

Register now for the
2011 VALUE-ADDED TRAINING INSTITUTE

- Start or expand your food business
- Become a small scale food processor
- Increase your profit



October 7-8, Watertown, Cornell Cooperative Extension of Jefferson County:

- Processing Fruits and Vegetables for Market
- Models of Shared Use Kitchens
- Small Scale Meat Processing and Marketing

October 21-22 Ballston Spa, Cornell Cooperative Extension of Saratoga County:

- Processing Fruits, Vegetables & Herbs for Market OR One Stop Business Start-up
- Local and Sustainable Marketing
- Small Business Profitability Makeover

November 4-5 Malone, ComLinks:

- Freezing and Vacuum Packaging of Local Farm Produce
- Models of Shared Use Kitchens
- Small Scale Meat Processing and Marketing

Fourth course necessary for certificate:

November 17 PM, Geneva, Food Venture Center of NYS Agricultural Experiment Station:

- Acid and Acidified Foods
- Tour of NY Wine and Culinary Center and Graduation Dinner in Canandaigua.

COST: For only \$25 you receive all 3 workshops and lunch at one of the sites above, the Geneva session with lunch, and the Canandaigua dinner and graduation. *(Please note: The actual program value is over \$250 but participant cost is greatly reduced thanks to underwriting from a NE Sustainable Agriculture Research and Education grant)*

For Information & To Register Contact:

Alison Clarke 585-394-0864 or accompost@gmail.com
Or visit www.adirondackharvest.com

Presented by the NY Small Scale Food Processors' Association
in partnership with Adirondack Harvest, the NYS Food Venture Center and
the Northern NY Cornell Cooperative Extension Associations



Cornell University
Cooperative Extension