

# KANSAS LOCAL MEAT MARKETING WORKSHOPS



## ABOUT

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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.

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

*Questions? Email [elblair@k-state.edu](mailto:elblair@k-state.edu).*

**K-STATE**  
Research and Extension

## FEATURED SESSIONS

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**Licensing and Regulations:  
What You Need to Know**

*Kansas Department of Agriculture*

**Marketing Strategies & Best Practices**

*David Bisek, FoodRise Marketing*

**Panel Discussion**

*Local producers and processors*

## REGISTER TODAY!

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

**February 3, 2023 – Wichita**

**February 24, 2023 – Olathe**

**March 3, 2023 – Parsons**