

Agricultural Report

Connecticut Department of Agriculture

Dannel P. Malloy, Governor; Steven K. Reviczky, Commissioner
Robert R. Pellegrino, Bureau Director



Marketing & Technology Bureau, (860) 713-2503

Linda Piotrowicz, Interim Editor
Wednesday, March 21, 2012

NOTES from the DEPARTMENT

BUREAU OF AQUACULTURE WORKS TO PROMOTE SHELLFISH SAFETY

By the Bureau of Aquaculture Team

The National Shellfish Sanitation Program (NSSP) is the federal/state cooperative program recognized by the U. S. Food and Drug Administration (FDA) and the Interstate Shellfish Sanitation Conference (ISSC) for the sanitary control of shellfish produced and sold for human consumption.

The purpose of the NSSP is to promote and improve the sanitation of shellfish (oysters, clams, mussels, and scallops) moving in interstate commerce through federal/state cooperation and uniformity of state shellfish programs.

Participants in the NSSP include agencies from shellfish-producing and non-producing states, FDA, EPA, NOAA, and the shellfish industry. Under international agreements with FDA, foreign governments also participate in the NSSP.

Other components of the NSSP include program guidelines, state growing area classification and dealer certification programs, and FDA evaluation of state program elements. In Connecticut, the NSSP Model Ordinance (MO) responsibilities are carried out by the Connecticut Department of Agriculture Bureau of Aquaculture (DA/BA), which performs shellfish growing area classification and pollution source assessments, shoreline sanitary surveys, and licenses and inspects all shellfish harvesters and wholesale dealers in the state of Connecticut.

DA/BA is holding the first of two mandatory shellstock shipper educational seminars on March 15, 2012, and March 20, 2012, as required by recently adopted changes to the NSSP MO. The MO includes guidelines to ensure that the shellfish produced in states in compliance with the guidelines is safe and sanitary. The MO provides readily adoptable standards and administrative practices necessary for the sanitary control of molluscan shellfish.

The goal of the NSSP is to control the safety of shellfish for human consumption by preventing unnecessary growth of bacterial pathogens resulting from improper or ineffective cooling or from

time-to-temperature abuse, i.e., when shellstock are held at temperatures which allow bacteria to reproduce to levels that may cause foodborne illness. The changes that were adopted require that each shellfish harvester or dealer (or a minimum of one person per shellfish operation) complete required training prior to licensing and every two years after that. Additional requirements for time and temperature control were recently accepted and become effective April 1, 2012.

There are several pathogens that can cause illness from consumption of molluscan shellfish. Although not all known pathogens associated with shellfish are likely to reproduce, there are several that do grow in shellfish. To minimize illness the NSSP includes controls to limit exposure to the temperatures. The controls begin at harvest and are applied at every level of processing and handling.

The *Vibrios* are the species of most concern in recent years, as warming trends in many shellfish growing areas are causing these organisms to proliferate in areas where we have not seen problems historically. The two most important shellfish related pathogens are *Vibrio vulnificus* (Vv) and *Vibrio parahaemolyticus* (Vp).

These marine bacteria are in the same family as those that cause cholera and are associated with warmer seawater temperatures. They are part of a group of *Vibrios* that are called "halophilic" because they require salt. Unlike many of the common shellfish-related pathogens, such as Norovirus, *Vibrios* are naturally occurring in the marine environment and are not associated with a pollution source, and so are not controlled by the system of growing area classification that is already in place to prevent harvest from contaminated areas.

Among all foodborne diseases, *V. vulnificus* infection is associated with the highest case fatality rate (39%). Although *Vibrio* infections are not as common as *Campylobacter*, *Salmonella*, or *Listeria* infections, more patients with *Vibrio* infections die because of the high mortality rate (35-50%) associated with *V. vulnificus* septicemia.

(continued on Page 4)

**WHOLESALE EXOTIC PRODUCE
SHIPPED IN**

	Low	High
BANANA FLWR,40lb,MX	38.00	45.00
BATATAS,50lb,FL	20.00	23.00
CACTUS LEAF,10lb,MX	16.00	16.00
CURRY LEAVES,1lb,HI	15.00	20.00
GINGER,Thai,30lb,FL	105.00	120.00
GOBO,10kg,TW	28.00	28.00
JACKFRUIT,per lb,MX	.50	1.50
LOTUS ROOT,20kg,CH	55.00	55.00
ORANGE,Sour,4/5bu,FL	19.00	20.00
SQUASH,Fuzzy,40lb,HD	22.00	23.00
SQUASH,Long,40lb,HD	32.00	39.00

NEW HOLLAND, PA, HOG AUCTION

March 19, 2012

Hogs sold by actual weights, prices
quoted by hundred weight.

49-54	220-300 lbs	62.00-67.00
	300-350lbs	53.00-58.00
45-49	220-270 lbs/na	
Sows: US 1-3	300-500 lbs	53.00-54.00
	500-700 lbs	58.50-62.00
Boars:	300-700 lbs	30.00-32.50

MIDDLESEX LIVESTOCK AUCTION

Middlefield, March 19, 2012

Live animals brought the following ave. prices per cwt.

	Low	High
Bob Calves:		
45-60 lbs.	40.00	50.00
61-75 lbs.	135.00	140.00
76-90 lbs.	145.00	150.00
91-105 lbs.	155.00	160.00
106 lbs. & up	165.00	170.00
Farm Calves	180.00	230.00
Veal Calves	110.00	130.00
Open Heifers	72.00	160.00
Beef Steers	95.00	117.50
Feeder Steers	71.00	127.50
Starter Calves	60.00	72.00
Stock Bulls	76.00	156.00
Beef Bulls	101.00	103.00
Sows	34.00	34.00
Goats each	78000	255.00
Kid Goats	80.00	90.00
Canners	Up to	83.50
Cutters	84.00	86.00
Utility Grade Cows	87.50	90.50
Rabbits each	10.00	46.00
Chickens each	6.00	35.00
Ducks each	12.00	36.00
Feeder Pigs	60.00	70.00
Lambs	145.00	260.00
Sheep	120.00	150.00
Butcher Hogs	75.00	85.00

**WHOLESALE VEGETABLES
NEW ENGLAND GROWN**

	Low	High
ALFALFA SPRTS,5lb	11.00	12.00
APPLE,Empire,125ct,us1	16.00	17.00
APPLE,Mac,100ct,US1	17.00	17.00
APPLE,Red del,88ct,xfcy	22.00	22.00
BEAN SPROUT,10lb	4.50	5.00
CIDER 4/1gal	14.50	16.00
PARSNIP,25lb	22.00	22.00
POTATOES,Rnd,wh,50lb	12.00	15.00
POTATOES,10lb	2.85	3.00
SQUASH,Bttrnt,1/9bu,lg	18.00	20.00
TOMATOES,Chrry,5lb flat	14.00	14.00
TOMATOES,Grnhs,12lb,xl	27.00	30.00

SHIPPED IN

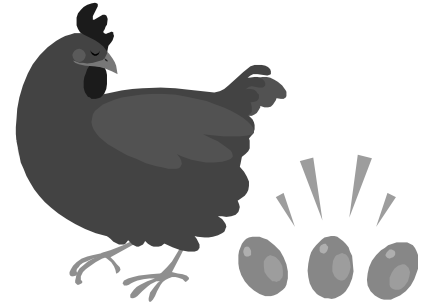
	Low	High
ASPARAGUS,11lb,lg,CA	19.00	19.00
BEAN,Grn,md,bu,FL	18.00	20.00
BLUEBERRIES,12/6,FL	30.00	31.00
CABBAGE ,Grn,50lb,TX	10.00	11.00
CANTALOUPE,12ct,HD	15.00	16.00
CARROTS,50lb,med,TX	12.00	13.00
CILANTRO,30S,TX	12.00	13.00
COLLARDS,12-16,SC	12.00	13.00
DANDELION GRNS,bu,NJ	17.00	17.00
EGGPLANT,1-1/9,md,FL	16.00	20.00
LEEEKS,12s,SC	18.00	20.00
LETTUCE,Rmn,24,AZ	14.00	16.00
ONION,Yel,25lb,NY	7.00	7.00
ORANGE,llood,44ct,CA	22.00	22.00
PEPPER,Grn,1-1/9,lg,FL	17.00	18.00
RHUBARB,Grnhs, 10lb,WA	44.00	44.00
STRAWBERRIES,8/1lb,CA	14.00	16.00

(Boston Terminal and wholesale grower prices)

NEW HOLLAND LIVESTOCK AUCTION

March 19, 2012

	Bulk/	High/	Low Dressing
SLAUGHTER COWS:			
Breakers	75-80%lean		
	83.00-88.00	88.00-89.00	78.00-82.00
Boners	80-85% lean		
	79.50-84.00	85.00-88.00	77.50-79.00
Lean	88-90% lean		
	76.00-80.00	81.00-85.00	68.00-73.00
SLAUGHTER BULLS: Yield Grade 1			
	985-2160 lbs	91.00-95.00	
CALVES: All prices per cwt.			
Graded Bull Calves: Number 1			
	75-125 lbs	220.00-250.00	
Number 2	75-120 lbs	190.00-220.00	
Number 3	75-125 lbs	140.00-170.00	
Holstein Heifers: Number 1			
	75-95 lbs	190.00-200.00	
Number 2			
	70-90 lbs	N/A	
SLAUGHTER LAMBS: Non-Traditional Markets:			
Wooled & Shorn Choice and Prime 2-3			
	40-60 lbs	230.00-250.00	
	60-80 lbs	208.00-230.00	
	80-90 lbs	190.00-210.00	
	90-110 lbs	194.00-214.00	

**WEEKLY NEW ENGLAND
SHELL EGGS**Prices paid per dozen. Grade A brown egg in
carton delivered store door. (Range)

XTRA LARGE	143-151
LARGE	140-149
MEDIUM	105-115

NORTHEAST EGG PRICES USDA

March 19, 2012

Prices to retailers, sales to volume buyers, USDA
Grade A and Grade A, white eggs in cartons,
warehouse, centers per dozen. (Range)

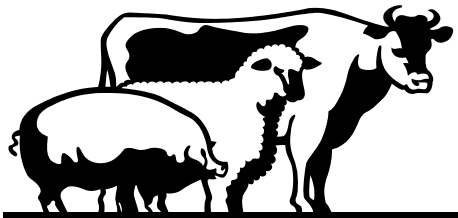
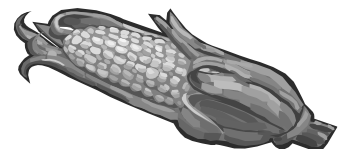
EXTRA LARGE	117-121
LARGE	115-119
MEDIUM	91-95

PENNSYLVANIA GRAIN REPORT

March 19, 2012

Grain market for eastern Pennsylvania.

Corn, No.2, bu.	7.13-7.45
Ear Corn, ton	208-210
Soybeans, No.2, bu.	12.99-13.50



110-130 lbs	170.00-183.00
130-150lbs	153.00-170.00
Wooled & Shorn Choice 2-3	
40-60 lbs	217.00-230.00
60-80 lbs	178.00-221.00
80-90 lbs	168.00-183.00
110-130 lbs	142.00-154.00
SLAUGHTER EWES: Good 2-3: Med. Flesh	
120-160 lbs	88.00-105.00
160-200 lbs	84.00-102.00
200-300 lbs	96.00-100.00
Utility 1-2: Thin Flesh	
120-160 lbs	78.00-194.00
160-200 lbs	65.00-80.00
SLAUGHTER GOATS: All goats are Selection	
1, sold by the head, on est. weights.	
30-40lbs	125.00-140.00
40-60 lbs	127.00-158.00
60-80lbs	160.00-174.00
80-100lbs	162.00-179.00
100-110lbs	184.00-198.00
Nannies/Does: 80-130 lbs	147.00-163.00
130-180 lbs	170.00-180.00
Bucks/Billies: 100-150lbs	177.00-193.00
150-250 lbs	222.00-245.00

ADVERTISEMENTS

FOR SALE

1-R. Blumenthal & Donahue is now CT's first independent NATIONWIDE Agri-Business Insurance Agency. Christmas tree growers, beekeepers, sheepbreeders, organic farmers and all others, call us for all your insurance needs. 800-554-8049 or www.bludon.com

2-R. Farm, homeowner and commercial insurance--we do it all.

Call Blumenthal & Donahue 800 554-8049 or www.bludon.com

4-R. Gallagher electric fencing for farms, horses, deer control, gardens, & beehives. 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.

10-R. Nationwide Agribusiness Insurance Program, endorsed by the CT Farm Bureau, save up to 23% on your farm insurance and get better protection. References available from satisfied farmers. Call Marci today at 203-444-6553.

31-R. Kiln dried sawdust for bedding, excellent for cows and horses. Good rates. Trailer load. Call for price in your area @ 860-974-3853.

37-R. Quality 1st cutting hay. \$5.00 per bale. Call any time 860-828-9403.

38-R. Blodgett electric convection oven, full size, includes ~50 feet of wire to hook up. Works great. \$350. Call 203-925-9746 evenings.

39. I.H. 5 bottom spring reset plow. Large forced air wood stoves with blowers and fabricated shrouds. Complete 28" cider mill. Will grow any amount of tomato plants. 203-266-7721.

35-R. New Krone haying equipment. Rakes, tedders, disk mower, round balers, and more. Massey Ferguson square balers, all steel hay wagons. 0% financing. 860-928-9778. www.bigboystoysllc.net Rte 169, Pomfret, CT.

36-R. Used tractors: Allis Chalmers 6080 w/cab, 2 WD, good condition, \$13,500.00. JD 3020 good condition, \$10,500.00. Massey Ferguson 1533 w/cab and backhoe, 600 hours, \$28,500.00. Massey Ferguson, GC2610 tractor, loader, backhoe, 85 hours, \$14,500.00. Ford 8N, nice, \$1,800.00. Much more used equipment. www.bigboystoysllc.net Rte. 169, Pomfret, CT. 860-928-9778.

40-R. JD 6310 4x4 640 loader \$26,000.00. NH 575 baler with thrower. NH 311 baler, 315 with throw, JD 336 with kicker, New 17 ft. Morra hydraulic fold tedder, New Pecquea 11ft. rotary rake. JD 660 rake, NH 256, 258 rakes. NH BR 730 round baler, Case IH 6430. Balers IH 710 4 bottom plow, 720, 4 and 5 bottom reset plow, JD 1600 4 bottom reset plow, JD 530, 730, B tractors. 203-530-4953.

41. Cat pole play gym. 5 levels of exercise. 5' tall 2' wide. 6 months old. New \$375.00. I'll take \$250.00. 860-345-2340.

42. #718 New Holland 2 row corn chopper. \$4,500.00. #717 hay chopper with wide pickup head. \$4,000.00. Both choppers in excellent condition. Kept under cover after use. Will sell for any reasonable offer. 860-886-3943.

44. 1951 Farmall Super "C" tractor. Motor rebuilt recently, excellent rubber. Nice original tractor. \$2,200.00. Brush Hog #256, 6 ft. pull type with hydraulic cyl. \$1,300.00. 203-623-2956.

46-R. First cut round bales \$45.00. Guaranteed quality. Four Winds Farm, Lebanon. 860-886-0716.

47-R. Feeder cattle and grass or grain fed steers for sale at Four Winds Farm. 860-886-0716.

WANTED

43. Used hay conveyor. Call 860-202-4746.

45-R. Meriden farmers market is seeking farmers for eggs, cheese, meat, maple syrup, cut flowers, etc. In 2011, we had more than 275 customers every Saturday morning. This year we will be increasing our marketing fourfold! Call Dennis Barry 203-237-2785. www.cityofmeriden.org

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.

11-R. Lily's LLC Appraisal Services specializes in Estates, Commercial & Industrial, Residential, Agricultural, Conservation Easements and Reevaluation Appraisals. Call Lori Longhi at 860-463-9997.

GRASS FED WORKSHOPS MAR 29 AND APR 12

Grass-Fed All Year Long, a joint project among the universities of Connecticut, Massachusetts, and Rhode Island, developed with a NESARE PDP grant is presenting two workshops.

Live Animal Holstein/Calves Feeder Finishing Program

UMASS, March 29, 2012, 11:00 a.m. to 1:00 p.m. Presenter is Levi Geyer, supervisory market reporter, USDA-PA Department of Ag Market News. To be held at UMASS South Deerfield Farm, 89-91 River Road, South Deerfield, MA.

Meat Cutting and Fabrication, April 12, 2012, 9:00 a.m. to 12:00 noon. Presenters are Noreen Heath, Victor Paniagua, and Ed Maltby, Adams Farm. To be held at Adams Farm, Bears Den Road, Athol, MA.

RSVP for either or both to Sonia Schloemann, 413-545-4347 or sgs@umext.umass.edu. Limited space available, so please respond early.

NEW ENGLAND FARMERS UNION EVENT MAR 29

Come and learn about the work of NEFU on Thursday, March 29, 2011, from 4:00 to 6:00 p.m. at the Carriage House at the Grove, 71 Orange Street, New Haven, CT.

Meet Executive Director Annie Cheatham, who founded this chapter of the 110-year-old National Farmers Union, which advocates for independent, family farmers in the federal agriculture and food policy arena. Finally, New England has a collective voice with which to advocate for our region, which is critically important now that reauthorization of the "farm bill" is moving through Congress.

Wine and refreshments, and discounted parking available at the State Street garage located between Chapel and Crown Streets.

NEW WILDLIFE CONSERVATION PROGRAM

USDA's Natural Resource Conservation Service (NRCS) has announced [Working Lands for Wildlife](http://www.nrcs.gov/workinglands), a new, nationwide \$33 million partnership with farmers, ranchers, and forest landowners to use innovative approaches to restore and protect habitats for wildlife, including seven at-risk species and other vulnerable game species.

Federal, state, and local wildlife experts jointly identify at-risk species that would benefit from targeted habitat restoration investments on private lands. Using the best available science, partners will prioritize restoration actions on a large regional scale to most cost effectively focus assistance. In return for voluntarily making habitat improvements on their lands, the federal government will provide landowners with regulatory certainty that they will not be asked to take additional conservation actions.

Closing date for applications for this year's funding is April 30, 2012; however applications will be accepted on a continuous basis. For more information, contact your nearest USDA field office.

The Connecticut Week Agricultural Report offers affordable classified advertisements for your farm-related needs. See Page 4 for details and rates, or contact Jane Slupecki at 860-713-2588 or Jane.Slupecki@ct.gov for more information.

BUREAU OF AQUACULTURE WORKS TO PROMOTE SHELLFISH SAFETY

(continued from Page 1)

In states that have had issues with *Vibrio vulnificus* illnesses, strict time-to-temperature requirements have been enacted, and shellfish are required to be placed into refrigeration within one hour after harvest.

In Connecticut, we are more likely to see illness from *Vibrio parahaemolyticus*, which when ingested, causes watery diarrhea often with abdominal cramping, nausea, vomiting, fever and chills. The illness usually lasts 3 days and is self-limiting, and usually is not severe enough to require hospitalization. *V. parahaemolyticus* can also cause an infection of the skin when an open wound is exposed to warm seawater.

Among healthy people, ingestion of *V. vulnificus* can cause vomiting, diarrhea, and abdominal pain; however, in immunocompromised persons, particularly those with chronic liver disease, *V. vulnificus* can infect the bloodstream, causing a severe and life-threatening illness characterized by fever and chills, decreased blood pressure (septic shock), and blistering skin lesions. *V. vulnificus* bloodstream infections are fatal about 50% of the time.

According to the CDC, 80,000 *Vibrio* infections occur annually in the U.S. Of these, approximately 45,000 are caused by *V. parahaemolyticus*, 35,000 are caused by other species, 200 are caused by *V. vulnificus*, and there are approximately 100 deaths from

Vibrios, almost all of which are associated with *V. vulnificus*. It is because of the risk of severe illness or death that even stricter controls are being put into place.

According to the new requirements, in Connecticut harvesters will have 12 hours from the time when the first shellfish are exposed to air until product must be placed under temperature control at 45°F or less. In Connecticut, because we have not had outbreaks of illness from either *V. parahaemolyticus* or *V. vulnificus*, harvesters are asked to abide by voluntary *Vibrio* control plans. These plans include recommendations to shade shellfish when on the deck of the boat, to limit hours from harvest to refrigeration, particularly during the warmest summer months, to spray shellfish with growing area water to keep cool, and to monitor the temperatures of shellstock once on board.

New requirements require that the first dealer to take possession of the shellfish receive and refrigerate shellfish within 12 hours from time of harvest and reduce the internal temperatures to 50°F within 10 hours of being placed under refrigeration. If product is sold prior to getting to temperature, and shipment time exceeds 4 hours, a time/temperature recording device must be provided indicating that continuous cooling has occurred.

The DA/BA continues to work with aquaculture producers to ensure an understanding of the new regulations as well as educate harvesters that the warmer waters and unseasonable weather patterns must be considered while adopting strategies to eliminate the possibility of shellfish-related illnesses.



Advertising Rates: Fifteen words or less \$3.75 per insertion. For ads of more than 15 words, 25 cents per word per insertion. Initial letters, hyphenated words, phone numbers, and addresses, etc., are counted separately. Print or type copy. Publication on a specific date cannot be guaranteed. Advertisements will be published on a first-come, first-served basis. Ads must be received by noon the Friday before a publication date to be considered for insertion. Only ads of an agricultural nature with a Connecticut phone number will be accepted. Remittance with copy required. Make check or money order payable to the Connecticut Department of Agriculture.

CONNECTICUT DEPARTMENT OF AGRICULTURE

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