

Agricultural Report

Connecticut Department of Agriculture

M. Jodi Rell, Governor
F. Philip Prelli, Commissioner
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CONNECTICUT
GROWN



Marketing & Technology Bureau, (860) 713-2503

Jessey Ina-Lee, Editor

Wednesday, January 20, 2010

NOTES from the DEPARTMENT . . .

LOCAL FOOD SYSTEMS:

A SUSTAINABLE BUSINESS MODEL

By Jonathan Rapp, River Tavern and Dinners at the Farm

I think we can all agree that 2009 was not the easiest of years. Restaurants and stores struggled to survive in an atmosphere where spending money went totally out of style. Farmers coped with bad weather, higher costs for everything and tight credit. Many of the forces that had been driving the surging interest in local food suddenly slackened. High oil and commodity prices, which had begun to tip the scales in favor of a locally based food system not dependent on petrochemicals and cheap corn, crashed as worldwide demand fell.

As millions of Americans struggled the most important issue concerning food was whether people could afford to eat three meals a day – not where that food was coming from or how it was grown. The first hints of a backlash against locally grown food as the expensive, elitist hobby of its mostly white, affluent audience began to emerge in a press that until then had been running a continual stream of positive articles.

Well, reports of the death of the local food movement have been greatly exaggerated. New farmers markets, more restaurants using and promoting locally grown food, more grocery stores getting on the local bandwagon, sold-out CSAs, a dedicated and growing customer base and a renewed drumbeat of positive press all point to the fact that far from being some sort of fad, interest in a new local food system is here to stay.

In addition, many of the larger concerns about our current industrial food system have stubbornly refused to go away. With every outbreak of E. coli, every toxic spill from a manure lagoon, every new piece of evidence linking our diet to epidemics of diabetes and heart disease, and every new film, article, or book exposing the dark side of our food chain, more and more people begin to see the true cost of this flawed system. The contrast between local and industrial is getting sharper and sharper.

I think that one of the true bright sides of this Great Recession is that in fundamental ways it has forced many of us to rethink how we live our lives, how we run our businesses and how we sustain our communities. Many of our old ways now seem selfish or shallow – we want to be more connected and to invest our energy and talent in something real, valuable and lasting. What could be more important, especially for us, than continuing our work of rebuilding our local food systems – a legacy that will benefit generations to come.

While I have been a quiet advocate for local food since I opened my first restaurant in NYC, in 1992, it is really only since 2006 that I made a conscious and determined decision to make my commitment to local food and farmers the defining motive of my business.

In 2007 we created Dinners at the Farm, a series of 100% locally sourced dinners at Connecticut farms, which gave us an exciting new platform from

which to help promote our farm partners, our non-profit beneficiaries, and the restaurant. This three-way partnership has, I think, been a great benefit to all of us. To date Dinners at the Farm has earned close to \$500,000, purchased over \$100,000 worth of local produce and donated nearly \$50,000. This past year I helped found the Chester Sunday Market, another effort that brings together local businesses, farmers, and the community to create a powerful and exciting new market. At the restaurant itself we have redoubled our commitment to using local products (45% of our total spending on food goes to local producers) and continued to grow our network of local suppliers. Projects for this year include expanding the Dinners at the Farm model to catering and opening a retail and wholesale market that will focus on local product.

For me, 2009 was a crucial test, both of my business and of my conviction in the sustainability of the local food movement. While it was certainly a gut-wrenching year financially, I am more convinced than ever that local is the future of my business. My team and I are going to continue working to find new ways to utilize and promote locally produced food. The farmers we work with are nearly all on firmer financial footing than they were even a couple of years ago and most of them are also searching for ways to expand their production and find new markets for their products. From my perspective the future looks pretty good.

As always, there are challenges. We lack crucial infrastructure, we need many more farms and farmers, we need more help from the state in supporting existing agricultural and aquacultural assets and in developing new ones. We need a more consistent regulatory environment. We need to do a lot more work to get locally grown food into our schools and to our less affluent communities. We need Linda (Linda Piotrowicz, manager of the Department of Agriculture's Farm-to-Chef Program) to clone herself several times. There is a lot to do but there are many very good reasons to do it and many, many truly talented and dedicated people to make it happen.

Jonathan Rapp is the chef-owner of River Tavern Restaurant in Chester, CT. He also is the founder of Dinners at the Farm. (See www.rivertaverchesterct.net and www.dinnersatthefarm.com for more information.) Jonathan is an active member of the CT Farm-to-Chef Program and was a keynote speaker at its 2008 annual meeting.



NORTHEAST EGG PRICES U.S.D.A.

January 19, 2010

Prices To Retailers, Sales To Volume Buyers,
USDA Grade A and Grade A, White Eggs In
Cartons, Warehouse, Cents Per Dozen

EXTRA LARGE	118-122
LARGE	116-120
MEDIUM	85-87

MIDDLESEX LIVESTOCK AUCTION

Middlefield, CT., January 18, 2010

Live animals brought the following average prices
per cwt.:

	Low	High
Bob Calves:		
45-60 lbs.	18.00	20.00
61-75 lbs.	24.00	26.00
76-90 lbs.	28.00	32.00
91-105 lbs.	35.00	40.00
106 lbs. & up	47.50	60.00
Farm Calves	65.00	75.00
Started Calves	25.00	30.00
Veal Calves	45.00	85.00
Open Heifers	65.00	75.00
Beef Heifers	45.00	52.00
Feeder Steers	75.00	80.00
Stock Bulls	60.00	73.00
Beef Bulls	50.00	67.00
Feeder Pigs each	40.00	65.00
Sheep each	65.00	100.00
Lambs each	60.00	150.00
Goats each	75.00	175.00
Kid Goats each	65.00	75.00
Canners	Up to	47.00
Cutters	48.00	53.00
Utility Grade Cows	55.00	60.00
Rabbits each	5.00	17.00
Chickens each	4.00	16.00
Ducks each	8.00	21.00

Provided by Middlesex Livestock Auction.

NEW HOLLAND LIVESTOCK AUCTION

MONDAY, January 18, 2010

Bulk/ High/ Low Dressing

SLAUGHTER COWS:

Premium White	65-75% lean		
52.00-54.50	55.00-57.00	47.00-50.00	
Breakers	75-80% lean		
49.00-52.00	53.00-54.00	-----	
Boners	80-85% lean		
45.00-48.50	49.00-51.00	-----	
Lean	85-90% lean		
41.00-44.50	45.00-47.50	38.00-40.50	

SLAUGHTER BULLS: Yield Grade 1

1170-2300 lbs 56.00-59.50

Yield Grade 2 1145-1555 lbs 53.50-56.00

Bullocks: 825-1210 lbs 65.00-69.00

high dress 1135-1350 lbs 74.50-78.00

SLAUGHTER LAMBS: Woolled & Shorn

Choice and Prime 2-3

40-60 lbs 156.00-185.00

60-80 lbs 142.00-166.00

80-90 lbs 132.00-154.00

90-110 lbs 128.00-144.00

110-130 lbs 114.00-132.00

130-150 lbs 104.00-116.00

150-200 lbs 88.00-105.00

Choice 2-3 40-60 lbs 136.00-156.00

60-70 lbs 122.00-138.00

FRESH FRUITS & VEGETABLES

NEW ENGLAND GROWN

APPLE CIDER, 4/1 gal	13.00	13.00
APPLES, Empire bu 2-1/2 up no grade	10.00	11.00
APPLES, Fuji 88 ct fcy	18.00	18.00
APPLES, Gala fcy 100 ct	18.00	20.00
APPLES, Red Delicious 120ct fcy	14.00	15.00
POTATOES, 10/5lb	8.00	9.00
POTATOES, Round white 10lb sz A	1.30	1.70
SQUASH, Acorn 1-1/9 bu lge	12.00	14.00
SQUASH, Buttercup 1-1/9bu	14.00	14.00
SQUASH, Butternut 1-1/9 bu lge	15.00	16.00
SQUASH, Acorn organic 40lb	29.00	29.00
TOMATOES, Greenhouse 11 lbs on vine lg	21.00	22.00
TURNIPS, Purple Top 25lb	12.00	12.00

SHIPPED IN

ANISE, 24ct CA	23.00	24.00
ARTICHOKES, 30ct CA	34.00	44.00
BEANS, Green bu handpicked FL	45.00	50.00
BEETS, 12's TX	15.00	15.00
BOK CHOY, 30lb CA	23.00	24.00
CARROTS, 48/1-lb bags Organic GA	42.00	42.00
CAULIFLOWER, 12ct AZ	15.00	16.00
CELERIAC, 20lb CAN	18.00	18.00
CHERRIES, 5kg xl Chile	38.00	40.00
CORN, 4-1/2 doz FL	24.00	26.00
CUCUMBER, 1 1/9bu mx med	30.00	32.00
EGGPLANT, 1-1/9 bu med FL	26.00	28.00
GARLIC, 30lb #10 CAL	54.00	56.00
GRAPEFRUIT, Red 40ct FLA	14.00	15.00
LEMONS, 115ct AZ	29.00	30.00
LETTUCE, Boston 12/4oz ghouse CAN	15.00	16.00
LETTUCE, Green leaf, 24ct AZ	15.00	16.00
MUSHROOMS, 10lb White med PA	15.50	15.50
NECTARINES, 48-50 CHILE	19.00	26.00
ONION, Yellow 50lb med NY	9.50	10.00
ORANGES, Navel 88's TX	17.00	18.00
PEACHES, 44ct CHILE	20.00	22.00
PEPPER, Bell Green xl FL	28.00	30.00
TOMATOES, 5x6 FL	24.00	28.00

Above quotations are based on Boston Terminal Prices

METROPOLITAN AREA

U.S.D.A.

NEW YORK PRICES

WHITE EGGS TO RETAILERS

For 1 dozen,
Grade A eggs on:

January 19, 2010

EXTRA LARGE	128-132
LARGE	126-130
MEDIUM	96-100

Above quotations based on
CARTON sales to retailers.



SEASONAL CUT FLOWERS

CORN STALKS, per bunch		
	4.00	4.00
CORN STALKS, bins		
	100.00	100.00
ORNAMENTAL CORN, 1/2 bu		
Indian	18.00	20.00
ORNAMENTAL CORN, 1/2 bu		
Strawberry	18.00	20.00
INDIAN CORN, 1-1/9 bu		
	22.00	28.00
GOURDS, 1/2 bu	22.00	28.00
PUMPKIN, Howden bins lge		
	140.00	160.00
PUMPKIN, Mini 1/2 bu		
	14.00	14.00
PUMPKIN, Pie Type bin		
	150.00	180.00

NEW ENGLAND CUT FLOWERS

Amaryllis per stem france	4.00	5.00
CALLA, per stem ,asso colors,ca long		
	3.00	3.00
Aster,per bunch ,colombia	5.00	6.00
GARDENIA, per bloom ,new england		
	5.00	5.50
DELPHINIUM, bunched 10 long,ca		
	8.00	8.50
Gladiola,bunched 10,long,fl	11.00	12.00
Orchid,bunched 10,long,thailand		
	12.00	14.00
LILAC, bunched 10,neth.lomg white		
	37.00	37.50
Phlox,per bunch,Israel,long		
	10.00	11.00
LILIES, per bunch 10 Acapulco Long ,new eng.		
	22.00	23.00
LILIES, bunched 5, Siberia.new eng.		
	17.00	18.00
Flowing quince,per bunch,new york,long		
	32.00	35.00
SUNFLOWERS, bunched 5's long ,new eng		
	5.00	5.50
PEONY, per stem long ,ca	4.00	4.00
Snapdragon,bunched 10,can,long	8.00	10.00

NEW HOLLAND,PA HOG AUCTION

Mon January 20, 2010 - Hogs sold by actual
weights, prices quoted by hundred weight.

Percent Lean	Weight	Price
49-54	220-270 lbs	48.50-50.50
	270-300 lbs	47.50-50.00
	300-350 lbs	49.00-52.00
Sows: US 1-3	300-500 lbs	37.00-43.00
	500-700 lbs	42.50-46.00

ADVERTISEMENTS

FOR SALE

1-R. CT. Christmas Tree Growers, CT. Sheep Breeders and CT. Beekeepers Associations Special Insurance Packages available through Blumenthal/Donahue Insurance Agency--Toll Free 1-800-554-8049, 1-877-267-8323, ddonahue01@comcast.net or www.hobbyfarmusa.com.. Farm Commercial Auto Coverage now available.

2-R. Farm Insurance for all types of farming at very competitive rates. 1-800-554-8049, 1-877-267-8323, ddonahue01@comcast.net or www.hobbyfarmusa.com., Blumenthal/Donahue Insurance Agency. Farm Commercial Auto Coverage now available.

4-R. Gallagher High Tensile and portable electric fencing for farms, deer control, gardens. 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.

11-R. Tobacco hook-lath, hardened steel hooks on tulip poplar lath. Used two seasons, large quantity, reasonable. 860-982-7056.

12-R. Hay – excellent 1st cut round, plastic wrapped bales \$40. 2nd cut \$50. 2nd cut squares \$5. Lebanon 860-886-0716.

14-R. Hay 4x5 round bales, stored in barn, \$50. p.u. Hereford heifer spring calf \$450. Standard donkey 3 mo. old jack \$450. International 1850 bucket loader attachment \$600. Call 860-537-1974.

15-R. First cut hay, square bales \$4 each. Call Sylvan Tetrault for more information at 860-684-3458.

16-R. Colchester Farm 16 Acres 14 Greenhouses 800 Amp Electric 50 Gallon per Minute Well 1 Approved Building Lot, Great for Horses, Animals, Farming, bordered by Town and State Land \$350,000 (without Greenhouses \$275,000) MLS# G540317 Harry Finer Realtor William Raveis Real Estate harry.finer@raveis.com 860-760-3633.

17-R. Hedge rows, drainage ditches, fence lines or any other hard to reach areas getting overgrown? We have the solution. An excavator mounted tree/brush mower capable of mowing 8"-12" diameters flush to the ground. Also Fecon mower mounted on Trac Skidsteer. Call for brochure or machine location to observe working or free demonstration on your site. (860) 875-0280 or visit Burkeridge.com Commercial Mowing Division.

18-R. Massey Ferguson 1010 tractor, 17 HP diesel, 2WD, turf tires only, 420 hours. Excellent condition \$3,200. James Fazzone 203-250-6677.

19-R. First cut 4x5 round bales \$40 p.u. First cut square bales \$4.50. For information call 203-265-4588.

21-R Parting out 3588-3688 International tractors, Fiat Allis dozers, 3 tires 23.1 x 26, two mounted on 20" International rims. \$500. For more information call 860-274-8162.

22-R. Hay and livestock, apples, older white face cows. For more information call 860-274-5002.

23-R. Flat filler and bale breaker, good condition \$2,000. Onan generator 30kw, single or three-phase 6-cylinder Ford, runs on propane, 320 hrs, very good condition \$3,200. 8 greenhouse carts, base plus 7 slide-in shelves, 22-1/2"w, 49-1/2"h, 72"h, solid 6" wheels, good condition \$200 ea. Greenhouse sprayer 3gpm Hypro pump, 100' 3/8" hose and reel, Green Guard spray gun on small cart \$400. Call 860-289-8436, 860-268-5931 after 3:30.

24-R. North Stonington, CT – Nearly 25 pastoral acres: hayfield, riding trails, pond, river frontage with light-filled 3 BR home. \$535,000. Melissa Coyle, Gustave White Sotheby's International Realty, call 401-374-5848, 860-428-8236.

25-R. Honeybees for sale, 3lb packages scheduled March 27 and April 26; 5 frame nucs April 10, Riverside Apiaries, 860-295-8972.

WANTED

20-R. 1-row potato digger wanted, pto driven, on rubber. For more information call 860-564-3615.

510-R. Producers Wanted: Connecticut Farm-to-Chef is a free program that helps connect local culinary professionals with producers and distributors of CT Grown products. Additional Connecticut producers and distributors are needed for this popular and expanding program. Please help us get your product into the hands of local chefs! Contact Linda at the CT Department of Agriculture, Linda.Piotrowicz@ct.gov or 860-713-2558, for more information.

511-R. Wanted: Farmers for the CT Farm-to-School - The Farm-to-School Program is a statewide effort designed to incorporate CT Grown fresh fruits and vegetables into local schools cafeteria meals and snacks. If you are interested in selling to one, several, or to a whole school district of schools (through a wholesaler or direct), call Jane Slupecki at (860) 713-2588 or at Jane.Slupecki@ct.gov

MISCELLANEOUS

6-R. The Connecticut Department of Agriculture has established the Farm Link Program. It is a matchmaking service to help new farmers find farm land owners (for rent or for sale) and to aid in the process of land rental and/or farm transfer to the next generation of farmers. A website will be developed to aid linking farm seekers and farm owners. Persons interested in the process can receive applications now available at www.farm-link.uconn.edu or calling the CT Dept. of Agriculture at (860) 713-2503. The Department is encouraging all next generation farmers and transitioning family farms in Connecticut to participate. For further information, please contact Jane Slupecki at (860) 713-2588.

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.

DEAR NORTHEAST SHEEP PRODUCER,

I am leading a team of researchers for a grant proposed to Northeast SARE (Sustainable Agriculture Research & Education) that will (if funded) address the prevention, treatment and possible genetic resistance to foot rot in sheep. Our plan is to work with farms in the northeast region, including your state.

I would appreciate your input to the following short survey. It will probably take less than 3 minutes to complete. Please submit the survey by Wednesday, January 27, 2010. Here is the link to the electronic survey <http://www.surveymonkey.com/s/RHZDZTVL>

Feel free to pass this message on to other sheep producers in your state. If funded, we will be seeking farms in the northeast to participate in this on-farm research project later this spring. You will be invited to apply to participate at that time. Thank You,

Richard J. Brzozowski, Extension Educator - Agriculture
University of Maine Cooperative Extension 207-780-4205

GETTING STARTED IN ORGANIC FARMING

Sponsored by CT NOFA

Jones Auditorium, Ct Agricultural Experiment Station, New Haven, CT
Saturday, January 30, 2010, 8:30-4:00

Co-sponsored by CT NOFA, UConn & RMA

The Getting Started in Organic Farming Conference draws both beginning farmers who choose to farm organically and established farmers who are converting their operations to organic.

The featured speaker will be Bob Muth, a SARE educator from New Jersey, and also of Muth Farm. Other speakers include:

Dr. Tom Morris, a soil scientist at UConn, formerly from Rodale Farm.

Dr. Kim Stoner, a vegetable entomologist from the Connecticut Agricultural Experiment Station, with extensive organic experience. Her talk is entitled "Organic Insect Pest Management for Vegetables" and will focus on strategies for insect pest management, including using timing to reduce pest damage, row covers as insect barriers, encouraging biological control agents and pollinators, and organic materials for insect management.

Dina Brewster from The Hickories, an organic farm in Ridgefield, CT, will talk about record keeping.

Don Franczyk, from Baystate Organic Certifiers, will discuss the organic certification process.

Fee: \$30 for CT NOFA members, \$40 for non-members. Please bring something for a potluck lunch!

Online registration is available at: <http://www.ctnofa.org/>. For more information - including possible scholarships for qualifying individuals - call the CT NOFA office at 203-888-5146.

AN OPPORTUNITY TO ENTER THE SPECIALTY FOOD ASSOCIATION PRODUCT AWARD COMPETITION

The 9th Connecticut Specialty Food Association Product Award Competition will take place February 18, 2010 at the Aqua Turf Club in Plantsville. Product categories include beverages; breads; cheeses and dairy; jams, honeys, and sweet toppings; meats, pates, and fish; organic; pasta sauces; pickles, relishes, and tapenades; savory condiments; snack foods; and more.

Entries will be judged by local celebrities, food writers, chefs, and other culinary experts. Awards will be presented at the Connecticut Food Association's "Hall of Fame Dinner" on April 15, 2010, and a press release announcing all winners will be sent to media institutions throughout the state.

This competition is open to both members and non-members of CSFA. Deadline to enter is February 8, 2010 (late entries cannot be accepted.) Please contact Tricia Levesque at 860-677-8097 or tricia@ctfood.org for additional information or entry forms.

NEW WEBSITE: LAUNCH OF CONNECTICUT ENVIRONMENTAL CONDITIONS ONLINE (CT ECO)

The Connecticut Department of Environmental Protection (DEP) and the University of Connecticut Center for Land Use Education and Research (CLEAR) are pleased to announce the launching of a new website, Connecticut Environmental Conditions Online (CT ECO). CT ECO is a state-of-the-art website that provides access to a wide variety of state environmental and natural resource information. Check it out at: www.cteco.uconn.edu

UConn and DEP will be conducting webinars in the near future to demonstrate the workings of the site and its many uses. In addition, in the Spring, brief video tutorials will be posted on the site. Keep an eye out for upcoming announcements. Your feedback is welcome and there are "Dear CLEAR" and "Dear ECO" addresses posted on the site for your comments.

HARDY NEW CORN LINES RELEASED

Six new inbred maize lines with resistance to aflatoxin contamination have now been registered in the United States by the Agricultural Research Service (ARS). ARS plant pathologist Robert Brown and colleague Abebe Menkir, with the Ibadan, Nigeria-based International Institute of Tropical Agriculture, developed the lines.

Brown works at the Food and Feed Safety Research Unit in the ARS Southern Regional Research Center in New Orleans, La.

The new lines are resistant to aflatoxins, which are toxins produced by the fungus *Aspergillus flavus* after it infects agricultural commodities such as corn. Contamination of corn with aflatoxins causes financial losses for growers and is a potential health hazard to animals and humans.

Found in soil, on crops and in air, *A. flavus* infects susceptible crops before harvest, so host resistance is a widely explored strategy to eliminate aflatoxins. The collaborators first screened and then combined the top aflatoxin-resistant lines found in the United States with those found in Central and West Africa.

Brown has also used a highly effective and rapid "kernel screening assay" to separate resistant seeds from non-resistant ones. The six lines have demonstrated good resistance against aflatoxin accumulation in the researchers' laboratory and field tests.

The six maize lines have been described in the *Journal of Plant Registrations*. Seeds of the lines are being maintained at the ARS National Center for Genetic Resources Preservation in Fort Collins, Colo.

After being certified "disease-free" for public release, the germplasm can be used in public or private breeding programs to develop aflatoxin-resistant corn lines for growers both nationally and internationally.

Read more about this research--which supports the U.S. Department of Agriculture priority of ensuring food safety--in the October 2009 issue of *Agricultural Research* magazine, available online at: <http://www.ars.usda.gov/is/AR/archive/oct09/corn1009.htm>.

ARS is USDA's principal intramural scientific research agency.

Connecticut Weekly Agricultural Report (ISSN: 1059- 8723, USPS 129-340) is published weekly (48 issues), except for Thanksgiving, Christmas, when the Governor closes State offices, and two additional weeks, for \$20.00 per year (hard copy - email copies are free) by the Connecticut Department of Agriculture, 165 Capitol Avenue, Hartford, CT 06106.

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 serve 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 checks or money order payable to the Connecticut Department of Agriculture and mail to: Marketing - Ag Report Classifieds, Connecticut Department of Agriculture, 165 Capitol Avenue, Hartford, CT 06106.

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Regulation&Inspection	Dr. Bruce Sherman	(860) 713-2504
Farmland Preservation	Joseph Dippel	(860) 713-2511
Aquaculture	David Carey	(203) 874-2855
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E-Mail: jessey.ina-lee@ct.gov
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**VOL. XC
 NO. 3
 January 20, 2010**