

# ❖ REPORT CARD ❖

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**MIGHT YOU BE INTERESTED IN SERVING ON CFA'S BOARD? MEETINGS ARE SCHEDULED FOR JANUARY, MARCH, MAY, SEPTEMBER & NOVEMBER. MEETINGS ARE FROM 11:00 TO 2:00. LUNCH IS PROVIDED. THE LOCATION**

**CHANGES, SO CONTACT:**

**Bette**

**970-881-2902**

**if you would be interested in attending.**

*To Contact CFA*

**Bette Blinde**

**P.O. Box 10**

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## Colorado Chefs Association Teams Up with CFA for Farm Show Dinner

The Colorado Chefs Association is teaming up with the Colorado Foundation for Agriculture and producers of Colorado products at the Farmer and Rancher Appreciation Dinner held at the Colorado Farm Show.

Coordinating this event for Colorado Chefs Association is Aran Essig CEC, CCA. He is the Executive Chef at the University of Northern Colorado.

Chef Aran Essig CEC, CCA has over 18 years experience in the foodservice industry. Chef Essig started at an early age working through the ranks of restaurants in his home town in Michigan which led to the decision to obtain a Culinary Arts degree from the Colorado Institute of Art in Denver Colorado. After working at various restaurants in downtown Denver, Chef Essig joined the University of Northern Colorado as Executive Chef in 1998.

Chef Essig is a certified proctor and instructor for the National Restaurant Association Educational Foundation, ServSafe Instructor, Pro Start Mentor Chef, Certified Executive Chef, Certified Culinary Administrator, has served as Educational Fund President, Certification Chairman and was 2005 Past President for the American Culinary Federation and

Colorado Chefs Association. Chef Essig has won numerous cooking competitions and also coaches staff members to compete in ACF sanctioned competitions.



Chef Essig has been recognized by industry groups for being a true culinary professional receiving the NACUFS Professionalism Award and the ACF Culinarians Code Award from the ACFCCA.

Assisting will be Scott R. Smith, Ph.D., CEC, CCE. Scott is the Director of Foodservice Management Programming and an Associate Professor at Johnson & Wales University, teaching in The Hospitality College. He has more than twenty years of management and culinary experience in the foods industry, including: culinary and dining service, instruction, operations management, human resource development, quality improvement and development. Scott is a Certified Executive Chef and Certified Culinary Educator with the American Culinary Federation. Currently he is the

**United Power has donated to CFA 4 Avalanche tickets for Monday, February 8th 7:30 pm game against the St. Louis Blues.**

**You can bid on these tickets at the Silent Auction at the Colorado Farm Show ~ Jan. 26 to 28..**

# Chefs . . .



President of the Education Fund Board of Directors and serves on the Association Board of Directors for the ACF Colorado Chefs Association. In 2009, Scott was inducted in the ACF Colorado Chefs Hall of Fame. Scott earned his Ph.D. in Education and Human Resources Studies, with a focus in Community College Leadership at Colorado State University in 2008. He also has received an MBA degree from

the University of Colorado at Denver, with a concentration in entrepreneurship. In addition, Scott owns and operates SR Solutions, LLC, specializing in food safety and operations management. In his spare time he enjoys volunteering for the Westminster, CO Open Space Project and enjoying the Colorado outdoors.

Also assisting is Chef Jason Morse, Certified Executive Chef for Valley Country Club. He began his culinary career in Minneapolis, Minnesota. Jason started working in a Mexican restaurant at the age of 14. His love for food grew from there and food and wine have become a major focus in his life ever since that early culinary training. Throughout his high school years, Jason was involved in DECA and was part of the DECA work program with Saga Restaurants/Stuart Andersons Cattle Company.

A graduate of Johnson and Wales University, Chef Jason graduated Summa Cum Laude with a 3.92 grade point average. While attending Johnson & Wales University, he was honored with the Apprenti Cuisinier Award for classi-

cal French pastry. His culinary training includes employment with companies such as: Radisson, Sheraton and Marriott Hotels.

Chef Jason is also a leading advocate of the Colorado Proud program. Colorado Proud is a program of the Colorado Department of Agriculture that promotes the use of locally grown products in foodservice establishments. Chef Jason is a leader in his ACF chapter assisting chefs in finding and using locally grown products. Through this leadership Jason was an important figure in the ACF Colorado chapter being recognized by the Governor of Colorado for "Excellence in Culinary Education".



Chef Jason has been featured on the Food Network, was a morning show chef for a Denver Radio station and currently produces the Colorado Department of Agriculture monthly recipes for local Colorado media. He is also the committee chairman for promoting agricultural tours for the Colorado culinary community.

The Farmer and Rancher Appreciation Dinner is on Wednesday evening at 6:00 p.m., January 27, 2010 at the Colorado Farm Show. This fund raising dinner will benefit Colorado's Ag in the Classroom program which provides materials and resources about agriculture to Colorado schools.

The Colorado Farm Show will be awarding the Chuck Urano Memorial Award, sponsored by the Colorado Farm Show, to six deserving students who strive to leave a lasting impression on their community and agriculture as a whole. These \$2,000.00 scholarships are designed to help offset the increasing cost of higher education.

Because of space limitations, only 28 tables are available for sponsorship and will be allocated on a first come basis. You have the option of inviting your farming/ranching customers/neighbors to join you or we will invite farmers/ranchers on your behalf to dinner. The cost for a table for 10 people is \$750 or \$75 per person. We are planning a fun and entertaining evening and hope you can join us. Reserve your dinners today by calling 970 881-2902 or mail in the form.

FARMER & RANCHER APPRECIATION BALL RESERVATION FORM	
Yes, please reserve us _____ table(s) x \$750/table = _____	(10 people per table)
Please reserve us _____ tickets at \$75.00 per person	
<input type="checkbox"/>	Please invoice us in 2009 for this event.
<input type="checkbox"/>	Please invoice us in 2010 for this event.
<input type="checkbox"/>	Check is enclosed.
Contact person: _____	
Company: _____	
Address: _____	
City, State, Zip: _____	

# Colorado Food Products Donated for Dinner

The Farmer and Rancher Appreciation Dinner will not only feature the creativity of the chefs, it will feature Colorado products from Colorado producers ~ many who are Colorado Proud members. So far the list includes:

Shiitake & Oyster Mushrooms from Hazel Dell Mushrooms~ Certified Organic by Colorado Department of Agriculture, Hazel Dell Mushrooms sells these varieties of mushrooms: Shiitake, Oyster, King Oyster or Royal Trumpet, Lion's Mane, Portabella, Button, Cinamon Cap and Maitake. All mushrooms are grown in Colorado. and can be found at various Farmers Markets.



Chicken is from RedBird Farms. They have been providing fresh and natural chick-

en to the people of Colorado since the 1940's. They custom cut and hand trim chicken and then deliver fresh to fine food retail markets, butcher shops and food service distributors.

Fingerling Potatoes from Strohauser Farms are a specialty potato that offer a new way to add interesting potatoes to the menu.



Natural Meats. From the beginning, their focus was to provide high quality bison meat and great service to grocers, distributors and restaurants nationwide. An in-house grading system was developed to guarantee premium quality and consistency to the end user - this became the Great Range Bison brand.



Longmont Dairy. Longmont Dairy Farm has been processing milk and delivering it fresh to the doorstep of thousands of satisfied customers for over four decades.

Onions are from Sakata Farms and Colorado Onion

Association. Colorado is the fourth largest producer of onions by volume



Bison from Great Range Bison is produced and distributed by Rocky Mountain

in the United States with an estimated 392,450,000 pounds of onions produced in 2007. This also makes Colorado the seventh largest producer of onions by acreage in the United States with nearly 10,000 acres.



Lamb provided by Colorado Sheep &

Wool Authority and Double J Farms and Feeding. Double J Farms was established more than 30 years ago and Double J Meat Packing, Inc. was established in 2002. This family farm has grown to include an 8,000 head all-natural commercial cattle feedlot, a 60,000 head all-natural commercial lamb feedlot and a custom meat packing plant.

Mayocoba (yellow beans) from Nothern Feed & Bean are like pinto beans but all yellow with meatier flavor.

Incredible edible eggs from Morning Fresh Farm in Platteville.

We are still seeking items for the dinner, if you would like to provide product, please contact Jerry Alldredge at 970 381-0339.

## Food, Fiber & More Summer Ag Institute

Thirty-three educators attended the Food, Fiber & More Summer Agriculture Institute in Fort Morgan last June. Here they learned about water issues, private property rights, renewable energy and much more. They saw how retinal scanning can identify animals. They visited Leprino Foods, Quail Ridge Dairy, Teague's Feedlot, Graff Turf Farm, Superior Livestock, Cargill Beef Plant and a wind farm. The Fort Morgan committee did an excellent job of organizing

this week into a rich learning experience for educators. Here is what Mary Schlut said about the week: "The inter-dependence of the farmers (dairy) factories (Leprino cheese) shipping and consumers was an eye-opener for me. While I knew that our food came from farms and ranches I never had an appreciation of how many links in the chain all have to work together successfully to get food to the grocery store and to us the consumer. The taste of the cheese

was good too, especially after having just watched the process of going from milk to cheese in such a short time."

CONSIDER SPONSORING A SCHOLARSHIP TO THE FOOD, FIBER & MORE SUMMER INSTITUTE. NEXT YEAR THE INSTITUTE WILL BE HELD IN DELTA ~ JUNE 14-18TH. FORT COLLINS ~ JUNE 21-25TH

Just a short update to let you know what is happening with the Colorado Foundation for Agriculture board —

We continue our focus in promoting agriculture literacy in all the ways we can. Our newest and most exciting happening is the partnership with the Denver Public Schools. They are targeting nutrition as part of their education program and have asked for any reader that fits into that category. The best part of that request is that they need 40,000 copies of each of those readers! At the present time we have produced two readers that have qualified and have more to come. We are thrilled to be able to include them in our literary circle.

There is always something on our agenda to provide materials to teachers, interested adults, parents, and children. We just completed a day at the Denver Merchandise Mart with the Science Teachers Fair where we networked with the Colorado Beef Council, the Colorado Sheep & Wool Authority and the Colorado Egg Producers. It was a good day

for us to encourage teachers to attend our upcoming Summer Ag Institutes in June.

Two events in January will keep us busy preparing materials and getting ready to meet more of the public. National Western Stock Show always provides us with the opportunity to distribute the written word to their attendees and to spread the agricultural word to many of the city and urban population. Immediately after that we are off to Greeley. Colorado Farm Show is fast approaching and plans are underway for our fund raising silent auction and of course, our Farmer and Rancher Appreciation Dinner. This is always a fun time, so come join us in our gala event.

Our calendars are busy and we keep a hectic pace keeping abreast of where we can best utilize our time to promote agriculture. It is a heritage and culture we are proud to represent. If you have any ideas or comments, we welcome your input.

Jody Davis, CFA president

## WANTED ITEMS for FUND RAISING AUCTION

From January 26th to 28th the Colorado Foundation for Agriculture will be holding a silent auction in the lobby area of the Event Center at the Colorado Farm Show. We need items to auction each day of the Show. Do you have items you would be willing to donate to benefit Colorado's Ag in the Classroom Program?

If so, contact:  
Bette Blinde  
970 881-2902

Bette Blinde, CFA, P.O. Box 10, Livermore, CO 80536, phone 970-881-2902. Website: [www.growingyourfuture.com](http://www.growingyourfuture.com)

## YES! I want to support the Colorado Foundation for Agriculture and the Ag in the Classroom programs!

Enclosed is

- \$60 Adopt a Classroom
- \$15 Donation
- \$50 Donation
- \$100 Donation
- \$250 Donation
- \$500 Donation
- \$1000 Donation
- Other \$ \_\_\_\_\_

NAME: \_\_\_\_\_

COMPANY: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY, STATE, ZIP: \_\_\_\_\_

PHONE: \_\_\_\_\_

- Send classroom sets of *Understanding Water Activity Book*— \$75 per classroom set.....Number of sets \_\_\_\_\_ x \$ 75 = \$ \_\_\_\_\_
- Send classroom sets of *Wool & Sheep Activity Book* – \$35 per classroom set .....Number of sets \_\_\_\_\_ x \$ 35 = \$ \_\_\_\_\_
- Provide scholarships to the AgriCULTURE in the Classroom Institute – \$250 per teacher. ....Number of scholarships \_\_\_\_\_ x \$250 = \$ \_\_\_\_\_
- Send classroom sets of *Watershed Defender Comic* - \$50 per classroom set                      Number of sets \_\_\_\_\_ x \$ 25 = \$ \_\_\_\_\_
- Sponsor "Food, Land & People" CD to a Classroom.....Number of CDs \_\_\_\_\_ x \$ 35 = \$ \_\_\_\_\_
- Sponsor a table for 10 at our Farmer & Rancher Appreciation Ball .....Number of Tables \_\_\_\_\_ x \$750 = \$ \_\_\_\_\_
- Dinner reservation for Farmer & Rancher Appreciation Ball.....Number of People \_\_\_\_\_ x \$75 = \$ \_\_\_\_\_

TOTAL ENCLOSED \$ \_\_\_\_\_

PLEASE MAIL CHECKS MADE PAYABLE TO: **Colorado Foundation for Agriculture**  
P.O. Box 10  
Livermore, CO 80536

The Colorado Foundation for Agriculture is a 501(c)(3) not-for-profit educational corporation. Your tax deductible donation is appreciated.