



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

(formerly Farm-to-Chef Restaurant Week)

GUIDELINES

Each participant shall offer a separate Farm-to-Chef menu of at least four items, each showcasing one or more CT Grown ingredients, from 9/26/10 through 10/2/10. Businesses that serve alcohol also must include at least one CT Wine on the menu during Farm-to-Chef Harvest Celebration Week.

Pricing will be left to the discretion of each venue in order to encourage participation by many different styles and types of restaurants and foodservice businesses. This is a great way to get involved with the growing locavore movement and consumer awareness of where food comes from and how it is produced.

REQUIREMENTS

- A minimum of four items.
- One or more CT Grown ingredients showcased in each item.
- One or more CT Wines offered on menu (waived for businesses that do not serve alcohol).

RECOMMENDATIONS

- Use of a wide variety of CT Grown ingredients, including proteins, cheese, milk, honey, maple syrup, fruits, and vegetables.
- Pricing of the FTC menu that falls within the normal range for that business.
- Incorporation of related events during Farm-to-Chef Harvest Celebration Week, such as farmer appearances, talks, CT wine tastings, chef demonstrations, tours, recipe hand-outs, etc.

The CT Department of Agriculture will promote and publicize Farm-to-Chef Harvest Celebration Week and will post information about each participating businesses on the agency's website. The Department also will provide businesses with resources to help promote their involvement in Farm-to-Chef Harvest Celebration week and to help locate sources of CT Grown ingredients.

Interested businesses must complete an [online pre-application](#) no later than Friday, **April 30, 2010**. Information provided will be used in the promotion of Farm-to-Chef Harvest Celebration Week. Information required in the pre-application includes

- Company contact info
- Proposed Farm-to-Chef menu (minimum of four items)
- CT Grown ingredient(s) to be showcased in each item
- Proposed source of each CT Grown ingredient
- CT Wine(s) to be offered (minimum of one for any business that serves alcohol)
- Pricing for the menu

Pre-applications must be completed online at <http://www.surveymonkey.com/s/QG2YVWT>

All participants must also submit a final application with confirmed menu and a list of featured farms and their ingredients. Final application information will be sent out to all participants in July and must be completed no later than **August 13, 2010**. This information will be used in Farm-to-Chef Harvest Celebration Week promotional materials.

The CT Farm-to-Chef Program helps connect Connecticut chefs and food service professionals with growers, producers, and distributors of CT Grown products. It also helps the public locate restaurants, institutions, and other dining facilities that serve foods prepared with CT Grown ingredients. Please visit www.CTGrown.gov and click on "Programs and Services" for more information.