



Saturday, April 29

9 a.m. to 3 p.m. at the Celebration Centre and Bar K Bar Arena in Lyons

WORKSHOPS

9 a.m.

[Kansas agritourism](#)

Kelsey Wendling, Kansas Agritourism

Learn how agritourism works in Kansas and how to find current businesses. Participants will also share how you can start your own agritourism business.

10 a.m.

How to buy beef from a farm

Jeff Jones, Jones Cattle Company

Are you confused about how to buy meat directly from a farm or ranch? Jeff Jones will simplify the process, explain confusing terms and answer any questions you might have.

11 a.m.

From cottage kitchens to commercial kitchens

Laurie Bruce, Bruce's Bullseye Farm

Bruce's Bullseye Farms will be sharing their journey and experience into the world of commercial kitchens and how they tie this dream into their first-generation farming operation. This is an interactive session where you will be encouraged to ask questions and interact as you follow along on their journey.

Noon

Making local food connections with child nutrition programs

Barb Dewey, Kansas State Department of Education Farm to School Program

Local foods provide children an opportunity to learn about food sourcing, nutrition and health. We will discuss how producers can encourage and advance local food initiatives. This is an opportunity to learn about current grant projects incorporating local foods in child nutrition programs.

1 p.m.

Building a local community around food

Panel discussion

Shop Kansas Farms and the Harvest Hub of Rice County will explain how they are building an economic and community development model around the three components of a local food system: production, processing and distribution. You will learn practical ways that Shop Kansas Farms can help your community do the same.

2 p.m.

Beekeeping 101

Chad Gilliland, Next to Nature Farm

Learn the basics of beekeeping and how to make value-added products from their sweet production.