



NEW YORK  
SMALL-SCALE FOOD PROCESSORS' ASSOCIATION INC.

# PROCESSOR

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## *Bring Back that Luvins Feelin With Luvins Muffins*

Thaddeus Pinckney introduces his muffins. Pre-made heart shaped muffins - which come in the varieties of Apple, Cherry, and Peach. Old-fashioned muffin mixes - which have real diced apples from NY packaged with a spicy dry mix. *Luvins Muffins* contain fresh fruit, are made with all-natural ingredients, utilize no eggs or milk in their creation, and are baked the "old-fashioned way". Each muffin is also very healthy and only contains one gram of fat.

*Congratulations Thad!*

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## ANNUAL CONFERENCE SCHEDULED

**"Making the Cash Register Ring"**, the third Annual Meeting of the Small Scale Food Processors Association Inc. is scheduled for **February 17 and 18 2002**. There will be a reception at the Ramada on Rts 5 and 20 in Geneva on Sunday night with two speakers and a trade show. Local foods will be served.

Monday will be the workshops at Jordan Hall on the Cornell University Geneva Campus. Dave Evans, President of the Association will give the greeting and Assemblyman William Magee will give the opening remarks.

This year we thought we would like to do something a little different. We will offer one workshop in each time frame with break outs to accommodate processors at various levels of production and with different needs.

### Workshops

**Financing your Business** — This session will include information on grants, loans, and other creative financing opportunities available to the small scale processor.

**Connecting Markets to Products** — This session will start out as a panel discussion with market owners and distributors from around NYS that have expressed an interest in New York products, and proceed to a one-on-one discussion where processors can talk to the buyers.

**Incubator Kitchens: Can They Work For You?** — There are a number of kitchens open or opening in New York State with different strengths and with different things to offer. This session will explore what these existing kitchens can do and also information about the proposed Incubator Kitchen Bill and what it will mean for farmers and processors.

**Chapter Development** — One of the goals of this Annual meeting (and a continued effort by the Association) is the development and strengthening of the regional chapters of the Association. In this session, processors will divide into regions and brainstorm ideas for future meetings. *Each region is unique and has different needs. We need your interest, we need your ideas, we need you to be there!*

The annual meeting will close with a business meeting with representatives from each region reporting on their brainstorming session, and tours of the Geneva facility.

It's time to pay annual dues once again. Check the mailing label on this newsletter. **If there is a green dot next to your name, your dues for 2002 are paid!** If not, you can use the registration form on page 7 to send in your dues (even if you are not attending the conference), or risk missing the benefits of the **Small Scale Food Processors Association**.