

KANSAS LOCAL MEAT MARKETING WORKSHOPS



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. [[Scale testing info](#)]

REGISTER TODAY!

Cost: \$20 per attendee. Each workshop will cover the same content. Register at tinyurl.com/KSULocalMeat.

February 3, 2023 – Wichita

February 24, 2023 – K-State Olathe

March 3, 2023 – Parsons

FEATURED SESSIONS

**Licensing and Regulations:
What You Need to Know**
Kansas Department of Agriculture

**Effective Marketing Strategies &
Best Practices**
David Bisek, FoodRise Marketing

Panel Discussion
Local producers and processors

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

*Questions? Contact Erica Blair at
elblair@k-state.edu.*