



*CT Department of Agriculture*

## Briefs

### UPCOMING FTC MINI-MEETINGS

The next FTC “mini-meeting” will be held Tuesday **5/18/10** from **2:00 to 3:30 PM** in **Whitney Dining Hall on the UCONN campus in Storrs**.

On 7/20/10 we will meet at Lincoln Culinary Institute in Hartford. Additional 2010 FTC mini-meetings will be held 9/21/10 and 11/15/10 at locations TBA. These are informal, relaxed 90-minute sessions of valuable information exchange and networking. Please mark your calendars!

### FTC MINI-TOUR 4/5/10

The first FTC “mini-tour” will be held Monday **4/5/10** from **1:00 to 3:00 PM** at the **Agricultural Experiment Station in New Haven**.

Food Crop Scientists from the Station will present an overview of their research and areas of expertise that pertain specifically to food crops grown in CT, and how this work relates to both Farm-to-Chef Program producers and users, followed by a tour of the Station.

There is no cost to attend, but you must RSVP online at <http://www.surveymonkey.com/s/MY8CMWF>.

### FTC HARVEST CELEBRATION WEEK

The first-ever Farm-to-Chef Harvest Celebration Week will run **9/26/10 through 10/2/10**. This event previously was titled Farm-to-Chef Restaurant Week.

Guidelines have been updated to allow greater flexibility and creativity for participants, as well as to encourage all types of foodservice businesses to get involved.

Complete [guidelines](#) are available online. Pre-applications must be completed by **4/30/10** in order to participate. See Page 2 for more info.

**April 2010**

### CT Grown in Season APRIL

Apples Beef  
Black Currant Juice Carrots  
Cheese Cider Clams  
Collards Cream Dried  
Beans Eggs Fin Fish  
Garlic Greens Herbs  
Honey Ice Cream Kale  
Lamb Lettuce Lobster  
Maple Microgreens Milk  
Mushrooms Onions  
Oysters Pea Shoots  
Potatoes Pork Radishes  
Rutabagas Scallops  
Specialty Foods Spinach  
Sprouts Sunflower Shoots  
Turnips Veal Wheatgrass  
Yogurt



### Contact Us

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## Announcing 2010 Farm-to-Chef Harvest Celebration Week

Farm-to-Chef Harvest Celebration Week, a new promotion initiated by the CT Department of Agriculture's Farm-to-Chef Program, will run Sunday, September 26, 2010, through Saturday, October 2, 2010. Open to all restaurants and foodservice businesses in the state, it invites participants to create and offer a separate Farm-to-Chef menu showcasing CT Grown ingredients and CT wines.

"While many Farm-to-Chef members source locally on a regular basis, we hope this special event will entice new restaurants and businesses to give CT Grown ingredients a try. Because it is only a one-week commitment, it is an easy way for chefs to try local farm products without feeling overwhelmed," said Linda Piotrowicz, Farm-to-Chef Program Manager.

"Of course, once they get a taste of CT Grown ingredients, we are confident they will not want to go back," she added with a smile.

Guidelines for participants are fairly simple:

1. 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.
2. Businesses that serve alcohol also must include at least one CT Wine on the menu during Farm-to-Chef Harvest Celebration Week.
3. 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.

The following also are encouraged:

1. Use of a wide variety of CT Grown ingredients, including proteins, cheese, milk, honey, maple syrup, fruits, and vegetables.
2. Pricing of the Farm-to-Chef menu that falls within the normal range for that business.
3. 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.

According to Piotrowicz, the public is becoming increasingly aware of what they are eating and where it comes from. Interest in local food is soaring, evidenced by an all-time record number of farmers' markets in the state last year, 125. Consumers are seeking fresh, locally grown foods for use in their own kitchens, and they have begun looking for them when dining out as well.

*(continued next page)*

## Announcing 2010 Farm-to-Chef Harvest Celebration Week (continued)

“We have been sourcing from nearby farms for years,” explained Scott Miller, Executive Chef at Max’s Oyster Bar and longtime Farm-to-Chef member. “This past year we were able to serve CT Grown salad greens every day, even throughout the winter, thanks to an increase in season-extension production methods employed by area farmers.”

“The quality of local food does not compare to that of ingredients shipped in from across the country,” Chef Miller continued. “It does take some extra effort to work with many small farms instead of buying from one or two huge suppliers, but it is time and energy well spent. Our customers definitely notice the difference. After all, food that spends the least amount of time out of the soil, and the least amount of time on a big rig, just simply tastes better.”

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.

For more information, please contact Linda Piotrowicz at [Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov) or 860-713-2558.

## CT Grown “Haves” and “Wants”

### CT GROWN “HAVES” IN APRIL

#### FreshPoint

Hartford

Daniel Batchelder

800-824-0448; 860-244-0419

Daniel.Batchelder@FreshPoint.com

Apples (assorted varieties), cider, currant juice, eggs, milk, goat cheese (assorted varieties), wheat grass, alfalfa sprouts, tofu, seitan.

#### Sepe Farm

Sandy Hook (Newtown)

Pete Sepe

203-270-9507 or 203-470-4084

pasepe@juno.com

Lamb (whole or half carcasses or parts).

#### Star Light Gardens

Durham

David Zemelsky

860-463-0166

starlightgardens@comcast.net

Salad greens, spinach.

### DISCLAIMER!!!

The CT Grown “haves” and “wants” listed in this newsletter were submitted by members.

Farm-to-Chef Program reminds all members that questions regarding what can or cannot be sold in a foodservice establishment should be answered by your local department of health (DPH).

Your local DPH, and, by extension, the state DPH, are the entities that regulate the sources of foods and the documentation of the sources of foods that can be purchased and served in a food service establishment.

There is no guarantee that products listed will be approved by your local health department.

**Check with them directly.**

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](mailto: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.



## Job Openings and Positions Wanted

### [Jones Family Farms](#)

Shelton, CT

Allyson Angelini

203-996-8011

[allyson@jonesfamilyfarms.com](mailto:allyson@jonesfamilyfarms.com)

Jones Family Farms, a 400-acre family-run sustainable farm, is offering two full-season apprenticeship positions. The apprenticeship is a learning and working experience aimed at connecting recent college graduates to their food and to the land. Apprentices will learn about sustainable farming through hands-on field experience, as well as learn about cooking and food through our Harvest Kitchen cooking school. For more info, visit [www.jonesfamilyfarms.com](http://www.jonesfamilyfarms.com)

## Funding Opportunities

Applications are due 4/15/10 to the Connecticut Light & Power Company (CL&P) for grants to fund environmental initiatives in communities served by the company. CL&P's Environmental Community Grant Program funds community and grassroots environmental projects often overlooked by large-grant programs. Call 860-665-5033 or visit [www.nu.com/environmental/grant.asp](http://www.nu.com/environmental/grant.asp) for info or an application.

Applications are due to CT DoAG 4/30/10 for the next round of funding through the CT Farm Reinvestment Grant Program. Matching funds of up to \$40,000 may be available to CT agricultural producers for long-term capital projects. See [website](#) for more information.

The National Sustainable Agriculture Information Service maintains an [online listing](#) of a wide variety of funding opportunities for producers and other agriculture-related entities.

## FTC T-Shirt Photo Contest

Where are FTC members turning up??? We are on a mission to cover the map with FTCers. [Email us](#) a photo of you wearing the eye-catching, lime-green FTC t-shirt you received at the 2010 Annual Meeting for a chance to win an exciting CT Grown prize. FTC will publish submitted photos in future newsletters. Please send photos as attached JPG files.

## 2011 FTC Annual Meeting

The date for the 2011 Farm-to-Chef Annual Meeting has been set. Mark your calendars to be at the Saybrook Point Inn and Spa on Monday 1/31/11 for great presentations, discussion, networking, and, of course, CT Grown food.



## In the News

FTC member Bill Bomster of Stonington Seafood Harvesters talks about his work harvesting sea scallops on the [3/30/10 episode](#) of WNPR's Colin McEnroe Show. (Bill comes on at around the 42-minute mark.)

This [3/29/10 Harford Business Journal story](#) announces \$207,000 in USDA funding for various projects in Connecticut.

The Middletown Press's Leslie Parsons recaps USDA Deputy Secretary Kathleen Merrigan's 3/27/10 visit to Greenbacker Farm in Durham, where she addressed and listed to area farmers, in this [3/29/10 article](#).

FTC member Gregg Wershoven of Mountaintop Mushroom in Waterbury is the subject of this [3/28/10 story](#) by Penelope Overton of the Republican American.

FTC member Jeff Borofsky, chef-owner of Skinny Pines, is featured in this [3/27/10 News Channel 12 segment](#).

In this [3/26/10 article](#) in the New York Times, Katie Zezima looks at the challenge local meat producers face when finding nearby facilities to process their animals.

Proposed agricultural legislation for the state is the topic of this [3/26/10 article](#) by The Daily Campus's Jay Polansky.

FTC member Terry Jones of Jones Family Farm is quoted in this [3/24/10 piece](#) about Working Lands Alliance's 3/27/10 conference, written by Jiff Martin and published in the Valley Independent Sentinel.

FTC member Tim Cipriano of the New Haven Public School System, weighs in on the Healthy Hunger-Free Kids Act of 2010 in this [3/23/10 Civil Eats article](#).

Amanda Falcone of the Courant recaps 2010 Agriculture Day at the State Capitol in this [3/18/10 post](#).

Anthony Cronin of The Day covers 2010 Agriculture Day at the State Capitol in this [3/23/10 story](#). This [3/19/10 Day article](#) announces that Mr. Cronin, along with fellow Day writer Suzanne Thompson, was among the recipients of the Agricultural Journalism Awards presented at 2010 Agriculture Day.

Laura Modlin takes a look at farming in Easton in this [3/19/10 Easton Courier piece](#).

This [3/9/10 story](#) by Joanne M. Pelton in the Valley Independent Sentinel announces the preservation of another 62 acres of farmland under the State's Farmland Preservation Program.

This [3/8/10 article](#) by Emily Groves in the Norwich Bulletin announces a new farmers' market in Brooklyn, which is one of six eastern CT Advocate towns.

This [3/4/10 Hartford Courant story](#) by Nancy Schoeffler announces the winners of the 2010 CT Specialty Food Association Product Awards Competition, which was judged by a number of FTC members.

Community Supported Agriculture is the topic of [this 3/2/10 Register Citizen story](#) by David Hutter.

## Happenings

EPA is hosting free webinars on food waste reduction and management. Putting The Pieces Together and EPA Tools will be held on 4/7/10 from 1:00 to 2:30 PM EST. Get [registration info](#).

On 4/8/10 from 3:00 to 4:00 PM, ATTRA, The National Sustainable Agriculture Information Service, will host a free webinar, Farm-Scale Biodiesel Production: Taxes and Financial Incentives. It is the third in a series on farm-scale biodiesel production. [Register online](#).

[Shadle Farm](#) in Durham has launched on-farm cooking classes with Mark Shadle, Chef-Owner of ION Restaurant, and his wife Ami, a holistic nutritionist. Classes begin 4/15/10 and 4/16/10 and include tour, class/meal using ingredients harvested from the farm, and discussions about nutrient-dense farming and nutrition. 860-983-3831 or 860-989-5020 for info or to register.

Lyman Orchards hosts its 6<sup>th</sup> Annual Connecticut Day on 4/17/10 from 9:00 AM to 6:00 PM. Celebrate Connecticut's 375th birthday with complimentary tastings of Connecticut's best specialties, as well as delicious foods prepared in the Lyman farm kitchen bakery and deli. Samples of an oversized Connecticut birthday cake will be available. 860-349-1793 or [www.lymanorchards.com](http://www.lymanorchards.com) for more info.

Earth Day 2010 BRING IT HOME! will take place from 11:00 AM to 4:00 PM on 4/24/10 at New Morning Natural & Organic in Woodbury. Over 100 exhibits and 5,000 visitors from all over the state, samples from local producers, terrific entertainment, and a multitude of kids' activities are just part of the fun. Event is free and will be held rain or shine. 860-361-6472 or [maryq.dulude@gmail.com](mailto:maryq.dulude@gmail.com) for more info.

New London Main Street's [Spring Food Stroll 2010](#) will be held 5/12/10 from 5:30 to 8:30 PM. Organizers are looking for producers of CT Grown and locally made items who would like to sample products during the event. Producers would need to staff their own table. If interested, contact Tracy at 860-444-2489.

The CT Community Farming Conference will be held 10/30/10 at the Connecticut Agricultural Experiment Station in New Haven. Organizers are looking for programming ideas, speakers, and help with planning.

## Miscellaneous Announcements

The Xerces Society has developed Organic Farming for Bees, a tool kit for organic growers that includes guidance on how to minimize disturbance to pollinators from farm activities, and on how to provide nest sites and foraging patches. In particular, two fact sheets provide information on toxicity to native pollinators for all major organic-approved insecticides and about pollinator-friendly organic farming practices. Both of these fact sheets are now available at <http://www.xerces.org/organic-farms/>

Common Ground School in New Haven has a newly upgraded [commercial kitchen](#) available for use. For more information, please contact Betsy Sneath, 203-389-4333 x1211 or [bsneath@nhep.com](mailto:bsneath@nhep.com).

# Photo Gallery: 2010 Agriculture Day at the State Capitol



Clockwise from top left:

- Governor Rell and Agriculture Commissioner Prelli present Joe Geremia the 2010 Outstanding Young Farmer Award
- Anthony Cronin, recipient of an Agricultural Journalism Award, visits the Farmer's Cow booth
- Suzanne Thompson receives an Agricultural Journalism Award from Governor Rell and Commissioner Prelli
- Governor Rell, Commissioner Prelli, and Master of Ceremonies Erin Pirro (photo courtesy of Suzanne Thompson).



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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](http://CT Department of Agriculture), [Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov) or 860-713-2558, for more information.