



STATE OF CONNECTICUT
DEPARTMENT OF AGRICULTURE
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**Chaplin Farms' Apple Pie Jam Named
2012 CSFA Product of the Year**
Connecticut farm products shine in annual statewide food event

(HARTFORD, CONN.) An apple pie jam made by Chaplin Farms LLC of Chaplin took the highest award in the Connecticut Specialty Food Association's eleventh Product Awards Competition, held Thursday, March 8, 2012, at the Aqua Turf in Plantsville.

Of the 203 specialty food items from Connecticut based manufacturers entered in the event, 72, or 35 percent, were from Connecticut farms and farm wineries. Nearly half (49 percent) of those Connecticut farm products were awarded honors. A list appears below.

The Connecticut farm-made products were as diverse as the state's agriculture itself. Among them were aged cheeses, pestos, pickles, jams, relishes, fruit mustards, syrups, pies, and wines.

"Value-added products such as these are an important component of a diversified farm business," noted Connecticut Agriculture Commissioner Steven K. Reviczky. "We have seen an increase in on-farm commercial kitchens and bakeries over the last several years as consumer demand for locally grown products has continued to grow. It stands to reason that the freshest ingredients result in the best-tasting finished foods."

Entries were evaluated by a panel of 21 judges, consisting of chefs from the Connecticut Department of Agriculture's [Farm-to-Chef Program](#), food writers, wine specialists, and local media personalities. They scored products on overall taste/texture, consistency/texture, appeal, and color. Each judge was assigned to a subset of the 36 different categories and was responsible for evaluating an average of 35 products.

Categories included breads, cheeses, confections and desserts, gluten-free foods, certified organic items, pasta sauces, salad dressings, savory condiments, snack foods, and many others. The competition also featured a special Connecticut Grown category as well as seven categories specifically for Connecticut wines made with 100 percent Connecticut Grown fruit.

Agriculture contributes \$3.5 billion to Connecticut's economy and accounts for about 20,000 jobs, according to a 2010 study by the University of Connecticut.

"Purchasing local farm products helps to keep that money circulating in our local communities and supports those local jobs," Commissioner Reviczky added. "Not to mention that it provides consumers with some of the best-tasting foods available."

The Connecticut Department of Agriculture maintains listings for producers of a variety of different types of farm products and specialty foods on its website at www.CTGrown.gov/Publications.

The Connecticut Specialty Food Association is a subdivision of the Connecticut Food Association and is a non-profit organization that represents small food businesses based in the state. To learn more, visit www.ctfoodassociation.org.

**Connecticut Specialty Food Association 2012 Product Awards Competition
Connecticut Farm Winners**

2012 Product of the Year
Chaplin Farms, LLC, Chaplin
Apple Pie Jam

Certified Organic

2nd Place
Wild Carrot Farm, LLC, Canton
Wild Carrot Farm Salsa

Cheese - Aged

1st Place
Cato Corner Farm, LLC, Colchester
Bridgid's Abbey

2nd Place
Cato Corner Farm, LLC, Colchester
Aged Bloomsday

3rd Place
Cato Corner Farm, LLC, Colchester
Dairyere

Connecticut Grown

1st Place
Killam & Bassette Farmstead, LLC,
S. Glastonbury
Strawberry Jam

3rd Place
Killam & Bassette Farmstead, LLC,
S. Glastonbury
Blueberry Jam

Dessert: Pie

2nd Place
Dondero Orchards, S. Glastonbury

Syrup

1st Place
Turkeywoods Farm, Mystic
Shagbark Syrup

2nd Place
Turkeywoods Farm, Mystic
Hickory Nut Syrup

3rd Place
Turkeywoods Farm, Mystic
Hickory Ginger Syrup

Jam

1st Place
Chaplin Farms, LLC, Chaplin
Apple Pie Jam

Packaging

1st Place
Turkeywoods Farm, Mystic
Shagbark Syrup – Fancy Bottle

Savory Condiment: Other

1st Place
White Silo Winery, Sherman
Rhubarb Mustard

3rd Place
WhiteSilo Winery, Sherman
Quince Mustard

Savory Condiment: Relish

1st Place
Dondero Orchards, S. Glastonbury
Green Tomato Relish

Savory Topping

1st Place
Dondero Orchards, S. Glastonbury
Arugula Pesto

Sweet Side

2nd Place
Dondero Orchards, S. Glastonbury
Bread & Butter Pickles

Wine: Blush

1st Place
Sunset Meadow Vineyards, Goshen
Sunset Blush 2010

Wine: Dessert

1st Place
Sunset Meadow Vineyards, Goshen
Midnight Ice

2nd Place
Sunset Meadow Vineyards, Goshen
Pyrrha's Passion 2008

3rd Place
Gouveia Vineyards, Wallingford
Epiphany Reserve

Wine: Dry Red

1st Place
Sunset Meadow Vineyards, Goshen
St. Croix 2008

2nd Place
Hopkins Vineyard, New Preston
Cabernet Franc 2008

3rd Place
Jones Winery, Shelton
Cabernet Franc Vintner's Selection
2010

Wine: Dry White

1st Place
Jones Winery, Shelton
Pinot Gris Vintner's Selection 2010

2nd Place
Gouveia Vineyards, Wallingford
Seyval Blanc

3rd Place
Jones Winery, Shelton
Stonewall Chardonnay

Wine: Fruit

1st Place
Jones Winery, Shelton
Black Currant Bouquet

Wine: Other White

1st Place
Hopkins Vineyard, New Preston
Westwind 2010

2nd Place
Gouveia Vineyards, Wallingford
Cayuga White

3rd Place
Sunset Meadow Vineyards, Goshen
Cayuga White 2010

Wine: Rosé

1st Place
Sunset Meadow Vineyards, Goshen
SMV Rosé

2nd Place
Gouveia Vineyards, Wallingford
Whirlwind Rosé

3rd Place
Jones Winery, Shelton
Rosé of Cabernet Franc Vintner's
Selection 2010