



CT Department of Agriculture

October 2011

Briefs

FIFTH ANNUAL MEETING 11/7/11

Farm-to-Chef's 5th annual meeting will be held from 8:30 a.m. to 3:30 p.m. on Monday, November 7, 2011 at [Brownson Country Club](#) in Shelton.

The morning will be dedicated to a "speed dating" exercise designed to help connect producers and providers of Connecticut Grown farm products with chefs and other commercial foodservice users. The afternoon will feature speakers and panel discussions. A scrumptious lunch using Connecticut Grown ingredients will be prepared by Brownson Executive Chef Wayne Kregling and other Farm-to-Chef members.

Registration closes October 18, 2011! Get the [registration package](#).

FINAL FARM TOUR OF 2011

The final farm tour of the season will be held from 1:00 to 3:00 p.m. on Wednesday, October 19, 2011, at [Graywall Farms](#) in Lebanon.

Graywall is a member of [The Farmer's Cow](#), which produces and distributes fresh Connecticut milk, cream, ice cream, eggs (inspected and approved for foodservice use), seasonal beverages, and more. Come meet the cows that give the milk that goes into every carton, and learn more about how the member farms work together to succeed in a very challenging sector of the state's agricultural industry.

The tour is free but registration by October 12 is required. [Register now](#).

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 capture this data at year's end.

STORM IRENE DAMAGE

CT DoAG is working with USDA's Farm Service Agency to gather information and compile reports regarding damage to Connecticut farms caused by Tropical Storm Irene. Farmers who have experienced damage to livestock, crops, equipment, or buildings are encouraged to complete and return the form (available at [www.CTGrown.gov](#)) as soon as possible.

CT Grown in Season OCTOBER

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



Contact Us

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Commissioner's Report: NASDA Annual Meeting

*By Steven K. Reviczky
Connecticut Commissioner of Agriculture*

Last month, I participated in the annual meeting of the National Association of State Departments of Agriculture (NASDA), held September 15-19, 2011, in Salt Lake City, Utah. Forty-six states were represented, including four from New England (Connecticut, Maine, Massachusetts, and Vermont). The focus of this year's meeting was the federal Farm Bill. The current bill expires at the end of fiscal year 2012, creating opportunities for improvement in the new bill that is expected to take effect in 2013. At the same time, the current economy and climate in Washington pose obvious challenges.



USDA Deputy Secretary Kathleen A. Merrigan spoke at the meeting and explained how, working alongside Secretary Tom Vilsack, she oversees the day-to-day operation of USDA's many programs and spearheads the \$149 billion USDA budget process. The allocation of that money is critical to the individual states' agricultural budgets and programming, and is determined by the Farm Bill. Therefore it is extremely important for us here in Connecticut (and for agricultural leaders in the other states) to provide as much input as possible about the shaping of the next Farm Bill.

Connecticut and the other New England and Northeast states face issues that can be very different from those in much larger, less densely populated states of the Midwest and West. Back in June, the Northeast Association of State Departments of Agriculture (NEASDA), met to establish priorities common to the Northeast so that we could present these concerns during our conversations at last month's NASDA meeting in Salt Lake City.

NEASDA represents Connecticut, Delaware, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont. According to the 2007 USDA Census of Agriculture, this region is home to 145,000 farms and 20 million acres actively in production, and accounts for over \$14 billion in agricultural product sales. Northeastern states lead the nation in direct sales to consumers through farmers markets, community supported agriculture, and farm stands. Based on annual receipts, dairy and horticulture are the two largest sectors of agricultural production (\$5 billion and \$5.8 billion, respectively).

Together, we determined that the top Farm Bill priorities, in regard to Northeast agriculture, are as follows:

- Commodity Programs, Subtitle E, Dairy
- Title II, Conservation
- Title IV, Nutrition
- Title VI, Rural Development
- Title VII, Research and Related Matters
- Title IX, Energy
- Title X, Horticulture and Organic Agriculture
- Title XI, Livestock

We presented these priorities last month at the NASDA annual meeting, and heard from other areas of the country about their specific concerns and goals for the new Farm Bill. It was interesting to see that while our various regions do have distinct differences, we also share a number of common challenges.

(continued next page)

NASDA Annual Meeting (continued)

By the end of the weekend, NASDA had identified four issues at the top of its priority list. These include:

The Specialty Crop Block Grant Program, which provides significant state funding to enhance the competitiveness of specialty crops such as fruits, vegetables, tree nuts, horticulture, and nursery crops;

Invasive Species of pests and weeds, which threaten every state in the nation;

Conservation Programs, including the Environmental Quality Incentives Program, the Farm and Ranch Lands Protection Program, and Wildlife Habitat Incentive Program; and

The Market Access Program, which encourages the development, maintenance, and expansion of commercial export markets for agricultural commodities, and other federal-state marketing programs.

NASDA members agreed that federal-state cooperative agreements were crucial to the survival of every state's agricultural efforts. They also recognized agricultural labor as a common thread among all states, large and small, and will be working to create an agricultural guest worker program that will benefit all members.

I am proud to represent Connecticut's agricultural industry and will continue to participate in local, regional, and national discussions that provide opportunities to overcome challenges and to grow and enhance agriculture in our state. I have been touring farms and meeting with agricultural producers throughout Connecticut and will continue these visits so that I may hear your concerns and make every effort that they are addressed as we shape future policy.



Next Annual Meeting:
Monday, November 7, 2011
Brownson Country Club, Shelton
REGISTER NOW!

CT Grown "Haves" and "Wants"

CT GROWN "WANTS" IN OCTOBER

Fairfield Green Food Guide

Fairfield (covering the county and the state)

Analiесе Paik

203-520-3451

Analiесе@snet.net

Seeking your educational events in October-March to share with FGFG readers. Maple sugaring, cider pressing, cheesemaking, wine harvesting/crushing/making, barrel tastings/tours, harvest festivals, wine/harvest dinners, cooking classes/demos, canning workshops, honey tastings, farm stays, foraging tours, etc.

CT GROWN "HAVES" IN OCTOBER

Blue Slope Farm

Franklin

Matthew Staebner

860-933-5379

goats@blueslope.com

We have free-range veal available in USDA cuts, all raised on my family's farm in Franklin. Delivery is possible; please call for pricing.

Chaplin Farms

Chaplin

Catherine

info@chaplinfarms.com

860-455-1100

Apples (Macoun, Empire, Mutsu, MacIntosh, and more).

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.

Sepe Farm (also on Facebook)

Sandy Hook

Pete Sepe

203-270-9507 or 203-470-4084 (c)

pasepe@juno.com

Lambs - grass fed and grain fed. Whole or half carcasses and parts. Call or visit the farm. See how our lambs are raised in a "stress-free" environment.



Happenings

Blue Slope Country Museum open house, 10/1/11 – 10/2/11; 10-4 Saturday, 10-3 Sunday. All sorts of exhibits and demonstrations going on, food available to purchase. \$6 per person; \$4 children 4-10. check www.blueslope.com for more information.

Cheese festival, 10/9/11, 11 a.m. to 5 p.m., Beltane Farm, Lebanon. American Cheese Society award-winning cheeses, specialty foods, chocolates, baked goods, and beer tasting from over 15 small farms and artisan producers throughout Connecticut and the Northeast. \$15 admission at www.artisanmade-ne.com 12 and under free. 203-262-9390 for info.

Trail ride Sunday, 10/9/11. Bring your horse and join us for a 25-mile ride on beautiful trails through the Nehantic Forest. This event is made possible by the East Lyme Agri-business committee and Parks and Recreation. Contact Mark Christensen for registration info at greenacresin@sbcglobal.net.

Samuel Adams and ACCION USA present a networking breakfast for small businesses, 7:30 to 9:00 a.m., 10/12/11, at The Studio at Billings Forge, Hartford. Learn about loans, coaching, and access to networks that enable small business owners to practice their craft, create jobs, and build vibrant communities. RSVP to egarlow@accionusa.org, 617-616-1582.

CT NOFA hosts two "Preserving the Harvest" workshops on Saturday, 10/15/11, at Common Ground High School New Haven: (1) Freezing and Drying, 10:00 a.m. to 12 noon, (2) Canning, 1:00 to 4:00 p.m. www.CTNofa.org or 203-888-5146 for more info.

The next Farm-to-Chef annual meeting will run from 8:30 a.m. to 3:30 p.m., 11/7/11, at Brownson Country Club, Shelton. Come meet potential business partners, learn from one another, and enjoy some fantastic Connecticut Grown food. All members and potential members are encouraged to attend. [Register](#) by 10/18/11.

The final Farm-to-Chef Program tour of the season will be held from 1:00 to 3:00 p.m. on 10/19/11 at Graywall Farms (a Farmer's Cow member), Lebanon. The tour is free but registration is required by 10/12/11 via Survey Monkey at <http://www.surveymonkey.com/s/QSQRDKK>

Free, online professional development workshops 10/19/11 and 11/16/11 for educators working with students grades 2-4. CT Ag in the Classroom project to develop and pilot an online workshop model for teachers using Project Food, Land & People, state, and national materials. Contact Susan Quincy at susan.quincy@ct.gov.

CT NOFA hosts Cooking with Seasonal Food on Saturday, 10/22/11, 1:00 to 3:00 p.m. at Common Ground High School New Haven. www.CTNofa.org or 203-888-5146 for more info.

The Community Farm of Simsbury (CFS) will host two informational sessions/tours for perspective incubator farmers: 10/26/11 and 10/28/11 at 6:30 p.m. CSF is a certified organic farm providing the use of inexpensive farmland, assistance with some services, and training for people interested in becoming organic farmers. Tim Goodwin, tgoodwin@communityfarmofsimsbury.org, for info.

CT NOFA's Annual Meeting will be Saturday, 10/29/11, 12:00 noon to 4:00 p.m. at Common Ground High School, New Haven. www.CTNofa.org or 203-888-5146 for more info.



Miscellaneous Announcements

The CT Commission on Culture and Tourism is launching new interactive digital kiosks to provide travel information at state service plazas. Travelers will find searchable categories of attractions, interactive maps/directions, promotional information, and more. Post your information for FREE, allowing travelers to print, email, or text directions, coupons, and discounts. Go to <http://ionescutech.com/listing.html>.

The CT Commission on Culture and Tourism is launching a fall advertising campaign with the New York Times and New York radio stations featuring overnight/discount destinations selected from Travel Deals posted on www.CTvisit.com. Four deals will be selected each week. Go to www.CTvisit.com for a user guide or contact Jean Hebert, jean.hebert@ct.gov, 860-256-2739, for more info.

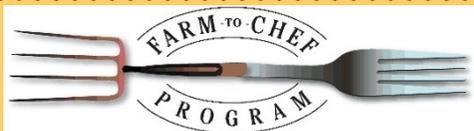
Knox Parks has released a cookbook full of Hartford's freshest recipes. Filled with 400 garden-to-table ideas from community gardeners, it's a must-have for this year's harvest. Recipes celebrate the diversity of Knox's gardeners, including Jamaican, Spanish, and gluten-free delicacies. Order through PayPal at www.knoxparks.org/CookbookOrderForm.pdf. For more information e-mail Barb Naugle at barbaran@knoxparks.org.

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 program, contact Mark Zotti, 860-713-2538 or Mark.Zotti@ct.gov.

**Next Farm Tour:
Wednesday, October 19, 2011
Graywall Farms, Lebanon
REGISTER NOW!**

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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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.