

Agricultural Report

Killam and Bassette Farmstead, South Glastonbury

Connecticut Department of Agriculture
Dannel P. Malloy, Governor
Steven K. Reviczky, Commissioner



Linda Piotrowicz, Editor
Wednesday, September 11, 2013

FARM-TO-CHEF WEEK: A SHOWCASE OF CONNECTICUT GROWN BOUNTY BEGINS SEPTEMBER 15

By Linda Piotrowicz, Office of the Commissioner

[Farm-to-Chef Week](#) will be held September 15-21, 2013. Seventy-six, restaurants, institutions, caterers, schools, farms, wineries, and farmers' markets throughout the state will be creating special Farm-to-Chef menus featuring Connecticut Grown ingredients in each dish.

A special free event, open to the public, will be held from 11:00 a.m. to 2:00 p.m. on Sunday, September 15, at the [Hill-Stead Farmers' Market](#) in Farmington to help get the week started. WNPR's Chi-on Wolf will serve as the master of ceremonies and will introduce demonstrations by the following chefs:

- Ken Scalzo, Sodexo at the University of Bridgeport
- Jim Wishneski, Tisane Euro-Asian Cafe
- Jeff Crawford and Van Hurd, Jordan Caterers
- Drew McLachlan, Whole Foods Market

Each demonstration will feature fresh Connecticut Grown ingredients provided that day by vendors at the farmers' market. Samples will be offered to attendees while supplies last.

To increase awareness and [spread the word](#), Governor Dannel P. Malloy met with Agriculture Commissioner Steven K. Reviczky and Hartford Mayor Pedro E. Segarra on Friday at the [Old State House Farmers' Market](#) to talk with chefs and staff from three downtown restaurants participating in Farm-to-Chef Week. State Representatives Matt Ritter and Angel Arce, representing Assembly Districts 1 and 4, joined them.

Executive Chef Jeffrey Lizotte from Restaurant On20, Executive Chef Hunter Morton from Max Downtown, and Chef Erigels Kroi and

General Manager Ermal Caushi from Peppercorn's Grill walked the market and picked out items that inspired them to create special Farm-to-Chef dishes. Among their selections were fresh Connecticut Grown carrots, kale, tomatoes, green beans, peaches, and plums.

After the chefs spoke about their choices and suggested ideas for preparing the different ingredients, Governor Malloy shared his own favorite recipes, noting how much he loves visiting farmers' mar-

kets and cooking with fresh Connecticut Grown products.

While Farm-to-Chef Week is a special time each year to celebrate the state's farm bounty at the peak of harvest season, many of the participating chefs and venues use Connecticut Grown ingredients on a regular basis. That is the case with both those who met with Governor Malloy in Hartford on Friday and with the chefs who will be performing demonstrations on Sunday in Farmington.

"First and foremost, I'd like to thank the farmers who work so hard every day to produce these beautiful fruits and vegetables," said Chef Lizotte, as he displayed

the produce he had selected at the Old State House Farmers' Market. "When you start with ingredients this fresh and of this quality, it makes our jobs as chefs not only that much easier, but that much more enjoyable."

"I've worked in top restaurants all over the country, but I've found some of the best products at farms right here in Connecticut," added Chef Morton.



From left: Ermal Caushi (Peppercorn's Grill), Renee Goldstein (Old State House), Commissioner Reviczky, Governor Malloy, and Jeffrey Lizotte (On20)

(continued on Page 3)

**WHOLESALE PEPPERS
NEW ENGLAND GROWN**

	Low	High
BELL,grn,1-1/9,lg	12.00	14.00
BELL,grn,1-1/9,md	10.00	10.00
BELL,grn,1-1/9,xlg	15.00	16.00
BELL,yellow,1-1/9,lg	30.00	30.00
CHRRY,ht,1/2bu	16.00	16.00
CUBNELL,1-1/9,lg	10.00	15.00
CUBNELL,1-1/9,xl	18.00	20.00
JALPNO,1/2bu	14.00	16.00
LONG HT,1 1/9bu	16.00	18.00

NEW HOLLAND, PA, HOG AUCTION

Sold by actual weights; prices quoted by hundred wt.

49-54	220-300 lbs	68.00-72.00
	300-400 lbs	74.00-76.00
45-49	220-300 lbs	63.00-66.00
	300-400 lbs	67.00-71.00
Sows: US 1-3	300-500 lbs	63.00-66.00
	500-700 lbs	67.00-71.00
Boars:	300-700 lbs	20.00-23.00

PA GRADER FEEDER PIGS

Lancaster, PA, per cwt.
August 21, 2013

Gr US 1-	wt 20-30	110.00	130.00
	wt 30-50	100.00	125.00
	wt 50-60	100.00	120.00
Gr US 2	wt 20-30	100.00	115.00

MIDDLESEX LIVESTOCK AUCTION

Middlefield, Aug. 26, 2013 (auction open Labor Day)

Live animals brought the following ave. prices per cwt.

	Low	High
Bob Calves:		
45-60 lbs.	35.00	38.00
61-75 lbs.	45.00	50.00
76-90 lbs.	55.00	60.00
91-105 lbs.	65.00	75.00
106 lbs. & up	78.00	82.00
Farm Calves	87.50	105.00
Starter Calves	36.00	40.00
Veal Calves	125.00	175.00
Open Heifers	75.00	140.00
Beef Steers	96.00	108.50
Beef Heifers	90.00	106.00
Feeder Steers	90.00	125.00
Stock Bulls	94.00	115.00
Beef Bulls	93.00	117.00
Boars	n/a	n/a
Sows	1 at	32.00
Butcher Hogs	n/a	n/a
Goats each	50.00	205.00
Kid Goats	10.00	75.00
Canners	up to	85.75
Cutters	86.00	89.50
Utility Grade Cows	90.00	92.50
Replacement Heifers	n/a	n/a
Replacement Cows	n/a	n/a
Rabbits each	5.00	31.00
Chickens each	3.00	30.00
Ducks each	3.00	22.00
Feeder Pigs	35.00	41.00
Lambs	60.00	200.00

**WHOLESALE FRUITS & VEGETABLES
NEW ENGLAND GROWN**

(Boston Terminal and wholesale grower prices)

	Low	High
APPLE,crtand,12/3lb,fcy	25.00	25.00
APPLE,gala,8/5 lb,tote,	27.00	27.00
APPLE,mcntsh,xfcy,96ct	32.00	32.00
BEAN,grn,1-1/9bu	18.00	24.00
BEAN,shell,bu	32.00	35.00
BROCCOLI,14ct	15.00	15.00
BROCCOLI,crwn,20lb	12.00	16.00
CABBAGE,grn,50lb	10.00	11.00
CABBAGE,svy,50lb	16.00	18.00
CIDER,4/1gal	16.00	16.00
CILANTRO,bu,30s	14.00	14.00
COLLARD,12s	12.00	14.00
CORN,5dz	8.00	10.00
CUCUMBER,spr slct,1-1/9bu	20.00	20.00
EGGPLANT,1-1/9bu	12.00	14.00
KALE,12s	12.00	13.00
NAPPA,1.6 bu	22.00	22.00
ONION,grn,24s	16.00	16.00
PARSNIP,25lb	21.00	21.00
PEACH,wht,25lb	18.00	20.00
PEACH,ylw,25lb	16.00	18.00
PEAR,brlitt,4/5bu	24.00	30.00
PLUM,prn,24lb	26.00	26.00
PLUM,rd,20lb	26.00	26.00
SQUASH,grn,fcy,1/2bu	8.00	10.00
SQUASH,grn,md,1/2bu	5.00	8.00
SQUASH,ylw,fcy,1/2bu	8.00	12.00
SWISS CHARD,12s	15.00	16.00
TOMATO,chrry,12/1pt	16.00	18.00
TOMATO,fld grwn,20lb	19.00	20.00
TOMATO,grp,12/1pt	16.00	18.00
TOMATO,hrlm,gnhs,10lb	30.00	32.00
TOMATO,plm,25lb	15.00	20.00
TOMATO,plm,cn25lb	10.00	12.00
WATERMELON,15-19lb,ea	3.00	4.00



**WHOLESALE SEASONAL ITEMS
NEW ENGLAND GROWN**

	Low	High
CORN,ornmntl,20/3s	28.00	28.00
PUMPKIN,cndrll,xl,bin	285.00	285.00
PUMPKIN,jbo,bin	225.00	225.00
PUMPKIN,mini,1/3 bu	17.50	17.50
PUMPKIN,pie,40lb	20.00	20.00
PUMPKIN,pie,bin	175.00	200.00
PUMPKIN,xl,bin	185.00	185.00
SQUASH,btrnt,1 1/9 bu	18.00	20.00
SQUASH,kbch,1 1/9,bu	22.00	26.00
SQUASH,spghtt,1 1/9 bu	28.00	28.00

PA LIVESTOCK SUMMARY

September 2-6, 2013
Average Dressing

SLAUGHTER COWS:		
breakers 75-80% lean	78.75	83.25
boners 80-85% lean	75.25	80.25
lean88-90% lean	69.50	74.25
CALVES graded bull		
No.1 95-120lbs	141.50	156.75
No 2 95-120lbs	120.50	141.50
No 3 80-120lbs	84.25	99.50
SLAUGHTER BULLS yield gr		
High dressing	102.75	106.50
Avg.dressing	95.00	98.50
Low dressing	88.00	90.25
SLAUGHTER HEIFERS		
HiCh/Prm3-4	122.50	124.50
Ch2-3	119.00	121.50
Sel2-3	116.50	120.50
SLAUGHTER STEERS		
HiCh/prm3-4	125.75	127.25
Ch2-3	121.25	125.50
Sel2-3	115.25	119.00
SLAUGHTER HOLSTEINS		
HiCh/prm3-4	108.00	112.00
Ch 2-3	101.25	105.50
Sel1-3	97.50	98.50
VEALER 60 120lbs	23.50	51.00
SLAUGHTER LAMBS: ch/pr 2-3		
40-60lbs	138.00	142.00
60-80lbs	152.00	156.00
90-110lbs	138.00	140.00
SLAUGHTER EWES: good 2-3: md flesh		
100-110lbs	58.00	62.00
150-180lbs	50.00	56.00
Bucks	120-130lbs	78.00 82.00
	200-225lbs	50.00 62.00
SLAUGHTER GOATS: Sel.1, by head, est. wt.		
40-60lbs	116.00	135.00
60-80lbs	124.00	152.00
80-100lbs	142.00	160.00
Nannies/Does: 100-120lbs	134.00	165.00
	130-150lbs	150.00 158.00
Bucks/Billies: 130-150lbs	210.00	244.00

EASTERN PA GRAIN

August 19, 2013

Average price per bushel

BARLEY	3.30
CORN	6.01
OATS	3.30
SOYBEANS	13.25
WHEAT	6.52

NORTHEAST EGG PRICES USDA

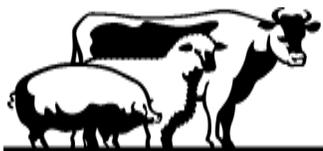
Per doz., USDA Grade A/Grade A white in cartons
(volume buyers)

XTRA LARGE	1.24	1.28
LARGE	1.22	1.26
MEDIUM	.99	1.03

NEW ENGLAND SHELL EGGS

Per doz., wholesale Grade A brown in cartons
(delivered)

XTRA LARGE	1.70	1.80
LARGE	1.63	1.73
MEDIUM	1.17	1.27



ADVERTISEMENTS

The Connecticut Week Agricultural Report offers affordable classified advertisements for your farm-related needs. See Page 4 for details and rates, or call Jane Slupecki at 860-713-2588 for more information.

FOR SALE

1-R. Blumenthal & Donahue is now Connecticut's first independent NATIONWIDE Agri-Business Insurance Agency. Christmas tree growers, beekeepers, sheepbreeders, 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.

3-R. Gallagher electric fencing for farms, horses, deer control, gardens, & beehives. Sonpal's Power Fence 860-491-2290.

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 today at 203-444-6553.

66-R. Cotoneaster dammeri Bearberry Cotoneaster. Ground hugging, fast growing, glossy evergreen 1" leaf, deer don't eat it, sun or shade, tolerates below 0 degrees F. Once established no weeds, great for side hills or anywhere, loves poor loamy or even gravelly soil. Grows anywhere! Gotta be the best of all low, spreading groundcovers. 3 1/4" pot-\$3.75, 100 plus, less 10%. Liriope spicata, Creeping Lilyturf, 1/4" blade, 12"-15" with blue spikes, \$3.75. Wheeler Farm, 171 Bartlett St., Portland, CT 06480, 860-342-2374. Call first.

98-R. Mediterranean Miniature Donkeys. Adorable adults and foals for breeding, pets and show. 860-729-6310.

www.fosterhillfarmdonkeys.com

101-R. High Quality Christmas Trees: Fraser-Canaan-Balsam-Nordman-C2-Roncolor-Blue Spruce-Meyer Spruce-Serbian Spruce. Discounted Commercial Grades available also! Hartikka Tree Farms (800) 508-5099 www.treeman2.com

105-R. Pigeons for sale-American Flying Flights, young birds \$15.00. Also 4 passenger wagonnet for team or single horse, like new \$3,900. 860-599-0792.

108-R. Christmas Trees-Wholesale, CT Grown. Specializing in Fraser Fir. Also Balsam Fir, Douglas Fir, White Spruce. Delivery Available. Dzen Brothers Farm, 860-648-1355.

109-R. 4000 square foot GREENHOUSE FOR SALE. Power ventilation, fans and lights included. Must be removed as soon as possible. \$6,000 or best offer. Call Philip Marcucio at 203-305-1876.

110-R. 1951 Farmall Super C, wide front, belly mower, fast hitch, \$4,500 OBO. 860-377-4094.

111-R. Sharp ER-A410 Cash Register with electronic scale, \$1,200 OBO. 860-377-4094.

MISCELLANEOUS

6-R. Farm/Land Specializing in land, farms, and all types of Real Estate. Established Broker with a lifetime of agricultural experience and 40 years of finance. Representing both Buyers and Sellers. Call Clint Charter of Wallace-Tustin Realty (860) 644-5667.

93-R. Bulldozing in Eastern CT. Land clearing and ponds dug, also ponds cleaned. Large farm ponds dug and land cleared for farmers a specialty. Land clearing with root rake to save top soil. Will help with permits. Don Kemp 860-546-9500.

CELEBRATING AGRICULTURE SEPT 21

Celebrating Agriculture is a day for the whole family to learn about local agriculture. This hands-on event celebrates the many farms, forests, agricultural businesses, and farm families that are a valued part of the Quinnebaug and Shetucket River Valley National Heritage Corridor. The free event will run 9:00 a.m. to 3:00 p.m. on September 21, 2013, at the Woodstock Fair Grounds, and will include displays, events, demonstrations, hay rides, farm tour, equipment, animals, forestry fair and competition, food, and much more. Visit www.celebratingagriculture.org for additional information.

FARM-TO-CHEF WEEK: A SHOWCASE OF CT GROWN BOUNTY BEGINS SEPTEMBER 15

(continued from Page 1)

Farm-to-Chef Week was started in 2010 by the Connecticut Department of Agriculture as part of its [Farm-to-Chef Program](#). According to Commissioner Reviczky, it is a way for culinary professionals to tap into their creativity. It also provides an opportunity for residents and visitors to learn more about the vast array of items grown and raised in Connecticut and to enjoy some of those items prepared in new and unusual ways.

"With so many types of foodservice venues participating, there are choices for every taste and budget," he said. "Vegans, vegetarians, pescetarians, and carnivores alike all have a multitude of options during Farm-to-Chef Week, whether they want a formal, multi-course dinner or a quick lunch on the go. The variety is one of the things that makes this week-long event special."



Ermal Caushi, Erigels Kroj, and Hunter Morton peruse the market for Connecticut Grown ingredients that will inspire new creations

While the popular restaurant-week concept often follows a fixed-price, dinner-menu structure, Farm-to-Chef Week's [guidelines](#) encourage diversity and creativity in menu development.

Participants must offer a minimum of four items, with each featuring one or more Connecticut Grown items. Venues that normally serve alcohol must also offer at least one Connecticut wine. Beyond that, the menu is limited only by the chef's imagination.

The result is a plethora of offerings ranging from traditional fare such as stews, soups, burgers, sandwiches, and salads, to more unusual dishes such as the ice cream flavors and chocolate confections made with Connecticut Grown fruits and herbs that were featured in previous years. This year's menus can be accessed via links from the list of participants posted at www.CTFarmtoChef.com.

The Connecticut Department of Agriculture 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.

The agency has conducted a variety of farm tours, meetings and conferences, trade shows, and other activities as part of the program to help foster relationships between farmers and chefs. The program has received widespread acclaim from both participants and observers, and has served as a model for programs in other states.

Over the past six years, the Farm-to-Chef Program has grown significantly—primarily by word of mouth—and adjusted its programming to better serve members, based on input from all involved.

(continued on Page 4)

FARM-TO-CHEF WEEK: A SHOWCASE OF CT GROWN BOUNTY BEGINS SEPTEMBER 15

(continued from Page 3)

As the [Governor's Council for Agricultural Development](#) has worked these past 18 months on developing a [holistic strategic plan](#) for Connecticut agriculture, it has prioritized the strengthening of farm-to-institution pathways. As a result, the Farm-to-Chef Program is looking to the council for additional stakeholder input and guidance to further shape and enhance its offerings.

This year, the council dedicated three [working groups](#) to the study and growth of farm-to-institution channels. One focuses on public schools (grades K-12) and state institutions, while another concentrates on private K-12 schools, higher education, corporate, and healthcare facilities. The third centers on restaurants. All three are investigating the challenges of using more Connecticut Grown farm products in these institutions and seeking ways to overcome those challenges.

In addition, several of the council's other working groups, such as those focused on infrastructure, food security, and marketing, are exploring issues that overlap with those faced by the three farm-to-institution groups, including aggregation, distribution, food safety certifications, and more.

As the council develops strategies to increase the percentage of consumer dollars spent on Connecticut Grown fresh produce and farm products, as per [its statutory charge](#), the Farm-to-Chef Program will continue to adjust and enhance its programming to implement those strategies.

The end result will be additional demand and diversified markets for Connecticut's farms, along with more abundant Connecticut Grown food and farm products in the state's institutional cafeterias, dining halls, healthcare facilities, restaurants, and public landscapes.

For more information about Farm-to-Chef Week, please visit www.CTFarmtoChef.com. For more information about the Farm-to-Chef Program, go to www.CTGrown.gov/FarmtoChef. To learn more about the Governor's Council for Agricultural Development, please see www.CTGrown.gov/GovernorsCouncil.com.



Jeffrey Lizotte displays the heirloom tomato, kale, and carrots that he will turn into a delicious dish for diners at On20



Killam and Bassette Farmstead, South Glastonbury

Advertising Rates: Fifteen or fewer words: \$3.75 per insertion. More than 15 words: 25 cents per word per insertion. (Initial letters, hyphenated words, phone numbers, and addresses are counted separately.) Print or type copy. Advertisements accepted on a first-come, first-served basis; publication on a specific date cannot be guaranteed. Ads with payment must be received by noon the Friday before a publication date to be considered for insertion in that issue. Only ads of an agricultural nature with a Connecticut phone number will be accepted. Remittance with copy required. Make check or money order payable to the Connecticut Department of Agriculture.

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