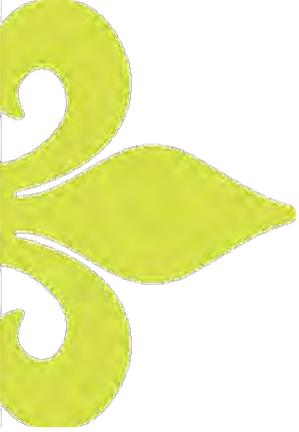


*Identifying, Reaching and
Connecting with your
Agritourism customers*



1. *Identifying*

Discover your customer types

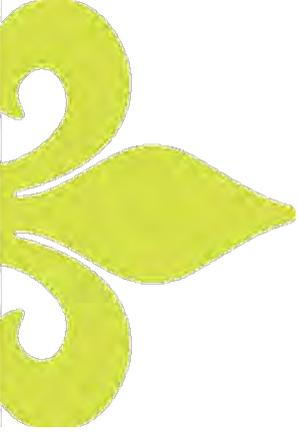
Brand Intermission!

2. *Reaching*

Get your customer's attention

3. *Connecting*

Create emotional, long lasting relationships with customers



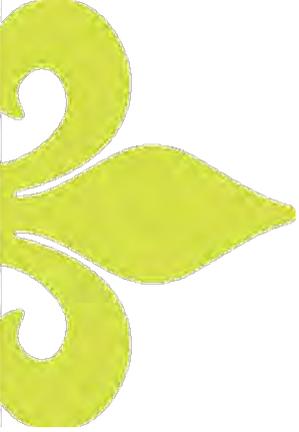
Identify your Customer

Customer Profile 1

Age:
Gender:
Education:
Income:
Marital /family status:
Location:
Personality:
Lifestyle:
Attitudes:
Opinion:
Activities and interests:
Attitudes and beliefs:

Customer Profile 2

Age:
Gender:
Education:
Income:
Marital /family status:
Location:
Personality:
Lifestyle:
Attitudes:
Opinion:
Activities and interests:
Attitudes and beliefs:



Identify your Customer

Demographics explain “who” your buyer is:

Age: children, teens, millennials, middle-aged, boomers, elderly

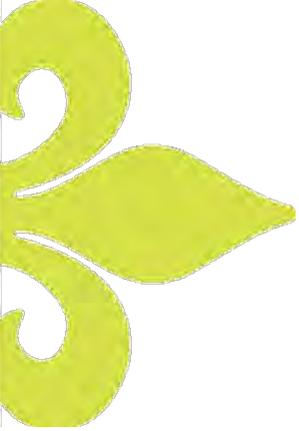
Gender: male, female

Education: high school, college, post grad

Income: low, medium, high

Marital /family status: single, married, divorced, newly married, married for 10 – 20 years, with or without children

Location: Local, Regional, Statewide, National, International



Identify your Customer

Psychographics explain “why” they buy:

Personality: trendy, healthy, natural

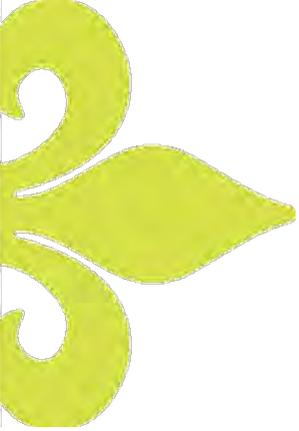
Lifestyle: college student, working family man, “dynamic duos”, rebellious teen

Attitudes: uptight, relaxed, thrill seeker

Opinion: easily led or opinionated

Activities and interests: sports, fitness, shopping, books, current events

Attitudes and beliefs: environmentalist, security conscious, religious, traditional/conservative

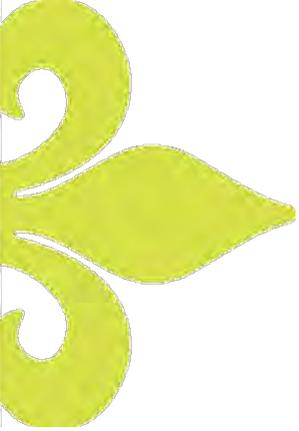


Identify your Customer

- Create a profile of your customer(s)

Examples of two customer types for an organic fruit/veggie delivery service:

- *Customer 1: Busy family that bought organic where the mom or dad liked to cook*
- *Customer 2: Married vegetarians/vegans who did not live close to restaurants that catered to them*



Everyone



Busy Families with Kids in the House



Who Can Afford the Service

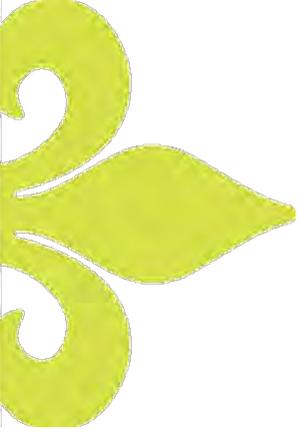


Who Want to Eat Organic



Who Actually Cook 4-5X per Week

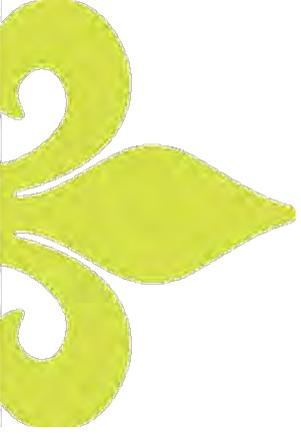




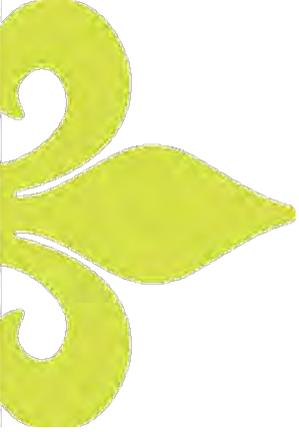
Some common customer data:

Agritourists are generally interested in a unique rural experience:

- Preserving farms and the rural way of life
- Establishing a deeper connection with their food than buying at the grocery store
- Exploring rural landscapes and seeking rural wildlife



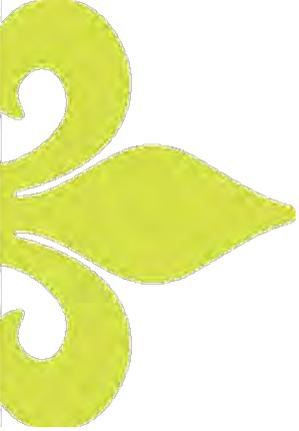
Brand Intermission!



Before you can reach your customer, you have to make sure your brand is ready.

Make the most of your marketing efforts by having your brand in top form across all media:

- Logo
- Website
- Business Cards
- Collateral material (brochure, rack card, price list, menu, etc.)
- Apparel (uniforms, tshirts, hats, aprons, etc.)
- Company Video
(strongly recommended)
- Social Media Page
(facebook, YouTube, Instagram, Pinterest)
- Exterior Signage



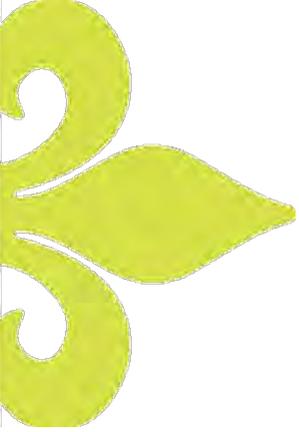
6 Basic Branding Tools

Before you do anything:

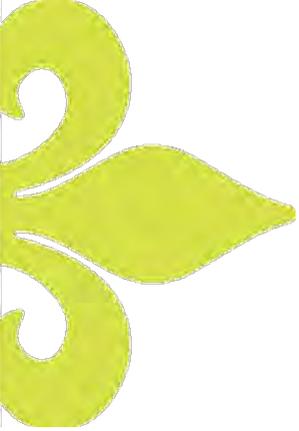
- 1.Brand Logo
- 2.Business Card
- 3.Website
- 4.Packaging (if applicable)
- 5.Handout
- 6.Facebook page



*Quesalera*TM



***Brand Consistency
is KEY!!!***



Logo + Business Cards



Labels



Organic Hickory Smoked Ham

We are committed to providing you and your family with the best tasting Organic Pork products from Northern California. It takes us 47 generations and we have more about our heritage, sustainable ranching practices and delicious products.

- No antibiotics used
- No added hormones**
- No nitrites added**
- Organic, vegetarian feed with NO animal by-products
- Raised on Llano Seco Rancho in Northern California

Nutrition Facts
Serving Size 2 Slices (80g)
Servings Per Container 4

Amount Per Serving	% Daily Value*
Calories 10	Calories from Fat 10
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 20g	10%
Sodium 250g	15%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	

Protein 0g

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

*Percent Daily Values are based on a diet of organic pork.

INGREDIENTS: Llano Seco Organic Pork, Water, Sea Salt, Organic Cane Juice Powder, Organic Smoke, Organic Lactic Acid Starter Culture

Prepared especially for and distributed by LLANO SECO RANCHO, Chico, CA 95928
Certified Organic by CCOF

USDA ORGANIC
CCOF
LLANO SECO



Organic Thick Cut Hickory Smoked Bacon

We are committed to bringing you the best tasting Organic Pork from the heart of Northern California. It takes us 47 generations and we have more about our heritage, sustainable ranching practices and delicious organic pork products.

- No antibiotics used
- No added hormones**
- No nitrites added**
- Organic, vegetarian feed with NO animal by-products
- Raised on Llano Seco Rancho in Northern California

Nutrition Facts
Serving Size 1 Slice (10g)
Servings Per Container 12

Amount Per Serving	% Daily Value*
Calories 10	Calories from Fat 10
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 15g	8%
Sodium 250g	15%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	

Protein 0g

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

*Percent Daily Values are based on a diet of organic pork.

INGREDIENTS: Llano Seco Organic Pork, Water, Sea Salt, Organic Cane Juice Powder, Organic Smoke, Organic Lactic Acid Starter Culture

Prepared especially for and distributed by LLANO SECO RANCHO, Chico, CA 95928
Certified Organic by CCOF

USDA ORGANIC
CCOF
LLANO SECO



Organic Andouille Pork Sausage

We are committed to bringing you the best tasting Organic Pork from the heart of Northern California. It takes us 47 generations and we have more about our heritage, sustainable ranching practices and delicious organic pork products.

- No antibiotics used
- No added hormones**
- No nitrites added**
- Organic, vegetarian feed with NO animal by-products
- Raised on Llano Seco Rancho in Northern California

Nutrition Facts
Serving Size 1 Link (10g)
Servings Per Container 12

Amount Per Serving	% Daily Value*
Calories 10	Calories from Fat 10
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 15g	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	

Protein 0g

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

*Percent Daily Values are based on a diet of organic pork.

INGREDIENTS: Llano Seco Organic Pork, Water, Sea Salt, Organic Cane Juice Powder, Organic Smoke, Organic Lactic Acid Starter Culture

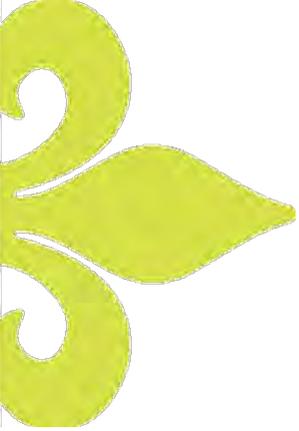
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Brochures + Flyers



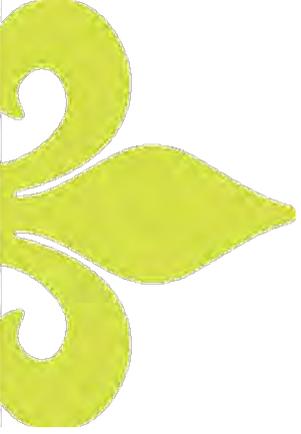


Signage

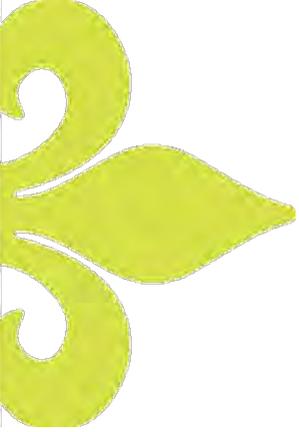


Case Dividers + Meat Picks





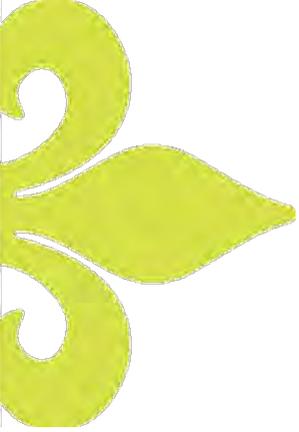
How to Reach Your Customers



Reaching your Customer

Talk to your existing customers to find out:

1. Where is your customer looking for your product or service?
2. Are they finding you?
3. What are they buying from you?
4. Where are they buying?
5. How often do they buy?

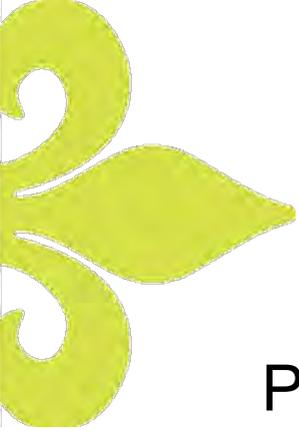


Reaching Your Customer

Build your local/regional market awareness:

- Get product into local retail outlets
- Give your product to restaurants or big event
- Run a Facebook promotion
- Website sales
- Offer your venue for a party to create awareness
- Contact schools if your service can accommodate student field trips
- Partner up with a complimentary company
- Throw a party/event for press – see next slide for examples

TIP: Always ask to have a link back to your site and to be able to leave marketing materials behind after a meet & greet

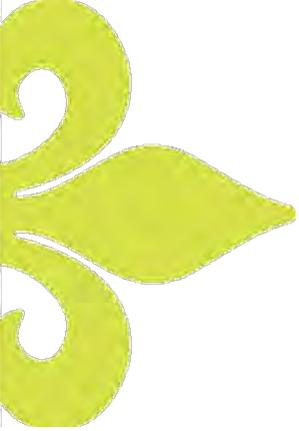


Reaching Your Customer

Party/Event Ideas

- Farm stay/weddings/haycation
- Farmers Market
- U-pick day/ event/
- Nature activity/learning event
- Hunting/Hiking/Horseback riding
- Pet the piggies or cows, milk a goat etc.
- Work-on-the-farm day
- Social Media, traditional media, free press/articles

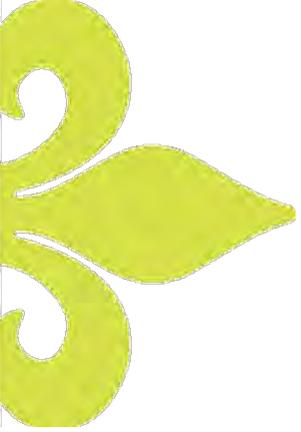
“People that choose to visit farms are often seeking “authentic” experiences”



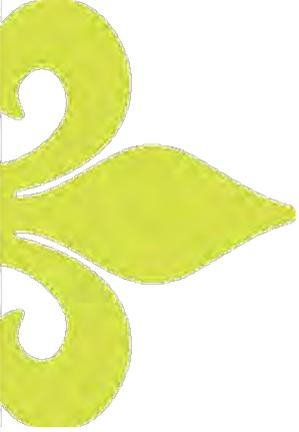
Reaching your Customer

- Define your marketing methods based on your market research:
- Establish a budget

TIP: Most studies show that word of mouth is the most effective way to promote agritourism ventures. Luckily, this is the least expensive way to promote your product as well. But remember, successful word of mouth depends entirely on customer satisfaction.

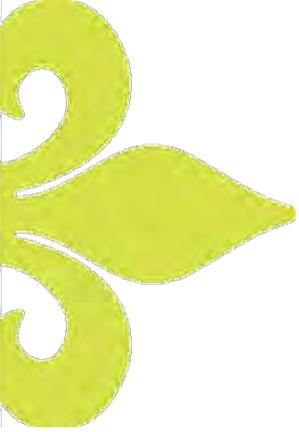


Connecting With Your Customer



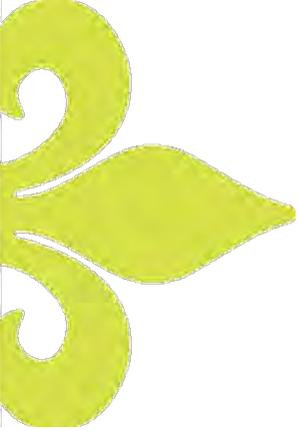
Connecting With Your Customer

- Visual Brand Connection
- Product (or service) Connection
- Emotional Connection – bring in the personal story of your agritourism business
- Customer Service Connection – have the best customer service



More Ways to Connect

- Satisfy their desire for a unique rural experience
- Always spotlight the “feel good” aspect to buying your product
- Follow up after the purchase for reviews/testimonials/suggestions
- Keep them in the loop with your activities, events, farm/seasonal news - and to bring them back!
- Hangout where your customers hang out
- Be a resource for them

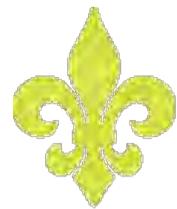


Clint's son out on the pasture doing his part for the company

"The growth of Pacific Pastures has been gratifying. Our customers appreciate the [taste and quality](#) of the meat, its significant [grass fed health benefits](#) and the [humane care of the animals](#)—which means more ~~with~~ *ranchers can earn a living raising cattle in the most natural, humane way.*"

Thank you for your interest in Pacific Pastures 100% Natural Grass Fed Beef. [Contact us](#) if you have questions or feedback ~ we would love to hear from you.

*About Page:
Personal touch
with photo of
owner's son
and owner's
signature*



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