

farm to kitchen to market Registration Form

Name 1 (will receive a resource thumb drive): _____

Farm Name: _____

Full Mailing Address: _____

Email: _____ Website: _____

Phone: () _____ Years in agribusiness _____

Name 2 (does not receive a thumb drive): _____

Farm Name/Mailing Address: Same as Above

Email: _____ Website: _____

Phone: () _____ Years in agribusiness _____

Name 3 (does not receive a thumb drive): _____

Farm Name/Mailing Address: Same as Above

Email: _____ Website: _____

Phone: () _____ Years in agribusiness _____

What kinds/types of products are you making or considering? _____

If you have an existing product and would like to bring a sample to display please do!

Will be bringing a sample: Will not be bringing a sample:

Registration Fees:

\$45 per person for the first registration

(includes food, registration materials, and a resource thumb drive)

\$35 for the second/additional registrations from the same farm/business

(includes food and registration materials)

**Total
Registration and
Amount
Enclosed: \$**

Please mail your registration form and check (made payable to UConn) to:

UConn, c/o Candace Bartholomew
UConn, Hartford County Extension Center
1800 Asylum Avenue, West Hartford, CT 06117

RSVP by February 26, 2010

****Please note space is limited****



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UConn, Hartford County Extension Center
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West Hartford, CT 06117



farm to kitchen to market

the hows and whys of approved kitchens and value-added foods

Wednesday, March 10, 2010 • 8:30 - 3:30pm
Crowne Plaza Cromwell
100 Berlin Road, Cromwell, CT 06416

Brought to you by the CT Women's Agricultural Network

AGENDA

- 8:30am Registration, Refreshments, and Networking
- 9:00-10:30am Bringing Your Product to Market
Brian Norder, Project Director, Vermont Food Venture Center and consultant in food product development and marketing
- 10:30-10:45am Break
- 10:45-11:30am Specialty Food Trends 2010 & Beyond
Ron Tanner, VP Communications, Education, Government & Industry Relations for the National Association for the Specialty Food Trade, Inc., New York, NY
- 11:30-12:15pm Starting on the Right Track - Food Health & Safety Regulations 101
Diane Wright Hirsch, MPH, RD, UConn Coop Ext Educator/Food Safety
- 12:15-1:15pm Lunch, Networking, and Exploring Exhibits!
- 1:15-2:00pm Trends In Specialty Foods Throughout New England
Lee Kane, EcoCzar, Whole Foods Market, Inc.
- 2:00-3:00pm “ Seasoned ” Just Right - CT Specialty Food Producers Share Their Experiences! (panel discussion)
*Beth Hilson, Gluten Free Pantry/Glutino, Glastonbury, CT
Patrick Horan, Waldingfield Farm, Washington, CT
Phyllis Haynes, Mariah 's Chow Chow Relish, West Haven, CT*
- 3:00-3:25pm: Let Me Introduce Myshelf. How to make your product talk
Kurt Houser, Ola! Granola, Redding, CT
- 3:25-3:30pm Wrap Up! Safe travels home!
- 3:30pm Optional round table discussion on forming a potential home kitchen work-group.

Don't forget your business cards for networking!

We look forward to seeing you on Wednesday, March 10 at the Crowne Plaza Cromwell

Questions?? Contact Candace Bartholomew at 860-570-9067, Candace.bartholomew@uconn.edu or Trish Manfredi at 860-657-8157, ctwagn@cox.net



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If requested by a program participant at least 72 hours in advance, every effort will be made to provide special accommodations.

If you 're thinking of producing a specialty or value added food product on a large scale, then join us at farm to kitchen to market!

The day is designed to help you explore the hows and whys of bringing your product to market.

How do you establish a commercial kitchen or rent space in an existing kitchen? Why do you need to follow certain rules and regulations? Why do you need specific knowledge and skills in order to produce a safe product? How do you find people and resources to help you?

Hear from locally and nationally recognized speakers about the trends in value-added foods. Listen to successful farm-kitchen-market entrepreneurs and learn from their experiences.

Special Thanks to the CT Specialty Food Association for their support.
www.connecticutspecialtyfood.com



An Equal Opportunity Employer and Program Provider. To file a complaint of discrimination, write to the USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, DC, 20250-0410 or call 800-795-3272(voice) or 202-720-6382 (TDD).