



January 2026
Local Food Town Hall



K-STATE Research and Extension | Local Food Systems

Today's Agenda:

- Presentations:
  - Double Up Protein Bucks – Emily Lysen, Lawrence Farmers Market
  - "The Table We Share" Documentary – Jessica Ramirez, Brock Edwards, K-State
  - State Food Policy Council Update – Nick Levendofsky, Council Chair

- Program Updates from Across the State
  - Funding, grant programs, and staffing changes
  - Upcoming events
  - New resources or opportunities

- Evaluation

Notes & Recordings of all Town Halls can be found at: https://www.k-state.edu/kansaslocalfoods

Welcome Poll:

- Have you attended a quarterly Local Food Town Hall in the past?
  - Yes, more than one time
  - Yes, one other time
  - No, this is my first
  - I'm not sure

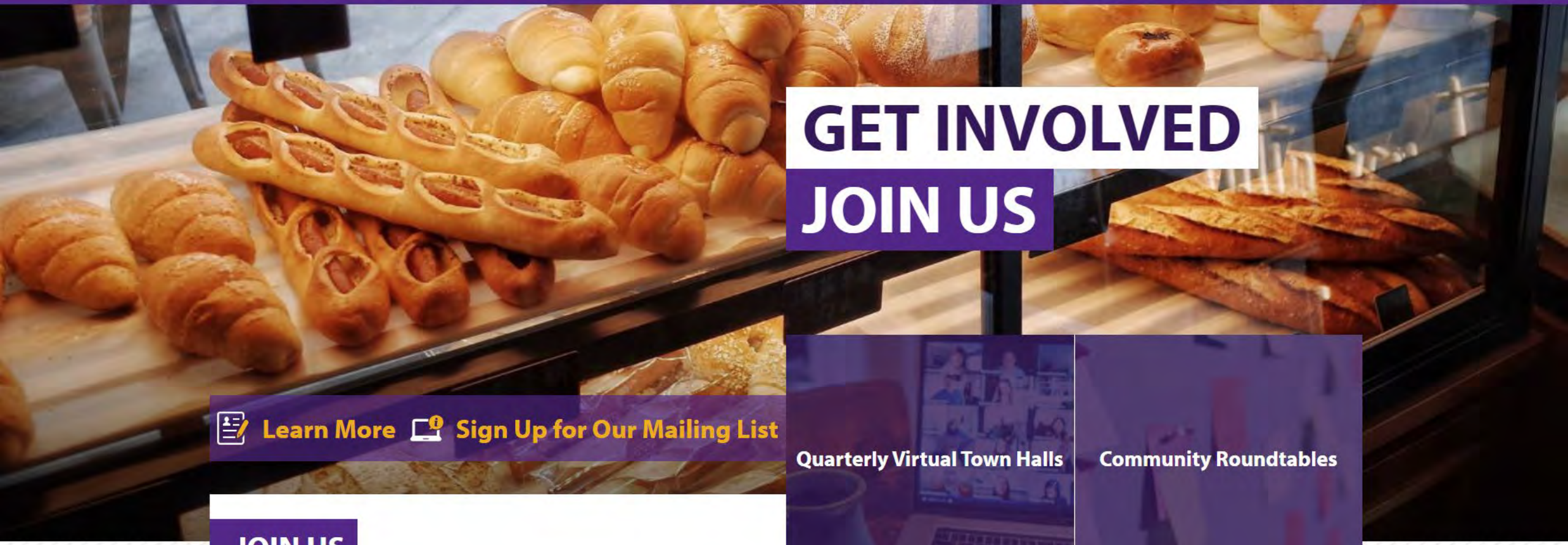
Notes & Recordings of all Town Halls can be found at: https://www.k-state.edu/kansaslocalfoods

Welcome Poll:

- What part of the state are you from?
  - Northeast
  - North Central
  - Northwest
  - Southwest
  - South Central
  - Southeast
  - KC Metro, MO
  - Not from Kansas

- Please put your name, location, and organization or business affiliation (if any) in the chat.

Notes & Recordings of all Town Halls can be found at: https://www.k-state.edu/kansaslocalfoods



JOIN US

Local food systems are successful when they have many diverse partners working together for a common goal. We invite you to join in our virtual or in-person events to help us continue building a thriving Kansas Local Food System.

K-STATE Research and Extension | Local Food Systems

Email Newsletter: https://bit.ly/KSLocalFoods



DOUBLE UP PROTEIN BUCKS

Emily Lysen, *Director of Development*
Lawrence Farmers Market
Lawrence, KS

LAWRENCE FARMERS MARKET
EST. 1976



IDENTIFY THE NEED:

CUSTOMERS

- Community Health Plan: 1% reduction in food insecurity
- Meat and Egg Costs Increasing
- Perception of local food being more expensive and unaffordable

VENDORS

- Costs for Feed Has Increased
- Costs for Processing Has Increased
- Death & Lost Wages Due to Avian Flu and Heat



FUND THE PROGRAM:

Grants, Donations, or Sponsorships

- 2023 DCCF LiveWell Community Wellness Grant: $7,613
- 2024 DCCF LiveWell Community Wellness Grants: $10,000
- 2024 Giving for Good: $5000+
- 2025 Donation Campaign: $15,000
- 2026 Built into Lawrence Farmers Market Budget: $10,000



DATA & RESULTS YEAR 1:

- 89.6% Redemption Rate ($4480/$5000)
- 20 Vendors Participated
- One Meat Vendor: $1,192 in Redemptions
- 43 more SNAP users in August + $904 SNAP Redemption increase
- 21 new SNAP customers to market from May-Sept vs 15 in previous year



DATA & RESULTS YEAR 2:

- 104% Redemption Rate ($14,707/$14,146)
- 43 more SNAP users in August + $904 SNAP Redemption increase
- 90 new SNAP customers to market vs. 21
- Cottin's Farmers Market doubled their SNAP users
- 34 SNAP customers & $779 in DUPB to customers in one day in July
- DUFB Impact: $8000 for SNAP matching in 2021 to $13,500 in 2025



Follow us: @lawrencefarmersmarket

Email me: Emily@Lawrencefarmersmarket.org

DOUBLE UP PROTEIN BUCKS


THE TABLE
WE SHARE
Emmaus House, Garden City, Kansas

Gallery











Video



The Table We Share

Kansas Food Policy Council Update

Voting Members:

- Scott Thellman, President, Specialty Crop Growers Association
- Claudia Hissong, State Affairs Manager, Kansas Farm Bureau
- Nick Levendofsky, Executive Director, Kansas Farmers Union
- JohnElla Holmes, Director, Kansas Black Farmers Association
- Thomas Smith, Director of Operations, KC Food Hub
- Matt Burchett, VP of Strategic Development, Thrive Restaurant Group
- Kylee Stout, Business Development Manager, Shop Kansas farms
- Karen Seibert, Advocacy and Public Policy Advisor, Harvesters
- Haley Kottler, Thriving and Integrated Voter Engagement Director, Kansas Appleseed
- Tom Buller, Executive Director, Kansas Rural Center
- Drew Wilburne, Director of Civic Life and Policy, Kansas Health Foundation
- Sheila Kjelberg, At-Large Member
- Cheryl Detamore, At-Large Member
- Kara Bunce, At-Large Member
- Marilyn Logan, At-Large Member
- Madelyn Martinez-Valdes, At-Large Member
- Nancy Borthwick, At-Large Member

Formation Committee Advisory (non-voting) Members:

- Julie Henry, Director of Nutrition and Wellness, USD 497
- Rial Carver, Program Leader, KSU Rural Grocery Initiative
- Michelle DeHaven, Program Manager, Environmental Finance Center at Wichita State University
- Courtney Koenig, Program Manager, Kansas Department of Health & Environment
- Sarah van Straaten, Policy Coordination Assistant Director, Department for Children & Families
- Barb Depew, Farm to Plate Director, Kansas Department of Education
- Joshua McGinn, Assistant Secretary, Kansas Department of Agriculture
- Rebecca McMahon, Local Food System Program Administrator, KSU Research & Extension

Kansas Food Policy Council Update

The State Food Policy Council is a nonpartisan, cross-sector advisory body that brings together leaders from agriculture, public health, education, community organizations, business, and government to strengthen our state's food system. The council provides research, coordination, and policy recommendations that promote a resilient, equitable, and economically vibrant food environment for all residents.
ACTION: Agree today on 3-4 high level policy areas of focus for the 2026 session.

- **Four "Pillars" were selected and approved (in no particular order):**
  - **Agricultural Opportunity**
  - **Food Access and Security**
  - **Land Use**
  - **Water Stewardship**
- **Steering Committees were created for each Pillar with a committee lead for each; lead is underlined**
  - **Agricultural Opportunity (Nick, Tom, Rebecca, Sheila, Josh, JohnElla, Cheryl)**
  - **Food Access and Security (Marilyn, Julie, Haley, Karen, Rial, Eryn, Courtney, Sarah, Kara)**
  - **Land Use (Tom, Rebecca, Marilyn, Nick, Sheila, Kylee)**
  - **Water Stewardship (Michelle, Josh, Nick, Tom, Cheryl, Kylee)**

Questions?

K-State Local Food Program Updates

Next Town Hall – April 29, 2026

Last Wednesday of the month at 11 a.m.:

- April 29th
- July 29th
- October 28th

- Register: https://bit.ly/3JBnHyt

Notes & Recordings of all Town Halls can be found at: https://www.k-state.edu/kansaslocalfoods

K-STATE Research and Extension | Local Food Systems

Local Food Producer Workshops

- February and March 2026
- 7 locations across the state:
  - Olathe – Feb. 6th
  - Hutchinson – Feb. 7th
  - Holton – Feb. 20th
  - Dodge City – Feb. 26th
  - Oakley – Feb. 27th
  - Parsons – Mar. 6th
  - Beloit – Mar. 10th

- Training on foods that can be sold direct-to-consumer, made in home kitchens, and more!
- Marketing skills for local food farms and businesses
- Production topics

Details and Registration will be available at https://www.ksre.k-state.edu/kansaslocalfoods/get-involved/workshops.html

K-STATE Research and Extension | Local Food Systems

Foods Sold Directly to Consumers Guide

https://bookstore.ksre.ksu.edu/pubs/MF3138.pdf

Kansas State University | Extension

Kansas Department of Agriculture

Foods Sold Directly to Consumers in Kansas:
Regulations and Food Safety Best Practices

Revised January 2026



K-STATE Research and Extension | Local Food Systems

Table of Contents

1. Key Contacts 3
2. Introduction 4
3. Licensing Information 5
4. Product Labeling 5
5. General Business Regulations 6
6. General Food Safety Practices 6
7. Thermometers 7
8. Samples and Demonstrations 8
9. Fundraising Sales 8
10. Fruits, Vegetables, Nuts, and Herbs 8
11. Live Plants and Other Agricultural Products 12
12. Mushrooms 12
13. Honey 13
14. Eggs 14
15. Dairy Products 15
16. Meat, Poultry, Rabbits, and Fish 16
17. Baked Goods and Related Grain Products 18
18. Animal Feed and Pet Treats 20
19. Canned Foods 20
20. Processed Foods 23
21. Cooked Foods with Meat 26
22. References and Other Resources 28

Changes and Updates for 2026

Please be sure to read the complete changes in each chapter. The notes below are meant as a guide, not a full explanation of the changes made. Please review chapters relevant to your business thoroughly for any updates.

Ch. 2 – Introduction

- Added explanation about cottage food laws.
- Enforcement - Added explanation about inspection at farmers markets.
- Resale – Added craft mall where producer leaves the product with a different business owner.

Ch. 4 – Product Labeling

- Clarification that nine common food allergens must be named in plain language.
- Addition of information on food labeling and label claims.

Ch. 10 – Fruits, Vegetables, Nuts, and Herbs

- Clarification of products that can and cannot be sold as cut produce, dried or freeze-dried, and frozen.

Ch. 11 – Live Plants

- Updates to Regular, Reduced Fee, and Special Event Plant Sale Licensing information and processes.

Ch. 12 – Mushrooms

- Added website about wild harvested mushrooms.
- Addition of information about cleaning, cutting, and heat-treating cultivated mushrooms.

NATIONAL FARMERS MARKET SURVEY





MICHIGAN STATE UNIVERSITY | Extension

The National Farmers Market Management Survey collects insights from market managers nationwide to better understand operations, funding, and vendors. Your input helps farmers market leaders, researchers, and policymakers develop resources and strategies that strengthen markets across the country.

The survey takes just 20 minutes, and all responses are confidential. Representative results rely on ample participation and state level data will be available in states with high enough response rates. By participating, you contribute to a national effort that supports farmers markets and the communities they serve.

Questions? Visit our website at CANR.MSU.EDU/NFMS for more information or to meet the team!

MICHIGAN STATE UNIVERSITY | Extension

Program Updates from Around the State

Closing Poll:

- How much do you agree or disagree that the Town Halls have helped you stay connected to statewide local food efforts?
  - Strongly Agree –Agree—Neither—Disagree—Strongly Disagree

- Did you learn something new today?
  - Yes
  - No

- Which topics were valuable to you today?
  - Double Up Protein Bucks
  - The Table We Share Documentary
  - State Food Policy Council Update
  - Program Updates

Notes & Recordings of all Town Halls can be found at: https://www.k-state.edu/kansaslocalfoods

Closing Poll:

- How many people will you share something with from today's town hall?
  - None
  - 1
  - 2-5
  - 6 or more

- Do you have suggestions for speakers or topics at our next Town Hall?

Notes & Recordings of all Town Halls can be found at: https://www.k-state.edu/kansaslocalfoods

Thank you!