

Ever wondered what the USDA Seed Laboratory does to protect and store the worlds plant varieties, how to properly grow and save heirloom seeds or how to produce your own on farm nitrogen to fertilize your vegetables. These are just a few of the topics that will be covered at the November 11-12 "Farm to Market Conference" that will be held November 11-12 in Cheyenne at the Laramie County Community College CCI Building.

There is an incredible amount to interest in growing, selling and saving local fruits, vegetables and tree nuts. On Friday the 11th, attendees will have the choice of one of four full day workshops. These workshops cover a certification course to satisfy FDA regulations on how to safely make acidified foods like pickles and salsa, a 101 course on seed breeding, production and saving, a build your own hands on hoop house workshop, and a course for farmers market managers on marketing, conflict resolution and management. On Saturday the 12th, the conference will have a full day of information on topics like grape growing for northern climates, how to effectively manage a hoop house, best soil management practices, hop production, fruit tree production, branding and marketing your products, available grants, selling wholesale using third part certification, how to safely ferment food, and what's new on FSMA. If you're a producer, backyard gardener, food processor or Ag professional, this conference has a lot of benefits for those who attend.

For more information on the conference, contact Ted Craig at ted.craig@wyo.gov or Catherine Wissner at wissner@uwyo.edu [C](#)

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