



CT Department of Agriculture

December 2011

## Briefs

### 2012 ADVISORY TEAM ANNOUNCED

The following Farm-to-Chef members have been appointed to the 2012 Advisory Team: **Dawn/Wally Bruckner** (La Belle Aurore), **Heather Bucknam** (Treat Farm), **Carol Byer Alcorace** (New Morning Natural and Organic), **Timothy Cipriano** (NH School Food), **Nunzio Corsino** (Four Mile River Farm), **Rita Decker-Parry** (Billings Forge Farmers Market), **Lena DiGenti** (Plan B Burger Bar), **Pamela Dunn** (Boxed Goodes/Goode Fields Farm), **Rick Hermonot** (Ekonk Hill Turkey Farm), **Diane Hirsch** (University of Connecticut), **Herb Holden** (Broad Brook Beef and Pork), **Wayne Kregling** (Brownson Country Club), **Ashley Kresmer** (Buy CT Grown/CitySeed), **Eloise Marinos** (GeoRoots Solar Growth Farm), **Priscilla Martel** (All About Food), **Drew McLachlan** (Whole Foods Market), **Shelly Oechsler** (Botticello Farms), **Linda Piotrowicz** (CT Department of Agriculture), **Corey Seigel** (Trinity Conference Center), **Pete Sepe** (Sepe Farm), **Kathy Smith** (The Farmer's Cow), and **John Turenne** (Sustainable Food Systems, LLC).

The team will meet in January, March, May, July, and September, to discuss, determine, and plan programming for the year. Thank you to these members for volunteering their time, effort, and expertise to make the Farm-to-Chef Program better for all of you.

### SUBMIT YOUR 2011 CT GROWN PURCHASES AND SALES

In early January, we'll ask all FTC commercial users to report the total dollar amount of CT Grown products purchased in 2011, and we'll ask all FTC producer/providers to report the total dollar amount of CT Grown products sold to commercial users in 2011.

These figures are important measuring sticks of the Farm-to-Chef Program's value to the state of Connecticut. Because we are totalling the numbers submitted from all members, it is essential that everyone involved in this program report so that the end totals reflect the overall impact that you have on the state's economy.

### COMMISSIONER REVICZKY PRESENTS AT GOV. MALLOY'S MEETING

Agriculture Commissioner Steven K. Reviczky gave an overview of the Connecticut Department of Agriculture at Governor Dannel P. Malloy's November meeting of senior staff and state commissioners. Commissioner Reviczky's entire presentation, along with the rest of the meeting, can be viewed on CT-N's website at [http://ctn1.ctn.state.ct.us/G/gov\\_commissioners\\_11-8-11.wmv](http://ctn1.ctn.state.ct.us/G/gov_commissioners_11-8-11.wmv). Commissioner Reviczky comes on at 15:30 and speaks until 36:15.

### CT Grown in Season DECEMBER

Apples Beef Beets Black  
Currant Juice Bok Choi  
Broccoli Cabbage Carrots  
Cauliflower Chard Cheese  
Chicken Christmas Trees  
Clams Collards Cream  
Eggs Fin Fish Garlic  
Greens Herbs Holiday Plants  
Honey Ice Cream Kale  
Kohlrabi Lamb Leeks  
Lettuce Lobster Maple  
Microgreens Milk Mushrooms  
Onions Oysters Parsnips  
Pears Potatoes Pork  
Radishes Scallops Shoots  
Specialty Foods Sprouts  
Turkey Turnips Veal  
Wheatgrass Winter Squash  
Wreaths and Garland Yogurt



### Contact Us

CT Farm-to-Chef Program  
CT Department of Agriculture  
Marketing Bureau  
165 Capitol Avenue, Room 129  
Hartford, CT 06106  
860-713-2503 phone  
860-713-2516 fax  
[Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov)  
[www.CTGrown.gov](http://www.CTGrown.gov)

## DoAG Pilot Program for Community Farms Preservation

*By Joseph Dippel*

*Director, Farmland Preservation Program, Connecticut Department of Agriculture*

Connecticut Agriculture Commissioner Steven K. Reviczky recently announced \$2,000,000 in funding for farmland preservation through the Connecticut Department of Agriculture's new Community Farms Preservation Program. This pilot program, authorized by [Connecticut General Statutes 22-26nn](#), allocates Community Investment Act funds for cooperative state-local farmland preservation projects with qualifying municipalities.

Commissioner Reviczky explained that the purpose of the Community Farms Preservation Program is to encourage locally supported farmland preservation. "One of the most exciting aspects of this program is its especially good fit for smaller farms that have excellent agricultural soils and contribute to local economic activity, but which may not be eligible for other protection programs. Now we are able to provide an opportunity for those farms to ensure their land is not converted to uses other than agriculture and for Connecticut to ensure its best agricultural soils remain available for production."

The Community Farms Preservation Program will be implemented in two phases: prequalification and application/evaluation.

During prequalification, interested municipalities must complete the following steps by May 31, 2012:

1. Recognize farmland preservation in the plan of conservation and development or interim town plan for local farmland preservation.
2. Establish an agricultural commission and/or program for farmland preservation.
3. Inventory its local farmland resources.
4. Prioritize farms for preservation using a criteria scoring or ranking system.
5. Designate a fund for farmland preservation and have a method of funding.
6. Request identification of locally important farmland soils through U.S. Department of Agriculture's Natural Resources Conservation Service (USDA-NRCS).

Municipalities meeting the above eligibility criteria may enter into a cooperative agreement with the Connecticut Department of Agriculture no later than May 31, 2012.

Prequalified municipalities that have entered into such agreements must then complete the agency's application package and submit it to the commissioner on or before July 31, 2012.

The Department of Agriculture will review and evaluate applications using scoring criteria established with input from its Farmland Preservation Advisory Board. Preference will be given to food-producing farms that may not have been funded through the Department's existing Farmland Preservation Program, established in 1978.



*Above: Agriculture Commissioner Reviczky speaks on 12/1/11 at the closing of Quarry Brook Farm in Suffield, a state-municipal farmland preservation project.*

*(continued next page)*

## DoAG Pilot Program (continued)

“We put a great deal of care and consideration into developing the evaluation criteria after legislation enabling this program was passed in 2008,” said Commissioner Reviczky. “This program is something we see as a valuable component of the state’s long-term plan to cultivate sustainable agriculture and food production for the residents of Connecticut. As a result, we have spent considerable time and effort on the details.”

The Department of Agriculture expects to complete application evaluation and determine projects that will become part of the pilot program by October 1, 2012.

The Community Farms Preservation Program is voluntary. Interested farmers and municipalities are encouraged to contact the Connecticut Department of Agriculture to discuss eligibility. For more information, please contact Program Director J. Dippel or Property Agent Katherine Winslow by phone at 860-713-2511 or email at [katherine.winslow@ct.gov](mailto:katherine.winslow@ct.gov) or [joseph.dippel@ct.gov](mailto:joseph.dippel@ct.gov), or in writing to:

Connecticut Department of Agriculture  
Farmland Preservation Program  
165 Capitol Avenue, G8A  
Hartford, CT 06106

## Happenings

The New England Vegetable and Fruit Conference and Trade Show will be held 12/13/11 through 12/15/11 at the Radisson Hotel, Manchester, NH. <http://newenglandvfc.org> for more info.

The Connecticut Vegetable and Small Fruit Conference will be held 1/19/12 at the Tolland County Extension Center in Vernon. There will be updates on the new exotic pest, the Spotted Wing Drosophila, which devastated raspberry crops this year. Please contact Lorraine Los, UConn Cooperative Extension Fruit Crops IPM Coordinator, [lorraine.los@uconn.edu](mailto:lorraine.los@uconn.edu), for more info.

The 2013 Harvest New England Agricultural Marketing Conference and Trade Show will be held 2/26/13 – 2/28/13 at the Sturbridge Host Hotel, Sturbridge, MA. Conference questions to [jaimie.smith@ct.gov](mailto:jaimie.smith@ct.gov); trade show questions to [david.webber@state.ma.us](mailto:david.webber@state.ma.us). See [www.harvestnewengland.org](http://www.harvestnewengland.org) after 1/1/12 for more information.

The long dark days of winter are the perfect time to dream and plan for the next growing season, and--if already farming--to organize records and look back at how last season went. The Cornell Small Farms Program and the Northeast Beginning Farmers Project offer several online courses to help with this. To learn more, please visit <http://nebeginningfarmers.org/online-courses>.

[Papacelle Ristorante della Cascina](http://www.papacelle.com) in Avon is looking for farms to partner with which would be interested in putting together farm-to-table tastings in the restaurant or at the farm (within 20 miles of Avon). Contact David Pianka, [dave@papacelle.com](mailto:dave@papacelle.com), 860-269-3121.

“Finding Dollar\$ in Tight Times: A Primer for Beginning Farmers” Is a free workshop providing an overview of loans, grants, and alternative sources, plus “dos and don’ts” for success, being held in all eight counties in the state. Email [ctwagn@cox.net](mailto:ctwagn@cox.net) for more info or a schedule.

Connecticut Farm Energy Grant Workshops are scheduled across Connecticut and include presentations and/or information about the Connecticut Farm Energy Program, USDA Rural Development REAP Grants, NRCS EQUIP Program, Connecticut Farm Bureau, Connecticut Energy Efficiency Fund, and the Clean Energy Fund Investment Authority. 860-345-3977 or [ctfarmenergy@aol.com](mailto:ctfarmenergy@aol.com) for info or a schedule.

## CT Grown “Haves” and “Wants”

### CT GROWN “HAVES” IN JANUARY

#### Eagle Wood Farms

Barkhamsted  
Bryan Woods, 860-402-4953  
[bryanwoods@eaglewoodfarms.com](mailto: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. See [pricing](#).

#### Ekonk Hill Turkey Farm, LLC

Sterling  
Elena Hermonot, 860-564-0248  
[ekonkhillturkeys@ct.metrocast.net](mailto:ekonkhillturkeys@ct.metrocast.net)

We have CT Grown, pasture-raised turkeys, capons, and chickens available for you to serve to your guests this holiday season!! Our birds are processed at our state inspected facility and therefore now approved for use in CT restaurants! Restaurant delivery is available.

#### Green Valley Farm

Eastford  
Heather Driscoll, 860-634-2196  
[driscoll.h@gmail.com](mailto:driscoll.h@gmail.com)

We have about 18 seven- to eight-pound fresh hams for the holiday. Also have about 15 two- to three-pound boneless, fresh mini-hams!

#### Hastings Farm

Suffield  
Megan Hastings, 860-882-3148  
[megan@HastingsFamilyFarm.com](mailto:megan@HastingsFamilyFarm.com)

Hastings Farm has milk, yogurt, and soft cheese. Delivery may be available depending on location.

#### Hemlock Knoll LLC

North Granby  
Aimee Gilbert, 860-653-6447  
[gilbert-aimee@cox.net](mailto:gilbert-aimee@cox.net)

Farm-fresh beef and pork, free of hormones, steroids, and antibiotics, grown on our property as 4-H projects. All individual pieces vacuum-packaged for freshness and flavor. Beef and pork sold by the side or by the individual piece. See website individual cut pricing; contact us for quantity pricing.

#### Sepe Farm

Sandy Hook  
Pete Sepe, 203-270-9507 or 203-470-4084 (c)  
[pasepe@juno.com](mailto:pasepe@juno.com)

CT Grown Lamb... whole or half. Also available are racks, loins, legs. Please plan ahead to be sure we can supply your holiday event.

### CT GROWN “HAVES” IN JANUARY

#### Sardilli Produce and Dairy

Hartford  
Devin Sardilli  
860-525-3237  
[dsardilli@sardilliproduce.com](mailto:dsardilli@sardilliproduce.com)

Local Apples (Macoun, Empire, Macs Cortland, Mitsu, Gala), Butternut Squash, Acorn Squash, Parsnips, Pears (Bosc and Bartlett), Cauliflower, and Turnips.

#### Chef Tor Sporre'

Ridgefield/Westport  
Chef Tor Sporre'  
203-451-6888  
[sporre.tor@gmail.com](mailto:sporre.tor@gmail.com)

Culinary bay trees (*Laurus nobilis*), \$75 - \$1,000 (standard topiary). Flowering and fruit-bearing Ponderosa lemons, \$75 - \$350. Exotic seedlings: *Ginkgo biloba* & bonsai

#### Urban Oaks Organic Farm

New Britain  
Claudine  
860-223-6200  
[urbanoaksorganicfarm@gmail.com](mailto:urbanoaksorganicfarm@gmail.com)

Certified organic, award-winning, arugula, salad greens, spinach, and herbs. Delivery to Hartford, New Haven, and Fairfield counties. Find us on Facebook.

### CT GROWN “WANTS” IN JANUARY

#### Sardilli Produce and Dairy

Hartford  
Jason Sardilli or Isaac Sanchez  
860-525-5068  
[jsardilli@sardilliproduce.com](mailto:jsardilli@sardilliproduce.com)

Sardilli Produce & Dairy is seeking locally made cheese. We have a big demand for local cheese and we are seeking cheese makers to help fulfill our customer's needs. We can pick up the product if needed. Seeking any and all kinds.

#### The Unquowa School

Fairfield  
Peter Gorman  
860-874-6931  
[peter.gorman@unquowa.org](mailto:peter.gorman@unquowa.org)

Looking for 500# potatoes spread out during January, February, and March.

## Job Openings/Positions Wanted

### JOB OPENINGS

#### Ambler Farm

Wilton

Jim Meinhold, 203-761-9305, [amblerfarm@gmail.com](mailto:amblerfarm@gmail.com)

Ambler Farm is seeking a full-time salaried director of agriculture who will serve as our on-site farming manager responsible for managing all aspects of agricultural production using organic practices. Compensation package: salary commensurate with experience. Housing is provided as condition of employment. Health insurance and 2-week paid vacation (during off-season). Interested candidates should send resumes to [amblerfarm@gmail.com](mailto:amblerfarm@gmail.com) by 12/10/11.

For more information visit: <http://www.amblerfarm.org/jobdescription>

#### Boxcar Cantina

Greenwich

203-661-4774, [manager@boxcarcantina.com](mailto:manager@boxcarcantina.com)

Seeking general manager and team leader. We are seeking candidates with an entrepreneurial spirit and a "run-it-like-your-own" mentality. You must have a genuine passion for the restaurant industry and be plugged into current food trends (food geeks welcome). This is a floor manager position so we'll be looking for someone charismatic and energetic and who has excellent customer service skills. At least two years experience in similar restaurant leadership position preferred.

#### Boxcar Cantina

Greenwich

203-661-4774, [manager@boxcarcantina.com](mailto:manager@boxcarcantina.com)

Seeking line cook and team player. The line cook is responsible for the daily preparation of food items from chopping organic vegetables to butchering sustainable grass-fed meats. The line cook will work the grill and saute stations during service hours and must have the ability to read tickets written in English in a fast-paced environment. Our ideal candidate has a minimum of one year training and/or experience.

#### BuyCTGrown

Vernon

Jiff Martin, [jiff.martin@uconn.edu](mailto:jiff.martin@uconn.edu)

Seeking part time program specialist to enhance the utility of [www.buyCTgrown.com](http://www.buyCTgrown.com) with grant funding from USDA Federal-State Marketing Improvement Program. Ideal candidate will have connections to the agriculture community, strong business/marketing instincts, experience making presentations, and excitement for how BuyCTgrown.com can help agriculture enterprises. Position calls for 1200 hours over 20 months and will be based out of the Tolland County Extension Office. Send resume, cover letter, and three references by 12/16/11 to [jiff.martin@uconn.edu](mailto:jiff.martin@uconn.edu).

#### New Haven School Food

New Haven

Tim Cipriano, [timothy.cipriano@new-haven.k12.ct.us](mailto:timothy.cipriano@new-haven.k12.ct.us)

Award-winning school meals program is now hiring for the position of school wellness dietitian. Person will be responsible for the nutrient analysis of New Haven Public Schools' menus and nutrition education activities in all schools, and for increasing participation in the school breakfast program. Works with students, school staff, and parents to assist with prescribed special diets for students. Works with farm-to-school coordinator on farm activities. Send cover letter and resume to [timothy.cipriano@new-haven.k12.ct.us](mailto:timothy.cipriano@new-haven.k12.ct.us).

### POSITIONS WANTED

#### Carlos Cassar

203-980-2297, [carloscassar@hotmail.com](mailto:carloscassar@hotmail.com)

Experienced farm-to-table executive chef looking for position in southeastern/south-central Connecticut. Has worked in top restaurants around the world, including Noma in Denmark. Longtime, active participant of the Connecticut Farm-to-Chef Program and recipient of a Farm-to-Chef merit badge. Please contact Carlos after 1/5/12 (will be out of country over the holidays) at [carloscassar@hotmail.com](mailto:carloscassar@hotmail.com) or 203-980-2297.

## Miscellaneous Announcements

Manchester Community College is offering *Sustainable Food Service Management*, Thursdays, 4:00–6:50 p.m., 1/19/12 through 5/14/12. This course, one of the first of its kind in the nation, will provide managers of restaurants, business cafeterias, and school foodservice operations with the tools and techniques to become proficient in turning food programs into sustainable enterprises. Contact Jayne Pearson, [jpearson@mcc.commnet.edu](mailto:jpearson@mcc.commnet.edu).

The USDA-Natural Resources Conservation Service (NRCS) ranking dates for the On-Farm Energy, Organic, and Seasonal High Tunnel Conservation Initiatives, all of which offer technical/financial assistance through the Environmental Quality Incentives Program (EQIP), end on February 3, March 30, and June 1, 2012. At the end of a period, NRCS ranks submissions for funding consideration. For more information, visit [www.ct.nrcs.usda.gov/programs](http://www.ct.nrcs.usda.gov/programs), or contact your nearest USDA Field Office.

Ever wonder what phytosanitary import requirements were needed to export your plant or plant products to another country? USDA's Plant Protection and Quarantine (PPQ) maintains the U.S. export program of United States and foreign-origin agricultural commodities. The program does not require certification of any exports, but does provide certification of commodities as a service to U.S. exporters. Eric Chamberlain, 203-741-5643 or [eric.a.chamberlain@aphis.usda.gov](mailto:eric.a.chamberlain@aphis.usda.gov), for more info.

A new guide, *Farmland ConneCTions: A Guide for Towns, Institutions, and Land Trusts Using or Leasing Farmland*, outlines the legal and practical considerations involved in leasing farmland and provides information and case studies of successful community farms established across the state. This free guide is available through AFT's Connecticut office or as a download from their [website](#).



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.



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Marketing Bureau  
165 Capitol Avenue, Room 129  
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860-713-2503 phone  
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[www.CTGrown.gov](http://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](mailto:Linda.Piotrowicz@ct.gov) or 860-713-2558, for more information.