

# 75th ANNUAL NAPMM CONFERENCE SCHEDULE

## MONDAY, November 1

---

- 3:00–6:00 Registration at Holiday Inn , CBD/SuperDome
- 3:00–6:00 Board of Directors Meeting
- 6:00–8:00 President’s Reception- **Pythian Market**, 234 Loyola Ave (directly across the street from the hotel)  
Welcome by **Mayor of New Orleans**
- 8:00 Hospitality Suite Opens - TBD

## TUESDAY, November 2

---

- 6:30–8:00 Breakfast in hotel lobby
- 8:15-10:00 Registration in hotel lobby
- 8:30–8:45 Welcome Remarks & Logistics, **Pythian Market, 2<sup>nd</sup> floor conference center**
- 8:45–10:45 **Opening Plenary and Keynote , History of Markets in New Orleans, Liz Williams, Southern Food and Beverage Museum**  
**Keynote: Crescent City Farmers Market, How Markets helped bring a City back from disaster, twice! Richard McCarthy, Executive Director, Slow Food USA and Co-Founder of the Crescent City Farmers Market**
- 10:45-11:00 Break
- 11:00–12:00 **Market Governance Structures, Challenges and Opportunities, Panel Discussion**
- 12:15–1:30 Lunch and **General Membership Meeting**
- 1:45–2:45 Market Project update/Funding programs available facilitated by **Ron Batcher, Architect USDA**
- 2:45–3:00 Break
- 3:00–4:30 Breakouts – Retail: **Innovative Programs to Keep Customers Engaged**, Facilitated by Kelly McBride, Events and Communications Coordinator, Rochester Public Market  
Wholesale: **USDA and United Fresh Updates**
- 5:30–7:30 Dinner on your own (see conference packet for recommendations)
- 8:00 Hospitality Suite Opens

## WEDNESDAY, November 3

---

- 6:30–8:00 Breakfast at Hotel
- 8:30 **Board bus and travel TBA, wholesaler who sources locally.**
- 9:00–10:00 Tour facility and presentation by owners about their business model and mission.
- 10:00-10:30 Travel To **Westwego Shrimp Lot**
- 10:30-11:30 Presentation by Extension Educator and aquaculture guru, **Rusty Gaude** on evolution of the seafood industry in south Louisiana and chance to roam and experience site, many businesses ship fresh seafood
- 11:30- 12:30 Board bus and travel to **Covey Rise Farms**
- 12:45-2:00 Tour farm followed by lunch in the Lodge and presentation from **Grady Seale** local farmer and aggregator and cut flower producer about his unique business model and his vision on how it could help shape the future of produce/flower distribution system
- 2:15- 3:15 **Travel to St Roche Market**
- 3:25- 4:30 Presentation on the res-use of this historic market structure how it fits into the food fabric of New Orleans.
- 4:45-5:00 Coupon provided for a happy hour drink at their renowned bar  
**Return to Hotel**
- 6:00 Dinner on your own
- 8:00 Hospitality Suite Opens

## THURSDAY, November 4

---

- 8:15 Board bus and travel to **French Market**
- 8:30–9:30 Coffee and beignet at **Café Du Monde**

*(Continued on back)*

- 9:45–10:30 **Presentation on history and current operation of French market and adjoining District. Ande'e Ducre, Flea and Farmers Market Manager, French Market Corporation**
- 10:45–11:30 Tour of Market and adjoining retail
- 11:30- 1:00 Time to explore neighborhood and have lunch (vouchers for lunch, many great choices)
- 1:15-1:45 Travel to **Mid-City Market** part of the **Crescent City Farmers Market**
- 1:45–3:00 **Presentation by Director on mission and operation and tour Market**
- 3:15-4:00 **Return to Hotel**
- 4:15–5:15 Board of Directors Meeting
- 6:30–9:30 Awards Banquet at Hotel
- After Banquet Hospitality suite opens

*(Continued on back)*