



CT Department of Agriculture

January 2010

## Briefs

### FTC ANNUAL MEETING 1/31/11

The 2011 Farm-to-Chef Annual Meeting will be held 1/31/11 at the Saybrook Point Inn and Spa. This is one of the most important FTC events of the year. There is no charge to attend but **pre-registration** is **REQUIRED** by Monday, **1/17/11**. Register at <http://tinyurl.com/FTC2011AM>. Late registrations cannot be accepted due to the preparation necessary for some of the agenda items.

Anyone who would like to help Chef Carlos Cassar with **lunch** for the meeting should contact him directly at [carloscassar@yahoo.com](mailto:carloscassar@yahoo.com).

A limited number of eight-foot **display tables** will be available again this year for \$100 each, rented out on a first-come, first-served basis. Payment should be made directly to the Saybrook Point Inn and Spa and will help the facility cover the costs of hosting the meeting. Please contact [linda.piotrowicz@ct.gov](mailto:linda.piotrowicz@ct.gov) if you would like to reserve a table.

We are adding a **raffle** this year and are seeking donations for prizes. These items need not be expensive (we would rather have lots of small things to give out rather than a few big ones). Raffle items can include gift cards, product samples, logo wear, and/or anything else appropriate. Please contact Linda at [linda.piotrowicz@ct.gov](mailto:linda.piotrowicz@ct.gov) if you would like to donate.

### PLEASE CHECK YOUR LISTING

Farm-to-Chef posts on its website [resource listings](#) including FTC producers/providers and commercial users of CT Grown products. Please take a moment to check these listings to see if your information is accurate and up to date. Email changes to [Linda.piotrowicz@ct.gov](mailto:Linda.piotrowicz@ct.gov). Note that descriptions following the contact info are limited to a total of **500 characters** including punctuation and spaces.

### JOINT VENTURE GRANT APPLICATIONS DUE 1/31/11

Applications are due to DoAG by **1/31/11** for the 2011 Joint Venture Grant. Matching funds up to \$2,000 for producers and businesses and up to \$5,000 for agricultural associations can be used for marketing projects that use the CT Grown logo. More information is available on DoAG's [website](#).

### CSFA PRODUCT AWARD COMPETITION 2/17/11

The CT Specialty Food Association's Annual Product Awards Competition will be held on Thursday, **2/17/11**, at the Aqua Turf in Plantsville. The categories have been revamped to include many more farm friendly ones. Registration is due by **2/7/11**. Contact Tricia at 860-677-8097 or [tricia@ctfoodassociation.org](mailto:tricia@ctfoodassociation.org) for registration forms. See Page 2 for additional information.

Chefs and food writers are being sought as volunteer **judges** for this event. If interested, please contact Linda at [linda.piotrowicz@ct.gov](mailto:linda.piotrowicz@ct.gov).

### CT Grown in Season JANUARY

Apples Beef Black Currant  
Juice Bok Choi Broccoli  
Brussels Sprouts Cabbage  
Cauliflower Celeriac Cheese  
Chicken Christmas Trees  
Cider Clams Cream Eggs  
Fin Fish Garlic Greens  
Herbs Honey Ice Cream  
Kale Lamb Lettuce  
Lobster Maple Microgreens  
Milk Mushrooms Onions  
Oysters Pork Potatoes  
Scallops Shoots Specialty  
Foods Sprouts Turnips  
Veal Wheatgrass Winter  
Squash Yogurt



### Contact Us

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[www.CTGrown.gov](http://www.CTGrown.gov)

## 2011 CSFA Competition Includes More Farm-Friendly Categories

The [Connecticut Specialty Food Association](#) (CSFA) will hold its tenth Product Awards Competition on February 17, 2011, at the Aqua Turf in Plantsville. This year's categories have been revamped to include many that are farm friendly, including cheese, certified organic product, CT Grown product, CT wine, fresh fruit or vegetable, jam/honey/syrup/sweet topping, meat/pate/fish, and more (see complete category list at end). Participation is open to both members and non-members of the association.



CSFA, a subdivision of the Connecticut Food Association, is a non-profit organization representing small, medium, and large Connecticut based food entrepreneurs whose shared vision is to provide consumers with high-quality specialty food products. The [Connecticut Department of Agriculture](#) (DoAG) serves on CSFA's board of directors in an advisory, non-voting capacity. CSFA and DoAG have worked in recent years to encourage CSFA members to use CT Grown ingredients in their products whenever possible, and have worked to share information about CSFA and its programming with farmers.

Many Connecticut farms produce specialty food items that qualify for entry in CSFA's Product Awards Competition, and this year's new line-up of categories provide even more opportunities for participation and recognition. Winners from past competitions have received considerable media attention and have used their trophies as effective marketing tools for promoting their products.

The 2010 Product of the Year, [The Purple Pear by Tina's](#) Buttered Almond Cream dessert topping, was featured in four major Connecticut newspaper stories, bringing a flurry of new business to the company.

"Sales for Butter Almond Cream now far exceed those for our other flavors," explained the Purple Pear's Tina Fearnley. "And the press we received has pushed our whole company to a different level."

Sonal Miller of Mama Manju's Salsa concurred that her CSFA award has improved business.

"People definitely take notice of the honor," said Ms. Miller, whose Fandango Mango Salsa won the top prize for best salsa or hot sauce in the 2010 competition. "I mention it in all my marketing materials and display the plaque every time I demo my products. Customers are much more likely to try and buy when they learn it's an award-winning salsa. It really does make a difference."

Another benefit entrants enjoy by competing is having their products sampled by some of the state's leading chefs and food writers. Scott Miller, executive chef at [Max's Oyster Bar](#) and member of DoAG's [Farm-to-Chef Program](#), discovered [Ola! Granola](#) at the 2008 competition and immediately began buying it for his restaurant.

"It was love at first bite," Chef Miller recounted. "After living and working in Colorado for six years, I did not think there was anything produced here that could compare with those premium granolas, but I was wrong. If I hadn't volunteer to be a judge, I probably would not have tried Ola! and that would have been my—and my diners'—loss."

*(continued next page)*

## 2011 CSFA Competition (continued)

The deadline to enter the 2011 competition is February 7. For more information or registration forms, contact Tricia Levesque at CSFA, 860-677-8097 or [tricia@ctspecialtyfood.org](mailto:tricia@ctspecialtyfood.org).

Chefs, culinary professionals, and journalists interested in volunteering to judge should contact Linda Piotrowicz at DoAG, 860-713-2558 or [linda.piotrowicz@ct.gov](mailto:linda.piotrowicz@ct.gov).

Categories for the 2011 competition are as follows:

- |   |                                 |
|---|---------------------------------|
| 1. Bean, Grain, Pasta, Rice, or Soup    | 17. Packaged Mix <sup>2</sup>   |
| 2. Beer or Ale                          | a. Baked Good or Dessert        |
| 3. Bread                                | b. Dip or Dressing              |
| a. Quick Bread                          | c. Savory Product               |
| b. Yeast Bread                          | 18. Packaging <sup>3</sup>      |
| 4. Certified Organic Product            | 19. Pasta Sauce                 |
| 5. Confection or Dessert                | 20. Pickle, Relish, or Tapenade |
| a. Cake                                 | 21. Salsa                       |
| b. Chocolate                            | 22. Savory Condiment            |
| c. Cookie                               | 23. Snack Food                  |
| d. Pie                                  | 24. Vinegar or Salad Dressing   |
| 6. Cheese                               | 25. Wine <sup>4</sup>           |
| a. Aged                                 | a. Blush                        |
| b. Fresh                                | b. Dessert                      |
| 7. CT Grown Product <sup>1</sup>        | c. Fruit                        |
| 8. Fresh Fruit or Vegetable             | d. Red                          |
| 9. Frozen Food                          | e. Rose                         |
| 10. Gluten Free Product                 | f. White                        |
| 11. Herb, Spice, or Seasoning Blend     |                                 |
| 12. Hors d'oeuvre                       |                                 |
| 13. Jam, Honey, Syrup, or Sweet Topping |                                 |
| 14. Meat, Pate, or Fish                 |                                 |
| 15. Non-Alcoholic Beverage              |                                 |
| 16. Oil                                 |                                 |

<sup>1</sup> Processed products must contain a minimum of 51% CT Grown ingredients.

<sup>2</sup> Submit finished product prepared from the mix.

<sup>3</sup> If your product is perishable, submit packaging only.

<sup>4</sup> Must contain 100% CT Grown fruit.

### JOB OPENINGS / POSITIONS WANTED

#### Common Ground

New Haven

Common Ground is seeking a reliable, hands-on, experienced farmer-manager to direct our Agricultural Program and run our urban farm. The Director of Agricultural Programs will manage production and education gardens; train and oversee volunteers, interns, apprentices and staff; and coordinate distribution of farm products to Common Ground's constituencies. Common Ground is a high school and educational center, making this job opportunity distinct from many farm jobs. Learn more at [http://www.commongroundct.org/join\\_us.php](http://www.commongroundct.org/join_us.php).

## CT Grown “Haves” and “Wants”

### CT GROWN “HAVES” IN JANUARY

#### [D. J. King Lobster](#)

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

#### [Eagle Wood Farms](#)

Barkhamsted  
Bryan Woods  
860-402-4953  
[bryanwoods@eaglewoodfarms.com](mailto:bryanwoods@eaglewoodfarms.com)  
Frozen retail portions of beef, pork, veal, lamb, pig roasters (includes cooker), suckling pigs. We grow our own animals. Ready-to-eat smoked items include beef sticks, hotdogs, Andouille sausage, bratwurst, pepperoni, kielbasa, liverwurst, and knockwurst.

#### [Sepe Farm](#)

Sandy Hook (Newtown)  
Pete Sepe  
203-470-4084  
[pasepe@juno.com](mailto:pasepe@juno.com)  
CT Grown lamb

### CT GROWN “HAVES” IN JANUARY

#### [FreshPoint](#)

Hartford  
Daniel Batchelder  
800-824-0448; 860-244-0419  
[Daniel.Batchelder@FreshPoint.com](mailto:Daniel.Batchelder@FreshPoint.com)  
Apples (all varieties), cabbage, apple cider, honey, maple syrup, goat cheese, currant juice, eggs, purple top turnips, yellow globe turnips.

#### [Hastings Farm](#)

Suffield  
Megan  
860-882-3148  
Hamburger patties and roasts, including bottom round, rump, chuck. Also London broil and short ribs. Coming in February, more beef with a wide variety of cuts available. Delivery available depending on location.

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.

## Funding Opportunities

Applications are due to DoAG by 1/31/11 for the 2011 Joint Venture Grant. Matching funds up to \$2,000 for producers and businesses and up to \$5,000 for agricultural associations can be used for marketing projects that use the CT Grown logo. More information is available on DoAG's [website](#).

The new Healthy Food Financing Initiative, part of the First Lady's Let's Move program, provides grants to help eliminate food deserts and revitalize neighborhoods. The program aims to commit \$20 million to this initiative in FY 2011. [Learn more](#).

Farm Aid has compiled a list of [federal funding opportunities](#) currently available for developing family farm-centered local and regional food systems.

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

## Happenings

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.

"Financing Food," the next lecture in [Law for Food's](#) 2010-2011 series, runs 1/12/11 at 7:30 at the Studio at Billings Forge, Hartford. \$15. Future lectures include "Land I: Leasing and Using the Land," "Land II: Keeping the Land in the Family Business," and "Marketing Your Food Business." Contact [adam@lawforfood.com](mailto:adam@lawforfood.com) for info.

At the Mohegan Sun Winefest 1/28/11–1/30/11 in the Mohegan Sun ballroom, FreshPoint will host a sustainable showcase booth at the event featuring Beltane Farms, Cecarelli Farms, High Hill Orchards, Farmer's Cow, Maple Lane Farms, the CT Farmland Trust, and FreshPoint.

[CT NOFA's](#) Getting Started in Organic Farming workshop will be held 1/29/11 from 8:30 AM to 4:00 PM in New Haven. The conference draws both beginning farmers who choose to farm organically and established farmers who are converting their operations to organic. Details at [www.ctnofa.org](http://www.ctnofa.org).

The 2011 Farm-to-Chef Annual Meeting will be held 1/31/11 at the Saybrook Point Inn and Spa. All existing and potential new FTC members are encouraged to attend this fun and productive day of great presentations, discussion, networking, and, of course, CT Grown food.

The CT Specialty Food Association's Annual Product Awards Competition will be held 2/17/11 at the Aqua Turf in Plantsville. Farm-friendly categories have been added and include CT Grown product, cheese, fruit or vegetable product, jam/honey/syrup/topping, certified organic, CT wine, and more. Contact Tricia at 860-677-8097 or [tricia@ctfoodassociation.org](mailto:tricia@ctfoodassociation.org) for more info.

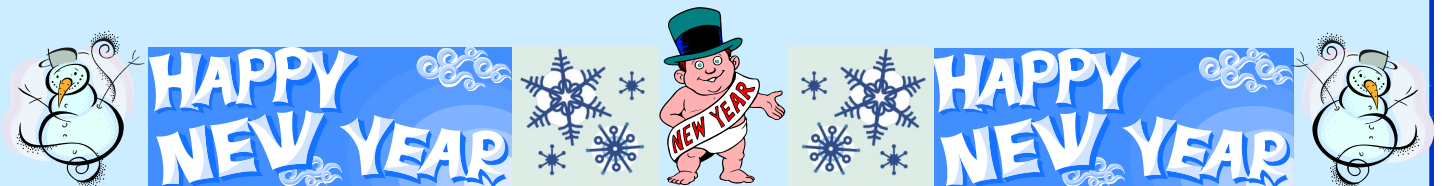
Harvest New England's third agricultural marketing conference and trade show will run 3/1/11 through 3/3/11 at the Sturbridge Host Hotel and Conference Center in Sturbridge, MA. Over 25 educational workshops will be offered, along with a 100-vendor trade show. Visit [www.harvestnewengland.org](http://www.harvestnewengland.org) for info or to register.

CT NOFA's Winter Conference will be held 3/15/11 in Manchester. Contact [ctnofa@ctnofa.org](mailto:ctnofa@ctnofa.org) or visit [www.CTNofa.org](http://www.CTNofa.org) for more info.

On 5/20/11-5/22/11, the [White Flower Farm](#) store hosts its 6th annual Tomatomania, the largest tomato seedling sale on the East Coast. Shop for vegetables, herbs, and more. Friday through Sunday, 9am to 5pm. Rt. 63, 3.5 miles south of Litchfield. Free. 800-411-6159.

*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](mailto:jill_harrington@ethelwalker.org) for info.

Dinners at the Farm has announced its 2011 season schedule. See [website](#) for dates, times, and ticket information.





## In the News/On the Net

This 11/24/10 [Packer article](#) describes Yale University's changes to salad bars and resulting increased consumption.

FTCer Caseus is one of the grilled-cheese gourmets detailed in this 11/26/10 [New York Times story](#).

The 2010 Fairfield County [Green Coast Award recipients](#) included FTCers Catch a Healthy Habit, the Farmer's Cow, Health in a Hurry, Millstone Farm, Skinny Pines, and St. Vincent's Medical Center. Congratulations to all!

Chef Mark Garcia predicts in this 12/3/10 [blog post](#) that local will feature prominently in 2011's culinary trends.

Listen to what [Elmo has to say](#) when Assistant White House Chef Sam Kass tells him about the Healthy Hunger Free Act signed into law by President Obama on 12/13/10. Learn more about the new legislation in this 12/13/10 Let's Move [blog post](#). A big shout-out goes to FTCer Tim Cipriano, who, along with Chef Kass and Secretary of Agriculture Tom Vilsack, presented highlights of the law and what it means for local schools during a 12/10/10 [media briefing](#).

FTCer Terry Walters spills the beans in this 12/16/10 [Java column](#).

This 12/17/10 [New York Times story](#) describes the growing demand for locally made eggnog during the holidays.

State Agriculture Commissioner F. Philip Prelli discusses [Senate Bill S-510](#), the FDA Food Safety Modernization Act, and how it may affect local farms on this 12/21/10 [segment from WTIC Newstalk 1080's Morning Show](#).

This 12/22/10 [Just Means post](#) gives props to FTCer Law for Food for providing legal and business counsel to sustainable agricultural and local food producers.

Maria Rodale ranks FTCer the Dressing Room as one of her top 10 farm-to-table restaurants for 2010 in the 12/23/10 [issue of the Huffington Post](#).

FTCer Miya's Sushi was recently featured by [Fish2Fork](#), which rates Miya's as one of its three top-rated restaurants.

This 12/27/10 [New Haven Register article and video](#) describes how FTCer Roses for Autism has upgraded its ordering system and can now ship roses throughout the country.

This 12/27/10 [Associated Press story](#) discusses the growth of winter farmers' markets, especially those in northern states such as Connecticut.

Governor-elect Malloy's selection of Steven Reviczky to become the new commissioner of the Connecticut Department of Agriculture is the topic of this 12/29/10 [Courant story](#), this 12/29/10 [Day piece](#), this 12/28/10 [Bloomberg post](#), this 12/28/10 [Connecticut Plus article](#), and this 12/28/10 [CT Mirror story](#).

## Miscellaneous Announcements

The First Lady's [Chefs Move to Schools](#) program, run through USDA, seeks chefs to work with local schools to serve healthy food to students. There are plenty of schools in CT that have not yet been matched with chefs. If interested, check out the program's [information page for chefs](#). Chefs should contact schools directly if they would like to partner with them.

DoAG is now offering USDA Good Agricultural Practices (GAP) and Good Handling Practices (GHP) audits through a federal-state agreement. This voluntary program verifies adherence to the recommendations made in FDA's Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables. For more information about this new program, contact Mark Zotti, 860-713-2538 or [Mark.Zotti@ct.gov](mailto:Mark.Zotti@ct.gov).

## FTC Annual Meeting 1/31/11



### DON'T MISS OUT!

All existing Farm-to-Chef members and those interested in the program are encouraged to attend this day of presentations, discussion, networking, and, of course, CT Grown food. There is no charge to attend but pre-registration is **REQUIRED**. Get more info and register at [Survey Monkey](#).

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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**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.