving healthier food access for households experiencing disproportionate rates of food insecurity.

Grants will be awarded to organizations whose project budgets range from \$300,000 - \$750,000 for the 2-year project period: approximately \$5 million in funding is available.

To be considered for funding, interested organizations must first submit a Letter of Interest (LOI). If an organization is selected for further consideration, the organization will be contacted via email and invited to submit a more comprehensive proposal. The deadline for submission of a LOI is September 17th.

For more information about the webinar and the RFP guidelines, please visit: <https://walmart.org/request-for-proposal-rfp>. Please direct any questions about this opportunity to [WMFDRFP@walmart.com](mailto:WMFDRFP@walmart.com).

## EVENT: FOOD WASTE AWARENESS WEEK

### Talking Food Waste: Moving the Conversation Forward

Join food waste and surplus experts - Dana Gunders, Robert Egger, Nicole Civita, and Ashley Zanolli - to redefine and explore the future of the social, economic, and environmental implications of food waste.

**Attendees:** The event is open to the public. Those who are interested in food systems, systems change, and food surplus and waste are encouraged to attend.

**When:** Friday, September 13th from 5:00pm to 8:30pm

**Where:** SEEC (4001 Discovery Dr, Boulder, CO 80303) - Main Auditorium C120

RSVP [here](#).

## EVENT: PRODUCE SAFETY TRAINING FOR SPROUTERS

### Interested in learning more about sprout safety?

On October 9, the Sprout Alliance will offer a one-day course that is Part 2 of the Sprouter Training Blended Course. The Blended course consists of two parts. Part 1 is online and Part 2 is instructor-led. Both parts must be completed in order to receive your SSA Training Course certificate. The SSA training course will be helpful in understanding and implementing the Produce Safety Rule requirements and best practices for enhancing sprout safety. This course can also be used as a refresher if you have completed a SSA training course before.

**Cost:** The course fee is \$200 per person

**When:** October 9, 2019, 8:30 AM - 5:00 PM

**Where:** Adams County Fairgrounds, Rendezvous Room, 9755 Henderson Rd, Brighton, CO 80601

Lunch, snacks and drinks will be provided at the training. Register [here](#).

## EVENT: FOOD SAFETY TRAINING FOR COLORADO COTTAGE FOODS PRODUCERS

Learn how to safely produce food from home for a cottage food business. Courses cover a variety of topics that include but are not limited to:

- Basic food safety (proper hygiene, preventing cross-contamination, and temperature control for safe food preparation);
- Foods that are permissible under the updated Colorado Cottage Food Act;
- Ingredient labeling requirements;
- Special considerations for food preparation at higher altitudes; and
- Safe food sampling best practices.

Cottage food safety courses will be offered on the following dates and locations throughout 2019:

- **September 4<sup>th</sup>**, 1:00 pm – 3:30 pm, El Paso County
- **September 6<sup>th</sup>**, 9:00 am – 1:00 pm, Jefferson County

- **September 20<sup>th</sup>**, 9:00 am – 1:00 pm, Centennial
- **September 24<sup>th</sup>**, 9:30 am – 1:00 pm, Grand Junction
- **October 16<sup>th</sup>**, 10:00 am – 12:30 pm, El Paso County
- **October 25<sup>th</sup>**, 9:00 am – 1:00 pm, Longmont
- **November 4<sup>th</sup>**, 1:00 pm – 3:30 pm, El Paso County
- **November 8<sup>th</sup>**, 9:00 am – 1:00 pm, Golden
- **December 6<sup>th</sup>**, 9:00 am – 1:00 pm, Centennial

**Registration:** \$40.00

To register, please click [here](#).

## EVENT: CSU ANNUAL NUTRIEN AG DAY 2019

A CSU ag tradition continues on Saturday, September 21<sup>st</sup>, celebrating CSU's history and Colorado agriculture. Ag Day is a tradition that began in 1981 and is hosted by CSU's College of Agricultural Sciences along with Colorado agricultural organizations and associations. The event features the state's agricultural growers and producers preparing Colorado's premier outdoor barbecue from quality Colorado food products to fund scholarships for agricultural sciences students.

For more information, to purchase tickets, or to sign up to volunteer, please click [here](#).

## EVENT: COLORADO PROUD SCHOOL MEAL DAY

The Colorado Departments of Agriculture and Education would like to invite Colorado schools to participate in the annual Colorado Proud School Meal Day. This is a day to celebrate Colorado agriculture and to educate schoolchildren about healthy eating.

**When:** Wednesday, September 18, 2019

For ideas, resources, videos and more that help make the Colorado Proud School Meal Day easy to implement in schools and communities, click [here](#).

Schools participating in the 2019 Colorado Proud School Meat Day should email [Wendy White](#) with the school name, address, and activity planned to be placed on a map of all participating schools as a means to raise the visibility of statewide efforts.

## UPDATED RESOURCE: CSU FOOD SYSTEMS PAGE

Colorado State University's work on food systems continues to grow in breadth, depth and linkages to community, state and national partners. As a way to better share the educational resources, research and activities of the team and its partners, the CSU Food Systems Webpage is updated, and we encourage you to visit: <https://foodsystems.colostate.edu/>. Colorado job and internship listings may be found at: <https://foodsystems.colostate.edu/job-openings/>.



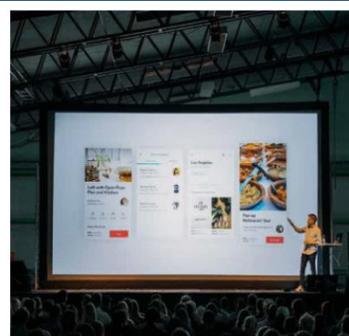
### COMMUNITY IMPACTS

The Food System Research Team focuses on understanding processes of community development in rural regions, with an emphasis on identifying strategies to support entrepreneurship, improve agribusiness performance and enhance community based food systems.



### REGIONAL IMPACTS

Colorado State University Extension and Outreach Food System programs engage Colorado communities through county-based agents, regional specialists, and Extension faculty. We support community-based organizations, connect stakeholders to state and federal resources, and assist in developing local and regional supply chains.



### EDUCATIONAL IMPACTS

Educational opportunities include graduate programs for farmers and ranchers, grant writing workshops, cottage food safety training, and food and ag business training courses.

## COMING SOON: CSU FOOD SYSTEMS WEBINAR SERIES

The CSU Food Systems Initiative will be hosting a food systems webinar series on the 2<sup>nd</sup> Wednesday of every month at 2pm Mountain, starting on October 9, 2019.



October 9th  
Tom Johnson

Director of Community Engagement &  
Economic Development at  
Colorado State University



November 13th  
Becky Cleary

Assistant Professor of Agricultural &  
Resource Economics at  
Colorado State University

## CONTACT INFORMATION

To add your ideas and news, contact [Belle Parra](#).

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