



CT Department of Agriculture

February 2012

## Briefs

### SUBMIT YOUR 2011 CT GROWN PURCHASES AND SALES

Only 14 FTC commercial users and 2 FTC distributors have reported their total dollar amounts of Connecticut Grown products purchased in 2011. Only 11 FTC producers have reported their total dollar amounts of CT Grown products sold to commercial users in 2011.

These figures are important in demonstrating your role in the local food system and your impact on the state's economy, and are useful benchmarks for the newly reshaped Governor's Council for Agricultural Development as it focuses on farm-to-institution, farm-to-school, and farm-to-restaurant business.

#### *What is it going to take to get this information from the rest of you?*

This is your last chance to be counted and to make a difference helping to shape the future of agriculture here in Connecticut. Without your contribution, the numbers that others have sent mean little because we are looking at the grand totals. We need ALL of you to report to make this meaningful.

PLEASE **email us today** with your total for 2011. Be sure to include Connecticut Grown farm products only. Do not include products made by Connecticut companies from ingredients grown or raised outside the state.

### CT SPECIALTY FOOD PRODUCT COMPETITION MAR 8

The Connecticut Specialty Food Association annual product awards competition will be held on Thursday, 3/8/12, at the Aqua Turf Club in Plantsville. There will be many farm-friendly categories for Connecticut producers to enter, including Connecticut Grown Product, Fresh Fruit and Vegetable, Honey or Syrup, Jam, Cheese, Ice Cream, Connecticut Wine, and more. The entry deadline is 2/24/12.

Chefs are still needed as judges. If you are a chef interested in volunteering your expertise, or if you are a producer interested in entering, please contact Tricia Levesque at 860-677-8097 or [Tricia@ctfoodassociation.org](mailto:Tricia@ctfoodassociation.org).

### 2012 PYO BROCHURE TO BE UPDATED AND PRINTED

DoAG's [Pick-Your-Own brochure](#) is scheduled to be updated and printed again in 2012. If you would like to have your pick-your-own farm included, please complete an application and return by March 16, 2012, along with a check in the amount of \$25 payable to the Connecticut Apple Marketing Board. This fee will help defray printing costs.

Applications can be found at [www.CTGrown.gov/Publications](http://www.CTGrown.gov/Publications) (click on "Commodities Brochures" link near top of page).

### CT Grown in Season FEBRUARY

Apples Arugula Beef Beets  
Black Currant Juice Bok Choi  
Broccoli Cabbage Carrots  
Chard Cheese Chicken  
Clams Cream Eggs Fin  
Fish Garlic Greens Herbs  
Honey Ice Cream Kale  
Lamb Leeks Lettuce Lilies  
Lobster Maple Microgreens  
Milk Mushrooms Onions  
Oysters Plants Potatoes  
Pork Radishes Roses  
Scallops Shoots Specialty  
Foods Sprouts Turkey  
Turnips Veal Wheatgrass  
Winter Squash Yogurt



#### Contact Us

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## FTC Advisory Team Update

The 2012 Farm-to-Chef Advisory Team met for the first time on January 18, 2012, at the Copper Beech Inn in Ivortyton.

Team members present were Dawn and Wally Bruckner, Carol Byer Alcorace, Tim Cipriano, Nunzio Corsino, Marydale DeBor, Rita Decker-Parry, Lena DiGenti, Pamela Dunn, Rick Hermonot, Diane Hirsch, Herb Holden, Ashley Kresmer, Eloise Marinos, Priscilla Martel, Drew McLachlan, Linda Piotrowicz, Shelly Oechsler, Corey Seigel, Pete Sepe, and Kathy Smith. Members absent were Heather Bucknam, Wayne Kregling, and John Turenne.

Linda explained the recent reshaping of the Governor's Council for Agricultural Development through passage of Public Act 11-189 in the 2011 regular legislative session. The act reduces the number of members from 30 to 15, requires the council to meet at least once quarterly, and charges the council with making specific recommendations to the Department of Agriculture on specific ways to increase consumer spending on Connecticut Grown farm products and on the development, diversification, and promotion of agricultural products, programs, and services in the state.

Linda pointed out that two of the 15 appointed council members also were Farm-to-Chef Advisory Team members (Herb Holden and Shelly Oechsler) and that the council would, as a significant part of its charge, be looking at farm-to-institution pathways. She said that the Farm-to-Chef Advisory Team had an opportunity to feed information up through the council's working groups on this issue and would have an interested, engaged audience at the state Capitol.

Herb and Shelly shared their perspectives on being members of the council and provided additional information about how the council would be organized into specific working groups, which would have numerous intersecting and overlapping areas. They reiterated that farm-to-institution would have a significant focus.

The team then divided into five preassigned groups and spent 15 minutes brainstorming a proposed mission statement and five proposed goals/objectives for the Farm-to-Chef Program. The team reconvened as a whole and reported the groups' results.

There was consensus that the following proposed mission was the best: To promote the consumption of Connecticut Grown foods at Connecticut foodservice establishments by connecting processors, growers, distributors, chefs, and consumers.

The team discussed the proposed goals/objectives at length and agreed that subcommittees were needed to better examine and flesh out these goals/objectives.

The team then reviewed the program's existing components, which include

- Monthly newsletter
- Farm tours
- Farm-to-Chef Week (tentatively scheduled for September 16-22, 2012)
- Annual meeting (tentatively scheduled for November 3, 2012)

Linda explained that registration for the farm tours had been so low in 2011 that she had canceled some of them. The team proposed reducing or suspending the tours for 2012.

*(continued next page)*

## FTC Advisory Team Update (continued)

Linda recapped the discussion that took place during the post-meeting conference call in November. After discussion about the ideal month, day of the week, and time of day to attract the most members, and debate about the agenda, the team decided that a subcommittee was needed to begin working on the meeting now.

The team agreed that subcommittees also were needed to work on Farm-to-Chef Week and to flesh out the proposed goals/objectives discussed above. Subcommittees have been formed as shown below.

The advisory team is scheduled to meet again in March, May, July, September, and November. Subcommittees will work on various objectives between these regular advisory team meetings.

Members of these subcommittees may be contacting you to provide or gather information regarding the Farm-to-Chef Program. Your cooperation is greatly appreciated.

### Annual Meeting Subcommittee

- Dawn/Wally Bruckner
- Rita Decker-Parry (co-chair)
- Lena DiGenti
- Diane Hirsch
- Kathy Smith (co-chair)
- John Turenne

### FTC Week Subcommittee

- Dawn/Wally Bruckner
- Lena DiGenti (co-chair)
- Pamela Dunn
- Rick Hermonot
- Wayne Kregling
- Ashley Kresmer
- Drew McLachlan
- Shelly Oechsler (co-chair)

### Users Subcommittee

- Dawn/Wally Bruckner (co-chairs)
- Carol Byer Alcorace
- Timothy Cipriano
- Marydale DeBor
- Rita Decker-Parry (co-chair)
- Diane Hirsch
- Ashley Kresmer
- Priscilla Martel
- Corey Seigel

### Producers Subcommittee

- Heather Bucknam (co-chair)
- Nunzio Corsino
- Pamela Dunn
- Diane Hirsch
- Herb Holden (co-chair)
- Eloise Marinos
- Shelly Oechsler
- Pete Sepe
- Kathy Smith



## CT Grown “Haves” and “Wants”

### CT GROWN “HAVES” IN FEBRUARY

#### Bush Meadow Farm, LLC

Union

Barry Kaplan

860-684-3089

We were recently issued Egg Processing Plant License #04. As an “Approved Food Source” we can supply eggs for your foodservice or retail operation. We are a cooperative of small family farms that follow a strict protocol to insure the best in free range/pastured eggs.

#### D.J. King Lobster

Branford

D.J. King

203-488-6926

[dking13@snet.net](mailto:dking13@snet.net)

Montowese Bay Blue Point oysters, remarkably consistent in size, shape, cup definition, cleanliness, flavor, and texture. Roughly 3-1/2” diameter, with relatively round shell and pronounced cup. Meats are full, and possess mild to medium level of salinity. Harvested daily at customers’ requests, ensuring the freshest possible product. \$50/100 count.

### CT GROWN “WANTS” IN FEBRUARY

#### Norfolk Farmers Market

Norfolk

Lisa Auclair

860-542-5044

[manager@norfolkfarmersmarket.org](mailto:manager@norfolkfarmersmarket.org)

Norfolk Farmers Market invites growers to apply for all or part of the 22-week, 2012 season starting Saturday, May 19. Especially seeking fresh poultry, seafood, eggs, cows milk cheeses, mushrooms, nuts, wine, fruit and specialty foods to please an upscale crowd of customers.

#### Papacelle Ristorante della Cascina

Avon

David Pianka

860-269-3121

[dave@papacelle.com](mailto:dave@papacelle.com)

Looking for any farmers interested in working together with the Plainville school system, we are currently trying to create new healthy menu items featuring local foods.

### CT GROWN “HAVES” IN FEBRUARY

#### Eagle Wood Farms

Barkhamsted

Bryan Woods

860-402-4953

[bryanwoods@eaglewoodfarms.com](mailto: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. See [pricing](#).

#### Green Valley Farm, LLC

Eastford

Heather Driscoll

860-634-2196

[driscoll.h@gmail.com](mailto:driscoll.h@gmail.com)

Frozen, retail/wholesale Berkshire pork. We grow our own animals. Farm-fresh Berkshire pork, free of hormones, steroids, and antibiotics. Items include: chorizo, sweet & hot italian sausage, hotdogs, pork bellies (skin on), fresh hams, country style ribs.

#### Hemlock Knoll LLC

North Granby

Aimee Gilbert

860-653-6447

[gilbert-aimee@cox.net](mailto:gilbert-aimee@cox.net)

Farm-fresh beef and pork, free of hormones, steroids, and antibiotics, grown on our property as 4-H projects. All individual pieces vacuum-packaged for freshness and flavor. Beef and pork sold by the side or by the individual piece. See website individual cut pricing; contact us for quantity pricing.

#### Rowland Farm, LLC

Oxford

Charlie Rowland

203-577-3184

[charles\\_rowland@sbcglobal.net](mailto:charles_rowland@sbcglobal.net)

Certified Berkshire pork. Your guarantee of superior flavor. Heritage breed, no hormones or subtherapeutic antibiotics fed. Fresh or frozen product delivered in whole or split carcasses, primals, or cut to your specifications. Available weekly.



## Happenings

Knox Parks Foundation is having an urban greenhouse party to escape the cold of winter and welcome spring on Friday, 3/2/12, from 7:00 to 11:00 p.m. at 75 Laurel Street, Hartford. Music, beer, and wine included with admission. \$20 in advance/\$25 at door. 860-951-7694.

The CT Risk Management Team will offer private one-on-one sessions with an agribusiness professionals for up to one hour, free of charge, to discuss farm-related questions, concerns, and techniques. Sessions on 2/21/12 (Suffield), 3/14/12 (Brooklyn), 3/16/12 (Norwich), 4/17/12 (Litchfield), and 4/19/12 (Woodbury). Call 860-887-1608 to sign up.

CT NOFA's Winter Conference will be held Saturday, 3/3/12, at Manchester Community College. Keynote speaker will be Jeffrey Smith, internationally known spokesperson on Genetically Modified Organisms (GMOs). Over 40 educational workshops will be offered. [teresa@ctnofa.org](mailto:teresa@ctnofa.org) or 203-888-5146 for info.

The Connecticut Specialty Food Association annual product awards competition will be held 3/8/12, at the Aqua Turf Club in Plantsville. There will be many farm-friendly categories. Entry deadline is 2/24/12. Please contact Tricia Levesque at 860-677-8097 for additional information or if you are a chef and would like to judge.

*Growing Fruit in a Healthy Orchard Ecosystem* with Michael Phillips, a NOFA Organic Land Care program, will be held on Friday, 3/9/12, from 9:00 a.m. to 4:00 p.m. in Middletown. Learn about organic orchard systems, pest management, and soil fertility. [www.organiclandcare.net](http://www.organiclandcare.net) or 203-888-5146 for more info or to register.

The 32nd gathering of the Milford Aquaculture Seminar will be held March 12-14, 2012, at the Water's Edge Resort and Spa in Westbrook. This year's meeting will feature 40 talks and 24 posters. Early registration ends 2/22/12. Agenda, list of speakers and presentations, and registration info at <http://mi.nefsc.noaa.gov/seminarworkshop>.

Learn to prevent an outbreak of a food-borne illness in your operation while earning your mandatory state QFO certification. The Connecticut Restaurant Association (CRA) offers the ServSafe professional development seminar, with certification by the National Restaurant Association. [Get the 2012 ServSafe schedule.](#)

The 2013 Harvest New England Agricultural Marketing Conference and Trade Show will be held 2/26/13 – 2/28/13 at the Sturbridge Host Hotel, Sturbridge, MA. Conference questions to [jaime.smith@ct.gov](mailto:jaime.smith@ct.gov); trade show questions to [david.webber@state.ma.us](mailto:david.webber@state.ma.us). See [www.harvestnewengland.org](http://www.harvestnewengland.org) for more information.

The long dark days of winter are the perfect time to dream and plan for the next growing season, and--if already farming--to organize records and look back at how last season went. The Cornell Small Farms Program and the Northeast Beginning Farmers Project offer several online courses to help with this. To learn more, please visit <http://nebeginningfarmers.org/online-courses>.

## Miscellaneous Announcements

Ohio State University Extension has released 15 new fact sheets providing information and resources to farmers with disabilities, injuries, or illnesses, including stroke, Parkinson's disease, diabetes, arthritis, amputation, and more. Injury prevention sheets cover topics such as working in cold weather and concussion. These fact sheets are available as PDF files at <http://ohioline.osu.edu/lines/farm.html#FSAFE>.

The Connecticut Department of Agriculture maintains a list of markets looking for farmers/vendors for the 2012 season. The list is sent out to all farmers/vendors monthly. If you would like your market included on this list, contact Mark Zotti at [Mark.Zotti@ct.gov](mailto:Mark.Zotti@ct.gov) or 860-713-2538.



## Job Openings

### Beech Tree Ranch

Bloomfield

Margaret Boisture

860-707-9666

[beechtreeranch@gmail.com](mailto:beechtreeranch@gmail.com)

Expanding farm business in Bloomfield, Connecticut, is in need of an all-purpose assistant. Duties for this assistant role may include gardening, feeding of animals, milking goats, errands, farm chores, paper work, tending all types of animals, organization, cheese making, cleaning, mold washing, marketing, and other duties as assigned, for farm, creamery, or personal business. Please go to our website to learn more

<http://blog.beechtreeranch.com/?p=644>

### **(Company Name Withheld)**

Stamford

Anthony

203-595-2318

Cook wanted for a upscale retirement community. Seven day work week, flexible schedule. Applicant should have a passion for food. Call Chef Anthony 203-595-2318.



### White Gate Farm

East Lyme

Pauline Lord

[info@whitegatefarm.net](mailto:info@whitegatefarm.net)

Seeking full-time farmer to head up crop production and participate in other aspects of this certified organic farm. We have 3.5 acres under cultivation plus 2 large hoop houses for year-round vegetable production. We grow many varieties of vegetables, berries, and flowers, and raise poultry and lamb. Our on-site farm stand is open two days a week. We also sell to restaurants and to Diners at the Farm, hosted by us each summer.



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](mailto: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.



CT Department of Agriculture

Marketing Bureau

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[www.CTGrown.gov](http://www.CTGrown.gov)

**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](mailto:Linda.Piotrowicz@ct.gov) or 860-713-2558, for more information.