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Fairbanks, Alaska—The Cooperative Extension Service is pleased to announce the opening of its test kitchen at the University of Alaska Fairbanks for public use.

For an hourly fee, the Department of Environmental Conservation-certified facility is available for small, food-based businesses, caterers and onetime event food preparation. The idea is to aid entrepreneurs who are trying to get their businesses going but do not have access to a certified facility.

The kitchen contains two standard commercial ovens, a commercial refrigerator and freezer, three-compartment sink, hand-washing station, prep station and ample counter space. Assistance with product development and generating nutrition fact labels also are available.

The kitchen is located in the Extension state office and will also continue to be available for food product development research.

For more information, contact kitchen manager Kate Idzorek at 474-5391 or kjidzorek@alaska.edu.

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