

# Agricultural Report

Connecticut Department of Agriculture

M. Jodi Rell, Governor  
F. Philip Prelli, Commissioner  
Robert R. Pellegrino, Bureau Director

CONNECTICUT  
GROWN



Marketing & Technology Bureau, (860) 713-2503

Jessey Ina-Lee, Editor

Wednesday, September 8, 2010

## NOTES from the DEPARTMENT . . .

### 2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK TO SHOWCASE CONNECTICUT FARMS, FOODS, AND WINES

by Linda Piotrowicz,  
Marketing Representative



With the arrival of September, the Connecticut Department of Agriculture has posted menus, hours of operation, and other information from the 80-plus restaurants, farms, cafeterias, and other locations participating in the first-ever Farm-to-Chef Harvest Celebration Week September 26 – October 2, 2010. The information can be found on the Department's website at <http://www.ct.gov/doag/cwp/view.asp?a=2778&q=330850>.

Each of these locations will serve up a special Farm-to-Chef menu that week, showcasing a bounty of CT Grown ingredients. Connecticut wines will be offered by those venues that serve alcohol. (Complete guidelines are available at the link above.)

"The variety of choices is tremendous," said F. Philip Prelli, Connecticut Commissioner of Agriculture. "There truly is something for everyone, regardless of age, taste, or budget."

Farm-to-Chef Harvest Celebration Week's parameters, which allow for an enormous degree of flexibility and creativity, are one reason for the high number of participants, explained Linda Piotrowicz, manager of the Farm-to-Chef Program for the state Department of Agriculture.

"Program members spoke up when we first began planning, and made it clear that they wanted more freedom in creating their Farm-to-Chef menus and setting prices. We took a vote at our March meeting and revised the guidelines to encourage participants to think outside the box."

She believes it was those components of flexibility and creativity, along with the week's focus on fresh, local foods—which have become increasingly popular among consumers and culinary professionals in the past few years—that enticed people to get involved. Approximately 25 of the participants are new to the Farm-to-Chef Program.

"Participants responded with some extremely creative, exciting menus that we think will delight diners of all demographics and diets," added Piotrowicz.

Hard-core carnivores, for example, can find CT Grown beef, lamb, pork, and even goat meat, prepared by an array of methods, while seafood aficionados will delight in the selection of local oysters, clams, scallops, mussels, lobster, shrimp, and calamari. Dairy and eggs will be featured in plates of local cow- and goat-milk cheeses, scrambled eggs, and omelets. Pizza, burgers, and sandwiches will accommodate eaters on the go. Pricing ranges from free samples and a la carte items as low as \$1.50 to fixed-price complete meals in the \$75.00 range.

Vegetarians, vegans, and raw foodists have plenty of choices, too, including such creations as meat-free moussaka, pumpkin- or squash-filled

ravioli, corn-crusting tofu pot pie, raw broccoli-walnut soup, zucchini lasagna with "rawcotta" and marinara, green smoothies, and a plethora of salads full of CT Grown produce.

Even the sweet tooth will not be disappointed. Desserts and confections will include maple-bacon ice cream, apple pie, berry cobbler, white chocolate raspberry tart, and chocolates spiced with local peppers or herbs, just to name a few.

Connecticut wines will have an opportunity to shine, as they will be offered by participating venues that normally serve alcohol. The state currently boasts approximately 35 licensed farm wineries, making local grape and wine production among the fastest growing agricultural sectors in Connecticut. While many consumers have yet to discover these local wines, The Department of Agriculture hopes Farm-to-Chef Harvest Celebration Week will help introduce the public to what it considers one of the state's best-kept secrets.

"Connecticut wines are very diverse and delicious. From the unique fruit wines to traditional grape wines, Connecticut wines offer a great variety of taste to meet the needs of all," said Commissioner Prelli.

The public will have a chance to visit a wide variety of venues while enjoying Farm-to-Chef Harvest Celebration Week. In addition to an abundance of diverse restaurants, there are schools, corporate dining services, caterers, prepared food counters, farms, wineries, a hospital, ice cream parlors, a chocolatier, and a farmers' market that have joined in the celebration and will offer delicious dishes featuring CT Grown goodness. Some will conduct related activities that week such as farm tours, farmer talks, discussions, cooking demonstrations, and more.

A special kick-off event will be held at the Coventry Farmers' Market on Sunday, September 26, 2010. Chefs from participating locations, including Zest Restaurant's Carrie Landry, Saybrook Point Inn and Spa's Carlos Cassar, and Scott Miller from Max's Oyster Bar, will shop the market and cook with the CT Grown ingredients they have just purchased. The event runs from 11:00 a.m. to 2:00 p.m. at the Nathan Hale Homestead, 2299 South Street in Coventry, and is free and open to the public.

More information about Farm-to-Chef Harvest Celebration Week can be found on the Department of Agriculture's website, [www.CTGrown.gov](http://www.CTGrown.gov), and at [www.CTFarmtoChefNetwork.typepad.com](http://www.CTFarmtoChefNetwork.typepad.com), a blog created and maintained by Farm-to-Chef Harvest Celebration Week participants.

*The Farm-to-Chef Program was established by the CT Department of Agriculture in 2006 to help connect local culinary professionals with producers and distributors of CT Grown products. Members enjoy Informational newsletters, workshops, networking, promotions and other opportunities as part of this free program, which also helps guide the public to dining establishments serving CT Grown foods. For more information, contact Linda Piotrowicz at 860-713-2558 or [linda.piotrowicz@ct.gov](mailto:linda.piotrowicz@ct.gov).*

**NORTHEAST EGG PRICES U.S.D.A.**  
September 7, 2010

Prices To Retailers, Sales To Volume Buyers,  
USDA Grade A and Grade A, White Eggs In  
Cartons, Warehouse, Cents Per Dozen

EXTRA LARGE	125-129
LARGE	119-123
MEDIUM	79-81

**MIDDLESEX LIVESTOCK AUCTION**

Middlefield, CT, September 6, 2010

Live animals brought the following average prices  
per cwt.:

Bob Calves:	Low	High
45-60 lbs.	25.00	30.00
61-75 lbs.	38.00	45.00
76-90 lbs.	57.00	65.00
91-105 lbs.	70.00	75.00
106 lbs. & up	80.00	85.00
Farm Calves	100.00	165.00
Started Calves	37.00	45.00
Veal Calves	72.50	135.00
Open Heifers	55.00	95.00
Beef Heifers	65.00	73.00
Feeder Steers	57.50	100.00
Beef Steers	67.50	80.00
Stock Bulls	55.00	85.00
Beef Bulls	61.00	67.50
Boars	1 @	15.00
Feeder Pigs each	25.00	52.50
Sheep each	60.00	130.00
Lambs each	65.00	160.00
Goats each	50.00	165.00
Kid Goats each	40.00	115.00
Canners	Up to	55.00
Cutters	56.00	60.00
Utility Grade Cows	62.50	65.50
Rabbits each	4.00	22.00
Chickens each	3.00	36.00
Ducks each	5.00	26.00

Provided by Middlesex Livestock Auction.

**NEW HOLLAND LIVESTOCK AUCTION**

MONDAY, September 6, 2010

Bulk/High/Low Dressing

SLAUGHTER COWS:

Breakers	75-80% lean	58.00-61.00	61.50-63.00	-----
Boners	80-85% lean	56.00-58.00	58.50-59.50	53.00-54.50
Lean	85-90% lean	51.50-55.50	56.00-57.50	47.00-51.00

SLAUGHTER BULLS: Yield Grade 1

1190-2020 lbs 68.00-70.50

SLAUGHTER LAMBS: Non-Traditional Markets:

Woolled & Shorn Choice and Prime 2-3

40-60 lbs	160.00-188.00
60-80 lbs	150.00-172.00
80-90 lbs	148.00-168.00
90-110 lbs	142.00-158.00
110-130 lbs	134.00-150.00

Woolled & Shorn Choice 2-3

40-60 lbs	134.00-162.00
60-80 lbs	134.00-148.00
80-90 lbs	134.00-146.00
90-110 lbs	122.00-138.00

Slaughter Ewes: Good 2-3: Medium Flesh

120-160 lbs	78.00-90.00
160-200 lbs	70.00-84.00

**FRESH FRUITS & VEGETABLES**

**NEW ENGLAND GROWN**

APPLES, Gala bu box 2-1/2 up xfcy	23.00	25.00
APPLES, Honey Crisp bu box 3 up xfcy	40.00	40.00
APPLES, Macintosh 80ct xfcy	21.00	21.00
APPLES, Macintosh 120ct US#1	14.00	15.00
ARRUGULA, 24's bunched	12.00	13.00
BEANS, Green bu, handpicked	14.00	16.00
BEAN, Wax bu	18.00	22.00
BROCCOLI, 14ct	11.00	12.00
PEAR, Bartlett, 4/5 bu	22.00	24.00
CABBAGE, Green box 50lb	9.00	10.00
CABBAGE, red 50lbs	11.00	12.00
CANTALOUPS, 1ge each	1.50	1.50
CHIVES, 1-lb bag	5.00	8.00
COLLARD GREENS, Crate	11.00	11.00
CORN, 5 dz	9.00	10.00
CUCUMBERS, Pickling 1-1/9 bu	24.00	24.00
CUCUMBERS, 1-1/9 bu med	16.00	18.00
EGGPLANT, 1 1/9 bu	10.00	12.00
GRAPES, Concord 8/1 qt	24.00	26.00
MUSTARD GREENS, Crate 12-16's	12.00	12.00
NECTARINES, 20lb box 2-1/2 up	24.00	26.00
PEACHES, 25lb box 2-1/2 up	17.00	18.00
PEPPERS, Bell Green 1-1/9 bu xlge	10.00	12.00
PEPPERS, Cubanelles 1-1/9 bu	15.00	15.00
PEPPERS, Jalapeno 1/2 bu	10.00	10.00
PLUMS, Red, 20lb	25.00	25.00
POTATOES, 10lb bag	2.10	2.40
SQUASH, Acorn 1-1/9 bu	12.00	12.00
SQUASH, Butternut 1-1/9 bu	12.00	12.00
SQUASH, Green 1/2bu sm-med CT	9.00	10.00
SQUASH, Kabocha 1-1/9 bu lge	13.00	13.00
SQUASH, Yellow sm-med CT	9.00	10.00
SWISS CHARD, 12's	14.00	14.00
TOMATOES, 25lb xlge	10.00	10.00
TOMATOES, 8 qt basket x lge	14.00	14.00
TOMATOES, Cherry 12/1pt	10.00	10.00
WATERMELON, Seedles 13-15lb each	3.00	3.00
WATERMELON, Sugar baby each	2.00	2.00

Above quotations are based on Boston Terminal Prices

Slaughter Ewes Utility 1-2: Thin Fleshed

120-160 lbs	60.00-74.00
160-200 lbs	56.00-64.00

SLAUGHTER GOATS: All goats are Selection 1,  
sold by the head, on estimated weights.

Kids: 50-60 lbs	70.00-84.00
60-80 lbs	6.00-100.00
80-100 lbs	94.00-118.00
100-110 lbs	114.00-128.00
110-130 lbs	120.00-140.00

Slaughter Nannies/Does:

80-130 lbs	80.00-92.00
130-180 lbs	90.00-104.00

Slaughter Bucks/Billies:

100-150 lbs	144.00-158.00
150-250 lbs	174.00-188.00

**NEW HOLLAND, PA HOG AUCTION**

Mon September 6, 2010 - Hogs sold by actual  
weights, prices quoted by hundred weight.

Percent Lean	Weight	Price
49-54	220-270 lbs	65.00-66.50
	270-300 lbs	65.00-68.00
45-49	220-270 lbs	63.00-65.00
Sows: US 1-3	300-500 lbs	55.50-58.00
	500-700 lbs	61.50-64.00

**METROPOLITAN AREA  
U.S.D.A.**

**NEW YORK PRICES  
WHITE EGGS  
TO RETAILERS**

For 1 dozen,  
Grade A eggs on:  
September 7, 2010

EXTRA LARGE	117-121
LARGE	115-119
MEDIUM	75-79

Above quotations based on  
CARTON sales to retailers.



**PENNSYLVANIA WEEKLY  
HAY REPORT**

Tuesday September 7, 2010

Hay and Straw Market for Eastern  
Pennsylvania. All hay prices paid  
by dealers at the farm and per ton.

	Premium
Alfalfa	140.00-160.00
Mixed Hay	140.00-160.00
	Good
Timothy	110.00-120.00
Straw	110.00-125.00

**FRUIT AND VEGETABLE  
RETAIL REPORT**

Retail Prices at Grocery Stores  
in the Northeast

Week of September 3, 2010  
Prices are in dollars per pound  
unless otherwise stated.

**VEGETABLES**

Asparagus	1.99 - 2.99
Broccoli	0.98 - 2.50 per bunch
Cabbage	0.39 - 0.58
Carrots, Baby organic	1.99 - 2.50 1lb bag
Celery	0.98 - 2.00 each
Corn	0.16 - 0.50 each
Cucumbers	0.33 - 0.75 each
Lettuce, Romaine	0.98 - 0.98 each
Peppers, Bell green	0.89 - 1.69
Peppers, Bell red	1.88 - 2.99
Squash, Zucchini	0.99 - 1.59
Tomatoes	0.98 - 2.99
Tomatoes, organic	2.99 - 2.99

**FRUITS**

Apples, red delicious	0.98 - 1.49
Cantaloup	0.99 - 2.99 each
Grapes, Green/Red	0.98 - 2.49
Honeydew	2.00 - 2.99 each
Nectarines	0.88 - 2.59
Peaches	0.88 - 2.59
Pears, bartlett	0.98 - 1.99
Plums	0.99 - 1.99
Strawberries	1.99 - 3.00 16oz pkg
Strawberries organic	3.49 - 3.99 16 oz pkg
Watermelon, seedless	3.88 - 4.99 each

## ADVERTISEMENTS

### FOR SALE

1-R. CT. Christmas Tree Growers, CT. Sheep Breeders and CT. Beekeepers Associations Special Insurance Packages available through Blumenthal/Donahue Insurance Agency--Toll Free 1-800-554-8049, 1-877-267-8323, 1-888-526-8815, ddonahue01@comcast.net or www.hobbyfarmusa.com.. Farm Commercial Auto Coverage now available.

2-R. Farm Insurance for all types of farming at very competitive rates. 1-800-554-8049, 1-877-267-8323, ddonahue01@comcast.net or www.hobbyfarmusa.com., Blumenthal/Donahue Insurance Agency. Farm Commercial Auto Coverage now available.

4-R. Gallagher High Tensile and portable electric fencing for farms, deer control, gardens. Sonpal's Power Fence 860-491-2290.

6-R. Packaging for egg sales. New egg cartons, flats, egg cases, 30 doz and 15 doz. Polinsky Farm 860-376-2227.

10-R. CT Grown Mesh Bags - The Connecticut Department of Agriculture has CT Grown Mesh Bags for sale. These bags are super strong and exceptionally attractive. The dimensions are 16" l x 5" w x 12" h. They are being sold by the case (40 per case) for \$156.16. For more information or to order, please call (860)713-2503.

92-R. Rough sawn lumber, fence boards, trailer planks, tomato stakes, custom and portable sawing 203-788-2430.

105-R. Battery powered price computing scales CAS 60lb \$328. (CT state compliant). Battery powered cash registers, \$280. 800-403-5919.

133-R. Chicken coops – run-in-sheds, livestock barns, garages, storage sheds. SVF Sales 860-749-4795.

134-R. Barn equipment, waterers, gates, feeders, stalls, fencing. SVF Sales 860-749-4795.

135-R. Battery and filter (oil, fuel, air). SVF Sales 860-749-4795.

137-R. Kiln dry sawdust for bedding. Excellent for cows and horses. Good rates. Trailer load. Call for price in your area @860-974-3853.

151-R. Sullair Rotary Compressor 4 cylinder. Ford industrial engine on wheels. \$2800. 860-767-1257.

152-R. 1967 Ford Industrial tractor with bucket loader, hi-lo transmission, 8 speeds forward, brush hog, snow plow, weights, snow chains, new logging chains. Excellent condition. Call Ken at 860-767-2816 or 860-388-8580.

159-R. Brillion Seeder, 7 foot wide, 3 pt hitch. Frame and rolls only. \$250. Model GLP-64-01. 860-274-8162.

160-R. 1st cutting hay – mixed grass \$3.75 bale – picked up. 203-264-1588, 203-264-4799.

161-R. Registered Herefords for sale. Spring calves ready to be weaned. Bred cows available. Old Beech Farm. 860-693-2052.

162-R. 2008 Massey Ferguson GC2300 23 hours, hydrostatic, 4WD, 23 HP diesel 60" mid-mount mower, 3 pt hitch, mid & rear PTO, Turf tires, manufacturer's warranty to 3/2012 - \$10,500. James Fazzone 203-250-6677.

163-R. IH 986 \$8,500. JD 6310 4x4 with 640 loader \$27,000. 6405 2wd with 620 loader \$27,000. JD730 direct start diesel \$7,500. NH 575 baler with thrower. 311 Case IH SBX520 baler \$9,000, like new. Farmall 300 \$2,800. Rakes, tedders, IH – JD front and rear wts. 203-530-4953.

164-R. J.D. Model H; J.D. Model L.A. – both completely restored. Side mount mower for L.A. Call 860-871-0171; Cell 860-559-5031.

165-R. New Idea 5212 12' disc mower/conditioner. Good working condition, new blades and spares, new safety shields. \$6,000. Call John at Break Hill Farm 860-491-2243.

166-R. 1989 Ford 8000 diesel with less than 30k on motor, 5 speed / 2speed rear and 18ft Dion unloading box. 1954 Hough Payloader with rebuilt Hercules motor. Richardton Dump Wagon with 6-inch risers. Call evenings 860-635-1379.

### WANTED

35-R. All standing timber wanted. Highest prices paid. Free appraisals. Call New England Timber, LLC at 860-662-2412.

### MISCELLANEOUS

7-R. Farm/Land Specializing in land, farms, and all types of Real Estate. Established Broker with a lifetime of agricultural experience and 40 years of finance. Representing both Buyers and Sellers. Call Clint Charter of Wallace-Tustin Realty (860) 644-5667.

### EXPLORING FARM MARKETING:

#### CONNECTICUT STYLE – SEPTEMBER 15TH

Join agricultural producers and others for a tour of a grass fed beef operation and a CSA with a unique marketing approach at Devon Point Farm, 93 Pulpit Rock Road, Woodstock CT on Wednesday, Sept. 15th from 2 to 4 p.m.

Learn how Patty and Eric Taylor recently transformed an old orchard into a 21st century farm, reclaiming and repurposing the land for locally grown food. In the "Quiet Corner" of Connecticut, you'll learn not only about Devon Point cattle as beef, breeding stock and work animals, but also the focused marketing approach the Taylors use for both the beef operation as well as their relatively new CSA serving over 100 families in three locations. In addition, Michael Keilty, UConn, will report on progress of a project to get a certified slaughter facility in Connecticut, and information will be available on the new Dairy Gross Margi Insurance Program.

The afternoon is sponsored by the Connecticut Farm Risk Management Team, Connecticut Women's Agricultural Network, UConn Cooperative Extension, and the CT Dept. of Agriculture, with support from USDA's Risk Management Agency and the Northeast Risk Management Education Center. A fee of \$10 covers refreshments. Please RSVP to Joe Bonelli, Tolland County Extension Center by September 10 – 860-875-3331, joseph.bonelli@uconn.edu

### NOTICE! NO AG REPORT NEXT WEEK

The Agricultural Report is published weekly, except for Thanksgiving, Christmas and two other weeks to allow for vacation time for staff. Next week is a week set aside for staff vacation, therefore, you will not receive an issue of the Connecticut Weekly Agricultural Report next week. But not to worry! Ads will be extended to compensate for this time. We apologize for any inconvenience.

### UConn SYMPOSIUM TO DISCUSS INVASIVE SPECIES

The Connecticut Invasive Plant Working Group will present "Challenges and Successes: Working Cooperatively to Manage Invasive Plants", a one-day symposium at the University of Connecticut in Storrs, on Thursday, October 14 from 8:00 a.m. to 4:00 p.m.

The symposium will address the importance of native habitats, how invasive species harm these habitats, and why cooperative efforts are vital to understanding and managing our natural landscapes.

All who are interested in invasive plant issues are invited to attend. This symposium seeks to draw together municipal staff (parks and recreation, public works, inland wetlands/conservation commissions), nursery, tree and landscape professionals, educators, students, landscape architects, gardening enthusiasts, state and federal employees, members of conservation organizations and the public into a discussion of the challenges presented by invasive plants and how we can promote native plants by managing invasives.

The keynote speaker will be Dr. Bernd Blossey of Cornell University. Dr. Blossey's presentation is titled "The Power of Choice: New Frontiers in Invasive Plant Management and Conservation." Concurrent afternoon sessions will include the industry perspective – what's working, early detection & rapid response; invasives management research; invaded forests; Cooperative Weed Management Areas and local success stories. Research posters and other educational exhibits will be featured throughout the day.

Pesticide recertification credits and a variety of other continuing education credits will be offered.

Early registration (postmarked by Sept. 18) is \$40. The fee is \$55 if postmarked after September 18 or for walk-in registrations. Student fee, with ID, is \$25. Walk-in registrations only if space is available. The symposium program, registration form, and other information are available on the CIPWG website: [www.hort.uconn.edu/cipwg](http://www.hort.uconn.edu/cipwg)

Please send registration and checks (payable to The University of Connecticut) to: Donna Ellis, University of Connecticut, Department of Plant Science & Landscape Architecture, 1390 Storrs Road, Unit 4163, Storrs, CT 06269-4163. Included in the cost of admission are an information packet, parking, lunch, snacks and beverages.

For more information, contact Donna Ellis at (860) 486-6448; email [donna.ellis@uconn.edu](mailto:donna.ellis@uconn.edu).

**CONNECTICUT'S OUTSTANDING DAIRY FARM OF 2010**

The judges for the annual Green Pastures Award arrived at Hytone Farm, in Coventry, Connecticut, as the third cutting of high quality grass was being harvested and packed into the concrete bunker silo. They observed the tall corn, growing next to heavily traveled Route 44, which the Peracchios will begin chopping the first week of September.

Grandpa Giovanni (John) Peracchio started the farm in Coventry in 1944, growing peaches, pears, vegetables, and a small dairy herd. By 1960, his son Antonio started increasing the dairy herd, which has grown to 240 cows under the ownership of his sons, Bill and Tom, and grandson, Greg Peracchio. His wife, Betty Peracchio, remains the bookkeeper for Hytone Farm, LLC.

While Tom is the 'cow man', Bill and Greg manage the crops and keep the planting and harvesting equipment functioning, for the moment of maximum quality passes quickly. The Peracchios grow 240 acres of corn and 200 acres of grass for forage. Most all of the grass is chopped as haylage.

Manure, the primary source of nutrients for the crops, is applied according to their nutrient management plan, to meet the needs of the crop without putting on excess nutrients which could harm the environment. Manure is stored and spread on the land only when the crop needs it. They also try to keep their schedule of spreading manure to Monday through Friday, so as not to be a nuisance to their many non farm neighbors. The Peracchios travel up to fifteen miles to their rented fields, so important for feeding the herd all year. The farm grows more than enough for each year as an insurance policy against drought, insects or hurricanes.

Greg Peracchio is president of the Agri-Mark Cooperative Young Farmers, Bill is president of Very Alive, and Tom is a member of the Central Connecticut Cooperative Board. In addition, the farm is one of six Connecticut farms retailing milk through retail stores as the Farmers Cow brand. "Retail is an eye opener that all farmers should experience," said Tom.

The Green Pastures Award for 2010 will be presented to Hytone Farm at the Big E in September, along with the winners from the other five New England states. This is the second Green Pastures Award for Hytone Farm.

**FARMERS MARKET, SEPTEMBER 25, 2010**

The Columbia Conservation and Agricultural Commission will sponsor the 7th Annual Farmers' Market on Saturday, September 25, on the Town Green, 323 Route 87, Columbia, CT from 9:00 am to 3:00 pm rain or shine. Parking is available at the Horace Porter School at 3 Schoolhouse Road, off Route 66. This event is free to the public.

There are over 40 vendors, farmers, and non-profit groups participating in this year's market. Special events include musical entertainment, a non-petting zoo, sheep shearing, and a wine, beer, and cider tasting. Visit the Community Table under the white tent for more information.

**RESERVE YOUR SPOT ON THE 2011 FARM MAP**

We're doing the CT Farm Map again!! It's time for you to request an application for the 2011 Farm Map. Just like before, the Farm Map will be a full-color, full-scale, comprehensive DOT road map useful anytime – not just when people want to visit your farm!

Qualifications: To be included on the Farm Map, your agribusiness must produce the majority of products you sell, have regular hours of operation and be open to the public open at least 5 days a week and 7 hours a day on either a seasonal or year-round basis. Farmers' markets and other specialized markets, like fishermen's markets, are also eligible.

Cost: There is a \$100 fee for each location listed on the Farm Map. This fee will be used to offset the printing costs for 225,000 maps, and you will automatically be added to the e version of the Farm Map on our website.

Registration Deadline: The registration deadline to have your application and check in by Friday, October 15, 2010.

Interested? To request a registration form call the Department's Marketing Division at (860) 713-2503. Have an application? Promptly send checks made out to the "CT Dept. of Agriculture" to: FARM MAP, CT Dept. of Agriculture, 165 Capitol Avenue, Room 129, Hartford, CT 06106.

Don't wait and miss this great marketing opportunity!!

Connecticut Weekly Agricultural Report (ISSN: 1059- 8723, USPS 129-340) is published weekly (48 issues), except for Thanksgiving, Christmas, when the Governor closes State offices, and two additional weeks, for \$20.00 per year (hard copy - email copies are free) by the Connecticut Department of Agriculture, 165 Capitol Avenue, Hartford, CT 06106.

**Advertising Rates:** Fifteen words or less \$3.75 per insertion. For ads of more than 15 words, 25 cents per word per insertion. Initial letters, hyphenated words, phone numbers and addresses, etc., are counted separately. **Print or type copy.** Publication on a specific date cannot be guaranteed. Advertisements will be published on a first-come-first serve basis. Ads must be received by noon the Friday before a publication date to be considered for insertion. **Only ads of an agricultural nature with a Connecticut phone number will be accepted.** Remittance with copy required. Make checks or money order payable to the Connecticut Department of Agriculture and mail to: Marketing - Ag Report Classifieds, Connecticut Department of Agriculture, 165 Capitol Avenue, Hartford, CT 06106.

- |                       |                   |                 |
|-----------------------|-------------------|-----------------|
| Commissioner          | F. Philip Prelli  | (860) 713-2500  |
| Marketing&Technology  | Robert Pellegrino | (860) 713-2503  |
| Regional Market       | Robert Pellegrino | (860) 566-3699  |
| State Veterinarian    | Dr. Mary J. Lis   | (860) 713-2505  |
| Regulation&Inspection | Dr. Bruce Sherman | (860) 713-2504  |
| Farmland Preservation | Joseph Dippel     | (860) 713-2511  |
| Aquaculture           | David Carey       | (203) 874-2855  |
| FAX NUMBERS           | (860) 713-2516    | (860) 713--2514 |

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 Internet: <http://www.ct.gov/doag>

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