Making Links: Producers "Meat" Consumers

Cornell Cooperative Extension presents:

2016 Northeast Livestock Conference

Making Links: Producers "Meat" Consumers

Farmers and consumers are invited to attend the two-day conference to improve the production quality and market for locally produced meats.

Topics such as marketing, cost of production, product pricing, processing, and more will be covered.

Friday evening will feature a locally sourced dinner and presentation by keynote speaker

Jessica Ziehm,
Executive Director of the
New York Animal Agriculture Coalition.

"Animal Welfare is not Rare, It's Well Done!"

Participants will also be able enjoy a tradeshow, including local agricultural vendors, networking, wine pairing, and charcuterie!

This conference is based upon work that is supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under award number 14-LFPPX-NY-0128, Local Foods Promotion Program.

Friday

TRACK 1

It's A Meat Market

12:30 PM-1:30 PM—Registration

1:30 PM-3:00 PM—Meat Mathematics

Matt LeRoux, Betsy Hodge, and Ron Kuck

Participants will calculate actual costs of raising,

slaughtering, and selling animal. Participants will learn how local and commercial meat production differ, resulting in different carbon footprints, transportation, costs, and prices.

15 Minute Break

3:15 PM-4:10 PM—Know Your Worth Matt LeRoux

Participants will learn how farmers can advertise and how consumers can find local meat using Meatsuite.com. Learn about the Finger Lakes Meat Locker developed for consumers to store local bulk meat. Participants will also review a calculator developed by Matt LeRoux to help meat producers price their products correctly.

Friday

TRACK 2

Reasons to Give a Hamn

12:30 PM-1:30 PM—Registration

1:30 PM-3:00PM—Playing it Safe

Courtney Schermerhorn and MacKenzie Waro

Participants will learn about laws and regulations
regarding safe marketing and handling practices.

Come through the confusing array of labels and
certifications such as USDA Organic, Natural,
Grass-Fed, Certified Humane, and more!

15 Minute Break

3:15-4:10 PM—Social Meatia, Branding, and Marketing Steve Ledoux

Producers and consumers will get the chance to learn about the importance of using social media, managing farm presence, and telling your own story.

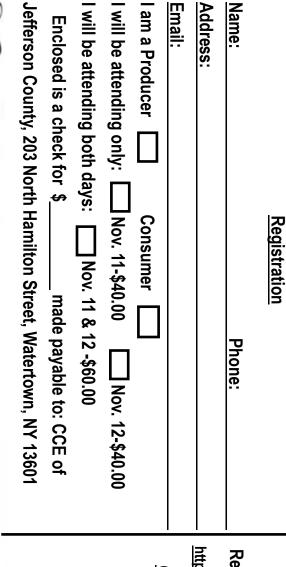
4:10-6:00 PM — Tradeshow

Participants will have a chance to network, talk to tradeshow vendors, check-in to hotel rooms, relax, and participate in a wine and charcuterie pairing!

6:00 PM The Main Course: Dinner and Keynote Speaker Jessica Ziehm Executive Director of NY Animal Agriculture Alliance

7:30 PM Making Links

Participants will be able to network.





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Register online at: https://reg.cce.cornell

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Featured speaker: Jessica Ziehm, Executive Director NY Animal Agriculture Alliance

Other speakers:

Matt LeRoux: Ag Marketing Specialist, CCE Tompkins County

Kathleen Harris: Marketing & Processing Coordinator at Northeast Livestock Processing Service Company

MacKenzie Waro: Harvest NY Livestock Processing and Marketing Specialist

Steve Ledoux: Owner of Adirondack Beef Company, Croghan, NY; Sales Account Manager at AgroLiquid Fertilizers

Courtney Schermerhorn: Site Manager for Midway International, LLC, Watertown, NY

Betsy Hodge: Livestock Educator, CCE St. Lawrence County

Ron Kuck: Dairy and Livestock Educator, CCE Jefferson County

Jordan Brandt: Owner of Red Barn Meats Inc., Croghan, NY

Saturday

TRACK 3
Making the Cut:
The Steaks Have Never Been Higher

8:15-9:00 AM Registration

9:00-9:15 AM—Meating Expectations Ron Kuck and/or Kathleen Harris

Participants will receive an introduction of USDA cattle grading, improving health, feed lot success, and customer satisfaction.

9:15-9:45 AM—Know Your Cuts *MacKenzie Waro*

Participants will have the opportunity to learn different meat cuts such as primal and retail cuts.

9:45-11:00 AM—Cleaver Cutting Jordan Brandt and Ben Ferguson

Local meat processor and butcher Jordan Brandt will demonstrate the break-down of an animal and different cuts.

30 Minute Break—Tradeshow

11:30 AM-12:15 PM—What's the Process Kathleen Harris and MacKenzie Waro

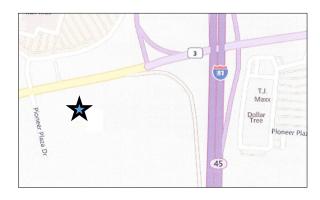
Participants will learn how to work with your processor to get the right cut and maximum quality to fit their needs.

12:30-1:30 PM—Marvelous Meat Marketers Jordan Brandt, Steve Ledoux, Kathleen Harris, and Courtney Schermerhorn

Producers and consumers will get an opportunity to listen to different marketing schemes, regarding the many options local meats are made available. Different marketing topics will include retail, Community Supported Agriculture, value added, wholesale, and institutional marketing.

Directions to the Ramada Inn

- •Take Exit 45 off I-81
- •Travel West on NYS Route 3, Arsenal St.
- •Travel approximately 300 yards
- •Ramada Inn is on the left



For more information, contact:

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- or -

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Ramada Inn, Watertown NY

November 11, 2016 12:30 p.m. - 7:30 p.m.

November 12, 2016 8:15 a.m. - 1:30 p.m.

