



Connecticut Department of Agriculture
 Dannel P. Malloy, Governor
 Steven K. Revczky, Commissioner
 Robert R. Pellegrino, Bureau Director



Marketing & Technology Bureau, (860) 713-2503
 Jessey Ina-Lee, Editor
Wednesday, March 2, 2011

NOTES from the DEPARTMENT . . .

2011 FARM-TO-CHEF ANNUAL MEETING

The fourth annual meeting of the Farm-to-Chef Program was held recently at the Saybrook Point Inn and Spa. A record 220 people had registered the week before the deadline, forcing registration to close four days early due to space limitations.

Even with a large handful of cancelations, it was standing room only when Agriculture Commissioner Steven Revczky welcomed the group. He explained why he believes it is an exciting time for agriculture. Interest in CT Grown has risen tremendously in recent years, he added, and farmers' markets and programs like Farm-to-Chef are helping to get fresh, local food onto the plates of residents throughout the state. Commissioner Revczky also talked about his own experience in agriculture, which started early in life, working on dairy and poultry farms.

Farm-to-Chef Program Manager Linda Piotrowicz then gave an update on the program, including a summary of highlights from 2010 and events planned for 2011. She passed around a sign-up sheet for a new FTC Advisory Team and one for farms interested in hosting tours in the coming spring, summer, and fall. Piotrowicz also talked about the first Farm-to-Chef Harvest Celebration Week in September 2010, and how it might be improved upon in the year ahead with increased promotion funded through a participation fee.

Next up was Saybrook Point Inn and Spa Executive Chef Carlos Cassar, who discussed his use of CT Grown in his menus. His commitment and passion are shared by Saybrook Point's owners and staff, who seek out ways to reduce the facility's impact on the environment. Green Team Leader and Marina Manager Abbie Cordere provided some details about Saybrook Point's efforts to reduce its carbon footprint and to promote sustainability throughout the entire operation. Food and Beverage Director Mitch Merron offered some additional remarks about the enthusiasm he and everyone at the facility share to be a truly green operation.

Christine Applewhite from the CT Department of Public Health's Food Protection Program then gave an update on the regulations pertaining to foods approved for foodservice use. She distributed a sample menu, pointing out descriptions of ingredients that might raise red flags in the eyes of local health inspectors. "Wild mushrooms," for example, might imply mushrooms foraged from the wild, which are not approved; however if they are really cultivated specialty mushrooms, they would be appropriate for foodservice. Chefs should keep this in mind, she explained, and choose terms carefully to avoid any undue confusion with regulatory officials.

The group speed dating exercise followed. Attendees split into 18 groups of approximately a dozen people each (groups were pre-assigned and noted on each name tag) and reported to the appropriate table for Round 1. When



the bell rang to signal the start of the round, each person introduced himself to the others in the same group. Once everyone had provided a one-sentence introduction, group members were free to ask questions and

provide more information. After six and a half minutes, the bell rang again, and people rotated clockwise or counter clockwise depending on their name tag color (red for CT Grown users, green for CT Grown providers). Those with blue name tags (others) remained stationary. The morning session of speed dating concluded after nine rounds.

Carlos Cassar returned to provide an introduction to the lunch that he FTC chefs had prepared using CT Grown ingredients, some of which were donated by FTC farms. Selections included:

- CT Shellfish Bouillabaisse (Saybrook Point Inn and Spa)
- Cato Corner Veal and Mexican Truffle Meatloaf (Saybrook Point Inn and Spa)
- Butternut Squash Bisque (Saybrook Point Inn and Spa)
- Portuguese Casserole (Chef Wayne Kregling, Brownson Country Club)
- Cheese Focaccia (Chef Daniel Chong Norwich Inn and Spa)

- Apple Crisp (Saybrook Point Inn and Spa)
- Ice cream (J. Fosters Ice Cream)
- Honey (Hill-Stead Museum)
- Dairy Products (The Farmers Cow)
- Salad Greens (Two Guys from Woodbridge Farm)
- Beet Salad (Saybrook Point Inn and Spa)
- Bibb (Saybrook Point Inn and Spa)

Attendees socialized and networked while they enjoyed the delicious food, then visited the display tables in the lobby, learning about products ranging from ice cream and cheese to marketing and PR services.



FARM-TO-CHEF CONTINUED ON PAGE 3

NORTHEAST EGG PRICES U.S.D.A.
February 28, 2010

Prices To Retailers, Sales To Volume Buyers,
USDA Grade A and Grade A, White Eggs In
Cartons, Warehouse, Cents Per Dozen

EXTRA LARGE	96-99
LARGE	94-98
MEDIUM	83-85

MIDDLESEX LIVESTOCK AUCTION

Middlefield, CT, February 28, 2010 - Live animals
brought the following average prices per cwt.:

Bob Calves:	Low	High
45-60 lbs.	18.00	25.00
61-75 lbs.	32.50	38.00
76-90 lbs.	42.00	47.50
91-105 lbs.	50.00	55.00
106 lbs. & up	60.00	65.00
Farm Calves	66.00	80.00
Started Calves	25.00	31.00
Veal Calves	82.50	115.00
Open Heifers	71.00	90.00
Beef Heifers	64.00	79.00
Feeder Steers	72.00	117.50
Beef Steers	72.00	83.00
Stock Bulls	87.50	125.00
Beef Bulls	75.00	84.00
Boars	1 @	5.00
Feeder Pigs each	40.00	75.00
Sheep each	50.00	65.00
Lambs each	50.00	135.00
Goats each	82.50	185.00
Kid Goats each	60.00	70.00
Canners	Up to	64.50
Cutters	65.00	69.00
Utility Grade Cows	70.00	75.00
Rabbits each	5.00	18.00
Chickens each	3.50	16.00
Ducks each	7.00	20.00

Provided by Middlesex Livestock Auction.

ORGANIC FRUITS AND VEGETABLES

APPLES, Fuji 88ct WA	46.25	46.25
APPLES, Gala, 88CT xfcy WA	46.75	46.75
ARRUGULA, Baby Type 12's GA	18.25	18.25
AVOCADOES 48 MX	66.25	66.25
BOK CHOY 20lb, FL	28.00	28.00
CAULIFLOWER, 12ct CA	37.75	37.75
CELERIAC, 25lb CA	25.50	25.50
CILANTRO, 30's CA	31.25	31.25
LEMONS, 140 ct CA	33.25	33.25
LETTUCE, Red Leaf 24ct CA	35.25	35.25
MESCULIN mix, 3lb CA	12.50	12.50
GREEN BEANS, bu FL	59.25	59.25
ONION, Yellow 25lb WA	20.50	20.50
PEARS, D'Anjou U.S.#1 100ct WA	50.75	50.75
PEPPER, Green bu FL	54.75	54.75
PINEAPPLE, 7c5 MX	25.75	25.75
STRAWBERRIES, 8/1lb FL	27.50	27.50
TOMATOES, Plum 25lb	34.50	34.50

NEW HOLLAND LIVESTOCK AUCTION
MONDAY, February 28, 2010

Bulk/	High/	Low Dressing
SLAUGHTER COWS:		
Breakers	75-80% lean	
	62.00-66.00	67.00-68.00 59.00-62.00
Boners	80-85% lean	
	59.00-62.50	64.00-66.50

FRESH FRUITS & VEGETABLES

NEW ENGLAND GROWN

APPLE CIDER, 4-one gallon	18.00	18.00
APPLE CIDER, 9 half-gallons	20.00	20.00
APPLES, Empire 80ct, xfcy	20.00	22.00
APPLES, Macintosh US#1 96ct	13.00	13.00
APPLES, Red Delicious, 12/3lb, xfcy	18.00	18.00
BEAN SPROUTS, 10lb film	4.50	5.00
LETTUCE, Boston, Greenhouse 12/4oz	14.00	16.00
POTATOES, Round white 10lb bag loose	2.00	2.40
POTATOES, Russet, 10/5lb	10.00	11.00
TOMATOES, Cherry 5lb flat, on vine	12.00	12.00
TOMATOES, Greenhouse 15lb flat	34.00	34.00

SHIPPED IN

ARUGULA, 2lb bag AZ	15.00	15.00
ASPARAGUS, 11lb lge MX	22.00	23.00
BEANS, Green Handpick 30lb FL	16.00	18.00
BLACKBERRIES, 12/6oz MX	18.00	22.00
BLUEBERRIES, 12/1 pt CHILE	26.00	30.00
BROCCOLI, 14ct FL	14.00	16.00
CABBAGE, Green med 50lb GA	18.00	20.00
CABBAGE, Nappa 50LB FL	20.00	22.00
COCONUTS, Water 40lb FL	16.00	16.00
CORN, 4 1/2dz FL	24.00	25.00
CUCUMBERS, 1 1/9bu med MX	36.00	40.00
DATES, 11lb exfcy lge CA	55.00	55.00
EGGPLANT, Indian 35lb med HD	48.00	48.00
LEEKS, 12's SC	20.00	20.00
LEMON GRASS, 30lb CA	70.00	70.00
LETTUCE, Red leaf 24ct AZ	34.00	40.00
NECTARINES, 2-layer 40's CHILE	21.00	22.00
ONION, RED, 25lb med NY	7.00	8.00
PEAS, Sugar Snap 10lb GU	15.00	18.00
PEACHES, 40ct CHILE	15.00	19.00
PEPPER, Cubanelles, 1 1/9bu, lge FL	28.00	34.00
PEPPER, Green bell, 1-1/9bu xl FL	34.00	38.00
RASPBERRIES, 12/6oz lge CA	27.00	30.00
RHUBARB, 15lb Greenhouse WA	45.00	45.00
SQUASH, Green 1/2bu med FL	36.00	40.00
STRAWBERRIES, 8/1lb FL	16.00	16.00

Above quotations are based on Boston Terminal Prices

Lean	85-90% lean	130-150 lbs	162.00-176.00
	56.00-60.00	51.00-55.50	
SLAUGHTER BULLS: Yield Grade 1			
	1395-1880 lbs	79.00-81.00	
Bullocks: 1025-1385 lbs		80.00-85.00	
CALVES: All prices per cwt.			
Holstein Bull Calves: Number 1			
	95-120 lbs	110.00-120.00	
	80-90 lbs	95.00-105.00	
Number 2	95-115 lbs	90.00-110.00	
	80-90 lbs	65.00-85.00	
Holstein Heifers: Number 1			
	85-105 lbs	155.00-190.00	
SLAUGHTER LAMBS: Non-Traditional Markets:			
Woolled & Shorn Choice and Prime 2-3			
	40-60 lbs	262.00-285.00	
	60-80 lbs	240.00-260.00	
	80-90 lbs	232.00-247.00	
	90-110 lbs	230.00-244.00	
	110-130 lbs	228.00-243.00	
	130-150 lbs	209.00-226.00	
Woolled & Shorn Choice 2-3			
	40-50 lbs	235.00-250.00	
	60-80 lbs	205.00-233.00	
	90-110 lbs	191.00-205.00	
	110-130lbs	180.00-187.00	

METROPOLITAN AREA U.S.D.A.

NEW YORK PRICES WHITE EGGS TO RETAILERS

For 1 dozen,
Grade A eggs on:
February 28, 2010

EXTRA LARGE	101-105
LARGE	99-103
MEDIUM	88-92

Above quotations based on
CARTON sales to retailers.



PENNSYLVANIA WEEKLY HAY REPORT

Week ending February 26, 2010
Hay and Straw Market for Eastern
Pennsylvania. All hay prices paid
by dealers at the farm and per ton.

	Premium
Alfalfa	175.00-215.00
Mixed Hay	160.00-215.00
Timothy	140.00-160.00
	Good
Alfalfa	150.00-175.00
Mixed Hay	130.00-160.00
Timothy	120.00-140.00
	Fair
Alfalfa	100.00-150.00
Mixed Hay	100.00-130.00

130-150 lbs	162.00-176.00
SLAUGHTER EWES: Good 2-3: Medium Flesh	
120-160 lbs	118.00-132.00
160-200 lbs	114.00-129.00
SLAUGHTER EWES Utility 1-2: Thin Flesh	
120-160 lbs	92.00-107.00
160-200 lbs	86.00-101.00
SLAUGHTER GOATS: All goats are Selection 1, sold by the head, on estimated weights.	
Kids: 40-60 lbs	119.00-148.00
60-80 lbs	144.00-176.00
80-90 lbs	164.00-178.00
Nannies/Does:	
80-130 lbs	136.00-150.00
Bucks/Billies: 100-150 lbs	179.00-194.00
150 250 lbs	188.00-204.00

NEW HOLLAND, PA HOG AUCTION

Mon February 28, 2010 - Hogs sold by actual
weights, prices quoted by hundred weight.

49-54	220-270 lbs	69.00-72.00
	270-300 lbs	68.00-73.00
45-49	300-400 lbs	53.00-58.00
Sows: US 1-3	300-500 lbs	49.00-53.00
	500-700 lbs	52.00-56.00
Boars:	300-800 lbs	38.00-40.00

ADVERTISEMENTS

FOR SALE

1-R. CT. Christmas Tree Growers, CT. Sheep Breeders and CT. Beekeepers Associations Special Insurance Packages available through Blumenthal/Donahue Insurance Agency--Toll Free 1-800-554-8049, 1-877-267-8323, 1-888-526-8815, ddonahue01@comcast.net or www.hobbyfarmusa.com.. Farm Commercial Auto Coverage now available.

2-R. Farm Insurance for all types of farming at very competitive rates. 1-800-554-8049, 1-877-267-8323, ddonahue01@comcast.net or www.hobbyfarmusa.com., Blumenthal/Donahue Insurance Agency. Farm Commercial Auto Coverage now available.

4-R. Gallagher High Tensile and portable electric fencing for farms, deer control, gardens. Sonpal's Power Fence 860-491-2290.

6-R. Packaging for egg sales. New egg cartons, flats, egg cases, 30 doz and 15 doz. Polinsky Farm 860-376-2227.

9-R. Rough sawn lumber, fence boards, trailer planks, tomato stakes, custom and portable sawing 203-788-2430.

11-R. Hay – excellent 1st cut, plastic wrapped round bales \$40. 860-886-0716.

29-R. Honeybees for sale, 3lb packages mid-April, Riverside Apiaries 860-295-8972.

33-R. Premium mulches. Natural, dark brown, black and vibrant colors. Call for pricing, orders and delivery. Contact Charles Leigus (860) 301-0673.

34-R. First cut hay, June cut square bales \$4.50 each p.u. 203-265-4588.

41-R. 48' storage or road trailers, roll up door, good for hay, good shape. \$1,000. ea. del available. Ford LN9000 tandem tractor, cummins diesel, 9 speed, \$4,000. Hereford 3 yrs. old bred to club calf due end of Jan. \$1,000. Hay square bales 1st cut 4.50 & 2nd 5.50 p.u. 860-537-1974.

45-R. Small Brothers 2x6 SS evaporator with steam hood \$1,650. 2x4 SS flat pan \$450. Farmall H for parts. Hay for sale. Call 203-484-0664 or 203-464-9647.

47. Highland bull calf, 6 months, light brown, registered, docile, compact confirmation, probably mature 1600 pounds, keeping the heritage in Highland, FFA & 4-H discount with proof of membership. 860-423-4995.

50-R. Heritage turkeys: 6 Bouron Reds (3 toms, 3 hens), and Narragansett tom for sale. \$30 each or \$150 for all. New Milford, 203-770-3997.

51-R. Golden Jubilee 1953 Ford tractor carburetor and drawbar. Also, 6 volt generator and drawer for 2N 9N Ford tractor. Also, for Pices 01 Angle Iron and steel. Please call 860-653-0491.

52. Jersey heifer born 1/25 Sire: Vermeer \$300. Good 4h animal. Two calf hutches \$50 each. Evenings 860-355-2962.

53-R. International 4-row corn planter, clean and good condition with fertilizer. \$1,000. 860-949-2434

54-R. Four Angus feeder heifers for sale. Pail trained. Approx. 700 pounds. \$1.00 per pound. 860-824-4902.

55-R. Five-year-old Angus/Hereford cow due to calve in March. Bred to Angus. Very nice confirmation, excellent milk, great momma. \$1,100. 860-824-4902.

57-R. 2008 Massey Ferguson GC2300 24 hours, hydrostatic, 4WD, 23 HP Diesel 60" Midmount mower, 3pt hitch, mid and rear PTO, Turf tires, manufacturer's warranty to 3/2012 - \$10,500. James Fazzone 203-250-6677.

WANTED

46-R. Used tobacco netting wanted. Used 3/4" PVC water pipe. Call 860-265-3738. Leave message.

56-R. Help Wanted, Custom Spray Applicator. Full time. Crop Production Services, Broad Brook, 860-623-2694

MISCELLANEOUS

7-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.

48. Northeast Highland Cattle Association's Spring Gathering, May 21, 2011, Goshen, New Hampshire, Save the date! info? highlandcattle.org/nehca or 860-423-4995

FARM-TO-CHEF CONTINUED FROM PAGE 1

The Northeast Organic Farming Association of Connecticut's Executive Director, Bill Duesing, gave a talk immediately following lunch, explaining what the term "organic" means. Bill went into detail about products that are prohibited from use in organic cultivation, as well as the overall holistic approach of organic farming. Attendees gained a clearer understanding of terminology and the importance of using it correctly when describing products and ingredients.

The afternoon session of speed dating followed, with another nine rounds of introductions, exchanging of contact information, and other networking.

Linda Piotrowicz then presented awards to Farm-to-Chef members for outstanding achievements in 2010. These awards included:

Top CT Grown Producers Selling to Commercial Users in 2010 (of those reporting, in alphabetical order):

- The Farmers Cow
- Urban Oaks Organic Farm

Top Commercial Buyers of CT Grown in 2010 (of those reporting, in alphabetical order):

- Avon Old Farms Hotel
- Bon Appetit at Wesleyan
- The Copper Beech Inn
- Dinners at the Farm
- Max's Oyster Bar
- UConn

Farm-to -Chef Merit Badges:

• Michelle Paulson of Dinners at the Farm and River Tavern, for her awesome expertise and inexhaustible effort as the 2010 FTC Week Independent Marketing Committee.

• Carlos Cassar of Saybrook Point Inn and Spa, for his fearlessness in taking on the challenge of hosting this meeting, and for pulling it off beautifully, despite about 75 more people than originally anticipated.

Over 50 items generously donated by attendees were raffled off as the last activity of the day. The prizes were diverse and included goodies such as

- Pastries made by students at Lincoln Culinary Institute
- Assorted pints of ice cream by J. Foster Ice Cream
- A handmade basket by Marilyn's Baskets/Wayne's Organic Garden
- Arrangements of roses and lilies from Roses for Autism
- All About Food by Priscilla Martel
- A \$25 gift certificate from the Billing's Forge Winter Farmers' Market

- Spa robe from the Spa at Norwich Inn
- Clean Start by Terry Walters
- Spa services from the Saybrook Point Inn and Spa
- An overnight stay at the Saybrook Point Inn and Spa

A follow-up survey was sent to attendees after the meeting to obtain feedback that will be used to improve future meetings. Highlights of the survey follow.

53 percent of respondents indicated this was their first FTC annual meeting, while the other 47 percent had attended at least one other FTC annual meeting.

42 percent of respondents were CT Grown providers (green name tag), 32 percent were CT Grown commercial users (red tags), and 26 percent were others (blue tags).

Regarding how productive/valuable/worthwhile they found the meeting overall, 52 percent of respondents said "very much", while 39 percent said "pretty much." (Other choices included "somewhat", "a little", and "not at all".)

92 percent of respondents said they would be "very likely" to recommend the Farm-to-Chef Program to a CT Grown provider, while 91 percent said they would be "very likely" to recommend the program to a commercial user of CT Grown products.

Regarding the speed dating exercise, 67 percent of respondents said it was "very" useful; 70 percent said it was "very" fun and interesting; and 72 percent said they were "very" likely to follow up with people they had met during the exercise. (Other choices were "somewhat" and "not at all".)

FARM-TO-CHEF CONTINUED ON PAGE 4

FARM-TO-CHEF CONTINUED FROM PAGE 3

61 respondents provided a comment about one or more important/valuable things they learned at the meeting. Some of the comment received:

- I had been curious about the new regulations regarding poultry inspections. Making the connections/contacts is invaluable.
- There are plenty of opportunities for growing farm and food related businesses, but finding or identifying them is all about networking and building personal relationships. Attending events such as this Annual Meeting is very important.
- Met people that I did not know, made good contacts, (have already been contacted by some).
- Gained some contacts who need vegetables I grow. Found someone who can help in a hydroponic venture. Saw a lawyer who may be helpful.
- The ability to begin the networking process with several available growers in one day.

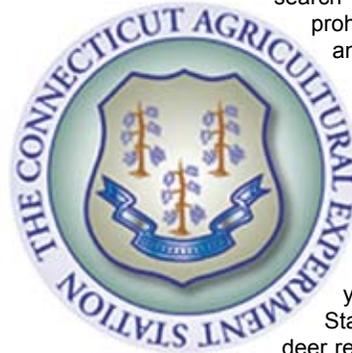
56 respondents provided an answer to "What else would you like to tell us?" An assortment of these unedited comments are included below, along with some responses from the FTC Program.

- Truly enjoyed all the presentations/speakers, the food and the locations - Kudos!
- The Saybrook Spa Inn was a nice location. Really appreciated their going of green and sharing how to diversify. Inspired to reduce footprint of energy use.
- Keep up the great efforts to connect producers and users, and the education on things both sides need to know.
- Was good to put a face on the farmers/business I have worked with but not meet
- Wonderful meeting, as usual...and the weather was with us this time! "Speed dating" was very well organized and managed to move a very large group of people in a somewhat orderly fashion. Not an easy feat!

FTC thanks Carlos Cassar and the entire team at The Saybrook Point Inn and Spa; Commissioner Steven Reviczky; Christine Applewhite; Bill Duesing; everyone who attended; and all those who generously donated their time, products, and services to make this meeting the most heavily attended and most successful to date.

EFFECTIVENESS OF HOME BREWED DEER REPELLENTS IN CONNECTICUT

The Connecticut Agricultural Experiment Station is continuing its research into the effectiveness of repellents to prohibit deer browsing on agricultural crops and homeowners' landscape plantings and gardens in Connecticut.



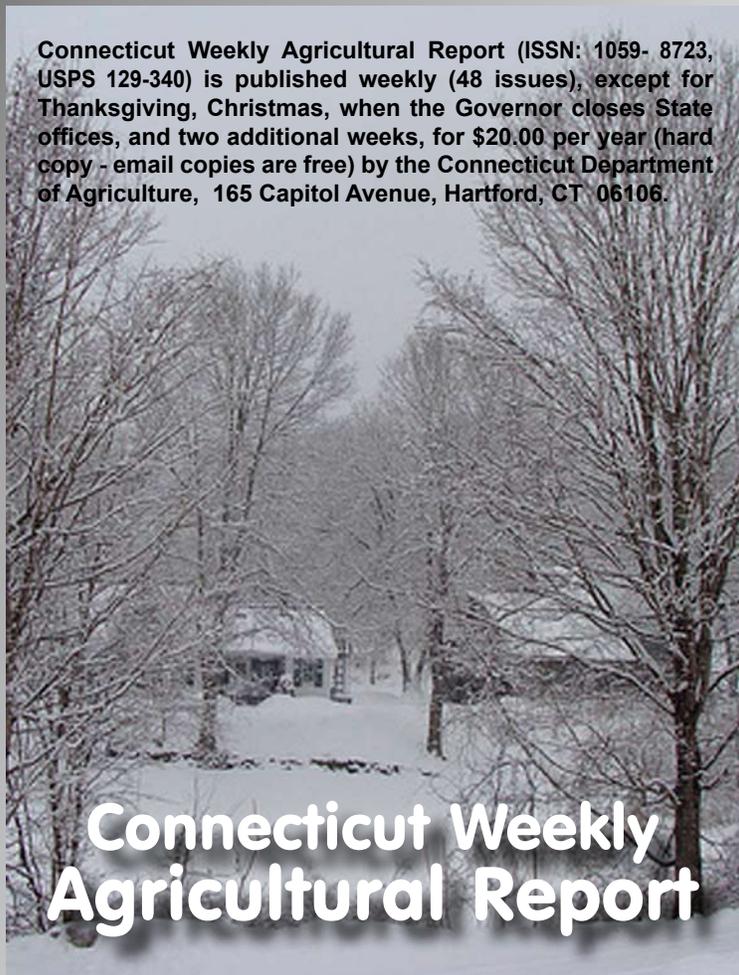
Do you have a home-brewed deer repellent you think works well?

The Experiment Station is soliciting unique, effective "home remedy" deer repellents to evaluate alongside commercially available repellents. If your home remedy is selected and you are willing to assist, the Experiment Station will recreate your home made deer repellent solution and treat test plants in research plots. Each remedy will then be evaluated and rated for effectiveness of the treatments.

Please follow this link to a solicitation survey form <https://www.surveymonkey.com/s/HomeBrewedDeerRepellents>. Please fill out the survey as completely as possible, make sure to describe the remedy you use in full detail.

Please feel free to e-mail Michael Short, Agricultural Research Technician, Dept. of Forestry & Horticulture, The Connecticut Agricultural Experiment Station with any comments or questions at michael.short@ct.gov

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|----------------------------------|---------------------------|------------------------|
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