



## CT Department of Agriculture

### Briefs

#### CT GROWN "HAVES" AND "WANTS"

This month the FTC newsletter tries a new feature: CT Grown "haves" and "wants" submitted by members. Let us know what you think. See Page 3 (and please check with local health about what products are allowed in your area).

#### WEBINAR TODAY ON HOOP HOUSES

The [National Center for Appropriate Technology](#) (NCAT) will host a free webinar 05/07/09 on Hoop Houses for Extending Your Growing Season. For more info or to register, go to the [website](#).

#### ALICE WATERS TO APPEAR IN HARTFORD 5/14/09

The Godmother of the local food movement is scheduled to appear in Hartford at the Billings Forge Farmers' Market and as a panelist in the CT Forum's "Food for Thought" on 5/14/09. See Page 2 for more info.

#### NEW USDA POULTRY PLANT PLANNED FOR VERMONT

A USDA poultry slaughter plant will be opening soon in Westminster, VT, a trip estimated by Google Maps to be under two hours from Hartford, CT. They will be killing about 1,000 birds a day. Read [this article](#) from the *Brattleboro Reformer* about the project.

#### SAVE THE DATE—CSFA TRADE SHOW 7/14/09

The CT Specialty Trade Show Association's second trade show will be held Tuesday, July 14, 2009 at Meriden Comfort Inn & Suites. This year chefs and farm stand/store buyers will be invited to attend along with buyers from retail and specialty stores.

#### FREE ONLINE COURSES FOR SMALL BUSINESSES

The [US Small Business Administration](#) offers free online courses for small business owners. See <http://www.sba.gov/services/training/onlinecourses/index.html>

#### 2009 CHEFS' WORKSHOP

Although the state budget has yet to be determined, the Farm-to-Chef Program is proceeding with planning for this year's chef workshop. [Stuart Family Farm](#) in Bridgewater will be our host. Participants will learn about production of their all-natural, Animal Welfare Approved meats. The event is tentatively scheduled for October so that the full beauty of the farm in fall color can be appreciated.

May 2009

### CT Grown in Season MAY

Asparagus Bedding Plants  
Beef Cheese Cream  
Eggs Fiddleheads Fin Fish  
Garlic Scapes Greens  
Hanging Baskets  
Hardy Perennials Herbs  
Honey Lamb Lettuce  
Lobster Maple Sugar  
Maple Syrup Milk Peas  
Pork Ramps Scallops  
Shellfish Specialty Foods

*If you need help locating any of these items, please [contact us](#).*



#### Contact Us

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## Chef Alice Waters to Appear 5/14/09 in Hartford at CT Forum

by Linda Piotrowicz

While interest in CT Grown seemingly has exploded in recent years, the "locavore" crusade can be traced back to 1971, when Chef Alice Waters open Chez Panisse in Berkley, CA, and began serving the freshest ingredients from local farms. Chef Waters, often credited as the founder of the local food movement, will appear in Hartford on May 14, 2009 at the CT Forum's event "Food for Thought."

The CT Forum describes itself as "a convening of questioning minds, where anyone who is curious about the intellectual, cultural, and social world around us can reexamine their surroundings, challenge their beliefs, entertain their spirits, and develop thoughtful, informed opinions."

"Food for Thought" will feature a panel of food experts comprised of Chef Waters; Anthony Bourdain, the chef and author known as "The Bad Boy of Cuisine;" and Duff Goldman, aka "The Ace of Cakes." This sure-to-be-lively discussion will be moderated by Colin McEnroe, well-known Connecticut native, author, newspaper columnist, college professor, radio show host, and longtime local food advocate. The discussion is expected to cover a cornucopia of food-related topics.

After starting Chez Panisse, Chef Waters took her vision to other areas of her community. She has reached public schools through the Chez Panisse Foundation, which operates The Edible Schoolyard in Berkeley, where students plant, harvest and prepare fresh food as part of the curriculum. Her ideas for "edible education" have attracted a growing interest in school garden projects nationwide.

Chef Waters also founded the Yale Sustainable Food Project and serves as vice president of Slow Food International. She is the author of several cookbooks and has received many awards including the James Beard Humanitarian Award, *Bon Appetit Magazine's* Lifetime Achievement Award, and, along with UN Secretary General Kofi Annan, the Harvard Medical School's Global Environmental Citizen Award.

FTC member John Turenne confirmed the lasting impact Chef Waters has had. "She changed my life," he said.

Chef Turenne was working as the Executive Chef for Yale University when Chef Waters approached the school about starting a sustainable food program. "After 21 years of working in institutional food service, having responsibility for purchasing some \$40 million of food during that time, she gave me an entirely new perspective on my work—one that led me to consider for

the first time the impact that my food decisions had on people, the environment, the way animals and humans are treated, and the stories behind that food. Until she came into my life, I'd never seen the faces behind the food I worked with."

Chef Turenne was so inspired by his experience with Chef Waters that after the Yale Sustainable Food Project was established, he left Yale to start his own consulting company, Wallingford-based Sustainable Food Systems. His firm helps schools and institutions across the country make their food service programs more sustainable by sourcing locally and making decisions that result in healthier people and a healthier environment.

"While each CT Forum I've moderated has been a memorable experience," said Mr. McEnroe, who holds the distinction of being asked to moderate more CT Forums than anyone else, "this one should be exceptional. Each of the three panelists is an accomplished food professional who brings a very different perspective to the table. The discussion should prove to be very lively. I think anyone who eats will enjoy it."

Mr. McEnroe, an avid supporter of local agriculture, frequents CT Grown farmers' markets and has written numerous essays, columns, and blog posts about his experiences and the meals he has made from local farm products. His long-running afternoon talk show on WTIC Newstalk 1080 featured regular segments dedicated to CT Grown topics.

Although tickets to the event at The Bushnell Theater have sold out, The CT Forum has added a live simulcast to be held at the Wallace Stevens Theater and emceed by WFSB's Dennis House and Kara Sundlun. The simulcast audience will experience the full program and be able to submit questions for the Q&A segment.

Before the event begins, Chef Waters and Mr. McEnroe will attend the Farmers' Market at Billings Forge on Broad Street in Hartford. They will visit with neighborhood children tending the new community garden at Billings Forge and stop at Firebox Restaurant for a sampling of the restaurant's award winning local food. The farmer's market will be open special hours that day, 2:30 to 6:00 PM, and Firebox will be offering a special locally sourced dinner that evening.

"Food for Thought" begins at 8:00 PM (doors open at 7:00 PM). For more information or to purchase tickets for the live simulcast, call The CT Forum at 860-509-0909.

## CT Grown “Haves” and “Wants”

### DISCLAIMER!!!

The CT Grown “haves” and “wants” listed below 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. There is no guarantee that products listed below will be approved by your local health department. Check with them directly.

#### CT GROWN “HAVES” IN MAY

##### Rowland Farm, Charlie Rowland

203-577-3184 or [charles\\_rowland@sbcglobal.net](mailto:charles_rowland@sbcglobal.net)  
Berkshire hogs. whole carcass only with weights of 200 to 220 pounds. \$2.00 per pound hanging, head on.

##### Stone Circle Farm, Reva Seybolt

860-928-0754 or [revabseybolt@yahoo.com](mailto:revabseybolt@yahoo.com)  
Duck eggs, organically fed and free range.

##### Beltane Farm, Paul Trubey

[ptrubey@earthlink.net](mailto:ptrubey@earthlink.net)

Fresh chevre made with spring milk, which is especially creamy; Greek-style goat milk yogurt, 10-oz cups or by the quart; goat milk camembert; French-style bloomy rind crottin cheeses.

##### Aiki Farms, Robert Burns

(860)536-6407 or [burns@aikiarms.com](mailto:burns@aikiarms.com)

Pea shoots, buckwheat lettuce, sprouting garbanzo beans, sprouting mung & lentils, sprouting red winter wheat berry, sunflower shoots, popcorn shoots. All seeds for shoots are certified organic

##### Hop Top Organic Tillage, Ken Crary

860-559-2087 or [crary2@cox.net](mailto:crary2@cox.net)

Spring garlic (green garlic)

##### Gulf Shrimp Co., Chad Simoneaux / Scott Wishart

860-628-8399 or [chadgulfshrimp@yahoo.com](mailto:chadgulfshrimp@yahoo.com)

CT River shad fillet and shad roe

##### Wave Hill Breads, Margaret Sapir

203 762 9595 or [wavehillbreads@gmail.com](mailto:wavehillbreads@gmail.com)

Just crust chips in naked, curry, and hot pepper flavors; lemony-thyme croutons (for soup, salads, bar snacks); crusty and chewy artisan bread

#### CT GROWN “WANTS” IN MAY

##### Connecticut Culinary Institute, Mike Kelly

860-895-6116

[mkelly@ctculinary.edu](mailto:mkelly@ctculinary.edu)

Ramps, fiddleheads, mushrooms

##### The Copper Beech Inn, Tyler Anderson

860 767 5311

[cheftylranderson@yahoo.com](mailto:cheftylranderson@yahoo.com)

Produce, fish, game, livestock

##### Max’s Oyster Bar, Scott Miller

860-462-7873 / 860-233-8369

[smiller@maxsoysterbar.com](mailto:smiller@maxsoysterbar.com)

Shellfish, flat fish, loin fish, greens, herbs, unique vegetables, butter, eggs, bacon, ground beef, chicken, gluten free products, fabricated beef steaks

##### Watkinson School, Jon Birney

860.236.5618

[Jon\\_Birney@Watkinson.org](mailto:Jon_Birney@Watkinson.org)

Dispenser milk: 1%, Whole, & 1% Chocolate (10 gallons each a month); eggs (30 dozen a month); half & half (36 quarts a month); honey; butter; cottage cheese; sour cream; cheddar cheese

##### Papacelle, David Pianka

(860) 269-3121/cell (860) 637-0639

[dave@papacelle.com](mailto:dave@papacelle.com)

Fiddleheads, fava beans, fresh peas, any greens, micro/baby greens, cippolini onions, garlic scapes, budding chives, ramps

##### Sardilli Produce & Dairy, Devin Sardilli

860-525-3237

[dsardilli@sardilliproduce.com](mailto:dsardilli@sardilliproduce.com)

Local farmers looking to wholesale their crops. We are interested in all varieties of products.

## Happenings

Taste of the Nation Hartford will be held 5/7/09 at 960 Main Street, Hartford. 100% of ticket sales help ensure no kid in America grows up hungry. For more information, visit [TasteOfTheNation.org](http://TasteOfTheNation.org).

On 5/8/09 at 6:00 PM, The [Henderson Cultural Center](#) at Hunt Hill Farm will host a Spring Wine & Beer Tasting. More than 20 Connecticut vineyards and distributors of International wines & beers will be showcased. Call The Silo at 860.355.0300 for tickets or more info.

Over 50 vendors will offer annuals, vegetable transplants, perennials, shrubs, and other garden-related products at Hill-Stead Museum's May Market in Farmington on 5/8/09 and 5/9/09. Check the [museum's website](#) to learn more.

On 5/9/09, Farmington Valley Visitors Association / Historic Sites of Connecticut's Farmington Valley will host a bus tour of Historic Barns/Working Farms of the Farmington Valley, departing from Simsbury. A Pre-tour lecture will be held 5/7/09. Nancy Weiner-Anstey, 860-676-8878 or [fvva@snet.net](mailto:fvva@snet.net)

Holmberg Orchards will hold its annual Blossoms and Bottles Wine Tasting Festival on 5/9/09. There will be 50 acres of apple blossoms, 6 local wineries, gourmet artisan vendors, food and live music. Visit [www.holmbergorchards.com](http://www.holmbergorchards.com) for pictures from last year and more info.

The [CT Risk Management Team](#) will host a bus tour on 5/13/09 for producers interested in exploring a variety of farm marketing opportunities available in the state. The tour also will feature speakers on crop insurance opportunities and alternative energy projects. Contact Elsie Spoust at 860-887-1608 or [elsie.spoust@uconn.edu](mailto:elsie.spoust@uconn.edu).

A gluten-free, vegan cooking demonstration will be held 5/16/09 at the Westbrook Public Library during a meeting of the [Shoreline Gluten-Free Association](#). For more information, contact Mary Lawrence of [Well on Wheels](mailto:mary@wellonwheels.com), [mary@wellonwheels.com](mailto:mary@wellonwheels.com) or 860-985-1645.

[White Silo Farm and Winery](#) hosts an asparagus festival on 5/16/09 and 5/17/09. Other events planned include a rhubarb festival on 6/13/09 and 6/14/09; CT Grown Day on 7/18/09; raspberry festival on 9/19/09 and 9/20/09. Over the summer we plan to bottle our mustards in sample size containers and give them away free. Your feedback will help us bring the best possible product to the market. Go to [www.whitesilowinery.com](http://www.whitesilowinery.com) for more info.

A screening will be held 5/28/09 in Boston of the movie [FRESH](#), which features Will Allen, the recipient of MacArthur's 2008 Genius Award; Joel Salatin, made famous by Michael Pollan's book, *The Omnivore's Dilemma*; and David Ball, challenging our Wal-Mart dominated economy. The screening will be followed by a panel discussion with Joel Salatin, Will Allen, Henrietta Davis, and Michael Leviton. Ticket information can be found at <http://www.freshthemovie.com/screenings/>

Scoozzi has scheduled its first "Toil the Soil/Farmers Dinner" of the season for 6/11/09. The six-course tasting menu will feature local produce, seafood, meat and cheese. [www.scoozzi.com](http://www.scoozzi.com) for more info.

Foodmed 2009 will be held 6/30/09 and 7/1/09 in Detroit, MI. This conference dedicated to local, sustainable healthcare food will feature a heart warming cooking demonstration by Connecticut's own [Plow to Plate Youth Chef Advocates](#), a team of middle and high school students dedicated to learning about, creating, and advocating for sustainable food systems. See [www.foodmed.org](http://www.foodmed.org).

The Farm-to-Chef Program lists news and events of potential interest to members as space allows. Send to [Linda Piotrowicz](#). The editor reserves the right to edit or exclude listings at her discretion. Submissions should be short, to the point, and related to the Farm-to-Chef Program and/or of direct benefit to its members. The FTC newsletter typically goes out the first week of each month, but sometimes is delayed until later in the month; be sure to allow adequate lead time when submitting listings.

## Happenings (continued)

[Max's Oyster Bar](#) has teamed up with [Rosedale Farm and Vineyard](#) to offer Chef to Farm Dinners to be held on the farm on eight Thursdays evenings. Dates are 6/25/09, 7/9/09, 7/23/09, 8/6/09, 8/20/09, 9/3/09, 9/17/09, and 10/01/09. Dinners will include a farm tour, wine tasting, and a four- to six-course feast made from ingredients fresh off the farm. A portion of the proceeds will benefit the [Simsbury Land Trust](#) and [CT Farmland Trust](#). For information call 860-236-6299 or visit [www.maxdiningcard.com](http://www.maxdiningcard.com).

Dinners at the Farm has announced its Farm Dinners for the 2009 season: 7/16/09 – 7/18/09 at [Stanton-Davis Farm](#) in Pawcatuck, benefiting Stanton-Davis Homestead; 8/13/09 - 8/15/09 at [White Gate Farm](#) in East Lyme, benefiting CT Farmland Trust; 8/27/09 – 8/29/09 at [Barberry Hill Farm](#) in Madison, benefiting City Seed; and 9/10/09 – 9/12/09 at [Old Maid's Farm](#) in South Glastonbury, benefiting Working Lands Alliance. For more info, go to the [newly redesigned website](#).

The [NOFA Summer Conference](#) will be held 8/7/09 – 8/9/09 at UMASS, Amherst, MA. See [www.nofasummerconference.org](http://www.nofasummerconference.org) for workshops, speakers, registration and more.

Slow Food CT has announced that 8/23/09 will be the date for their popular Tomato To-mah-to Heirloom Tasting Feast in Cromwell. This is the largest heirloom tasting in the nation (by number of tomatoes) - 116 varieties in 2008! Details to come later in the season..

Taste Organic will be held 9/20/09 and will feature an expanded program at its new location on the campus of Manchester Community College. Anyone interested in being a vendor, exhibitor, or volunteer can call at 203-888-5146 or contact Danielle at [danielle@ctnofa.org](mailto:danielle@ctnofa.org)

## Photos

Photos taken by Ron Kovis at the 04/02/09 Band Together benefit concert and farmers' market in Fairfield can be viewed at <http://gallery.me.com/ronkovis#100331>

Alan Budney's photos from the 5/2/09 Grand Opening of the new farm market space at Urban Oaks in New Britain can be seen at <http://budney.zenfolio.com/p901881133>

### IMPORTANT NOTICE FROM THE BUREAU OF INSPECTION AND REGULATION

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.



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 • [www.CTGrown.gov](http://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](mailto:Linda.Piotrowicz@ct.gov) or 860-713-2558, for more information.