

Marketing for Retail Agriculture

Eric Barrett & Rob Leeds





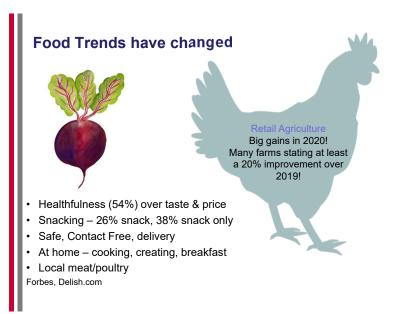








- u.osu.edu/directmarketing
 - Customer Service
 - · Agritourism Trends
 - · Activity Decision Making
 - · Marketing and the Senses



CFAES

OHIO STATE UNIVERSITY EXTENSION

Developing a one page marketing plan¹

Which Marketing Strategies are Right for Our Farm?

Personal, Family & Business Goals	
Resources & Strengths/Capabilities	
Lifestyle & Motivations	

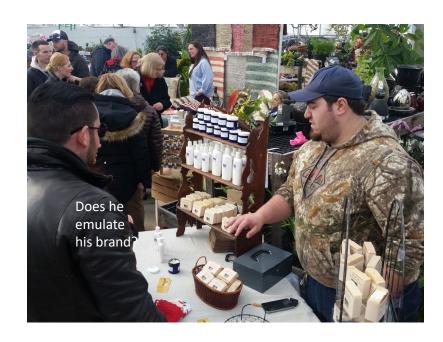
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	COLLEGE OF FOOD, AGRICULTURAL,			

THE OHIO STATE UNIVERSITY	Target Audience	Time/Manpower	Costs	Success Indicators
COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES				
Branding				
Logo				
Color Scheme				
Font Scheme				
Signage				
Customer Service				
Hiring				
Training				
Content				
Writing				
Infographics	-			
Photography	-			
Videos				
videos				
Traditional Advertising & PR				
Direct Mail/Email				
Print Media				
Radio				
Public Relations				
Website				
Social Media and PR				
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Other © Ohio State University Extension [

¹ Rob Leeds and Eric Barrett, Ohio State University Extension









Touchpoint: Always 'on'









Top 10 Strategies for Farmers Market Vendors



1 - Tell your farm's story







2 - Brand your stand









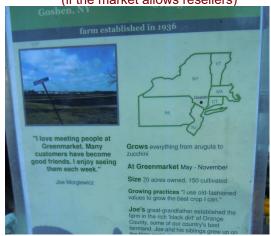






3 - Differentiate yourself as a grower

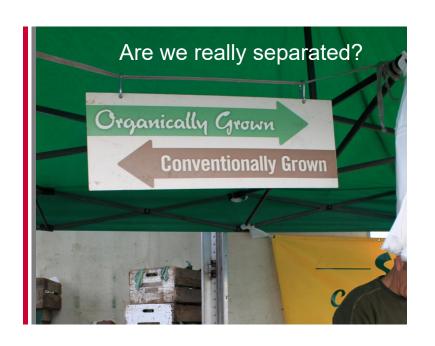
(if the market allows resellers)











Addendum - GAPs



4 - Educate your customers



They aren't crunchy...















5 - Do some simple research









6 - Tell them how to use it









7 - Provide convenience









8 -Mix it up, make it colorful











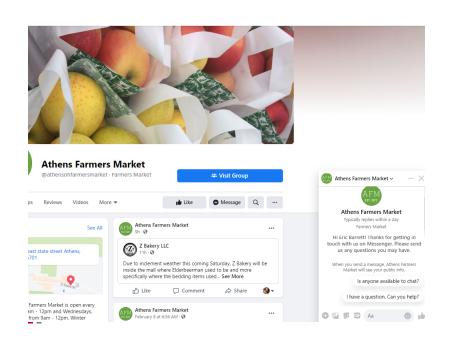
9 - Pay more to be a vendor

- Marketing
- Management
- And MUCH More!

Disclaimer:

There are some markets that do great marketing, but don't charge vendors much. They take-away is – the market should help you make a profit and be worth your time. If not, work to make it better!









10 -Work with the community











Top 10 Attributes of the Best Farmers Markets

Eric Barrett - OSU Extension





Why?

- · Well managed is well organized.
 - Period.
- · Quality attracts quality.
 - You can't afford NOT to have the best vendors at your market.
- Time is money.
 - It's not worth sitting all morning for just \$100.
- Their marketing makes the market.
 - Image is indeed, everything.

The list...

- · No particular order.
- Based on observations at farmers markets throughout the country.
- Reviewed by farmers market managers in Ohio.
- · Perfect? No.
- Meant as a discussion point to help start great conversations for the future!



1. Marketing plan and advertising schedule















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How to Write a Farmers' Market Marketing Plan

New Mexico Farmers' Marketing Association

The plan should have 2 elements:

- 1. A description of your marketing goals and how you will achieve them;
- 2. A marketing budget.

1. Marketing Goals and Activities

- a) Here are some questions to think about to help you with your marketing goal
- What is the market currently like?



EAST BURKE STREET PARKING LOT FRIDAYS: 5:00PM-6:30PM

TWO WAYS TO SHOP:

- Pre-order and Pickup. Order from vendors online and stop by the market to pick-up.
- 2) Walk-up and shop. We'll be strictly following the advice from state and local agencies.
- -> Customers MUST wear a mask.
- Shoppers will be admitted in quantities that meet safe social distancing guidelines.



2. Inspect vendors to verify

- Locally: 150-mile radius of Athens, Ohio;
 Grower: a person or organization who raises their own agricultural products locally;
 Processor: a member who uses some locally grown ingredients and locally processes those ingredients into finished products.
- A grower is a person or organization who raises his/her own products on his/her own land and: contracts fro them to be processed, processes the products him/herself or sells the product as harvested...





3. Are serious about a market manager







4. Do not skirt the rules of the county or state.









athensfarmersmarket.org

PRODUCTS AND SALES

15. A grower is a person or organization who raises (see definitions) his/her own products on his/her own farm or portion of and: contracts for them to be processed, processes the products himself/herself, or sells the products as harvested. A processor purchases local ingredients where feasible and locally processes them into finished products himself/herself and sells them at the Market pursuant to all other Market rules and/or governmental regulations. Processor includes producers required to have a Mobile Food Service license. Producers may not sell as a franchise or use franchise trademarks, logos, etc., at the market.

15.1 Any processor, when asked by a customer about a product's composition, must fully disclose the ingredients and the origins of ingredients to the best of his/her knowledge.

15.2 If there is an area-wide crop failure of peaches or apples and there are none available from AFM fruit vendors, AFM vendors who normally produce peaches and apples may bring in fruit they have not grown for resale until market member peaches and apples are available again. The resale peaches or apples must be labeled as such.

16. The following actions are not considered either growing or processing: packaging, aging, shaping, portioning, cleaning/washing, purchasing, transporting/distribution, coloring or decoration, aerating, or carbonating. Further, these are only examples and any other action will be judged separately and provided in writing to producers of the

5. Involve the community through activities & events







Free Community Workshops

Free Community Workshops Each Week!

May 12: Sprouting Foods. Sprouts are the most alive food on earth. This class will cover the history, research and nutritive value of sprouts, as well as which seeds to sprout, where to purchase them, how to tend and grow them, and ways to create great-tasting winter salads from your indoor sprout garden. If you like to watch things grow, sprouting is a delight, Julianne Ash - 2 hours

May 19: Fix a Flat! Basic Bike Maintenance – Lea mechanical problem that can derail your ride. O brakes and shifting safety will be touched upon.

May 26: (Memorial Day weekend - no class)

June 2: Making Queso Fresco – Queso Fesco (free Smallwood, instructor and WSU master food pro from the Mexican culinary tradition. Vivian Sma

June 9: Commuting by Bike – Many people are of work. With the proper bicycle set-up, clothing, a include lights, racks, fenders, bags and route sel

June 16: Maintaining a Backyard Chicken Coopmaintining a backyard coop. Additionally, she'll established flock. 2 hours (Tour de Coop that aft

June 23: The Bike as a Vehicle: Basic riding techn roads in a manner similar to other vehicles. This traffic, hand signals, and common hazards to be



6. Require signage for vendor booths & products













7. Provide workshops for vendors

- · How to build a display
- · How to make better sales
- New varieties
- Marketing Branding your farmstand
- Utilize Extension programs
- Maybe it's a requirement?



Agencies to work with...

- Extension
- Small Business Development Centers
- Tourism Bureau
- Farm Bureau
- Community College
- Local community foundation for funding to pay for speaker(s)

8. Have hours ALL year











9. Complete a vendor gap analysis regularly

- How many spots do we have?
- What % are fruits?
- · Vegetables?
- Meats/Eggs
- · Processed, local foods
- Cottage Foods/Baked items



Life isn't always fair

- Only certain people can be vendors
- What if all stores downtown were hair salons – would they survive?
- There MUST be a variety.
- Competition must still exists (but you can't have a sweet corn only vendor market!)

Pick the seasons/times

50 spots		Veg				Other
Spring	2	8	4	10	10	16
Summer	10	15	4	5	5	11
Fall						
Winter						

- · Customer Needs
- · Vendor Availability
- · Inside space in winter
- •
- ...
- ...

10. Make it fun for vendors & customer









