



CT Department of Agriculture

September 2011

Briefs

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. This information will be used to prepare damage reports for Governor Malloy and the Department of Emergency Services and Public Protection if needed. It also may be used to seek federal assistance if the extent of the damage warrants.

FIFTH 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. Pre-registration is required (registration information will be provided in October). Please save the date!

We are looking for producer/providers and chefs who would like to help with lunch at the meeting. The goal is to have half a dozen or so lunch stations featuring product supplied by FTC producer/provider members and prepared by FTC chefs. If interested in donating your product or your skills/time, please contact Linda Piotrowicz, Linda.Piotrowicz@ct.gov, or Wayne Kregling, wkregling@yahoo.com.

2011 FTC WEEK 9/18/11-9/24/11

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 unique Farm-to-Chef menus that week. (Registration is now closed.) The entire list of participants can be found on DoAG's website and at www.CTFarmtoChef.com. Menus are due 9/6/11 and will be posted the following day. A special kick-off event, hosted by WNPR's Chion Wolf on Sunday, 9/18/11, at the Coventry Farmers' Market, will feature chef demos, live music, and more.

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.

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 SEPTEMBER

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 Peaches
Pears Peppers Plums
Potatoes Pork Radishes
Tomatoes Scallops Shoots
Specialty Foods Sprouts
Summer Squash Turnips
Veal Wheatgrass Winter
Squash Yogurt



Contact Us

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Strawberry 'Rubicon' Submitted for Patent Approval



By Dr. Richard S. Cowles

Connecticut Agricultural Experiment Station (CAES)

Department of Entomology, Valley Laboratory, Windsor, CT

Strawberry root-feeding insects and root diseases such as black root rot can limit the productivity of perennial matted row strawberries in Connecticut. When strawberry fields are damaged by these pests, growers usually have to plow the fields and grow rotation crops for 2 – 3 years before replanting with strawberries. Because space for rotation crops is so limited at pick-your-own farms, these farms shorten their rotation programs, which often leads to rapid reinfestation and fewer years of production from each planting – greatly increasing costs and reducing profitability.

Root-feeding insects include several scarab (white grub) species, strawberry root worm, and several root weevil species. There are two highly effective neonicotinoid insecticides (imidacloprid and thiamethoxam) available to manage white grubs in strawberries, but neonicotinoids are relatively ineffective against root weevil larvae. Because managing soil-dwelling root weevil larvae is so difficult, growers usually resort to using long-residual broad-spectrum pyrethroids to attempt to kill the root weevil adults as they feed on foliage, to prevent them from later laying eggs. These insecticides do not work well and can result in secondary outbreaks of spider mites and other pests.

Commercially available insect pathogenic nematodes are another management option for root weevils, but they are costly, and it has been difficult to document their effectiveness. However, exceptionally long-lived plantings of strawberries often have abundant populations of naturally occurring insect pathogenic nematodes, suggesting that they could be part of an integrated program to manage root weevils. A critical need for growers is that their strawberry plants have exceptional root vigor so that they can withstand root-damaging pests to a degree that permits biological control to suppress these pests below economically damaging levels.

Eleven years ago, I initiated a strawberry breeding program to try to find new cultural methods to manage these pests. Collaborating with Dr. James LaMondia, an expert in black root rot biology, we first investigated commercially available strawberry cultivars to determine whether there was genetic variation in susceptibility to black vine weevils, the most important of the root weevil complex, and black root rot. Several important findings were:

- Strawberries with healthy roots can sustain high populations of black vine weevil before showing any signs of damage.
- Cultivars with healthy roots were equivalent with respect to development and survival of black vine weevil larvae.
- Cultivars varied greatly with respect to the palatability of their foliage to black vine weevil adults. It was already known that the amount of feeding is related to where and how many eggs are laid.

(continued next page)

Strawberry 'Rubicon' Submitted for Patent (continued)

- Strawberries vary tremendously in how much they are affected by black root rot. Variation appears to involve both antibiosis (barriers to infection) and tolerance (ability to grow a large root system, which can compensate for diseased roots).

The first crosses were made in 2000, from which 3,000 to 4,000 seedlings were planted. An integral part of the selection process was to grow seedlings in "the death field," a plot at the Valley Laboratory research farm where strawberries have been grown, nearly continuously, for 30 years. Plants surviving and producing high quality fruits, while under assault from root diseases in this field, can be expected to have superior root rot resistance traits.

From these crosses, several strawberries with good fruit characteristics were chosen for further study, and after several years of observation, one line was chosen for patenting because of its tolerance to root diseases, black vine weevil, and exceptional fruit qualities. This cultivar, named 'Rubicon', originated from a cross between 'Idea' and 'Primetime' strawberries. The name is both a play on words (since a hybrid is a "cross," I "crossed the Rubicon") and is an acknowledgment that it has a ruby color and originated from Connecticut. It has extraordinarily uniform fruits of good size with a bright vermilion color, and a pleasing balance of sweet, sour, and strong strawberry fragrance. In 2010, it demonstrated tolerance to frost during bloom. It is somewhat less susceptible than its parent 'Idea' to leaf scorch disease.

Currently, 'Rubicon' is being tested in mid-sized plots in commercial growers' fields to determine how well it performs under conventional growing practices, and is being propagated by Nourse Farms in Deerfield, MA, for commercial production by plant nurseries. In one to two years, I anticipate that there will be enough plants available for a full release to the public of this promising new strawberry cultivar.



CT Grown "Haves" and "Wants"

CT GROWN "HAVES" IN SEPTEMBER

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, egg-plant, 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!

Hemlock Knoll LLC (also on Facebook)

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

CT Grown BEEF raised on our family farm. It's perfect for Farm-to-Chef Week! Order early as supplies are limited. Frozen individual portions, all USDA certified. No hormones or antibiotics. Grain and hay fed.

Sepe Farm (also on Facebook)

Sandy Hook
Pete Sepe
203-270-9507 or 203-470-4084 (c)
pasepe@juno.com
Need Lamb? We've "Got Lamb". Connecticut Grown.

Urban Oaks Organic Farm

New Britain
Claudine
860-233-6200
urbanoaks@earthlink.net

All certified organic: herbs(cinnamon basil, purple ruffle basil, mints, thyme, Vietnamese cilantro, shiso and more); assorted heirloom cherry tomatoes, yellow plum tomatoes, and more; assorted hot peppers; onions: cipolini, green, and yellow; garlic and garlic scapes. Wholesale delivery available.

CT GROWN "WANTS" IN SEPTEMBER

Kate and Mike Naturally Grown

Woodbridge
Mike and Kate Burns
203-378-3055
Mikbrns2@aol.com
Seeking straw. Will pick-up. Woodbridge area.

Norfolk Farmers Market

Norfolk
Lisa Auclair
860-542-5044
manager@norfolkfarmersmarket.org
Expanding Norfolk Farmers Market needs vendors of poultry and fish, mushrooms, grapes, orchard fruits, nuts and wines. Be the first! See website or contact manager. Saturdays through 10/15/11, 10-1, rain or shine, 19 Maple Ave., one block north of Route 44.

JOB OPENINGS/POSITIONS WANTED

Boxcar Cantina

Greenwich
203-661-4774
manager@boxcarcantina.com
Busy, well-established, green-certified Greenwich restaurant seeking part time (potential for full time) waitstaff with genuine passion for good quality food. Some experience is encouraged, but we are really looking for folks with a passion for learning, excitement for sustainable food, and, most importantly, desire to give wonderful service. Will train the right people! Qualifications: minimum 2-year college associates degree and valid, legal driver's license. Email resume with brief explanation of what sustainability means to you.

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.

Happenings

Come join the Wesleyan community in enjoying the organic, farm-fresh, late-summer produce and goods from farmers across the state at the Wesleyan Farmer's Market 9/1, 9/7, and 9/21, in the Usdan Courtyard, 45 Wyllys Ave., Middletown. Anna Guth, aguth@wesleyan.edu, or Shane Donahue, szdonahue@wesleyan.edu for more info.

A ServSafe Food Manager (QFO) Certification Training class will be held 9:00 a.m. - 4:30 p.m. on 9/12/11. Suitable for those needing state Department of Health food protection manager training/certification for establishments offering food service. Class is offered monthly in East Windsor. Cost with materials and exam, \$165.00 p/p. Contact James Rogers, 860-965-2605 or james@rogersfoodsafety.com.

White Silo Farm & Winery's Raspberry Festival runs from noon to 5:00 p.m. on 9/17/11 and 9/18/11. See website's [events](#) page for details.

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.

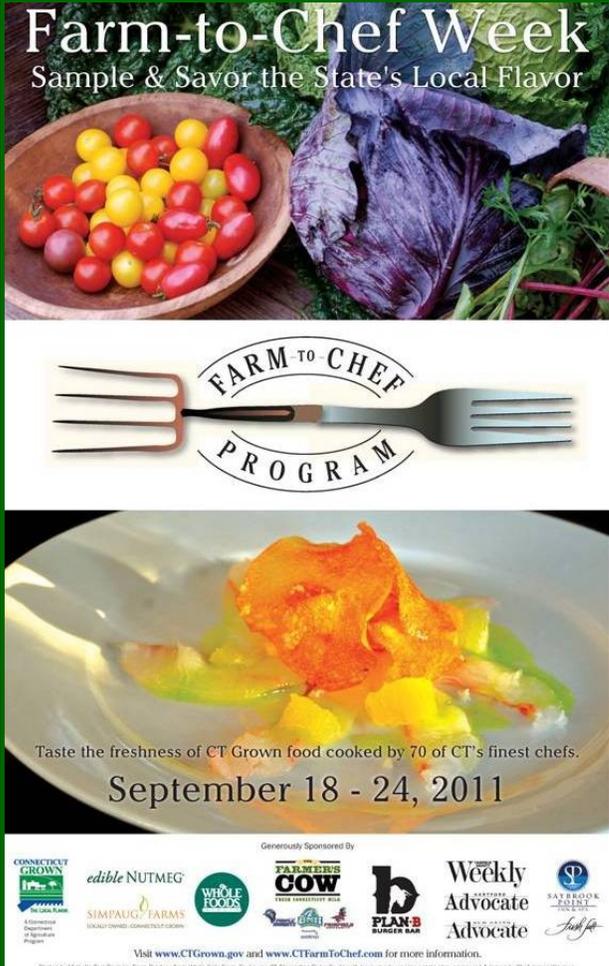
The 3rd annual Farm-to-Table Dinner in The Garden at Billings Forge, a special event showcasing non-profit initiatives at Billings Forge Community Works, will be held Thursday, 9/15/11 at 6:00 p.m. Entertainment, auctions, food, wine & a memorable evening. Casual dress. \$150; reserve tickets early,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

The second annual Farm-to-Chef Week will run 9/18/11 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).

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

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.

Tour Freund's Farm Market and Bakery, East Canaan, 10 a.m.- 1:00 p.m , 9/14/11. See Cow-Pot operation, manure storage facility, and tomato greenhouse. Lunch by farm catering. Register by 9/7/11 (\$15 for lunch). A free bus will leave from Vernon at 8:30 a.m. Info at www.ctfarmrisk.uconn.edu, 860-875-3331, or joseph.bonelli@uconn.edu.



Farm-to-Chef Week
Sample & Savor the State's Local Flavor

FARM-TO-CHEF
PROGRAM

Taste the freshness of CT Grown food cooked by 70 of CT's finest chefs.

September 18 - 24, 2011

Generously Sponsored By

CONNECTICUT GROWN
edible NUTMEG
WHOLE FOODS
SIMPAUG FARM
FARMERS COW
PLAN B BUNGER BAR
Weekly Advocate
SAY BOLDLY
Advocate

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

Miscellaneous Announcements

Knox Parks just 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.

The Kerr Center for Sustainable Agriculture has posted a free online slideshow about building a hoop house. It is divided into five parts: (1) introduction; (2) bending the hoops; (3) attaching ropes, standing hoops; (4) attaching plastic to hoops; and (5) endwalls, costs, resources. View the slideshow at <http://www.kerrcenter.com/publications/hoophouse/hoophouse-how-to-slideshow.htm>

CT Sea Grant and the CT Seafood Council are offering insulated bags, 13" x 14" x 7" with zipper top. Keep seafood, meat, dairy, and other temperature-sensitive foods cold and safe! Great for farmers markets, farm stands, etc. \$3.25 each plus shipping (or pick up). Nancy Balcom, 860-405-9107 or nancy.balcom@uconn.edu.

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.

Chefs Move to Schools, 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.

**Next Annual Meeting: Monday, November 7, 2011
SAVE THE DATE!**

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.