



CT Department of Agriculture

April 2011

Briefs

FARM TOURS

Our first FTC farm tour of the 2011 season will be from 10:00 a.m. to noon on Wednesday 4/20/11 at [Roses for Autism](#), located at Pinchbeck Rose Farm in Guilford.

Established in 1929, Pinchbeck Rose Farm was once the largest rose farm in the U.S. with 150,000 SF of greenhouse space. Now home to Roses for Autism, this unique model provides adults on the autism spectrum with skills to help address the Northeast's farm labor shortage. Head grower Tom Pinchbeck's many years of experience ensure that the highest quality standards are maintained.

Roses for Autism offers a special restaurant program, which attendees will learn about as they tour the farm and see CT Grown rose production in action. There is no fee but [online registration by 4/12/11](#) is **required**.

PLEASE CHECK YOUR LISTING

Please look at the Farm-to-Chef online [resource listings](#) (including CT Grown producer/providers, restaurants/dining facilities, and specialty food producers) to see if your information is accurate and up to date. If not, please email changes to Linda.piotrowicz@ct.gov. Descriptions following the contact info are limited to a total of **500 characters** including punctuation and spaces.

If you are a producer/provider, please list only CT Grown items approved for food-service (i.e. do **not** list uninspected eggs, custom processed meats, raw milk, etc.)

CT GROWN PRODUCER LISTINGS AND BROCHURES

DoAG offers a variety of online listings on its [Publications](#) page. [An application](#) must be completed and submitted for each applicable listing.

Applications that are currently being accepted for **online** listings include 2011 Connecticut Agritourism, 2011 Connecticut Farm Stands/Stores, 2011 CT Grown Dairy and Egg Producers, 2011 CT Grown Honey Producers, and 2011 CT Grown Meat Producers. These online listings are updated year round and applications can be submitted at any time.

Applications are on DoAG's [website](#). For more info, contact [Linda Piotrowicz](#).

CT Grown in Season APRIL

Apples	Beef	Beets
Black Currant Juice	Bok Choi	
Broccoli	Carrots	Chard
Cheese	Chicken	Cider
Clams	Cream	Eggs
Fiddleheads	Fin Fish	
Garlic Scapes	Greens	
Herbs	Honey	Ice Cream
Kale	Lamb	Lettuce
Lobster	Maple	Microgreens
Milk	Mushrooms	Onions
Oysters	Peas	Pork
Radishes	Ramps	Scallops
Shoots	Specialty Foods	
Sprouts	Veal	Wheatgrass
Winter Squash	Yogurt	



Contact Us

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The MIT Provenance Project

By Dr. Abel Sanchez
Principal Investigator, [Provenance](#)
Executive Director, [MIT Geospatial Data Center](#)

THE PROBLEM

Do you know the provenance of the food in your refrigerator? Where was it harvested? What were the conditions? Who prepared/packaged the goods? What path did it travel? There are so many questions.



How can it be that we purchase and ingest food without access to provenance information? How can we eat something without knowing where it's been or where it came from?

More surprisingly, the supermarket does not know either. The recent salmonella problem is but the latest example. In today's marketplace, only 10% of goods can be effectively recalled. One only need visit www.Recalls.gov to get a sense of the unmet challenge. The difficulty is understandable; the combination of multi-party international supply chains with varying levels of information technology infrastructure, regulation, and transparency have led to increasingly obfuscated information.

The forefront of technology in identification and tracking of goods, Radio Frequency Identification (RFID), does not have a solution either. RFID tags certainly have the potential to surface the chains of custody. However, the implementation of RFID infrastructure requires tremendous investment. As a point of comparison, barcode technology, a comparatively low tech approach, took over 20 years to become pervasive.

THE PAST

Provenance was not always so difficult to determine, in the not so distant past, consumers had a personal relationship with the food producers. Some of this still survives in developing countries, where the local market place has an important place in the social interactions of a community. However, in the developed world, the relationship and knowledge is no longer present.

THE FUTURE

Undoubtedly the world has changed; however, there may be hope in the new tools of the digital age. An Internet application, coupled with social software, product listing, plus geospatial components perhaps contain the ingredients for a local virtual market. Potentially, a market where a town can build relationships, build community, and gain access to new consumer goods.

SOFTWARE COMPONENTS

Social software has been very successful in fostering community building. Participants have mobilized to realize robust and sustainable social networks. Communities from Medicine to Tango dancers, and every shade in between, are thriving with thousands, and in some cases, millions of participants. It is important to note that the by-products are not just virtual. Increasingly, geospatial components are coupled with social software to aid in urban planning, conservation, and emergency relief.

Beyond social software, geospatial tools are building the three dimensions of the physical web: the what, the where, and the when. The "what" is derived from the mobile device identifying the individual or entity. The "where" is charted on internet mapping. The "when" is time stamped at the application event by the coordinating server. Internet mapping, mobile GPS, wireless Ethernet positioning, and cell tower location and are quickly adding a rich physical metadata layer to the Internet.

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The MIT Provenance Project (continued)

STATE OF TECHNOLOGY

Though not without challenges, the technical infrastructure for a publically accessible provenance information layer exists today.

Google Maps and Bing Maps already offer sophisticated mapping platforms. Open Street Maps (OSM), the newcomer, is advancing rapidly and already has a thriving community and maturing set of tools.

The first generation of software will include mapping platforms, coupled with cloud data, front end phone apps, and a community engine.

TRANSPARENT FOOD INITIATIVE

The *Transparent Food* platform is a web-based portal where restaurants specify their products' provenance geospatially; suppliers are able to show their inventory; and consumers have the tools to know where and how food is produced. The glue is the map.

The map is the key element of the platform. It is the foundation upon which data layers will be added; it is the interface that allows the user to visualize and understand the geospatial information. The map has three overlays:

Business layer: information about restaurants and suppliers including the type of restaurant or supplier, their location –represented by markers on the map- and a short definition.

Supply Chain layer: links between restaurants, suppliers, and the product supplied –name, quantity and price- visualized by red lines that connect markers.

Inventory layer: suppliers inventory, such as the type of products they sell and the price.

The goal of the application is to:

Give consumers supply chain transparency, the 3 Ws:

The *What* – information about the good they are purchasing

The *Where* – the provenance, source of origin, of the good

The *When* – the time it was harvested/shipped/packed

Visualize stock, enable an open inventory, enable a direct information channel

Increase visibility and aid in recall processes

Overall to give consumers better supply chain information to enable conscious decisions about future purchases.

NEEDED COMPONENTS

The big part we are missing at the moment is data. **We are looking for Farm-to-Chef supply chains to populate our database. As an incentive, we would be happy to showcase the first group(s) on our sites.**

The second item is use of our software. Our goal is to have a May release just before the farmers markets open. **If could engage the farmers in late April and get buy in, that would be a big win.**

We are searching for a communications person at the moment. For now, they can write to software@mit.edu or to me directly at abel@mit.edu

Our web site is pretty minimal at the moment but we will be publishing regularly in the weeks to come. See <http://farm.mit.edu/>.

Dr. Sanchez presented the workshop “Is There an App for You?” at the Harvest New England Direct Marketing Conference in Sturbridge, Mass., March 1-3, 2011, and is working on a project to connect diners with restaurants and the producers of the foods they prepare.

CT Grown “Haves” and “Wants”

CT GROWN “HAVES” IN APRIL

Broad Brook Beef

Broad Brook
Herb Holden
860-250-3311

herb@broadbrookbeef.com

Offering a full line of pasture-raised, dry-aged, all natural beef. Currently stocking burger patty packs, loose meat burger, steaks and roasts.

Catch a Healthy Habit Cafe

Fairfield
Glen Colello
203-292-8190

catchahealthyhabit@yahoo.com

Organic food scraps available for composting. Catch a Healthy Habit Cafe ends each day with 10-20 pounds of pulp from juicer and other food scraps.

Chef Tor Sporre'

Westport
203-451-6888

sporre.tor@gmail.com

Lemon trees and culinary bay trees for sale.

D. J. King Lobster

Branford
D. J. King
203-488-6926
Oysters.

Eagle Wood Farms

Barkhamsted
Bryan Woods
860-402-4953

bryanwoods@eaglewoodfarms.com

Frozen retail portions of beef, pork, veal, lamb, pig roasters, suckling pigs. We grow our own animals. Ready-to-eat smoked items include beef sticks, hotdogs, Andouille sausage, bratwurst, pepperoni, kielbasa, liverwurst, and knockwurst.

FreshPoint CT

Daniel Batchelder
800-824-0448

Daniel.batchelder@freshpoint.com

Apples, currant juice, goat cheese, wheat grass, eggs, seitan. (Possibly fiddleheads and ramps, weather permitting!)

CT GROWN “HAVES” IN APRIL

Riverbank Farm

Roxbury
riverbankfarmct@yahoo.com

We have organic spring parsnips for sale.

Sepe Farm

Sandy Hook
Pete Sepe
203-270-9507 or 203-470-4084 (c)

pasepe@juno.com

LAMB is in season!

Zelda's Vegetables

Terryville
Susan
galfarmer@yahoo.com
Berry boxes-1/2 pint, new, green pulp 50 for \$8.00 pickup in Terryville.

CT GROWN “WANTS” IN APRIL

Chef Tor Sporre'

Westport
203-451-6888

sporre.tor@gmail.com

Small quantity of CT Grown asparagus wanted, close to southern Fairfield County.

Community Farm of Simsbury

Charlie Lessmann
860-970-6471
cmless.1@gmail.com

Certified organic compost or manure wanted!

Frank Andrews Mobile Kitchen

Frank
203 640-9545
frank.andrews@snet.net

PYO farms wanted. I have a fully-equipped mobile kitchen and wood fired oven. As customers pick their own on your farm(s) we can provide pizzas, calzones, breads or similar on site utilizing their freshly chosen produce. I'll enter all scheduled events on my website.

CT Grown “Haves” and “Wants” (continued)

JOB OPENINGS/POSITIONS WANTED

[Aiki Farms](#)

Ledyard
Bob Burns
860- 536-6407

burns@aikifarms.com

Aiki Farms needs apprentices for season; profit-sharing apprenticeships with Zen meditation daily.

[CT Farm Fresh Express](#)

East Haddam
Deb Marsden
860-873-8760

ctffe@ms.com

Part-time positions:

(1) Help in warehouse sorting, and packing CT farm products into orders. Wednesday noon - 6 or 7 pm, Thursday 5 – 10 am;

(2) Drivers to deliver to homes and restaurants, shoreline/Old Saybrook/CT River Valley. Need vehicle large enough to hold a substantial amount of coolers.

[Roses for Autism](#)

Guilford

info@rosesforautism.com

Part-time packing room supervisor. Seeking organized, fast paced, leader to assist Operations Manager with daily pack out of roses to meet wholesale, custom, corporate, and special event orders. Seeking person with a flexible style who can think on their feet.

Average 20 hours per week M-F.

Urban Oaks Organic Farm

New Britain

urbanoaks@earthlink.net

Seasonal farm workers needed for award-winning urban organic farm; experienced only. Now through early November. Responsible, food-knowledgeable driver needed Wednesdays and Thursdays only for van deliveries to fine markets and restaurants in New Haven, Fairfield, and Hartford counties. Email urbanoaks@earthlink.net.

No phone calls or walk-ins please.

CT GROWN “WANTS” IN APRIL

[The Market at Hartford 21](#)

Hartford
Paul Vermeal
860 560-2121

paul@themarket21.com

CT Grown products wanted for new upscale, community-based market in downtown Hartford.

[Peace Tree Desserts](#)

Robyn Eads
203-448-8927

peacetreedesserts@gmail.com

Need pasteurized CT goat's milk to use in our new product line.



Happenings

[Common Ground](#) in New Haven will host an Open Farm “Ask the Farmer” and seed starting workshop Saturday, 4/2/11, 10:00am – 2:00pm. Event and advice are free; a wide variety of seeds and organic soil will be available for purchase. Beginners and seasoned gardeners welcome. tholcombe@nhcp.com or 203-389-4333 x121 for details.

CT NOFA events: Organic Gardening Education Day, 4/2/11, 10:00 am to noon, locations throughout Connecticut. Growing Food in Small Spaces, 4/9/11, 10:00 am to noon, Common Ground High School in New Haven. On-Farm Workshops: Greenhouse Growing, Winter Foods and more; dates/locations TBA. www.CTNofa.org or 203-888-5146 for details.

“Marketing Your Food Business,” the next lecture in Law for Food’s 2010-2011 series, runs 4/13/11 at 7:30 at the Studio at Billings Forge, Hartford. \$15 suggested donation. Future lectures include “Marketing Your Food Business.” Contact adam@lawforfood.com for info.

Fairfield County Farm Bureau Agricultural Workshop runs Saturday 4/2/11 from 9:30 a.m. (registration) to 1:30 p.m. at the Extension Center, 67 Stony Hill Road, Bethel. \$20 members/\$25 non-members. Lite lunch included. Expert Topics: CT Livestock Farming; Greenhouse/High Tunnel Growing; Organic Soil Amendments. www.fairfieldcountyfarmbureau.org or call 203-261-5536 to reserve. All Are Welcome!

Best-selling author Jeffery Smith will speak at 7pm on Thursday 4/28/11 at the Community Film Institute 1424 Post Road, Fairfield. Learn about the controversy and issues surrounding GMOs. Contact Catch a Healthy Habit Cafe 203-292-8190 or catchahealthyhabit@yahoo.com.

The 2011 CT Land Conservation Conference will be held Saturday, 4/30/11 at Wesleyan University in Middletown. Highlights include 24 workshops covering a range of topics directly affecting citizens and environments across Connecticut, and keynote presenter Andy Kendall, President of the [Trustees of Reservations](#). Visit [conference website](#) for details.

Urban Oaks annual organic seedling sale with hundreds of varieties of heirloom tomatoes, peppers, eggplants, herbs, and more begins Friday 5/13/11 and continues for 5 weeks (Fridays and Saturdays) through 6/11/11. Get some for your home, restaurant garden; bulk orders accepted through early April. Email: urbanoaks@earthlink.net

2011 Taste of the Nation will be held in Hartford 5/19/11 and in New Haven 6/8/11. Savor the finest food, spirits, and wine from the hottest chefs and mixologists. 100% of ticket sales support Share Our Strength’s effort to end childhood hunger. [Learn more](#).

[Tomatomania!](#) will run 9-5, 5/20/11 – 5/22/11, at White Flower Farm in Litchfield. Over 100 varieties of tomato seedlings to choose from, plus fertilizers, stakes, ties, containers, and a selection of herbs and vegetables to make this year’s garden the best ever. Experts will be on hand to answer your questions.

Food for Thought: Food System Literacy in Classrooms, Cafeterias and Communities, A Two-Day Symposium for the Independent School Community, will run 6/16/11-6/17/11 at the Ethel Walker School in Simsbury. Teachers, food service coordinators, sustainability coordinators, farmers, and community organizers will gather to share ideas, materials, and strategies. jill_harrington@ethelwalker.org for info.

Save the Date! The [Connecticut Wine Festival](#) will be held 7/30/11 – 7/31/11 at the Goshen Fairgrounds in Goshen.

UConn and DoAG are offering a new Good Agricultural Practices (GAP) school for produce farmers this winter. It is a comprehensive series of four sessions to provide farmers with tools they need to develop a GAP food safety program. See [DoAG’s website](#) for dates, times, details, and registration information.

In the News/On the Net

This 2/24/11 [Westport Patch post](#), this 2/25/11 [Day story](#), this 2/28/11 [Newtown Patch post](#), this 2/28/11 [Litchfield County Times article](#), and this 3/6/11 [Westerly Sun story](#) recap the CT Specialty Food Association's annual Product Awards Competition.

FTCers Dinners at the Farm were featured on the Cooking Channel's 2/27/11 [episode of Unique Eats](#).

Governor Malloy's support of local agriculture is highlighted in this 2/27/11 [Day business column](#).

Farming in the town of Monroe is discussed in this 3/1/11 [CT Post story](#).

FTCers and Harvest New England Conference participants Wayne Hansen and Winter Caplanson are featured in this 3/3/11 [Associated Press story](#) that was picked up by media outlets across the nation.

The April [issue of Everyday with Rachel Ray](#) spotlights FTCer Analiese Paik as a "foodie who makes a difference."

This 3/10/11 [news release](#) announces the new CSA program at FTCer Simpaug Farms.

FTCer White Gate Farm's new head farmer is profiled in this 3/14/11 [Day feature](#).

Challenges faced by the state's lobster industry are discussed in this 3/14/11 [Day story](#).

FTC as a whole gets a shout-out in this 3/16/11 [Women around Town article](#) about the local food movement.

Learn about exciting things happening at the Community Farm of Simsbury in this 3/22/11 [Manchester Patch post](#).

This 3/23/11 [Norwich Bulletin article](#) looks at the Last Green Valley's ideas for sustaining farms in eastern Connecticut.

FTCer Greg McCarty won best US Chef for his [Most Creative and Best Use of Mussels](#) in a competition held in NYC at the International Restaurant Show. Congratulations!

Congratulations to FTCer Terry Walters! *Clean Start* was nominated for a 2011 [James Beard Foundation Book Award](#).

The Farm-to-Chef newsletter is published electronically at the beginning of each month and welcomes submissions from members and others. Get the complete [submission guidelines](#).

Please email copy to Linda.Piotrowicz@ct.gov no later than the 20th of the month for inclusion in the next month's newsletter. The editor reserves the right to decline submissions for any reason. Copy may be edited for space, grammar, and/or clarity. All submissions become property of the Farm-to-Chef Program.



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Farm-to-Chef is a free program that helps connect local culinary professionals with producers and distributors of CT Grown products. Informational newsletters, workshops, networking, promotions and other opportunities are provided to members as part of the program.

The program also helps the public locate restaurants and other dining facilities that serve CT Grown foods.

Farmers, wholesalers, chefs, and other food service professionals are encouraged to join. Please contact Linda at the [CT Department of Agriculture](#), Linda.Piotrowicz@ct.gov or 860-713-2558, for more information.