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Psst...Exotic Heirloom Tomato Happening



Chef Dave Berg and heirloom tomato expert Tim Mountz at terrain at Styer's on Aug. 23rd.

Saturday, August 23, 2008 from 11:30 AM until 3 PM, the FREE “heirloom tomato happening” at terrain at Styer’s will inspire, entertain, and tempt you as exotic heirloom tomatoes are explained by expert Tim Mountz, sliced for sampling and prepared in special dishes for a tasting extravaganza by chef Dave Berg and local chef’s for their first ever “chefs cook-off!”

“Smoky...salty...with a complex flavor hinting of the Island of Krim in the Black Sea,” seems like the character of a great wine and not the exotic taste of an heirloom tomato. Yet according to heirloom tomato expert, Tim Mountz, the deep reddish-black “Black Krim” heirloom tomato should be slowly savored and experienced. “It’s like the hand of God coming down and touching your garden,” he muses as he bites into the delicious pulp.

And he should know. As the nursery manger for terrain at Styer’s and the owner of *Happy Cat Organics Heirloom Tomatoes*, Tim has been growing over 130 varieties of heirloom tomatoes for over a decade. “Discovering heirloom tomatoes is like discovering a great wine,” he says.

Terrain at Styer’s, chef David Berg and local chefs will provide tomato tasting platters with sea-salt, vinegars and oils, and a variety of cheeses, and surprise you with tomato inspired dishes to sample in their “chef’s cook-off.”

“I select what’s the best locally grown heirloom tomatoes available for my dishes to capture the ripeness and essence of the flavors,” says Berg.

Chadds Ford Winery will participate with samples of great wines for tomatoes and cheese platters and accompanying tomato inspired dishes. Local chefs will be providing signature tomato-inspired dishes all highlighting heirloom tomatoes.



Heirloom Tomato Happening at terrain at Styer's on Aug 23rd.

From oddly sausage shaped green tomatoes and rich golden plums, to trifle blacks with a hearty, meaty texture and a sweet, fruity taste, sampling heirloom tomatoes and tomato dishes is sure to be a pleasant discovery of earthy, rich flavors, not to be missed.

As you savor these luscious varieties, enjoy the ‘back stories’ of the Japanese Trifle Black and “plate de Haiti”— a super mellow and deliciously sweet heirloom tomato whose seeds were taken by Conquistadores from South America to French colonies.

“When you bite into this one you need to let it float around your mouth and savor the different flavors that you’ll experience,” says Mountz.

Rushton Farm a community supported agricultural farm and Marilyn Anthony of the PA Association of Sustainable Agriculture will also be participating in this ‘tomato happening.’

Whether you leave sampling a few tomatoes and fabulous cuisine or indulge yourself in a smorgasbord of tastes, this relaxed informational and mouth-watering epicurean experience at terrain at Styer’s is certain to be memorable...and a destination stop for years to come.

This event is **free** of charge at **terrain at Styer’s**, 914 Baltimore Pike, Glen Mills, PA 19342. For more information or directions visit www.terrainathome.com or call 610.459.2400.

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