

CONNECTICUT FARM-TO-CHEF PROGRAM NEWS 07/18/07

CT Grown Fruits and Veggies Now Available

The following CT Grown produce is available now or is coming soon. If you need help locating sources of these items, please contact Linda at 860-713-2558 or Linda.piotrowicz@ct.gov.

READY NOW:

Beans (green, wax) Beets Blueberries Cabbage Carrots
Collard Greens Cucumbers (seedless, slicing, pickling) Culinary Herbs
Greenhouse Tomatoes Kale Kohlrabi Leeks
Lettuce (and other salad greens) Onions Peaches Plums
Potatoes Raspberries Summer Squash (yellow, green, pattypan)
Sweet Corn Swiss Chard

COMING SOON:

Blackberries Eggplant Field Tomatoes Melons
Nectarines Peppers (bell, frying, hot)

Other CT Grown Products Available

CT Grown produce is in its glory at this time of year, but don't forget about all of the other fantastic CT Grown products available - fresh seafood, meat, milk, cheese, yogurt, eggs, honey, maple syrup, and more! If you need help locating sources of any of these products, please contact Linda at 860-713-2558 or Linda.piotrowicz@ct.gov.

Bulk Specialty Pesto Sauces Available

Bear Pond Farm, certified organic herb growers, has begun offering its pesto sauces in bulk sizes. Their premium basil, tomato-garlic, cilantro, and arugula varieties are available in 28.8-ounce tubs, packed four tubs to a case. Organic herbs are the first ingredient in each variety. They also are nut-free, important where nut allergies are a concern. For more info, call 860-657-3830 or visit www.bearpondfarm.com.

Program Chefs in the News

Michel Nischan, Chef/Owner of the [Dressing Room – A Homegrown Restaurant](#) in Westport, will be a panelist at "Putting Food Back in the Farm Bill," a Farm Bill 2007 discussion to be held at the Westport Playhouse from 1:30 to 6:00 PM on Monday, July 23, 2007.

Additional panelists include Annie Farrell, sustainable farm consultant; Dan Imhoff, author of *Food Fight*; and Gus Schumacher, former Undersecretary of Agriculture. The discussion will be moderated by W.K. Kellogg Fellow Judith Weinraub, and will be followed by a reception at The Dressing Room.

For reservations, call 203-226-1112, or send an email with "Event Reservation" as the subject to info@wholesomewave.com.

Jonathan Rapp, Chef/Owner of the [River Tavern](#) in Chester, has created "Dinners at the Farm," a series of sumptuous summer dinners held at a variety of Connecticut River Valley farms, farmers markets, and vineyards.

These dinners feature the day's seasonal bounty of locally grown produce as well as other fresh farm delights such as scallops from Stonington, heirloom tomatoes from Falls Brook Farm, naturally raised, grass-fed beef and pork from Four Mile River Farm, and creamy goat cheese from Beltane Farm, just to name a few.

The event benefits local farms, farmers, and communities, and donates 20 percent of the proceeds to non-profit organizations. For more information, go to www.dinnersatthefarm.com or call 860-526-9417.

Rebecca Gorin, [Local Routes Program](#) Coordinator and Area Assistant Manager for the University of Connecticut Department of Dining Services, placed first in this year's NACUFS Best Local Foods Recipe Contest. She will be recognized at the Loyal E. Horton Dining Awards ceremony during the upcoming NACUFS National Conference in Seattle, WA. For Rebecca's winning recipe, go to http://www.dining.uconn.edu/news_060507.html. NACUFS also named [UCONN Dining Services](#) "Website of the Month" for May 2007.

Chef Rebecca also received the 2006-2007 *ENVIRONMENTAL LEADERSHIP AWARD* from the University of Connecticut and the Environmental Policy Advisory Council (EPAC). The 2006-2007 Environmental Leadership awards were presented by Vice Provost Gregory Anderson and VP & COO Barry Feldman in a special ceremony on April 24, 2007.

Tim Cipriano, Food Service Director for Bloomfield Public Schools, was honored for his work fighting global climate change on May 21, 2007 at a ceremony at Department of Environmental Protection headquarters. Tim was recognized for using locally grown produce that does not need to be transported long distances.

Chef Tim, aka the "Local Food Dude," also has received considerable attention from the media recently regarding his championing of local food. Go to <http://localfooddude.com/Articles.aspx> for select media excerpts.

Daniel Chong-Jiménez, Executive Chef at the [Spa at Norwich Inn](#), is scheduled to be a guest on CT Outdoors with Suzanne Thompson on August 21, 2007. Chef Daniel will discuss his involvement in the Farm-to-Chef Program and his extensive use of CT Grown products.

CT Outdoors airs live on WMRD 1150 AM and WLIS 1410 AM from 12:30 to 1:00 PM on Tuesdays. It is rebroadcast on Tuesdays from 6:30 to 7:00 PM and on Saturdays from 1:00 to 1:30 PM. See <http://www.wliswmrd.net/outdoors.htm> for more info about the program.

ANNE GALLAGHER, Chef with the [Silo at Hunt Hill Farm](#), is scheduled to appear on WVIT-Channel 30's [News at 10:00 AM](#) on Thursday, August 2, 2007. Anne will conduct a demonstration using fresh CT Grown ingredients from local farms.

The Farm-to-Chef Program is seeking chefs for additional appearances promoting CT Grown on radio and television (such as WMRD/WLIS and WVIT Channel 30), at farmers' markets, and/or various other events. These generally would not be paid spots but would provide good visibility for you and your business.

If interested, please contact Linda at 860-713-2558 or Linda.piotrowicz@ct.gov and specify your availability (days/times and distance you will travel).

Litchfield Hills Farm Fresh Market Seeking Chef Demos

The new Litchfield Hills Farm Fresh Market is seeking chefs to perform demonstrations on select Saturdays.

If interested, please contact Market Master Tim Cipriano at tcipriano@blmfld.org or 860-769-4209.

Milford Farmers' Market Seeking Baker

The Milford Farmers' Market at Walnut Beach is looking for a baker or bakery to join their market. The market runs Mondays from 3:00 PM to 6:00 PM through October.

If interested, please contact Market Master Sebrina Santor at 203-231-4006.

CT Grown Breakfast and Dinner Posters

If you would like copies of the beautiful, full-color posters, "Have Breakfast with Your Neighbors" and "Invite Your Neighbors for Dinner," to display in your restaurant or facility, please contact Linda at 860-713-2558 or Linda.piotrowicz@ct.gov.

The posters complement the television, radio, billboard, and bus advertisements currently running as part of this year's comprehensive CT Grown – The Local Flavor campaign.

CT Farm-to-Chef Program Website Listings

We are always seeking more restaurants, institutions, and other dining facilities to be listed on our site (*which will be updated VERY SOON!!!*). If you or someone you know is serving CT Grown food and would like to let people know, please contact Linda at 860-713-2558 or Linda.Piotrowicz@ct.gov so we can add you to our website.

We also are continually looking to updating our producers/wholesalers listings. If you are purchasing CT Grown from someone not on our list, please let us know so we can include them!

You can access the [Farm-to-Chef Program](#) from the CT Department of Agriculture's home page, www.CTGrown.gov and then click on the Farm-to-Chef link on the right sidebar under "Featured Links."

CT Department of Agriculture Mascots

The Department has four vegetable costumes (carrot, corn, cucumber, and pea), as well as a cow, lobster, and chicken. The Mascots are a fun, effective way to promote the benefits of nutritious CT Grown foods. Look for them at events such as farmers' markets, fairs, and shows around the state.

All of the costumes are available to borrow for special events. For more information, please contact Linda at 860-713-2558 or Linda.Piotrowicz@ct.gov.



CT GROWN! - THE LOCAL FLAVOR.

www.CTGrown.gov