# **Hereford Beef Direct to Consumer Sales**

## Considerations & Resources

With an increasing consumer interest in locally raised and grown products, producers have a great opportunity to market their products and engage with consumers. Below are some considerations and resources for Hereford producers to take advantage of to gain additional awareness and marketing value for locally raised Hereford beef.

#### Considerations

#### Processing & Sales:

- Contact local locker plant for processing availability
- Create a cut & price sheet with specifications standardized cut list or customizable orders
- Market beef in packages/bundles to sell less popular cuts
- Research pricing local grocery stores (see "Resources" below)

#### Promotion & Marketing:

- · Create a logo
- Create social media platforms for promoting/marketing your product (Instagram, Facebook, etc.)
- Create a promotional flyer/brochure telling your story
- Add your operation to the USDA National On-Farm Directory (see "Resources" below)
- Check with state cattlemen's association & beef council for available websites/directories to list your operation (see "Resources" below)

#### Customer Education:

- Hereford breed information & resources www.ShopHereford.com
- General beef facts and information www.BeefltsWhatsForDinner.com (see "Resources" below)
- Invite consumers to your operation (by appointment) to provide transparency & education

### **Beef Resources**

- State Cattlemen's Associations <a href="https://www.ncba.org/stateaffiliates.aspx">https://www.ncba.org/stateaffiliates.aspx</a>
- Qualified State Beef Councils https://www.beefboard.org/qualified-state-beef-councils/
- USDA National On-Farm Market Directory
  - View directory <a href="https://www.ams.usda.gov/local-food-directories/onfarm">https://www.ams.usda.gov/local-food-directories/onfarm</a>
  - Add/update on-farm market listing <a href="https://bit.ly/3hxvZoi">https://bit.ly/3hxvZoi</a>
- Beef It's What's For Dinner Beef Checkoff

_	Wholesale Priceshttps://bit.ly/2N1Lvuv
_	Cut Charts https://bit.ly/2C6u35O
_	Cut Nutritionhttps://bit.ly/2UM7CJS
-	Beef Life Cyclehttps://bit.ly/2Y3SKsi
_	Beef Sustainability <a href="https://bit.ly/3hB8IBJ">https://bit.ly/3hB8IBJ</a>
_	Environment
_	Beef Quality Gradeshttps://bit.ly/2Y44ZoH
-	Grass vs. Grain Finished https://bit.ly/30SXnHz
-	Chuck Knows Beef apphttps://bit.ly/2BauhbG
_	Beef Storehttps://bit.ly/2N4Zn7c

#### **Shop Hereford Resources** -

• Resources available to market and promote locally raised Hereford beef – www.ShopHereford.com