

FREE

# MarketReady™

## FOR FISHERMEN, DOCKS & PROCESSORS



## WORKSHOP

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
- Taxes, record keeping & cash flow
- Packaging & shipping for quality & safety

**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.

JOIN US AT

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

[www.LaFisheriesForward.org](http://www.LaFisheriesForward.org)

Workshop partners include:

**LOUISIANA FISHERIES FORWARD**  
Advancing Our Seafood Industry

To register or for more information, contact

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