



CS Department of Agriculture

Briefs

FTC MINI-TOUR 6/14/10 AT GEORROOTS IN NORTH CANTON

The next FTC “mini-tour” will be held Monday 6/14/10 from 1:00 to 2:30 PM at GeoRoots Solar Growth Farm in North Canton. Owner Eloise Marinos will host a show-and-tell featuring her specialty greens and produce, including nutrient-dense Mediterranean and heirloom species. There is no cost to attend but [registration](#) is required by midnight on Thursday 6/10/10. Directions and an agenda will be sent to all who register.

FTC MINI-MEETING 7/20/10 IN HARTFORD

The next FTC “mini-meeting” will be held Tuesday 7/20/10 from 2:00 to 3:30 PM at Lincoln Culinary Institute in Hartford. Please join us for this free, informal 90-minute discussion session. It is an excellent forum for making valuable connections and exchanging information. [RSVP online](#) by midnight on Sunday 7/18/10. Directions and an agenda will be sent to all who register.

INVITATION TO 7/14/10 CSFA TRADE/BUYER SHOW

The [CT Specialty Food Association](#) has invited FTCers to participate in its trade/buyer show on 7/14/10 in Cromwell. This annual event attracts buyers from chain and independent grocery stores throughout the state to learn about locally produced food products of all types. Chefs and farm stand owners are encouraged to attend at no charge as buyers. FTC producers are invited to exhibit and sample products for the special rate of \$80. RSVP to Tricia at 860-677-8097 or tricia@ctfoodassociation.org by 7/7/10.

SPECIAL CT WINE TASTING FOR FTC WEEK PARTICIPANTS

The CT Vineyard and Winery Association has agreed to host an exclusive tasting on 8/1/10 for participants in the 2010 Farm-to-Chef Harvest Celebration Week. This tasting will run from 11:00 AM to Noon at the Goshen Fairgrounds, prior to public hours at the 2010 CT Wine Festival. See Page 2 for additional details.

FTC T-SHIRT PHOTO CONTEST

Now that short-sleeve weather is here, we anticipate seeing those eye-catching, lime-green Farm-to-Chef t-shirts all over the state. [Email us](#) a photo of you wearing the 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.

June 2010

CT Grown in Season JUNE

Arugula Asparagus Beef
Black Currant Juice Bok Choi
Broccoli Carrots Cauliflower
Cheese Cherries Clams
Collards Cream Cucumbers
Eggs Fin Fish
Garlic Scapes Greenhouse
Tomatoes Greens Herbs
Honey Ice Cream Kale
Kohlrabi Lamb Lettuce
Lobster Maple Microgreens
Milk Mushrooms Oysters
Pea Shoots Pork Raab
Radishes Raspberries
Rhubarb Scallops Specialty
Foods Spinach Sprouts
Summer Squash Strawberries
Sunflower Shoots Veal
Wheatgrass Yogurt

CONNECTICUT GROWN



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
www.CTGrown.gov

FTC Harvest Celebration Week Update

By Linda Piotrowicz

Farm-to-Chef Program Manager

A total of 79 restaurants and foodservice businesses have signed up to participate in the first-ever Farm-to-Chef Harvest Celebration Week ("FTC Week"), 9/26/10 through 10/2/10. Pre-registration is now closed. A [list of participants](#) is available on the Department of Agriculture (DoAG)'s website.

A number of efforts have been taken or are underway to provide information to and assist everyone participating in this event. A summary of some of these undertakings follow.

PRESENTATION BY CHRISTINE APPLEWHITE, CT DEPARTMENT OF PUBLIC HEALTH

Christine Applewhite from DPH's Food Protection Program was a guest at the 5/18/10 FTC mini-meeting, where she talked about CT Grown foods that are and are not considered to be approved source foods for use in foodservice. Christine explained that she and her agency are eager to collaborate with FTCers to help make FTC Week a success. She emphasized a proactive approach to preventing any potential misunderstandings that might result in a last-minute objection from a local health inspector during FTC Week.

Christine gave a 30-minute talk and then answered a wide variety of specific questions from FTCers. She also handed out a helpful resource document, which has been included in this newsletter on the following page. Christine encouraged anyone with questions about what can and cannot be used in foodservice to contact her at 860-509-7297 or christine.applewhite@ct.gov.

8/1/10 CT WINE TASTING FOR FTC WEEK PARTICIPANTS

The CT Vineyard and Winery Association has offered to host an exclusive tasting from 11:00 AM to Noon at the CT Wine Festival, before the event opens to the public that day. This tasting is a special effort to help FTC Week participants select the one or more CT wines that must be offered during FTC Week. Each FTC Week participant may bring up to two representatives to taste wines. This event is free but registration is required. Registration must be completed online at <http://www.surveymonkey.com/s/VM6W5BP> by midnight 6/13/10.

INDEPENDENT FTC WEEK MARKETING CAMPAIGN

Because of DoAG's budgetary constraints, a few FTC Week participants have launched an independent marketing campaign to help promote FTC Week. They are in the process of designing posters and postcards, along with a blog that will help generate excitement over the summer. This group may contact participants directly regarding their efforts. Look for additional information soon.

SUGGESTIONS FOR FTC PRODUCERS/PROVIDERS

FTC Week participants will be required to submit their FTC Week menus, and the farms from which they will source the featured CT Grown ingredients, in mid-August. Producers who would like to have their farms and products featured are encouraged to reach out to participants (see link to list above) this summer with information about what products they anticipate having in late September. Please remember that the best time to call is between 2:00 and 4:30 PM, Tuesday through Friday. Most chefs welcome the opportunity to meet with producers and sample their products. Communication is key, and persistence often pays off. Please email Linda.Piotrowicz@ct.gov if you need additional contact information for FTC Week participants.

Approved Source Foods for use in Restaurants



While many locally grown agricultural products are available for consumers to purchase directly for use in their own home, foods intended for use in retail establishments must comply with applicable regulations of CT State Agencies. Regulations require all foods utilized in foodservice establishments to originate from an approved source. Generally, except for raw, fresh produce, all food must originate from a regulated, inspected facility. Those that do not are considered to be unapproved and are subject to embargo and destruction by the local health authority. To avoid this, the Food Protection Program has developed the list below. If you are ever unsure if a specific food item is approved for use, please contact the Food Protection Program and ask!

Disclaimer: THIS LIST IS NOT ALL-ENCOMPASSING

Unapproved Foods

- * Raw milk
- * Dairy products not produced under licensure and inspection by the Department of Agriculture (including cheeses and yogurt)
- * Jams, jellies, preserves produced under the CT regulatory exemption
- * Eggs which have not been inspected and graded by a USDA program or equivalent
- * Jerky produced under a USDA exemption
- * Custom-slaughtered poultry and meats which were not slaughtered, butchered, and packaged within a USDA facility and not bearing the official USDA seal
- * Home-canned products of any type
- * “Value-added” food items not produced in a commercial facility and not having the approval of the Department of Consumer Protection
- * Shellfish harvested from sources not approved by the CT Dept of Agriculture, Bureau of Aquaculture
- * Finfish that were not commercially caught
- * Wild game or other exotic species not processed and packaged under a USDA regulatory program.
- * Hunted game of any sort

Food Protection Program
410 Capitol Avenue
MS #11FDP
Hartford, CT 06134
Phone: 860-509-7297
Fax: 860-509-8071

www.ct.gov/dph/foodprotection

CT Grown “Haves” and “Wants”

CT GROWN “HAVES” IN JUNE

Broad Brook Beef

Broad Brook
Herb Holden, Jr.
860-250-3311
Herb@broadbrookbeef.com

The best in locally produced beef. All-natural, pasture-raised, CT Grown beef available in steaks, roasts, and burger. Gift boxes available. Come to the farm and see the difference. Farm tours on Saturdays.

Eagle Wood Farms

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

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

The Farmer's Cow

Family owned Farms are located in Lebanon, Franklin, Hebron, Coventry, Woodstock and Thompson. Headquarters in Lebanon
CKathy Smith
860.933.1514
Kathy@thefarmerscow.com

Now delivering our all-natural eggs by the case (15 doz.) in both retail dozens and restaurant loose flats. Eggs are inspected and meet the DPH requirements for foodservice. Farmer's Cow all-natural ICE CREAM in 10 amazing flavors. No high-fructose corn syrup, made in Manchester, CT. Pints and 3-gal. tubs.

FreshPoint

Hartford
Daniel Batchelder
800-824-0448; 860-244-0419
Daniel.Batchelder@FreshPoint.com
Apples, strawberries, asparagus, fiddleheads, wheat grass, microgreens, goat's milk cheeses and yogurt, romaine lettuce, Boston lettuce, green & red leaf lettuces, sugar snap peas, snow peas, English peas, green and yellow squash, hothouse tomatoes, crate basil.

CT GROWN “HAVES” IN JUNE (continued)

Olivia's Garden
Columbia
Thomas Puckett
860 228-8070
oliviasgardenct@aol.com

Fresh native no-spray strawberries, buy while you can! We will harvest as close to date needed as possible. Please order three days in advance for planning purposes. Farm or farmers market pick up only. Farmers' markets: Lebanon, Hebron, Marlborough, Manchester Community College.

Sepe Farm

Sandy Hook (Newtown)
Pete Sepe
203-270-9507 or 203-470-4084
pasepe@juno.com
Lamb for all occasions

Star Light Gardens

Durham
David Zemelsky
860-463-0166
starlightgardens@comcast.net
Fresh oregano, chives, sage, and thyme, \$4/bunch; spring garlic, \$9/lb; salad greens with 8 different lettuces, red Russian kale, mizuna, Swiss chard, beet greens, \$9/lb.

Urban Oaks Farm

New Britain
Mark or Mike
860-223-6200
urbanoaks@earthlink.net
Endive, sorrel, garlic scapes, garlic chives, lemon verbena, lemon balm, oregano, Roman mint, sweet cicely, thyme, savory, marjoram, Italian parsley, French tarragon, bay leaf, fennel, rosemary, sage.

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.

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

CT GROWN “WANTS” for MAY

Bantam Bread Co.
Bantam
Niles Golovin
860 567 2737
ncg3851@gmail.com

I would love to bake at least one bread daily using locally grown hard red winter wheat. Any farmers out there interested?

CT Wine Festival
Goshen
Kristin Manning
manning@feralcreative.com

Local concessions vendors are wanted for this year's festival, scheduled for 7/31/10 and 8/1/10 at the Goshen Fairgrounds. Application deadline is 7/1/10.

[Max Restaurant Group](#)
West Hartford
Scott Miller
860-233-8369
smiller@maxsoysterbar.com
Seeking any and all native produce, dairy, beef, lamb, shellfish.

JOB OPENINGS / POSITIONS WANTED

Bantam Bread Co.
Bantam
Niles Golovin
860 567 2737
ncg3851@gmail.com
Committed, experienced bread baker wanted. Must be willing to work weekends and start at 3:00AM. Will consider training an individual with special qualities. The training will be on a part-time basis and result in full-time employment in late August. Please e-mail ncg3851@gmail.com.

Bricco Trattoria
Glastonbury
Billy Grant
billy@billygrant.com
Bricco Trattoria will be open in Glastonbury this summer and currently is accepting applications for all positions. Email billy@billygrant.com

JOB OPENINGS / POSITIONS WANTED (continued)

[Max Restaurant Group](#)
West Hartford
Scott Miller
860-233-8369
smiller@maxsoysterbar.com
Currently seeking volunteers for this summer's farm dinners at Rosedale farm in Simsbury. Any interest please contact smiller@maxsoysterbar.com

[Override Associates](#)
Wilton
Neil Gluckin
203 919 3067
negluckin@gmail.com
You've got a good story, and when you tell it well, it can help your business grow. It doesn't need to be fancy or complicated: just honest and memorable. I'm a professional writer, marketer, local food advocate. If you'd like to tell your story, or tell it better, I'd like to help you. Drop me a note at negluckin@gmail.com or call me at 203 919 3067.

Restaurant Bricco
West Hartford
Billy Grant
billy@billygrant.com
Restaurant Bricco is looking for experience people, including sous chef, dining room manager, servers, bartenders, and cooks, and will hold an open house on 6/6/10 from 10:00 AM to 2:00 PM at 78 LaSalle Road in West Hartford.

[University of Connecticut Cooperative Extension System](#)
Statewide
Rose Narita
rose.narita@uconn.edu

FT Sustainable Food Systems Educator wanted (Search # 2010467) for Hartford County Extension Center, West Hartford. Requires earned Master's degree in agricultural economics, applied economics or resource economics, nutritional sciences, plant science, animal science, or a related field.

FT Sustainable Landscapes Educator wanted (Search # 2010468) for New London County Extension Center, New London. Requires earned Master's degree in turfgrass science, plant science, horticulture, entomology, integrated pest management or a related field.

Did You Know? ARUGULA

ARUGULA: Did you know? Arugula, also called rocket, roquette, rugula, or rucola, is a member of the Brassicaceae family, and is related to broccoli, cauliflower, cabbage, kale, mustard, turnips, and radishes.

Not only does it pack powerful flavor, it also is a good or very good source of 18 essential nutrients, and has been studied for its [gastric anti-ulcer properties](#), among other potential health benefits.

According to www.nutritiondata.com, a 100g serving of raw arugula contains

- 25 calories
- 3 grams of Protein
- 2 grams of Fiber
- 3% of the RDA for Thiamin
- 3% of the RDA for Zinc
- 4% of the RDA for Copper
- 4% of the RDA for Pantothenic Acid
- 4% of the RDA for Vitamin B6
- 5% of the RDA for Phosphorus
- 5% of the RDA for Riboflavin
- 8% of the RDA for Iron
- 11% of the RDA for Potassium
- 12% of the RDA for Magnesium
- 16% of the RDA for Calcium
- 16% of the RDA for Manganese
- 25% of the RDA for Vitamin C
- 8% of the RDA for Iron
- 24% of the RDA for Folate
- 47% of the RDA for Vitamin A
- 136% of the RDA for Vitamin K

CT Grown arugula is readily available at farms and farmers' markets around the state. Raw or cooked, it is an excellent addition to any menu.



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.



Happenings

Opening ceremonies for the [Hebron Farmers' Market](#) begin 9:00 AM Saturday, 6/19/10. Barbershop quartet; Hebron veterans flag ceremony; RHAM singer - National Anthem; Pastor Kevin Zufall - blessing of farmers and crops; Hebron Town Manager - welcome message -. Rte 66 & 85 behind First Congregational Church of Hebron.

[Lyman Orchards'](#) ninth annual Strawberry Festival will take place 6/12/10. The fun includes a strawberry scavenger hunt, pie-eating contests, face-painting, horsedrawn wagon rides, food samplings, strawberry treats, pick-your-own berries, and live music. Call 860-349-1793 or visit the website for more info.

[ACCION USA](#) is hosting a speed coaching event at Billings Forge Community Works in Hartford on 6/21/10 at 6:00 PM. Food and hospitality businesses will have the opportunity meet for short, free consultations with experienced marketing, management, financial, and legal professionals. [Law for Food](#) will be attending to provide legal consultations. Call 617-616-1582 for more info or to register.

[The Garlic Farm](#) will be open from 10:00 AM to 3:00 PM during the weekends of 6/12/10 and 6/19/10 for its annual garlic scape sale. The market in the farm's historic barn reopens for the summer season on 7/10/10. 860-653-0291 or info@garlicfarmct.com for more information.

The next FTC "mini-tour" will be held Monday 6/14/10 from 1:00 to 2:30 PM at GeoRoots Solar Growth Farm in North Canton. Owner Eloise Marinos will host a show-and-tell featuring her specialty greens and produce, including nutrient-dense Mediterranean and heirloom species. Event is free but [registration](#) is required by midnight on Thursday 6/10/10.

[Firebox Restaurant'](#)s second annual Hog and Grog is scheduled for 6/15/10 at 6:00 PM and will feature a spit-roasted CT Grown pig, live music, line dancing, a silent auction, and beer for \$50/person. RSVP at 860-246-1222 by 6/8/10.

The [Max Restaurant Group'](#)s Chef to Farm Dinner series will begin 6/17/10 and continue on select Thursday evenings through 9/16/10 at Rosedale Farms and Vineyards in Simsbury. Go to www.maxdiningcard.com for complete schedule and ticket information.

The 2010 CT Wine Festival will be held 7/31/10 and 8/1/10 at the Goshen Fairgrounds in Goshen. Enjoy wine, food samples, live music, and buy great CT Wines by the bottle to take home! More info on the [CT Wine Trail website](#).

The [CT Specialty Food Association](#) has invited FTCers to participate in its trade/buyer show on 7/14/10 in Cromwell. This annual event attracts buyers from chain and independent grocery stores throughout the state to learn about locally produced food products of all types. Chefs and farm stand owners are encouraged to attend at no charge as buyers. FTC producers are invited to exhibit and sample products for the special rate of \$80. RSVP to Tricia at 860-677-8097 or tricia@ctfoodassociation.org by 7/7/10.

[Dinners at the Farm](#) has announced its 2010 schedule. All of this year's dinners will be held in August, half at Barberry Hill Farm in Madison and half at White Gate Farm in East Lyme. A special price of \$100 is being offered for the Thursday night dinners. Please see website for details.

[CT NOFA](#) City Farm & Garden Tour will take place 8/7/10 in New Haven, CT. If you have or know of a city garden that could be featured, or if you want more information about this event, please contact ctnofa@ctnofa.org.

Slow Food CT's Tomato To-mah-to Heirloom Tasting Feast will be held 8/22/10 from 2:00 to 4:00 PM at Upper Forty Farm in Cromwell. Details will be shared when available.

[CT NOFA's](#) annual Taste Organic festival will be held from 10:00 AM to 4:00 PM on 9/19/10 at Manchester Community College in Manchester.

[The Growing Green Coop](#) will host a Wild Weed Walk and Open House with tea and refreshments on 6/6/10 at 4:00 PM (\$10 suggested donation). Check out what native plants are growing on the farm, what the Coop is planning to grow there, and future programs that will be offered. Call Imani at 860.983.5276 for more information.

In the News / On the Net

Tim Cipriano and John Turenne were part of a small team of 10 chefs who met with White House Assistant Chef Sam Kass and representatives of the USDA and Share Our Strength to plan "Chefs Move to Schools." This new program will pair chefs with interested schools in their communities so together they can create healthy meals that meet the schools' dietary guidelines and budgets, while teaching young people about nutrition and making balanced and healthy choices. Visit USDA's [website](#) for more info.

A slew of FTCers including Cavey's, Grants, It's Only Natural, the entire Max Group, Restaurant Bricco, Tulmeadow Farm, and Whole Foods dominated the [Food and Drink Category](#) of Hartford Magazine's 2010 Best of Hartford Awards.

Sustainable Food Systems spent the past eight months working behind the scenes with [Jamie Oliver's Food Revolution](#). The final episode of the hit ABC TV show, filmed in Cabell County, WV, aired 4/26/10. The show can be viewed online at [Hulu.com](#) and [ABC.com](#).

Scott Miller of Max's Oyster Bar prepares Rowland Farm pork on [this 4/30/10 episode](#) of CTNow's Midday Chef.

This [4/30/10 post](#) announces The Unquowa School's receipt of a Newman Foundation grant to support the school's innovative nutrition programs and organic farm camp.

Farm-to-Chef Harvest Celebration Week continues to capture media attention, including this [5/7/10 Fairfield Green Food Guide post](#) and this [5/13/10 Hartford Courant piece](#).

This [5/8/10 Hartford Courant article](#) discusses the growth of gardens at the state's prisons.

The Farm, Food, and Jobs bill that passed at the end of the state's legislative session received substantial media coverage, including this [5/8/10 New Haven Register article](#), this [5/10/10 Day story](#), and this [5/10/10 Wall Street Journal piece](#).

This [5/11/10 Hartford Courant story](#) announces the selection of four more CT towns for the Eastern Connecticut's AGvocate Program.

Bill Stuart of Stuart Family Farms is the subject of [this 5/12/10 Brookfield Patch post](#). Thanks to Bill for mentioning his involvement in the FTC Program!

CT Farm Fresh Express is profiled in this [5/12/10 Day article](#).

This [5/13/10 Hartford Courant piece](#) celebrates CT Grown asparagus season.

Tim Cipriano discussed Share Our Strength's Taste of the Nation New Haven 2010 on this [5/14/10 episode](#) of WTNH's CT Style.

Rose's Berry Farm and the Golden Lamb Buttery are among the seasonal eateries discussed in this [5/27/10 New York Times article](#).

Rose's Berry Farm is featured in this [6/2/10 WFSB-3 story](#).

The Hartford Courant's [6/3/10 A La Carte column](#) features the West Street Grill and mentions a slew of other FTCers including Firebox Restaurant, the Angry Olive, Max Restaurant Group, Rosedale Farms and Vineyards, Papacelle, and Leo Bushey.

The West Street Grill also is the subject of the Hartford [Courant's 6/3/10 Java column](#).

Miscellaneous Announcements

The Saybrook Point Inn and Spa is looking for somebody that would like to pick up organic waste a couple times a week for compost (only vegetables, fruits etc), about 150lb. a week if not more. Call Carlos at 860-388-6884.

The website www.findacomposter.com, a service of BioCycle Magazine, provides a searchable database to locate a composting facility in your area. Published since 1960, BioCycle provides monthly coverage of the composting, organics, recycling and renewable energy industries.

[The Balanced Menu Challenge](#), sponsored by Healthcare without Harm, is a voluntary commitment by a healthcare institution to reduce their meat procurement by at least 20% within a 12-month period. The Challenge aims to help hospitals improve the health of its patrons as well as mitigate the cost of purchasing sustainably raised meat by reducing the amount of conventional animal proteins served. More information is available on the [website](#).

Casting call for four professional chefs with very strong culinary and party planning/catering/design experience for a new pilot on a major cable network. Must be available to be filmed in and around NYC for three consecutive days in mid to late June. If interested, submit to JRCasting24@gmail.com by 6/5/10 a recent photo, culinary resume, link to website/work (if available), and description of food and design details for one of the best events you've ever thrown.

[CT Sea Grant](#) and the CT Seafood Council have teamed up to offer insulated market bags at cost, for resale to your customers. The bags keep seafood and other temperature-sensitive purchases cold and safe, and promote local seafood with the colorful logos and text printed on the exterior. They are great for farmers markets, farm stands, and other retail operations. The insulated bags are 13" x 14" x 7" with a zipper top. **\$3.25** each plus shipping (or can pick up). For more info, contact Nancy Balcom, 860-405-9107 or nancy.balcom@uconn.edu.

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.



- CT Department of Agriculture
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- 165 Capitol Avenue, Room 129
- Hartford, CT 06106
- 860-713-2503 phone
- 860-713-2516 fax
- Linda.Piotrowicz@ct.gov
- 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.