

CORNY SUMMER



What is a summer meal without hot crunchy corn on the cob oozing with butter? There is nothing sweeter than eating the first ears of a home-grown corn crop such as Silver Queen, How Sweet It Is, Candy Korn, Peaches and Cream or Early Sunglow, to name a few. Regardless of the variety, boil the corn after removing only the outer layers of the husk and silk, leaving the inner layers intact. The green husks give a richer flavor and help retain the heat. For grilled corn on the cob, carefully pull back the entire husk without tearing it off, remove only the silk, then replace the husk and soak the corn in water (so it won't burn) before grilling. Place the cobs on a medium to low-fired grill for about seven or eight minutes and turn frequently.



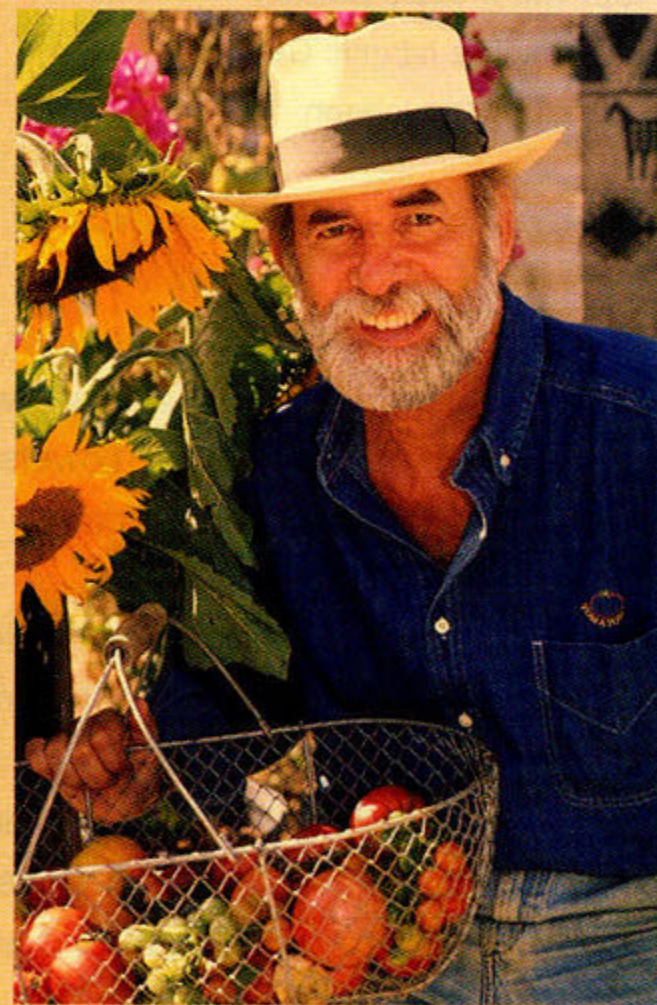
Paradise Found at TomatoFest™

Carmel's 12th annual TomatoFest™ is September 14, 2003. The festivities will include more than 300 varieties of tomatoes to taste, an unbelievable outdoor BBQ, scrumptious tomato recipes created by more than 55 of California's most esteemed chefs, a wine tasting of more than 100 premier wines from Monterey County, 90 salsas to sample, olive oils from eight countries and from California, music and dancing. Net proceeds will be donated to local youth charities. For tickets and information, go to www.TomatoFest.com or call (888) 989-8171.



A Tomato Crown for a Culinary Queen, Julia Child

Gary Ibsen, founder of the annual Carmel TomatoFest™ and grower of more than 400 varieties of organic heirloom tomatoes, asked his friend Julia Child, "If I'm able to grow an heirloom tomato that's good enough to name after you, what kind would you like it to be?" After just a moment's hesitation, she replied, "Tasty, my dear." In tribute to Child's culinary skills and her friendship, Ibsen grew his four favorite unnamed heirloom varieties and selected the best-tasting one. 'Julia Child' is a tall, open-pollinated, indeterminate heirloom that is a prolific producer of 4-inch, deep pink beefsteak fruits. It has a robust tomato flavor, more acid than sugar-sweet, with firm, juicy flesh.



Gary Ibsen

The advantage of an open-pollinated variety is that you can save and sow your own seeds for future tomato seasons. Priced at \$4.50 per pack of seeds, 30 cents from every pack of 'Julia Child' seeds will be donated to the American Institute of Wine and Food, a non-profit educational organization dedicated to improving the appreciation and understanding of food and drink. Seeds are available at www.TomatoFest.com or call (888) 989-8171.

