



CT Department of Agriculture

September 2009

Briefs

REGISTER NOW FOR FTC 10/14/09 CHEFS' WORKSHOP

The Farm-to Chef Program's 2009 Chefs' Workshop will be held Wednesday 10/14/09 at Stuart Family Farm in Bridgewater, where we will learn from Bill and Deb Stuart all about production of their CT Grown, grass-fed, all-natural, Animal-Welfare-Approved meats.

This workshop is limited to culinary professionals. Each restaurant or company may bring up to three employees. [More information](#) and registration forms are available on our website. Please be sure to see the Frequently Asked Questions at the bottom of our [registration page](#). Registration is due by September 18, 2009. Space is limited, so do not delay.

CT GROWN DESTINATION OF THE WEEK EVERY TUESDAY

[WTIC Newstalk 1080 Radio](#) features a different CT Grown Destination of the Week each Tuesday morning at 7:50 AM. Tune in at 1080 AM on your radio or stream it live at www.wtic.com. You also can listen to podcasts of [Ryan van Wilgen](#) of Wilgen's Garden Center, [Becky Clark](#) of Griffin Farmstead, and [Andy Brand](#) of Broken Arrow Nursery. Coming up later this month are Emily Brooks of the Master's Table Farm Markets, Tina Lambro of Haight-Brown Vineyard, Dawn Pindell of the Celebration of Agriculture, and Deb Stake of the Bozrah Farmers' Market.

FTC MEMBER STILL GOING STRONG ON HELL'S KITCHEN

FTC member Kevin Cottle is a contestant this season on Fox Network's popular reality show [Hell's Kitchen](#), and is still going strong after seven episodes. Tune in every Tuesday night at 8:00 PM to cheer him on.

CT Grown in Season SEPTEMBER

Apples Beans Beef Apples
Beans Beef Beets Broccoli
Brussel Sprouts Cabbage
Carrots Cauliflower Cheese
Corn Cream Cucumbers
Eggplant Eggs Fin Fish
Garlic Greens Herbs
Honey Kohlrabi Lamb
Leeks Lettuce Lobster
Maple Melons Milk Mush-
rooms Nectarines Onions
Peaches Pears Peppers
Plums Potatoes Pork Rad-
ishes Raspberries Scallops
Shellfish Specialty Foods
Summer Squash Tomatoes
Turnips Winter Squash

If you need help locating any of these items, please [contact us](#).



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

Serving the Food-Allergic Diner

By Beth Hillson, President
[American Celiac Disease Alliance](#)

Summer should be carefree and that is one reason Lake Compounce added a food allergy component to the foods offered at the popular amusement park this summer. They included training for foodservice staff and added a number of items that are safe for folks with peanut, dairy, soy, and nut allergies. In addition, they have added a few items that are gluten free.

Lake Compounce joins a growing list of local and national businesses and restaurants addressing food allergies in their kitchens.

The shift tracks the growing number of Americans on special diets -- 12 million with food allergies and 3 million with celiac disease. Given the numbers, the demand for allergy-friendly dining is growing and getting difficult for the food industry to ignore.

From Burtons Grill at Evergreen Walk, South Windsor, where the CEO is a celiac and looks at food allergies from both sides of the table, to Max Restaurant Group, which is responding to the increasing number of requests, the list is growing every day. Other places offer a limited selection. Arugula in West Hartford has so many requests for gluten-free flat bread, their signature item, that they simply buy gluten-free flatbreads and prepare them on their aluminum pans. They bring in a brand of gluten-free beer to wash it down.

Many programs and resources are available to help the restaurateur create safe allergy-free food in a mainstream kitchen.

Burtons is one of a long list of restaurants in the area to receive the Gluten-Free Restaurant Awareness Program (GFRAP) Seal of Approval. Others include Elizabeth's in Rocky Hill, Frascati in Stamford, Mitchell's Fish Market in Stamford, Paperback Café in Old Saybrook, Nature's Grocer in Vernon, and chains like Carrabba's Italian Grill, Outback Steakhouse, and P.F. Chang.

CERTIFIED GLUTEN FREE

GFRAP is a certification project operated by the Gluten Intolerance Group (GIG) of North America. About 1,400 independently owned restaurants in the United States, Canada, and Germany have been GFRAP-certified as safe for gluten-free guests. Restaurants are listed on the GFRAP [website](#) by location and style of food, a great form of advertising for those who participate.

The certification process is stringent, but restaurateurs say the investment is worth it because it brings in guests, some citing an 8- to 10-percent increase in business since introducing a GFRAP-certified gluten-free menu.

SERVESAFE/ NATIONAL RESTAURANT ASSOCIATION

The [National Restaurant Association](#) (NRA) recently issued guidelines to help restaurants increase staff awareness and customer safety. In *Welcoming Guests with Food Allergies*, a booklet NRA publishes with the Food Allergy and Anaphylaxis Network (FAAN), NRA recommends that restaurants do the following:

- Select one knowledgeable contact person to handle the order.
- Take extra time when preparing food for the allergic guest to avoid mistakes.
- If there is a mistake, discard the dish and make a new one.
- No secret ingredients! Reveal all information to the diner.
- The guest has the final decision as to whether an item is safe.

The partnership between restaurant guest and wait staff is the foundation of a successful meal and the bottom line is communication, says NRA.

(continued next page)

Serving the Food-Allergic Diner (continued)

CHEFS' PARTIAL GLUTEN-FREE CHECKLIST

- Is it dusted in flour?
- Is the sauce thickened with a roux?
- Is the rice made with water or stock?
- Do you make your stocks or purchase them?
- Does the dish contain soy sauce?
- Is the meat marinated?
- Is the meat served on toast?
- Are there croutons in the salad?
- Does the salad dressing contain soy sauce?

OTHER CONSIDERATIONS

Food For Thought: Cross contamination may affect many menu options.

Fried Foods: Unless there is a designated fryer, cooking oil is often used for many different foods.

Desserts: Sweets may incorporate allergens, like nuts, in unexpected ways. Select fresh fruit instead.

Sauces, Stews, Pot Pies: Avoid as multiple ingredients are blended together.

Pastry-Covered Dishes: Avoid as foods and ingredients are hidden. A visual inspection is an important precaution.

Buffets: Serving utensils may be used for several dishes. Morsels from one dish can be dropped and mixed into another. Unlikely there is someone at the buffet line who knows all the ingredients.

PITFALLS TO KNOW ABOUT

- Fish stock can contain shellfish.
- Mayonnaise and meringue contain eggs.
- Marzipan contains almonds.
- Albumin is from egg.
- Whey is from milk.
- Cooking oils can contain peanut or soy.
- Crab can be imitation (and contain eggs or wheat)
- Bar drinks can contain milk, egg or nut extracts.
- Specialty coffee drinks can contain eggs.

Beth Hillson is the founder of [Gluten-Free Pantry](#), President of the [American Celiac Disease Alliance](#), and Food Editor of [Living Without Magazine](#)

Did You Know?

DANDELION GREENS: Did you know? According to www.nutritiondata.com, dandelion greens are a good or very good source of 16 essential nutrients. A 100g serving of raw dandelion greens contains

- 45 calories
- 3 grams of Protein
- 11% of the RDA for Potassium
- 13% of the RDA for Thiamin
- 13% of the RDA for Vitamin B6
- 14% of the RDA for Fiber
- 15% of the RDA for Riboflavin
- 17% of the RDA for Vitamin E

- 17% of the RDA for Iron
- 17% of the RDA for Manganese
- 19% of the RDA for Calcium
- 58% of the RDA for Vitamin C
- 203% of the RDA for Vitamin A
- 973% of the RDA for Vitamin K

These strongly flavored greens also are considered strongly anti-inflammatory.

A few CT producers currently grow dandelion greens – if you want to see more, ask your favorite farmers to give them a try!

CT Grown "Haves" and "Wants"

DISCLAIMER!!!

The CT Grown "haves" and "wants" listed below 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. There is no guarantee that products listed below will be approved by your local health department. Check with them directly.

CT GROWN "HAVES" IN SEPTEMBER

[Aiki Farms](#), Ledyard

Robert Burns
860-536-6407

burns@aikifarms.com

Sprouting mung & lentils (50 cents/oz), sprouting organic red winter wheat berries (50 cents/oz), buckwheat lettuce (similar to clover in appearance, with a few edible seeds in mix, \$1.00/oz), pea shoots (blanched light green or sun-ripened green, \$1.00/oz), sunflower shoots (\$1.00/oz), microgreens upon request (prices based on production, usually 1/2 commercial rate), edible flower mix greens, lettuce, Italian, Asian (\$1.00/oz).

Dove & Boar Farm

Tim Huchthausen
860-942-3824

t.hooktaozen@sbcglobal.net

We have some "watermelon" radishes that have come to size and color with a wonderful spicy taste to them that would make quite a tasty garnish or complement to a dish.

[Four Fields Farm](#), Hartford/Bloomfield

Shannon Raider & Hannah Gant
860-318-6813 or 860-214-4053

fourfieldsfarm@gmail.com

Hot peppers (jalapeño, serrano, hot wax, Bulgarian carrot and lots more), red bell peppers, herbs (parsley, epazote, dill, summer savory), basil (Italian, purple, Thai, cinnamon, lemon), lacinato kale, red Russian kale, chard, collards, carrots, fennel.

[FreshPoint](#), Hartford

Daniel Batchelder
800-824-0448 ext 359

Daniel.Batchelder@FreshPoint.com

Apples (Ginger Gold, Paula Mac, candy, and caramel), arugula, basil, beans (green, yellow, KY pole, cranberry), beets, cabbage (red, green, savoy), collards, escarole, chicory, corn, cukes, eggplant, kale, musk melon, mint, nectarines, peaches, peppers (green-all sizes, hot cherry peppers, banana peppers, long hots, jalapenos, pablanos, suntans, serranos), prune plums, squashes and squash blossoms, tomatoes (cherry, grape, sungold, hothouse, field grown #2, brandywine heirlooms), eggs, goat cheese and goat's milk yogurt, currant juice, apple cider.

CT GROWN "HAVES" IN SEPTEMBER

GeoRoots Solar Growth Farm, North Canton

Eloise Marinos
860-693-9099

emarchitect@comcast.net

Culinary cooking greens (Red Russian kale, So.Giant & Red Giant mustard, Hon Tsai Tai, Komatsuna Oriental Green, Spring Raab broccoli); baby salad greens (Miscuglio di Cicorie da Taglio, Mak Choi, Pei Tsai, Mizuna, Komatsuna, Ching-Chiang leaves, Rucola, mesclun, baby lettuces); amaranth leaves ("Mayo Indian" Cruentus); bok choy (dwarf green baby); escarole; corgettes (Tondo di Toscana); specialty potatoes in limited quantities (Mountain Rose, Huckleberry, All-Blue, Desiree, Purple Majesty, new low-carb Adora); herbs (curled chervil, dill, cilantro, many types of basil, lemon balm).

[Hurricane Farm](#), Scotland

Erica Andrews
860.465.9934

hurricanefarmmama@gmail.com

Hurricane Farm has some specialty cuts of heritage breed, pasture raised pork packaged in USDA packaging. The cuts include country style ribs, hearts, livers, fresh hocs, nitrate free smoked hocs, and feet. The farm also has grass-fed, dry aged, USDA packaged beef. All cuts available.

Mountaintop Mushrooms, Waterbury

Gregg Wershoven
860-919-5264

wershoven@sbcglobal.net

We have a variety of oyster mushrooms, as well as shiitake and royal trumpet mushrooms.

Reynolds Farm, Union

Liz / Ed Reynolds
860-684-7214

lreynolds1954@yahoo.com

Premium Galloway heritage beef. USDA inspected and cryovac. Dry-aged 3 weeks. Lean, juicy, and raised using organic methods. Our beef was featured and prepared by Chef Kara Brooks of the Still River Café (which uses only locally grown natural foods) on WGBY public television. Featured in the CT Magazine and many others.

CT Grown "Haves" and "Wants" (continued)

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CT GROWN "HAVES" IN SEPTEMBER

Sepe Farm, Newtown (Sandy Hook)
Peter Sepe
203-270-9507 or 203-470-4084 (cell)
pasepe@juno.com
Lamb available late September

[Staehly Farms](#), East Haddam
Christopher Staehly
860-873-9774
staehlys@att.net

We have another 500 pounds of field-grown 'Mountain Fresh' tomatoes, just harvested, at \$1.00 per pound, and 100 pints of grape tomatoes, \$1.50 per pint. We also have 70 half-pints of raspberries at \$2.50 each. Pick-up is preferred, please email or call.

[Wave Hill Breads](#), Wilton
Margaret Sapir
203-762-9595
wavehillbreads@gmail.com

"The best bread on the East Coast" according to the food critics, Jane & Michael Stern. Wave Hill Bread comes in several shapes: batard, demi-baguette, boule, small epi, large epi. They also make Lemony-Thyme Croutons and JUST CRUST chips in several flavors.

[West Green Farm LLC](#), Lebanon
Steve Preli
860-642-6745
westgreenfarm@sbcglobal.net
Tomatoes, apples, winter squash, gourds, hay - call for availability

CT GROWN "WANTS" IN SEPTEMBER

[Bloodroot Vegetarian Restaurant](#)
Bridgeport
Carolanne Curry
203-227-3573
collective@bloodroot.com

We're still looking for a CT produced ice cream, with CT organic milk from wonderful CT cows

[The Growing Green Co-op](#)
Hartford

Company Website: www.growinggreencoop.com
Imani

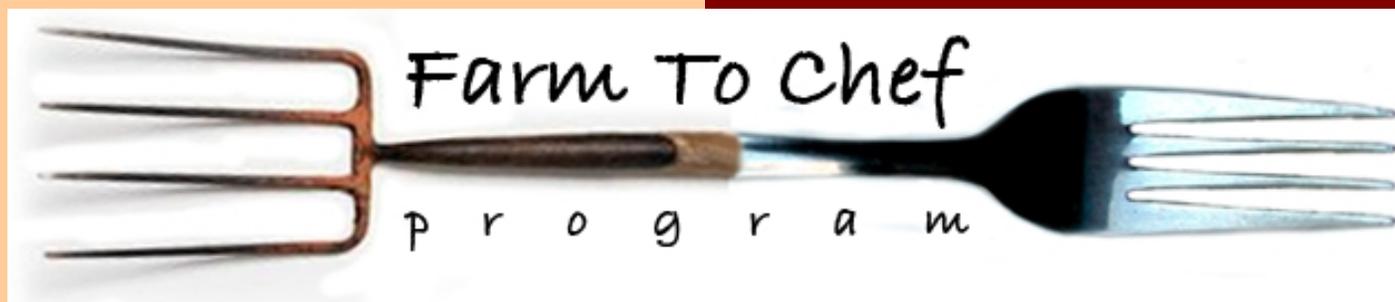
860-983-5276
Imani@thegreenvibration.com
Organic yams, basil, tomatoes, eggplant & squash wanted.

[Nini's Bistro](#)
New Haven
Chef Stuart London
203-415-8208
chefstuart406@aol.com

Ripe dark red or purple tomatoes wanted for the month of September. Kohlrabi and native fruit needed for 9/01 or 9/02.

[Scoози](#)
New Haven
Jeff Caputo
203-776-8268
scoozzi@sbcglobal.net

Want cucumbers, plum tomatoes, red bell peppers



Happenings

Entries close 9/6/09 for FarmAid's [Farm Fresh Pics Photo Contest](#). Get those CT Grown photos in now!

Come back to [Hilltop Farm](#) in Suffield for the 7th Annual Farm Fest, 9/7/09 from 10:00 AM to 4:00 PM. New features this year include alternative energy info, hybrid cars, oxen team demos, events for 'tweens and teens, and covered wagon rides. Returning favorites include the tractor parade at noon (bring yours!), hay bale toss, skillet toss, children's corner, craft demos, birds of prey demos, exhibits, food vendors and more. Call 860-668-5650 or visit www.fofah.org for more info.

[Max's Oyster Bar](#) has teamed up with [Rosedale Farm and Vineyard](#) to offer Chef to Farm Dinners held on the farm on Thursdays evenings. Upcoming dates are 9/3/09, 9/17/09, and 10/01/09, which include two new dates added by popular demand. Dinners include a farm tour, wine tasting, and a four- to six-course feast made from ingredients fresh off the farm. A portion of the proceeds will benefit the [Simsbury Land Trust](#) and [CT Farmland Trust](#). For information call 860-236-6299 or visit www.maxdiningcard.com. Photos from the first farm dinner can be viewed [online](#).

[Dinners at the Farm](#)'s final farm dinner weekend of the season will be held on 9/10/09 – 9/12/09 at [Old Maid's Farm](#) in South Glastonbury, and will benefit Working Lands Alliance. Dinners are 6- to 8-course feasts showcasing the delicious bounty of CT Grown products and prepared on the farm by Jonathan Rapp and his Dinners at the Farm team. See [website](#) for more info.

Lyman Orchards' "Guitar" Sunflower Maze will be open to visitors from late August through early September. For each ticket sold, Lyman will donate \$1 to the [Connecticut Children's Medical Center](#). The "Presidential" Corn Maze is scheduled to open 9/5/09 and every ticket purchased will help support the [American Cancer Society](#). For more information, please see Lyman's [website](#).

[Blue Slope Country Museum](#) in Franklin hosts a square dance 9/11/09 from 7:30 - 10:30 PM; no experience necessary. \$5.00 per person / \$20.00 per family. Blue Slope Country Museum, Inc. is a 501(c)3 nonprofit museum whose mission is to preserve agriculture history 860-642-6413 or www.blueslope.com for more info.

New Milford [Plow to Plate Program](#) will be involved in two upcoming New Milford community events. On 9/12/09 a family farm day at Harris Hill Farm will feature a giant corn maze, animals, hay rides, face painting, demonstrations and exhibits, and little kids' activities. A farm picnic dinner and square dancing will follow. Call 860-355-3500 for more info. Seniors Day will be held 9/29/09 from 9:00 AM to noon at the New Milford Farmers' Market. Seniors will receive discounts on CT Grown products, free refreshments, and live music.

The 9th annual Celebration of Connecticut Farms, benefiting the CT Farmland Trust, will be held 9/13/09 at [Graywall Farms](#) in Lebanon. A vast buffet meal of local food and wine will be prepared by over 40 of Connecticut's top chefs and producers, including a whole slew of FTC members, and co-chaired by CT Public Radio host Faith Middleton and celebrity chef Jacques Pepin. Visit www.ctfarmland.org for tickets and more info.

On 9/15/09, the CT Greenhouse Growers Association (CGGA) will present a tour of Kurt Weiss's Cheshire facility, one of Connecticut's largest greenhouse compounds. Admission is \$15 for CGGA/CNLA/CFA members and \$30 for non-members. A light dinner will be served, followed by a presentation on slow-release fertilizers. Call 203-261-9067 or email conngreen@aol.com for more information.

Whole Foods will have a meeting on 9/16/09 from 11:00 AM to 2:00 PM at their Cheshire Distribution Center for any local grower, local food artisan or local natural body-care maker who is interested in selling their product at Whole Foods Market. Vendors currently selling the West Hartford and Glastonbury stores who are interested in expanding to new locations also are invited. Preregistration is required and space limited to 30. RSVP with brief description of your product to Julie.Droege-Thorpe@WholeFoods.com.

Happenings

Scoozi's "Toil the Soil" Farm Dinner will be held 9/17/09 at 7:00 PM. It will be a five course tasting menu featuring the best of Connecticut wines, meats, seafood, cheeses and produce. The cost is \$60 (tax and tip included). Please call 203-776-8268 or visit www.scoozzi.com for more information.

A special event saluting those who founded and continue to inspire the vision of the CT River Museum will be held 9/19/09 on the waterfront at museum in Essex. Come for cocktails, hors d'oeuvres, fine wine, a farm dinner by FTC member Jonathan Rapp of River Tavern, dancing to the music of Jason & Friends, and a live auction of exceptional items and events. Call 860-767-8269 or visit www.ctrivermuseum.org for tickets and info.

White Silo Farm and Winery hosts a raspberry festival on 9/19/09 and 9/20/09. Come taste Chocolate Raspberry Pudding, Raspberry Panna Cotta, Raspberry Ice Cream Sunday, Grilled Peaches with Raspberry Sauce and a few other surprises. Free winery and farm tours will be given throughout the day. Go to www.whitesilowinery.com for more info.

The Hill-Stead Museum in Farmington is pleased to present its first Dinner on the Hill benefit event on 9/20/09. Chefs Sean Farrell of Firebox Restaurant and Russell Pryzbek of Russell's Creative Global Cuisine will prepare a savory multi-course dinner showcasing fresh, seasonal, local foods provided by Hill-Stead's Farmers Market vendors and other Connecticut farms, paired with Connecticut wines. For information and to purchase tickets, contact Paul Stigliano, 860-677-4787 ext 132, or visit Hill-Stead's [website](#).

Taste Organic will be held 9/20/09 and will feature an expanded program at its new location on the campus of Manchester Community College. Anyone interested in being a vendor, exhibitor, or volunteer can call at 203-888-5146 or contact Danielle at danielle@ctnofa.org

[Chartwell's School Dining Services'](#) northeast region school districts will participate in the weeklong campaign entitled "It Takes You – Think Global, Eat Local," scheduled for 9/21/09 - 9/25/09. Chartwells school districts in the Northeast have already pre-ordered and committed to over 2,100 cases of fresh, local produce so that 95 area schools will have access to locally grown produce such as apples, tomatoes, corn, peppers, yellow squash, zucchini, cabbage and eggplants, when in season.

The private grounds of the Connecticut Waterfowl Trust will open for tours on 9/25/09 from 1:00 to 5:00 PM to benefit Urban Oaks Organic Farm. See ducks, geese and swans from all over the world, the three-tier koi pond, a rich array of annuals and perennials (including many carnivorous plants), and custom-made birdhouses and artwork. Wine & cheese tasting plus light refreshments served. Tickets are \$20.00. Call 860-693-6507 or visit www.ctwaterfowl.org for more info.

A Made in Connecticut fair hosted by the Oxford Democratic Town Committee will be held 10/4/09 in Oxford. For more information or to reserve a booth, please contact: Jane Maher, snootyfood2@att.net or 203-231-5109.

The Silo Cooking School at [Hunt Hill Farm](#) will host a special event on Sunday, 10/18/09, from 4:00 to 7:30 PM featuring an international selection of organic wines paired with locally-inspired dishes and accented with music. Cooking School Director Chef Mary Kravec will demonstrate recipes and Bob Cusati from Nodine's Smokehouse in Goshen will talk about their products. See [website](#) for more info or to purchase tickets.

The [Country Club of Farmington](#) will host a Club and Farm-to-Chef Open House on 11/7/09 from 10:00 AM to 1:00 PM. The event will feature a meet-and-greet with Executive Chef Kevin Cottle, contestant on Season 6 of Hell's Kitchen, and a dozen local food producers, who will offer samples of their products and talk with attendees about what they do. This event is free and open to the public. Attendees are asked to follow the Club's dress code of colored shirts on men and no jeans on anyone. Contact Reg at 860-677-1681 or rbriggs@farmingtoncountryclub.com

In the News

This 7/27/09 press release from www.restaurant.org discusses the trend of restaurants and foodservice using more fresh produce on their menus.

This 7/29/09 Hartford Courant [article](#) highlights FTC member Leo Bushey's participation in Veggie U.

This 8/2/09 Hartford Courant [article](#) on the resurgence of CT's oyster industry features FTC'S Norm Bloom and Sons.

New Milford Plow to Plate's Youth Chef Advocates program has posted photos and video on its [website](#).

This 8/2/09 WTNH-8TV [article and video](#) highlight National Farmers' Week and CT Agriculture Commissioner Prelli's CT Grown Challenge with a visit to the New Haven Edgewood Park Farmers' Market.

FTC member Howard Shaefer found this 8/3/09 [article](#) in the MN Post-Bulletin about a local CSA that delivers to downtown offices in the Twin Cities.

The 8/5/09 CNN Money [article](#) takes a look at the recession's impact on the price of farmland.

This 8/6/09 Shore Publishing [post](#) announces the new venture [Growing Possibilities](#) at family-owned Pinchbeck Rose Farm in Guilford, which sadly closed its doors recently after 80 years in business. Pinchbeck will be growing roses again, while offering vocational training and employment for individuals with autism spectrum disorders.

FTC member Laurel Ridge Farm is the subject of this 8/6/09 Litchfield County Times [story](#).

Firebox Restaurant and other exciting projects by the Melville Charitable Trust at Billings Forge in Hartford are the subject of this 8/10/09 Hartford Courant [article](#).

This 8/11/09 [episode](#) of WNPR's Where We Live looks at the topic of food waste.

[Food Management Emerging Trends, 2009](#) and [A Short Guide to Food Waste Management Practices, 2008](#) are two guides for managing food waste suggested by EPA Region One's Janet Bowen. Janet also suggests EPA's [composting site](#), food waste management [cost calculator](#) and general [food scrap information](#), along with CT DEP's [compost page](#) and food waste [mapping study](#), and the 2005 update of state [composting regulations](#) as good resources. Two FTC member farms, Park Farm in Melrose (860-627-0732) and [Old Maid's Farm](#) in South Glastonbury (860-918-5442), accept certain restaurant waste for their composting programs. Call the farms for more info.

Learn about how the wet weather this summer has produced a bumper crop of CT Grown apples in this 8/17/09 WFSB-3TV [article and video](#).

This 8/20/09 Hartford Courant [feature](#) offers recipes for CT Grown vegetables from the men and women who grow them, including several FTC members.

Looking for a different type of vacation? Check out this 8/25/09 New York Times [story](#) about working farm getaways.

The Washington Post ran this 8/26/09 [article](#) about a start-up nonprofit organization in Charlottesville, VA, that distributes local food to area restaurants, schools, and independent grocers.

ATTRA's August/September [newsletter](#) is dedicated to pastured-based meat production and contains a plethora of information and resources.

Miscellaneous Announcements

The CT Weekly Agricultural Report, published by the CT Department of Agriculture Marketing Bureau, now is available through a free email subscription. This four-page weekly bulletin contains informative articles, wholesale pricing information, and an inexpensive classified ad service. [Sign up now.](#)

Entries close 9/6/09 for FarmAid's [Farm Fresh Pics Photo Contest](#). Get those CT Grown photos in now!

Chamard Vineyards is offering a unique opportunity for members of the public to make their own wine under the supervision of master winemaker David Leger. For more information, visit www.chamard.com or email custom-crush@chamard.com.

Farm to Table is a blog and television program produced by Zachary Adam Cohen that highlights some of the great work being done in the farm-to-table movement across the country. [Check it out.](#)

The Farm-to-Chef Program lists news, events, and announcements of potential interest to members as space allows. Send to [Linda Piotrowicz](#). The editor reserves the right to edit or exclude listings at her discretion. Submissions should be short, to the point, and related to the Farm-to-Chef Program and/or of direct benefit to its members. The FTC newsletter typically goes out the first week of each month, but sometimes is delayed until later in the month; be sure to allow adequate lead time when submitting listings.



IMPORTANT NOTICE FROM THE BUREAU OF INSPECTION AND REGULATION

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.



- 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

[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 or 860-713-2558, for more information.