

Agricultural Report

Connecticut Department of Agriculture
Ned Lamont, Governor
Bryan P. Hurlburt, Commissioner



Wednesday, September 4, 2019

SAVE THE DATE FOR THE 2019 CT FARM-TO-CHEF WEEK: SEPTEMBER 15 – 21, 2019

Bureau of Agricultural Development and Resource Conservation

Farm-to-Chef Week is the perfect time for diners to enjoy local Connecticut Grown food at their favorite restaurants.

More than 30 Connecticut restaurants have signed up to take part in Farm-to-Chef Week, which begins Sunday, September 15th, by serving dishes that incorporate locally grown Connecticut ingredients.

This year's Farm-to-Chef Week will kick off with live music and special guests at CitySeed's Wooster Square Farmers' Market on Saturday, September 14, 2019, from 9:00 a.m. to 1:00 p.m. in New Haven. The event will feature a chef demonstration by "Chopped" winner Chef Xavier Santiago of David Burke Prime and Caputo Trattoria at Foxwoods.

Participating restaurants include Plan B Burger Bar, The Max Restaurant Group, and the Market Place Kitchen & Bar. For more information about participating restaurants, including menus go to www.ctfarmtochef.com.

Visiting participating restaurants during Farm-to-Chef Week not only provides fresh, delicious lunch and dinner options like Sepe Farm Lamb Burgers and Waldingfield Farm Crispy Eggplant Napoleon, it also helps connect chefs and diners with Connecticut farm families.

Sales to restaurants can be a significant source of income for Connecticut farm businesses. Some businesses, like Connecticut's mushroom and oyster producers, rely heavily on direct sales restaurants.

Farm-to-Chef Week also benefits farm businesses that don't make a lot of direct sales to restaurants by highlighting how important it is for consumers to choose local food whenever possible. Choosing to buy Connecticut Grown products at restaurants and grocery stores sends a powerful message to food distributors that also buy from local farmers.

In addition to restaurants, food distributors like FreshPoint and Bozuto's Inc. have also partnered with the Connecticut Department of Agriculture (DoAg) to support local farmers

through the Farm-to-Chef Program. Highland Park Market is also a participating sponsor.

DoAg launched the Farm-to-Chef Program in 2006 to help connect foodservice professionals with Connecticut Grown farm products. There is no cost to either farmers or chefs to join.

Farm-to-Chef Week was started by DoAg in 2010 as part of its year-round Farm-to-Chef Program. This special week encourages culinary professionals to use Connecticut Grown ingredients in new ways on their menus while it also helps residents and visitors learn more about the diversity of farm products grown and raised in Connecticut.

Over the past three years participants have served over 188,500 Connecticut Grown meals. Diverse Farm-to-Chef menus have been offered at multi-course farm dinners, food trucks, restaurants, coffee shops, school cafeterias, and ice cream parlors, among other past venues. Featured Connecticut Grown ingredients have included produce, herbs, meats, seafood, dairy, maple, honey, and more.

Farm-to-Chef Week is an annual showcase of Connecticut Grown ingredients featured in menus creatively developed by chefs and foodservice professionals throughout Connecticut. Each Farm-to-Chef menu includes four or more items using Connecticut Grown farm products such as fruits, vegetables, and herbs; meats, poultry; shellfish, and other proteins; dairy; eggs; maple syrup and honey; wine; and more.

Farm-to-Chef Week is open to all restaurants and food-service businesses in the state, it invites participants to create a special Farm-to-Chef menu that showcases Connecticut Grown ingredients and beverages. This promotion is an initiative of the department's Farm-to-Chef Program, which connects farmers and producers of Connecticut Grown products with chefs and other culinary professionals.

For more information, go to www.ctfarmtochef.com, call 860-713-2543, or email Erin.Windham@ct.gov.



*The Vanilla Bean Café.
Photo courtesy of SkyeLine Studio.*

(continued on Page 3)

NORTHEAST EGGS/USDAPer doz. Grade A and Grade A white
in cartons to retailers (volume buyers)

XTRA LARGE	1.10	1.36
LARGE	1.04	1.18
MEDIUM	.63	.76

NEW ENGLAND SHELL EGGSPer doz. Grade A brown in
carton delivered store door. (Range)

XTRA LARGE	1.54	1.69
LARGE	1.36	1.49
MEDIUM	.95	1.09
SMALL	.69	.79

LANCASTER, PA LIVESTOCK

Avg. Dressing. Per cwt. Unless noted

SLAUGHTER STEERS		
Choice 2-3	114.00	114.50
SLAUGHTER COWS Avg. Dressing		
breakers 75-80% lean	61.00	67.00
boners 80-85% lean	56.00	64.50
lean 88-90% lean	48.00	56.00
CALVES - Graded bull		
No 1 100-105 lbs	70.00	85.00
No 2 90-95 lbs	55.00	75.00
No 2 100-105 lbs	65.00	77.00
SLAUGHTER LAMBS: Woolled & Shorn		
Markets: Choice and Prime 2-3		
90-96 lbs	185.00	215.00
106-125 lbs	175.00	205.00
Choice 1-2		
50-53 lbs	170.00	185.00
60-63 lbs	190.00	210.00
70-78 lbs	172.00	195.00
80-88 lbs	160.00	205.00
Choice 2-3		
90-98 lbs	155.00	192.00
100-142 lbs	150.00	190.00
SLAUGHTER GOATS: Per head/ Est. weight		
SLAUGHTER KIDS: Sel 1		
60-69 lbs	170.00	195.00
70-79 lbs	200.00	215.00
SLAUGHTER NANNIES/DOES: Sel 1		
100-149 lbs	195.00	235.00
150-175 lbs	225.00	240.00
SLAUGHTER BUCKS/BILLIES: Sel 1		
100-149 lbs	225.00	270.00
150-199 lbs	350.00	370.00

DAIRY CATTLE

New Holland, PA. Price per animal.

FRESH/MILKING COWS		
APPROVED	825.00	1275.00
MEDIUM	600.00	850.00
BRED COWS		
APPROVED	875.00	1125.00
SPRINGER COWS:		
APPROVED	900.00	1200.00
BRED HEIFERS		
APPROVED	800.00	975.00
MEDIUM	475.00	725.00
SPRINGER HEIFERS:		
APPROVED	950.00	1250.00
OPEN HEIFERS		
APPROVED	510.00	585.00

NEW HOLLAND, PA. HOG AUCTION

Per cwt.

SLAUGHTER HOGS		
BARROWS AND GILTS		
US 1 240-260 lbs	64.00	74.00
US 1-2 220-290 lbs	55.00	64.00
US 2-3 255-286 lbs	49.00	56.00
SOWS		
US 1-2 312-375 lbs	30.00	36.00
405-490 lbs	31.00	38.00

WHOLESALE FRUITS & VEGETABLES

Boston Terminal and Wholesale Grower Prices

CONNECTICUT AND NEW ENGLAND GROWN

	LOW	HIGH
ALFALFA SPROUTS, GHS, 5 LBS	14.00	15.00
APPLE, MAC, XFCY, 80	31.00	32.00
APPLE, MAC, XFCY, 88	31.00	32.00
APPLE, MAC, XFCY, 100	26.00	26.00
APPLE, RED DEL, XFCY, 80	24.00	24.00
APPLE, RED DEL, FCY, 125	18.00	19.00
APPLE, RED DEL, FCY, 138	18.00	19.00
BEANS, ROUND GREEN, 1 BU	16.00	18.00
BEANS, FLAT GREEN, 1 BU	30.00	30.00
BEANS, WAX, 1 BU	25.00	25.00
BEAN SPROUTS, 10 LBS	6.00	7.00
BEAN SPROUTS, 12-12 OZ	12.00	15.00
BROCCOLI, CROWN CUT, 20LB	12.00	16.00
CABBAGE, GRN, 50 LB	12.00	15.00
CABBAGE, RED, 50 LB, M/L	21.00	26.00
CABBAGE, SAVOY, 40 LB	16.00	20.00
CAULIFLOWER, CRT, 12S	15.00	17.00
CIDER, 4-1 GALLON	24.00	24.00
CIDER, 9-1/2 GALLON	28.00	28.00
COLLARDS, CTN, 12S	13.00	16.00
CORN, BI-COLOR, 5 DZ	12.00	14.00
CUCUMBER, 1 1/9 BU, SEEDLESS	26.00	28.00
EGGPLANT, 1 1/9 BU, MED	12.00	14.00
KALE, CTN, BNCH, 12'S	13.00	15.00
PEPPERS, CUBANELLE, 1 1/9 BU	18.00	18.00
POTATOES, RED, 50 LB, SZ A	18.00	20.00
POTATOES, RUSSET, 50 LB, 70S	20.00	20.00
POTATOES, YELLOW CHEF, 50 LB	24.00	24.00
RADISHES, RED, BNCH 24S	12.00	15.00
RHUBARB, 20 LBS, CRT, L	34.00	35.00
SQUASH, BNUT, 1 1/9 BU, M	15.00	18.00
SQUASH, ZUCCHINI, 1/2 BU, S	10.00	14.00
SQUASH, YELLOW, 1/2 BU, S	10.00	14.00
TOMS, FIELD, 20 LB, CRT, L	12.00	12.00
TOMS, VINE RIPE, 12 LB FLT, L	22.00	22.00
TOMS, VINE RIPES, 25 LB, M	20.00	20.00
TOMS, VINE RIPES, 25 LB, L	25.00	25.00

SHIPPED IN

Price Range. Per unit.

BEETS, RED, NJ, 12S, BNCH	16.00	18.00
BEETS, GOLD, NJ, 12S, BNCH	16.00	18.00
CABBAGE, NAPPA, NJ, 10-12'S	20.00	28.00
CARROTS, CA, BUNCHED, 24	22.00	24.00
ONION, RED GLOBE, ID/OR, 25 LB	11.00	12.00
ONION, YELLOW SPANISH, 25 LB	16.00	18.00
PUMPKIN, HOWDEN, PA, 36" BIN	185.00	185.00
PUMPKIN, PIE, PA, 24" BIN, M	225.00	225.00
PUMPKIN, PIE, PA, 36" BIN, M	250.00	250.00
SQUASH, ACORN, GA, 1-1/9, M	16.00	22.00
SQUASH, KABOCHA, NJ, 1-1/9, M	22.00	24.00
SQUASH, SPAGHETTI, GA, 1 1/9	22.00	22.00
SWEET POTATOES, NC, 40 LB	20.00	26.00
TURNIPS, GA, PRPL TOP, 25 LB	14.00	18.00

MIDDLESEX LIVESTOCK AUCTION

Middlefield, CT - September 2, 2019

	LOW	HIGH
Bob Calves:		
45-60 lbs.	10.00	15.00
61-75 lbs.	27.50	32.50
76-90 lbs.	40.00	45.00
91-105 lbs.	55.00	60.00
106 lbs. & up	65.00	110.00
Farm Calves	120.00	150.00
Starter Calves	n/a	n/a
Veal Calves	90.00	120.00
Feeder Heifers	72.50	110.00
Beef Heifers	64.00	77.50
Feeder Steers	110.00	115.00
Beef Steers	117.50	127.50
Feeder Bulls	82.50	92.50
Beef Bulls	65.00	70.00
Replacement Cows	n/a	n/a
Replacement Heifers	n/a	n/a
Boars	n/a	n/a
Sows	1@	20.00
Butcher Hogs	n/a	n/a
Feeder Pigs each	57.50	75.00
Sheep each	100.00	130.00
Lambs each	70.00	172.50
Goats each	120.00	400.00
Kid Goats each	85.00	280.00
Canners	up to	64.00
Cutters	65.00	69.00
Utility Grade Cows	70.00	74.00
Rabbits each	5.00	25.00
Chickens each	4.00	30.00
Ducks each	6.00	13.00
Guinea Hens	10.00	20.00

NEW HOLLAND, PA HAY REPORT

Price per ton, small squares. September 3, 2019

ALFALFA/ GRASS		
PREMIUM	350.00	380.00
GOOD	225.00	225.00
GRASS HAYS		
PREMIUM	300.00	370.00
FAIR	150.00	160.00

BOSTON MARKET ORGANIC

Price Range. Per unit.

APPLE, FUJI, WA, XFCY, 80'S	35.00	35.00
CABBAGE, GRN, 45 LB CRT	26.00	26.00
CABBAGE, RED, 45 LB CRT	34.00	38.00
CARROTS, CA, 25 LB LOOSE	23.00	24.00
CUKE, LONG SEEDLESS, CRT	22.00	22.00
KALE, BNCH, 12S, CRT	25.00	25.00
MESCLUN MIX, CA, 3 LB	9.50	10.00
NECTARINES, TRAY-PAC, 56S	44.00	44.00
PEACHES, TRAY-PAC, 48S	44.00	44.00
PEPPER, RED BELL, 11LB, XL	28.00	28.00
PEPPER, YEL BELL, 11LB, XL	30.00	30.00
PEPPER, ORA BELL, 11LB, XL	32.00	32.00
PEPPER, GRN BELL, 1 1/9BU, XL	45.00	45.00
SPINACH, BABY, 4 LB	13.50	13.50
SQUASH, ZUC, 1/2 BU, S-M	20.00	20.00
SQUASH, YEL, 1/2 BU, S-M	20.00	20.00
TOMATOES, GRAPE, 12- 1 PT	15.00	15.00
TOMATOES, VINE RIPE, 11 LB	11.00	11.00

(continued from Page 1)

The following are some frequently asked questions and answers about the Farm-to-Chef.

When is Farm-to-Chef Week?

Farm-to-Chef Week occurs every September.

Where is Farm-To-Chef Week?

Farm-to-Chef week occurs in participating venues throughout Connecticut, including restaurants, campus dining halls, school and corporate cafeterias, healthcare facilities, and other foodservice institutions.

Who is eligible to participate?

Any foodservice business in Connecticut able to meet the Farm-to-Chef Week guidelines can participate, including restaurants, banquet halls, caterers, schools, colleges, universities, hospitals, healthcare facilities, corporate cafeterias, etc..

How does a chef/foodservice participant sign up?

Any Connecticut foodservice establishment can sign up by completing and submitting a registration form with registration fee.

How do chefs participate?

After completing and submitting the registration form, chefs and foodservice managers begin planning their special Farm-to-Chef menus. They reach out to nearby farms to see what will be available to purchase that week and can be used in the menu as a featured ingredient, and then also start planning special activities to promote those farms during Farm-to-Chef Week such as farmer appearances/talks, exhibits and displays, etc.

How can farmers participate?

Farmers do not officially register but participate by partnering with participating foodservice establishments, to supply Connecticut Grown ingredients and information about how they produce those ingredients. Interested farmers are encouraged to reach out to registered foodservice participants to initiate new connections and forge new business relationships.

How can diners participate?

Diners can participate by visiting one or more of the participating foodservice establishments, ordering from their Farm-to-Chef menus, and partaking in the special Farm-to-Chef Week activities offered at that venue.

Will diners be able to meet with participating chefs and farmers during Farm-to-Chef week?

As part of Farm-to-Chef Week, participating venues promote the farms producing the Connecticut Grown ingredients on the Farm-to-Chef menu through special talks, exhibits, displays, and/or other means. For more information about what a specific participating venue will be offering during Farm-to-Chef Week, please contact them directly.

Why should chefs and foodservice professionals participate in Farm-to-Chef week?

Farm-to-Chef Week is an ideal opportunity to connect with the men and women who grow and raise Connecticut Grown ingredients and to build stronger relationships with them. It is also an excellent opportunity to showcase your use of Connecticut Grown ingredients, whether you already do it every day or are just getting started in sourcing more locally.

If a restaurant already sources from local farms, why should they participate?

Farm-to-Chef Week is one way for those establishments who already source most of their ingredients from local farms to further showcase the good work they are already doing, and to attract new customers who may not yet know about them. Farm-to-Chef Week provides a good opportunity to connect with additional local farms and strengthen relationships. It also encourages creativity—it is a chance to try working with a new product or an old favorite in a new way.

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

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

5-R. Nationwide Agribusiness Insurance Program, endorsed by the CT Farm Bureau, save up to 23% on your farm insurance and get better protection. References available from satisfied farmers. Call Marci Zyskowski today at 203-444-6553

27-R. Pollination services for small scale farms. Call Hilltop Apiaries for information at 860-408-9039

50-R. Clean straw and mulch hay for sale at the barn. 860-628-1100

52-R. Once used pumpkin bins for sale, they are all in good shape \$8 - \$10 each, limited supply. About 1,700 feet of 40 foot 4 inch wade rain pipe .75 per foot. Call Karl 860-268-5931 or Glenn 860-930-4331 for details

57-R. Beef heifers, Hereford/Angus cross, born April, 2 available. \$450 each. Call 860-537-1974

59-R. Compost, screened & unscreened Top Soil, Mulch. Pick up at any of our 3 yards. Supreme Forest Products. Southington, Harwinton, West Hartford. Please call 860-485-1636

60-R. E.R. Hinman Since 1830. Producing fine Native Hardwoods & Softwood. Rough sawn, planed, kiln dried lumber. Native Hemlock for your out building needs. For the Farmer, Contractor, Homeowner. Please call 860-673-9170

62-R. 3000 Ford Tractor with implements. Ford 3pt hitch [8 pcs]: 2-row corn planter, Chipper shredder, Disc Harrow, 5' Bush hog mower, Cultivator, York Rake, Scraper Blade, Rear scoop. Tractor 1971 AC 310 10 HP, w/trailer. 1976 Simplicity 7010 /w rototiller. Honda 2x4 RV. Gas tanks cutting torches. All -nighter woodstoves. Stihl and Husqvarna chainsaws. ICB plastic tanks 350 gal. Like new Craftsman tractor /mower. Call 860-918-8515

63-R. New Idea 323 one row corn picker in great shape. Everything works, used last year. Kept inside. \$1800. 860-355-1264, leave message

64-R. Apples for Sale- Macs, Macoun, Cortland. GAP Certified, high quality, priced to sell. Greater Hartford delivery or pick-up at farm. 860-712-2919

66-R. Beautiful winter squash, Acorn, Butternut, Kabocha, by the box or bin East Windsor, Conn. Call Karl 860-268-5931 or Glenn 860-930-4331 to arrange pickup

WANTED

6-R. Livestock wanted: Dairy cattle, heifers of any age, beef cows, bulls, steers, feeder cattle, veal, groups of sheep and goats. RyanM01@comcast.net or 860-655-0958. If no answer, leave message. All calls returned

MISCELLANEOUS

58-R. Pollination Service, package bees, queens, bee-keeping equipment. Call Mark for information 860-883-3229

61-R. Connecticut Herford breeders are selling at auction. 60 lots. September 7th. Contact 860-573-2829 for catalog.

65-R. Connecticut Greenhouse Co. Installation, maintenance and fabrication of greenhouses, cold frames and NRCS high tunnels. 12' to 30' wide by any length. Designed and manufactured in CT, a farmer owned and operated business. Maintenance parts, supplies and custom plastic. www.ctgreenhouse.com or call Toby 203-654-1595

JOB OPPORTUNITY - PROCESSING TECHNICIAN

The Department of Agriculture is recruiting for one (1) Processing Technician. The incumbent in this position will be accountable for the licensing and certification of our agency's hemp, agricultural commodities, pet facilities, livestock and poultry, animal control officers, animal importers, and milk/dairy operations. Responsibilities will include reviewing and evaluating applications for licensure and certification for compliance with statutes, regulations, policies and procedures; processing initial and possibly renewal applications; responding to written and telephone inquiries of a complex nature regarding program activities; explaining laws, regulations and licensing requirements to applicants, licensees and consumers; providing technical support to clerical staff and may supervise lower level clerical staff; authorizing the issuance of licenses, permits and/or certifications; composing informational materials on licensure requirements and procedures. For more information go to <https://www.jobapscloud.com/CT/sup/bulpreview.asp?R1=190820&R2=6435CL&R3=001>

JOB OPPORTUNITY - AGRICULTURE MARKETING & INSPECTION REPRESENTATIVE 1

The Department of Agriculture is recruiting for one (1) Agriculture Marketing & Inspection Representative 1. In this position, you will inspect and/or audit firms growing and harvesting Hemp for compliance with state and federal laws and regulations. You must also be familiar with the growing and harvesting of fruits and vegetables, producing and processing milk,

and regulatory requirements for poultry and livestock health. more information go to <https://www.jobapscloud.com/CT/sup/bulpreview.asp?R1=190821&R2=4884AR&R3=001>

UConn Extension Offers Free Soil Test & Help with Conservation Plans

UConn Extension is offering farmers help with conservation plans and a free soil test as part of the Long Island Sound Watershed Regional Conservation Partnership Program. Soil tests are an important first step at assessing current soil resource conditions in order to adopt management strategies that promote nutrient retention and cycling within fields saving the producer time and money. Space in the program is limited. For more information contact Katherine.vanderwoude@uconn.edu or 860-486-7176.

INTERNATIONAL FARMING SCHOLARS AWARDS

Applications for the 2020 Nuffield International Farming Scholars awards are being accepted until September 30, 2019. Nuffield International inspires people to make a difference in the world of agriculture. For more information go to <http://www.nuffieldinternational.org/scholarship.html>.

UConn Agriculture Certificate Survey

UConn Extension is developing agriculture certificates to enhance skill sets of farmers, farm employees, students, and others interested. We would like your input on which program certificates would be most useful to you. This survey should take approximately three minutes. Go to https://uconn.co1.qualtrics.com/jfe/form/SV_0cAjhUkSSulEsvj to complete the survey.



Advertising Rates: Fifteen or fewer words: \$3.75 per insertion. More than 15 words: 25 cents per word per insertion. Ads must be related to agriculture in Connecticut and are accepted on a first-come, first-served basis. Payment must be received by noon on Friday before publication the following Wednesday. Make check or money order payable to the Connecticut Dept. of Agriculture, and mail copy and remittance to the department at 450 Columbus Blvd., Suite 701, Hartford, CT 06103. For more information contact Crystal.Morris@ct.gov or call 860-713-2533.

POSTMASTER: Send address changes to the Connecticut Department of Agriculture, 450 Columbus Blvd., Suite 701, Hartford, CT 06103.

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