



PECONIC LAND TRUST

Quail Hill Farm
Community Supported Agriculture

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FOR IMMEDIATE RELEASE

****MEDIA ADVISORY****

Public Is Invited to Taste & Rate 10th annual GREAT TOMATO TASTE-OFF

DATE: Saturday, September 1, 2007 – *Rain or Shine*
TIME: 9 AM to Noon
COST: Nonmembers: \$10. Children under 12: free
Members: \$5 (suggested contribution)
PLACE: The Apple Orchard, Quail Hill Community Farm
ADDRESS: Junction of Side Hill & Deep Lane, Amagansett, NY
(access: Old Stone Highway or Town Lane)

Quail Hill Community Farm, a stewardship project of Peconic Land Trust, is organically growing 50 varieties of cherry, paste, and standard tomatoes of all shapes, sizes and colors: red, pink, orange, yellow, purple, and green. Hot sunny days and enough water (timely rains and some farmer-provided irrigation) promise an outstanding crop.

The Great Tomato Taste-Off takes place on Saturday, September 1, 2007. With pen and clipboard in hand, Quail Hill shareholders and members of the public (kids love this event!) will taste and rate their way (1 = tasteless, 5 = terrific) among large tables lined with plates of tomatoes cut in bite-sized pieces. To clear their palates, they will eat cubes of country bread and sip designer water. The Great Tomato Taste-Off is a unique opportunity to sample all varieties of tomatoes at one time and vote for your favorites. Come taste and see how the 2007 tomatoes rate.

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Except for Sun Gold and a few other early varieties, tomatoes grown at Quail Hill Community Farm are open pollinated varieties, and many are heirlooms. Heirloom tomatoes are open-pollinated varieties developed before 1940. Unlike hybrids, open-pollinated tomatoes have the ability to reproduce seed. Many 2007 varieties are being grown from seed Quail Hill farmers saved from the 2006 crop.

Due to rain, the 2006 Taste-Off was held at the farm shop. Dispensing with rating sheets, everybody just ate to their heart's content. The top-rated tomato in 2005 was **Matt's Wild Cherry** with 122 ratings of 5 or terrific and 40 ratings of 4; it came in third in 2004. Close behind was the orange cherry tomato **Sun Gold**, earning 102 ratings of 5 and 49 ratings of 4. The winner in 2004, this tomato packs a lot of taste in its small size and has won five of the nine Taste-Offs. Ranking 3 through 10 were the tasty red heirloom **Brandywine**, the yellow cherry **Dr. Carolyn**, another red cherry **Koralik**, the red paste **Juliet**, the red grape **Sweet Olive**, the red standard **Glacier**, **Green Zebra**, and the small yellow **Jaune Flammée**.

Producing nearly 275 varieties of organically grown vegetables, flowers, fruit and herbs, **QUAIL HILL COMMUNITY FARM**, a stewardship project of Peconic Land Trust, is located on 214 acres of land donated by Deborah Ann Light to the Peconic Land Trust. Harvest days are Saturdays & Tuesdays from 8 AM to 5:30 PM. The farm season officially runs through October. **For information about Winter Shares, call Laura Fischer at Peconic Land Trust at 631.283.3195.**

About the Peconic Land Trust

The **Peconic Land Trust** was established in 1983 to conserve Long Island's working farms and natural lands. Since its inception, the nonprofit Trust has worked conscientiously with farmers, donors, municipalities, and other landowners to conserve over 8,600 acres of land on Long Island. The Trust's professional staff carries out the necessary research and planning to identify and implement alternatives to outright development. While working to conserve the productive farms, watersheds, woodlands, and beachfront of Long Island, the Trust is also protecting the unique rural heritage and natural resources of the region. The Trust has Stewardship Centers in Cutchogue and Amagansett and its Main Office is in Southampton. For more information about the Peconic Land Trust and Quail Hill Farm, visit www.peconiclandtrust.org or call 631.283.3195.