

Parsons Local Food Producers Workshop Agenda

March 6, 2026

Time	Location	Topic	Speaker
8:30 - 9:00		Registration	
9:00 - 9:05	103	Welcome & Housekeeping	Christina Holmes
9:05 - 9:45	103	Stronger Together: SBDC Support & Resources for Producers	Amy Sawyer and Mindy Lee Small Business Development Center
Panel Discussion			
9:50 - 10:40	103	Growing Together: Strengthening Our Local Food Chain	Jeffrey Murphy Misty Morning Farms Diamond R Cattle Toast G&W
Lunch			
12:10 - 12:40	103		
Keynote			
12:40 - 1:10	103	The Growing Growers Farm Apprenticeship Program	Cary Rivard K-State Extension
Breakout 3			
1:15 - 2:05	103	Organic Insect Management	Cary Rivard K-State Extension
	105	Sales Tax in KS	Kansas Department of Revenue
Breakout 4			
2:10- 3:00	103	From Concept to Consumer: Selling Foods Direct to Consumers	Karen Blakeslee K-State Extension
	102	Regulations for selling meat and poultry	KDA Meat and Poultry
Breakout 5			
3:05 - 3:50	103	SPREAD THE LOAF: A Collaborative Model for Local Sourcing and Shared Impact	Heather and Roger Horton, co-owners of TOAST
	105	Double Up Foods Bucks	Erin Bishop, K-State Extension
Final Session & Wrap-up			
3:55-4:00	103	Evaluations and door prizes	

* The Annual Kansas Senior Farmers Market Nutrition Program (KSFMNP) training is required for all new farmers. Returning farmers are welcome to attend a training or review the training materials on our website. The training will cover rules and regulations of the program, program updates, the yearly *Authorized Farmer Agreement* paperwork, and Civil Rights training as required to participate as a farmer in KSFMNP. Visit our website for the farmer agreement and additional information <https://www.kdhe.ks.gov/1048/Farmers-Growers>.

All farmers wishing to participate must submit an *Authorized Farmer Agreement* by June 1, 2026.

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