

Schedule of Events
Tentative
2015 Red Angus Summit
Embassy Suites-KCI, Kansas City, MO.

Sunday, July 19

- 12-4 p.m. Registration
4-5 p.m. J.J. Jones, Senior Project Manager, Center for Food Integrity
- Sharing key learnings from our latest consumer trust survey – Cracking the Code on Food Issues: Insights from Moms, Millennials and Foodies – three very important voices in the food system conversation.
- 5:30 – 11:00 p.m. Windy Winery/KK Red Angus
- A multigenerational, family owned, Red Angus farm and winery since 1877. Recognized as a Missouri Century Farm and award winning winery.

Monday, July 20

- 8:00 a.m. Depart for Tours
- Sysco Distribution – A global leader in selling, marketing and distributing food products to restaurants and other facilities away from the home.
- The Local Pig – A whole animal meat shop, purchasing animals from small local family farms. With the production of free range, drug free and dry aged products.
- 12:00 -1:00 p.m. Return from Tours/Lunch
1:00 -1:45 p.m. Mark Kinoff, *President of Ceres Hedge Inc. – Commodity & Ingredient Risk Management Services*
- 1:45-2:30 p.m. DNA and Herd Navigator
- GeneSeek – Ryan Ruppert, Sales Director
- 3:00 - 4:30 p.m. Alternate Sessions
-Grid Mechanics and Basics – John Butler, CEO Beef Marketing Group
-REDSPro Database – RAAA Staff
- 5:00 – 6:30 p.m. Dinner
7:05 p.m. T-Bones Baseball – *Kansas City’s Independent League baseball team*

Tuesday, July 21

- 8:00 a.m. Panel Discussion- *Focusing on the Herdbuilder and Gridmaster Indices, Red Angus breeders, university experts, and commercial cattlemen weigh in on the value of indices.*
- 10:00 a.m. Panel Discussion- *A feedlot owner, a meat processor, and a chef focus on each of their unique demands for high quality Red Angus beef*
- 11:30 a.m. Charlie Hopper, *Marketing Specialist for Missouri Department of Agriculture*
- 12:30 p.m. Depart Red Angus Summit