

# Considering Small Scale Commercial Value-Added Dairy Production

This presentation will introduce you to the ins and outs of small-scale cheese, yogurt and other value added dairy production.

We'll be covering:

- How to get started
- Funding- grant and loan opportunities
- Examples of value-added businesses
- How do I decide if this is right for me?
- How to get started and regulation overview

## Featured Speakers:

Steven Brown, Finger Lakes Economic Development Center

Carl Moody, Regional Dairy Processing Specialist, Cornell Cooperative Extension

Rodney Hinz, Dairy Products Specialist, New York State Agriculture and Markets

**Location:** Milly's Pantry Kitchen and meeting room (upstairs), 19 Main Street, Penn Yan, NY 14527

**Date and time:** October 26<sup>th</sup>, 10am-2pm

**Fee:** \$30.00 per person (\$40.00 for two members of the same farm) Light lunch included.

**Please register by calling Caroline Boutard-Hunt at 315-536-5123, or visit us online at <https://reg.cce.cornell.edu/smallscaledairy> 257**

**Pre-registration is required!**



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