



## POGA'S 19<sup>th</sup> ANNUAL CONFERENCE

Thursday, December 1, 2016  
Lakeview Hecla Resort, Hecla Island, MB

### Agenda \*

- 8:00am **Registration and Free Hot Breakfast** –  
Meet our Sponsors and Enter the Draw for \$100 Worth of FREE OAT GROCERIES
- 8:45am **Welcome and Introduction** – Art Enns, POGA President
- 8:50am **Greetings from Manitoba Minister of Agriculture**, Honourable Ralph Eichler
- 9:05am **Mycotoxins in Oats: What are They, Where are They, and Why They Matter** – Sheryl Tittlemier, The Canadian Grain Commission.
- 9:35am **The Effects of Oats in Rotations with Other Crops and Do Oat Cultivars Differ in Response to Nitrogen Rates** – Bill May, Agriculture and Agri-Foods Canada (AAFC), Indian Head, SK
- 10:10am **Diversifying Oat Markets: Demand in Areas like India and China Could Drastically Change the Canadian Oat Export Market but What Needs to be Done to Make it Successful?** – Steve Lavergne, Director, Grains and Oilseeds Division, AAFC
- 10:40am Coffee Break
- 11:15am **Market Diversification: Increased Sales to the Mexican Market and Future Plans** – Paulina Ceballos, Emerging Ag
- 12:00pm **Soup and Sandwich Lunch** – Tour the Sponsor's Displays
- 1:00 pm **Assessing North America Crop Weather Trends for 2017** – Drew Lerner, President, World Weather, Inc.
- 2:00 pm **Driving Efficiency in the Canadian Grain Supply Chain** – Murray Hamilton, Assistant VP Grain & Intermodal Sales, Canadian Pacific Railway
- 2:45pm **POGA Annual General Meeting** – Art Enns, POGA President
- 3:00pm Coffee Break
- 3:30pm **Oats and Animal Feed: What it Means for Your Farm** – Rex Newkirk, Research Chair Feed Processing, University of Saskatchewan
- 4:00pm **Market Outlook for Oats and Other Crops** – Marlene Boersch, Owner & Managing Partner, Mercantile Consulting Venture Inc.
- 4:45pm **Wrap-up and Adjourn** – Art Enns, POGA President
- 5:45pm **Social Hour** at the Hecla Island resort
- 6:30pm **Dinner and Speaker: Culinary Collaborations, How to Grow Oat Sales Through Restaurants and Pre-Packaged Goods** – Peter Ecker, Corporate Chef for Sysco Canada (Additional Cost: \$50)
- 8:00pm Adjourn

Daytime seminars, breakfast and lunch \$20.00 (\$25 at door)      Optional Evening Banquet \$50.00 (\$60 at door)

*\*Times and agenda topics subject to change. For updates, pre-registration and credit card payments visit [poga.ca](http://poga.ca)*

Note: For those arriving on Wednesday, November 30<sup>th</sup>, there will be a meet and greet beginning at 8pm in the Lakeview Terrace of the Lakeview Hecla Resort.