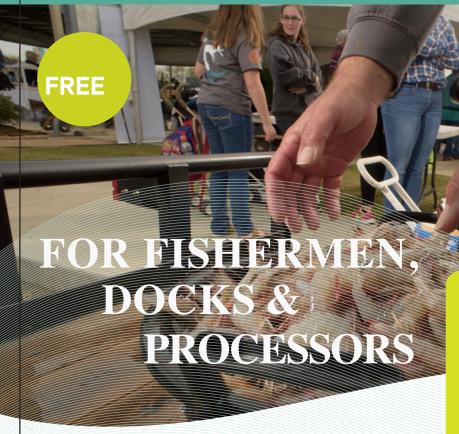
LOUISIANA Fisheries Forward QUALITY + EDUCATION + SUSTAINABILITY









LUNCH Provided

July 24, 2017 9:30 am - 1:00 pm

Harvesting seafood is a business: to expand and grow often requires a new way of doing things.

From direct sales to new handling, freezing and packaging techniques, fishermen can improve the value of their catch. This workshop focuses on some key business techniques that will ready you to take your business to the next level and increase the quality of your harvest. Morning seminars will be followed with a Buyers Panel and Quality Seafood Trailer demonstration.

IOIN US AT

Terrebonne Parish Library 151 Library Dr. • Houma, LA 70360

www.LaFisheriesForward.org

Workshop partners include:

WORKSHOP

MarketReady

SOME OF THE TOPICS INCLUDE:

Quality seafood & direct marketing Farmers market business planning Basics of licensing & permitting: wholesale, retail, fresh products & trip tickets Business insurance needs

Packaging & shipping for quality & safety

Taxes, record keeping & cash flow



To register or for more information, contact

Dr. Pam Hodson (225) 953-3913

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