

# MESQUITE

## New Agricultural Traditions for an Ancient Food

Friday, June 13, 2014

Benson Center, Cochise College

### Schedule

**8:30-9:00** Registration

**9:00-9:15** Welcome and Introduction by Mark Apel, UA/Cochise County Cooperative Extension

**9:15-9:45** Mesquite - From Ancient Times to Food for the World: Dr. Richard Felger, Herbarium, University of Arizona

**9:45-10:15** Mesquite Management and Harvesting on the Tohono O'odam Nation: Clifford Pablo, Extension Agent, Tohono O'odam Community College

**10:15-10:30** Break

**10:30-11:00** Large-scale Mesquite Production: Mark Moody, Arizona Mesquite Company

**11:00-11:45** Nutritional and Forage Values of Mesquite for Livestock and Poultry: Dr. Howard Frederick, Retired UA Professor and Dennis Moroney, 47 Ranch

**11:45-12:15** Non-profits and Mesquite Harvesting: Amy Valdes-Schwemm, Desert Harvesters

**12:15-1:30** Lunch

**1:30-2:00** Food Safety and Aflatoxins: Sadhana Ravishankar, Phd; Govindaraj Dev Kumar, Phd - Animal and Biomedical Sciences, University of Arizona

**2:00-2:30** Mesquite as a Superb Human Food – Martha Ames Burgess, Baja Arizona Sustainable Agriculture

**2:30- 3:00** Demonstrations of pod sorting, drying and cooking with mesquite in solar ovens, and aflatoxin testing: Rebecca Hillebrand, Betty Searcy, Valerie McCaffrey, Jeau Allen and Sadhana Ravishankar)

**3:00- 4:00** Mesquite Walk (behind college): Clifford Pablo, Tohono O'odam Community College

**4:00** End of Workshop