



CT Department of Agriculture

August 2011

Briefs

NEXT FTC FARM TOURS 8/24/11

The next FTC farm tours will take place on August 24, 2011, at Botticello Farms, a produce grower in Manchester and Glastonbury, and Deerfield Farm, a dairy producer in Durham. These tours are free and are great educational and team-building events for you and your staff. Register by August 17 via Survey Monkey at <http://www.surveymonkey.com/s/C7XW3K8>. Confirmation and directions will be sent to all registrants on August 18.

SAVE THE DATE—NEXT ANNUAL MEETING 11/7/11

Farm-to-Chef's 5th annual meeting will be held Monday, November 7, 2011, at Brownson Country Club in Shelton. More info will be distributed as it becomes available. In the meantime, please mark your calendars and save the date for this important event.

2011 FTC WEEK

The second annual Farm-to-Chef Week will be held September 18-24, 2011. Seventy restaurants and eating venues have signed up to create and serve their own special Farm-to-Chef menus that week. (Registration is now closed.) The entire list of participants can be found on [DoAG's website](#). A special kick-off is being planned for Sunday, September 18, 2011, at the Coventry Farmers' Market.

Farmers who would like their products featured during Farm-to-Chef Week should contact participants now about teaming up together in September. Don't wait until it's too late!

Special thanks to this year's Farm-to-Chef Week sponsors: Edible Nutmeg, Fairfield County Weekly, the Farmer's Cow, Fresh Salt at Saybrook Point Inn, the Hartford Advocate, the New Haven Advocate, Plan B Burger Bar, Simpaug Farms, Sodexo, and Whole Foods Market.

NATIONAL FARMERS' MARKET WEEK

United States Agriculture Secretary Tomas Vilsack has [proclaimed](#) August 7-14, 2011, to be National Farmers' Week. There are 125 certified Connecticut Grown farmers' markets throughout the state, providing plenty of opportunities to celebrate National Farmers' Market Week (and every week!). See [DoAG's website](#) for a complete list.

TRACK YOUR 2011 CT GROWN PURCHASES AND SALES

One of the most important "measuring sticks" of the Farm-to-Chef Program is quantification of the CT Grown products bought and sold by FTC commercial user and producer members. Please keep track of your totals (in dollar amounts) throughout 2011 so we can collect this data at year's end.

CT Grown in Season AUGUST

Apples Beans Beef Beets
Black Currant Juice Blueberries
Bok Choi Broccoli Carrots
Cauliflower Chard Cheese
Cherries Chicken Clams
Collards Corn Cream Cu-
cumbers Eggplant Eggs
Fin Fish Garlic Greens
Herbs Honey Ice Cream
Kale Kohlrabi Lamb Leeks
Lettuce Lobster Maple
Melons Microgreens Milk
Mushrooms Onions Oysters
Peaches Peppers Plums
Potatoes Pork Radishes
Ramps Tomatoes Scallops
Shoots Specialty Foods
Sprouts Summer Squash
Veal Wheatgrass Yogurt



Contact Us

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“On the Farm” with Commissioner Reviczky

On July 11, 2011, Agriculture Commissioner Steven K. Reviczky conducted his first official listening session in Litchfield County. Commissioner started his day in East Canaan at Freund’s Farm where he visited the greenhouse, hoop house, farm market, and the CowPot production facility, where the challenges and requirements of exporting to the European Union were reviewed in detail. He then went to the nearby Elm Knoll Farm where he toured the facilities and discussed the operation with David Jacquier.

Next, Commissioner Reviczky stopped at Laurelbrook Farm, also in East Canaan, for a tour and public listening session. Despite blistering heat and high humidity, about two dozen agricultural producers and others turned out to ask questions and share their thoughts about agriculture and farming in Connecticut. Attendees included people from as close as the farm next door to those who had traveled all the way from New London County to participate.

The event started with Bob Jacquier, Jr., one of two Jacquier brothers who, along with their father, manage Laurelbrook’s day-to-day operations, taking the group on a guided tour of the state’s second-largest dairy farm, via the “tram,” a wagon equipped with padded seats and pulled by one of the farm’s trucks.

Bob explained that Laurelbrook Farm is home to 1,100 animals, 875 of which are milked three times a day. The milking parlor has the ability to milk as many as 1,000 animals, but expanding to that capacity will require additional barn space for the added cows. The family is exploring funding options for construction.



During the tour, Bob took the group through some of the freestall barns, and over to the composting operation that manages the farm’s manure by creating ready-to-use, nutrient-rich mulch and topdressing that can be spread on crop fields and home gardens.



Manure management is an important part of any dairy operation. Laurelbrook Farm has 275 acres and crops another 2,800 in the surrounding area, but as Bob pointed out, there are significant challenges in transporting and spreading the animals’ manure on this acreage. As a result, they have had to come up with a safe, efficient, and environmentally friendly way to manage that waste. They have developed a system in which the raw manure is separated into liquid and solid components. The liquid is used on their fields, while the solids are composted in large structures that protect the materials from the elements, prevent reabsorption of moisture, and limit run-off. During the composting process, the material is turned by a large machine specifically built for this purpose. Temperature and moisture levels are carefully monitored. As the compost ages, it is moved from one building to the next, until it is finished and can be provided to the end user. The state-of-the-art composting operation, including structures and equipment, was funded through a state grant targeted at reducing levels of nutrients in the watershed.

After the tour, attendees congregated under the shade of a pavilion in the scenic picnic area where the Jacquier family spends holidays (between milkings, of course). The group enjoyed ice water and chocolate milkshakes provided by the farm as people allowed their body temperatures to subside.

(continued next page)

"On the Farm" with Commissioner Reviczky (continued)

When everyone was refreshed, Commissioner Reviczky provided an update on the status of the Department of Agriculture. He explained that the single-most urgent issue he has been dealing with recently is the 2011-2012 budget and the reductions required in the agency to help fill the \$1.6 million gap in the state budget as a result of the labor agreement not being approved by a sufficient number of state employees. Cuts to programming and staff are not something he takes lightly, he said. This is foremost in his thoughts as he goes to sleep each night and then again as he wakes the next morning. He said the potential of layoffs is on his mind throughout every day. He said that as the agency's head, he was given reduction targets by the state budget office but allowed to formulate recommendations as long as the total savings required are achieved. He spent countless hours trying to strike the best balance and to minimize the number of staff reductions while attempting to fulfill the Department of Agriculture's statutory responsibilities and providing needed services to the state's agricultural community.*



Once Commissioner Reviczky finished his update, he welcomed questions and comments from the audience. Several people asked about the Dairy Sustainability Grants. The grants were made available through changes in the Community Investment Act as a result of Public Act 09-229 that required quarterly payments to milk producers when the cost of production, as determined by the USDA, exceeded the pay price. Commissioner Reviczky explained that while it was due to expire on June 30, the General Assembly and Governor Malloy approved continuing the program at a somewhat reduced level and provide flexibility if the USDA does not provide monthly cost of production numbers.

One attendee asked about dates and locations for future listening sessions. Commissioner Reviczky said his office has drafted a tentative schedule of quarterly sessions and is working to confirm dates and locations. As more information becomes available, it will be included in this publication. Commissioner Reviczky stated that this first session was extremely valuable. Not only did it give him a chance to learn more about one of the state's largest dairy farms, it also provided an opportunity to meet people face-to-face and learn more about their interests and concerns regarding Connecticut agriculture. He looks forward to meeting more producers and agricultural stakeholders and to utilizing participants' feedback in carrying out the duties of commissioner and providing service to the agricultural community.

From Laurelbrook Farm, Commissioner Reviczky continued his visit to the northwest hills with Henry Talmage, Executive Director of the Connecticut Farm Bureau Association, touring the renowned White Flower Farm in Morris and ending the day with a tour and tasting at *Yankee Magazine's* award winning family winery, Sunset Meadow Vineyard in Goshen.

**UPDATE: Commissioner Reviczky submitted the agency's proposal to Governor Malloy's budget office July 8, 2011. It was approved the following week and incorporated into Governor Malloy's Budget Reduction Plan, released July 15, 2011 (available online at <http://www.governor.ct.gov/malloy/cwp/view.asp?A=4010&Q=483206>). Representatives of SEBAC, a coalition of state employee unions, have been meeting with the administration in an effort to clarify the concession package that was previously rejected by voting members. If ratified, the agreement may spare the Department of Agriculture and other state agencies from drastic cuts required to balance the state budget.*

CT Grown “Haves” and “Wants”

CT GROWN “HAVES” IN AUGUST

Eagle Wood Farms

Barkhamsted
Bryan Woods
860-402-4953
bryanwoods@eaglewoodfarms.com

Frozen retail portions of beef, pork, veal, 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, green/wax/fava beans, corn, beets, blueberries, broccoli, cabbage, musk/water melons, cucumbers, eggplant, peppers, peaches, nectarines, pears, plums, squash, squash blossoms (1 day lead), tomatoes, Bel-tane's goat cheeses and yogurt, Sankow's cow cheeses (2-3 day lead), Farmer's Cow products (2 day lead), CT Currant juice, wheatgrass, and more!

Green Valley Farm, LLC

Eastford
Heather Driscoll
860-634-2196
driscoll.h@gmail.com

All cuts of pasture-raised, antibiotic- and hormone-free Berkshire pork. All USDA certified.

Hemlock Knoll LLC

North Granby
Aimee Gilbert
860-653-6447
gilbert-aimee@cox.net

Frozen retail portions of beef. Farm-raised at our facility. No hormones or antibiotics. Grain and hay fed.

Saugatuck Craft Butchery (website under construction; please visit us on Facebook)

Westport
Ryan Fibiger
917-710-7394
ryan@craftbutchery.com

New nose-to-tail, artisanal butcher shop is looking to expand current sourcing of pasture-raised beef, pork, lamb and chicken. We are spinning off of Fleisher's Grass-Fed and Organic Meats in the Hudson Valley and are looking to partner with CT farms that share our philosophy on animal husbandry, sustainability and quality.

CT GROWN “HAVES” IN AUGUST

Sepe Farm (also on Facebook)

Sandy Hook
Pete Sepe
203-270-9507 or 203-470-4084 (c)
pasepe@juno.com

CT Grown LAMB. It's perfect for Farm-to-Chef Week! Please order early as supplies are very limited. Are you wondering why good CT Grown lamb is so hard to get? Ask us for a copy of the Sheep Industry Market News for some of the answers.

West Green Farm

Lebanon
Steve Preli
860-951-8021 or 860-642-6745
westgreenfarm@sbcglobal.net

Kale, lettuce, greens, onions, pickles, cucumbers, squash, zucchini, garlic, red & yellow cherry tomatoes, grape tomatoes, heirlooms, roma and slicer tomatoes.



CT GROWN “WANTS” IN AUGUST

Miya's Sushi

New Haven
Bun Lai
203-777-9760
miyassushi@gmail.com

I am looking for a supply of abundant, local edible garden and agricultural pests for experimental use: in particular, slugs, grubs and insects.

Saugatuck Craft Butchery (website under construction; please visit us on Facebook)

Westport
Ryan Fibiger
917-710-7394
ryan@craftbutchery.com

Saugatuck Craft Butchery is looking for farms and chefs interested in collaborating to host events focusing on all aspects of the animal life cycle (life, death, butcher, chef). We've hosted many events in the Hudson Valley, and want to bring the same transparency to our new location in CT.

Happenings

CT NOFA will host a City Farm & Garden Tour from 10:00 a.m. to 3:00 p.m., 8/6/11 in New Haven. Stops on the tour will include urban farms and community, school, private, and restaurant gardens! \$20 per ticket. Details at www.ctnofa.org.

Cushman Farms' Farm Tour & Sweet Corn Roast will be 8/6/11 from 1:00 to 3:00 p.m. See the rotary milking parlor, walk the barns, and meet the cows that make the milk for The Farmer's Cow. Also enjoy sweet roasted corn grown right on the farm, along with fresh Farmer's Cow milk and ice cream.

White Flower Farm, Litchfield, hosts "Dahlia Days", 8/6/11, 10:00 a.m. Steve Nowotarski, senior judge of the American Dahlia Society, will discuss everything you need to know to grow Dahlias well. Head Gardener Cheryl Whalen will take guests on a tour of White Flower Farm's mixed borders. Free. Register at <http://www.whiteflowerfarm.com/dahlia-eventreg.html>

CT NOFA will host a Permaculture Workshop from 5:00 to 8:00 p.m., 8/8/11 at the Center for Sustainable Living in Bethlehem. Registration \$25 for CT NOFA members / \$30 non-members. Details at www.ctnofa.org.

CT NOFA will host an On-Farm Workshop: Planning for the Fall & Winter Harvest from 5:00 to 8:00 p.m. on 8/15/11 at Massaro Farm in Woodbridge. Registration is \$10 for CT NOFA members and \$15 for non-members. Details at www.ctnofa.org

Fort Hill Farms' Corn Celebration and Corn Maze Grand Opening will be 8/20/11 from 10 a.m. until 6 p.m. Try out Fort Hill's Corn Maze Adventure mini-moo corn maze as a complimentary guest and enjoy a free sample of a Farmers Cow products. Rain date 8/21/11.

Lyman Orchards in Middlefield hosts a variety of events and activities this summer including their Clam Bake on 8/13/11, annual Peach Fest on 8/20/11; and Corn Maze opening 9/3/11. Visit www.lymanorchards.com for more info.

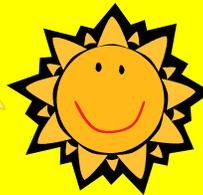
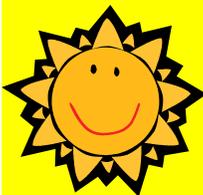
White Silo Farm & Winery's Blackberry Festival runs 8/20/11 and 8/21/11; and their Raspberry Festival runs 9/17/11 and 9/18/11. See website's [events](#) page for details.

Slow Food Connecticut's Tomato To-mah-to will run 2:00 to 4:00 p.m., 8/21/11, at Upper Forty Farm in Cromwell. \$39 Slow Food members. \$49 non-members. \$29 students w/ ID. Make checks payable to Slow Food Connecticut and send by 8/17/11 to Stacey Vairo, 17 Hard Hill Road, Woodbury, CT 06798.

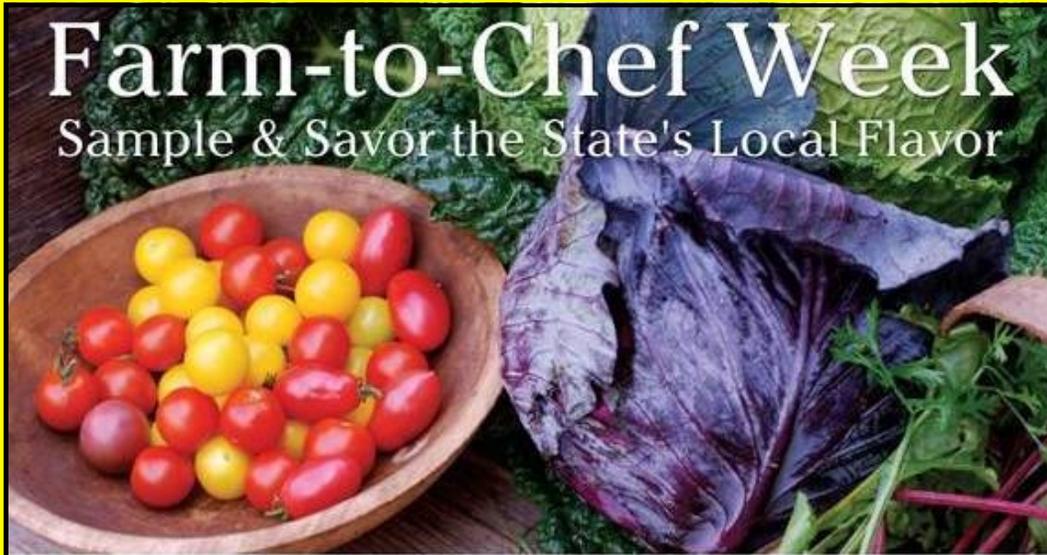
The Annual Celebration of Connecticut Farms fundraiser is Sunday, 9/11/11, at Jones Family Farms in Shelton. Come enjoy spectacular dishes featuring ingredients from over 50 Connecticut farms prepared by 24 of the state's top chefs. Your ticket of \$150 will support farmland preservation; please see www.ctfarmland.org for more information.

The 3rd annual Farm-to-Table Dinner in The Garden at Billings Forge, a special event showcasing non-profit initiatives at [Billings Forge Community Works](#), will be held Thursday, 9/15/11 at 6:00 p.m. Entertainment, auctions, food, wine & a memorable evening. Casual dress. \$150; reserve tickets early, event sells out! [Get tickets](#).

The second annual [Farm-to-Chef Week](#) will run 9/28/11 through 9/24/11, and will feature restaurants and other eating venues serving unique Farm-to-Chef menus of CT Grown ingredients and local wines. A special kick-off event will be 9/18/11 at the [Coventry Farmers' Market](#). Visit www.CTGrown.gov for info (look under Featured Links).



Happenings



Generously Sponsored By

CONNECTICUT GROWN
The Local Flavor
A Connecticut Department of Agriculture Program

edible NUTMEG

WHOLE FOODS

FARMERS COW
FRESH. UNKNEELED. HILLS.

PLAN-B
BURGER BAR

Weekly Advocate
HARTFORD
Advocate

SAYBROOK POINT
TAN & OIL
Fresh life

Visit www.CTGrown.gov and www.CTFarmToChef.com for more information.

Photos by Michelle Parr Paulson. Farm Produce from Whole Gate Farms, East Lyme CT. Stonington Fluke Oudis with housemade single potato chip. garnish of lemon by Chef James Wayman.

Job Openings/Positions Wanted

Boxcar Cantina

Greenwich
203-661-4774
manager@boxcarcantina.com

Line cook wanted. We focus on sustainability in ingredient sourcing and green restaurant practices and seek cooks with similar philosophies. Must have experience in fast-service cuisine, including saute, grill, and pantry work, and be available nights / weekends. We pay well, our hours are very reasonable, and we have a great team to work alongside. If interested, email your resume in .doc (older Word) or PDF format to manager@boxcarcantina.com. (We cannot accept .docx files.)

Bush Meadow Farm, LLC

Union
Barry Kaplan
860-684-3089
info@bushmeadowfarm.com

Chef/ Farmer Internship: focuses on direct marketing of farm products, commercial kitchen operations, charcuterie, dairy/creamery, bakery, horticulture, maple syrup operations, agro-forestry, and agro-tourism. Who we are: small family working farm, dairy plant, smokehouse, bakery, and restaurant in rural northeastern Connecticut. We practice a blended style of agriculture in that we "produce, process, prepare and plate" all that we grow. We have no commercial wholesale accounts. We are a fully permitted, licensed, and inspected facility.

Trumbull Marriott

Trumbull
Christopher Molyneux
203-380-6352
Christopher.Molyneux@marriott.com

Are you ready to explore new challenges? We can help make it happen – with opportunities for building new skills, co-workers who share your enthusiasm and clear career paths that offer experiences for growth and promotion. Whether you are a seasoned hospitality professional or just beginning to plan your career, we invite you to discover Marriott. The Trumbull Marriott is currently seeking qualified senior managers in culinary, catering and food & beverage. To begin, go to www.marriott.com/careers.

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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www.CTGrown.gov

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.