

















## Improved Local Meats Marketing

Introduction to Strategic Marketing

Matt LeRoux, Marketing Specialist





### **Matt LeRoux**



- Marketing Specialist with Cornell Cooperative Extension, Tompkins County.
- Worked for 5 years for the New England Livestock Alliance & Heritage Breeds Conservancy.
- Started 2 brands of Natural & Grassfed beef.
- Ultrasound technician for beef carcass quality.





## Marketing 101

- Marketing is: identifying customer needs, creating products to satisfy, and delivering.
- Marketing is NOT: the craft of misleading people to get them to buy something.
- Marketing is not just advertising.
- Target market, product, place, price & promotion.
- Marketing materials are business cards, brochures, posters, websites, emails, signs and conversations.

# Wholesale

Selling to a buyer who is not the end user.

Packer
Restaurant
Grocery/Retail
Distributor
Auction
Institution/Food Service

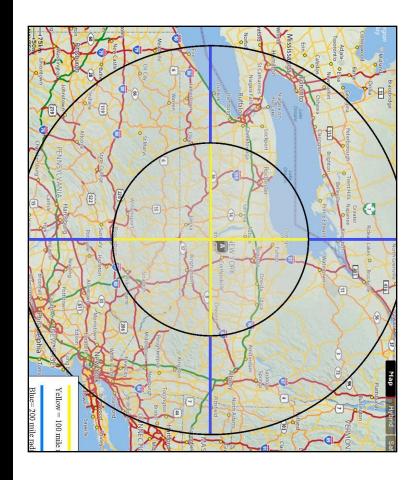
# Direct

Selling directly to the end user.

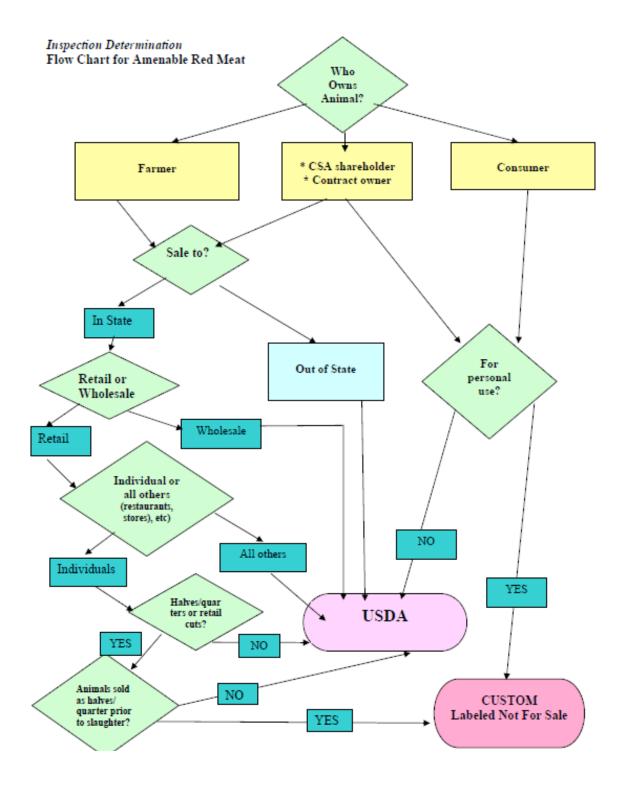
Farmers' Market
Freezer Trade
CSA/Buying Club
Farm Stand/Store
Web

## Location & Local Population

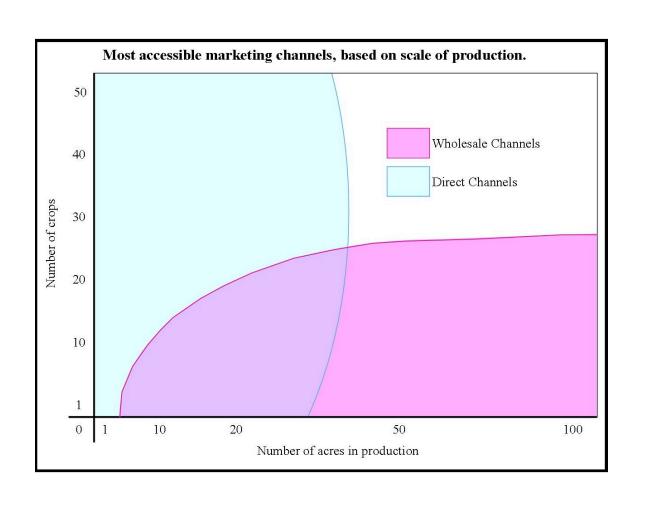
- What kind of customers are around you?
- How many of them are there?
- What is your visibility?
- The more specialized your product, the larger a market area you may need.
- How far are they willing to go to get it?
- How far are you willing to go to sell it?

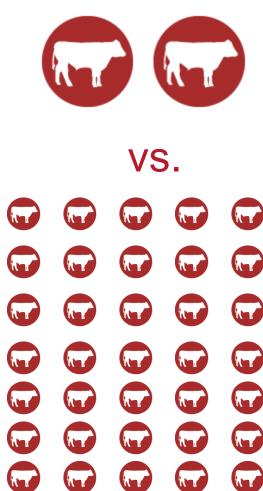


Do you sell meat or animals?



### What is your production like?





## Local meat buyers: Who are they? Three main groups

- Foodie/ Locavore Enthusiasts- experience driven.
- Health/ Social Cause Motivated- cause driven.
- Traditional buyers- price driven.
- Where do ethnic buyers fit in?
  - -Kosher/Halal- socially (religiously) motivated
  - -Caribbean & Hispanic- traditional buyers
- Each has different motivations, needs, desires, & buying habits.
- They all want quality.
- They should all buy from you!

# How do they buy & where? Foodies

- Premium cuts
- Least price sensitive
- Seek authentic eating & shopping experience, story behind the source.
- Farmers' markets, CSA's, on-line,
   Specialty stores, restaurants.

# How do they buy & where? Socially motivated

- Cuts & Bulk
- Moderately price sensitive
- Seeking local meat for food safety, environmental sustainability, personal health, humane treatment, other.
- Want to learn how it was raised.
- At the farm, specialty stores, farmers' markets, CSA, bulk.

## How do they buy & where?

米

### **Traditional**

- Cuts & Bulk
- Most price sensitive
- Price and value driven, experienced buyers, loyal.
- At the farm, freezer beef.

## Focusing your Marketing

 Let's develop your farm's message and your basic marketing strategy.

#### WHY?

- Focuses your message & identity.
- Make your marketing labor most effective.
- Differentiates and positions your farm.
- Attracts your target customers.
- Allows you to serve customers better.
- What will the future bring?

## Narrowing the Focus

Our farm raises *claims/product(s)* for *target customers* who *activity/demographic/behavior*.

Impacts production and marketing decisions.







## Targeted Marketing Impacts:

- Pricing
- Packaging
- Marketing Channel selection
- Cut selection
- Products (bundles, cuts, etc..)
- Claims used
- Value-added product selection
- Processors used
- Advertising & Promotion- format & location

#### The Perfect Porcine

"Our farm raises heritage breed, pastured pork for wine connoisseurs who host gourmet dinner parties."

### Country Joe's

#### Natural Pork

"Our farm raises pork without antibiotics for mothers with young children who want to save money and eat well."

\$11/lb. bacon	PRICE			\$3.50/lb. bacon	
Fresh, in a display case	FORMAT & PACKAGING			Frozen in butcher paper	
Spclty. Stores & frm mkts.	MARKET CHANNEL		L	Freezer trade & On-farm sales	
By the cut, by the lb.	PRODUCTS & CUT SELECTION		-	½'s, family packs & by the lb.	
Pâté, confit, & other charcuterie VALUE-ADD			Basic Sausage, smoked products		
USDA-inspected	PROCESSING CHOICE			Custom or USDA	
Tasting events at wine shop	sting events at wine shops PROMOTION			Flyers at family events	
Website, social media, full color brochures		COMMUNICATION		Price sheet, sign by the road	

## Managing the Carcass

- Selling by the cut is tricky, even the "experts" struggle with it.
- Balance the cut list to sell the whole carcass.
- Price the cuts in proportion to yields.
- Sell "bundles" of high and low value cuts.
- Make them take it all!

## Your Marketing Objectives

- To accomplish differentiation, branding, and positioning.
- To increase name (brand) recognition.
- To build a positive & distinct image.
- To carve out your spot in the market.
- To gain customers.
- To increase sales.





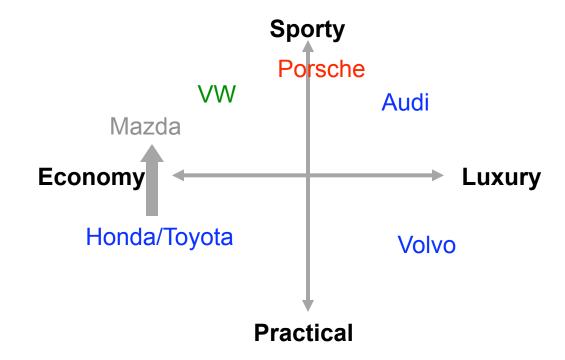
## Marketing 101: Product



- Differentiation- how you stand apart
- Branding- increasing visibility w/ an image.
- Positioning- "they are the ones that \_\_\_\_"



"for people who care about what they drive"



## Communicating with Consumers

- Assume they are nervous, uninformed, & misinformed (NOT stupid!).
- Assume they are not familiar with the terminology.
- Help them determine what they want, what traits are they seeking in local meats?
- Consider their <u>needs and desires</u>.
- Be prepared to answer questions <u>concisely</u>.
- Be consistent across all materials with appearance & content.
- Save some details for a longer conversation.

## Summary

- Identify a target market.
- Focus marketing (& production) activities to serve the needs and desires of the target.
- Sell the whole carcass!
- Clear & consistent communication across all materials.
- Have hand-outs ready- all the time!
- A work in progress- it can change.
- Print small quantities, Revise & Reprint.

### Resources

- Resource Guide to Direct Marketing Livestock & Poultry
- http://www.smallfarms.cornell.edu/pdfs/Resource% 20Guide%20to%20Direct%20Marketing%20Meat% 20and%20Poultry.pdf
- Guide to Marketing Channels
- Smart Marketing
   http://marketingpwt.aem.cornell.edu/SmartMarketing/pdfs/SmrtMktg%20Sep2010.pdf

