

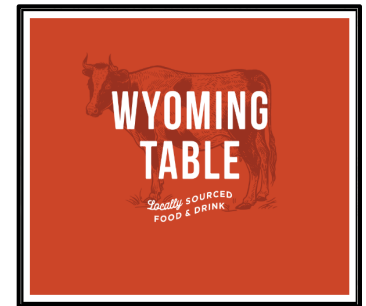


Wyoming Team Updates

MAY 2025

UPCOMING PROGRAMMING- SAVE THE DATE

- [Meaningful Marketplace Podcast-](#)
8 WY Food Businesses to be Featured- episodes begin airing in June 2025
- WY Table Pitch in Place Contest for Local Foods Vendors
September 6th Sheridan, WY
\$5- 7K in Cash or Educational Prizes
- Farm to School Regenerative Grain Workshop
September 20th Powell, WY
- Slow Food in the Tetons Farm to Fork Festival
October 3rd-5th Jackson, WY
WY Table Pitch in Place Contest for Local Foods Vendors on October 4th
\$5- 7K in Cash or Educational Prizes
- WY Food Coalition Conference
November 13th and 14th Riverton, WY
Food Finance Institute: Expert Financial Consultation for startup and established farm and food businesses (in addition to one pre and post virtual one-hour session)



FUNDING OPPORTUNITIES

PARTICIPANT COSTS

Do you want to attend a conference or training session that will elevate your farm or food business? We have funding available to support our Wyoming producers and food makers. Below are educational offerings that align with RFBC goals. If you want to participate in one of these, or if you have another such event you want to attend, please complete this [Request for Funding Form](#). Some of the listed items below have pre-determined award amounts associated with them, and we will provide those details once we receive your form.

- [Native Grown and Gathered Food Expo](#)- October 1st-3rd Seattle, WA
- [Western Meat School Short Course](#)- Ongoing virtual
- [Getting Your Recipe to Market Course](#)- Ongoing virtual- twice per year
- [Fancy Food Show](#)- Ongoing- twice per year

PROJECT PROPOSALS

Do you have a project idea that involves delivering education, training, or other technical assistance (TA) to Wyoming's local food and farm businesses? Or are you a local foods or farm business interested in expanding your business? WYRFBC funds are generally targeted at producers or food businesses who grow and source locally; have expansion needs around their post-production phase; and who can be reimbursed for their spending of awarded funds. If you want to submit a project idea to us for consideration, please complete this [Project Proposal](#) template.

WYRFBC Team Office Hours: Do you want to chat with us in person about anything WY Local Foods related? Join us at noon on the last Tuesday of every month to share more details around your funding requests and get in-person feedback on those RFBC related topics.

Please email Jennifer.Faulkner@uwyo.edu with questions around funding opportunities or for the office hours Zoom link.

NEIGHBORHOOD ANNOUNCEMENTS

[CLICK HERE FOR MORE INFORMATION ON THIS PRODUCE SAFETY TRAINING](#)

Wyoming Food Coalition Presents



**PRODUCE SAFETY
ALLIANCE:
FSMA GROWER
TRAINING
JUNE 6, 2025
9 AM-4PM
WORLAND COMMUNITY
CENTER COMPLEX**

**A FULL DAY, IN-PERSON
TRAINING ON THE FOOD
SAFETY MODERNIZATION
ACT AND GOOD
AGRICULTURAL PRACTICES,
DESIGNED TO HELP
WYOMING PRODUCERS
SUPPLY SAFE & HEALTHY
FOODS TO WYOMING
CONSUMERS.**

TICKETS AND REGISTRATION AT:

**WYFOODCOALITION.ORG/PRODUCE
SAFETYTRAINING**

**THANK YOU TO FEEDING LARAMIE VALLEY AND
THE WYOMING DEPARTMENT OF AGRICULTURE
FOR AWARDING FUNDING TO THE WYOMING
FOOD COALITION TO COVER COSTS OF THIS
EVENT!**



➤ [Rocky Mountain Farmer's Union's Job Announcement](#)

Mark your
calendars



Save the Date

Wyoming Farm to School Conference

October 27-28, 2025

Casper, WY

The conference is to
bring Wyoming School
Districts together with
Wyoming Producers.

More information to
follow soon.

USDA is an equal opportunity provider, employer, and lender.



Central Wyoming
College - Lander

How to Succeed at BEEKEEPING

Saturday, May 17 | 9:30 to 11:30pm
CWC Lander | 120 Enterprise Boulevard
Cost: \$30

In this hands-on class, beekeepers Susan and Alan Frost of Queens of Goodness will introduce the fundamentals of beekeeping. Students will gain insights into honey bee biology and the essential responsibilities of a beekeeper. Key topics covered include: hive setup, hive inspections, integrated pest management, swarm control, honey production, and seasonal care. The class features practical sessions using a demonstration hive (without live bees) and standard beekeeping equipment, allowing students to familiarize themselves with the tools and techniques of the trade.

More information and registration at
cwc.edu/landercommunityed



Central Wyoming
College - Alpine Science Institute



BEGINNING FARMER TRAINING PROGRAM

Regenerative Food Systems

As a community college, we know local.

Our goal is to help aspiring and beginning farmers develop financially and environmentally sustainable farm businesses.

This program is designed to create a strong foundation in the skills and knowledge that new and beginning farmers need to be successful. As part of their coursework students will:

- Visit well established local and regional farms.
- Gain training and experience in selling at local farmers markets.
- Create individual business plans.
- Students who complete the program will have the opportunity to lease ASI Farm Incubator plots next season.



WANT MORE INFORMATION?

landercenter@cwc.edu | 307.332.3394
www.cwc.edu/farming



May 28th - July 18th



AGRI 4990 -01

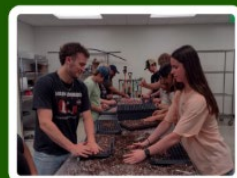
CEA PRINCIPLES & APPLICATIONS

Course description: This overview course introduces the principles of **Controlled Environment Agriculture (CEA)** and major applications in this field. The course covers different types of controlled environments and their management. Topics include environmental factors, plant physiology, technologies, cultural issues, hazards encountered in CEA settings, harvest and post-harvest practices, automated production and more.

All students will have the opportunity to interact with different faculties and representatives from diverse CEA businesses during the lectures and they will be involved in future efforts between UW and industry partners from trainings to internships.

3 credit hours for students enrolled at University of Wyoming and at Community Colleges around the State. Classes are on MWF 10-10:50am & Labs 3-6 hrs/week. Tuition will be waived.

Students will also receive a stipend of **\$1300**, optional accommodation and meal plans supported by the Wyoming Innovation Partnership (WIP) Program.



For information or to sign up for the class:
cguadagn@uwyo.edu





PRESERVE @ HOME

University of Idaho Extension

Do you want to learn how to can, dry, or freeze your garden's bounty safely? University of Idaho Extension invites you to enroll in Preserve@Home, an online 6-week food preservation class to teach individuals how to safely preserve a variety of foods.

Each lesson includes online text (that can be downloaded and printed), online discussion boards, a weekly real-time chat with instructors & classmates, and open book quizzes.

Start Date: June 12, 2025

Lessons

- Foodborne Illness
- Canning Basics
- Canning Acid Foods
- Canning Low Acid Foods
- Canning Specialty Foods
- Freezing and Drying



COST: \$35 REGISTRATION FEE

Register online at

https://marketplace.uidaho.edu/C20272_ustores/web/product_detail.jsp?PRODUCTID=2135

For More Information:

University of Idaho Extension, Franklin County

franklin@uidaho.edu

(208) 852-1097

REGISTRATION DEADLINE:

JUNE 9, 2025

The University of Idaho is an equal-opportunity employer and educational organization. We offer our programs to persons regardless of race, color, national origin, gender, religion, age, sexual orientation, or disability.

Persons with disabilities have the right to request and receive reasonable accommodations. Please complete this [form](#) to assist in evaluating the reasonable accommodation request at least two weeks prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit this electronic request form by sending the application and documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257 cdar@uidaho.edu Phone 208-885-6307, Fax 208-885-9404.