
Tour A: General Agriculture/Horticulture

This tour is a great learning opportunity for professionals who work in the fields of agriculture/horticulture, but all are welcome to attend. The offsite tour will feature two local visits:

Tour Stop #1:

Knox Nursery <https://www.knoxhort.com/>

Knox Horticulture began in 1962 as Knox Nursery when Jim and Nadine Knox began growing cuttings in a misting box on their patio. These first plants were for home use, but in the summer of 1962, the Knox's made their first commercial sale. Over the years, Knox Horticulture has grown considerably from that modest start, expanding their operation as they've grown. The current nursery is located on 33 acres of former orange groves on Avalon Road in Winter Garden. The nursery's production processes make extensive use of automation and computer technology. Knox uses the Eco-friendly EZ-Pot System to significantly reduce the use of traditional plastic pots and save money, while providing customers with plants that have a healthier root system. This results in faster finish times after transplant. Knox Horticulture produces a wide range of finished products for landscapers and area theme parks.

Tour Stop #2:

Agri-Starts <https://www.agristarts.com/>

Since its humble beginnings in 1984, Agri-Starts mission has been to be the world's leading and most reliable supplier of plant tissue culture starter plants and services. Agri-Starts is committed to bringing customers the highest quality and most unique plant material available. The company accomplishes this through careful selection, heat treatments, and state-of-the-art production techniques.

Tissue culture lab

The Agri-Starts tissue culture laboratories have the ability to produce millions of contaminant-free elite plants for all types of markets. The key benefits of tissue culture are consistent quality, juvenile vigor, superior branching, and true-to-type plants at a rapid pace. Quick build-up times allow the company to respond to customers' needs quickly.

State-of-the-art greenhouses

Agri-Starts liners are grown in sophisticated, environmentally controlled greenhouses with crop-specific designs to ensure high quality. The greenhouses use ebb and flood irrigation with a harvesting system, which allows for the capture and reuse of water and fertilizer.

Date and Time: Wednesday, June 24, from 12:30 p.m. to 5:00 p.m.

Transportation: Two Rented 12-Passenger Vans

Tour Participants: Max 20

Cost: \$45 per person includes transportation and a box lunch

Registration: <http://1890aea.org/events/1890-extension-2020-system-wide-conference>

Tour B: Foods and Nutrition, Community Gardening and Local Foods

This tour is an opportunity for professionals who work in the areas of foods and nutrition, community gardening, and local foods, but all are welcome to attend. The tour will feature one offsite visit followed by a “back of the house” tour of the Renaissance Orlando at SeaWorld.

Tour Stop #1:

Edible Education Experience <http://www.edibleed.org/>

This nonprofit is dedicated to changing people’s lives by connecting them to the pleasure of growing and preparing food, as well as eating and sharing it. As the organization’s website states: “Our vision is food confident communities with life-skills to embrace wholeness.”

The edible education experience teaches life skills to a diverse community of students, families, and teachers, enabling them to grow their own food and cook delicious, affordable, nutritious meals. Integrated into each experience are the joy of learning, the benefit of activity, and time to reflect and express gratitude.

Edible Education Experience offers a variety of enrichment programs that promote a healthy lifestyle and benefit students, parents, educators, community neighbors, and Central Florida leaders.

Tour Stop #2:

Renaissance Orlando at SeaWorld <https://www.marriott.com/hotels/travel/mcosr-renaissance-orlando-at-seaworld/>

Renaissance Orlando at SeaWorld® is a full-service hotel with contemporary amenities and inspiring views of SeaWorld®. This 90-minute “back of the house” tour will be a culinary experience that you will not soon forget. The tour will feature visits to the R Kitchen, an interactive and open kitchen, the bakeshop, banquet kitchen, and the kitchens of the Tradewinds and Palms Restaurants. Learn about the hotel’s sustainability practices, beekeeping, hydroponics production, menus, and food production, and be delighted with tasty little samples all along the tour.

Date and Time: Wednesday, June 24, from 12:30 p.m. to 5:00 p.m.

Transportation: Two Rented 12-Passenger Vans

Tour Participants: Max 20

Cost: \$100 per person includes transportation, a box lunch and delighters (food samples)

Registration: <http://1890aea.org/events/1890-extension-2020-system-wide-conference>