

GROWN

WHERE OKLAHOMA'S AGRICULTURE & NUTRITION EXPERTS MEET

Date	Friday, November 15, 2024
Location	Tulsa, OK Fairfield Inn & Suites Tulsa Catoosa 200 Elliott Lane, Catoosa, OK 74015

AGENDA

8:00 am - 8:15 am	Check-in at the bus - hotel parking lot <i>Breakfast sponsored by National Pork Council</i>
8:15 am - 9:30 am	Bus departs for JM Farms
8:30 am - 9:00 am	Bridging the Agriculture and Nutrition Gap: Areas of Opportunity <i>Sheri Glazier, MS, RDN/LD; Alisen Anderson, OK Farm Bureau, Northeast Area Field Rep</i>
9:30 am - 11:00 am	Tour JM Farms <i>McKenzie Koons</i> Tour the family-owned mushroom farm that produces around 28 million pounds of Agaricus mushrooms yearly. We will see everything from beginning to end, composting to packaging and shipping as well as a brief session on washing/prepping mushrooms in your kitchen.
11:00 am - 11:45 am	Load bus and depart for Piguet's Prime Time
11:45 am - 12:15 pm	Lunch <i>Interactive Lunch & Charcuterie Board Creation, just in time for the holidays! Boards will feature Oklahoma produced products, including pork, mushrooms, pecans, as well as cheese, fruits & veggies! Lunch sponsored by Oklahoma Pork Council.</i>
12:15 pm - 12:35 pm	Break
12:35 pm - 1:35 pm	The Farm Bill - Not Just the Sow and the Plow <i>Alisen Anderson, Oklahoma Farm Bureau, Northeast Area Field Rep</i>
1:35 pm - 2:00 pm	Travel to Miller Pecan Company
2:00 pm - 4:00 pm	Tour Miller Pecan Company and Processing Facility <i>Seth Miller</i> <i>At the farm attendees will follow along the pecans' journey from being shook from the tree to picked by the harvesters, then cleaned and prepped to ship to the shelling facility. At the shelling facility tour the process from when the pecans are brought in from the farm to the final product in the box.</i>
4:00 pm	Load bus and return to Catoosa, OK

From Farm to Fork: A Northeast Oklahoma Mushroom, Pecan & Pork Agricultural Experience