See you at the Yelp Bazaar!

This annual, pop-up shopping party hosted by Yelp Indy features 150+ local businesses, including local makers, food, alcohol, entertainers and more and is happening Saturday, December 8! While it is too late to participate as a vendor, we encourage you to come out and support other local businesses and get a feel for the event, so you can participate next year!

This is a free event, but attendees must RSVP on this page in order to receive parking info, vendor locations and more before the event. Be sure that your Yelp email settings are *turned on* in order to receive your event confirmation. Hope to see you there!
Indiana Grown Day at the Statehouse

Indiana Grown has developed a unique opportunity for you to share the story of your business and success with Indiana legislators. We will be hosting the reception at the Indiana Statehouse during the legislative session on Thursday, March 7th, from 11 a.m. to 1 p.m.

It is free to participate and you may bring products and information about your business to share with attendees. Sampling is encouraged, but there will be no sales allowed. Please contact Dana Kosco at dkosco@isda.in.gov for more information or if you are interested in attending.

From branded apparel to promotional products, Apple Group is here to help

Apple Group, Inc. has been in the business of embroidery and screen printing for 26 years. We believe in INDIANA GROWN because we, too, are a small family owned business. We believe in supporting growth in our state and can help you promote your company by providing all your promotional needs, from branded apparel to promotional products. Click here for product ideas and contact info. Also be sure and check out the On Line Store where INDIANA GROWN products can be purchased. - Apple Group

Do you have products for Indiana schools?

The Indiana State Department of Agriculture’s Indiana Grown Program (ISDA/IG) is gathering information as part of their involvement in a Farm to School grant and in partnership with Purdue Extension (PEX), Indiana Department of Education (IDOE) and the Indiana State Department of Health (ISDH).

The information gathered will be collated into the Indiana Grown for Schools: School Food Service Resource Guide which will be distributed to all Indiana public school corporations once completed. School food service directors can then use this guide to inform their local purchasing decisions.

Participation in the Indiana Grown for Schools: School Food Service Resource Guide survey is not a guarantee of future sales and ISDA/IG, ISDH, PEX and IDOE are not responsible for the accuracy of the information you submit. Participation in the resource guide survey is voluntary. You will not be excluded from selling direct to schools if you choose not to complete the survey.

- Please click HERE to complete this short survey.

If you have any questions, please contact Heather Tallman at 317-697-5863 or HTallman@ISDA.IN.GOV.
Food Safety Modernization Act training opportunities

Purdue University is offering training events throughout Indiana to help prepare fruit and vegetable growers to meet regulatory requirements from the Food Safety Modernization Act Produce Safety Rule. This training will satisfy the training requirement for covered growers. After completing this training, growers will be eligible to complete the On Farm Readiness Review which is designed to assess grower readiness for inspection. During these Reviews, representatives from Indiana Department of Health, Purdue Extension and Indiana State Department of Agriculture will visit the farm and go through a series of questions to determine grower readiness for compliance and successful inspection. Please note, that this is not a compliance inspection, rather a consultation in preparation for compliance. Registration is available [here](#).

The Produce Safety Rule is the first regulation that establishes science-based minimum standards for safe production and harvesting of fresh fruits and vegetables. Farms that grow, pack, process, or sell fresh produce may be affected by the rule and should visit SafeProduceIN.com to learn more. There, growers can find more information about determining their status as covered or exempt farms, compliance dates and registration details for the training events. Contact Morgan Gadd at mgadd@isda.in.gov or (317) 407-5940 with any questions.

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Survey: Livestock and poultry producers

US Department of Agriculture meat grading—the program that can assign “USDA Prime” or “USDA Choice” to a steak—has not been readily available to Indiana livestock producers. The Indiana State Board of Animal Health (BOAH) and Indiana Beef Cattle Association are partnering to survey livestock and poultry producers about their interest in the service to see if a meat-grading program is sustainable in Indiana.

The results of the survey will help BOAH determine the feasibility of offering USDA grading of meat at state-inspected slaughter facilities in Indiana.

While a USDA Prime label could generate extra value for the meat, that designation comes at a cost. Unlike inspection for food safety, which is mandatory and paid for as a public health service, grading is strictly voluntary and must be paid for by the producer and/or processor. To provide grading services, BOAH staff members must complete additional, extensive training.

Meat grading is available for beef, veal/calf, lamb, pork and poultry. Producers who sell (or plan to sell) packaged meat of any of these species are asked to participate in an online survey to gauge interest.

- Click [here](#) to complete the online survey.

Surveys must be submitted by February 1, 2019.
Focused on growing your specialty food business?

Find your SPARK at the Summit. Transformational growth doesn't just happen overnight. Want to take your business to the next level? Consider attending the 2019 Specialty Food Business Summit in Chicago April 7-9, 2019. Learn from leading experts in strategic planning, brand positioning, data-driven selling, shopper marketing, purpose-driven leadership, and maximizing profit. Network with hundreds of your peers in the specialty food and beverage business. For more information on speakers and sessions, visit sfbs.specialtyfood.com.