



**Getting Your Product on Shelves at Your Local Food Coop**

"Getting Your Product on Shelves at Your Local Food Coop," is a webinar on Monday, March 27, at 10am, where Chequamegon Bay Food Coop's Marketing and Membership Coordinator Sara Beadle and the owners of Hermit Creek Farm will share how to sell food products at your local food retail cooperative.




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**Speaker:**  
**Sara Beadle**



Sara Beadle is the Marketing and Member Services manager at the Chequamegon Food Co-op in Ashland, WI. She has been with the co-op for two and half years, after graduating from Northland College with a degree in sustainable community development. Sara does a little bit of everything at the co-op but is focused on the co-op's community impact and marketing efforts. Or in short, she takes a lot of photos, makes a lot of posters, and plans all the co-op's events.




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**Speakers:**  
**Landis & Steve, Hermit Creek Farm**



Hermit Creek Farm owners have practiced regenerative farming in Northern Wisconsin since 1993, growing and delivering local organic produce, pastured pork, and grass-fed lamb. They will share how they started selling products at their local food coop.




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**2023 FEED WEBINAR SERIES**

**Facilitator: Lissa Radke**

Community Development Educator  
Ashland County  
University of Wisconsin-Madison  
Division of Extension

**Extension**  
UNIVERSITY OF WISCONSIN-MADISON  
COMMUNITY FOOD SYSTEMS

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**2023 FEED WEBINAR SERIES**

**WISCONSIN** University of Wisconsin-Madison

**Extension** University of Wisconsin-Madison

**Community Food Systems** Division of Extension

**CHEQUAMEGON FOOD CO-OP**

**Food Entrepreneurship ecosystems Development**

**2023 FEED WEBINAR SERIES**

**FEED SUMMIT**

Save the Date!  
FEED Summit - Green Bay 2023  
November 13-14, 2023

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**Virtual Spring 2023 Workshop Series**  
Tips for Food and Farm Business Success

**2023 FEED WEBINAR SERIES**

<b>March 9</b> The Sweet Taste of Success: Safe, Value-Added, Maple Products 6:00 - 7:00 PM	<b>April 3</b> Getting to Know Your Local Small Business Development Center (SBDC) 1:00 - 2:00 PM
<b>March 13</b> Selling at the Farmers Market: Case Study of Selling Eggs at the local Farmers Market 10:00 - 11:00 AM	<b>April 10</b> Navigating Business Resources with the Help of Your Local Business Incubator 10:00 - 11:00 AM
<b>March 20</b> Starting a Mobile Food Business: Working with a Shared-Use Kitchen 1:00 - 2:00 PM	<b>April 17</b> Local Foods - Safe Foods: Starting a Farm- or Home-Based Food Business in Wisconsin 10:00 - 11:00 AM
<b>March 27</b> Getting Your Product on Shelves at Your Local Food Coop 10:00 - 11:00 AM	<b>April 24</b> Successfully Find Customers for Your Food Business: Lessons from a Wisconsin Food Cooperative 1:00 - 2:00 PM

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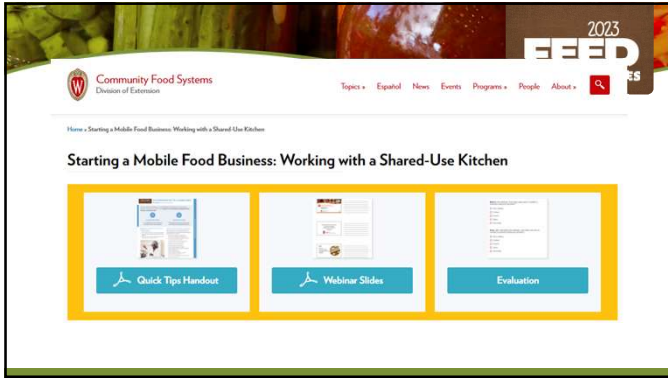
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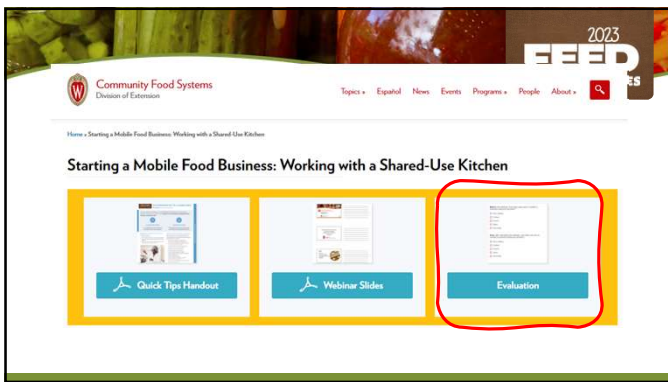
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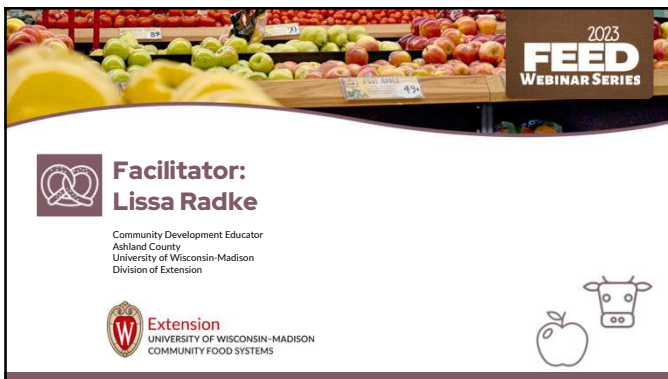
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**Getting Your Product on Shelves at Your Local Food Coop**



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**Getting to Know Your Local Small Business Development Center (SBDC)**

Monday, April 3<sup>rd</sup>, 2023, 1:00 - 2:00 pm

The fifth webinar in the series, "Getting to Know Your Local Small Business Development Center (SBDC)" will hear from SBDC Business Consultant David Stauffacher about how to work with your local SBDC and how SBDCs across Wisconsin help food entrepreneurs start and grow their businesses.



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**Virtual Spring 2023 Workshop Series**  
Tips for Food and Farm Business Success



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