



CT Department of Agriculture

April 2012

Briefs

HEAT WAVE CONTINUES

Above-average warm weather has continued into April, pushing the season weeks ahead of normal. In addition to unusually high temperatures, there has been little very precipitation. This has led growers of perennial crops such as orchard fruits, berries, and grapes, to irrigate earlier in the season than most can recall ever doing. The April showers have been few and far between, but the May flowers they normally bring have begun blossoming in April, so it's anyone's guess what the next few months will bring. As always, Mother Nature is keeping our state's farmers on their toes.

FTC ANNUAL MEETING TO BE HELD NOVEMBER 3

Save the date! The sixth annual meeting of the Farm-to-Chef Program will be held on Saturday, November 3, 2012, at a location TBD.

We are still seeking a suitable venue for this meeting. If you have a facility that can accommodate a few dozen tables along with 150 or so people, and you are interesting in hosting, please email Linda.Piotrowicz@ct.gov.

The focus of the meeting will be on facilitating partnerships between providers and users, with some specific suggested guidelines for those relationships. In an attempt to make the most of the limited time members have, we are shortening the program to a half day (morning), and moving it to a weekend to make it easier for farmers who have off-farm day jobs to attend.

Thanks to Rita Decker Parry and Kathy Smith, co-chairs of the Annual Meeting Subcommittee, for their work on this very important event.

FTC WEEK SCHEDULED FOR SEPTEMBER 16-22

Farm-to-Chef Week will run September 16-22, 2012. The FTC Week Subcommittee, co-chaired by Shelly Oechsler and Erick Williams, is working on finding sponsors to enable FTC to purchase media spots and other promotional materials. If you or someone you know would like to sponsor this exciting weeklong celebration of CT Grown food prepared by the state's best chefs, please email Linda.Piotrowicz@ct.gov.

FTC ADVISORY TEAM PROVIDER/USER SUBCOMMITTEES

The FTC Provider Subcommittee, co-chaired by Herb Holden, Jr., and Heather Bucknam, and the FTC Users Subcommittee, co-chaired by Dawn and Wally Bruckner and Rita Decker Parry, have been conducting member surveys to collect information that will be used to improve the FTC Program. If you receive an email or call from them, please take the time to provide information and feedback.

CT Grown in Season APRIL

Arugula Asparagus Beef
Black Currant Juice Bok Choi
Carrots Chard Cheese
Chicken Clams Cream
Eggs Fin Fish Flowers
Greens Herbs Honey Ice
Cream Kale Lamb Lettuce
Lilies Lobster Maple Micro-
greens Milk Mushrooms
Oysters Pansies Plants
Pork Radishes Roses Scal-
lops Shoots Specialty Foods
Spinach Sprouts 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

FTC Well Represented at CFBA's Farm Product Processing Conference

On March 31, 2012, Commissioner Steven K. Reviczky and staff from the Connecticut Department of Agriculture (DoAG) participated in a conference put on by the Connecticut Farm Bureau Association (CFBA) entitled "Processing Your Farm Products for Profit," held at Wesleyan University. More than 150 people attended.

The morning session consisted of greetings from Don Tuller, CFBA president; Joe Bonelli from UConn Cooperative Extension; Agriculture Commissioner Steven K. Reviczky; and Public Health Commissioner Jewel Mullen. The two commissioners talked at length about their excellent working relationship and the improved cooperation between their respective agencies over the past year. Rather than operating as adversaries, they are working together to make bringing safe, nutritious food to the residents of Connecticut a priority.

Next were overviews by Tracey Weeks from DPH, Frank Greene from DCP, and Wayne Kasacek from DoAG on the intersecting roles that each of the three agencies plays in regulating food processing. Tracey explained that her agency is responsible for regulating prepared foods, such as a lunch cart or cooking demonstration at a farmers' market. Frank's oversight includes retail processed foods, including jams, salsas, and baked goods sold at a farm stand. Wayne and DoAG license dairy production/sales and run new voluntary poultry slaughter and egg production inspection programs that provide participants additional options for marketing their products.

Tracey, Frank, and Wayne then teamed up for a roundtable discussion during which they took questions from the audience.



L-R: Frank Greene, Wayne Kasacek, Tracey Weeks
(Photo courtesy of Margaret Chatey, CFBA)



L-R: Christine Applewhite, Scott Miller, Linda P.
(Photo courtesy of Margaret Chatey, CFBA)

After a delicious boxed lunch from Farm-to-Chef (FTC) member Bon Appetit, and the optional session on processing and selling farm-raised cider, the first group of afternoon breakout sessions convened.

FTC Program Manager Linda Piotrowicz from DoAG, Environmental Sanitarian Christine Applewhite from DPH, and Executive Chef Scott Miller from Max's Oyster Bar presented to about 30 farmers on selling local farm products to restaurants. They discussed foodservice regulations, farmer-chef relationships, and resources provided by DoAG's Farm-to-Chef Program.

Christine distributed and reviewed a helpful one-page reference sheet (see Page 4) showing which farm products are approved for use in foodservice establishments and supplementary information on the requirements for their use. Linda talked about the FTC Program, its different components and potential benefits, and how farmers can join. Scott shared his own experience buying from local farms and developing relationships with farmers, including what arrangements work best for him and his restaurant.

(Continued next page)

FTC Well Represented at Conference (continued)

Meanwhile, Wayne Kasacek from DoAG and Becky Clark from Bushy Hill Orchards paired up to present in a breakout session on processing and selling farm-raised dairy products. Topics included state licensing as well as USDA and FDA labeling requirements.

Other breakouts during the first half of the afternoon included “Processing Acidified Foods in Your Home Kitchen,” with Frank Greene from DCP and FTCer Anita Kopchinski from Hidden Brook Gardens, and “Processing and Selling Farm-Raised Meat in Connecticut,” with Joyce Meader from UConn Cooperative Extension and FTCer Herb Holden, Jr., from Broad Brook Beef and Pork.

During the second afternoon segment, Wayne Kasacek and Wayne Nelson from DoAG teamed up with FTCers Rick Hermonot from Ekonk Hill Turkey Farm and Bruce Gresczyk, Jr., from Gresczyk Farms to discuss the new state poultry slaughter and egg inspection programs run by DoAG. These newly instituted voluntary programs enable participating producers to be recognized by DPH as approved sources for sale of poultry and eggs to restaurants, hotels, boarding houses, and household consumers.

Additional breakouts during the second half of the afternoon included “Commercial Kitchens—Ready to Expand Your Processing Capacity?” with Frank Greene of DCP and FTCer Kathy Dunai from Cupola Hollow Farms, “Retail Sales of Farm-Raised Products: Farm Stands and Farmers’ Markets” with Tracey Weeks from DPH and Don Tuller of Tulmeadow Farm, “Safe Fruits and Vegetables, the Food Safety Modernization Act and GAP: Making Sense of It All” with FTCers Diane Hirsch and Candace Bartholomew of UConn Cooperative Extension, and “Sales Tax and Processed Foods” with Melvin Jones from the Connecticut Department of Revenue Services.

Between sessions, attendees visited displays from DoAG and other companies and organizations, networked, and visited with friends and colleagues they had not seen over the winter. It was a productive day for all, full of information, education, and resources; new and old friends; and promise of a great year ahead. FTC thanks CFBA for inviting it and so many of its members to be part of this excellent event.

SAVE THESE DATES!

Farm-to-Chef Week
September 16-22, 2012

*A showcase of Connecticut Grown
foods prepared by the state’s
best chefs at participating eateries
throughout Connecticut*

FTC Annual Meeting
November 3, 2012

*The program’s most important
networking event of the year!*

FTC Well Represented at Conference (continued)

Farm Products Approved/Not Approved for Foodservice in Connecticut

	<u>Approved for</u> Foodservice establishment sales	<u>SPECIAL CONSIDERATIONS</u> for foodservice establishment sales
RAW MILK	✗	Unapproved for use in foodservice facility
RAW MILK CHEESES	✓	Must be aged for 60 days, minimum. Proper labeling, must be DoAG licensed cheese manufacturer.
HONEY	✓	Must be a source approved by DCP Hives must be registered with CAES
JAMS/JELLIES/PRESERVES	✗	Must be produced in commercial kitchen under inspection by DCP.
EGGS	✗ ✓	(Non-inspected and non-graded) not approved for use Can be used if participating in DoAG state egg inspection program.
BAKERY PRODUCTS	✓	Commercial kitchen, licensed and inspected by DCP
SALSA	✓	Commercial kitchen, inspected by DCP and possibly the LHD as well.
PICKLES	✓	Commercial kitchen, inspected by DCP and possibly the LHD as well.
MEATS	✓	USDA stamped. Inspected, slaughtered & packaged under USDA inspection. Exotic species must be slaughtered and processed under USDA Voluntary Inspection Program
SHELLFISH <small>see also 19-13-B42 (n) language</small>	✓	Must be licensed by DoAG/BA. Shellstock tags provided to FSE
MAPLE SYRUP	✓	Can be used if source acceptable to DCP
RAW, FRESH PRODUCE	✓	Must ask for receipt indicating product sold, source, date of purchase, farm/FSE name
SEAFOOD (NOT SHELLFISH) FARM RAISED	pending approval	
YOGURT FROM FARM MILK (made in CT from CT milk)	✓	Can be used if licensed and inspected by DoAG
JERKY	✗	Not approved for FSE, based on lack of inspection and regulation.
CUSTOM SLAUGHTERED POULTRY	✗	Not approved for FSE, based on lack of inspection and regulation
POULTRY FROM DoAG SLAUGHTER FACILITY	✓	Must be an approved facility, inspected by DoAG
VEGETABLE/MEAT BREADS	✓	Commercial facility. May need licensing from DCP and LHD. Produced under inspection.
FLAVORED OILS, SALAD DRESSINGS, CONDIMENTS, OR OTHER ACIDIFIED FOOD PRODUCTS	✓	Must be produced in a commercial facility, labeled and inspected per DCP, temperature controls may be necessary.
FORAGED MUSHROOMS	✗	Not approved for foodservice use
FORAGED PRODUCE	✓	Can use if approved by local DOH

Questions? Contact
Christine Applewhite, RS
Department of Public Health
860-509-7297
Christine.Applewhite@ct.gov

✓	Ok for use
✗	Not approved for use

CAES = CT Agricultural Experiment Station
DCP = Department of Consumer Protection
DoAG = Department of Agriculture
DOH = Director of Health
FSE = Foodservice Establishment
LHD = Local Health Department

CT Grown “Haves” and “Wants”

CT GROWN “HAVES” IN APRIL

Eagle Wood Farms

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

Frozen retail portions of beef, pork, veal, 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. See [pricing](#).

Gazy Brothers Farm

Oxford
Ed Gazy
203-592-8071
gazybrothersfarm@sbcglobal.net
Haukerii spring salad turnips with greens, spring leek

Hemlock Knoll LLC

North Granby
Aimee Gilbert
860-653-6447
gilbert-aimee@cox.net
Farm-fresh beef and pork, free of hormones, steroids, and antibiotics, grown on our property as 4-H projects. All individual pieces vacuum-packaged for freshness and flavor. Beef and pork sold by the side or by the individual piece. See website individual cut pricing; contact us for quantity pricing.

Sepe Farm

Sandy Hook
Pet Sepe
203-470-4084
pasepe@juno.com
Lamb available year round. All sizes. Exceptionally high-quality, muscled lambs grown in a natural, stress-free environment. Pastured and grain fed.

CT GROWN “WANTS” IN APRIL

Chester Sunday Market

Chester
Priscilla Martel
860-526-4154
info@allabout-food.com
Seeking chefs and specialty food producers who might like to demo, sample and sell their specialties at the Chester Sunday Market. Each week we feature a food specialist at our Host Tent. Charming venue on Sundays 10:00 a.m. - 1:00 p.m., June through October.

CT GROWN “WANTS” IN APRIL (continued)

Connecticut Fresh Inc

Stamford
Paul Ryan
203-504-8905 or 203-832-8330
pryanctfresh@optimum.net
New distributor of Connecticut Grown product in Stamford, CT, looking to work with all Connecticut growers to help distribute their products in southern Connecticut, reducing our carbon footprint

Max Downtown

Hartford
Hunter Morton
860-247-4496 (do not leave message)
hmorton@maxdowntown.com
Looking for CT Grown grass fed, hormone-free beef, delivered. Contact Chef Hunter Morton.

JOB OPENINGS/POSITIONS WANTED

Chamard Vineyards

Clinton
Bridget
Bridget@chamard.com
The Bistro at Chamard, opening in June, seeks an experienced, creative head chef who is positive, articulate, flexible and results-oriented. This opportunity is for a chef who is a farmer at heart that will celebrate our local gastronomy in the European tradition. If interested, email short cover letter, resume, and three professional references to Bridget@chamard.com. No phone calls.

Wayne’s Organic Garden

Oneco
Wayne
860-564-7987
wayne@waynesorganicgarden.com
Wayne's Organic Garden in Oneco, CT, is seeking one apprentice/intern for the 2012 season. Contact Wayne for information and application.

Wilton Public Schools / Chartwells Dining Services

Wilton
203-834-4990 phone
203-762-3410 fax
Food service workers needed. Seeking qualified cashiers and general workers. ServSafe certificate a plus. School year schedule 7:00 a.m. – 2:00 p.m, no weekends. \$9.50 - \$11.00 depending on experience. Fax resume with contact information. EOE/AA /M/F/D/V .

Happenings

The 18th annual Earth Day celebration in Woodbury will be held 4/21/12 from 11:00 a.m. to 4:00 p.m. and is seeking exhibitors who share in the vision of preserving a sound environment and supporting a sustainable lifestyle. Contact Pamela Dunn at 860-567-8207 or pkdunn@gmail.com for more info.

Roses for Autism in Guilford will host an open house from 2:00 to 6:00 p.m. on 4/24/12. Governor Malloy will participate in a ribbon cutting for the new retail addition. 203-453-2186 for more information.

The Connecticut Agricultural Experiment Station's Spring Open House will be held 4/25/12 in the Jones Auditorium, 123 Huntington Street, New Haven. Registration at 12:30 p.m. Program includes presentations by scientists, soil testing and insect/disease diagnosis, and Q+A with experts. Free and open to all. Call 203-974-8500 for more info.

The movie *Fresh* will be shown at 7:00 p.m. on 5/3/12 at a location TBD in Glastonbury as part of Wind Hill Community Farm's "Farm Fresh Movie Series." Email windhillfarmcom@gmail.com for details.

CT NOFA and Common Ground will present an Organic Gardening Workshop on 5/5/12 from 10:00 a.m. to noon at Common Ground in New Haven. Learn how to prep garden beds, plan plantings, deal with early garden pests, and improve soil fertility using organic methods. See CT NOFA's [website](#) for details.

Connecticut Farm-to-Chef Week will run 9/16/12 – 9/22/12 and will feature the finest CT Grown ingredients prepared by the best chefs at eateries around the state. Check www.CTfarmtoChef.com for more info.

The sixth annual meeting of the Farm-to-Chef Program will be held 11/3/12 at a location TBD. Mark your calendars and save the date for this important event.

The 2013 Harvest New England Agricultural Marketing Conference and Trade Show will be held 2/26/13 – 2/28-13 at the Sturbridge Host Hotel, Sturbridge, MA. Conference questions to jaimie.smith@ct.gov; trade show questions to david.webber@state.ma.us. See www.harvestnewengland.org for more information.

The Connecticut Restaurant Association (CRA) offers the ServSafe professional development seminar, with certification by the National Restaurant Association. [Get the 2012 ServSafe schedule.](#)

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.



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 • 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.