



CT Department of Agriculture

February 2010

## Briefs

### SPECIAL CONDENSED ISSUE

This is a special condensed issue. We are running a little (lot) behind this month but wanted to be sure you got February's haves/wants and events at the very least. Thanks for your patience. We promise a more substantial March issue with a recap of the 2011 annual meeting.

### HOST SOUGHT FOR 2012 ANNUAL MEETING

If you are interesting in hosting the 2012 Farm-to-Chef annual meeting next January, please contact [Linda.piotrowicz@ct.gov](mailto:Linda.piotrowicz@ct.gov).

### CSFA PRODUCT AWARD COMPETITION 2/17/11

The CT Specialty Food Association's Annual Product Awards Competition will be held on Thursday, **2/17/11**, at the Aqua Turf in Plantsville. The categories have been revamped to include many more farm-friendly ones. Registration closes **today 2/7/11**. Contact Tricia at 860-677-8097 or [tricia@ctfoodassociation.org](mailto:tricia@ctfoodassociation.org) for registration forms. Chefs and food writers are being sought as volunteer **judges** for this event. If interested, please contact Linda **today 2/7/11** at [linda.piotrowicz@ct.gov](mailto:linda.piotrowicz@ct.gov).

### HARVEST NEW ENGLAND CONFERENCE 3/1/11 – 3/3/11

Held in Sturbridge, MA, this unique conference for New England farmers focuses on new marketing techniques and fine-tuning existing business strategies. Over 25 educational sessions will cover social media use, funding opportunities, customer relations, value-added products, agritourism, and much more. Register before **2/14/11** and **save \$40!**  
[www.harvestnewengland.org](http://www.harvestnewengland.org).

### PLEASE CHECK YOUR LISTING

Farm-to-Chef posts on its website [resource listings](#) including FTC producers/providers and commercial users of CT Grown products. Please take a moment to check these listings to see if your information is accurate and up to date. Email changes to [Linda.piotrowicz@ct.gov](mailto:Linda.piotrowicz@ct.gov). Note that descriptions following the contact info are limited to a total of **500 characters** including punctuation and spaces.

### CT Grown in Season FEBRUARY

Apples Beef Black Currant  
Juice Bok Choi Broccoli  
Brussels Sprouts Cabbage  
Cauliflower Celeriac Cheese  
Chicken Christmas Trees  
Cider Clams Cream Eggs  
Fin Fish Garlic Greenhouse  
Tomatoes (limited) Greens  
Herbs Honey Ice Cream  
Kale Lamb Lettuce Maple  
Microgreens Milk Mush-  
rooms Onions Oysters  
Pork Potatoes Scallops  
Shoots Specialty Foods  
Sprouts Turnips Veal  
Wheatgrass Winter Squash



### Contact Us

CT Farm-to-Chef Program  
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[Linda.Piotrowicz@ct.gov](mailto:Linda.Piotrowicz@ct.gov)  
[www.CTGrown.gov](http://www.CTGrown.gov)

## CT Grown "Haves" and "Wants"

### CT GROWN "HAVES" IN FEBRUARY

#### D. J. King Lobster

Branford  
D. J. King, 203-488-6926  
Oysters

#### Eagle Wood Farms

Barkhamsted  
Bryan Woods  
860-402-4953  
[bryanwoods@eaglewoodfarms.com](mailto:bryanwoods@eaglewoodfarms.com)  
Frozen retail portions of beef, pork, veal, lamb, pig roasters (includes cooker), suckling pigs. We grow our own animals. Ready-to-eat smoked items include beef sticks, hotdogs, Andouille sausage, bratwurst, pepperoni, kielbasa, liverwurst, and knockwurst.

#### FreshPoint

Hartford  
Daniel Batchelder, 800-824-0448; 860-244-0419  
[Daniel.Batchelder@FreshPoint.com](mailto:Daniel.Batchelder@FreshPoint.com)  
Apples (all varieties), cabbage, apple cider, honey, maple syrup, goat cheese, currant juice, eggs, purple top turnips, yellow globe turnips.

#### Gourmavian Farms

Gary Proctor, 860.716.9064, [gproc111@yahoo.com](mailto:gproc111@yahoo.com),  
Eleanore Provencal, [hear3043@yahoo.com](mailto:hear3043@yahoo.com)  
White-Feathered Standard American Broiler Cobb breed chickens, NPIP certified, raised on the floor, cage free.  
CT Grown and USDA processed in CT.

### CT GROWN "HAVES" IN FEBRUARY

#### Sepe Farm

Sandy Hook (Newtown)  
Pete Sepe  
203-470-4084  
[pasepe@juno.com](mailto:pasepe@juno.com)  
CT Grown lamb

### CT GROWN "WANTS" IN FEBRUARY

#### The Fairfield Green Food Guide.com

Analiene Paik  
[marketing@fairfieldgreenfoodguide.com](mailto:marketing@fairfieldgreenfoodguide.com)  
Seeking restaurants with a chef's garden, their own beehive, or chef's farm for an upcoming feature story. Also looking for restaurants, farms and artisan/farmstead food businesses with planned specialty events including cooking with the chef, butchering classes, farm stays, make your own (cider, wine, syrup), foraging for wild edibles, etc.

#### Kate and Mike Naturally Grown

Woodbridge  
Mike and Kate Burns  
203-378-3055  
[Mikbrns2@aol.com](mailto:Mikbrns2@aol.com)  
1/2 to 1 ton of "clean," preferably organic, fill wanted for high tunnel.

## Job Openings/Positions Wanted

#### White Gate Farm

East Lyme  
Pauline Lord  
[info@whitegatefarm.net](mailto:info@whitegatefarm.net)  
Full-time, live-in farmer to head up crop production and participate in other aspects of certified organic farm on 100 picturesque acres. We have 3.5 acres under cultivation plus 2 large hoop houses producing vegetables year round, and raise poultry and lamb. We are expanding to include a new commercial kitchen for value-added products and cooking classes. Normal work week is Tuesday - Saturday with one evening.

The CT Grown "haves" and "wants" listed in this newsletter were submitted by members.

Farm-to-Chef Program reminds all members that questions regarding what can or cannot be sold in a foodservice establishment should be answered by your local department of health (DPH). Your [local DPH](#), and, by extension, the [state DPH](#), are the entities that regulate the sources of foods and the documentation of the sources of foods that can be purchased and served in a food service establishment.

## Happenings

UConn and DoAG are offering a new Good Agricultural Practices (GAP) school for produce farmers this winter. It is a comprehensive series of four sessions to provide farmers with tools they need to develop a GAP food safety program. See [DoAG's website](#) for dates, times, details, and registration information.

CT DoAG is offering training workshops to help potential applicants develop a project and quality proposal for specialty crop grant funds. The first session runs 1:00 – 3:00 PM on 2/9/11 at the Windham County Extension Center. Future sessions will be 3/11/11, 3/24/11, 4/2/11, and 4/11/11. See DoAG's [website](#) for details.

The CT Development Authority (CDA) and the CT Business and Industry Association (CBIA) offer a free webinar on credit readiness for small businesses at 10:00 AM on 2/10/11. Designed for small businesses looking for information on financing, considering new financing options, and looking to create potential growth opportunities. Register [here](#).

"Land I: Leasing and Using the Land," the next lecture in [Law for Food's](#) 2010-2011 series, runs 2/9/11 at 7:30 at the Studio at Billings Forge, Hartford. \$15. Future lectures include "Land II: Keeping the Land in the Family Business," and "Marketing Your Food Business." Contact [adam@lawforfood.com](mailto:adam@lawforfood.com) for info.

The CT New Farmer Summit will be held 2/11/11 at Auer Farm in Bloomfield. Event is free but registration and confirmation are required. See NOFA's [website](#) for details.

The CT Specialty Food Association's Annual Product Awards Competition will be held 2/17/11 at the Aqua Turf in Plantsville. Farm-friendly categories have been added and include CT Grown product, cheese, fruit or vegetable product, jam/honey/syrup/topping, certified organic, CT wine, and more. Contact Tricia at 860-677-8097 or [tricia@ctfoodassociation.org](mailto:tricia@ctfoodassociation.org) for more info.

Graywall Farms in Lebanon, member of [The Farmer's Cow](#), will be host a free winter farm tour on President's Day, 2/21/11 from 1:00 to 3:00 PM. See how The Farmer's Cow milk is produced, visit the cows in their comfy winter home, learn about farming, and experience local agriculture.

The [CT Farm Risk Management Team](#) will offer one-on-one consultations with producers starting 2/18/11 at Wamogo High in Litchfield. Future sessions will run 2/24/11, 3/10/11, 3/17/11, and 4/20/11. Topics include crop insurance, estate planning/transfer, business & marketing, dealing with local officials, transitioning to organic, and labor. Norm Bender, 860-885-2827 or [norman.bender@uconn.edu](mailto:norman.bender@uconn.edu).

Harvest New England's third agricultural marketing conference and trade show will run 3/1/11 through 3/3/11 at the Sturbridge Host Hotel and Conference Center in Sturbridge, MA. Over 25 educational workshops will be offered, along with a 100-vendor trade show. Visit [www.harvestnewengland.org](http://www.harvestnewengland.org) for info or to register.

CT NOFA's Winter Conference will be held 3/5/11 in Manchester. Contact [ctnofa@ctnofa.org](mailto:ctnofa@ctnofa.org) or visit [www.CTNofa.org](http://www.CTNofa.org) for more info.

A free AGvocate workshop will run 3/30/11 in Canterbury and cover DoAG's grant and other programs; The Last Green Valley's Food shed Plan and new agriculture website; diversifying your farm, using social media, and other innovative ways to connect to the consumer; and Buy CT Grown's programs and tools. 860-450-6007 or [AGvocate@yahoo.com](mailto:AGvocate@yahoo.com).



## Miscellaneous Announcements

The First Lady's Chefs Move to Schools program, run through USDA, seeks chefs to work with local schools to serve healthy food to students. There are plenty of schools in CT that have not yet been matched with chefs. If interested, check out the program's information page for chefs. Chefs should contact schools directly if they would like to partner with them.

Brand new, beautiful commercially zoned kitchen space in Norwalk available for rent at the beginning of January. Please contact Dina at 203-938-4792 or [dina@olafoods.com](mailto:dina@olafoods.com) if interested in renting in any capacity.

DoAG is now offering USDA Good Agricultural Practices (GAP) and Good Handling Practices (GHP) audits through a federal-state agreement. This voluntary program verifies adherence to the recommendations made in FDA's Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables. For more information about this new program, contact Mark Zotti, 860-713-2538 or [Mark.Zotti@ct.gov](mailto:Mark.Zotti@ct.gov).

A new free software tool for farmers is available from NCAT. It simplifies access to Adjusted Gross Revenue Lite (AGR-Lite) insurance, which protects the revenue of the farm rather than specific commodities. 800-346-9140 for more info or to order a copy. NCAT also seeks farmers to evaluate the tool. Selected individuals will be paid up to \$280 for no more than six hours of work.

Healthcare without Harm's Balanced Menu Challenge is a voluntary commitment by a healthcare institution to reduce their meat procurement by at least 20% within a 12-month period. It aims to help hospitals improve the health of its patrons as well as mitigate the cost of purchasing sustainably-raised meat by reducing the amount of conventional animal proteins served.

CT Sea Grant and the CT Seafood Council are offering insulated market bags at cost. The bags keep seafood and other temperature-sensitive purchases cold and safe, and promote local seafood with colorful logos and text. Great for farmers markets, farm stands, and other retail operations. Bags are 13" x 14" x 7" with a zipper top. \$3.25 each plus shipping (or can pick up). Contact 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.