

Round 1: 9:45-10:45 AM

“Preserve it Fresh, Preserve it Safe – Hot Topics in Home Food Preservation”

Description: Preserving food at home is a great way to preserve food for later use and a great way to reduce food waste. But, there are many questionable, and unsafe, methods being used. Let's learn how to Preserve it Fresh, Preserve it Safe!

Room: Konza Prairie A

Karen Blakeslee (K-State Research and Extension)

Karen Blakeslee is the Coordinator of the Rapid Response Center and Co-Director of the Kansas Value Added Foods Lab with K-State Research and Extension. She has a B.S. in Food Science and M.S. in Foods and Nutrition from Kansas State University. Prior to her Extension career, she worked in food manufacturing. One of her roles is teaching food safety in many areas, including home food preservation.

Facebook: <https://www.facebook.com/KSREfoodie>

Twitter: @KSREFoodie

Website: <https://www.rrc.k-state.edu/>

“How to Sell & Promote Your Livestock Products in the Direct-to-Consumer Market”

Description: The pandemic brought many challenges but also opportunities like social media marketing of produce and livestock products to skyrocket. Hear from direct-to-consumer livestock marketers, Katie Carothers of KCK Farms, Chad Basinger of Basinger's Beef and Kaden and Emily Roush of R Family Farms, to see how the pandemic shifted their strategies and advice for getting your own marketing started.

Room: Konza Prairie C

Katie Carothers (KCK Farms), Chad Basinger (Basinger's Beef), Kaden and Emily Roush (R Family Farms)

Katie Carothers grew up on a farm in central Kansas where her dad and brother still farm and ranch together. She attended Kansas state university and after a few years met Gregg, her husband of 10 years. He also graduated from Kansas state university and now farms and ranches with his brother, dad and uncle. After a few years of living here Katie realized she wanted to do something that was hers, so she started a farm to fork business in her backyard with cattle, pigs, chicken and lamb. She has shipped her homegrown meat to 47 states so far and is loving watching her new brand grow.

Chad Basinger is a first-generation farmer who started farming in 2001. He raises wheat, milo, soybeans, and most recently cover crops over the last 8 years. Chad has a cow/calf herd along with backgrounding calves and running calves in the Flint Hills. In 2010 he married Cassandra and together they have 4 kids. They decided to start direct marketing our home raised beef directly to the consumer. BASINGER'S LLC was formed in 2018 and through it, they sell a wide variety of beef products from beef born and raised on the farm. These include quarters, halves, wholes, snack sticks, jerky, summer sausage, steaks, roasts, hamburger, bratwursts, and most recently beef hot dogs.

Kaden and Emily Roush own and operate R Family Farms, a niche pig farm and meat purveyor near Lebanon, Kansas that specializes in the Berkshire heritage breed of pork and focuses on old style outdoor reared production practices with modern day technology to bring a superior quality pork to market. They started selling retail and wholesale cuts of pork under a private label in 2017, but have been niche

marketing their pork in various ways for almost 15 years. The events of 2020 propelled R Family Farms into a new era of shopping from home, and what started as feeding friends down the road with heritage pork, has expanded into shipping their pork, and proteins from neighboring farms, nationwide every week.

FB: @LocalKansasBeef, @RFamilyFarms

Instagram: kck_farm, RFamilyFarms

Website: www.kckfarm.com, www.localkansasbeef.com, www.rfamilyfarmsks.com

“Diversifying the Farm”

Description: Learn about the opportunities, challenges and mechanisms needed to diversify an agricultural operation and enter the specialty crop sector in either a direct to consumer or wholesale manor. Discussion will include enterprise budgets, equipment needs, food safety regulations, post-harvest handling, and sales and marketing options.

Room: Konza Prairie B

Scott Thellman (Juniper Hills Farms)

Scott Thellman is first generation farmer and owner of Juniper Hill Farms, LLC, a diversified farm producing organic and conventional vegetables, row crops and hay located in Douglas County, Kansas. He has a passion for organic and sustainable agricultural production, post-harvest handling, food systems, and the economics of growing. A graduate of Iowa State University, Scott returned to Kansas in 2014 to continue growing his agricultural operation while also working to strengthen the region's food systems to better serve his local and regional communities with fresh and affordable locally grown produce. In March of 2020, during the onset of the Covid-19 pandemic, Scott and a local meat distributor launched Sunflower Provisions, an online local grocery marketplace for quality produce, proteins, and provisions to help deliver food to their local community and beyond. Scott sits on the boards of the Kansas Land Trust, the Kansas Specialty Crops Growers Association, and the Douglas County Farm Bureau. He is also member of the Douglas County Food Policy Council and Growing Lawrence. Scott has been recognized as Kansas Farm Bureau's Young Farmer of the Year in 2019, and was recognized nationally as a top ten Young Farmer and Rancher by the American Farm Bureau in 2020.

FB: @juniperhillfarmsks, @sunflowerprovisions

TW: @juniperhillfarmsks, @sunflowerprovisions

Website: www.jhf-ks.com, www.sunflowerprovisions.com

“Legal Considerations for the Next Generation”

Description: Learn practical and legal guidance for you as young farmers and ranchers to take back to the farm. The workshop will discuss doing business with family, and transitioning agricultural operations to the next generation.

Room: Kings A

Wendee Grady (Kansas Farm Bureau Legal Foundation)

Wendee Grady has worked as an attorney in small and large private firms, was chief counsel for a state agency, and now provides legal education and guidance to individuals in her role as the Director of the Kansas Farm Bureau Legal Foundation. Her well-rounded experience helps her serve the members of Kansas Farm Bureau when they face their own legal issues.

Website: <https://www.kfb.org/KFB-Legal-Foundation>

“Change is in the air! Blood is in the water! Is that YOUR sweat on the plow?”

Description: Kansas Farm Bureau advocacy and lobby teams will provide an update on the happenings in Washington, DC and Topeka. With the change in administration and control of Congress there is plenty to talk about. Closer to home, the silly season of 2022 campaigning has already taken off. Where can Farm Bureau make a difference? How can I engage as a young producer?

Room: Kings B

Ryan Flickner (Kansas Farm Bureau)

Kansas Farm Bureau Advocacy and Lobby Teams

Round 2: 11:15 AM-12:15 PM

“Traveling Field Meals For Your Favorite Farmers”

Description: Down and dirty ideas, recipes and tips for taking piping hot and tasty meals to your farmer and their working crew. Let's Get Cookin', Chef Alli.

Room: Konza Prairie C

Chef Alli

Chef Alli is on a mission to strengthen families through enabling kitchen confidence and encouraging better food relationships. As a Kitchen Crusader, she seeks to inspire dinner time success by helping family cooks find the time, recipes, and resources to feed their hungry families. Chef Alli and her husband, Pat, along with their three hungry sons, live in rural NE Kansas where they enjoy raising cattle, country living, clean air, and muddy back roads. Their family also includes tons of barn cats, 2 Aussies, a big black lab, and one fat lap-dog, Lucy Doodle the Poodle.

FB: Chef Alli

Website: www.chefalli.com

“Cow-Calf Production Problems and the Way You Deal With Them – PI-BVD, Neospora, Johnes Disease”

Description: Learn about new technologies to detect, dealt with and prevent loss from herd health problems like PI-BVD, Neospora and Johnes Disease. Sample preparation, test interpretation and information on how to handle positive animals will be covered in this workshop.

Room: Konza Prairie A

Dr. Donald Coover (SEK Genetics)

Don Coover is a licensed veterinarian and a rancher located near Galesburg, Kansas. Besides operating his own cow-calf operation, he owns and manages SEK Genetics, Inc. with Dr. Clem Neely, DVM. As a veterinarian, Don's primary interest is in the application of technology to enhance the efficiency of beef cattle production, especially cow-calf operations, and to help producers most efficiently address the beef consuming public's demand for a wholesome, nutritious, palatable, consistent product. Dr. Coover is a 1973 graduate of the United States Military Academy at West Point, New York, with a B.S. degree in engineering. After serving on active duty in the Army as a Military Intelligence cryptographic operations officer and aircraft (helicopter and fixed wing) pilot, Don decided to pursue a career in veterinary medicine, graduating from Kansas State University in 1986 with a doctorate degree in veterinary medicine.

Website: www.sekgenetics.com

“Cotton Production in Kansas”

Description: Hear about a big picture perspective of cotton in Kansas. This workshop will cover the history, current acres, how it grows, production practices, ginning, marketing, and future prospects of cotton in the sunflower state.

Room: Konza Prairie B

Rex Friesen (*Southern Kansas Cotton Growers Cooperative, Inc.*)

Rex Friesen grew up in central California, surrounded by cotton. Rex graduated with a Bachelor's degree in biology from California State University, Fresno, followed by a Ph.D. in Population Biology from the University of California, at Riverside. He served in a post-doc position in Hawaii for almost 4 years before joining the Texas AgriLife Extension at Ft. Stockton (SW Texas) for another 5 years. In 2000, his wife and family came to Winfield, Kansas, to supervise a field scouting program for Southern Kansas Cotton Growers, to assist producers in growing cotton. Rex now serves as consultant and public relations representative for SKCG.

Website: www.kansascotton.com

“Making Cover Crops Work for You”

Description: Learn about practical suggestions for including cover crops in a crop rotation and how to make them profitable.

Room: Kings A

Dale Stickler (*Green Cover Seed*)

Dale Stickler was raised on a farm in southeast Kansas. He attended Kansas State University and graduated with a Bachelor's degree in Science Education and Agronomy and a Master's degree in Agronomy. Dale taught at Cloud County Community College for 15 years and has worked as an agronomist in private industry since 2005. He owned and operated his own ranch until recently when he moved to Iola, Kansas. Dale is the author of several books including, “The Drought Resilient Farm”, “Managing Pasture” and the upcoming “Restoring Your Soil”.

Website: www.greencoverseed.com

“Grain and Livestock Marketing 101”

Description: Attend to hear a review of fundamental and technical analysis on grains and livestock. The workshop will also cover an introduction to available marketing tools.

Room: Kings B

Matt Hines (*Loewen and Associates, Inc.*)

Matt Hines has been a licensed commodity broker specializing in grain and livestock operations as well as commercial consulting since 2004. Since graduating from Kansas State University in 1999 with dual degrees in Agricultural Economics and Milling Science & Management, Matt has merchandised grain for not only small cooperatives but large commercial facilities and direct from producers. He served as Chairman of the Market Structures Committee for American Farm Bureau Federation and is currently a board member for Kansas Farm Bureau's VOTE FBF and appointed to the Ag Advisory Committee for the Commodity Futures Trading Commission.

TW: @hines518

Website: www.loewenassociates.com

“Industrial Hemp for Fiber and Grain Production - How Kansas farmers and manufacturers can shine in this new industry.”

Description: This session is focused on the manufacturing potential of fiber and grain industrial hemp production and how you as farmers can shine in building this new industry. Learn about American grown, American processed, American manufactured hemp.

Room: Kings C

Melissa Nelson (*South Bend Industrial Hemp*)

Melissa Nelson is owner and crop research scientist of Performance Crop Research (PCR) and is located in Great Bend, Kansas. She has experience in efficacy, GLP Residue and GMO work. Melissa is also co-owner of South Bend Industrial Hemp. South Bend focuses on helping grow the hemp industry in Kansas. Along side her husband and brother-in-law they grow for flower, which supplies our CBD line. All made right here on the farm. South Bend also grows dual purpose varieties and working towards developing the grain and fiber industry as well. SBIH has opened the first fiber processing facility in the Mid-west and continues to drive the industry forward with the focus of farmer's first.

FB: <https://www.facebook.com/groups/SouthBendHemp>

IN: <https://www.instagram.com/southbendhemp/>

Website: www.sbihprocessing.com

Round 3: 2:15-3:15 PM

“Conservation Assistance Opportunities for Young Farmers and Ranchers”

Description: Hear an overview of the opportunities for young farmers and ranchers through the Natural Resources Conservation Service (NRCS), an agency under the U.S. Department of Agriculture. This workshop will discuss agency structure and highlight technical and financial assistance available through NRCS.

Room: Konza Prairie B

Luke Westerman (Natural Resources Conservation Service)

Luke Westerman grew up in eastern Woodson County near the town of Piqua. Luke graduated from Kansas State University with a degree in Wildlife and Fisheries Biology and received a master's degree from Emporia State University in Environmental Biology. Luke has been with the Natural Resources Conservation Service for 19 years. Luke is the Supervisory District Conservationist for the Eureka Management Unit. He covers Greenwood, Elk, Chautauqua, Woodson and Wilson Counties. Luke is married to Mindy and they have four children.

FB: USDA

TW: @NRCS_Kansas

Website: www.ks.nrcs.usda.gov

“From the Field to the Farmers Market”

Description: Four of Manhattan Farmer's Market vendors will share their experiences on how they got started, what it takes to manage a booth and answer your burning questions on selling at a local farmers market. Panelists include Britt's Farm, A&H Farms, Piccalilli Farm and

RemeBees who have all participated or managed the local Manhattan Farmers Market, which is hosted every Wednesday and Saturday, and has been running for over 30 years.

Room: Konza Prairie C

Angela Britt (Britt's Farm), Andrea DeJesus (A&H Farms), Nat Bjerke-Harvey (Piccalilli Farm), Deon Toy (RemeBees)

Britt's Farm is a three generation produce farm located in Manhattan, KS. Angela Britt, along with her husband Richard and their seven children own and manage the farm. They offer direct sales in their farm store and at area farmers markets and sell wholesale to a variety of other producers and small stores including the local Hy-Vee grocery stores in Kansas and Nebraska. They run a pumpkin patch and offer other on the farm agritourism activities such as strawberry picking and a 25 acre sunflower field. They grow and sell bedding flowers and vegetable plants that are sold at their store and farmers markets. Angela began selling at farmers markets the summer of 2003. Since then she has sold at a number of different markets and served in various leadership positions. She is currently on the board of the Manhattan farmers market.

Andrea DeJesus grew up in the Manhattan area doing fruit and vegetable farming. She attended K-State where she completed her bachelors and masters in accounting. They moved away for 6 years to follow the Army, but in 2008 they moved back to the Manhattan area. Within a few years they had purchased farm ground and began farming again! Andrea is in her 8th year of being the President of the Downtown Farmers Market of Manhattan and she often helps other markets get started. A & H Farm is a regular vendor at over 5 markets a week during peak season.

Nat Bjerke-Harvey and his wife Alison are first generation farmers and owners of Piccalilli Farm a diversified market garden farm south of Manhattan. They have been in production for 8 seasons - growing vegetables organically on an acre, doing year around production of specialty crops and microgreens, raising pastured poultry, dairy goats and recently adding a value-added bakery business to their farm.

Deon Toy has served over 24 years in the military, received many accolades for accomplishments during that time. Since my retirement he has graduated auctioneer school and became an auctioneer. Deon later moved on to become a master beekeeper through the University of Montana's beekeeping program while assisting the wife in growing a successful business utilizing hive products. RemeBees sells different, carefully researched, local apiary products and home remedies like raw, local honey, creamed and infused honey, soaps, shampoo bars, salves, candles, wax products, and more.

FB: @Brittsfarm, @AandHFarm, @PiccalilliFarm, @RemeBees

IN: BrittsGardenAcres, Piccalilli_Farm, Remebees

Website: www.brittsfarm.com, www.aandhfarm.com, www.piccalillifarm.com, www.remebees.com

“Social Media Marketing – Learn from Agriculture Experts who use it everyday”

Description: See what it takes to run and maintain a social media channel and audience in the agriculture industry from three women who are using platforms for their business, a university

or everyday life. Wrenn Pacheco, Taylor Kennedy and Macey Mueller, will be panelists who are looking to share their tips and tricks for social media to help you improve however you use social media today!

Room: Kings B

Wrenn Pacheco (*Pacheco Beef & Cooking with the Cowboy*), Taylor Kennedy (*K-State Research and Extension*), and Macey Mueller (*Circle M Cattle Co*).

Wrenn Pacheco has a passion for sharing her family's ranching story through food. For the last five years she and her husband, Arturo, have connected with consumers through sharing their family recipes on their food blog Cooking with the Cowboy. They have also used social media to share their everyday life caring for cattle in the flint hills. This past spring the Pacheco's launched their ranch to their table beef business Pacheco Beef. Pacheco Beef not only has an online presence with the option to ship beef in Kansas, but also a store front on the main street of Alma, KS. Arturo and Wrenn are stocker operators as well as have a cow/calf operation in Wabaunsee County.

Taylor Kennedy is the digital media specialist within the Department of Communications and Ag Education at K-State. In her role, Taylor's objective is to communicate the impact of K-State Research and Extension to constituents and opinion leaders from across the state as well as consult on digital media solutions for the College of Ag. Most weeks, you can find her wielding a camera, designing graphics on the fly, preaching SEO and social in extension trainings, or dodging grass burrs and cacti on a field shoot in the middle of nowhere Kansas. Taylor was formerly a social media specialist at Oklahoma State University.

Macey Mueller is a ranch wife/farm mama from Halstead, Kansas. She uses her experience in the agriculture industry to write for several state and national publications and share her #myksfarmlife adventures on social media. When she's not writing or wrangling her four kiddos, she and her husband Josh stay busy running their custom backgrounding operation, livestock auction barn and family farm.

FB: @PachecoBeef, @CookingwiththeCowboy, @KStateRE, @Macey.Mueller427

TW: @KStateRE, @Taylorcontaco

IN: PachecoBeef, Cookingwiththecowboy, KStateRE, TaylorContaco, Macey.Mueller

Website: www.pachecobeef.com, www.cookingwiththecowboy.com, <https://www.ksre.k-state.edu/>

“Thinking Honestly, Creatively and Strategically About Your Farm and Your Future”

Description: How we think influences our words and our actions. How we think can have a substantial impact on our success in farm business management and in our relationships. In this session we will consider what it means to think honestly, creatively and strategically about the management of your farm operation. We will explore resources, tools and management behaviors that can help you move in the direction of managing your farm and your family life successfully, which can help you move toward meeting your farm and family goals.

Room: Konza Prairie A

Kevin Herbel (Kansas Farm Management Association)

Kevin Herbel serves as the Executive Director of the Kansas Farm Management Association (KFMA) program and the K-MAR-105 Association (KMAR). In this position he provides guidance and leadership to

the statewide KFMA program and facilitates use of the KFMA data. The KFMA motto, "Building Strong Relationships...Producing Excellence," is achieved as KFMA Economists work to provide farm-specific financial management information to KFMA members through one-on-one advising relationships, and as an extensive database is made available for use in Agricultural Economics research, teaching and extension programs. Kevin's career has included serving Kansas farm decision makers with record keeping assistance, in-depth whole-farm and enterprise analysis, benchmarking, labor management, tax planning and transition planning, all with a goal of improved farm business and family decision-making. He received his B.S. degree in 1988 and his M.S. degree in 1991 both in Agricultural Economics at Kansas State University.

FB: <https://www.facebook.com/KSFarmMgmt>

Website: <https://agmanager.info/kfma>

"Work Life Balance and the Influence of Mental Health"

Description: Hear training examples of how to pull through difficult circumstances on the farm family and/or business. You will also learn a little bit about each other and, while realizing a lot of diversity, we still have a common theme and are working toward common goals for our loved ones.

Room: Kings A

Kyle and Tiffany Lechtenberg (*NorthView Family Farms*)

Kyle and Tiffany Lechtenberg started NorthView Family Farms as a small family cow calf business to a commercial hay business back to a diversified row crop, cattle and hay farm. Through the past 18 years in Boyd County, Nebraska, their common thread has always been people, feed and cattle. Based in Washington DC, Kyle & Tiffany Lechtenberg served on a committee of 12 farmers advocating, speaking and leading across the country for American Farm Bureau YF&R program. However, the most important success is to serve their marriage and 4 healthy kids being raised on a farm. For 12 years, Kyle has maintained 5 full time employees and 3-4 seasonal employees for the farm. In 2021, the farm office was moved to Oakland, Nebraska where Kyle is working with over 70 employees for his uncle, Dr. Kelly Lechtenberg with Midwest Vet Services, INC. The expanded farm now consists of 2000 acres in Boyd County, as well as the 5000 head/1500 acre farm in Burt County.

FB: <https://www.facebook.com/kyle.lechtenberg>

IN: lechtenbergkyle

Website: www.nvffarms.com