

Monday 11.1.21

1:00 pm – 5:00 pm—**Exhibit Set-up**

1:00 pm – 5:00 pm—**Early Registration**

Tuesday 11.2.21

8:00 am – 5:00 pm—**Registration**

9:00 am – 2:30 pm—**Golf Tournament*** (bus at 7:45 am)

12:00 pm – 2:30 pm—**STL through a Storyteller's Eyes*** (bus at 11:30 am)

3:00 pm – 5:00 pm—**Hospitality Suites Open**

5:30 pm – 7:00 pm—**President's Reception**

*optional

Wednesday 11.3.21

7:45 am **General Business Session**



8:15 am Keynote Speaker Connor Lokar of ITR Economics with a railroad industry specific presentation you won't want to miss!

9:45 am **Networking and Exhibition Break**

10:15 am **Industry Analysis and DC Legislative Update**

Tony Hatch, ABH Consulting

Chuck Baker, ASLRRRA



11:15 am **Networking and Exhibition Break**

Noon **Luncheon with Keynote Address**



Keynote Speaker, Robert Sumwalt, former NTSB Chairman and safety advocate promises an engaging discussion *The Critical Role of Safety Leadership* with extended Q&A.

2:00 pm **Hardwood Session-Today's Sawmill Challenges**

Dana Cole Moderator, Hardwood Federation

Darwin Murray, McClain Forest Products

Paul Gaines, Madison County Wood Products

Frank Wilson, Wilson Brothers Lumber

Brian Brookshire, Missouri Forest Products Association

Wednesday 11.3.21

3:30 pm **AREMA Presentation and Engineering Session**

AREMA President Mike Freeman, Union Pacific

Adam Bankston, BNSF

Ed Sparks, CSX

Vendor-Mercials will be presented during this session

103RD CONFERENCE GRAND RECEPTION AND AWARDS

5:45 PM

Emcee Mark Cordes

“One of the most requested Corporate Comedians” whose inventive humor is sure to make the evening a smash hit!



Thursday 11.4.21 (sessions will run continuously without breaks)

7:30 am **Hardwood Market Report Update** Judd Johnson

7:45 am **Research Session**

Dr. Jeff Lloyd, NISUS *Improving Tie Life*

Kenza Soufiane, UD *Adjacent Tie Impact on Crosstie Failure*

Dr. Mark Denavit, UTK *Tie Testing*

Tim Carey, Arxada *Eight Year-Old ACZA Ties*

Dr. Beth Stokes, MSU, *RTA-AWPRP Update*

Tie Disposal

Dr. Jeff Lloyd, NISUS *Carbon Sequestration*

Chuck Ludwig, CHZ Technologies *TWW Processing,*

Renewable-Syngas and the Impact of Biochar

10:00 am **Creosote EPA Reg Update** Dave Webb Creosote Council

10:15 am **Wood Preservation Updates** Dallin Brooks, WWPI

10:30 am **Railroad Purchasing Forum**

Kristine Storm, Genesee & Wyoming (Moderator)

BNSF

Union Pacific, Sheila Gudenrath

CSX, David Knopsnider

11:45 am **Producer Member Forum and Wrap-up**

Golf



Sunset Country Club is regarded as having one of the best private club courses in the St. Louis metro area. The 6,686-yard layout features tight tree-lined fairways, rolling hills, strategically placed bunkers, natural flowing creeks, challenging but fair greens, and scenic course views. The course is known for testing a player's accuracy and short game. The course has hosted several PGA Tour events and national amateur competitions. As part of the golfing experience, players will be treated to many RTA provided amenities including, breakfast, luncheon, a high-end RTA wearable, personal coolers stocked with a selection of water and beverages with refills available at the turn

St. Louis Through a Storyteller's Eyes - An "Unexpected Tour"



Non-golfers may enjoy an optional one-of-a-kind experience hosted by Amanda Clark, founder of Renegade STL. After being discovered and recognized nationally by the New York Times, Clark was offered a position with the St. Louis History Museum. Her customized RTA tour: *St. Louis Through a Storytellers Eyes, An "Unexpected" Tour*, will transport participants through time and place into a world of St. Louis others have never seen. A Box lunch is provided as part of this tour.

Exclusive Chef Demonstration

A culinary experience like no other with the personal services of acclaimed executive chef, Vince Bommarito, Jr. is happening exclusively at the RTA Conference in St. Louis. Chef Bommarito has been creating fine dining experiences since he began working in his family's restaurant, Tony's, at the tender age of 10. After attending the Culinary Institute of America, Bommarito returned to the family restaurant helping to guide Tony's to the Mobil 5-star award 23 years in a row, the AAA 5-diamond award for almost 20 years, and a nomination for the prestigious James Beard award.

You're in for a treat as you enjoy his demonstration of how to prepare a gourmet meal starting with an aperitif, followed by the three-course meal showcased in his demonstration, and complemented with tastings of reserve wines especially picked by Chef Bommarito for his handcrafted menu.

The cost for Chef Bommarito's personalized demonstration, craft menu and wines is a bargain at \$135. It's an experience you will treasure long after the meal is over.

