

10:15- 11:15 AM

“Food Industry Update”

Maggie Gentile, MS, RD, Food Directions LLC

Maggie Gentile joined Food Directions in 2011 as the Senior Director of Food and Nutrition. Maggie manages day to day client needs, executes client projects, participates in food industry coalitions, and monitors all activities in the food space. Until May 2011, she worked as a Senior Account Executive supporting Edelman’s growing nutrition and food policy and promotion activities. Prior to this role she worked alongside Beth Johnson at the National Restaurant Association (NRA) where she maintained issue expertise for their Food and Healthy Living program at Federal, state and regulatory levels and communicated the NRA’s position on emerging nutrition public policy issues to key stakeholders. Gentile is a member of the Academy of Nutrition & Dietetics and the Institute of Food Technologists. Gentile holds a BS in health and sports studies at Miami University (Ohio) and earned a MS in the Dietetic program at Loyola University Chicago. Gentile lives in the Capitol Hill neighborhood of Washington, D.C with her husband and daughter.

6:00 - 7:00 PM

CHAIRMAN’S RECEPTION

EAST CC LOBBY

7:00 - 10:00 PM

GALA DINNER & DANCING

CASCO BAY/KIDD ISLAND

THE APPLE PROCESSORS ASSOCIATION ANNUAL MEETING



**THANKS TO OUR
ANNUAL MEETING**

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The Coeur d’Alene Resort
Coeur d’Alene, Idaho
June 17-19, 2018



SUNDAY, JUNE 17, 2018

4:00 PM—6:00 PM	REGISTRATION	WEST CC LOBBY
6:30 PM—7:30 PM	WELCOME RECEPTION	LAKEVIEW TERRACE
7:30 PM—9:00 PM	DINNER	LAKEVIEW TERRACE



MONDAY, JUNE 18, 2018

9:00 - 11:30 AM	GENERAL SESSION	CASCO BAY
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9:00 - 9:05 AM **“Welcome to the Annual Meeting”**
Charlie Haberkorn, APA Chairman

9:15 - 10:30 AM **“How Food Safety Regulations Impact Your Business Operations”**
Alison Johnson, Partner, Holland & Hart

Alison Johnson is an experienced and trusted adviser focusing on M&A, private equity, venture capital, startups, day-to-day business matters, and corporate governance matters. She is also the firm-wide chair of the food & beverage and consumer products industry group. Having started her practice in the Silicon Valley with the law firm of Wilson Sonsini Goodrich & Rosati, Alison continues to run a similar fast-paced Silicon Valley style practice working with companies of all sizes ranging from a single founder to Fortune 100 public companies in a broad range of industries including food & beverage, consumer products, health & wellness, e-commerce, SaaS, biotechnology, agtech, edtech, consulting, and financial services. She also represents a number of venture capital firms and angel investors investing in companies throughout the nation. Alison is licensed to practice in California and Idaho. She studied law at the Santa Clara University School of Law where she graduated magna cum laude with her J.D.

10:30 - 10:45 AM **COFFEE/JUICE BREAK**

10:45 - 11:30 AM **“Evolving Consumer Trends in Eating”**
Thomas Talbert, RD, CSSI

Thomas H. Talbert, RD is the Vice President, Culinary R&D at CSSI, a full-service culinary and marketing communications company serving both retail and food service market channels. As head of the culinary team, he leads a team of chefs and dietitians in creative culinary development for the foodservice industry. Thomas has years of experience in foodservice and healthcare, with a multidimensional background in culinary arts, product development, and dietetics. He is a graduate of Johnson & Wales University with an Associate’s Degree in Culinary Arts and a Bachelor’s Degree in Culinary Nutrition, and of the University of Alabama at Birmingham’s dietetics programs. Thomas has worked at an assortment of fine and casual dining restaurants, and consulted with the industry’s leading manufactur-

ers and operators. Helping food manufacturers increase sales in the food service industry is Thomas’ major focus at CSSI. His depth of knowledge is firmly grounded in experience as a chef and registered dietitian-presenting new culinary concepts and menu trends that have driven innovation at many of the top restaurant chains. Coupled with his expertise in product development, sales support and marketing strategy, he has helped clients achieve food service success in the U.S., South America, Asia and the Caribbean.

12:30 - 5:00 PM **APA GOLF TOURNAMENT** **GOLF CLUB**

6:30 - 7:30 PM **CRUISE ON THE LAKE** *(The boat floats at 6:30!)*

7:30 - 9:30 PM **CHAIRMAN’S BANQUET** **HAGADONE EVENT CENTER**



TUESDAY, JUNE 19, 2018

8:00 - 9:00 AM **SUPPLIERS’ BREAKFAST** **CASCO BAY/4**

9:00- 11:30 AM **GENERAL SESSION** **CASCO BAY**

9:00 - 10:00 AM **“Employee Retention Using a Self-Motivating Work Environment**
Tom Hudgin, Wilmington Quality Associates

Inspired, driven and talented employees - it’s every company’s most important asset. Top-performing employees will help your company survive the toughest economy. It is critical to ensure that you are taking the proper steps to hire the right people, train them the right way and strive to retain them for the short and long term. We will explore ideas like creating partnerships with trade schools and colleges to tailor programs to fit your needs. Creating a work environment that fosters self-motivation and examines the thought processes and emotions of key performers who stay versus those who move on to what they see as “greener pastures”. After working 30 years in the pharmaceutical industry and being a co-founder of Glaxo, now known as GlaxoSmithKline, Tom Hudgin retired in 1991 and formed his own company, Wilmington Quality Associates. With Bachelor’s Degrees in chemistry and mathematics from Muskingum University and an MBA in marketing from Xavier University, Tom specializes in successful business management implementation. His focus is helping companies improve competitive performance by teaching effective leadership skills, improving company image, developing highly motivated employees and creating delighted customers. Tom has written several nationally published novels. Thomas Hudgin is a licensed pilot, a retired Commander in the US Navy, an accomplished recorder player, and has sailed a 38-foot ketch across the Atlantic to Europe. And just to keep him off the streets, he currently lives on a farm in North Carolina, where he also raises llamas.

10:00 - 10:15 AM **COFFEE/JUICE BREAK**

(Program Continued on Back...)

Check the hotel directional signage for any room changes - Outdoor venues are subject to weather and a light jacket is suggested for cool nights

ALL EVENTS ARE BUSINESS CASUAL