



CT Department of Agriculture

Briefs

FIRST ANNUAL CT GROWN CHALLENGE 8/2/09 – 8/8/09

CT Commissioner of Agriculture F. Philip Prelli has invited residents of the state to join him in participating in the first official CT Grown Challenge from Sunday 8/2/09 through Saturday 8/8/09, in conjunction with National Farmers' Market Week. Commissioner Prelli challenges every resident to eat at least one CT Grown item each day this week. [Learn more.](#)

SAVE THE DATE: 10/14/09 SET FOR FTC SUMMER WORKSHOP

The Farm-to-Chef Program's 2009 Summer Chefs' Workshop will be held Wednesday 10/14/09 at Stuart Family Farm in Bridgewater, where we will learn all about production of CT Grown, all natural, Animal-Welfare-Approved meats. More info will be distributed over the coming month.

BUSINESS PLANNING SEMINAR 8/18/09

[The Connecticut Specialty Food Association](#) (CSFA) will hold a business planning seminar on Tuesday 8/18/09 from 8:30 AM – 12:30PM at the Inn at Middletown. Farm-to-Chef member Emily Brooks of Edibles Advocate Alliance will be the featured speaker. Registration is \$25 for CSFA members and \$65 for non-members. For more information or to register, contact Tricia at CSFA, 860-677-8097 or Tricia@ctfood.org.

CT GROWN DESTINATION OF THE WEEK TUESDAY MORNINGS

[WTIC Newstalk 1080 Radio](#) features a different CT Grown Destination of the Week each Tuesday morning at 7:50 AM. August's destinations include the Chester Sunday Farmers' Market, Van Wilgen's Garden Center, Griffin Farmstead, and Orange Open Farm Days. Tune in at 1080 AM on your radio or stream it live at www.wtic.com.

CONGRATS TO FTC MEMBERS ON NATIONAL TV PERFORMANCES

Last month FTC member Tyler Anderson competed on Food Network's [Chopped](#), taking home the night's grand prize. FTC member Kevin Cottle is competing this season on Fox Network's [Hell's Kitchen](#), and is still going strong (albeit on two bum ankles!) after three episodes. Congratulations to both chefs on their stellar performances and for making the FTC Program and all of CT proud!

August 2009

CT Grown in Season AUGUST

Apples Beans Beef
Beets Blueberries
Broccoli Cabbage Carrots
Cauliflower Cheese Corn
Cream Cucumbers Egg-
plant Eggs Fin Fish
Garlic Greens Herbs
Honey Kohlrabi Lamb
Leeks Lettuce Lobster
Maple Melons Milk
Mushrooms Nectarines
Onions Peaches Pears
Peppers Plums Potatoes
Pork Radishes Scallops
Shellfish Specialty Foods
Summer Squash Tomatoes
Winter Squash

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



Contact Us

CT Farm-to-Chef Program
CT Department of Agriculture
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165 Capitol Avenue, Room 129
Hartford, CT 06106
860-713-2503 phone
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Social Network Marketing Fuels the Local Foods Movement

By Winter Caplanson, Marketing Director
[The Coventry Regional Farmers' Market](#)

What hot new marketing tool allows you to reap benefits for yourself or your business while costing you nothing? A Facebook fan page can!

The Coventry Regional Farmers' Market has effectively used free media to promote what has become one of the largest and best-attended markets in the state. Last spring, we added a [Facebook fan page](#) to our marketing portfolio and are excited by the results!

As part of the social media network, Facebook's purpose is to give people a way to share information in an easy and entertaining way. Originally intended for college students, today over 250,000,000 people are part of the Facebook network. The fastest growing *Facebook demographic* is 35 and over.

Facebook fan pages are available to registered Facebook users AND unregistered folks as well.

It's quite easy to build a Facebook fan page. Fan pages, much like an individual profile, can be customized with information about your business and a graphic such as your logo. A fan page can also host a discussion, build an events calendar and exchange photos, videos, and links.

Facebook provides you with visitor statistic tracking, allowing you to tailor your message. You can also send your fans updates, which is useful for sending out announcements like promotions, sales or events.

The Coventry Regional Farmers' Market is all about community, both geographically close and a broader community linked by common values centered on supporting local agriculture. We use our Facebook fan page to build on what is deeply relevant to our customer base, rather than as a "sales" mechanism.

As marketing guru [Bruce Baker](#) suggests, we make our market a "happy place" and our Facebook fan page is an extension of that. Our content is topical and informative with links to articles, lots of beautiful photos taken at the market, and links to like-minded sites.

We use our fan page to continue the process of building an active relationship with our customers. We include updates about happenings on the farms or in the studios of our vendors, post questions, up-to-the-moment bulletins about events and visiting musicians and artisans, and announce contests. It's a natural, daily extension of our popular email weekly email newsletter. The content on our fan page is kept fresh and new so that our fans have a reason to come back to it.

Like customers at the market drawn to a crowded booth, a Facebook fan page with lots of fans, lively fan postings and photos added by fans creates buzz. Customer comments about an event or product enjoyed provide a compelling testimonial.

Active Facebook users are always on the lookout for interesting content to post on their own pages. They love to pass along links to our e-newsletters and market videos, amplifying our voice to their friends!

As the administrator of the page, it's important to scan all comments and content added by fans and promptly remove or rebut anything negative. This is your page, and you must exercise control over what stays on there!

If it's time for you to harness the power of free social media, you can get started at building your own Facebook fan page [here](#).

The Coventry Farmers' Market runs every Sunday, 11 AM to 2:00 PM, June – October, at the [Nathan Hale Homestead](#) (2299 South Street) in Coventry.



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 AUGUST

[Cupola Hollow Farm LLC](#)

West Suffield
Kathy or Donna Dunai
860-668-0859
cupolahollowfarm@aol.com

Value-added products made from CT Grown products:
Jams, jelly (featuring Hot Pepper Jelly), relish, pickles, farm fresh fudge, CT Grown popcorn, dip mixes, and flavored vinegars.

[Eagle Wood Farms](#)

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

Frozen retails portions of beef, veal, pork, lamb, and goat. We grow our own animals, pig roasters, suckling pigs. Prices on website.

[FreshPoint / Fowler & Huntting](#)

Hartford
Daniel Batchelder
522-2226 ext 359
Daniel.Batchelder@FreshPoint.com

Corn, beans (green, wax, fava, pole, cranberry), green and yellow squash, squash blossoms, basil, beets, blueberries, cabbage (red, green, savoy), chard (red, green, rainbow), collards, kale, cucumbers (pickle, select, super select), mustard greens, peaches, nectarines, plums, peppers (green, red, jalapeno, banana, long hots), eggplant (purple, white, Japanese, Italian), tomatoes (beefsteak, cherry, red & yellow grape, heirloom), eggs, goat cheese, danse de la lune, goat's milk yogurt (with flavored variations).

[Griffin Farmstead](#)

East Granby
Becky Clark
860-413-9733 leave message
gfarmstead@hotmail.com

Goat cheeses, milk, yogurt (probiotic smoothie style, no fillers, all natural).

CT GROWN “HAVES” IN AUGUST

GeoRoots Solar Growth Farm
North Canton
Eloise Marinos
860-693-9099
emarchitect@comcast.net

HERBS: Basils (Ararat; Genovese; Greek; Heirloom Mrs. Burns Lemon; Lettuce Leaf; Purple; Siam Queen), chervil (curled), cilantro, dill, oregano, parsley; VEGETABLES: Asian greens (Chin-Chiang Cabbage; Komatsuna; Mibuna; Misome; Mizuna; Pak Choi; Pei Tsai), specialty squash – (Corgette Tondo di Toscana; Corgette Tri Color; Delicata; White Scallop).

[Star Light Gardens](#)

Durham
David Zemelsky
860 463 0166
Starlightgardens@comcast.net

Heirloom tomatoes (all sizes and colors), cherry tomatoes (orange, red, purple yellow), salad greens, arugula, micro-greens, baby bok choy.

CT GROWN “WANTS” IN AUGUST

[Max's Oyster Bar](#)

West Hartford
Scott Miller
(860) 233-8369
smiller@maxsoysterbar.com

Looking for farms that are interested in hosting “Chef to Farm” Dinners.

[University of Connecticut Local Routes Program](#)

Storrs
Rebecca Canfield
rebecca.canfield@uconn.edu

Local Routes is seeking farmers and vendors for an on-campus Farmers' Market in conjunction with our annual Celebrate Connecticut Festival. Date of the event is October 7, 2009 at the UCONN Storrs campus. Please contact Rebecca for further information.

FTC Members Participate in 2nd Annual CSFA Trade/Buying Show

By Linda Piotrowicz

The CT Specialty Food Association (CSFA)'s second annual trade/buying show on July 14, 2009 in Meriden attracted approximately 50 buyers, including several from the Farm-to-Chef Program, to sample and learn about 26 Connecticut-based specialty food companies' products.

Products exhibited at the show included fresh-cut produce, salsa, relishes, olive and specialty oils and vinegars, soup mixes, pasta and cooking sauces, flavored pumpkin seeds, granola, gluten-free desserts, gelato, and more.

"This show is something we started to provide additional value to members of CSFA," said Stan Sorkin, Executive Director of the CT Food Association, the umbrella organization under which CSFA operates. "Last year we invited key buyers from both small independent and large chain retail stores. This year, working with the CT Department of Agriculture, we expanded the number and types of buyers involved."

According to Linda Piotrowicz, Marketing Representative for the CT Department of Agriculture and manager of its Farm-to-Chef Program, invitations were sent out to chefs and purchasing managers from wineries and farms, as well as those from restaurants, catering companies, hospitals, schools, and institutions participating in the Farm-to-Chef Program.

"These are businesses making a concerted effort to source ingredients from Connecticut's farms. It seemed like a natural fit to invite them so they could learn more about locally produced specialty food items that also might be of interest," said Piotrowicz.

"We were thrilled with the response we received," said Tricia Levesque, Director of CSFA. "This year's

show was bigger and better than last year's, and we aim to keep that momentum going. Our relationship with the CT Department of Agriculture has brought new opportunities to our members and enhanced the benefits we provide. We are seeking out other areas in which we can collaborate to mutually enhance both organizations."

Hunter Morton, Executive Chef at Max Downtown, agreed that the show was well worth the time to attend. "We are always looking to use great local products if it be by land or sea, so it was nice to have an assortment of specialty items produced by Connecticut companies.

Another Farm-to-Chef member, David Pascucci, Executive Chef at Danbury Hospital, had hoped there would be a greater number of companies and products exhibited, but felt that the intimate nature of the show allowed for more one-on-one time with each individual vendor.

"It was a terrific networking opportunity," he said, "I had the chance to learn a great deal from each vendor, not only about their products, but also how and why they got into making them in the first place. It was extremely informative. I discovered several products I really liked and am going to try to get into my cafeteria."

CSFA is a member-supported, nonprofit organization of small, medium, and large Connecticut-based food businesses sharing in a vision to provide consumers with high-quality specialty foods.

In addition to the annual trade/buying show, CSFA also holds regular educational workshops and a product competition judged by local celebrities and culinary professionals.

For more information about CSFA, please contact Tricia Levesque at 860- 677-8097 or Trica@ctfood.org.

Happenings

[Firebox Restaurant](#) will hold a New England Clam Bake on Tuesday 8/4/09 at 6:30 PM featuring local lobsters, steamers, mussels, whole roasted native fish, and all the sides of any proper New England clam bake. Each course will be paired with great summer drinks. \$65 per person, (860) 246-1222 for reservations or more info.

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

[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. Upcoming dates are 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. Photos from the first farm dinner can be viewed [online](#).

[Dinners at the Farm](#) will be held on 8/13/09 - 8/15/09 at [White Gate Farm](#) in East Lyme, benefiting CT Farmland Trust; on 8/27/09 – 8/29/09 at [Barberry Hill Farm](#) in Madison, benefiting City Seed; and on 9/10/09 – 9/12/09 at [Old Maid's Farm](#) in South Glastonbury, benefiting Working Lands Alliance. See [website](#) for more info..

[Michael Pollan](#) will visit the Cornwall Farmers' Market in West Cornwall at 11:30 AM on 8/15/09. He will speak at 1:00 PM at the Cornwall Consolidated School on Cream Hill Road and Route 128, where he will read from his latest book, *In Defense of Food*. He will be signing books at both locations. Tickets are \$25. Please see www.biblio.org/cornwall for more info.

On 8/17/09 Paul Nison will speaking at Alchemy & The Growing Green Co-op about his new book "The Daylight Diet" and talk about the Raw Food lifestyle, benefits, trends & how to make it work for you! Enjoy a community raw dinner, book signing, and discussion. Cost is \$25; pre-registration is required. Contact Imani@thegreenvibration.com.

The [Connecticut Specialty Food Association](#) (CSFA) will hold a business planning seminar on Tuesday 8/18/09 from 8:30 AM – 12:30PM at the Inn at Middletown. Farm-to-Chef member Emily Brooks of Edibles Advocate Alliance will be the featured speaker. Registration is \$25 for CSFA members and \$65 for non-members. For more information or to register, contact Tricia at CSFA, 860-677-8097 or Tricia@ctfood.org.

[Lyman Orchards](#) will hold its 9th Annual Peach Fest, Saturday, 8/15/09 from 8:00 AM to 6:00 PM. Family fun activities include a peach scavenger hunt, peach trivia contest, peach pie eating contest, face painting, horse drawn wagon rides, Frisbee golf, and live music. Call 860-349-1793 or visit website for more info.

Lyman Orchards' Sunflower Maze will be open to visitors from 8/19/09 through early September. For each ticket sold, Lyman Orchards will donate \$1 to the [Connecticut Children's Medical Center](#). For more information, please see Lyman's [website](#).

[Blue Slope Country Museum](#) in Franklin hosts a family campfire on 8/20/09 from 7:00 to 8:30 PM. \$4.00 per person / \$16.00 per family. Square dances will be held 8/28/09 and 9/11/09 from 7:30 - 10:30 PM; no experience necessary. \$5.00 per person / \$20.00 per family. Hoedown held in Bank Barn. Blue Slope Country Museum, Inc. is a 501(c)3 nonprofit museum whose mission is to preserve agriculture history 860-642-6413 or www.blueslope.com for more info.

Slow Food CT's Tomato To-mah-to Heirloom Tasting Feast planned for 8/23/09 has been canceled due to wet weather and resulting poor crop and site conditions. Slow Food's Susan Chandler has established a tomato fund in support of Upper Forty Farm and Urban Oaks Organic Farm, who have hosted this event for eight years. If you would like to donate, please contact Susan at slowfoodct@earthlink.net.

Orange Open Farm Days will be held in Orange on 8/29/09. Farm-to-Chef member [Treat Farm](#) is one of six farms that will welcome the public to come learn more about what goes on down on the farm. Check out the [website](#) for details about this fun, family-friendly event.

Happenings (continued)

[White Silo Farm and Winery](#) hosts a 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 for more info.

[CT NOFA](#) has an array of educational workshops scheduled this summer: An on-farm workshop at Millstone Farm will be held 8/31/09. See website for details.

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

[Chartwell's School Dining Services'](#) northeast region school districts will participate in the weeklong campaign entitled "It Takes You – Think Global, Eat Local," scheduled for 9/21/09 - 9/25/09. Chartwells school districts in the Northeast have already pre-ordered and committed to over 2,100 cases of fresh, local produce so that 95 area schools will have access to locally grown produce such as apples, tomatoes, corn, peppers, yellow squash, zucchini, cabbage and eggplants, when in season.

[Friends of the Farm at Hilltop](#) (FOFAH) has scheduled their 2009 Farm Fest for Labor Day Weekend, featuring a delicious meal of locally grown and harvested food, dancing, and a silent auction. Go to www.fofah.com and click on "Events" for more info.

The [Country Club of Farmington](#) is planning a culinary extravaganza for a Saturday in November and is seeking local farmers, cheese makers, and specialty food producers to set up sampling stations and talk with attendees about their products. If interested, please contact Kevin Cottle, 860-677-1681 or chef@farmingtoncountryclub.com

Did You Know?



COLLARDS: Did you know? According to www.nutritiondata.com, collards are a good or very good source of 14 essential nutrients. A 100g serving of raw collards contain 2 grams of Protein, 11% of the RDA for Vitamin E, 14% of the RDA for Calcium, 14% of the RDA for Manganese, 41% of the RDA for Folate, 59% of the RDA for Vitamin C, 133% of the RDA for Vitamin A, and a whopping 638% of the RDA for Vitamin K, all packed into 30 calories. These versatile, hearty greens, closely related to kale and cabbage, have a healthy Omega 3 to 6 ratio of 1.3, and are considered moderately anti-inflammatory.

In the News

This 7/1/09 [Inc. article](#) takes a look at using Twitter to monitor what people are saying about your business.

FTC member [Boxcar Cantina](#) is the subject of this 7/10/09 [New York Times review](#), which lauds the many CT Grown products on the menu, including those from FTC members [Stuart Family Farm](#), [Beltane Farm](#), and [Ox Hollow Farm](#).

A list of locations near Danbury offering cooking classes is provided in this 7/13/09 [Examiner column](#).

This 7/16/09 issue of [Tasting Table](#) features FTC members [Caseus](#) and [Claire's Corner Copia](#).

[Michael Pollan](#)'s 7/31/09 [column](#) for the [New York Times Sunday Magazine](#) explores the decline of home cooking in the U.S. and health and social consequences that have resulted.

[Healthcare without Harm](#)'s 7/17/09 [news release](#) announces the American Medical Association's adoption of policy in support of practices and policies within health care systems that promote and model a healthy and ecologically sustainable food system.

FTC member Mike Kandafer of [Urban Oaks Farm](#) was featured 7/18/09 on WTIC 1080's [Greener Living with Dr. G](#). A podcast is available on the program's website.

FTC member Denise Appel of [ZINC](#) and [Kitchen ZINC](#) is the subject of this 7/24/09 [New York Times article](#), which highlights her Market Menu and use of CT Grown ingredients purchased at the [New Haven Downtown Farmers' Market](#).

[Online video](#) now is available showing coverage of the Economic Research Service (ERS)'s workshop "Local Food Systems: Emerging Research and Policy Issues." Topics such as the health and economic benefits of local food systems and role of government are explored.

Read and listen to this 7/30/09 [WNPR story](#) about the first annual [CT Grown Challenge](#) made by state Agriculture Commissioner F. Philip Prelli.

This 7/31/09 [Record Journal article](#) discusses the growth of the local food movement and the first annual [CT Grown Challenge](#).

FTC member Tyler Anderson competed last month on Food Network's [Chopped](#), taking home the night's grand prize. [Read more](#).

FTC member Kevin Cottle currently is competing on Season 6 of Fox Network's [Hell's Kitchen](#). Tune in every Tuesday at 8:00 PM to watch Kevin in action. Past episodes from this season are available in full on the show's [website](#).

FTC member Emily Brooks of Bridges Healthy Cooking School teaches weekly classes at the Middlebury, Roxbury, and Washington Senior Centers in conjunction with the Master's Table Farm Markets. [Get the schedule](#).

[WTIC Newstalk 1080 Radio](#) features a different CT Grown Destination of the Week each Tuesday morning at 7:50 AM. Tune in at 1080 AM on your radio or stream it live at [www.wtic.com](#). Listen to podcasts of these past destinations: Peggy Hall of Hill-Stead Farmers' Market, [Bob Futh](#) of Starberry Farm, [Gary Crump](#) of Priam Vineyards, and [Nancy Freeborn](#) of Chester Sunday Market.

[WFSB-3 TV](#) weekend edition of Eyewitness Morning News regularly features FTC members Emily Brooks, Tim Cipriano, and Drew McLachlan each month. Tune in between 8:00 and 9:00 AM.

Miscellaneous Announcements

The [Mark Twain House and Museum](#) seeks a chef to operate their café with an emphasis on CT Grown. This is an opportunity for a proprietor – the chef would not be an employee of the Mark Twain House and Museum. The goal is to make the café a destination unto itself and draw in customers above and beyond visitors to the museum. Please contact Jacques Lamarre, 860-280-3152 or jacques.lamarre@marktwainhouse.org, or Donna Gregor, 860-280-3103 or donna.gregor@marktwainhouse.org, for more information.

A new online publication, [Farm Made: A Guide to On-Farm Processing for Organic Producers](#), provides information for those who want to process organic ingredients into value-added organic products on the farm. The guide is published by [Kerr Center](#), and distributed by Kerr Center and [ATTRA](#), with funding from the Organic Farming Research Foundation.

ATTRA offers an impressive list of other publications and resources for producers on their [publications page](#).

The Kitchen @ Billings Forge has opened. Its artisanal bread is sold at the [Farmers' Market](#) and served in [Firebox Restaurant](#). The Kitchen hires job trainees who learn farm-to-table culinary skills as The Kitchen develops a catering business, serving the needs of local businesses and individuals, and provides healthy food opportunities at Studio events and The Farmers' Market. Cooking classes for children and adults also are offered. For more info, please contact Amara at awatkinanson@billingsforgeworks.org or visit www.billingsforgeworks.org.

The [American Farmland Trust](#) is holding a contest to determine America's Favorite Farmers' Market. Vote for your favorite CT Grown farmers' market [here](#).

[Connecticut Farmland Trust](#) is opening up sponsorship and marketing and advertising opportunities which will provide you with advertising space and tickets (lanyards) for you to participate in the 9th Annual Celebration of Connecticut Farms on 9/13/09. For more info, contact Emily Brooks at 860-799-7163 or ebrooks@ctfarmland.org

The [Agricultural Marketing Resource Center](#) is an electronic, national resource for producers interested in value-added agriculture. Browse commodities and products, investigate market and industry trends, study business creation and operation, read research results and locate value-added resources.

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



The Farm-to-Chef Program lists news, events, and announcements 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.

Photo Gallery

Clockwise from below left: Chef Kevin Cottle competes on Season 6 of Hell's Kitchen (photo courtesy of Fox/Hell's Kitchen), Chef Tyler Anderson competes on Chopped (photo courtesy of Food Network/Chopped), Chef David Pascucci checks out products at the 2nd Annual CSFA Trade Show.



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.



- 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.