BACK YARD PRODUCE FOOD SAFETY FROM GARDEN TO TABLE

Several Colorado communities allow individuals to grow fruits and vegetables in their back yard and sell them in their front yard. Other individuals are involved with growing food in community or school gardens. The free resources on this website help you plan for healthy gardens, growing environments, harvesting, cleaning and preparation of garden produce. A few of the titles you will find on this site include: *"E. "Coli Prevention from Garden to Plate", "Food Safety Handbook for School and Community Gardens", "Growing Container Salad Greens", "Home-Produced Chicken Eggs", and" Safe Food Facts for Community Gardens".* Go to: http://farmtotable.colostate.edu/grow.php

Call for more information: Ann Zander, Boulder County Extension at 303-678-6238, Sheila Gains, Arapahoe County Extension, 303-730-1920 or Mary Snow, Jefferson County Extension at 303-271-6620.

Pre-registration through Event Brite is required for all classes (accept as noted). Please pre-register 5 working days before the scheduled workshop to insure we bring enough materials for everyone. If classes have fewer than 8 registrants the class may be canceled. If a class is canceled Event Brite will email registrants 24 hours before the scheduled class and refund registrations.

ARAPAHOE COUNTY
COLORADO'S FIRST

Boulder County

JEFFERSON COUNTY COLORADO

Extension programs are available to all without discrimination. Colorado State University, U.S. Department of Agriculture and Colorado counties cooperating."

2014

Food Safety, Garden to Table Workshops and Resources

- **Enjoy foods year-round by preserving them at their peak of freshness**
- **Colorado Cottage Food Safety Training/Certificate**
- **Food Safety**
- **Food Preservation**

Colorado State University
Extension

Presented by Colorado State University Extension-Arapahoe, Adams, Boulder and Jefferson Counties

Learn from the experts and become one yourself!

FOOD PRESERVATION

Jams, Jellies and Fruits

Love the flavors of summer fruits? Learn how you can enjoy the fresh-picked taste all year long by making jams, jellies, preserves, marmalades, conserves, and butters. This workshop will cover the basics of water bath-canning used to preserve fruits and high acid foods. Price includes handouts, taste testing and high altitude recipes. *Suggested class for Cottage Food Vendors making/selling this product.

Dates and Locations:

June 28, 9:30 – Noon, Boulder County Extension Office, Longmont
July 12, 9 a.m. – 11:30 a.m., Jefferson County Extension Office, Golden
August 16, 9 a.m. – 11:30 a.m., Arapahoe County Extension Office, Littleton

Cost: $20 pre-register through Event Brite
http://csu-ext-food-preservation.eventbrite.com

Canning 101

Learn all about the how and why of canning food at home. The workshop focuses on canning safety, types of equipment, and proper canning methods for both boiling water baths and pressure canners. This course is geared towards beginners as well as those needing a review. Price includes a dial gauge test (a $10 value), so bring your pressure canner lid or dial gauge if you have one.

Date and Location:

Tuesday, August 5, 2014, 6 – 8 p.m., The Inn at Hudson Gardens, Littleton.

Cost: $35/ Hudson Gardens member, $37/ nonmember. Call the Education Department at 303-797-8565 ext. 306 or visit shop.hudsongardens.org to pre-register.

Preserving Tomatoes: Canning, freezing and drying

Learn how to safely preserve tomatoes to enjoy all year long. This 1 hour presentation provides an overview of all three methods of preserving tomatoes: canning, freezing and dehydrating. Registration complements of Tagawa Gardens.

Date and Location:

September 7, 2014, 2 – 3 p.m. Tagawa Gardens, Centennial

Cost: Free, pre-registration required, call Tagawa Gardens at 303-690-4722, Ext 101

Fermenting Foods

Ever wonder if you could make your own yogurt, sauerkraut, kimchi or ginger ale? If so, this class is for you. Natural fermentation is one of the oldest means of food preservation. Learn the science behind these products. Taste test and go home with directions and recipes to try at home. Price includes making and taking a quart jar of cabbage to ferment at home.

Date and Location:

October 4, 9:30 – Noon, Boulder County Extension Office, Longmont

Cost: $27, pre-register through Event Brite
http://csu-ext-food-preservation.eventbrite.com

FOOD SAFETY TRAINING FOR COTTAGE FOOD VENDORS

This 3 hour training provides a 3 year certification and meets the food safety training requirement for Colorado Cottage Foods Act.

Learn the specifics for operating a food business from a home kitchen. Review the law, permissible foods and ingredient labeling requirements. We will cover basics of food safety-including proper hygiene; preventing cross contamination and cross contact of food allergens; temperature control for safe food preparation, storage, transporting produce and sales. Resources for food preparation at altitude and for going further with your business will be shared.

Dates and Locations:

June 21, Jefferson County Ext Office, Golden, 9 a.m. – Noon
June 25, Boulder County Ext Office, Longmont, 5:30- 8:30 p.m.
August 15 Arapahoe County Fairgrounds, Aurora, 1 – 4 p.m.

Cost: $30 pre-register through Event Brite
http://csu-ext-food-preservation.eventbrite.com

JUDGING HOME PRESERVED FOODS AT COUNTY FAIRS

Intended audience: County and State Fair Superintendents; returning and prospective Open Class Preserved Foods Judges; Extension Agents; volunteers and any other interested persons. Free recorded webinar presented by CSU Extension; approximately 1 hour. Also includes downloadable resources for use during judging. Go to: http://farmtotable.colostate.edu/prepare-high-altitude.php#.U35DWvldU1I