

Homesteading Ag Etc. – Day One

- Breakfast/Briefing – 09:00 – 10:00
- Matt Powers – Fixing Your Soil FAST - 10:00 - 11:00
- Nick Ferguson – Dead Simple Soil Solutions - 11:15 – 12:15
- Lunch – 12:30 - 13:30
- Joel Ryals – Adapting and Overcoming Life's Shifts - 13:45 – 14:45
- Nicole Sauce – Future Proof Your Homestead 15:00 – 16:00
- Panel – Matt, Nick, Nicole & Jack - 16:15 – 17:30
- Open Time – 17:30 – 19:00
- Dinner – 19:00 – 20:00

Food & Lifestyle – Day 2

- Breakfast – 09:00 – 10:00
- Ken Daniels – This is the Whey (Using Whey in Food and Bev) - 10:00 - 11:00
- Andy McCann – 5 Pillars of Health & Longevity - 11:15 – 12:15
- Lunch – 12:30 - 13:30
- Anton van Vuuran – Biltong! Preserving Meat the Old Way - 13:45 – 14:45
- Jack Spirko – The Art of Sausage Making - 15:00 – 16:00
- Nicole Sauce – My Three Things to GSD – 16:15 – 17:15
- Open Time – 17:30 – 19:00
- Dinner – 19:00 – 20:00

Bus-Tech – Day 3

- Breakfast – 09:00 – 10:00
- John Pugliano – The Post Election Economy - 10:00 - 11:00
- Patrick Roehrman – Forging Mental Toughness - 11:15 – 12:15
- Lunch – 12:30 - 13:30
- Jesse Markowitz – Start9 Set Up and Use 13:45 – 14:30
- Shawn Mills – Self Hosted AI in Your Business - 14:45 – 15:30
- Tech and Engineering Panel – Jesse, Tim and Shawn – 15:45 – 17:00
- Open Time – 17:00 – 19:00
- Dinner – 19:00 – 20:00

Day One – Thursday, Nov. 14th

- **Breakfast** – Light continental with fruit, coffee, protein bars, etc. Also, this year we are doing a build your own bagel bar. Run by Expert Council Member Chef Ken Daniels, with lots of toppings and salmon lox and cream cheese.
- **Lunch** – Sage Salt Rubbed Center Cut Boneless Sous Vide Pork Chops, Celery & Sage Stuffing, Gravy and Green Beans.
- **Dinner** – Rotisserie Chicken, Roasted Potatoes, Buttered Corn

Day Two – Friday Nov. 15th

- **Breakfast** – Bacon & Egg Breakfast Tacos with all the toppings.
- **Lunch** – Build Your Own Burger Bar with ALL the Fixings
- **Dinner** – Cooked on Site and Catered by Lupe Tortillas. Steak and Chicken Fajitas, Queso, Guac, Salsa and Chips with freshly made tortillas. Margarita Machine will be running with “Virgin Margaritas”. We will provide tequila for adding it yourself to your own preferred level.

Day Three – Saturday Nov. 16th

- **Breakfast** – Jack’s Sage Breakfast Sausage, Fresh Baked Biscuits, Scrambled Eggs and Cream Gravy.
- **Lunch** – Sirloin Tamales, Chef Michaels Chili, Cornbread and Cilantro and Jalapeno Compound Butter.
- **Dinner** – Flight of Jack’s Sausage Varieties including, Hickory Smoked Brisket & Jalapeno, Mesquite Smoked Pork, Apple, Sage and Fennel & Jamaican Jerk Chicken Sausage. Also includes Jack’s smoked pork shoulder, Chef Michael’s Cowboy Beans, Roasted Potatoes and Carrots.