In This Issue

June 19, 2020; Vol. C, No. 21

CT Enters Phase 2 of Reopening

COVID-19 Resources

Farmers Lend Assistance

Connecticut Grown Map

Farm Employee Health Webinar

Ag Market Pricing

Advertisements

Celebrate Father's Day on Sunday, June 21 with a Connecticut Grown cook out, barbeque, or picnic using local meats, shellfish, vegetables, fruits, dairy, wine and beer.

Eastern Connecticut Farm Tour to Kick Off Phase 2 of State's Reopening
On Wednesday, June 17, 2020, Governor Ned Lamont and Lt. Governor Susan Bysiewicz joined Agriculture Commissioner Bryan P. Hurlburt for a tour of eastern Connecticut agricultural businesses in conjunction with phase two of the state’s reopening plan, which included indoor seating at restaurants. "Restaurants are now open for indoor and outdoor dining," said Governor Lamont. "You can get beautiful farm fresh food right here - there's something for everybody."

Stopping first at Full Heart Farm in Ledyard, elected officials met with owner Allyson Angelini to learn how her business has adapted to protect the health of family and farm employees but also meet the needs of consumers during the pandemic.

Allyson purchased the more than six acre property at the age of 24 in 2012. From clearing the overgrown land with pigs and chickens to now growing more than 250 varieties of vegetables, herbs and cut flowers, her own family has expanded along with the farm. Their health and well-being is as important to her as the more than 100 families who participate in their FarmShare program.

In addition to explaining what a garlic scape is, Allyson shared how being nimble, creative and sticking to her core values has enabled her to offer an outlet for other local producers and chefs to move product to high-risk, immune compromised customers. Eleven weeks of the online Farm Collective featuring more than 25 vendors with 1,000 different items is providing 150 customers a weekly option to receive grocery staples in a no contact, safe way. In addition, Full Heart Farm began offering delivery for home bound and quarantined individuals to ensure they had access to fresh, local foods.

"It's great to be here at Full Heart Farm where they are growing beautiful vegetables and flower bouquets," said Lt. Governor Susan Bysiewicz. "There's no better way to celebrate summer than to get out and support your local farmers."

At Jonathan Edwards Winery in North Stonington, owner Jon Edwards spoke to the challenges as a farm winery owner when major components of their business model including events, restaurant wine sales and wine tastings on premise all came to a halt during the state's "Stay Safe, Stay Home" initiative to minimize the spread of COVID-19. He was quick to applaud efforts that kept package stores open and the ability to offer home delivery, curbside pickup, online ordering and shipping of wine. The latter of which was an unexpected success for his business.

During phase one the farm winery began welcoming guests back for consumption by the glass outdoors only in a safe and socially distanced manner. As phase two is now underway, larger groups are allowed outside and guests can also be seated indoors.

"As we celebrate all the great things that Connecticut residents and businesses have done to this point in the COVID-19 response, we are reminded that innovation and entrepreneurship is not just practices in the field, but also in meeting market needs and reaching the consumer," said Commissioner Hurlburt.

A final stop in downtown Mystic at Grass & Bone, a butcher and restaurant that specializes in procuring ingredients from local farms, highlighted the creative ways that restaurant owners shifted their business model to keep staff employed through takeout, delivery, online ordering and creating prepared meals.
Farmers Lend a Helping Hand
Agricultural producers continue to assist local communities. William Dellacamera, owner of Cecarelli’s Harrison Hill Farm in Northford, began delivering food boxes to urban communities as part of the USDA Farmers to Families Food Box program this week. Boxes contained one head red leaf lettuce, one head green leaf lettuce, one bunch radishes, one bunch kale, one bunch Swiss chard, one bunch red beets and one quart of strawberries. Contents will vary each week depending on what's in season. Their contract has been extended for the next period which will consist of 500 boxes per day being distributed in urban areas for a total of 20,000 boxes during the award period.

Mountain Dairy has been part of the Storrs/Mansfield community for almost 150 years and this week donated milk to benefit the residents in need during a Foodshare distribution at E.O. Smith High School.

COVID-19 CONSUMER RESOURCES
Connecticut Grown Farm Map: online, interactive listing of open farm stands, farm stores and farmers’ markets to access Connecticut Grown produce, dairy, meat, shellfish, greenhouse and nursery stock.

COVID-19 PRODUCER RESOURCES
Find the latest guidance on best practices, resources and updates related to COVID-19 visit: https://portal.ct.gov/doag-covid

List your farm, farmers' market or farm stand on CTGrownMap.com by clicking here.

Farm Stand, Farm Store, CSA Guidance available here.
Pick-Your-Own Guidance available here.
Farmers' Market Guidance available here.
CONNECTICUT AGRICULTURE IN THE NEWS
Downtown Milford Farmers Market opens June 27, Milford Mirror, 6/16
Winery push to sell wine at CT grocery stores, WTNH News 8, 6/17
Place your orders! Monroe Farmers’ Market goes curbside, The Monroe Sun, 6/17
Danbury Farmer's Market Opens Friday, ThePatch.com, 6/17
Arethusa Farm Dairy store opens in West Hartford, offering ice cream, cheese and café seating, Hartford Courant, 6/17
Brookfield Farmers Market Kicks Off Season On Friday, ThePatch.com, 6/19

FREE WEBINAR
TUESDAY, JUNE 23, 2020
7:00 PM EST
CLICK TO JOIN ZOOM MEETING

COVID-19 Resources for Farm Employee Health

COVID-19 Resources for Farm Employee Health
Time: Jun 23, 2020 07:00 PM Eastern Time (US and Canada)

Join Zoom Meeting https://us02web.zoom.us/j/82814799000
Meeting ID: 828 1479 9000
Dial: +1 929 205 6099 US (New York)

Free webinar available to Connecticut farm owners and employees to learn about resources available to ensure employee health and safety.
Facemasks and social distancing have become the norm in all parts of our lives. Farm stands, community supported agriculture (CSA) operations, farmers’ markets and pick-your-own operations have remained open despite the pandemic. However, the operations have changed to adhere to regulations from the Centers for Disease Control and Prevention (CDC).

Before you visit the farm or farmers’ market, there are a few things the farmer wants you to know:

- Wear your mask at all times. We are responsible for the health and safety of our family, workers, and all of our farm visitors. Everyone must comply.
- Minimize the number of people in your group. Although parts of the operation are outdoors, we still must follow state and CDC guidelines on the number of visitors on the farm at one time. Reducing the number of people in your group helps.
- Keep your children close at all times. If you do bring your children, make sure they stay with you the entire time.
- Don’t eat at the farm. Do not eat anything at the farm. If it’s a pick-your-own operation, do not eat any fruit in the field. Wait until you get home, wash the berries or other produce, and then eat it. Do not bring snacks from home to the farm either. Visit [http://www.foodsafety.uconn.edu/](http://www.foodsafety.uconn.edu/) for more information on food safety.
- Leave your pets at home. We love our animals too, but in these challenging times we cannot have them at our farms or farmers’ markets. If someone was sick, they can increase the spread of disease. Please leave your dogs at home.
and markets are setting up signs and marking areas for physical distancing to the best of our ability. Please help us out and stay conscious of your proximity to other farm visitors and workers.

- Stay home if you feel ill. Please help us keep everyone safe and healthy.
- Smile. Even with your facemask on, we’ll know that you’re smiling. We can’t wait to see you at the farm and appreciate your continued support.

Although these challenging times have created a new normal for all of us, going to a farm stand, pick-your-own operation, or farmers’ market can restore some semblance of normal activity. Farmers want you to visit and purchase products. Crops are ripening daily, and we all want to enjoy some Connecticut grown foods. Keep these tips in mind as you visit the farm so we can all enjoy the best that our farms have to offer.

To find a farm operation near you visit http://ctgrownmap.com/.

**USDA's CORONAVIRUS FOOD ASSISTANCE PROGRAM**

FSA June Deadline Reminders:
- June 22 - Last date to submit additional commodities for consideration into CFAP
- June 30 - ARC/PLC Signup Ends

**Ag Market Pricing**

<table>
<thead>
<tr>
<th>Middlesex Livestock Auction - CT</th>
<th>New Holland Dairy Auction - New Holland, PA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Northeast Regional Eggs</td>
<td>New Holland, PA Hay Report</td>
</tr>
<tr>
<td>New England Shell Eggs</td>
<td>Wholesale Fruits &amp; Vegetables - Boston</td>
</tr>
<tr>
<td>Pennsylvania Weekly Cattle Auction Summary</td>
<td>Wholesale Ornamental Flowers - Boston</td>
</tr>
<tr>
<td>Pennsylvania Livestock Auction - Eighty Four, PA</td>
<td></td>
</tr>
</tbody>
</table>

**Advertisements**

**For Sale**

1-R. Blumenthal & Donahue is now Connecticut's first independent NATIONWIDE Agri-Business Insurance Agency. Christmas tree growers, beekeepers, sheep breeders, organic farmers and all others, call us for all your insurance needs. 800-554-8049 or www.bludon.com

2-R. Farm, homeowner and commercial insurance—we do it all. Call Blumenthal & Donahue 800-554-8049 or www.bludon.com
5-R. Pollination services for small scale farms. Call Hilltop Apiaries for information at 860-408-9039

Interested in Advertising? Click here for details on rates and submission.