



CT Department of Agriculture

March 2011

Briefs

FARM TOURS

A sign-up sheet was passed around at the annual meeting for farms interested in hosting a tour this year. If you missed the sign-up but are interested, please contact [Linda Piotrowicz](mailto:Linda.Piotrowicz@ct.gov) by midnight 3/31/11 with the following: Farm Name, Farm Address, Website, Farm Products, Contact Name, Phone, Email, and best month (April – October) to have the tour.

PLEASE CHECK YOUR LISTING

Farm-to-Chef posts online [resource listings](#) including FTC producers/providers and commercial users of CT Grown products. Please take a moment to check these listings to see if your information is accurate and up to date. If not, please email changes to Linda.piotrowicz@ct.gov. Note that descriptions following the contact info are limited to a total of **500 characters** including punctuation and spaces.

CT GROWN PRODUCER LISTINGS AND BROCHURES

DoAG offers a variety of online listings on its [Publications](#) page. [An application](#) must be completed and submitted for each applicable listing.

Applications that are currently being accepted for **online** listings include 2011 Connecticut Agritourism, 2011 Connecticut Farm Stands/Stores, 2011 CT Grown Dairy and Egg Producers, 2011 CT Grown Honey Producers, and 2011 CT Grown Meat Producers. These online listings are updated year round and applications can be submitted at any time.

Applications that are currently being accepted for **printed brochures** (will also be posted online) include 2011 Connecticut Pick-Your-Own Farms. There is a \$25 fee to help defray cost of printing. DEADLINE is 3/25/11 to be included in print version (online listing can be updated at any time).

Applications are on DoAG's [website](#). For more info, contact [Linda Piotrowicz](mailto:Linda.Piotrowicz@ct.gov).

HARVEST NEW ENGLAND CONFERENCE 3/1/11 – 3/3/11

There is still time to register! Held in Sturbridge, MA, this unique conference for New England farmers focuses on new marketing techniques and fine-tuning existing business strategies. Over 25 educational sessions will cover social media use, funding opportunities, customer relations, value-added products, agritourism, and much more. Come for the entire conference or just a day. Learn more at www.harvestnewengland.org.

CT Grown in Season MARCH

Apples Beef Black Currant
Juice Bok Choi Broccoli
Brussels Sprouts Cabbage
Cauliflower Celeriac Cheese
Chicken Cider Clams
Cream Eggs Fin Fish
Garlic Greens Herbs
Honey Ice Cream Kale
Lamb Lettuce Lobster
Maple Microgreens Milk
Mushrooms Onions Oysters
Pork Potatoes Scallops
Shoots Specialty Foods
Sprouts Turnips Veal
Wheatgrass Winter Squash
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 Annual Meeting Recap

The fourth annual meeting of the Farm-to-Chef Program was held on 1/31/11 at the [Saybrook Point Inn and Spa](#). A record 220 people had registered the week before the deadline, forcing registration to close four days early due to space limitations.

Even with a large handful of cancelations, it was standing room only when Agriculture Commissioner Steven Reviczky welcomed the group. He explained why he believes it is an exciting time for agriculture. Interest in CT Grown has risen tremendously in recent years, he added, and farmers' markets and programs like Farm-to-Chef are helping to get fresh, local food onto the plates of residents throughout the state. Commissioner Reviczky also talked about his own experience in agriculture, which started early in life, working on dairy and poultry farms.

Farm-to-Chef Program Manager Linda Piotrowicz then gave an update on the program, including a summary of highlights from 2010 and events planned for 2011. She passed around a sign-up sheet for a new FTC Advisory Team and one for farms interested in hosting tours in the coming spring, summer, and fall. Piotrowicz also talked about the first Farm-to-Chef Harvest Celebration Week in September 2010, and how it might be improved upon in the year ahead with increased promotion funded through a participation fee.

Next up was Saybrook Point Inn and Spa Executive Chef Carlos Cassar, who discussed his use of CT Grown in his menus. His commitment and passion are shared by Saybrook Point's owners and staff, who seek out ways to reduce the facility's impact on the environment. Green Team Leader and Marina Manager Abbie Cordere provided some details about Saybrook Point's efforts to reduce its carbon footprint and to promote sustainability throughout the entire operation. Food and Beverage Director Mitch Merron offered some additional remarks about the enthusiasm he and everyone at the facility share to be a truly green operation.

Christine Applewhite from the CT Department of Public Health's Food Protection Program then gave an update on the regulations pertaining to foods approved for foodservice use. She distributed a sample menu, pointing out descriptions of ingredients that might raise red flags in the eyes of local health inspectors. "Wild mushrooms," for example, might imply mushrooms foraged from the wild, which are not approved; however if they are really cultivated specialty mushrooms, they would be appropriate for foodservice. Chefs should keep this in mind, she explained, and choose terms carefully to avoid any undue confusion with regulatory officials.

The group speed dating exercise followed. Attendees split into 18 groups of approximately a dozen people each (groups were pre-assigned and noted on each name tag) and reported to the appropriate table for Round 1. When the bell rang to signal the start of the round, each person introduced himself to the others in the same group. Once everyone had provided a one-sentence introduction, group members were free to ask questions and provide more information. After six and a half minutes, the bell rang again, and people rotated clockwise or counter clockwise depending on their name tag color (red for CT Grown users, green for CT Grown providers). Those with blue name tags (others) remained stationary. The morning session of speed dating concluded after nine rounds.

Carlos Cassar returned to provide an introduction to the lunch that he FTC chefs had prepared using CT Grown ingredients, some of which were donated by FTC farms. Selections included:

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2011 Farm-to-Chef Annual Meeting Recap (continued)

- CT Shellfish Bouillabaisse (Saybrook Point Inn and Spa)
- Cato Corner Veal and Mexican Truffle Meatloaf (Saybrook Point Inn and Spa)
- Butternut Squash Bisque (Saybrook Point Inn and Spa)
- Portuguese Casserole (Chef Wayne Kregling, Brownson Country Club)
- Cheese Focaccia (Chef Daniel Chong Norwich Inn and Spa)
- Apple Crisp (Saybrook Point Inn and Spa)
- Ice cream (J. Fosters Ice Cream)
- Honey (Hill-Stead Museum)
- Dairy Products (The Farmers Cow)
- Salad Greens (Two Guys from Woodbridge Farm)
- Beet Salad (Saybrook Point Inn and Spa)
- Bibb (Saybrook Point Inn and Spa)

Attendees socialized and networked while they enjoyed the delicious food, then visited the display tables in the lobby, learning about products ranging from ice cream and cheese to marketing and PR services.

The Northeast Organic Farming Association of Connecticut's Executive Director, Bill Duesing, gave a talk immediately following lunch, explaining what the term "organic" means. Bill went into detail about products that are prohibited from use in organic cultivation, as well as the overall holistic approach of organic farming. Attendees gained a clearer understanding of terminology and the importance of using it correctly when describing products and ingredients.

The afternoon session of speed dating followed, with another nine rounds of introductions, exchanging of contact information, and other networking.

Linda Piotrowicz then presented awards to Farm-to-Chef members for outstanding achievements in 2010. These awards included:

Top CT Grown Producers Selling to Commercial Users in 2010 (of those reporting, in alphabetical order):

- The Farmers Cow
- Urban Oaks Organic Farm

Top Commercial Buyers of CT Grown in 2010 (of those reporting, in alphabetical order):

- Avon Old Farms Hotel
- Bon Appetit at Wesleyan
- The Copper Beech Inn
- Dinners at the Farm
- Max's Oyster Bar
- UConn

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2011 Farm-to-Chef Annual Meeting Recap (continued)

Farm-to -Chef Merit Badges:

- Michelle Paulson of Dinners at the Farm and River Tavern, for her awesome expertise and inexhaustible effort as the 2010 FTC Week Independent Marketing Committee.
- Carlos Cassar of Saybrook Point Inn and Spa, for his fearlessness in taking on the challenge of hosting this meeting, and for pulling it off beautifully, despite about 75 more people than originally anticipated.

Over 50 items generously donated by attendees were raffled off as the last activity of the day. The prizes were diverse and included goodies such as

- Pastries made by students at Lincoln Culinary Institute
- Assorted pints of ice cream by J. Foster Ice Cream
- A handmade basket by Marilyn's Baskets/Wayne's Organic Garden
- Arrangements of roses and lilies from Roses for Autism
- *All About Food* by Priscilla Martel
- A \$25 gift certificate from the Billing's Forge Winter Farmers' Market
- Spa robe from the Spa at Norwich Inn
- *Clean Start* by Terry Walters
- Spa services from the Saybrook Point Inn and Spa
- An overnight stay at the Saybrook Point Inn and Spa

A follow-up survey was sent to attendees after the meeting to obtain feedback that will be used to improve future meetings. Highlights of the survey follow.

53 percent of respondents indicated this was their first FTC annual meeting, while the other 47 percent had attended at least one other FTC annual meeting.

42 percent of respondents were CT Grown providers (green name tag), 32 percent were CT Grown commercial users (red tags), and 26 percent were others (blue tags). *(FTC comment: the ratio of providers to users was even among registrants; however a greater number of users canceled or did not show at the meeting.)*

Regarding how productive/valuable/worthwhile they found the meeting overall, 52 percent of respondents said "very much", while 39 percent said "pretty much.". (Other choices included "somewhat", "a little", and "not at all".)

54 percent of respondents though the meeting was "about right" in length, while 46 percent thought it was "too long."

92 percent of respondents said they would be "very likely" to recommend the Farm-to-Chef Program to a CT Grown provider, while 91 percent said they would be "very likely" to recommend the program to a commercial user of CT Grown products.

Regarding the speed dating exercise, 67 percent of respondents said it was "very" useful; 70 percent said it was "very" fun and interesting; and 72 percent said they were "very" likely to follow up with people they had met during the exercise. (Other choices were "somewhat" and "not at all".)

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2011 Farm-to-Chef Annual Meeting Recap (continued)

61 respondents provided a comment about one or more important/valuable things they learned at the meeting. Some of the comment received:

- I had been curious about the new regulations regarding poultry inspections. Making the connections/ contacts is invaluable.
- I had a wonderful lunch with my Adversary (The USDA rep and Ct DPH folks, we had a wonderful fruitful dialogue, it was exciting for all of us.
- There are plenty of opportunities for growing farm and food related businesses, but finding or identifying them is all about networking and building personal relationships. Attending events such as this Annual Meeting is very important.
- The services provided by the Ag Station.
- There is help regarding understanding food safety regulations.
- I liked hearing about how green the inn itself is, since I go there often.
- Met people that I did not know, made good contacts, (have already been contacted by some).
- Gained some contacts who need vegetables I grow. Found someone who can help in a hydroponic venture. Saw a lawyer who may be helpful.
- The clearing up of the channels of authority for the regulation departments. Clear statement of what is to be used (as far as products are concerned) in a commercial users plans.
- The ability to begin the networking process with several available growers in one day.

56 respondents provided an answer to “What else would you like to tell us?” An assortment of these unedited comments are included below, along with some responses from the FTC Program.

- Truly enjoyed all the presentations/speakers, the food and the locations - Kudos!
- The advisory panel will be very helpful especially for setting and achieving some goals for the program's continued success. Loved the speed dating, we really did follow the green arrows in the right direction, but there were all sorts of people we didn't see so at the end we jumped on to a few tables.....
- The Saybrook Spa Inn was a nice location. Really appreciated their going of green and sharing how to diversify. Inspired to reduce footprint of energy use.
- Suggest limiting each organization to 2 attendees, so more different organizations can attend.
- That you (Linda) did a great job. Next year shorten the raffle time - Maybe bundle the stuff. (i.e. prize is 4 pints of assorted ice cream - but who knew so many people would leave early?) *(FTC response: Many, MANY more people brought raffle donations than had contacted us prior to the meeting – we had NO idea there were so many items on that table!! Thanks for your patience as we found winners for all of them.)*
- Keep up the great efforts to connect producers and users, and the education on things both sides need to know.

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2011 Farm-to-Chef Annual Meeting Recap (continued)

- Was good to put a face on the farmers/business I have worked with but not meet.
- Wonderful meeting, as usual....and the weather was with us this time! "Speed dating" was very well organized and managed to move a very large group of people in a somewhat orderly fashion. Not an easy feat!
- I thought the speed dating was very good. The only problem is that the same group moved from table to table. I don't know how to have people move in different directions without making it more confusing. All in all, it was very good. *(FTC response: if anyone can come up with a better way to move people in the time allowed, in a manner that can easily be explained to participants, please contact us – we are all ears!)*
- One thing I consistently notice is folks do tend to leave after lunch is served. *(FTC response: We've noticed this too. More "users" than "providers" seemed to leave early, upsetting the balance of "greens" to "reds" during the afternoon speed dating. Limiting to a half-day is one option, but not sure how to cram everything into a morning or afternoon without it being too rushed and intense.)*

FTC thanks Carlos Cassar and the entire team at The Saybrook Point Inn and Spa; Commissioner Steven Reviczky; Christine Applewhite; Bill Duesing; everyone who attended; and all those who generously donated their time, products, and services to make this meeting the most heavily attended and most successful to date.



Connecticut Agriculture Commissioner Steven K. Reviczky welcomes the group (left). Photo courtesy of Annalisa Russell-Smith



Standing room only (right). Photo by Michelle Paulson.

(additional photos on Pages 8 and 11)

CT Grown "Haves" and "Wants"

CT GROWN "HAVES" IN MARCH

Burke Ridge Farm

South Windsor
Bruce Petow
860-913-7563

Angus beef, USDA inspected, frozen cuts. Most cuts, hamburger patties, and ground, as well as quarters and sides. Delivery may be available based on quantity and location.

Cedar Meadow Farm

Ledyard
Brian and Julia Cronin
860-608-7442

info@cedar Meadow Farm.net

We are pleased to offer our Animal Welfare Approved Pork Products. In addition to traditional cuts, we also offer specialty products, including breakfast, sweet, hot, and chorizo sausage; nitrate-free bacon, and nitrate-free pork hot dogs.

D. J. King Lobster

Branford
D. J. King
203-488-6926
Oysters

Eagle Wood Farms

Barkhamsted
Bryan Woods
860-402-4953

bryanwoods@eaglewoodfarms.com

Frozen retail portions of beef, pork, veal, lamb, pig roasters (includes cooker), 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

Gary Proctor, 860.716.9064, gproc111@yahoo.com
Eleanore Provencal, hear3043@yahoo.com
CT Grown and USDA processed in CT: White-Feathered Standard American Broiler Cobb breed chickens, NPIP certified, raised on the floor, cage free; Italian Red-Feathered K-22 and Alabama Grey-Feathered heritage breed broilers; day-old and 3-week chicks; hatching eggs for European breeds.

Sepe Farm All-Natural Lamb

Sandy Hook
Pete Sepe
203-270-9507

Whole, half, or parts. USDA. Fabricated the way you want it.

CT GROWN "WANTS" IN MARCH

Copper Beech Inn

Ivorytown
Tyler Anderson
cheftyl Anderson@yahoo.com

Would love to speak with anyone who has great local, unprocessed dairy, meat, fish, fruits, or vegetables.

Frank Andrews Mobile Kitchen

frank.andrews@snet.net

203 640-9545

Wanted: PYO farms. 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.

Peace Tree Desserts

Stamford
Robyn Eads
peacetreedesserts@gmail.com

Seeking grass-fed cow's milk, preferably organic, for use in our specialty local, sustainable, organic baked goods.

Rocky Hill Marriott

Jim Oswald
860.257.6000
James.Oswald@marriott.com

Looking for CT Grown meats, poultry, cheese, and seasonal produce that I can incorporate into my menus.

Saybrook Point Inn and Spa

Old Saybrook
Carlos Cassar
860-388-6884
carloscassar@yahoo.com

Looking for new farms that would like to drop by and speak to me about doing business. Please call for appointment.

The Day / CT Outdoors

Suzanne Thompson
suzanne.s.thompson@sbcglobal.net

Want news about CT Grown and produced food for new Local Dirt column, Wednesdays in The Day's food section and online at theday.com, and possibly for weekly CT Outdoors radio show, Tuesdays on WLIS 1420 AM/ WMRD 1150 AM. Suzanne.s.thompson@sbcglobal.net.

CT Grown “Haves” and “Wants”

FTC Annual Meeting (continued)

JOB OPENINGS / POSITIONS WANTED

Elm City Market

New Haven
203-624-0441

Looking for a food service director with managerial/people skills along with culinary creativity and facility to head up the deli and prepared foods department. Market is a Co-op with engaged membership, looking to use CT Grown, and doing a range of conventional, organic, vegetarian, vegan, and raw and ethnic foods.

Jones Family Farms

Shelton
Allyson Angelini

allyson@jonesfamilyfarms.com

Full-season (June – December), paid, Farm-to-Table Apprenticeship. Apprentices work in all aspects of our 400-acre farm in Shelton, from field work and farm retail to vegetable gardening and assisting with cooking classes.

Saybrook Point Inn and Spa

Old Saybrook
Carlos Cassar
860-388-6884

carloscassar@yahoo.com

Looking for a shucker (oyster, clams) for the new restaurant's raw bar. Also seeking a morning sous chef.

Wayne's Organic Garden

Oneco
Wayne Hansen
860-564-7987 (7a.m. to 7p.m.)

wayne@waynesorganicgarden.com

We need one live-in apprentice for 2011, preferably available from May through September. We offer room, board, a little money, a lot of work, and a wide range of experience from planting and growing to direct marketing of certified organic vegetables.

The CT Grown “haves” and “wants” listed in this newsletter were submitted by members. Farm-to-Chef Program reminds all members that questions regarding what can or cannot be sold in a foodservice establishment should be answered by your local department of health (DPH). Your [local DPH](#), and, by extension, the [state DPH](#), are the entities that regulate the sources of foods and the documentation of the sources of foods that can be purchased and served in a food service establishment.



*Speed dating (top), Chef Carlos Cassar (center), and Chef Carlos with his team in the kitchen (bottom)
Photos courtesy of Annalisa Russell-Smith.*

(additional photos on last page)

Happenings

UConn and DoAG are offering a new Good Agricultural Practices (GAP) school for produce farmers this winter. It is a comprehensive series of four sessions to provide farmers with tools they need to develop a GAP food safety program. See [DoAG's website](#) for dates, times, details, and registration information.

"Healthy Cooking in a Hurry" will be held from 6-9 PM on Tuesdays, 3/8/11 – 3/29/11 at Hall High School in West Hartford. Learn kitchen shortcuts, techniques, and shopping tips for cooking vegan with local seasonal ingredients. \$75, plus \$30 food fee. West Hartford Continuing Education (www.whlifelearn.org, 860-561-6900) or visit www.wellonwheels.com.

"Land II: Keeping the Land in the Family Business," the next lecture in Law for Food's 2010-2011 series, runs 3/9/11 at 7:30 at the Studio at Billings Forge, Hartford. \$15 suggested donation. Future lectures include "Marketing Your Food Business." Contact adam@lawforfood.com for info.

Harvest New England's third agricultural marketing conference and trade show will run 3/1/11 through 3/3/11 at the Sturbridge Host Hotel and Conference Center in Sturbridge, MA. Over 25 educational workshops will be offered, along with a 100-vendor trade show. Visit www.harvestnewengland.org for info or to register.

CT NOFA 29th Annual Winter Conference 3/5/11, Manchester Community College, 8:30 - 4:45 pm. 30+ workshops for gardeners, cooks, farmers, landcare professionals. Vendors/exhibits on organic foods, gardening, sustainable organic farming & lifestyles. Potluck overseen by nationally known Chef John Turenne. Keynote Shannon Hayes, PhD, author "Radical Homemakers?" www.ctnofa.org or 203-888-5146.

A ServeSafe certification course approved by the CT Department of Health will be held 3/10/11 in Haddam. Covers basics of safe food handling and all CT food safety guidelines, with exam offered at end. Sponsored by [CT Farm Bureau Association](#). \$100 Farm Bureau members / \$125 non-members. Pre-registration required. 860-768-1008.

The [Westport Farmers Market](#) runs 10 -2 on Thursdays through 3/31/11 at Gilbertie's Herb Gardens, 7 Sylvan Lane, Westport. Enjoy a variety of fresh vegetables, cheese, baked goods, wood fired pizzas, tamales, soups and much more in the warmth of the Gilbertie greenhouse.

Fairfield County Farm Bureau will hold a workshop 4/2/11 from 10 to 1:30 at the Extension Center in Bethel. Expert topics include CT livestock farming; greenhouse/high tunnel growing; organic soil amendments. www.fairfieldcountyfarmbureau.org or call 203-261-5536 to reserve. All are welcome! \$20 members. \$25 non-members. Lite lunch included.

"Don't put that in your Mouth," featuring [Jeffrey Smith](#) and sponsored by Catch a Health Habit Café, will be held 4/28/11 at 7:00 p.m. in Fairfield (location / fee TBA). Jeffrey Smith is an internationally best-selling author and Executive Director of the Institute for Responsible Technology. 203-292-8190 for more info.

[Tomatomania!](#) will run 9-5, 5/20/11 – 5/22/11, at White Flower Farm in Litchfield. Over 100 varieties of tomato seedlings to choose from, plus fertilizers, stakes, ties, containers, and a selection of herbs and vegetables to make this year's garden the best ever. Experts will be on hand to answer your questions.

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.

Save the Date! The [Connecticut Wine Festival](#) will be held 7/30/11 – 7/31/11 at the Goshen Fairgrounds in Goshen.

In the News/On the Net

Cornell University's August 2010 [Smart Marketing article](#) takes a look at expanding Farm-to-Chef sales in a local food system.

The 12/14/10 [episode of Stuff You Should Know](#) explains how agritourism works.

This 1/3/11 [Day editorial](#) hails new CT Agriculture Commissioner Steven K. Reviczky as a strong voice for Connecticut farmers.

Food safety is the topic of this 1/7/11 [Day story](#), which includes the thoughts of FTC annual meeting participants Bill Duesing of CT NOFA and Diane Wright Hirsch from UConn Extension.

The New Haven Independent describes why that city's winter farmers' markets are successful in this 1/10/11 [story](#).

This 1/11/11 [Courant article](#) announces FTCers Ryan and Kelleanne Jones' plans to open an upscale grocery store/market in downtown Hartford

Governor Malloy's support of local agriculture is the topic of this 1/16/11 [CT Post story](#).

A study comparing the nutritional value of organic vs. conventional milk is featured in this 1/19/11 [Slashfood post](#).

This 1/21/11 [Republican American story](#) explains a new partnership between CT DoAG and CT DEP that enables qualified local forest products to carry the CT Grown logo.

FTCer and Farmer's Cow managing member Robin Chesmer's attendance at President Obama's State of the Union address is described in this 1/26/11 [Norwich Bulletin article](#).

This 2/2/11 [Day story](#) covers the 2011 FTC annual meeting.

Damage caused to CT farms by the winter storms and snow are the topic of this 2/5/11 [Associated Press story](#).

FTCers Roses for Autism, The Farmer's Cow, and La Belle Aurore are among those offering great gifts suggested in this 2/9/11 [Day post](#).

This 2/11/11 [New York Times feature](#) recognizes the popularity of canned and preserved local produce, including that made by FTCers Chaplin Farms, Cupola Hollow Farm, Holmberg Orchards, Killam & Bassett Farmstead, Lyman Orchards, Riverbank Farm, Waldingfield Farm, and 18th Century Purity Farm.

This 2/12/11 [Patch story](#) offers up more holiday gift suggestions, including treats from FTCer Tschudin Chocolates

A new local and regional salad bar is announced in this 2/14/11 [Connecticut College post](#).

This 2/15/11 [Courant story](#) announces that FTCers Kara Brooks and Joel Viehland have been nominated for Food & Wine Magazine's "The People's Best New Chef" contest. [Voting](#) continues through 3/1/11.

New FTCers Onyx Spirits are the topic of this 2/16/11 [Patch story](#) and this 2/16/11 [Courant article](#).

This 2/17/11 [Courant feature](#) about chefs using local ingredients year round focuses on the efforts of FTCers Joel Viehland and Sean Farrell.

2011 Farm-to-Chef Annual Meeting Recap (continued)



*A delectable CT Grown lunch was served (left)
 Chef Carlos talks fish with Chad Simoneaux of Gulf Shrimp Co. (center)
 Bill Duesing talks about the definition of "organic" (right)*

Photos courtesy of Annalisa Russell-Smith

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.