



ALERT--California Small Farm Conference hosts a Cottage Food Short Course on October 29, 2017

University of California Cooperative Extension (UCCE) will present a Cottage Food Operations Short Course on Sunday, October 29 at the Robert Cabral Ag Center in Stockton. It is designed especially for farmers--but open to anyone interested in producing value-added products in their home kitchen. Participants will learn about California's Cottage Food Law which allows individuals to prepare and package certain non-potentially hazardous foods in private home kitchens referred to as "Cottage Food Operations" (CFOs).

Two Cottage Food Operators--Jen Cooper with Ben and Max Snacks, and Diane and Michael Alley with Suburban Harvest Artisan Vinegars—will describe how they started and operate their Cottage Food businesses. There will also be jam-making and fruit-drying demonstrations, and time for questions.

Topics covered include: the Cottage Food Law; food science and sanitation; Cottage Food opportunities; and marketing and business operations for CFOs. *Because processed meat, dairy, fermented foods, and juices are not legally acceptable cottage foods, they will not be covered in this short course.*

The registration fee for this course is \$75; it includes lunch. It is led by Erin DiCaprio, Ph.D., UC Davis Food Science and Technology and Shermain Hardesty, Ph.D., UC Davis Ag Economics. It runs from 9AM to 4:15PM. To register, visit the California Small Farm Conference webpage at:

<http://www.californiafarmconference.com/education/field-courses/>

Registration for the full Small Farm Conference is not required. For more information, contact Shermain Hardesty, UC Davis/UCCE Small Farm Program at shermain@primal.ucdavis.edu or (530) 752-0467.