



CT Department of Agriculture

June 2011

Briefs

2011 FTC WEEK

The second annual Farm-to-Chef Week will be held **September 18-24, 2011**. Last year's FTC Week attracted over 80 participants, including restaurants, private clubs, hospitals, school dining halls, corporate cafeterias, farmers' markets, and farms, all of which served a special Farm-to-Chef menu of CT Grown ingredients and CT wines.

Registration closes June 30, 2011, so please do not delay--get the [registration package](#) now!

We are also seeking companies that share our local-farm-and-food passion to become sponsors for this year's FTC Week. These sponsorships will fund a media campaign to help get the word out to the state's diners, and help get them to your venue. Sponsorship information is included in the registration package.

Additional info and tips for farmers on how to get involved are on Page 2.

FTC FARM TOURS IN JUNE

The next FTC farm tours will take place on 6/22/11 at Broad Brook Beef, a beef farm in Broad Brook, and Hastings Farm, which produces dairy and beef in Suffield. You may attend one or both tours that day, and are invited to bring your staff to learn more about how these CT Grown foods are raised and produced. These make great team- and morale-building educational field trips. There is no cost to attend but you must pre-register on [Survey Monkey](#) by midnight **6/14/11**. Confirmation and directions will be sent out after registration closes to all who have signed up to attend.

LOCAL TOPS IN NATL RESTAURANT ASSOC'S HOT TRENDS OF 2011

The National Restaurant Association's Chef's Survey, "What's Hot in 2011," named these Farm-to-Chef-friendly topics among the year's top 20 trends: (1) locally sourced meats and seafood, (2) locally grown produce, (3) sustainability, (4) nutritionally balanced children's dishes, (5) hyper-local (e.g. restaurant gardens, do your own butchering), (9) simplicity/back to basics, (10) farm/estate-branded ingredients, (12) locally-produced wine and beer, (14) organic produce, (15) nutrition/health, (18) fruit/vegetable children's side items, (20) artisan cheeses.

Get the [whole report](#).

TRACK YOUR 2011 CT GROWN PURCHASES AND SALES

One of the most important "measuring sticks" of the Farm-to-Chef Program is quantification of the CT Grown products bought and sold by FTC commercial user and producer members. **Please keep track of your totals (in dollar amounts) throughout 2011 so we can collect this data at year's end.**

CT Grown in Season JUNE

Asparagus	Beef	Beets
Black Currant Juice		Bok Choi
Broccoli	Carrots	Chard
Cheese	Cherries	Chicken
Clams	Collards	Cream
Cucumbers	Eggs	Fin Fish
Garlic Scapes		Greens
Herbs	Honey	Ice Cream
Kale	Kohlrabi	Lamb
Lettuce	Lobster	Maple
Microgreens	Milk	Mushrooms
Oysters	Peas	Pork
Radishes		Raspberries
Scallops	Shoots	Specialty Foods
	Spinach	Sprouts
Strawberries		Summer Squash
Veal	Wheatgrass	Yogurt



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

2011 Farm-to-Chef Week

This year's Farm-to-Chef Week will run September 18-24, 2011. Open to all restaurants and foodservice businesses in the state, participants are invited to create and offer their own special Farm-to-Chef menu that showcases Connecticut Grown ingredients and wines.

Farmers who would like their products featured during Farm-to-Chef Week should **contact area restaurants and eateries** about pairing up in September. This outreach can begin now. Once the participant list is published after June 30, 2011, farmers are encouraged to reach out to those on the list.

Last year's Farm-to-Chef week attracted over 80 restaurants, caterers, institutions, schools, farms, wineries, and various dining venues. Participants created unique, diverse menus that were offered at multi-course farm dinners, food-trucks, white-tablecloth restaurants, coffee and breakfast shops, school cafeterias, and ice cream parlors. Featured Connecticut Grown ingredients included fruits, vegetables, herbs, meats, seafood, dairy, maple, honey, and more.

The seven-day promotion is an initiative of the Connecticut Department of Agriculture's Farm-to-Chef Program, which connects Connecticut farmers and distributors of Connecticut Grown products with chefs and other culinary professionals.

"Many Farm-to-Chef members already serve locally grown and raised ingredients," said Agriculture Commissioner Steven K. Reviczky. "What's special about this week is that it inspires even greater creativity, brings attention to the cause on a state-wide level, and encourages businesses that are new to the program to give local products a try. It also gives the public a chance to sample and savor our state's many local flavors and support restaurants and businesses that they may not have ever visited before," he explained.

Restaurants and other food venues who are interested in participating can download the guidelines and registration forms from the Department of Agriculture's website, www.CTGrown.gov (look under featured links). The deadline to register is June 30, 2011.

Farmers who would like their products featured during Farm-to-Chef Week should contact area restaurants and eateries about pairing up in September. This outreach can begin now. Once the participant list is published after June 30, 2011, farmers are encouraged to reach out to those on the list.

For more information, please contact Linda Piotrowicz at Linda.Piotrowicz@ct.gov or 860-713-2558.

Restaurants and other food venues who are interested in participating can download the guidelines and registration forms from the Department of Agriculture's website, www.CTGrown.gov (look under featured links). The **deadline to register is June 30, 2011.**

The CT Farm-to-Chef Program helps connect Connecticut chefs and food service professionals with growers, producers, and distributors of CT grown products. It also helps the public to discover restaurants, institutions, and other dining facilities that serve foods prepared with CT grown ingredients. Please visit www.CTGrown.gov and click on "Programs and Services" for more information.

CT Grown "Haves" and "Wants"

CT GROWN "HAVES" IN JUNE

Broad Brook Beef

Broad Brook
Herb Holden Jr
860-250-3311
herb@broadbrookbeef.com
Dry-aged, all-natural, pasture-raised beef. Steaks, burgers, roasts, kielbasa.

Brookside Cattle

Brooklyn
James Hunter
860-779-2215
jmhunter2215@att.net

Naturally raised beef cuts available year round. All beef processed and packed in a USDA facility. All cuts and ground in vac-sealed USDA labeled packs. For Northeast CT contact James Hunter.

Eagle Wood Farms

Barkhamsted
Bryan Woods
860-402-4953
bryanwoods@eaglewoodfarms.com

Frozen retail portions of beef, pork, veal, lamb, pig roasters, suckling pigs. We grow our own animals. Ready-to-eat smoked items include beef sticks, hotdogs, Andouille sausage, bratwurst, pepperoni, kielbasa, liverwurst, and knockwurst.

GourmAvian Farms

Bolton
Gary Proctor
860-716-9064
gproc111@yahoo.com

CT Grown, USDA processed heritage breed broilers. Hardy, bred from chickens originating in Italy with superior taste and texture. Birds are raised free roam in their barns, with fresh air, natural light, clean water and an all-natural, all vegetable diet. Our feed is free of growth promoters and preservatives.

Hemlock Knoll LLC

North Granby
Aimee Gilbert
860-653-6447
gilbert-aimee@cox.net

Frozen retail portions of beef. Farm-raised at our facility. No hormones or antibiotics. Grain and hay fed.

(continued next page)

CT GROWN "WANTS" IN JUNE

Connecticut Wine Festival

Goshen
Ginger Kunkle
ginger@ctfoodassociation.org

The 2011 Connecticut Wine Festival, July 30-31 at the Goshen Fairgrounds, is currently seeking concessions vendors to provide plates of food that pair well with local wines. If you are interesting in a vendor application, email ginger@ctfoodassociation.org.

Frank Andrews Mobile Kitchen

Frank
203 640-9545
frank.andrews@snet.net
PYO farms wanted. I have a fully-equipped mobile kitchen and wood fired oven. As customers pick their own on your farm(s) we can provide pizzas, calzones, breads or similar on site utilizing their freshly chosen produce. I'll enter all scheduled events on my website.

Norfolk Farmers' Market

Norfolk
Lisa Auclair
860-542-4044
manager@norfolkfarmersmarket.org
Connecticut producers wanted, especially of eggs, chickens, cow's milk cheeses and farmed mushrooms, to sell at the Norfolk Farmers Market. Hours are Saturdays, 10:00 a.m. to 1:00 p.m., now through October 15.

Ocean House

Watch Hill, RI
Jan Dane
401 584 7083
dane@oceanhouserri.com
The Ocean House of Watch Hill is seeking a local bakery that can furnish our restaurants with delicious, quality croissants on a daily basis. For more information, please call Jan Dane, Food Forager.

Peace Tree Desserts

Robyn Eads
Westport
203-448-8927
peacetreedesserts@gmail.com
Artisan, specialty ingredients to feature in our locally sourced, eco-luxe dessert menu. Including honey, fruits, beers and alcohols, nuts, grains, maple syrup, etc.

(continued next page)

CT Grown “Haves” and “Wants” (continued)

CT GROWN “HAVES” IN JUNE (continued)

Peace Tree Desserts

Robyn Eads
Westport
203-448-8927
peacetreedesserts@gmail.com

CT Grown retail artisan line of Cajeta caramel sauce, an authentic Mexican style caramel sauce featuring goat's milk from Connecticut farms. Line includes cinnamon, rosemary, lemon, curry, and Applejack. Available wholesale to local retailers, and in bulk to local food-service establishments.

Sepe Farm

Sandy Hook
Pete Sepe
203-270-9507 or 203-470-4084 (c)
pasepe@juno.com

SPRING LAMB...whole lamb, half lamb or parts. USDA inspected and fabricated the way you want it. Cryovac packaged and delivered.

Thompson Street Farm

South Glastonbury
Brenda Sullivan
860-657-4361
Brenda@thompsonstreetfarm.com
Arugula and pea micro greens (Hartford County only).

CT GROWN “WANTS” IN JUNE (continued)

Sardilli Produce & Dairy Co., Inc.

Hartford, CT
Jason Sardilli
860-525-3237
jsardilli@sardilliproduce.com

We are searching for more local farmers to add to our network. All items and quantities are welcome. Seeking all conventionally grown items, organic and specialty produce. Will pick up at your location for larger quantities.

Woodstock Hill Preserves

Woodstock
Maureen Estony
860.928.5267
woodstockhill@earthlink.net

Looking to buy large bulk quantities of local CT strawberries, raspberries, and blackberries for our new school fundraising jam gift boxes. Farms that can provide locally grown berries will have the option of your farm's name included in every jam gift box sold, putting you into the consumer's home, year-round.

JOB OPENINGS/POSITIONS WANTED

Boxcar Cantina

Greenwich
203-661-4774
manager@boxcarcantina.com
Assistant Manager Position: We are seeking an assistant manager and true lover of food. Our team is passionate about supporting local farms, maintaining green practices, and pleasing customers. We are looking for an enthusiastic individual who shares our philosophies about food and service. Restaurant experience is necessary. We offer a competitive salary and great benefits. Please email your resume in PDF or Word (.doc) format. Also send an explanation of what sustainability means to you.

FUNDING OPPORTUNITIES

This year, in coordination with the Healthy Food Financing Initiative, the US Department of Health and Human Services Community and Economic Development (CED) program will provide up to \$10 million in funding to community development corporations for CED projects located in food deserts and designed to improve access to healthy, affordable foods. [Get more info.](#)

Farm Aid has compiled a list of [federal funding opportunities](#) currently available for developing family farm-centered local and regional food systems.

The National Sustainable Agriculture Information Service maintains an [online listing](#) of a wide variety of funding opportunities for producers and other agriculture-related entities.

FTCer Terry Walters, below right, serves Agriculture Commissioner Steven Reviczky salad made with CT Grown produce from the Billings Forge Farmers' Market, May 5, 2011.



Happenings

It's the season! Find 20-plus Connecticut producers at the Norfolk Farmers Market every Saturday, now through October 15. Vegetables, fruit, flowers, herbs, meats, and other Connecticut Grown foods for sale 10:00 a.m. – 1:00 p.m., 19 Maple Avenue, Norfolk, one block north of Route 44. More info: www.norfolkfarmersmarket.org, 860-542-4044, or manager@norfolkfarmersmarket.org.

The next free *Niche Meat Processor Assistance Network* (NMPAN) webinar, *The Business of Meat Processing: Planning & Profitability*, will be held from 1-2 on 6/2/11. Webinar is free and open to the public. To attend, go to <http://connect.extension.iastate.edu/nichemeat> a few minutes before start time and log in as a guest.

The outdoor season of the *Coventry Regional Farmers' Market* kicks off 6/5/11, 11-2, at the Nathan Hale Homestead, and features Emily Brooks, author of *Connecticut Farmer and Feast*, 43 farmers featured in the book, a visit from the Farmer's Cow and calf, pony rides, sheep shearing, antique tractors, and more.

White Silo Farm & Winery's Rhubarb Festival runs 6/11/11 and 6/12/11; Mid-Summer Harvest runs 7/23/11 and 7/24/11, Blackberry Festival runs 8/20/11 and 8/21/11; Raspberry Festival runs 9/17/11 and 9/18/11. See website's [events](#) page for details.

Celebrating CT Open House Day from 11-4 on 6/11/11 at Pease Brook Farms at 231 Hoxie Rd, Lebanon, CT! Come enjoy a day at the farm for this family-fun event, take a tour, buy local product. Free admission. To learn more about this event visit our website at www.peasebrookfarms.com.

White Flower Farm, Litchfield. "Creating Garden Combinations," Saturday, 6/11/11 at 10:00 a.m. White Flower Farm Retail Manager Tom Bodnar will show what works and take you on a guided tour where he will point out proven plant combinations in our display gardens. Free. Please register at: <http://www.whiteflowerfarm.com/creating-garden-combinations-reg.html>

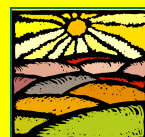
Food for Thought: Food System Literacy in Classrooms, Cafeterias and Communities, A Two-Day Symposium for the Independent School Community, will run 6/16/11-6/17/11 at the Ethel Walker School in Simsbury. Teachers, food service coordinators, sustainability coordinators, farmers, and community organizers will gather to share ideas, materials, and strategies. jill_harrington@ethelwalker.org for info.

White Flower Farm, Litchfield. Annual Open House, Saturday, 6/25/11 at 2:30 p.m. Join us for iced tea and cucumber sandwiches on the lawn. Visit the display gardens and the Begonia House full of renowned Blackmore & Langdon varieties. It's also the occasion for our annual Best Garden Chapeau contest. Free.

Concessions are needed for the 2011 Wine Festival! The 2011 Connecticut Wine Festival is taking place July 30-31 at the Goshen Fairgrounds. The festival is currently seeking concessions vendors to provide plates of food that pair well with local wines. If you are interested in a vendor application, email ginger@ctfoodassociation.org.

The 11th Annual Celebration of Connecticut Farms will take place 9/11/11 at Jones Family Farms in Shelton. Guests can enjoy spectacular dishes featuring ingredients from over 50 farms across the state and prepared by chefs from 24 of Connecticut's best restaurants. Purchase tickets at CelebrationofCTFarms.org, or call 860-247-0202.

The second annual *Farm-to-Chef Week* will run 9/28-11 through 9/24/11, and will feature restaurants, dining halls, and other eateries serving special Farm-to-Chef menus of CT Grown ingredients and local wines. Participants must register by 6/30/11.



Miscellaneous Announcements

J.Porter's Restaurant in Trumbull is now featuring a farm-to-table concept menu. We strive to lower our carbon footprint by supporting sustainability and promoting local farmers and fisherman. Our menu's local and seasonal ingredients will suit anyone's appetite. Try or Grilled Narragansett Sea Scallops or Greyledge Farms Dry Aged Strip Loin. Contact Executive Chef Chris Molyneux, 203-378 1400, Christopher.molyneux@marriott.com.

Sustainable Pastry Chef Robyn Eads is pleased to announce the launch of [Peace Tree Desserts](#) in Westport and its debut line of artisanal, CT Grown, hand-crafted Cajeta caramel sauces featuring goat's milk from Connecticut farms. Peace Tree Desserts provides sustainable, eco-luxe desserts and baked goods to local caterers. Contact Robyn at 203-448-8927 or peacetreedesserts@gmail.com.

[CT Sea Grant](#) and the CT Seafood Council are offering insulated bags, 13" x 14" x 7" with zipper top. Keep seafood, meat, dairy, and other temperature-sensitive foods cold and safe! Great for farmers markets, farm stands, etc. \$3.25 each plus shipping (or pick up). Nancy Balcom, 860-405-9107 or nancy.balcom@uconn.edu.

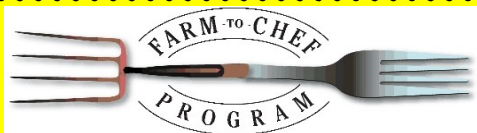
DoAG is now offering USDA Good Agricultural Practices (GAP) and Good Handling Practices (GHP) audits through a federal-state agreement. This voluntary program verifies adherence to the recommendations made in FDA's Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables. For more information about this new program, contact Mark Zotti, 860-713-2538 or Mark.Zotti@ct.gov.

Healthcare without Harm's [Balanced Menu Challenge](#) is a voluntary commitment by a healthcare institution to reduce their meat procurement by at least 20% within a 12-month period. It aims to help hospitals improve the health of its patrons as well as mitigate the cost of purchasing sustainably-raised meat by reducing the amount of conventional animal proteins served.

The First Lady's [Chefs Move to Schools](#) program, run through USDA, seeks chefs to work with local schools to serve healthy food to students. There are plenty of schools in CT that have not yet been matched with chefs. If interested, check out the program's [information page for chefs](#). Chefs should contact schools directly if they would like to partner with them.

The Farm-to-Chef newsletter is published electronically at the beginning of each month and welcomes submissions from members and others. Get the complete [submission guidelines](#).

Please email copy to Linda.Piotrowicz@ct.gov no later than the 20th of the month for inclusion in the next month's newsletter. The editor reserves the right to decline submissions for any reason. Copy may be edited for space, grammar, and/or clarity. All submissions become property of the 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

[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.