

Agricultural Report

Connecticut Department of Agriculture

M. Jodi Rell, Governor
F. Philip Prelli, Commissioner
Robert R. Pellegrino, Bureau Director

CONNECTICUT
GROWN



Marketing & Technology Bureau, (860) 713-2503

Jessey Ina-Lee, Editor

Wednesday, July 7, 2010

NOTES from the DEPARTMENT . . .

NOMA'S MODERN AND ANCIENT TECHNIQUES SHOWCASE LOCALLY GROWN

In June, Farm-to-Chef member Carlos Cassar performed a two-week externship at Noma's Restaurant in Denmark, which was named No. 1 on San Pellegrino's 2010 Best 50 Restaurants in the World.

Noma receives over 300 applications for this program but selects only eight or nine chefs to participate. Carlos recounted that it was an honor and an amazing learning experience. Below he shares a little about his time there.

I arrive on my first day of work at an old building by the water. It is the shape of an old factory and is right across from one of Denmark's famous places, Nyham (or New Port). As I approach the restaurant, I see a car pulling over with some fresh herbs, three containers of fresh langoustines from Iceland. And I mean fresh - they were still moving! In an old pot something is smoking right outside the kitchen. Another chef walks by with hay in his hands, another one with a bag of rocks...I feel like I am entering an old farm in a very rustic mountain town, rather than the world's best restaurant in the modern city of Copenhagen.

As I present myself to the sous chef, he sends me upstairs to the prep kitchen, a very big room with long banquet tables and 10 to 12 people from around the world, all working with herbs or some sort of wild-forest thing. In the corner by the window, I see trays in a standing rack. Seaweed and some other herbs are drying with the sunlight coming through.

Whoa! I expected a modern kitchen with top-of-the-line equipment! Instead, I see a salad spinner just like the ones we have at home, an old pair of scissors, and everything smells of something like the woods.

For six or more hours of the day, we prep different kinds of herbs, picking the perfect leaves from some of them, and the flowers from others, while still others are for sauce. There is no room for mistake; they must be perfect - perfect in size and perfect even in color. It takes 12 people to do the task for lunch and for dinner. All of the herbs get picked for each service.

I keep on seeing what looks to me like some Danish farmers coming in and out throughout the day, dropping by with plants and herbs. Also, some of us are asked to take a bike ride each day and go into the woods or the park and pick something up (flowers, herbs, etc.).

On Sunday, one of two days the restaurant is closed, I am lucky enough to be picked for a boat trip to go into Sweden, and to go into the forest to pick herbs and learn about them and how they grow. A chef must understand and see how things grow and how farmers do it. Another day I am asked to go to the beach with two other chefs and we pick seaweed and rocks.

The trip is a great experience. Some people complain that it is too much work picking the perfect leaves of some plants, but when I am sent down to the main open kitchen for dinner service I understood why it is necessary to be perfect. Everything harvested is used and perfectly placed in the plates. These people really go out of their way to pick things themselves and to have their chefs understand.

Noma pickles, cures, and smokes a lot of stuff to get ready for their cold winters, getting as much of the season as they can. For example, they marinate some pine cone for the fall menu. Seafood comes fresh every day. Some of the herbs and plants include ramps, beach sorrel, wood sorrel, wild flowers, etc. The Scandinavian landscape is represented with simplicity. Things are used in their natural state, and they get it done.

In summary, I guess the best restaurant in the world is the perfect combination (not over doing) of modern and really, really old techniques, combined with fresh farm food. It just goes to show us that there is nothing like fresh and locally grown.

Stayed tuned, because with this experience under my belt, I'm really going to bring it up a notch! :-)

Carlos Cassar is the Executive Chef at the Saybrook Point Inn and Spa and longtime Farm-to-Chef Program member. Saybrook Point will be hosting the 2011 Farm-to-Chef Annual Meeting on 1/31/11.

BEGINNING WOMEN FARMERS AND WHOLE FARM PLANNING

Free Training Opportunity!

Have you been farming less than 10 years?

Would you like to learn from other women farmers?

The USDA has provided funding for Beginning Women Farmers in Connecticut to learn more about whole farm planning in a Beginning Farmer Program developed specifically for women.

- One-on-One Mentorships
- On-Farm Field Days
- Business Planning Seminars
- Network of Women Farmers

The next on-farm workshop in this series is "Integrating Livestock on Your Farm" on July 10, 2010 at Millstone Farm in Wilton, CT. This session runs from 9:00 am to 4:00 pm and lunch is provided.

This workshop is open to other prospective beginning women farmers in and around CT who may be interested in the remaining topics and women who may be interested in the 2011 and 2012 sessions. If you know of anyone, please ask them to contact the NOFA office at 203-888-5146 or email NOFA at ctnofa@ctnofa.org for details. Space is limited to 15 participants, and registrants need to be confirmed as soon as possible.

NORTHEAST EGG PRICES U.S.D.A.

July 6, 2010

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

EXTRA LARGE	79-82
LARGE	73-77
MEDIUM	57-59

MIDDLESEX LIVESTOCK AUCTION

Middlefield, CT, July 5, 2010

Live animals brought the following average prices
per cwt.:

	Low	High
Bob Calves:		
45-60 lbs.	15.00	20.00
61-75 lbs.	25.00	30.00
76-90 lbs.	32.00	35.00
91-105 lbs.	42.50	45.00
106 lbs. & up	50.00	57.50
Farm Calves	60.00	135.00
Started Calves	25.00	30.00
Veal Calves	70.00	110.00
Open Heifers	58.00	90.00
Beef Heifers	55.00	110.00
Beef Steers	50.00	58.50
Stock Bulls	65.00	70.00
Beef Bulls	65.00	85.00
Feeder Pigs each	60.00	75.00
Sheep each	50.00	52.50
Lambs each	65.00	87.00
Goats each	95.00	135.00
Kid Goats each	27.50	35.00
Canners	Up to	57.50
Cutters	58.00	60.50
Utility Grade Cows	61.50	64.50
Rabbits each	5.00	26.00
Chickens each	3.00	14.00
Ducks each	11.00	22.00

Provided by Middlesex Livestock Auction.

NEW HOLLAND LIVESTOCK AUCTION

MONDAY, July 5, 2010

	Bulk/	High/	Low Dressing
SLAUGHTER COWS:			
Premium White	65-75% lean		
	63.50-66.00	67.00-68.50	-----
Breakers	75-80% lean		
	59.50-63.00	63.50-64.50	57.00-58.00
Boners	80-85% lean		
	57.00-59.50	60.00-62.00	54.00-56.00
Lean	85-90% lean		
	52.50-56.50	57.50-59.00	48.00-52.00
SLAUGHTER BULLS: Yield Grade 1			
	1405-1970 lbs	68.00-72.00	
Bullocks: 755-1190 lbs		71.00-75.00	
high dress		78.00-81.00	
low dress		64.00-67.00	
SLAUGHTER LAMBS: Woolled & Shorn			
Choice and Prime 2-3			
	40-60 lbs	157.00-172.00	
	60-80 lbs	155.00-169.00	
	80-90 lbs	150.00-163.00	
	90-110 lbs	149.00-162.00	
Choice 2-3 40-60 lbs		129.00-150.00	
	60-80 lbs	142.00-160.00	
	90-110 lbs	130.00-149.00	
	110-130 lbs	136.00-150.00	

FRESH FRUITS & VEGETABLES

NEW ENGLAND GROWN

APPLE CIDER, 9 - 1/2 gal	13.00	13.00
BEANS, Wax bu	17.00	20.00
BEANS, Green bu handpicked	16.00	17.00
BLUEBERRIES, 12/1-pint clamshell	24.00	26.00
BLUEBERRIES, 12/1-pint fiberboard	22.00	22.00
CABBAGE, Green box 50lb	8.00	10.00
CHIVES, 1-lb bag	5.00	8.00
COLLARD GREENS, Crate	11.00	11.00
CORN, 5 dz	18.00	20.00
CUCUMBERS, Pickling 1/2 bu	12.00	12.00
CUCUMBERS, 1-1/9 bu med	22.00	22.00
KALE, Crate 12-16's	11.00	11.00
MINT, 1/2 bu	10.00	10.00
MUSTARD GREENS, Crate 12-16's	12.00	12.00
NECTARINES, 20lb box 2-1/2 up	28.00	30.00
PEACHES, 25lb box 2-1/2 up	24.00	24.00
PEACHES, White 25lb 2-1/2 up	28.00	28.00
RHUBARB, 20lb	35.00	35.00
SQUASH, Green 1/2bu sm-med CT	10.00	10.00
SQUASH, Yellow sm-med CT	10.00	10.00
SWISS CHARD, 12's	10.00	14.00
TOMATOES, 11 lbs on vine	12.00	12.00
TOMATOES, Vine Ripes 25lb box med, ghouse	12.00	12.00
TOMATOES, Cherry 5-lb flats	14.00	14.00
TURNIP TOP Greens, crates	12.00	12.00

SHIPPED IN

APRICOTS, 24lb loose CA	24.00	24.00
BASIL, 1/2 bu NJ	12.00	14.00
BEETS, crates NJ	12.00	12.00
BLUEBERRIES, 12/1-pint NJ	16.00	18.00
BOK CHOY, 50lb NJ	18.00	20.00
CANTALOUPEs, 1/2 carton 8's NC	18.00	20.00
CUCUMBERS, 1-1/9 bu med NJ	22.00	25.00
EGGPLANT, 1-1/9 bu med GA	12.00	13.00
GRAPES, Flame SL 18lb CA	22.00	24.00
MUSHROOMS, Shiitake 3lb organic PA	22.00	23.00
ONION, Vidalia jbo 40lb GA	30.00	31.00
PEPPER, Bell lg ,1-1/9 bu Green NJ	16.00	16.00

Above quotations are based on Boston Terminal Prices

SLAUGHTER EWES: Good 2-3: Medium Flesh		
120-160 lbs	68.00-82.00	
160-200 lbs	64.00-79.00	
Utility 1-2: Thin Fleshed		
120-160 lbs	58.00-68.00	
SLAUGHTER GOATS: All goats are Selection 1, sold by the head, on estimated weights.		
Kids: 40-60 lbs	112.00-128.00	
60-80 lbs	116.00-134.00	
Nannies/Does:		
80-130 lbs	98.00-111.00	
130-180 lbs	105.00-119.00	
Bucks/Billies:		
100-150 lbs	147.00-162.00	
150-250 lbs	209.00-222.00	

**NEW HOLLAND, PA HOG AUCTION
MON JULY 5, 2010**

Hogs sold by actual weights, prices quoted by hundred weight.		
49-54	220-270 lbs	63.00-66.00
45-49	220-270 lbs	58.00-61.00
Sows: US 1-3		
	300-500 lbs	44.00-48.00
	500-700 lbs	50.00-54.00

**METROPOLITAN AREA
U.S.D.A.**

**NEW YORK PRICES
WHITE EGGS
TO RETAILERS**

For 1 dozen,
Grade A eggs on:
July 6, 2010

EXTRA LARGE	83-87
LARGE	81-85
MEDIUM	64-68

Above quotations based on
CARTON sales to retailers.



**PENNSYLVANIA WEEKLY
HAY REPORT**

Monday July 6, 2010

Hay and Straw Market for Eastern
Pennsylvania. All hay prices paid
by dealers at the farm and per ton.

	Premium
Alfalfa	140.00-150.00
Mixed Hay	120.00-140.00
	Good
Timothy	90.00-120.00
Straw	100.00-110.00

**FRUIT AND VEGETABLE
RETAIL REPORT**

Retail Prices at Grocery Stores
in the Northeast

Week of July 2, 2010

Prices are in dollars per pound
unless otherwise stated.

VEGETABLES

Asparagus	1.99 - 3.49
Broccoli	1.29 - 1.29 per bunch
Cabbage	0.35 - 0.69
Carrots, Baby organic	1.50 - 2.50 1lb bag
Celery	1.29 - 1.88 each
Cucumbers	0.33 - 0.75 each
Lettuce, Romaine	0.88 - 1.50 each
Mushrooms, White	1.50 - 2.00 8oz pkg
Peppers, Bell green	0.65 - 0.99
Peppers, Bell red	1.49 - 1.69
Potatoes, Russet	2.00 - 2.99 5lb bag
Squash, Zucchini	0.98 - 1.69
Tomatoes on the vine	1.89 - 2.50

FRUITS

Apples, Red delicious	0.98 - 0.98
Avocados, Haas	0.79 - 2.00 each
Cantaloup	1.67 - 2.99 each
Grapes, Green/Red	0.98 - 2.48
Lemons	0.33 - 0.69 each
Mangoes	0.78 - 1.00 each
Nectarines	0.99 - 2.50
Oranges, Navel	1.25 - 1.25 each
Peaches	0.69 - 2.49
Strawberries	1.67 - 2.99 16oz pkg
Strawberries organic	3.33 - 3.99 16 oz pkg

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, 1-888-526-8815, 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 860-491-2290.0

6-R. Packaging for egg sales. New egg cartons, flats, egg cases, 30 doz and 15 doz. Polinsky Farm 860-376-2227.

85-R. Tomato stakes, tree stakes, fence boards, custom cut lumber. Staehly Products Co., LLC 860-873-9774.

92-R. Rough sawn lumber, fence boards, trailer planks, tomato stakes, custom and portable sawing 203-788-2430.

102. Parts for Grimm hay tedders. Also rough lumber. 860-684-3458.

105-R. Battery powered price computing scales CAS 60lb \$328. (CT state compliant). Battery powered cash registers, \$280. 800-403-5919.

115-R. Quality hay, 1st cutting new hay \$4.50 per bale. Telephone 860-642-6856.

121-R. Good Hay – Good Prices. Round bales, wrapped, conventional and organic \$25/bale and up. Square bales good hay \$4.25 and mulch \$3.50. 860-429-9698 or 860-234-1605.

122-R. International Cub tractor - \$2,400. International Cub sickle bar mower \$350. Cub snow plow \$250. Cub land plow \$175. All in good condition. 860-628-5475.

123-R. New Holland 310 baler rebuilt last year \$3,000. Morra 4-star hydraulic tedder \$2,500. 860-628-5475.

124. 5' bush hog, 3-point hitch, heavy duty, good condition. Asking \$300 or best offer. 860-376-0800.

125-R. Geese for sale – 4 Embden (\$6 each) and 2 American Buff (\$8 each), Murray McMurray hatch 4/17/2010 Lebanon, CT 860-423-4995.

126-R. JD 6405 2WD with loader, sharp - \$27,000. JD 6310 L 4x4 with 640 self-leveling loader, left-hand forward reverser, 5700 hours - \$27,000. IH SBX 520 baler, like new - \$9,000. NH 575 baler with thrower - \$11,500. NH 570 baler with thrower - \$11,500. NH 258 hydraulic drive rake, like new - \$3,200. NH BR 730 round baler \$11,000. 2 Case IH 8430 round balers \$6,500 and \$7,500. 3 – 4-star tedders. 2 JD 730 direct start diesels. Sharp JD 336 baler with kicker. JD and IH front and rear weights. 2 4020's. 203-530-4953.

MISCELLANEOUS

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.

WANTED

35-R. All standing timber wanted. Highest prices paid. Free appraisals. Call New England Timber, LLC at 860-662-2412.

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. Informational newsletters, workshops, networking, promotions and other opportunities are provided to members as part of the program. 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. This project will support local farms and offer more nutritious school meals as a result of buying local, fresh, produce. 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



REGISTER NOW!

THE 36TH ANNUAL NORTHEAST ORGANIC FARMING ASSOCIATION SUMMER CONFERENCE

at UMass Amherst
August 13-15, 2010

- Hundreds of Workshops
- Dozens of Exhibitors
- Livestock Demonstrations

Please mark your calendar for the NOFA Summer Conference at UMass Amherst, August 13-15, 2010. Join constituents from all over New England, New York and New Jersey, to celebrate sustainable local food. The conference offers over 200 workshops to choose from, dozens of exhibitors, a Teen Conference, Children's Program, an Afternoon Fair with farm animals, live music, auction, and an ALL-LOCAL dinner.

A complete list of workshop offerings can be found at: <http://www.nofasummerconference.org/workshops.php>. This year the conference features keynote speakers Sally Fallon Morell, of the Weston A. Price Foundation, and Dr. Fernando Funes, of the Cuban Association of Agronomists and Foresters.

Stay on campus in the dorms or camp in a tent under the stars. Check out the website for more details about the conference: <http://www.nofasummerconference.org/>

DOWNLOAD A REGISTRATION FORM at http://www.nofasummerconference.org/pdfs/2010_SC_regform.pdf or REGISTER ONLINE at <http://www.nofasummerconference.org/>

All registrations that are received before July 12, 2010 receive a \$20 discount

For more information about the NOFA Summer Conference, please contact:

NOFA/Mass
411 Sheldon Road
Barre, MA 01005
978-355-2853
info@nofasummerconference.org

NOTICE! NO AG REPORT NEXT WEEK

The Agricultural Report is published weekly, except for Thanksgiving, Christmas and two other weeks to allow for vacation time for staff. Next week is a week set aside for staff vacation, therefore, you will not receive an issue of the Connecticut Weekly Agricultural Report next week.

But not to worry! Ads will be extended to compensate for this time. We apologize for any inconvenience.

CONNECTICUT GROWN PRICE CARDS & POSTERS

The Connecticut Grown Price Cards and Posters are available at the Department of Agriculture and are available to growers, grocery stores and roadside stands. Cards and posters are available on a first come, first- served basis. Call Rick Macsuga at (860) 713-2544 if you'd like a supply of these Connecticut Grown materials.

PUT MORE NITROGEN INTO MILK, NOT MANURE

The more efficient dairy farmers are in managing nitrogen, the more milk their cows will produce and the less nitrogen will be wasted in manure and urine, according to a study by Agricultural Research Service (ARS) scientists and cooperators.

ARS soil scientist J. Mark Powell at the U.S. Dairy Forage Research Center in Madison, Wis., worked with ARS agricultural engineer Clarence Rotz at the ARS Pasture Systems and Watershed Management Research Unit in University Park, Pa., and Australian colleagues to calculate nitrogen use efficiency ratings to guide dairy farmers.

These new efficiency ratings could help dairy farmers make better use of their nitrogen in the face of escalating costs and increasing nutrient regulation. Farmers feed nitrogen in the form of crude protein to their cows, and apply manure and nitrogen fertilizer to grow crops and pasture for cows to eat and convert to milk.

The scientists found that only about 20 to 35 percent of the nitrogen fed to dairy cows is converted into milk. They also discovered that 16 to 77 percent of the nitrogen in manure or fertilizer is necessary for grass and other pasture plants. And their study showed that between 8 and 64 percent of all the nitrogen applied to typical commercial dairy farms is converted into farm products.

They determined the whole farm nitrogen use efficiency by applying the ARS-developed Integrated Farming System Model on two typical dairy farm types in Wisconsin. They used the model to quantify the effects of numbers of cows per acre and manure nitrogen credits (reducing fertilizer nitrogen applications when manure is applied) on nitrogen use, farm profitability, and pathways of nitrogen loss.

The wide ranges in nitrogen use efficiency point to the fact that there is significant room for improvement by using various practices that improve nitrogen use, profits, and the environment. Nitrogen use efficiency formulas can be used as tools to promote practices that maximize nitrogen use so

that nitrogen does not leave farms to pollute waterways and ground water and negatively impact air quality.

From these tools, which are effectively a nitrogen efficiency audit, may come recommendations to dairy farmers, consultants, and policy makers.

This research was published in the Environmental Science and Policy Journal.

ARS is the principal intramural scientific research agency of the U.S. Department of Agriculture (USDA). The research supports the USDA priority of promoting international food security.

“BUY LOCAL SEAFOOD” PROMOTIONAL OPPORTUNITY

Connecticut Sea Grant and the Connecticut Seafood Council have teamed up to offer you insulated bags at cost, for resale to your customers.

The bags serve the dual purpose of keeping seafood purchases cold and safe while promoting local seafood. They are great for farmers markets and retail operations.

The insulated bags are 13” x 14” x 7” with a zipper top.

Bags can be purchased for \$3.25 each, plus shipping (or they can be picked up at the Sea Grant office). They can be sold for a slight profit (suggested ~\$4.00 each).

By selling the bags at cost, we expect to be able to order additional quantities as needed.

To Order or for More Information, Contact: Nancy Balcom, Connecticut Sea Grant @ 860-405-9107 or nancy.balcom@uconn.edu



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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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