



CT Department of Agriculture

January 2012

Briefs

SUBMIT YOUR 2011 CT GROWN PURCHASES AND SALES

We are asking (begging, even) all FTC commercial users to report the total dollar amount of Connecticut Grown products purchased in 2011 and all FTC producer/providers to report the total dollar amount of CT Grown products sold to commercial users in 2011.

We've emphasized how these figures are important measuring sticks of the Farm-to-Chef Program's value to the state of Connecticut. But with the re-shaping of the Governor's Council for Agricultural Development (see below and Page 2) and its focus on farm-to-institution as a major part of its overall charge, this data is even more critical, and may be used to help shape the future of agriculture in Connecticut. PLEASE take the time to send your totals for 2011, even if they seem insignificant compared to other larger producers or users. Every dollar contributes to the overall total and is important in capturing an accurate picture of your role in our local food system.

PLEASE email us your total for 2011 by January 31, 2012. Please include Connecticut Grown farm products only. Do not include products made by Connecticut companies from ingredients grown or raised outside of the state.

GOVERNOR'S COUNCIL FOR AGRICULTURAL DEVELOPMENT

The long-inactive Governor's Council for Agricultural Development has been reshaped and charged with providing specific recommendations to the Connecticut Department of Agriculture on ways to strengthen the state's agricultural industry. This new, improved council met last week for the first time and is moving ahead quickly and purposefully with its charge. Read more about it on Page 2.

JOINT VENTURE GRANT APPLICATIONS DUE JANUARY 31

The Connecticut Department of Agriculture is accepting applications for the Connecticut Grown Joint Venture Grant Program through January 31, 2012. This popular program offers matching funds for marketing projects such as brochures, signage, websites, menus, advertising, and other items that use the Connecticut Grown logo or slogan.

The guidelines, application, and state forms can be downloaded from the Department of Agriculture website, www.ctgown.gov (click on "Programs and Services," then "CT Grown Joint Venture Grants"). You can also call 860-713-2503 to have a copy of the information emailed to you. Applications must be postmarked by January 31, 2012.

CT Grown in Season JANUARY

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



Contact Us

CT Farm-to-Chef Program
CT Department of Agriculture
Marketing Bureau
165 Capitol Avenue, Room 129
Hartford, CT 06106
860-713-2503 phone
860-713-2516 fax
Linda.Piotrowicz@ct.gov
www.CTGrown.gov

Q+A: Governor's Council for Agricultural Development

The Governor's Council for Agricultural Development met on January 5, 2012, after a long hiatus. We sat down with Agriculture Commissioner Steven K. Reviczky to learn more about the council, its mission, and its makeup.

The Governor's Council for Agricultural Development met earlier this month in the Legislative Office Building. Is this council new?

No, the council is not new, but it had been inactive for several years. Governor Malloy and the Connecticut General Assembly reshaped the council during the 2011 regular legislative session through passage of [Public Act No. 11-189](#).

What makes this version of the council different from past iterations?

The legislation reduced the number of council members by half (from 30 to 15) and modified the charge of the council to make recommendations to the Connecticut Department of Agriculture concerning a couple of different areas of the industry. Specifically, the act states

The council shall make recommendations to the Department of Agriculture on ways to increase the percentage of consumer dollars spent on Connecticut-grown fresh produce and farm products, including, but not limited to, ways to increase the amount of money spent by residents of the state on locally-grown farm products, by 2020, to not less than five per cent of all money spent by such residents on food.

The council shall also make recommendations concerning the development, diversification and promotion of agricultural products, programs and enterprises in this state and shall provide for an interchange of ideas from the various commodity groups and organizations represented.

How were council members selected?

The appointing authority included Governor Malloy and legislative leaders. Appointees include six individuals actively engaged in agricultural production, along with one member representing each of the following: agricultural processing, agricultural marketing, agricultural sales, a trade association, the green industry, and agricultural education. The law also appoints the commissioner of agriculture, who is to serve as chairman, the dean of the College of Agriculture and Natural Resources at the University of Connecticut (or the dean's designee), and the chairperson of the Connecticut Milk Promotion Board (or his designee). The latter two will serve as vice chairs.

What do you think is the most important issue for the council to address right now?

In order to meet the charge given to it by Public Act 11-189, the council first must establish the organization of its subcommittees and working groups so it can address key issues. From there, I believe one of the fastest and most effective ways to increase the consumption of Connecticut Grown products is to focus on the purchasing in public schools (including K-12, colleges, and universities), in other state institutions, and through the state procurement system as a whole. The other pressing order of business is for the council to develop an overall plan for farming and agriculture in Connecticut.

(continued next page)

Q+A: Governor's Council for Agricultural Development (continued)

What do you expect the council will accomplish in the year ahead?

By this time next year, I expect the council will have raised awareness of the opportunities to buy Connecticut Grown products through state and local government systems and the opportunities to better target investments in growing production capabilities. I also expect that the council will be actively involving and hearing from agricultural stakeholders such as producers and their associations, food system advocates, and others, and that it will be in a position to make some firm recommendations for action that move Connecticut agriculture forward.

How will it work to achieve that goal?

The council's structure will include two major subcommittees led by Vice Chairs Weidemann and Talmage. One will deal with demand, education, and research. The other will focus on production, investment, and infrastructure. The council will have a facilitated session in the next couple of weeks, during which it will determine the most important issues within each subcommittee and form working groups to address those issues. The working groups will then recruit stakeholders to provide input and help lead the groups if and when appropriate.

How will the Connecticut Department of Agriculture's existing programs and services tie into the council's work?

CR: The agency's Farm-to-Chef and Farm-to-School programs fit well into what the council is trying to accomplish. We can ramp up those two programs and expand them to include additional areas targeted by the council with the goal of increasing demand for and dollars spent on Connecticut Grown products. The agency also oversees a number of entities including the Connecticut Apple Marketing Board, Farm Wine Development Council, Food Policy Council, Marketing Authority, Milk Promotion Board, Seafood Advisory Council, Farmland Preservation Advisory Board, and Milk Regulation Board. So there is this structure already in place to address specific areas of the state's agriculture, and I expect that the Governor's Council for Agricultural Development will use this existing infrastructure as it moves forward with its charge.

Are there opportunities for other people in Connecticut's agricultural industry to get involved or otherwise provide input?

Absolutely, and their input will be critical to the council's accomplishments. Individuals can be actively engaged as part of one or more of the working groups under the council's two major subcommittees, and/or they can provide input to the council during the planning process by attending different forums, answering surveys, and participating in other information-gathering activities. Like the diversity of Connecticut's agriculture itself, there will be an abundance of opportunities for members of the agricultural community to participate and help shape the industry's future here in Connecticut.

For additional information about the Governor's Council for Agricultural Development, including a full list of members, meeting agendas, and minutes, visit the Connecticut Department of Agriculture's website, www.CTGrown.gov, and click on "Boards, Councils, and Commissions."

CT Grown “Haves” and “Wants”

CT GROWN “HAVES” IN JANUARY

D.J. King Lobster

Branford

D.J. King

203-488-6926

dking13@snet.net

Montwese 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.

Eagle Wood Farms

Barkhamsted

Bryan Woods

860-402-4953

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](#).

The Farmer’s Cow

Lebanon

Kathy Smith

860-933-1514

Kathy@thefarmerscow.com

Fresh Connecticut milk, creams, eggs and apple cider. We have ice cream in 4-ounce, pint, and 2.5-gallon containers. Introducing The Farmer’s cow Up Early Coffee! 100% Arabica whole bean in Dark Roast, Breakfast Blend and De-Calf.

FreshPoint

Hartford

Dan Batchelder

860-522-2226 x5419

Daniel.batchelder@freshpoint.com

Apples (Pink Lady, Empire, Eco-Cortland, Gala, MacIntosh, Macoun, Red Delicious, Rome, Golden, Suncrisp, Mutsu Crispin), apple cider, Bosc pears, Red D’Anjou pears, butternut squash, eggs, currant juice, goat’s milk chevre and feta cheese, wheat grass, microgreens, chef potatoes, Yukon Gold potatoes, seitan, milk, heavy cream, maple syrup, honey.

CT GROWN “HAVES” IN JANUARY

Hemlock Knoll LLC

North Granby

Aimee Gilbert

860-653-6447

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.

Sepe Farm

Sandy Hook

Pete Sepe

203-270-9507 or 203-470-4084 (c)

pasepe@juno.com

Lamb available year round.



Happenings

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, for more info.

"Marketing for Profits: Tools for Success" is a new webinar series covering a variety of marketing concepts. The self-assessment webinars will be held in January and February 2012, beginning on 1/10/12 or 1/12/12. Contact Diane Eggert at deggert@nyfarmersmarket.com or David Grusenmeyer, dgrusenmeyer@nyfvi.org for more information or to register.

The conference *Getting Started in Organic Farming* will be held 1/28/12 in Rockfall, CT. Are you a beginning farmer? Are you converting your operation to organic? Come learn the tricks of the trade! Speakers include Dina Brewster from The Hickories in Ridgefield. Learn more at www.ctnofa.org.

Explore Exporting will be held 8:00 a.m.-1:00 p.m. on 1/9/12 at Northeast Utilities in Berlin. This free seminar will explore the benefits of exporting and the services available to assist with the process. Lunch provided at no charge. Contact Jaime Smith, 860-713-2559 or jaime.smith@ct.gov, for more info.

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; trade show questions to david.webber@state.ma.us. See 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>.

Job Openings/Positions Wanted

POSITIONS WANTED

Carlos Cassar, 203-980-2297
carloscassar@hotmail.com
Experienced farm-to-table executive chef looking for position in southeastern/south-central Connecticut. Has worked in top restaurants around the world, including Noma in Denmark. Longtime, active participant of the Connecticut Farm-to-Chef Program and recipient of a Farm-to-Chef merit badge. Please contact Carlos at carloscassar@hotmail.com or 203-980-2297.

JOB OPENINGS

The Farmer's Cow

Lebanon
Kathy Smith, 860-933-1514
Kathy@thefarmerscow.com
Looking for demo team members.

JOB OPENINGS

Morrison Healthcare Foodservice / Norwalk Hospital Norwalk

Jeff Schack CCE, 203-852-2275
JeffreySchack@compass-usa.com
Experienced line cook needed for sustainable hospital setting. Must have short order and volume cooking experience working with local/sustainable products Fri-Mon 10:00AM-6:30 PM. Apply in person Norwalk Hospital fifth floor cafe or fax resume 203-852-2725.

Compass Group North America is a diversity growth-oriented organization. Our goal is to improve the quality of work life by using fair and consistent treatment and providing equal growth opportunities for ALL associates. EOE & AA Employer M/F/D/V.

Miscellaneous Announcements

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 or 860-713-2538.

The Connecticut Agricultural Information Council is accepting nominations for the Connecticut 2012 Outstanding Young Farmer. The application can be found on CT Agricultural Education Foundation website at www.ctaef.org. Applications must be postmarked by February 17, 2012. The winner will be notified in early March and the award will be presented at Ag Day at the Capitol, March 21, 2012.

Established organic farm available for rent/lease with off-the-grid home and barn area. Total area 12 acres. Two acres currently deer-fenced and under cultivation (vegs/flowers/fruit/chickens). Current eight-acre hay field can be converted to cultivation. Greenhouse 400 SF. Experienced organic farmer on site, available to train new tenants. Farm currently generating \$40,000 annual income from farmers' markets and farm stand/CSA. Shoreline area of Connecticut. Monthly rent of \$2000. Contact owner directly at [860-575-2387](tel:860-575-2387) or hayhouseonline@gmail.com.

Manchester Community College has a new course Sustainable Food Service Management. The course will provide managers of foodservice operations with the tools and techniques to become proficient in turning food programs into sustainable enterprises. This 3 credit course begins in the spring semester from 1/19 - 5/14. Molly Devaney of Highland Park Market and John Turenne owner and founder of Sustainable Food Systems will be co-instructors of this course. For information: jpearson@mcc.commnet.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 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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860-713-2516 fax
Linda.Piotrowicz@ct.gov
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](http://www.CTDepartmentofAgriculture.com), Linda.Piotrowicz@ct.gov or 860-713-2558, for more information.