About the Kitchen

The Harvest Kitchen at the Extension Learning Farm is a shared-use facility available for rent on a one-time or ongoing basis. Affordable rental rates for non-profit & for-profit organizations are available. In addition to rental opportunities, Cooperative Extension delivers a wide range of hands-on, educational workshops for agricultural producers, entrepreneurs & consumers in St. Lawrence County.

The Kitchen is dedicated to Anita Figueras for her outstanding years of service as the organization’s Finance Manager, 2001-2014.

Harvest Kitchen at the Extension Learning Farm
2043 B State Highway 68
Canton, NY 13617

Kitchen Manager
Maria Flip Filippi

Phone
315-379-9192

Fax
315-379-0926

Email
harvestkitchen@cornell.edu

Website
http://stlawrence.cce.cornell.edu

A commercial kitchen available for rent by farmers, food entrepreneurs, non-profits, and private citizens

Cornell Cooperative Extension of St. Lawrence County is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and individuals with disabilities and provides equal program and employment opportunities.
What Can the Kitchen Do For You?

The Harvest Kitchen spares individuals the hassle of building or renovating a kitchen so you can focus on developing your food business in our state-of-the-art facility. Construction was completed in 2016 and the Kitchen abides by the requirements of both regulating bodies for businesses producing food: New York State Agriculture and Markets & the Department of Health. Contact the kitchen manager to share your ideas and receive technical assistance.

Kitchen Possibilities

Processing vegetables, fruits or meat
Production of canned items
Commissary for food truck
Off-site catering
Baking
& more!

We Provide:

High Quality Equipment
- Stainless steel prep tables & sinks
- CMA dishwasher with 2-minute cycle
- Wolf 6-burner gas stove (2)
- Vollrath 30 quart floor mixer
- Excalibur 50 square ft. dehydrator
- Robot Coupe vegetable slicer & dicer
- LEM meat grinder & mixer
- Robot Coupe pulp extractor/juicer
- Univex potato/root peeler
- Irinox blast chiller/flash freezer
- Robot Coupe 7 quart blender-mixer
- ARY VacMaster Impulse Bag Sealer
- Misc. manual vegetable shredders & dicers

Smallwares & Cleaning Supplies
Assorted kitchen utensils: pots & pans, baking sheets, colanders, bowls, cutting boards, measuring cups, peelers, spatulas, & more

Cleaning supplies, disposable gloves, hair nets, basic first-aid supplies

Segregated storage for tenant’s tools, ingredients & supplies
(fridge and freezer storage limited at this time)

You Provide:

Raw materials & ingredients
All packaging & labels
Specialized tools & equipment
Appropriate clothing, apron, etc.

How to Use the Kitchen

Contact the Kitchen manager to arrange a tour of the facility & access support resources

Secure appropriate insurance & permits

Complete the kitchen vendor application and return to our office

Reserve a time slot & get cooking!