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 rates for non-profit and for-profit organizations are available. In addition to rental opportunities, Cooperative Extension offers a range of hands-on, educational workshops for agricultural producers, entrepreneurs and consumers in the North Country.

Harvest Kitchen at the Extension Learning Farm
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Cornell Cooperative Extension
St. Lawrence County

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 lets you focus on developing your food business in a state-of-the-art facility, sparing you the cost and hassle of constructing or maintaining your own. Completed in 2016, the Kitchen meets all requirements of both agencies regulating food producing businesses: New York State Agriculture and Markets and the Department of Health. Contact the kitchen manager to share your ideas and receive free individualized technical assistance.

Kitchen Possibilities

Processing vegetables, fruits or meat
Production of canned items
Commissary for food truck
Off-site catering
Dried blends
Baking etc.

Rental Includes:

High Quality Equipment
Commercial grade equipment including stainless steel prep tables, sinks, stoves, dishwasher, fridge, freezer, carts, racks, scales, vegetable prep machines, floor mixer, dehydrator, meat grinder/mixer, juicer, blender-mixer, vacuum sealer, bag sealer, manual labeler, root peeler and more

Smallwares
Pots and pans, baking sheets, colanders, bowls, cutting boards, measuring cups, peelers, spatulas and more

Storage
Dry, cold and frozen storage for tenant’s ingredients, tools and finished product

Janitorial Supplies
All maintenance supplies and accessories as well as gloves and hairnets

Waste Disposal
Trash, recycling and food scraps

You Provide:

Labor/staffing
Raw materials and ingredients
Packaging and labels
Specialized tools and equipment
Appropriate clothing

How to Use the Kitchen

Contact the kitchen manager to arrange a tour of the facility and access support resources

Secure appropriate insurance and permits

Complete the kitchen vendor application and return to our office

Reserve a time slot and get cooking!