

Tuesday, January 26, 2021

<p>9am-12pm</p>	<p><b>Welcome</b></p> <p><b>MT Cottage Food Business: How this all got started</b> Jan Tusick, <a href="mailto:jan.tusick@missionwestcdp.org">jan.tusick@missionwestcdp.org</a></p> <p><b>Montana's Food Laws &amp; Rules: Cottage food &amp; farmers' markets</b> Nina Heinzinger, PhD, RS/REHS, Public Health Sanitarian, Food &amp; Consumer Safety Section, <a href="mailto:NHeinzinger@mt.gov">NHeinzinger@mt.gov</a></p> <p><b>Navigating COVID-19 Markets as a Cottage Food Operator</b> Created by Kelsey Fiedler, MS, AERO Presented by Lindsay Ganong, MS, RDN <a href="mailto:lganong@aeromt.org">lganong@aeromt.org</a> Discussion: Cottage Food &amp; Home Food Safety Successes led by Laura Finley, <a href="mailto:frosted.by.laura.finley@gmail.com">Frosted by Laura Finley, frosted.by.laura.finley@gmail.com</a></p>
<p>12pm-12:30pm</p>	<p><b>Lunch Break</b></p>
<p>12:30pm-2:30pm</p>	<p><b>Abundant Montana Directory- Your Connection to the Local Food Market</b> Lindsay Ganong, MS, RDN, Grant Programs Manager, AERO Discussion: From Beginning to Beyond Cottage Food led by Anne Little, Owner, Moonlight Kitchen (<a href="#">Website</a>, <a href="#">Abundant MT Listing</a>) <a href="mailto:solianna.mt@gmail.com">solianna.mt@gmail.com</a></p> <p><b>Packaging: Alternatives to Petroleum-Based Plastics</b> Heidi Drivdahl-Noyes, Chief EcoManiac, EcoMontana, <a href="mailto:ecomaniac.mt@gmail.com">ecomaniac.mt@gmail.com</a> Karl Johnson, Owner &amp; Operator, YES Compost <a href="mailto:karl@yescompost.com">karl@yescompost.com</a> Heather Babineau-Z, Owner &amp; Operator, Whole and Nourished, <a href="mailto:heather@wholeandnourished.com">heather@wholeandnourished.com</a></p> <p><b>Wrap up</b></p>



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United States Department of Agriculture  
National Institute of Food and Agriculture