

Oakley Local Food Producers Workshop Agenda

February 27, 2026

Buffalo Bill Cultural Center, Sitting Bull Room

3083 US Hwy 83, Oakley, KS

| Time | Topic | Speaker |
|----------------------|--|--|
| 8:30 - 9:00 | Registration | |
| 9:00 - 9:05 | Welcome & Housekeeping | Ryan Engel |
| 9:05 - 9:30 | Food Safety & Egg Sales Regulations | KDA |
| 9:30 - 10:00 | Meat & Poultry Sales Regulations | KDA |
| 10:00 - 10:30 | Navigating Food Sales Tax | KDOR |
| 10:30-11:00 | Q & A on Regulations | KDA, KDOR |
| 11:00 - 12:00 | From Concept to Consumer: How the Kansas Value-Added Foods Lab Can Help You! | Karen Blakeslee, Kansas Value Added Foods Lab |
| 12:00 - 12:30 | LUNCH – Provided with registration | |
| 12:30 - 1:30 | Marketing for Direct-to-Consumer Sales | Dr. Cheryl Boyer, professor, K-State Horticulture |
| 1:30 - 2:00 | High Tunnels | Matt Bender, Jay Harris |
| 2:00 - 3:00 | Producer Panel | TBA |
| 3:00 | Closing Remarks & Evaluation | |

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