



Agricultural Report

Connecticut Department of Agriculture

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F. Philip Prelli, Commissioner
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Marketing & Technology Bureau, (860) 713-2503

Jessey Ina-Lee, Editor

Wednesday, October 28, 2009

NOTES from the DEPARTMENT . . .

FARM-TO-CHEF PROGRAM'S 2009 WORKSHOP SPOTLIGHTS CT GROWN BEEF

by Linda Piotrowicz, Agricultural Marketing Representative

Clear, sunny skies, colorful fall foliage, and brisk autumn air set the stage for the October 14, 2009 Farm-to-Chef workshop at Stuart Family Farm in Bridgewater. The event attracted a total of 47 registrants (some last-minute illnesses and other emergencies reduced the actual number of attendees). Participants included culinary professionals from restaurants, private clubs, colleges and universities, healthcare facilities, and retail markets.

The day began with an interesting and information-packed talk by farm owners Bill and Deb Stuart, who raise grass-fed beef cattle, pigs, and chickens. Their farm was started in 1926 by Henry Stuart, and now is home to approximately 150 head of cattle and 500 acres of preserved land in Bridgewater and Roxbury.

The Stuarts discussed their philosophy of raising animals in a way that is consistent with their natural habitat, thus ensuring the health and welfare of the animals, the farm's customers, and the environment. The farm has been Animal-Welfare Approved as a result of its diligent use of sound and humane animal husbandry practices.

Bill and Deb explained how a diet of grasses and native plants promotes an ideal pH and healthy environment inside the animal's gastrointestinal tract. This naturally discourages the E. coli that is problematic in grain-fed cattle and requires frequent use of antibiotics. Because the animals at Stuart Family Farm are naturally healthier from their grass diet, these regular medications are unnecessary.

While many consumers think that grass-fed beef has a tougher, leaner, and chewier texture than grain-fed beef, Bill told the group that the texture and marbling of the beef actually is dependent upon the animal's genetics. The Stuarts have done extensive research and even use ultrasound in the selection of bloodlines that produce what they believe is the highest-quality meat available. Their herd includes Hereford, Red Angus, and Black Angus cattle that are able to easily convert grass into delicious beef. The farm has improved its herd through the purchase and use of two breeding bulls from Pharo Cattle Company in Colorado, considered by many to be the leading supplier of grass-fed bulls in the country.

Cattle on the farm are allowed to roam and eat at will in pastures of native flora. The Stuarts do not introduce non-native grasses or legumes such as alfalfa, preferring to work in harmony with Mother Nature to the greatest possible extent. Other fields on the farm are used to grow hay, which is cut and rolled into giant bales that are fed during the winter and, if necessary, when grazing conditions are poor, such as during the heat of summer, when grass tends to go dormant.

Genetics come into play once again in determining when an animal is ready for market. The Stuarts used to calve at various times of the year, but learned through experience that different animals naturally mature at different rates, so now they calve only in the spring and let Mother Nature take care of providing mature animals throughout the year.

When ready, Bill trailers the animals to a USDA-inspected processing facility in New York State, where they are slaughtered and hung for two weeks. Some producers hang carcasses for up to a month, but the Stuarts believe that a two-week period results in the highest quality. The meat is then cut, packaged, and frozen.

Bill picks the meat up in his refrigerated truck and brings it back to the farm, where it is sold at the farm stand. He also delivers it to his many residential and commercial customers around the state. While all that driving requires significant time and effort, Bill prefers a direct, one-on-one relationship with his processor and his customers, which he feels allows him to provide the best care for the animal, the highest quality product, and the best customer service possible.

Total cost to process an animal, including transportation, is approximately \$550-600. For every 1,000 pounds of live animal, about 400 pounds of meat is recovered. A discussion began about the feasibility of a mobile processing facility, which has been suggested by some in the state as a possible solution to the inconvenience and high cost of having animals processed at the few and distant USDA-inspected facilities in the Northeast. Concerns were raised about such a mobile unit, including purchase and operational costs, waste disposal, biosecurity, and liability.

After the discussion, The Stuarts took attendees on a tour of the farm. Participants viewed the barn, the handling area, giant hay bales, friendly pigs, and chickens freely roaming and pecking insects, before boarding a tractor-drawn wagon, which took the group out to one of the large pastures. Bill parked among the grazing cattle, talked more about the breeding lines of the animals, and introduced a 2,200 Black Angus bull, who clearly was

MORE FARM-TO-CHEF ON PAGE 4

IMPORTANT NOTICE!

Producers of milk for pasteurization are reminded that to be eligible for the Dairy Sustainability Grant they must complete and send in an Agency Vendor form, W-9, SEEC form 10 and complete an energy audit. The forms and instructions are available on our website at <http://www.ct.gov/doag/cwp/view.asp?a=1366&q=445230>. Milk Producers who produced milk in 2009 but are currently out of business do not need to complete the energy audit.

NORTHEAST EGG PRICES U.S.D.A.

October 26, 2009

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

EXTRA LARGE	103-107
LARGE	101-105
MEDIUM	81-87

MIDDLESEX LIVESTOCK AUCTION

Middlefield, CT, October 26, 2009

Live animals brought the following average prices
per cwt.:

	Low	High
Bob Calves:		
45-60 lbs.	12.00	18.00
61-75 lbs.	20.00	22.00
76-90 lbs.	24.00	38.00
91-105 lbs.	30.00	36.00
106 lbs. & up	39.00	42.50
Farm Calves	45.00	60.00
Started Calves	22.00	25.00
Veal Calves	55.00	100.00
Open Heifers	60.00	70.00
Beef Heifers	42.00	50.00
Feeder Steers	62.50	75.00
Beef Steers	44.00	59.50
Stock Bulls	45.00	95.00
Beef Bulls	44.00	51.50
Feeder Pigs each	7 @	30.00
Sheep each	30.00	155.00
Lambs each	40.00	155.00
Goats each	65.00	145.00
Kid Goats each	No	200.00
Canners	Up to	41.50
Cutters	42.00	47.00
Utility Grade Cows	48.50	50.00
Rabbits each	5.00	15.00
Chickens each	4.00	14.00
Ducks each	6.00	15.00

Provided by Middlesex Livestock Auction.

NEW HOLLAND LIVESTOCK AUCTION

MONDAY, October 26, 2009

Bulk /High/ Low Dressing

SLAUGHTER COWS:

Breakers	75-80% lean	
44.00-48.00	49.50-50.00	40.75-44.00
Boners	80-85% lean	
42.50-46.00	46.75-48.75	39.50-42.00
Lean	85-90% lean	
39.50-44.50	44.00-45.75	34.00-39.00

SLAUGHTER BULLS: Yield Grade 1

910-1830 lbs	55.00-58.50
2040-2450 lbs	53.25-56.75

Bullocks: 865-1475 lbs 62.00-66.50

SLAUGHTER LAMBS: Woolled & Shorn

Choice and Prime 2-3

40-50 lbs	132.00-140.00
50-60 lbs	128.00-138.00
60-70 lbs	125.00-136.00
70-80 lbs	118.00-126.00
80-90 lbs	108.00-122.00
90-110 lbs	100.00-116.00
110-130 lbs	96.00-110.00
130-150 lbs	90.00-104.00
Choice 2-3 50-60 lbs	110.00-120.00
60-70 lbs	102.00-114.00
70-80 lbs	100.00-112.00

FRESH FRUITS & VEGETABLES

NEW ENGLAND GROWN

APPLE CIDER, 4/1-gal	12.00	13.00
APPLE/PEAR, Hosui, 18ct	9.00	9.00
APPLES, Cortland Fcy 3" min bu	18.00	20.00
APPLES, Empire bu 2-1/2 up no grade	15.00	16.00
APPLES, Gala 100 ct exfcy	24.00	25.00
APPLES, Golden Delicious bu 2-1/2min fcy	19.00	21.00
APPLES, Honeycrisp US#1 72ct	25.00	26.00
APPLES, Macoun, 96, exfcy	28.00	30.00
APPLES, McIntosh ex fcy 96ct	24.00	25.00
APPLES, McIntosh, 140ct US#1	14.00	14.00
APPLES, McIntosh 8/5lb totes 2-1/2 min fcy	19.00	21.00
BEETS, Carton-bunched 24ct	15.00	16.00
BROCCOLI, 20 lbs	12.00	13.00
CABBAGE, Green 1-3/4bu box	8.00	8.00
CABBAGE, Nappa 1-3/4bu box	12.00	12.00
CABBAGE, Red 1-3/4bu box	10.00	10.00
CABBAGE, Savoy 1-3/4bu box	10.00	10.00
CORN, Ornamental mini 20-3's	20.00	20.00
CORN, Ornamental strawberry 20-3's	20.00	20.00
CRANBERRIES, 24/12's	33.00	35.00
GOURDS, Shellacked 1/2bu	13.00	15.00
GREENS, Collard 12-16's Crates	11.00	11.00
KALE, 12-16's	11.00	11.00
PARSNIPS, 25lb	22.00	22.00
PARSNIPS, 18 - 1lb	21.00	22.00
PEARS, Seckel 1/2 bu 2' min	18.00	20.00
PEARS, Bosc 4/5bu 2-5/8 min	18.50	19.00
POTATOES, Chef 50lb	11.00	12.00
POTATOES, Round white 10lb sz A	1.75	1.75
PUMPKINS, Miniature 1/2 bu	13.00	14.00
PUMPKINS, Sugar 1-1/9 bu	13.00	14.00
SQUASH, Acorn 1-1/9 bu lge	13.00	14.00
SQUASH, Buttercup 1-1/9bu	14.00	15.00
SQUASH, Butternut 1-1/9 bu lge	13.00	14.00
SQUASH, Spaghetti 1-1/9 bu med	14.00	14.00
SQUASH, Butternut organic 40lb	30.00	30.00
TOMATOES, 8 qt med	15.00	15.00

Above quotations are based on Boston Terminal Prices

80-90 lbs	96.00-110.00
90-110 lbs	90.00-104.00
Good 1-2 50-60 lbs	94.00-102.00
80-90 lbs	78.00-92.00
SLAUGHTER EWES: Good 2-3: Medium Flesh	
120-160 lbs	36.00-50.00
160-200 lbs	30.00-46.00
200-300 lbs	25.00-38.00
Nannies/Does:	
80-130 lbs	50.00-64.00
130-180 lbs	62.00-78.00
Bucks/Billies: 100-150 lbs	128.00-146.00
150-250 lbs	138.00-160.00

NEW HOLLAND, PA HOG AUCTION

Mon October 26, 2009 - Hogs sold by actual
weights, prices quoted by hundred weight.

Percent Lean	Weight	Price
49-54	220-270 lbs	37.00-40.00
	270-300 lbs	36.50-40.50
	300-350 lbs	38.50-40.00
45-49	220-270 lbs	32.50-36.50
	270-300 lbs	32.50-34.75
Sows: US 1-3	300-500 lbs	25.00-30.00
	500-700 lbs	30.50-35.00
Boars:	300-700 lbs	5.00-7.00

METROPOLITAN AREA U.S.D.A.

NEW YORK PRICES

WHITE EGGS

TO RETAILERS

For 1 dozen,

Grade A eggs on:

October 26, 2009

EXTRA LARGE	112-118
LARGE	110-114
MEDIUM	90-94

Above quotations based on
CARTON sales to retailers.

NEW BEDFORD

WHALING CITY SEAFOOD

DISPLAY AUCTION

FISH LANDINGS & PRICES IN

1,000 LBS & \$/CWT

DATE 10/27/09 - PRICES

INCLUDE DEALERS FEES - 1/0

MEANS LESS THAN 100 POUND

SPECIES	LBS	MIN	HIGH
HADDOCK	2.5	116	127
HADDOCK SCR D	14.2	82	92
YELLOWTAIL LGE	4.4	152	169
SM	0.3	150	183
LEMONSOLE GEO	0.2	273	277
LGE GEO BB MIXD	11.2	163	178
MIXED GEO BB	11.5	167	177
SML SHOAL FLDR1/	0.0	162	162
MONKTAIL LGE	1.0	363	455
SML	0.2	262	313
SKATE WINGS	24.5	59	102
MONK LIVERS	0.2	700	700

BOSTON

WHALING CITY SEAFOOD

DISPLAY AUCTION

FISH LANDINGS & PRICES IN

1,000 LBS & \$/CWT DATE 10/27/09

PRICES INCLUDE DEALERS FEES

SPECIES	LBS	MIN	HIGH
COD LGE	0.2	278	306
MKT	1.1	196	213
SCR D	0.2	171	191
MIXED	0.1	117	117
GILLNET LGE COD	0.3	226	258
MKT	0.8	181	193
HADDOCK 1/	0.0	150	161
HADDOCK SCR D	1.8	103	103
POLLOCK LGE	2.4	91	98
MEDIUM	1.2	91	93
MIXED	0.4	58	61
WOLF	0.0	200	200
HAKE LGE	0.2	131	136
MED	0.0	108	108
SML	0.0	41	41
MIXED	0.0	36	36
OCN PRCH	0.0	70	70
DABS LGE	0.0	166	166
MED	0.0	166	166
SML	0.0	137	137
SHOAL FLDR SML	0.0	166	166
GREYSOLE LGE	0.0	366	366
MED	0.0	281	281
SML	0.0	257	257
MONKTAIL LGE	0.4	451	507

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, 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.

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

99-R. Battery powered price computing scales with state compliance, battery powered cash registers, 60-pound pumpkin scale \$348. Please call 1-800-403-5919.

116-R. Hay for sale – off meadow in Lebanon. Round bales \$45. Call 860-886-0716.

149-R. Round bales 40"x54" approximately 600 lbs. Real nice mix of Timothy and Orchard grass. Call Steve 860-729-6408 in East Windsor.

173-R. Christmas greens, balsam wreaths, several varieties of roping, kissing balls. Samples gladly shown. We deliver. 203-457-1344.

175-R. Spring straw for sale, bright and golden, weed and seed free - \$5.00 per bale. 860-668-5330.

186-R. Four Llamas for Sale- One Black and white, One Black, both 3 years old, in excellent condition, both have long Fiber. Two more, llamas, both with brown medium fiber. Both 13 years old. One in excellent condition, one a little lame, but OK. All 4 castrated. Price for all four, \$800.00. Westview Farm, Monroe, Ct.. Bernie @ 203-880-6814

187-R. Hay 4x5 round bales \$50. p.u., square bales 1st & 2nd cut. Beef steer Hereford 1 yr. old \$500. Hereford heifer spring calf \$450. Goats. 1,500 gal. insulated stainless body. Call 860-537-1974.

188. Registered polled Hereford bred cow-calf combinations, feeder steers and heifers, 3 year old registered Hereford bull with low birth weight and high intramuscular fat. Grand View Farm (860) 485-5720. lucasleslie40@hotmail.com.

192-R. 400 bales of second cutting hay - \$5 per bale. Call 860-274-8159 or cell 203-206-1344.

193. Tractor IH 140, starts and runs well. Tires have age cracks but good - \$1,850. Preston 860-889-0598.

194-R. Registered yearling Hereford bulls for sale, halter broke, performance bred. Old Beech Farm 860-693-2052.

195. Farmall Cub plow \$150., Farmall C/SC axel clamps \$35/pr., Garber Cyclone seeder \$85, JD tow behind disc harrow \$75. Call for information at 860-828-6460.

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.

8-R. Horse properties, Farms and Land. Ralph's the man specializing in all types of Real Estate. With a lifetime of agricultural and business experience he is the best choice to represent both buyers and sellers and make your dreams come true. Call Ralph Winn with Century 21 Alaimo & Corrado at (860) 648-6902 or www.winwithWINN.com.

181-R. Unique Farm Lease Opportunity in Glastonbury, CT: Centrally located 140 acre farm with 40 acres tillable (currently in hay). Many possibilities...hay, vegetables or use for livestock or a horse farm. Property includes 29,000 s.f. indoor riding ring, 2 buildings with 28 horse stalls, lots of indoor storage for hay and equipment, tack room, outdoor riding ring, fenced turn out areas, electric fence, heated outdoor water stations, well, electricity and much more! Well maintained property. Will consider long and short term lease proposals. For more information, visit www.glastonbury-ct.gov, select "Town departments G-P", select "Purchasing", select "Solicitations & Addendums", select "RPGL-2010-17 Winter Hill Farm Property Lease". Optional site visit: November 10, 2009, 11:00 a.m. at the site. Proposals due: December 10, 2009 by 11:00 A.M. EST. Unique lease opportunity- don't miss it! Check it out!

EMPOWERING BEGINNING WOMEN FARMERS THROUGH WHOLE FARM PLANNING

Holistic Management International has been funded through the USDA's Beginning Farmer Grant to teach beginning women farmers the tools of whole farm planning. Groups are forming in New Hampshire, Vermont, Connecticut, Maine, Massachusetts, and New York. Classes will begin in December 2009. Participants must attend the 6 sessions that will take place over the winter of 2010 and 4 farm tours that will take place during the spring and fall of 2010. Each session will be on a Saturday and last 7 hours. There will be farm mentors also available.

If you are a woman farmer who has been farming less than 10 years, or if you would like to participate as a farmer mentor, please contact your state coordinator.

In Connecticut, for more information or an application for the Beginning Women Farmers Program, email bill@ctnofa.org, visit www.ctnofa.org/Beginning-women-farmers.html or call 203 888-5146.

GET YOUR FARM ON THE JOHN DEERE CALENDAR

Hellman, the firm that produces the official John Deere calendar each year, is preparing for next year's calendar. They are looking for help finding potential farms and ranches to feature in the 2011 calendar.

The 2011 calendar theme is "Generations to Come", where they will showcase farms and ranches that have been kept in the family from generation to generation. They are looking for farms that have been in the family for three or more generations and hope to stay in the family for years to come. These families should be located in a picturesque or unique location and currently use newer John Deere ag equipment.

To be considered, families should send snapshots of their farm or ranch, preferably taken around sunrise or sunset, along with photos of the current owners and their extended families. Families could also include snapshots of previous generations and anything they feel is noteworthy about their family farm.

If you meet these criteria, contact, Kallee Martins, Hellman, 319-234-7055 ext. 147 or email at k.martins@hellman.com

MIDDLESEX LIVESTOCK AUCTION



488 Cherry Hill Rd.
Middlefield, Ct. 06455

Fall Feeder Cattle Auction
Sat. Oct 24, 2009 @ 11:00 Am

This sale consists of all sizes, breeds & gender of beef cattle! It is open to the public to both buy & sell. It is focused on the Farmer to get the best prices for their feeder cattle and for the buyer to get the best quality to raise or show.

Accepting Consignments On

Friday Oct 23, 2009 From 10:00 Am To 6:00 Pm &
Sat. Oct. 24, From 7:00 Am To 11:00 Am
With Sale Starting Promptly At 11:00 Am

Cattle Will Be Fed And Watered For No Extra Cost!

Terms Of Sale --- Cash Or Check,
Mastercard & Visa -W/2% Surcharge

For More Information Call: Lisa Scirpo 860-883-5828
Sale Barn 860-349-3204; Res. 860-346-8550
www.auctionzip.com; Email --sscirpo35@comcast.net

LUNCH ROOM OPEN!

MORE FARM-TO-CHEF ON PAGE 4

the ruler of the pasture. Although the majestic animal seemed friendly and docile enough at the time, Deb and Bill told some amusing but thought-provoking stories of people who tried, unsuccessfully, to intimidate the bull.

After the tour, a demonstration was given by Jason Tarzia of Tarzia Meat Packing Company in New Milford. Currently, Jason's facility processes livestock on a custom basis only, but he is working to complete renovations that would result in a USDA-inspected facility for many types of animals, including beef, pork, goat, and chickens.

The demonstration began with a whole arm chuck. Jason advised the group not to discount the chuck because, in his opinion, it contained the most flavorful meat of the animal. "Give me a chuck over a tenderloin any day!" he exclaimed.

Using only a butchering knife, Jason skillfully transformed the large slab of meat into an assortment of desirable steaks and chops that had most of the audience's mouths watering and asking when lunch would be served. Attendees enjoyed a comfortable two-way exchange with Jason the entire time, asking questions, learning much, and receiving pointers from the expert. The subject of a mobile processing facility again was raised. Jason wondered why such a push was being made for a new mobile unit when his facility was nearly complete and would serve the entire state at what he believed would be a lower cost and without any of the concerns raised in the previous discussion about such a unit. Many heads nodded in agreement.

The group moved 10 yards to the next demonstration table to hear from Kathy Smith of the Farmer's Cow. Kathy happily announced that the much-anticipated Fresh Connecticut Heavy Cream would be available on November 1, expanding the Farmer's Cow product line of Fresh Connecticut Milk, half-and-half, and seasonal beverages. Also coming in the months ahead would be local ice cream made with a base specially formulated just for the Farmer's Cow.

Chef Anne Gallagher from Anne Gallagher Catering and the Plow to Plate Program next addressed the group, introducing Chef Carol Byer-

Alcorace from New Morning Natural and Organic. Anne and Carol lovingly described their relationship with the Stuart family and the use of Stuart Family Farm meat in their cooking. In addition to lauding the quality and flavor of the meat, both chefs emphasized the importance and value of the close, direct relationship and exceptional customer service they receive from the Stuarts.

Anne and Carol presented the lunch buffet they had prepared with CT Grown products from Bridgewater, New Milford, and the surrounding area. The impressive spread included a field green salad, roasted seasonal vegetables, quinoa salad, short ribs from Stuart Family Farm, and fresh apple cobbler made by New Milford Hospital Dining Services and topped with from-scratch ice cream and Gator Granola made by the Unquowa School culinary program. Farmer's Cow apple cider and hot coffee completed the menu.

Attendees were all smiles as they ate and talked about what they had seen and learned. One participant remarked, "The greatest part about this whole workshop was getting to see entire cycle from beginning to end. We saw the calves out in the field and learned about the breeding and birthing process, how they are raised, how the animals are slaughtered and processed, and then we saw how the meat is cut and ultimately turned into this delicious lunch we are eating!"

Surveys were handed out to collect feedback that will help the Farm-to-Chef Program tailor future workshops to member needs. In exchange for a completed survey, attendees were given an embroidered Farm-to-Chef baseball cap and a window cling that proudly identified them as Farm-to-Chef Program members. In addition, the Farmer's Cow generously provided cider and half-and-half to anyone who wished to take some home.

The Farm-to-Chef Program thanks everyone who attended this educational and informative event, and extends very special gratitude to Bill and Deb Stuart, Jason Tarzia, Kathy Smith, Anne Gallagher, and Carol Byer-Alcorace for donating their time, energy, expertise, and—most of all—their intense passion to help make this year's Farm-to-Chef annual workshop a day to remember.



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Connecticut Weekly Agricultural Report

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