

KANSAS LOCAL MEAT MARKETING WORKSHOPS

K-STATE
Research and Extension

ABOUT

The **Kansas Local Meat Marketing Workshops** will help small scale meat, poultry, and egg producers capitalize on the growing demand for local food. Attend to learn key marketing strategies and best practices from the experts, including fellow producers. Lunch, prepared with local ingredients, will be provided. KDA's Weights and Measures program will also offer free scale certification with paid registration.

Featured Sessions

- **Licensing and Regulations**, Kansas Department of Agriculture
- **Marketing Strategies & Best Practices**, David Bisek, Food Rise Marketing
- **Panel Discussion**, local producers and processors

Questions? Email elblair@k-state.edu.

REGISTER TODAY!

Cost: \$20 per attendee. Each workshop will cover the same content and will be held from 10AM-3PM. Register at tinyurl.com/LocalMeatKSU.

February 3, 2023 – Wichita

February 24, 2023 – Olathe

March 3, 2023 – Parsons

Hosted by the Local Foods Transdisciplinary Team at Kansas State University.

Generously sponsored by the Kansas Sustainable Agriculture Research and Education (SARE) program, KSU Global Food Systems Seed Grant, Kansas Meat Processors Association, Walton's, Frontier Farm Credit, Sedgwick County Farm Bureau, Johnson County Farm Bureau, Neosho County Farm Bureau, Allen County Farm Bureau, Kansas Farmers Union, and the Kansas Rural Center.

