



For program information,  
call 800-422-8384

September 2010

Volume 2, Issue 9

## Market Report

### What you don't know about Tomatoes?

There were those who believed this enticing, bright **red fruit had aphrodisiac powers**, as did the French, who called it *pomme d'amour* or *love apple* though this is believed to be an alteration from the Spanish *pome dei moro* or *apple of the moors*.

In 1820 in New Jersey, Robert Johnson announced he would disprove all fears and publicly eat tomatoes. He survived to the astonishment of the crowd, of whom several ladies had fainted. (Perhaps it was the ruby red spurting juice and seeds?) Could he have set up the first tomato canning factory? No one knows.

In 1883, the Congress of America levied a 10% tax on all imported vegetables and decided to **reclassify the tomato as a vegetable**. Contested in 1893 by a botanist who lost his case, arguing that it is in reality a berry fruit. Since then the tomato has been legally classified a vegetable.

Source: [www.epicureantable.com](http://www.epicureantable.com)

Our local vine ripe program is now entering the final month of the local season out of Chambersburg, PA. So far, the two layer vine ripe program along with the 25 pound row packed 5x6 and 6x6's has been outstanding. Look for the same volumes, and quality to continue. This market should remain steady without much increase in price as California is expected to have good volumes to fill demand.

Roma tomatoes are expected to be in good supply out of Tennessee and California for the month of September. Volumes in the West seems to be good, which should help to hold this market steady. Look for

excellent quality on the vine ripe romas out of Tennessee.

Grape and cherry tomato volumes will remain steady for the month of September from our local growers in Chambersburg and Ephrata. As the cooler weather sets in toward the end of September, volumes will begin to dwindle, and price will begin to move up. Georgia and Florida growing areas are set to begin early October pending good weather, however depending on when the local deal finished we could see a short lived gap in production.

For additional questions about tomatoes, please contact Chubby Cheeks at 1-800-422-8384, ext. 2772.

### Tropical Yellow Tomato Salsa



- 1-1/2 c. Yellow Tomatoes, diced
- 1/2 c. Mango, peeled and diced
- 1/2 c. Papaya, peeled and diced
- 1/2 c. Red Onion, diced
- 1/2 c. Yellow Bell Pepper, diced
- 2 Tb. Basil, fresh and minced
- 2 Tb. Cilantro, fresh and minced
- 2 Tb. Lime juice, freshly squeezed
- 1/4 tsp. Salt

Dice and mince all the ingredients as directed. Combine all the ingredients in a bowl and toss well. Let stand at room temperature for 2 hours. Serve with tortilla chips, fresh veggies sticks or crackers.

Serves: Makes 3 cups

Recipe Courtesy of: [www.cookinglight.com](http://www.cookinglight.com)