



## Registration for the 2019 Farmer and Chef Fair: Cut, Prep, Pair is now open!

Finger Lakes livestock farmers are invited to participate in this year's "Meat & Great: Cut, Prep, Pair" event to showcase their farm's story and products. Participating farms are will be provided event space to share your farm's story with the public. Attendees will include individual consumers, food trucks, local chefs, and food buyers. Finger Lakes chefs will also be on hand offering cooking demonstrations and food samples from local meat sourced from participating farms. New this year will be a wine, beer or spirits pairing with the food samples.

This year's event will take place **Saturday, March 9 from 3pm-6:30pm** at Hobart William Smith College in Geneva, NY in the new location, 'MyKitchen' and Common Room in the Scandling Center. Farms are able to arrive between 2-2:30 pm to set up. Each farm will be provided with a table to set up as they see fit. Table locations are available on a first come first served basis. We ask vendors to remain for the duration of the event.

Also new this year, non-perishable products may be sold, and USDA-inspected meat may be sold, if handled properly. A certificate of insurance is required for all sales and needs to be received by the registration deadline. Electrical outlets are limited in the new space, but farms wishing to use them are required to bring extension cords. Event space is located on the first floor; there is a ramp entrance into the front of Scandling Center. Farms will also be invited to enjoy demo samples and water will be available.

Registration is \$10 per farm; **deadline to register is February 23, 2019. Visit the [registration page](#).** Check may be mailed payable to: *Finger Lakes Institute at HWS* and mail your check to: Finger Lakes Institute at HWS, Attn: Food Systems Program, S. Meyer; 300 Pulteney Street, Geneva, NY 14456 and must be received by February 23 to hold your spot. For facilities or registration questions, contact Sarah at 315-781-4382 or [smeyer@hws.edu](mailto:smeyer@hws.edu). The event is listed here, please share: <https://www.facebook.com/events/219446235676841/>. The registration link can be found there as well.

For farms wishing to sell product for the cooking demonstrations, please indicate so in your registration. Only product processed at a USDA inspected facility will be able to be sold to chefs. Once you have registered you will be contacted in a separate email about the procurement process for this year's event.

Please do not hesitate to contact us with any questions you have regarding this event.

Finger Lakes Institute at Hobart and William Smith Colleges, [Sarah A. Meyer](#)  
Cornell Cooperative Extension Northwest New York Dairy, Livestock & Field Crops, [Nancy Glazier](#)  
Cornell Cooperative Extension of Ontario County, [Russ Welser](#)  
Cornell Cooperative Extension of Seneca, [Judy Wright](#)  
Cornell Cooperative Extension of Yates County, [Caroline Boutard- Hunt](#)