



COUNTY OF YOLO

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Yolo County's Heirloom Tomatoes are on the Move!

(Woodland, CA) – The prestigious Culinary Institute of America in St. Helena, CA has selected Yolo County as the destination for the field trip component of its invitation-only Chefs Retreat in September. The highlight of the visit will be an heirloom tomato and melon tasting conducted by Georgeanne Brennan and Ann Evans of the Yolo County Agricultural Marketing Initiative. Yolo County tomato and melon growers from Full Belly Farm, Riverdog Farm, Durst Farms, Capay Organics, and Eatwell Farm will be on hand to answer questions. The purpose of this tour is to introduce institutional chefs and buyers from across the U.S. to the varied flavors and qualities of heirloom tomatoes and to encourage chefs to incorporate them into their menus.

Yolo County is well-known as a major supplier of processing tomatoes, producing over 1.5 million tons annually. In the organic fresh market and restaurant circuit, Yolo County is considered one of the premier sources for organic heirloom tomatoes. Organic market grower fields abound with tomatoes with exotic names and old pedigrees such as Cherokee, Black Prince, Marvel Stripe, Yellow, Pink, and Red Brandywine, Evergreen, and Green Zebra.

Other activities highlighting Yolo County heirloom tomatoes include a free heirloom tomato tasting on Saturday, August 9 at the Davis Farmers Market. Outside the county, Yolo-grown heirloom tomatoes are taking center stage at the Golden Gate Restaurant Association's Heirloom Tomato Festival, August 14-24 in San Francisco. For more information on the festival visit: www.ggra.org.

Slow Food Nation, a four day food, wine and garden extravaganza, held in San Francisco August 28 to September 1 will offer more than 50,000 attendees opportunity to sample Yolo grown heirloom tomatoes. Capay Organics will have a stand there and will share samples of their tomatoes as well as sell them by the half case. Ann Noble, professor emeritus, U.C. Davis Department of Viticulture and Enology, will conduct a workshop she developed entitled: Sensory Evaluation of Heirloom Tomatoes. This will be a repeat performance of the sold out workshop she conducted at COPIA in Napa, CA two years ago, and in the Capay Valley, which was covered by the New York Times. Professor Noble will use Capay Valley Organics tomatoes at the event and will pair them with a yet-to-be named Yolo County wine. For more information on Slow Food Nation visit: www.slowfoodnation.org.

Yolo's heirloom tomatoes are on the move and only in season until October. For more information on the Yolo County Agricultural Marketing Initiative, visit www.atasteofyolo.com.

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