



DECEMBER 2007 MEMBER SURVEY RESULTS*

1. Which types of CT Grown products do you use? (Please estimate quantities used when available. Quantities are POUNDS or GALLONS PER WEEK.)

answered question: 26

skipped question: 1

Response	Do not use	Less than 1	1 to 4	5 to 9	10 to 20	20 to 49	50 or more	Count
Vegetables	0.0% (0)	0.0% (0)	4.0% (1)	4.0% (1)	32.0% (8)	24.0% (6)	36.0% (9)	25
Salad Greens	4.2% (1)	4.2% (1)	16.7% (4)	37.5% (9)	20.8% (5)	8.3% (2)	8.3% (2)	24
Herbs	12.5% (3)	29.2% (7)	41.7% (10)	12.5% (3)	4.2% (1)	0.0% (0)	0.0% (0)	24
Fruit	0.0% (0)	7.7% (2)	11.5% (3)	15.4% (4)	19.2% (5)	11.5% (3)	34.6% (9)	26
Meat	60.0% (15)	8.0% (2)	4.0% (1)	12.0% (3)	0.0% (0)	4.0% (1)	12.0% (3)	25
Seafood	34.6% (9)	3.8% (1)	15.4% (4)	15.4% (4)	7.7% (2)	11.5% (3)	11.5% (3)	26
Milk	56.0% (14)	4.0% (1)	8.0% (2)	8.0% (2)	8.0% (2)	4.0% (1)	12.0% (3)	25
Cheese	48.0% (12)	8.0% (2)	12.0% (3)	8.0% (2)	24.0% (6)	0.0% (0)	0.0% (0)	25
Maple	57.7% (15)	26.9% (7)	7.7% (2)	0.0% (0)	3.8% (1)	3.8% (1)	0.0% (0)	26
Honey	44.0% (11)	40.0% (10)	8.0% (2)	4.0% (1)	4.0% (1)	0.0% (0)	0.0% (0)	25

Other:

- Bread from Wave Hill, Wilton...22 loaves/wk
- Eggs (a few dozen)
- HERBS AND GREENS IN SEASON

2. Where do you purchase the CT Grown products you use? (check all that apply)

answered question: 26

skipped question: 1

Response	Percent	Count
Direct from farm	80.8%	21
At farmers' market	50.0%	13
From wholesaler (please specify):	61.5%	16

- Sid Weiner
- V & V Wholesalers, bridgeport = produce come from Fowlers
- Fowler
- Fowler and Huntting also Sid Wainer
- Fowler
- Pagano's Norwalk
- fowler / jp jarjura
- Fowler and Huntting
- Fowler & Huntting
- Fowler and Baldor
- Carbonella and Desorbo

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- Fowler & Hunting
- Fowler
- Produce is purchaes from purveyor - Fowler and Huntting
- FOWLER
- Sardilli, Thurston Foods

**3. Which types of CT Grown products would you like to use but are not?
(Please estimate quantities you would use if available. Quantities are POUNDS or GALLONS PER WEEK.)**

answered question: 25

skipped question: 2

Response	Less than 1	1 to 4	5 to 9	10 to 20	20 to 49	50 or more	Not sure	Count
Vegetables	0.0% (0)	14.3% (1)	0.0% (0)	14.3% (1)	42.9% (3)	14.3% (1)	14.3% (1)	7
Salad Greens	0.0% (0)	0.0% (0)	0.0% (0)	37.5% (3)	25.0% (2)	12.5% (1)	25.0% (2)	8
Herbs	11.1% (1)	33.3% (3)	44.4% (4)	0.0% (0)	0.0% (0)	0.0% (0)	11.1% (1)	9
Fruit	0.0% (0)	12.5% (1)	12.5% (1)	12.5% (1)	12.5% (1)	25.0% (2)	25.0% (2)	8
Meat	11.1% (2)	11.1% (2)	5.6% (1)	22.2% (4)	16.7% (3)	22.2% (4)	11.1% (2)	18
Seafood	0.0% (0)	12.5% (2)	18.8% (3)	18.8% (3)	12.5% (2)	25.0% (4)	12.5% (2)	16
Milk	15.4% (2)	23.1% (3)	7.7% (1)	7.7% (1)	7.7% (1)	23.1% (3)	15.4% (2)	13
Cheese	20.0% (3)	26.7% (4)	20.0% (3)	13.3% (2)	6.7% (1)	0.0% (0)	13.3% (2)	15
Maple	28.6% (4)	35.7% (5)	14.3% (2)	7.1% (1)	0.0% (0)	0.0% (0)	14.3% (2)	14
Honey	44.4% (4)	22.2% (2)	11.1% (1)	0.0% (0)	0.0% (0)	0.0% (0)	22.2% (2)	9

Other:

- eggs

4. Why aren't you using the products checked in Question 3? (check all that apply)

answered question: 26

skipped question: 1

Response	Percent	Count
Cannot find a producer	26.9%	7
Producer too far to pick up	23.1%	6
Producer does not deliver	30.8%	8
Wholesaler does not carry	42.3%	11
Prohibitively priced	38.5%	10

Other:

- deli meats not available
- Health department will not allow it.
- no usda plant for fresh red meat processing in ct and not enough product available

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- negligence
- State regulations preclude us from setting up large enough POs for purchase of local meat
- not all of use or call for it
- we use organic fruits
- bidding/commodities/not used
- DO NOT KNOW OF DISTRIBUTION NETWORK

5. Do you vary your menus based on seasonal availability of products?

answered question: 27 skipped question: 0

Response	Percent	Count
Yes	100.0%	27
No	0.0%	0

6. Would you be interested in attending an annual Farm-to-Chef Program meeting with farmers, wholesalers, and other chefs this winter?

answered question: 27 skipped question: 0

Response	Percent	Count
Yes	100.0%	27
No	0.0%	0

7. What are the most convenient days and times for you to attend a meeting?

answered question: 27 skipped question: 0

Response	Morning	Afternoon	Evening	Count
Sunday	54.5% (6)	54.5% (6)	63.6% (7)	11
Monday	55.6% (10)	38.9% (7)	55.6% (10)	18
Tuesday	57.1% (12)	38.1% (8)	47.6% (10)	21
Wednesday	71.4% (15)	47.6% (10)	33.3% (7)	21
Thursday	56.3% (9)	37.5% (6)	37.5% (6)	16
Friday	50.0% (6)	33.3% (4)	50.0% (6)	12
Saturday	90.9% (10)	45.5% (5)	36.4% (4)	11

8. Please list any topics you would like to see discussed at the meeting:

answered question: 16 skipped question: 11

- pricing of products and contact for products
- delivery systems for local products. winter produce.
- Distribution. Sharing of meats among restaurants to bring in fresh products. Health department restrictions.

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- Distribution solutions. Negotiations towards some wholesale pricing. Possibly cooperative purchasing between restaurants. Collective requests by chefs for commonly needed items. Connecticut exclusivity items. Encouraging farmers to take on more projects by committing to purchase them.
- A distribution network that makes it better and easier for farmers and chefs to work together. Perhaps a "commercial" farm market one day a week. Solving the dilemma of meat inspection, perhaps with a mobile unit? An open discussion of the regulations as they pertain to the use of "farm fresh" ingredients in a food service establishment
- how to train future chefs to recognize CT grown
- keeping prices lower for seniors distribution channels more positive incentives for chefs
- State hiring a full time driver to get products to restaurants etc. or making it feasible for someone to make a living doing this....devise some sort of central bureau to facilitate on both ends so that chefs can cook and farmers produce and neither has to worry about getting product
- I don't have any wholesaler that offered me CT grown products. Is it because farmers prefer to sale at market and get a better price?
- Availability, New products, Can grow per specs.
- Winter recipe and menu development. Legislative changes to state regulations regarding food purchasing by institutions. How do we move the mountain!?
- wholesale sales and delivery to restaurants
- - How we can get better distribution of CT grown products. - How we can be more knowledgeable of what is available - In what ways can we grow our relationships with our growers and create products that allow us to offer menus that have much more variety
- seasonal availability and logistics such as distribution. Sharing recipes is always a good thing.
- I WOULD LIKE TO GET INSTRUCTORS INVOLVED IN DEMOS BUT NEED LONG RANGE DATES I WOULD BE INTERESTED IN BEING MORE INVOLVED IN THE CONNECTICUT FOOD POLICY COUNCIL
- CT Grown Distribution

9. Please rate the following Farm-to-Chef Program services:

answered question: 27

skipped question: 0

Response	Very helpful/informative	Somewhat helpful/informative	Minimally helpful/informative	Have not used/attended	Count
Email newsletter	65.4% (17)	30.8% (8)	0.0% (0)	3.8% (1)	26
Website	59.3% (16)	11.1% (3)	7.4% (2)	22.2% (6)	27
Assistance locating product	38.5% (10)	23.1% (6)	7.7% (2)	30.8% (8)	26
Workshops/farm tours	48.1% (13)	14.8% (4)	7.4% (2)	33.3% (9)	27
Cooking demo opportunities	48.0% (12)	20.0% (5)	4.0% (1)	32.0% (8)	25
Promotional materials/activities	45.8% (11)	29.2% (7)	4.2% (1)	20.8% (5)	24

Other:

- Linda is FANTASTIC!



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10. How useful to you would be the following promotional materials bearing the Farm-to-Chef logo and related information?

answered question: 27

skipped question: 0

Response	Very useful	Somewhat useful	Minimally useful	Not sure	Count
Window decals	62.5% (15)	29.2% (7)	4.2% (1)	4.2% (1)	24
Table placards	33.3% (9)	25.9% (7)	29.6% (8)	11.1% (3)	27
Wall signage	52.0% (13)	20.0% (5)	16.0% (4)	12.0% (3)	25
Take-home brochures or hand-outs	55.6% (15)	33.3% (9)	7.4% (2)	3.7% (1)	27
Reusable market shopping bags	56.0% (14)	12.0% (3)	24.0% (6)	8.0% (2)	25
Aprons	45.8% (11)	8.3% (2)	33.3% (8)	12.5% (3)	24

Other:

- Chef Jackets for demos/etc
- use of logo on promotional material & menu
- Embroidered on chefs jackets
- t-shirts
- easy to peel off bumper stickers
- NOT FAMILIAR WITH SOME ITEMS
- Promotional Shirts

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