



CT Department of Agriculture

November 2011

## Briefs

### UPDATE AND REMINDER FROM DPH

The Connecticut Department of Public Health (DPH) has provided an update and reminders from its Food Protection Program for this newsletter. If you are using locally sourced mushrooms, eggs, and/or poultry in your foodservice establishment, be sure to check out the article on Page 2.

### AG VIABILITY GRANT APPLICATIONS DUE 11/10/11

DoAG's Agriculture Viability Grants are offered to eligible farmers, municipalities, and agricultural nonprofits to strengthen the economic viability of farms and promote the sustainability of agriculture in Connecticut. Matching, competitive grants of up to \$49,999 will be awarded. Applications must be post-marked by November 10 or delivered to DoAG by 4:00 p.m. that day. Contact Ron Olsen at [Ronald.olsen@ct.gov](mailto:Ronald.olsen@ct.gov) or 860-713-2550 for more information.

### FIFTH ANNUAL MEETING 11/7/11

Farm-to-Chef's 5th annual meeting will be held from 8:30 a.m. to 3:30 p.m. on Monday, 11/7/11 at [Brownson Country Club](#) in Shelton. Registration is now closed. If you sent in your registration form but did not get a confirmation email, please contact Linda at [Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov) or 860-713-2558 ASAP.

### FTC ADVISORY TEAM 2012 SEEKS MEMBERS

This was the first year of the Farm-to-Chef Advisory Team, which met every other month to weigh in on programming, events, and other important decisions. Some members will be staying on in 2012, providing needed continuity. A few new members are sought to round out the team.

If you can commit to attending four of the six meetings scheduled for 2012 and would like to contribute your experience and knowledge, please email your interest to [Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov). Meetings will be held from 1:30 to 3:00 p.m. in various locations throughout the state on these Wednesdays in 2012: 1/25, 3/21, 5/16, 7/18, 9/26, and 11/14.

### SUBMIT 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. We have been asking you to keep track of your totals (in dollar amounts) throughout 2011 so we can capture this data at year's end. We'll be asking for this information in early January.

### CT Grown in Season NOVEMBER

Apples	Beef	Beets
Black Currant Juice		Bok Choi
Broccoli	Cabbage	Carrots
Cauliflower	Chard	Cheese
Chicken	Clams	Collards
Cream	Eggplant	Eggs
Fin Fish	Garlic	Greens
Herbs	Honey	Ice Cream
Kale	Kohlrabi	Lamb
		Leeks
Lettuce	Lobster	Maple
Microgreens	Milk	Mushrooms
Onions	Oysters	Parsnips
Pears	Peppers	Potatoes
Pork	Radishes	Tomatoes
Scallops	Shoots	Specialty
Foods	Sprouts	Turnips
	Veal	Wheatgrass
	Winter Squash	Yogurt

CONNECTICUT  
GROWN



THE LOCAL FLAVOR.

### Contact Us

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Marketing Bureau  
165 Capitol Avenue, Room 129  
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860-713-2516 fax  
[Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov)  
[www.CTGrown.gov](http://www.CTGrown.gov)

## Revisiting the “Approved Source” Regulations

*By Christine Applewhite  
Connecticut Department of Public Health  
Food Protection Program*

It has been another year of changes with regard to approved sources of foods appropriate for use in Connecticut foodservice facilities! To be sure we are all on the same page I wanted to clarify a few issues that have come to the attention of the Department of Public Health Food Protection Program (FPP) over the past few months.

### MUSHROOMS

The first clarification concerns approved sources of mushrooms. It has been brought to the attention of the FPP that there are foodservice establishments across the state that are purchasing local foraged mushrooms from non-commercial sources and utilizing these foraged mushrooms in certain menu items. I spoke about this issue at the January 2011 Farm-to-Chef meeting in Old Saybrook, and clarified that wild, foraged mushrooms are not permitted to be used in foodservice establishments as they are not considered as originating from an approved source.



This regulation still applies today and HAS NOT been modified since the January meeting; therefore, all mushrooms used in foodservice must be obtained from a commercial source. Although wild mushrooms may indeed be delicious, the risk involved with misidentifying foraged mushrooms is much too great to allow such a food item to be utilized in a foodservice establishment where patrons assume the food being served to them has been deemed safe for consumption. Utilizing wild, foraged mushrooms in foodservice establishments is not permitted per Connecticut regulations and is a major violation since food from an unapproved source is one of the major risk factors for foodborne disease. Establishments that are harvesting their own mushrooms or purchasing them from another forager are not in compliance and must cease the practice immediately.

### EGGS



Second, let's talk about local eggs! In order for a local farm to be approved to sell their eggs to Connecticut foodservice establishments and be considered an approved source, the farm must be operating under the Department of Agriculture (DoAg) egg inspection and grading program. This program is available to farms that have a minimum of 200 egg-laying hens (the minimum number of birds was recently decreased from the original 500 hen requirement). Farms that are not currently having their eggs inspected and graded under the state-sponsored inspection program or a USDA program would not be an approved source for eggs for foodservice establishments.

*(continued next page)*

## Revisiting the “Approved Source” Regulations (continued)

### POULTRY

Last, let's talk about poultry! Public Act 10-103 established new language in the Connecticut General Statutes §22-326t that allows small-scale poultry producers who slaughter and process their own birds at a state-inspected slaughter facility, approved by the DoAg, to sell those products to household consumers, restaurants, hotels, and boarding houses as an approved source food item. This new law requires the facility where birds are processed to be inspected and approved by DoAg, but the birds themselves are exempt from inspection, including the pre and post-mortem inspections that are required in a USDA inspected facility. Foodservice establishments must purchase poultry that has been slaughtered and processed in an approved slaughtering/processing facility under continuous USDA inspection, or, from an exempt producer in compliance with PA 10-103 and the DoAg's Poultry Slaughter Facility Inspection Program.

The poultry processing section of PA 10-103 is not to be confused with custom slaughtering. These are two distinctly different processes. Food service establishments cannot purchase custom-slaughtered poultry for use in their facilities. USDA regulations also require the poultry produced under the state exemption provision be labeled with the statement “Exempt Poultry P.L. 90-492.” The label must also include other pertinent information such as name and address of producer/processor, establishment number, date, and batch code. The FPP will provide local health departments with a list of approved exempt poultry processing facilities that when used together with the label information, should assist certified food inspectors in determining if poultry in food establishments is from an approved source. Additionally, poultry labeled ‘Exempt’ from other states is not an approved source and cannot be purchased or served.

The Food Protection Program encourages foodservice establishments to seek out local food items from CT farmers for use in their restaurants while keeping in mind that all the foods they serve must be from an approved source. If either chefs or farmers have questions regarding whether or not a specific product would be approved for use in a foodservice operation, please feel free to contact me at 860-509-7297 to discuss!



### USDA SECRETARY VILSACK ISSUES DISASTER DESIGNATION FOR CONNECTICUT

Last month USDA Secretary Vilsack granted Governor Malloy's request for a disaster designation in Connecticut due to agricultural losses caused by Tropical Storm Irene. Fairfield, Hartford, Litchfield, Middlesex, New Haven, New London, and Windham Counties were named primary natural disaster areas. Tolland County was named a contiguous disaster county as a result of its adjacent location to primary disaster counties.

The Secretarial disaster designation allows farm operators in all eight counties to apply for USDA Farm Service Agency (FSA) assistance including emergency loans and Supplemental Revenue Assistance Payments (SURE). Farms may apply for emergency loans immediately and must have their applications in within eight months of the designation to be considered.

Applications for the SURE program will be accepted in 2012 after the 2011 farm revenue data required by statute is available. Connecticut farmers interested in applying for assistance should contact their local [USDA Farm Service Agency office](#) as soon as possible.



## CT Grown “Haves” and “Wants”

### CT GROWN “HAVES” IN NOVEMBER

#### D. J. King Lobster

Branford  
D. J. King  
203-488-6926

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

#### 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.

#### Hemlock Knoll LLC

North Granby  
Aimee Gilbert  
[gilbert-aimee@cox.net](mailto:gilbert-aimee@cox.net)  
860-653-6447

Farm fresh beef and pork (free of hormones and antibiotics) grown on our property as 4-H projects. All pieces vacuum packaged for freshness and flavor. Beef and pork sold by the side or by the individual piece. Follow us on FaceBook.

#### Rowland Farm, LLC

Oxford  
Charlie Rowland  
[charles\\_rowland@sbcglobal.net](mailto:charles_rowland@sbcglobal.net)  
203-577-3184

Certified Berkshire pork. Whole or half carcasses, primals, or cut to your specifications. Fresh hams and no nitrate smoked boneless hams. Please call or email for current price sheet.

#### Sepe Farm

Sandy Hook  
Pete Sepe  
203-270-9507 or 203-470-4084 (c)  
[pasepe@juno.com](mailto:pasepe@juno.com)  
Lamb—all sizes. Whole, half, parts. Delivery available.

### CT GROWN “WANTS” IN NOVEMBER

#### Papacelle Ristorante della Cascina

Avon  
David Pianka  
[dave@papacelle.com](mailto:dave@papacelle.com)  
860-269-3121

Seeking fall/winter produce; anything, though the more unique the better. Also seeking any CT Grown proteins except pork, lamb, and chicken. We normally buy 1/2 to whole and butcher ourselves. Quantity and availability of these items does not matter; we change our menu often and love doing specials!

### JOB OPENINGS / POSITIONS WANTED

#### Patty Boissonneault

[pattyboissy@cox.net](mailto:pattyboissy@cox.net)  
860-276-3370

Would like work as banquet chef, event designer, restaurant consultant. 26-year banquet chef and event designer with Aqua Turf Club, Southington; 17-year gourmet gift basket business owner--The Gifted Gourmet; 2 years restaurant consultant/marketing specialist, The Angry Olive Italian Bistro, Rocky Hill

#### Papacelle Ristorante della Cascina

Avon  
David Pianka  
[dave@papacelle.com](mailto:dave@papacelle.com)  
860-269-3121

Looking for cooks to join our team, email me for details.

#### Well on Wheels

Hamden  
Mary Lawrence  
[mary@wellonwheels.com](mailto:mary@wellonwheels.com)  
860-985-1645

Well on Wheels, Connecticut's premier vegan personal chef service, is looking for a talented chef with experience cooking vegan food who is available to work on a part-time, contract basis. You must be able to follow shopping lists, cook from recipes, produce high-quality food, and work independently. To apply, send an email with a resume and a personal statement of interest in this position. For more information, visit <http://wellonwheels.blogspot.com>.

## Happenings

The next Farm-to-Chef annual meeting will run from 8:30 a.m. to 3:30 p.m., 11/7/11, at Brownson Country Club, Shelton. Come meet potential business partners, learn from one another, and enjoy some fantastic Connecticut Grown food. All members and potential members are encouraged to attend. [Register](#) by 10/18/11.

Free, online professional development workshop 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](mailto:susan.quincy@ct.gov).

Do your Thanksgiving grocery shopping at Hartford's first annual Harvest Market, 10-2, Saturday 11/19/11, 75 Laurel Street at the Knox Parks Greenhouses. We accept SNAP! Over 20 local vendors, live music, and more. Market will be drop-off site for Foodshare's "Turkey and a Twenty." [www.Hartfordfarmersmarkets.org](http://www.Hartfordfarmersmarkets.org), 860-278-9398, or [Jenniferhartfordfarmersmarkets@gmail.com](mailto:Jenniferhartfordfarmersmarkets@gmail.com) for info.

GAPLite is for small farmers and school/institutional gardeners who want to learn about Good Agricultural Practices (GAP) but do not have to write a food-safety plan/participate in a third-party audit. Sessions from 9:00 a.m. to noon on 11/5/11 in New Haven and 11/30/11 in Torrington. Diane Hirsch, 203-407-3163 or [diane.hirsch@uconn.edu](mailto:diane.hirsch@uconn.edu).

The Connecticut Pomological Society Annual Meeting will be held 12/6/11 at the Gallery Restaurant, Glastonbury, CT. There will be updates on the new exotic pest, the Spotted Wing Drosophila, which devastated raspberry crops this year. Please contact Lorraine Los, UConn Cooperative Extension Fruit Crops IPM Coordinator, [lorraine.los@uconn.edu](mailto:lorraine.los@uconn.edu), for more info.

"Identification, Assessment and Management of Soilborne Plant Pathogens in Vegetable Production Systems" will be held 8:30 am to 4:30 pm on 12/7/11 at the Connecticut Agricultural Experiment Station Valley Lab, Windsor. No cost to attend but pre-registration by 11/23/11 is required. Jim LaMondia, 860-683-4982, or Jane Canepa-Morrison, 860-683-4977.

New England Vegetable and Fruit Conference and Trade Show will be held 12/13/11 through 12/15/11 at the Radisson Hotel, Manchester, NH. Register by 11/30/11 for reduced rate and make hotel reservations ASAP (fills fast). <http://newenglandvfc.org> for more info.

The Connecticut Vegetable and Small Fruit Conference will be held 1/19/12 at the Tolland County Extension Center in Vernon. There will be updates on the new exotic pest, the Spotted Wing Drosophila, which devastated raspberry crops this year. Please contact Lorraine Los, UConn Cooperative Extension Fruit Crops IPM Coordinator, [lorraine.los@uconn.edu](mailto:lorraine.los@uconn.edu), for more info.

[Papacelle Ristorante della Cascina](#) in Avon is looking for farms to partner with interested in putting together farm-to-table tastings in the restaurant or at the farm within 20 miles of Avon. Contact David Pianka, [dave@papacelle.com](mailto:dave@papacelle.com), 860-269-3121.

"Finding Dollar\$ in Tight Times: A Primer for Beginning Farmers" Is a free workshop providing an overview of loans, grants, and alternative sources, plus "dos and don'ts" for success, being held in all eight counties in the state. Email [ctwagn@cox.net](mailto:ctwagn@cox.net) for more info or a schedule.

Connecticut Farm Energy Grant Workshops are scheduled across Connecticut and include presentations and/or information about the Connecticut Farm Energy Program, USDA Rural Development REAP Grants, NRCS EQUIP Program, Connecticut Farm Bureau, Connecticut Energy Efficiency Fund, and the Clean Energy Fund Investment Authority. 860-345-3977 or [ctfarmenergy@aol.com](mailto:ctfarmenergy@aol.com) for info or a schedule.

## Miscellaneous Announcements

A new guide, *Farmland ConneCTions: A Guide for Towns, Institutions, and Land Trusts Using or Leasing Farmland*, outlines the legal and practical considerations involved in leasing farmland and provides information and case studies of successful community farms established across the state. This free guide is available through AFT's Connecticut office or as a download from their [website](#).

The Connecticut Office of Tourism seeks event listings for the fall/winter season 2011-2012. All qualifying events (refer to Listings Guidelines) will be posted on the state's official tourism website, [www.CTvisit.com](http://www.CTvisit.com), visited by more than two million people each year. All listings are complimentary. Contact [Jean.Hebert@ct.gov](mailto:Jean.Hebert@ct.gov) for more info.

The CT Commission on Culture and Tourism is launching new interactive digital kiosks to provide travel information at state service plazas. Travelers will find searchable categories of attractions, interactive maps/directions, promotional information, and more. Post your information for FREE, allowing travelers to print, email, or text directions, coupons, and discounts. Go to <http://ionescutech.com/listing.html>.

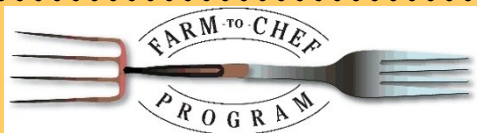
The CT Commission on Culture and Tourism is launching a fall advertising campaign with the New York Times and New York radio stations featuring overnight/discount destinations selected from Travel Deals posted on [www.CTvisit.com](http://www.CTvisit.com). Four deals will be selected each week. Go to [www.CTvisit.com](http://www.CTvisit.com) for a user guide or contact Jean Hebert, [jean.hebert@ct.gov](mailto:jean.hebert@ct.gov), 860-256-2739, for more info.

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](mailto:nancy.balcom@uconn.edu).

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.



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