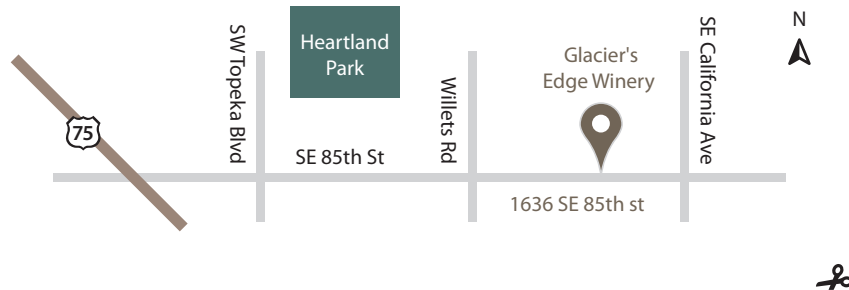


Glacier's Edge Winery is located 1 3/4 miles east of Topeka Boulevard on 85th Street. If you are traveling from Topeka, you may either:

- 1) Head south on U.S. Highway 75 to the Topeka Boulevard exit. Take the exit and turn north. At the first intersection, turn right onto 85th Street and travel 1 3/4 miles to the winery.
- 2) Head south on Topeka Boulevard to 85th Street, the first major intersection south of Heartland Park Race Track. Turn left onto 85th Street and travel 1 3/4 east to the winery, on the north side of the road.

If you are not traveling from Topeka, please navigate to 1636 SE 85th Street, Wakarusa, Kansas. Call the Shawnee County Extension Office for further assistance.



Starting a Small Food Business

Name _____

Address _____

City _____ ZIP _____

Phone _____ Email _____

Registration (includes lunch):

___ \$25 (early registration until June 10)

___ \$40 (June 11-17)

Checks payable to Shawnee County Extension Council. We are unable to accept credit cards. Return registration and payment to:

Shawnee County Extension
1740 SW Western Ave.
Topeka, KS 66604

To learn more, contact Cindy Evans, Shawnee County Extension Director, at cevens@k-state.edu or 785-232-0062 ext. 110.

A K-State Research and Extension Workshop

STARTING A SMALL FOOD BUSINESS

8 a.m. to 4:30 p.m.

Tuesday, June 21

Glacier's Edge Winery

1636 SE 85th St.

Wakarusa, KS 66546

K-STATE
Research and Extension

Shawnee County

CoreFirst
Bank & Trust
Trust & Investment Services



Next step

Download a detailed agenda and workshop objectives at shawnee.k-state.edu or visit the Shawnee County Extension Office in Topeka. Register for the workshop by mailing the attached form.

Contact Cindy Evans, Shawnee County Extension Director, at cevens@k-state.edu or 785-232-0062 ext. 110.

Get in the mix

Are you ready to take your tried-and-true food product to the next level? Discover the recipe for success at Starting a Small Food Business, a one-day workshop hosted by Shawnee County K-State Research and Extension and CoreFirst Bank & Trust.

Workshop benefits

This workshop is packed with information entrepreneurs need to develop a food product from concept to consumer. Attendees will take home valuable knowledge, including:

- Product-development assistance from K-State's Value-Added Food Center.
- Farmer's market rules and regulations.
- Setting up a licensed kitchen.
- Alternative use of an incubator kitchen.
- Labor laws and your workforce.
- Kansas Department of Agriculture marketing and grant resources.
- Business plan development from the Washburn Kansas Small Business Development Center.
- From the Land of Kansas trademark program.

You'll also hear firsthand accounts and success stories from local entrepreneurs eager to share their advice. Enjoy learning from:

- Mike and Lisa Steinert, Glacier's Edge Winery, Wakarusa
- Bill and Angie Anderson, Cashmere Popcorn, Topeka
- Rex and Shannon Rees, Rees Fruit Farm, Topeka

