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August 1, 2021 || Newsletter Edition 135

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Visit our Website



CSU Food Systems Webinar Series

Join us the 2nd Wednesday of every month at 2 pm

Stay tuned!

The CSU Food Systems Webinar Series will pause for the summer and resume in September.

View previous Food Systems webinars [here](#).



CSU Food Systems Team Spotlights



Francesco Serafin

Postdoctoral Fellow
Department of Civil and Environmental
Engineering

Francesco is a postdoctoral fellow at Colorado State University. He has his PhD in Environmental Engineering from University of Trento. His work is focused on extending cloud computing platforms with surrogate modeling capabilities, and complex networks for hydrological modeling.

He is currently conducting this research at OMSLab. During his free time he enjoys all that the Colorado outdoors have to offer and spending time catching up with his friends.

Martha Sullins

Extension Specialist
Agriculture, Business Management
and Food Systems

Martha is an Extension Specialist and affiliate in the Department of Agricultural and Resource Economics at Colorado State University. Her work focuses on developing tools and information to help livestock producers and fruit and vegetable growers throughout the state identify and reduce business risks. She develops and teaches business management classes, evaluates classroom and field-based educational programs targeted at beginning farmers and ranchers, and works with ag and food producers navigating food safety and business regulations, as well as those starting value-added agricultural enterprises and building new markets for their products. From policy to practices, her



goal is to ensure that Colorado food and farm businesses have the ingredients to be successful!



Mark Your Calendar

Food Safety Training for Cottage Foods Producers

2021 courses

Learn how to safely produce food from home as a cottage food business. This online course covers a variety of topics that include: basic food safety, foods that are permissible under the updated Colorado Cottage Foods Act, ingredient labeling, special considerations for food preparation at high altitudes, and safe food sampling best practices. Registration is \$40.

Courses will be offered online on the following dates. **Click each date below** to register and learn more about the program.

- **August 4, 2021**, 1:00 pm - 5:00 pm
- **August 10, 2021**, 10 am - 1:30 pm
- **August 18, 2021**, 5:00 pm - 9:00 pm
- **September 10, 2021**, 9:00 am - 1:00 pm
- **September 15, 2021**, 11:00 am - 2:30 pm
- **October 2, 2021**, 9:00 am - 1:00pm
- **October 6, 2021**, 9:00 am - 1:00 pm
- **October 22, 2021**, 9:00 am - 1:00 pm

SAVE THE DATE

JOIN PUEBLO FOOD PROJECT &
PARTNERS FOR THE
2021 SUN SOIL WATER SUMMIT!



FRIDAY, NOVEMBER 12TH

3:00pm to 5:00pm

Sun Soil Water Pitch Series

6:00pm to 9:00pm

Inaugural Pueblo Food Systems

Leadership Awards

SATURDAY, NOVEMBER 13TH

8:30am - 6:00pm

Sun Soil Water Conference

Makers Market

SUNDAY, NOVEMBER 14TH

In the Field with CO Grain School

- optional, separate registration

ALL ARE WELCOME!

HOSTED AT

PUEBLO COMMUNITY COLLEGE

SPONSORSHIP PACKAGES AVAILABLE

FOR INQUIRIES:

INFO@PUEBLOFOODPROJECT.ORG

MORE DETAILS TO FOLLOW IN JULY

Want to learn more? **Watch this!** Click the image anywhere to get connected.

Click here to register.

Western Meat School Online

Western Meat School Online is an innovative and unique learning experience that will teach you how to successfully market and sell your meat products.



Over the course of fourteen modules, you will learn proven techniques to:

- Differentiate your meat
- Manage risk
- Improve profitability

Whether you're a beginning or experienced farmer or rancher, a butcher, a meat processor, a meat distributor, livestock staff or other stakeholder, you can benefit from this class! If you wanted to take this course the last time and couldn't get in or didn't have the time, now you have a more flexible way to participate.

This course will be available in this asynchronous format through the end of 2022. At that point we hope to offer the course again in a hybrid live format.

Click here to register.



Funding Opportunities



USDA Announces \$16.6 Million in Funding Opportunities to Support Socially Disadvantaged and Veteran Farmers and Ranchers

The U.S. Department of Agriculture (USDA) today announced approximately \$16.6 million in available funding to community-based and nonprofit organizations, institutions of higher education, and Tribal entities that help socially disadvantaged and veteran farmers and ranchers own and operate successful farms. Funding is made through the USDA's Outreach and Assistance for Socially Disadvantaged Farmers and Ranchers and Veteran Farmers and Ranchers Program (also known as the 2501 Program). The 2501 program is administered by the USDA Office of Partnerships and Public Engagement (OPPE).

The deadline for applications is **August 25, 2021**, at 11:59pm EST. See the [request for applications](#) for full details.

Learn more about this funding opportunity through this upcoming webinar:

- **August 10, 2021, at 2 p.m. EDT**, access code: 7821646#

Call for Peer Review Panelists

USDA seeks qualified individuals to serve as peer reviewers to evaluate 2501 program proposals for fiscal year 2021. The peer review approach brings together diverse individuals who can provide fair, expert, and unbiased evaluation of proposals. The process ensures that grant projects are properly planned, competition is open and fair, proposed budgets are carefully examined, and grant awards are structured to protect the interests of the government. The entire review process will be conducted virtually for approximately three to four weeks. Selected reviewers will receive compensation. Visit the [OPPE website](#) for full details on the 2501 Call for Peer Review Panelists. If you are interested in serving on the peer review panel, and your affiliated organization is not applying for a 2501 grant, please send your resume to 2501grants@usda.gov, no later than **August 6, 2021**, for consideration.

Healthy Food Incentives

Double Up Food Bucks - Not sure if there is a Double Up location near you? Check out the Double Up Food Bucks Colorado [participating sites map](#). Double



Transforming Food Systems

Up is available in over 30 counties across Colorado! The map updates as markets open, so if you still don't see a location near you, we encourage you to **check our full site list**. Did you know that food producing plants and seeds are now eligible with Double Up!? Check out what other types of produce are eligible with Double Up **here** to help plan your shopping trip. Don't miss out on fresh, Colorado-

grown produce this season!

WIC FMNP - Nourish Colorado, in partnership with the Colorado Department of Public Health and Environment (CDPHE) has launched **WIC Farmers Market Nutrition Program**. WIC FMNP offers WIC participants \$30 worth of vouchers to be spent on Colorado grown, fresh fruits and vegetables at farmers markets. In this inaugural year, 12 farmers markets in Colorado will be participating. Recipients will receive vouchers and market date information from county WIC offices.

CNIP - The Colorado Nutrition Incentive Program - weekly boxes of local produce for participants in either WIC or Older Adult Congregate Meal Programs - continues to expand in 2021. Thanks to partnerships with **NextFifty Initiative**, as well as newly secured funds from the state legislature, we are launching 2021 seasonal partnerships to bring weekly local produce to older adults in rural and mountain communities, as well as WIC mamas in metro Denver, southern Colorado, and the Western Slope. This year, we are fortunate to expand our partnerships with Area Agencies on Aging, county WIC offices, Cooking Matters, and Chef Jess. She will enhance this program by developing multi-media materials to correspond to the CSA products. These materials will be a mix of recipe cards and videos demonstrating how to use items everyone will receive. Everything will be oriented towards small portions, avoiding food waste, cooking for 1-2 people, and low-labor. We will share them widely when done!

Colorado Farm & Food Systems Resiliency Team Training & Capacity Building Fund

The CO Farm & Food Systems Response Team has launched a Training & Capacity Building fund for growers and intermediaries such as food hubs, farmers markets, and processors. The purpose of this Fund is to remove financial barriers to learning and provide growth opportunities for individuals and organizations committed to improving equity throughout Colorado's food system.

Activities must build the capacity of the applicant to actively uplift community leaders working to build an equitable and resilient food system by directing resources to underserved farmers.

The application will be open until funds are expended. [Click here for more information and to apply.](#)



News, Resources & Reading



Department of Agriculture

CDA Begins Rulemaking Process for Agricultural Worker Variance for Weed Handling

On June 25, Governor Polis signed into law SB 21-087, the Agricultural Workers' Rights bill, which requires the Colorado Department of Labor and Employment (CDLE) to set up new rules and regulations for workers in the ag industry. Additionally, the law requires the Colorado Department of Agriculture (CDA) to promulgate the specific rules related to the allowance of hand weeding and hand thinning crops by workers.

CDA's responsibility is to first establish a procedure for agricultural employers to seek a certificate of variance to allow for more than occasional or intermittent hand weeding of agricultural or horticultural products. Next, CDA must promulgate a rule to establish an allowance on limitations of hand weeding and hand thinning for an agricultural employer actively engaged in the transition to certified organic agriculture. These rules must be proposed by Oct. 31, 2021 and promulgated by Jan 31, 2022.

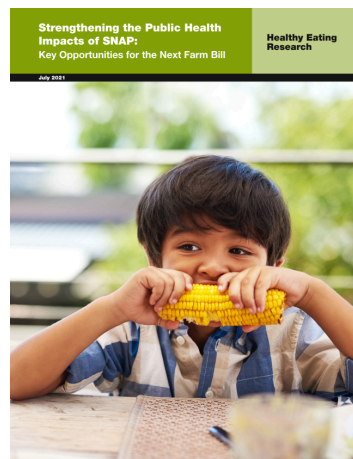
CDA will hold two more virtual meetings to gather feedback and input from stakeholders to develop the rules required by SB 21-087. Public input and participation are encouraged. Those who cannot attend any of the meetings are encouraged to submit their feedback through [this online form](#).

Click each meeting date to register:

- **August 12, 9:00 - 10:30 am MST.** Review draft of the rule and provide feedback
- **August 26, 9:00 - 10:30 am MST.** Review near-final version of the rule

Strengthening the Public Health Impacts of SNAP: Key Opportunities for the Next Farm Bill

The USDA Supplemental Nutrition Assistance Program (SNAP) helps tens of millions of Americans afford food each month, and participation has grown during the COVID-19 pandemic. A new report identifies evidence-based opportunities that have the greatest potential to improve SNAP participants' nutrition and overall health. [Click here to learn more.](#)





2020 Report on Guidance and Outreach to Small and Very Small Meat Processors

This report was authorized by Congress in section 12107 of the 2018 Farm Bill. Its purpose is to assess the USDA Food Safety and Inspection Service's (FSIS) interactions with small and very small meat processors in the following three areas: outreach, information tools, and responsiveness. Small and very small (SVS) meat processors are very different from large processors in fundamental ways, not just their scales of operation. These differences have implications for the effectiveness of FSIS communication with SVS plants.

Assessments of outreach, information tools, and responsiveness were conducted by compiling feedback from SVS processors about their experiences with the FSIS and comparing those experiences to FSIS policy and its recent efforts in the relevant topic areas. Processor feedback was collected via round table discussions, surveys, interviews, and key informant reviews of early versions of this report.

[Click here to read the full report.](#)

“Move the Needle” Grantees Announced, Awarded \$331K+ to Support Colorado’s Food Value Chain



COLORADO

Department of Agriculture

From more than 64 applications requesting a total of \$3.5M, seven awardees were selected for the Colorado Department of Agriculture’s “**Move the Needle**” grant.

Through the Governor’s Office, the Colorado Department of Agriculture received an allocation of \$332,000 in CARES Act funds to support Colorado agricultural processors and manufacturers.

The “Move the Needle” grants aim to help Colorado’s food and agriculture value chain, by investing in food processing and manufacturing, areas which continue to be constrained by a lack of funding for business start-up and/or expansion. The awardees range from meat processors and food manufacturers to hemp and barley processors from across Colorado:

1. Fruit for Good: A Good Food Collective - Cortez, CO \$17K - Fruit Processor
2. WO Investments - Del Norte, CO \$50K - Hemp Processor
3. Stagecoach Meat Company - Wiggins, CO \$100K - Meat Processor
4. Root Shoot Malting - Berthoud, CO \$65K - Barley/Malt Processor
5. JoJo’s Sriracha - Pueblo, CO \$35K - Chile Food Manufacturer
6. Nola Naturals - Avondale, CO \$20K - Poultry Processor
7. Homestead Natural Meats - Delta, CO \$45K - Meat Processor



From Our Communities

Celebrate Colorado Cherries with Grilled Cherry Crisp

By Robin Young, The Pagosa Springs SUN

In July, we celebrate cherry season, a summertime staple grown right here in Colorado. Enjoy this sweet dessert with out-of-town guests and show them what our great state has to offer.



Cherries make up part of the bulk of fruit harvested on the Western Slope of Colorado. Warm days and cool nights are nature’s recipe for perfect cherries. Colorado’s summer sun heats its mesa and rock formations, radiating warmth onto trees during the evening, extending the growing hours. By morning, temperatures are at their seasonal low, bringing sweetness to the fruit. As a Colorado resident, you can find these delicious cherries at your local farmers markets, grocery retailers, farm stands and other places where Colorado produce is sold.

Each month, the Colorado Department of Agriculture features a different ag commodity to highlight the variety and quality of products grown and raised in our state. For July, Chef Jason Morse brings us a sweet summertime delight to cook on the grill.

[Click here for the recipe.](#)



ABOUT FOOD SYSTEMS

at Colorado State University

Food systems are the connections between natural resources, the agricultural and food industries, and the buyers, consumers, and communities to which they contribute. Research, extension and education identify and inform opportunities to bridge how production, supply chains, and eaters respond to changing markets, policy, and the



environment. At CSU, we focus on these key areas to train, influence, and communicate ways to connect food-related roles and foster healthy communities, economies, and individuals.



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Submit Contributions

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