

Workshop focuses on selling homegrown products

Two new laws that went into effect in Nevada this month are sparking a lot of interest, especially among those involved with the local foods movement. The laws provide farmers, home growers, home cooks and others with increased opportunities to produce and sell their products locally, as well as to hold dinners featuring their homegrown products.

University of Nevada Cooperative Extension has convened a panel of local and national experts to explain the legislation, provide guidance and answer questions at a workshop on Aug. 12 from 9am-4pm.

The workshop will be in Las Vegas, but people throughout the state will be able to participate at several other locations via videoconference.

The workshop is part of Cooperative Extension's Tomorrow's Table Program geared toward helping Nevada growers who are new to agriculture or are interested in diversifying their current farming and ranching activities.

Presentations in the morning focus on AB206, the Cottage Foods legislation that clears the way for home cooks and farmers to make and sell up to \$35,000 in products such as baked goods, jams, vinegars, dry herbs and more, without the requirement of a commercial kitchen. The afternoon discussions will focus on AB200, the Farm to Fork legislation that allows farmers to hold up to two dinners a month featuring their products, without forcing the farmers to qualify as food establishments and comply with all the accompanying regulations.

The registration fee for the all-day workshop is \$20 and includes lunch. Two people per farm may attend for the \$20 registration fee. To register or for more information, contact

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