



A statewide gathering of the niche meats sector.

WA Meat Up Leadership Summit

Welcome to the WA Meat Up Leadership Summit! This event is the first of many that will focus on building momentum and partnerships within the niche meats value chain across Washington State. It is an exciting time for regional producers and processors. Consumer demand continues for locally produced, humanely handled, and responsibly sourced meats. We recognize the challenges this same group faces in trying to get their products to market, even with pasture-based livestock production being a synergistic and sustainable land use in many areas of the state.

In order to build a viable, marketable niche meats economy, we are inviting you to share your story in a participatory community process: learning from producers, processors, restaurateurs and retailers, resource providers, and policy and decision makers to aid in the growth of the niche meats sector. Working with our partners at the Washington State Department of Agriculture Regional Markets Program, King County Agriculture, and the niche meats industry, we welcome your tales of success and stories of struggle to build a roadmap for the future of local meat in WA.



www.wameatup.com



Food Systems

WASHINGTON STATE UNIVERSITY



Washington
State Department of
Agriculture

Regional
Markets
Program



WA Meat Up Leadership Summit - August 26th, 2019

Seattle Culinary Academy, 1701 Broadway BE2120, Seattle, WA 98122
with morning Field Trips throughout King County

Summit Agenda

8:00AM to
11:30AM

Morning Field Trips throughout King County
Choice of:



On-Farm Livestock and Processing Infrastructure

Jubilee Farm, Carnation Farms, and Falling River Meats

Head to the Snoqualmie Valley to visit Jubilee Farm and view their on-farm livestock infrastructure with a second stop at historic Carnation Farms, and learn more about the development of a USDA mobile processing unit and newly opened Falling River Meats retail storefront. Bus Leaves 8:00am



Production and Processing for Value-Adding

Uli's Famous Sausage, and Salumi Seattle

Head to the production headquarters for Uli's Famous Sausage for a peek into the backend processing facilities. The second stop will be a debut tour at the newly opened Salumi production location in Kent, featuring their legacy salami operation. Bus Leaves 9:00am

11:30AM to
12:00PM

Field Trips Return and Participants begin to arrive for Leadership Summit
Registration . Refreshments . Mingling

12:00PM

Lunch is Served!

Tasty lamb kabob lunch featuring BCS Livestock lamb from Winthrop, WA - Prepared by Chef Ton Yazici, Seattle Culinary Academy Hospitality Instructor.

12:20PM

Welcome and Why we are all here.

12:30PM

State of the State

Stories from different sector stakeholders from around Washington State.

1:00PM

Who is in the Room with LIVE POLL

Using your smart phone follow this link: www.tinyurl.com/wameatupsummit

1:20PM to
1:30PM

Break

1:30PM to
2:30PM

Small Group Breakout and Initiative Planning Session

2:30PM to
2:35PM

Transition Back to Large Group

2:35PM to
2:55PM

Reporting Back - Gathering Collective Needs

2:55PM to
3:10PM

Closing and Evaluations

4:00PM to
5:00PM

Happy Hour on your own

Optimism Brewing (1158 Broadway, Seattle, WA 98122)