



CT Department of Agriculture

March 2012

Briefs

FTC ADVISORY TEAM SUBCOMMITTEES

The FTC Advisory Team subcommittees are hard at work on various initiatives. They will be reaching out to FTC members in the coming weeks and months looking for information to help make the program more beneficial to all involved.

Please keep an eye out for emails from subcommittee chairs Herb Holden and Heather Bucknam (Producers/Providers), Rita Decker Parry and Dawn and Wally Bruckner (Users), Lena DiGenti and Shelly Oechsler (FTC Week), and Rita Decker Parry and Kathy Smith (FTC Annual Meeting). Your cooperation in responding to their inquiries is greatly appreciated.

CT FARMS SHINE IN CT SPECIALTY FOOD COMPETITION

FTC member Chaplin Farms took the top honors in this year's CSFA product awards competition, held 3/8/12. Chaplin's apple pie jam was named 2012 Product of the Year, while many other Connecticut farm products also received awards. See Page 2 for details and a complete list of competition winners.

AGRICULTURE DAY AT THE CAPITOL MAR 21

Over 40 agricultural organizations are scheduled to exhibit from 10:00 a.m. to 1:00 p.m. on 3/21/12 in the North Lobby and Hall of Flags at the state Capitol in Hartford on Agriculture Day. The Outstanding Young Farmer and Ag Journalism awards will be presented. This event is free and open to the public.

2012 PYO BROCHURE TO BE UPDATED AND PRINTED

DoAG's [Pick-Your-Own brochure](#) is scheduled to be updated and printed again in 2012. If you would like to have your pick-your-own farm included, please complete an application and return by March 16, 2012, along with a check in the amount of \$25 payable to the Connecticut Apple Marketing Board. This fee will help defray printing costs.

Applications can be found at www.CTGrown.gov/Publications (click on "Commodities Brochures" link near top of page).

CT Grown in Season MARCH

Apples Arugula Beef Beets
Black Currant Juice Bok Choi
Cabbage Carrots Cauliflower
Chard Cheese Chicken
Clams Cream Eggs Fin
Fish Garlic Greens Herbs
Honey Ice Cream Kale
Lamb Lettuce Lilies Lob-
ster Maple Microgreens
Milk Mushrooms Onions
Oysters Pansies Plants
Potatoes Pork Radishes
Roses Scallops Shoots
Specialty Foods Spinach
Sprouts Veal Wheatgrass
Winter Squash Yogurt

CONNECTICUT
GROWN



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

Chaplin Farms' Jam Named CSFA Product of the Year

An apple pie jam made by FTC member 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 complete list of winners 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.



Jams entered in the 2012 CSFA Product Awards Competition

"Value-added products such as these are an important component of a diversified farm business," noted Connecticut Agriculture Commissioner Steven K. Revczky. "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 Revczky 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.

(See next page for list of winners)

CSFA Product of the Year (continued)

THE CT SPECIALTY FOOD ASSOCIATION'S 2012 PRODUCT AWARDS COMPETITION WINNERS

2012 Product of the Year

Chaplin Farms LLC, Chaplin, CT
Apple Pie Jam

Bread - Yeast

1st Place
Michele's Pies, Norwalk, CT
Cinnamon Bread with Streusel Topping

2nd Place
Fairfield Bread Company, Fairfield, CT
The Flaxette

Certified Organic

1st Place
Gourganics Salsa, LLC, Fairfield, CT
Gourganics Mild Salsa

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

Cheese - Aged

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

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

3rd Place
Cato Corner Farm, LLC, Colchester, CT
Dairyere

Chocolate

1st Place
Bridgewater Chocolate, LLC, Brookfield, CT
Caramel Truffle with Sea Salt

2nd Place
Bridgewater Chocolate, LLC, Brookfield, CT
Coconut Igloos

3rd Place
Bridgewater Chocolate, LLC, Brookfield, CT
Sea Salt Caramels

Cooking Sauce

1st Place
Giff's Original, LLC, Cheshire, CT
Hot & Spicy Cooking Sauce

2nd Place
Passage Foods, Collinsville, CT
Honey Soy & Garlic Simmer Sauce – Passage to China

3rd Place
Passage Foods, Collinsville, CT
Spiced Honey Tagine Simmer Sauce – Passage to Morocco

Connecticut Grown

1st Place
Killam & Bassette Farmstead, LLC, South Glastonbury, CT
Strawberry Jam

2nd Place
Winding Drive Corp., Woodbury, CT
Peach Jam

3rd Place
Killam & Bassette Farmstead, LLC, South Glastonbury, CT
Blueberry Jam

Dessert: Cookie

1st Place
Rachel's Cookies & Treats, Southington, CT
Gingersnap

2nd Place
Rachel's Cookies & Treats, Southington, CT
Oatmeal Chocolate Chip Cookie

3rd Place
Rachel's Cookies & Treats, Southington, CT
Oatmeal Cranberry White Chocolate Chip Cookie

Dessert: Pie

1st Place
Michele's Pies, Norwalk, CT
Chocolate Raspberry Pie

2nd Place
Dondero Orchards, LLC, South Glastonbury, CT
Strawberry Rhubarb Pie

3rd Place
Michele's Pies, Norwalk, CT
Mixed Berry Crumb Pie

(continued next page)

CSFA Product of the Year (continued)

Frozen Food

1st Place

Michele's Pies, Norwalk, CT
Shepard's Pie

2nd Place

Michele's Pies, Norwalk, CT
Chicken Pot Pie

Gluten Free

1st Place

Lesser Evil, LLC, Wilton, CT
Classic Kettlekorn

2nd Place

El's Kitchen, Weston, CT
Medleys Cheddar Snack Mix

3rd Place

El's Kitchen, Weston, CT
Medleys Original Snack Mix

Herb, Spice or Seasoning

1st Place

Passage Foods, Collinsville, CT
Honey Soy & Garlic – Passage to China

2nd Place

Passage Foods, Collinsville, CT
Spiced Honey Tagine – Passage to Morocco

Honey

1st Place

Tiezzi Imports, LLC, Chester, CT
Tutti Amici Acacia Honey

2nd Place

Tiezzi Imports, LLC, Chester, CT
Tutti Amici Castagno Honey

3rd Place

Tiezzi Imports, LLC, Chester, CT
Tutti Amici Millefiore Honey

Syrup

1st Place

Turkeywoods Farm, Mystic, CT
Shagbark Syrup

2nd Place

Turkeywoods Farm, Mystic, CT
Hickory Nut Syrup

3rd Place

Turkeywoods Farm, Mystic, CT
Hickory Ginger Syrup

Hors d'Oeuvre

1st Place

J.F. Food Concepts, Inc./Fortuna Food Products, Burlington, CT
Fresh Fortuna's Bruschetta – Mild

2nd Place

J.F. Food Concepts, Inc./Fortuna Food Products, Burlington, CT
Fresh Fortuna's Bruschetta – Original

3rd Place

J.F. Food Concepts, Inc./Fortuna Food Products, Burlington, CT
Fresh Fortuna's Bruschetta – Hot

Jam

1st Place

Chaplin Farms, LLC, Chaplin, CT
Apple Pie Jam

2nd Place (TIE)

Winding Drive Corp., Woodbury, CT
Raspberry Jam

Winding Drive Corp., Woodbury, CT
Raspberry Chocolate Jam

3rd Place

Norm's Best, Putnam, CT
Habanero Jam

Non-Alcoholic Beverage

1st Place

Raus Coffee Company, Stamford, CT
Cold Roman Coffee Beverage

Oil

1st Place

The Olive Oil Factory, Waterbury, CT
Sicilian Bread Dipping Oil

2nd Place

Tiezzi Imports, LLC, Chester, CT
Tutti Amici Cold Pressed EVOO

3rd Place

The Olive Oil Factory, Waterbury, CT
Tuscan Herb Dipping Oil

Package Mix: Baked

1st Place

Civitello Biscotti, Hamden, CT
Original Orange Almond Anise Mix

2nd Place

Civitello Biscotti, Hamden, CT
Cinnamon Pecan Mix

(continued next page)

CSFA Product of the Year (continued)

3rd Place

Civitello Biscotti, Hamden, CT
Fig Walnut Mix

Packaging

1st Place

Turkeywoods Farm, Mystic, CT
Shagbark Syrup – Fancy Bottle

2nd Place

Ola! Foods, Norwalk, CT
Ola! Granola No Nut Vanilla

3rd Place

Ola! Foods, Norwalk, CT
Ola! Granola Cranberry Orange Pecan

Pasta Sauce

1st Place

Chef Silvio's of Wooster Street, Guilford, CT
Chef Silvio's Capricciosa Sauce

2nd Place

Frank's Marinara, Amston, CT
Frank's Vodka Sauce

3rd Place (TIE)

Capa di Roma, East Hartford, CT
Capa di Roma Marinara Sauce

Capa di Roma, East Hartford, CT
Capa di Roma Fresh Basil Sauce

Salad Dressing

1st Place

Kerry Wood Healthy Foods, Westport, CT
Taste of Tuscany

2nd Place

Les Oliviers, LLC, Newtown, CT
Honey Dijon Vinaigrette

3rd Place

Kerry Wood Healthy Foods, Westport, CT
Balsamic Vinaigrette

Salsa

1st Place

Mama Manju's Salsa, Chester, CT
Mama Manju's Black Bean & Corn Salsa

2nd Place

Mama Manju's Salsa, Chester, CT
Mama Manju's Hot & Zesty Salsa

3rd Place

Warren's Foods, West Hartford, CT
Louie's Original Salsa - Hot
Savory Condiment: Other

1st Place

White Silo Winery, Sherman, CT
Rhubarb Mustard

2nd Place

Les Oliviers, LLC, Newtown, CT
Harissa Ketsup

3rd Place

WhiteSilo Winery, Sherman, CT
Quince Mustard

Savory Condiment: Relish

1st Place (TIE)

Dondero Orchards, South Glastonbury, CT
Green Tomato Relish

Southern Relishes, LLC, West Haven, CT

Mariah's Chow Chow Relish – Sweet & Spicy

2nd Place

Giff's Original, LLC, Cheshire, CT
Pomegranate Onion Relish

3rd Place

Warren's Foods, West Hartford, CT

Savory Topping

1st Place

Dondero Orchards, South Glastonbury, CT
Arugula Pesto

2nd Place

The Gracious Gourmet, Bridgewater, CT
Spiced Sour Cherry Spread

3rd Place

Winding Drive Corp., Woodbury, CT
Roasted Garlic & Onion

Snack Food

1st Place

J.F. Food Concepts, Inc./Fortuna Food Products, Burlington, CT
Fortuna's Bruschetta – Hot – Jar

2nd Place

J.F. Food Concepts, Inc./Fortuna Food Products, Burlington, CT
Fortuna's Bruschetta – Original – Jar

3rd Place

J.F. Food Concepts, Inc./Fortuna Food Products, Burlington, CT
Fortuna's Bruschetta – Mild – Jar

Sweet Side

1st Place

Kathie's Kitchen, Branford, CT
Cinnamon & Sugar Pumpkin Seeds

(continued next page)

CSFA Product of the Year (continued)

2nd Place

Dondero Orchards, South Glastonbury, CT
Bread & Butter Pickles

3rd Place

The Great New England Apple Company, New Canaan, CT
Red Barn Apple Sauce

Sweet Topping

1st Place (TIE)

The Purple Pear by Tina, Willington, CT
French Caramel Cream with Pecans

The Purple Pear by Tina, Willington, CT
Hot Fudge Cream

2nd Place (TIE)

The Purple Pear by Tina, Willington, CT
Buttered Almond Cream

The Purple Pear by Tina, Willington, CT
French Caramel Cream

3rd Place

The Purple Pear by Tina, Willington, CT
Fresh Summer Berry

Vinegar

1st Place

The Olive Oil Factory, Waterbury, CT
Blueberry Infused Balsamic Condimenti Vinegar

2nd Place

The Olive Oil Factory, Waterbury, CT
Cherry Infused Balsamic Condimenti Vinegar

3rd Place

The Olive Oil Factory, Waterbury, CT
Raspberry Infused Balsamic Condimenti Vinegar

Wine: Blush

1st Place

Sunset Meadow Vineyards, Goshen, CT
Sunset Blush 2010

Wine: Dessert

1st Place

Sunset Meadow Vineyards, Goshen, CT
Midnight Ice

2nd Place

Sunset Meadow Vineyards, Goshen, CT
Pyrrha's Passion 2008

3rd Place

Gouveia Vineyards, Wallingford, CT
Epiphany Reserve

Wine: Dry Red

1st Place

Sunset Meadow Vineyards, Goshen, CT
St. Croix 2008

2nd Place

Hopkins Vineyard, New Preston, CT
Cabernet Franc 2008

3rd Place

Jones Winery, Shelton, CT
Cabernet Franc Vintner's Selection 2010

Wine: Dry White

1st Place

Jones Winery, Shelton, CT
Pinot Gris Vintner's Selection 2010

2nd Place

Gouveia Vineyards, Wallingford, CT
Seyval Blanc

3rd Place

Jones Winery, Shelton, CT
Stonewall Chardonnay

Wine: Fruit

1st Place

Jones Winery, Shelton, CT
Black Currant Bouquet

Wine: Other White

1st Place

Hopkins Vineyard, New Preston, CT
Westwind 2010

2nd Place

Gouveia Vineyards, Wallingford, CT
Cayuga White

3rd Place

Sunset Meadow Vineyards, Goshen, CT
Cayuga White 2010

Wine: Rosé

1st Place

Sunset Meadow Vineyards, Goshen, CT
SMV Rosé

2nd Place

Gouveia Vineyards, Wallingford, CT
Whirlwind Rosé

3rd Place

Jones Winery, Shelton, CT
Rosé of Cabernet Franc Vintner's Selection 2010

CT Grown “Haves” and “Wants”

CT GROWN “HAVES” IN MARCH

D.J. King Lobster

Branford
D.J. King
203-488-6926
dking13@snet.net

Montowese Bay Blue Point oysters, remarkably consistent in size, shape, cup definition, cleanliness, flavor, and texture. Roughly 3-1/2” diameter, with relatively round shell and pronounced cup. Meats are full, and possess mild to medium level of salinity. Harvested daily at customers’ requests, ensuring the freshest possible product. \$50/100 count.

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](#).

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 for individual cut pricing; contact us for quantity pricing.

Maple View Farm

Kate Bogli
860-655-2036
mapleview@cox.net
Pasture-raised pork and beef cuts.

Urban Oaks Organic Farm

New Britain
claudineurbanoaksfarm@gmail.com
All certified organic, greenhouse- and/or high-tunnel-grown late winter/early spring greens (endive, chicory, mustard greens, spinach, soup-style mixes), hot peppers, and assorted fresh herbs (bay leaf, rosemary, fennel leaf, French sorrel). Delivery to Hartford, New Haven and Fairfield counties.

CT GROWN “WANTS” IN MARCH

Bozrah Farmers Market

Bozrah
Deb Stake
860-889-2689 ext 5
assessorsassistant@bozrahct.org

Chefs wanted for food demos on theme nights and vineyards wanted to do wine tasting nights. Also seeking fresh herbs, plants, and dried herb mixes; specialty hot food vendor; mustard and pickle vendor; poultry and specialty meat vendor.

Farmers Table

New Canaan
Robert Ubaldo
Chileboy99@aol.com
Farmers Table is always looking for fresh produce, meat and seafood from Connecticut.

Frank Andrews Mobile Kitchen LLC

Clinton
Frank Andrews
860-669-1221
frank.andrews@snet.net
Farmers and local artisans interested in providing herbs, vegetables, cheese etc. for our mobile catering business. Any inquiries welcome. Thank you.



HAPPY SPRING!

Happenings

CT NOFA will present an On-Farm Workshop: Greenhouse & High Tunnel Winter Growing on 3/20/12 from 9:00 am to 12:00 noon at Star Light Gardens in Durham. Speakers include Star Light's David Zemelsky and UConn Extension Professor Emeritus and Agricultural Engineer John Bartok, Jr. See CTNOFA's [website](#) for details.

Over 40 agricultural organizations are scheduled to exhibit from 10:00 a.m. to 1:00 p.m. on 3/21/12 in the North Lobby and Hall of Flags at the state Capitol in Hartford on Agriculture Day. The Outstanding Young Farmer and Ag Journalism awards will be presented. Free and open to the public.

A Connecticut Agriculture Commission Conference will be held 3/24/12 from 9:00 a.m. to 3:30 p.m. at EastConn in Hampton. Topics include the Farm Bill, new programs and initiatives, getting results from your agriculture commission, connecting farmers to farmland, updates from agriculture commissions, and much more. 860-450-6007 or AGvocate@yahoo.com for details.

The CT Risk Management Team will offer private one-on-one sessions with an agribusiness professionals for up to one hour, free of charge, to discuss farm-related questions, concerns, and techniques. Upcoming sessions will be held on 4/17/12 (Litchfield), and 4/19/12 (Woodbury). Call 860-887-1608 to sign up.

Healthy Communities: Green solutions for safe environments, will be held 3/30/12 – 3/31/12 at Yale University's School of Forestry and Environmental Studies. Topics include Human Rights and the Environment, Organic Food and Farming, Honey Bees and Pesticides, Organic Land Care and Protective Policies, and Cutting Edge Health Science. Register online at www.beyondpesticides.org/forum

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.

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.

Miscellaneous Announcements

Grow the buy local movement with buyCTgrown.com, Connecticut's most robust resource for consumers searching for CT Grown. We are calling on restaurants that feature CT Grown menus to create a free listing on buyCTgrown.com. Premium listings are available with enhanced marketing features. A \$25 discount is available for CT NOFA, CT Farm Bureau, and CT Farm Fresh Cooperative members.

BuyCTgrown is launching an exciting 10% buy local campaign and we need your help. The campaign will ask Connecticut residents to pledge to spend 10% of their food dollars locally through farmers' markets, farm stands, and restaurants that feature CT-Grown menus. Email ct10percent@buyctgrown.com to receive information about how you can support this campaign and get featured on our website.

Ohio State University Extension has released 15 new fact sheets providing information and resources to farmers with disabilities, injuries, or illnesses including stroke, Parkinson's disease, diabetes, arthritis, amputation, and more. Injury prevention sheets cover topics such as working in cold weather and concussion. These factsheets are available as PDF files at <http://ohioline.osu.edu/lines/farm.html#FSAFE>.

The Connecticut Department of Agriculture maintains a list of markets looking for farmers/vendors for the 2012 season. The list is sent out to all farmers/vendors monthly. If you would like your market included on this list, contact Mark Zotti at Mark.Zotti@ct.gov or 860-713-2538.

Job Openings

Boxcar Cantina

Greenwich

Kelly

203-661-4774

kelly@boxcancantina.com

Bustling restaurant in Greenwich seeks assistant manager. Our customers come to enjoy the cozy atmosphere and incredible food made with Connecticut local, organic ingredients. We are seeking an outgoing and enthusiastic restaurant professional who cares as deeply about good food as we do. Ideally, candidates will have had at least 1 year of leadership experience in the restaurant industry.

Connecticut Farm Bureau Association

Windsor

Henry Talmage

hentryt@cfba.org

Connecticut's largest farmer member organization seek full-time, hourly receptionist for front office services including greeting/directing visitors, answering/directing calls, data entry, ordering/maintaining supplies. Excellent interpersonal skills and ability to maintain a pleasant, patient, productive attitude when dealing with members, management, coworkers and general public required, as are excellent oral/written communication skills, strong organizational skills, proficiency in Microsoft Office, and ability to perform duties in a fast-paced professional office setting. Email resume and cover letter to henry@cfba.org.

Urban Oaks Organic Farm

New Britain

Linda Glick/Terri Reid

urbanoaksorganicfarm@gmail.com

Part time, contract, hourly position for farm-based educator to serve as head teacher for upper elementary after-school programs. BS/BA in environmental science, natural science, agriculture, or related field; prior experience on a working farm or at nature center; and basic computer skills required. Previous work with school-age children; positive, outgoing approach; ability to work collaboratively with other farm staff and to direct, motivate, and inspire inner city students and their parents strongly preferred.

White Gate Farm

East Lyme

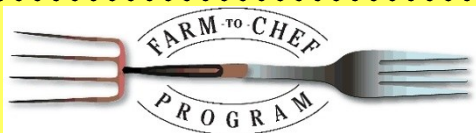
Pauline Lord

info@whitegatefarm.net

Seeking full-time farmer to head up crop production and participate in other aspects of this certified organic farm. We have 3.5 acres under cultivation plus 2 large hoop houses for year-round vegetable production. We grow many varieties of vegetables, berries, and flowers, and raise poultry and lamb. Our on-site farm stand is open two days a week. We also sell to restaurants and to Diners at the Farm, hosted by us each summer. Contact info@whitegatefarm.net.

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.