

PUTTING LOCAL ON THE MENU

*The Art & Science
of Capturing the Local Food Movement
and Increasing your Bottom Line*

An Interactive Webinar
Tuesday, June 16th
10 am—11am



Market trends indicate consumers desire to eat locally grown foods. Join us to explore how your restaurant could take advantage of this trend. Anthony Flaccavento, of SCALE, Inc, will lead the webinar and share his research, knowledge and experience.



Attend this webinar to learn -

- 5 best practices putting local on your menu
- using the **Local Foods Calculator**, learn the true costs of capturing local food dollars
- learn to analyze what works best for your menu

*Attend in person with one of the sponsoring organizations for a post webinar discussion
— or —
watch from the comfort of your own computer.*

WHERE: Greenbrier Valley Convention and Visitors Bureau, Rahall Conference Room

WHEN: June 16th 10 am—11am

RSVP: <http://www.eventbrite.com/o/greenbrier-valley-local-foods-initiative-vc2-amp-partners-8168308696?s=38290820>

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