

1st Annual Heirloom Tomato Transplant Sale



with a Taste of Spring Garlic!

- Heirloom Tomato Transplants – *over 40 varieties*
- Spring Garlic Greens – Garlic Honey – Garlic Vinegar...
- Annual Flats
- Hanging Baskets
- Live Music on Sunday May 25th
- Special Exhibitors:
 - Garden State Garlic on May 24th & 25th
 - Garden State Heirloom Seed Society on May 25th



Join us Memorial Day Weekend



**May 24 & 25
10 am to 4 pm**

**Olde
Lafayette
Village**

**Lafayette, NJ
where Routes 15 & 94 meet**



Silver Fir Tree

This 2 ft. dwarf, early fruiter from Russia makes a productive container plant, and unlike most tomatoes grows well in overcast coastal areas. Determinate. Carrot-leaf foliage. Good for edible landscaping!

Days: 55-60
Early Season





HEIRLOOM TOMATOES

What is an Heirloom?

Variety must be able to reproduce itself from seed

- ◆ They are Open-pollinated and grow "true to type" from seed

The variety must have a history of its own:

- ◆ Perhaps brought to America by immigrants
- ◆ Saved & improved over the years by a single family or religious group
- ◆ Perhaps it figured importantly as a staple or ceremonial crop for indigenous peoples
- ◆ Or it has become well suited to the climate & growing conditions of a particular region

Variety must have been introduced more than 50 years ago*

- ◆ This is an arbitrary cut-off date and different people use different dates
- ◆ May be considered an heirloom if it represents a superior or important type of vegetable that is "in the heirloom spirit"

Examples of Heirloom Tomatoes

Brandywine Tomato

- ◆ Introduced around 1885
- ◆ Amish heirloom
- ◆ A pink-purple tomato
- ◆ Outstanding variety for the home gardener
- ◆ Bear 1-2 lb fruits
- ◆ 80 days

Yellow Pear

- ◆ Introduction in early 1800's
- ◆ Very mild to sweet cherry tomato
- ◆ Bears 1 1/2 - 2 oz fruits growing in clusters of 7-9
- ◆ 70-80 days

Cherokee Purple

- ◆ Introduced well of 100 years ago
- ◆ Originally grown by the Cherokee Indians
- ◆ Grows well in almost all climate conditions
- ◆ Bears 6 - 12+ oz fruits growing in clusters of 2-4
- ◆ Deep, rich, smokey sweet flavor
- ◆ 80 days



As Taylor's Guide states:

" these seeds become living windows to the past."

Why Grow Heirloom Vegetables?

Growing your own vegetables and being able to share them with others is rewarding.

As a small home grower, you don't need a tomato with a thick skin. You are bringing the tomato from the garden to your kitchen table, and this tomato will taste far better than any commercially grown hybrid.

Heirlooms may be prized for a number of qualities such as:

- ◆ **flavor**
- ◆ **unique coloration**
- ◆ **adaptation to local growing techniques**

Compliments of:



www.jerseygrown.com
catalpacsa@aol.com

Reference: Taylor's Guide to Heirloom Vegetables by Benjamin Watson



Heirloom Tomato Transplants

Prices

3" Pots	\$2.00 each	6 for \$10.00
4 1/2" Pots	\$5.00 each	6 for \$25.00



Locally Grown

*Catalpa Ridge Farm
Wantage, NJ*









Catalpa Ridge Farm

Richard Sisti

PO Box 257

Newfoundland, NJ 07435

Phone: (973) 209-4903 Fax: (973) 858-0258

e-mail: catalpacsa@aol.com

What is needed for Tomato Tasting Events:

Sufficient staff to man the tomato tasting table - there should be at least 3-4 people (depending on the size of the event)

Supplies for Tomato Tasting:

- 2-3 Tables (and a backup work table)
- Tablecloths
- Plates (8-9')
- Small plates (for people to put their samples on)
- Toothpicks (for people to sample)
- Napkins -small
- Cutting Boards
- Knives
- Gloves for hygienic handling the tomatoes
- Small buckets with water to wash the tomatoes
- Towels to dry & clean tomatoes
- "Slop" bucket for the tomato debris

The Tomatoes need to be:

Washed & cut up into bit-size pieces by the volunteers.

Each tomato variety should be labeled with variety name & which vendor is selling the variety.

For each variety, what we usually do is display one whole tomato on the plate with the bit-size pieces.

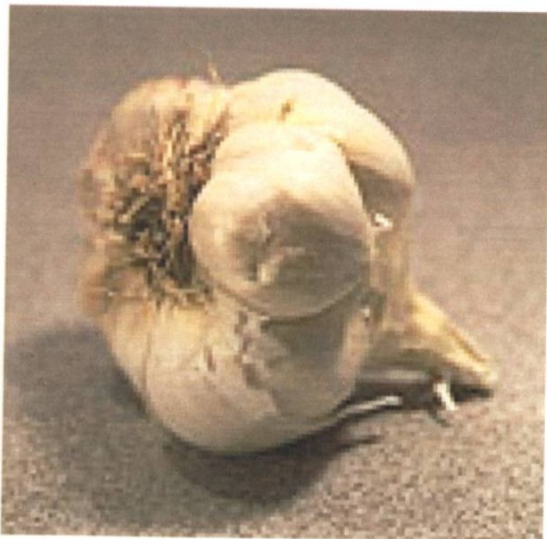
A good sampling should be over 10-20 different varieties. These can include Heirlooms and hybrids. All types, plums, beefsteaks, cherries, etc. make for a good sampling.

**** It is very important that you cut up tomatoes for tasting that you have sufficient quantity for sale.**

We also like to make salsas, pestos & dips for tasting during an event like as it promotes people wanting to buy local fresh produce. Chips (tortilla for salsas, Wheat Thins for pestos, & Potato Chips for dips), bowls & recipes cards to place on the tasting table.



4th Annual
Tomato Tasting
With a Taste of Garlic
Wednesday August 6th
6-8 pm
in the tent at Ag Central
*Come enjoy the tastes of
New Jersey!*



Tomatoes & Garlic will be provided from the following farms

Catalpa Ridge Farm – Wantage, New Jersey

Valley Fall Farm – Johnsonburg, NJ

Medicine Row – Wantage, New Jersey

Valley Brook – Layton, New Jersey

L & S Farm – Wantage, New Jersey

Ideal Farms – Lafayette, New Jersey

& other LOCAL growers



4th Annual Tomato Tasting
with a Taste of Garlic
Sussex Farm & Horse Show

Tomatoes & Garlic have been provided by the following farms:

Catalpa Ridge Farm –
Rich Sisti - Wantage
973-209-4903

CSA Deliveries to: Hoboken
Heirloom Transplant Sales:
Olde Lafayette Village- Memorial Day
Weekend
Whole Foods – Northern NJ

“Veggie Woman”

Diane Mylecrane – Wantage

Restaurant Sales

Medicine Row – Scott Steinetz –
Wantage 973-726-7658

Farmers’ Markets:
Morris Plains – Saturdays 9 – 2
By Railroad Station
(Speedwell Avenue & Route 202)
Tentative: Madison Thurs 2-7

Valley Brook Farm –
Russell Spinks – Layton
973-948-5781

On Farm Produce Stand
In Season Produce for Sale
Location: 42 Bevans Road
Layton, NJ

L & S Farm – Shawna Bengivenni -
Wantage 973-875-0131

On Farm Produce Stand
In Season Produce for Sale
Specializing in Heirloom Varieties
Location: 31 Clove Road -
Wantage, NJ



Valley Fall Farm –Roman
Osadca – Johnsonburg, NJ
908-852-7362

On Farm Produce Stand
In Season Produce for Sale
Gourmet Garlic & Shallots
Eggs & Honey
Location: Route 661 Between
Rts 519 & 94 Johnsonburg, NJ

Ideal Farms – Jan & Ben
Jorritsma - Lafayette
Ideal Farm & Garden Center
973-579-3893
Location: 222 Route 15
Lafayette, NJ
Farmers’ Market @ Olde
Lafayette Village – Sundays 11-4

Upcoming Events

Brought to you by:
Catalpa Ridge Farm



Tomatoes & Garlic will also be available for purchase

- **August 17th – 2nd Annual Tomato Tasting @**
Olde Lafayette Village - Lafayette, NJ
- **August 24th - 4th Annual Hoboken Tomato Tasting @** Hoboken Historical Museum – 13th & Hudson Streets Hoboken, NJ
- **September 6th - 2nd Annual Tomato Tasting @ Ramsey Day – Ramsey, NJ**
▪ sponsored by the Womens Club of Ramsey

GARDEN STATE GARLIC

Co-founded by: Rich Sisti & Roman Osadca



- **September 20th & 21st - Garden State Garlic will be participating in the Small Farm Expo –**
Warren County Fair Grounds
- **October 4th & 5th Garlic Gathering –**
Olde Lafayette Village- Lafayette, NJ
More info: catalpacsa@aol.com
Info available soon on: www.garliconline.com

Hot Salsa Ingredients:



Make your base by pureeing:

Hot peppers to taste

1 bunch cilantro

small onion

1-2 tomatoes

salt

- optional - add parsley or celery then add chopped tomatoes, onion, tomatillos, green or red sweet pepper, more hots if you desire.

visit: www.garliconline.com

Mild Salsa Ingredients:



Make your base by pureeing:

1-2 Jalapeno peppers

1 bunch cilantro

small onion

1-2 tomatoes

salt

- optional - add parsley or celery then add chopped tomatoes, onion, tomatillos, green or red sweet pepper.

visit: www.garliconline.com

Italian Purple Pesto



Blend:

1-2 bulbs Italian Purple

Garlic

Add Purple Ruffles Basil, 1-2 bunches

Add Parsley & Celery

Add olive oil to make it smooth

Salt to taste

Optional items: cheese & pine nuts

visit: www.garliconline.com

German White Arugula Pesto



Blend:

1-2 bulbs German

White Garlic

Add Arugula, 1-2 bunches

Add olive oil to make it smooth

Salt to taste

Optional items: cheese & pine nuts

visit: www.garliconline.com



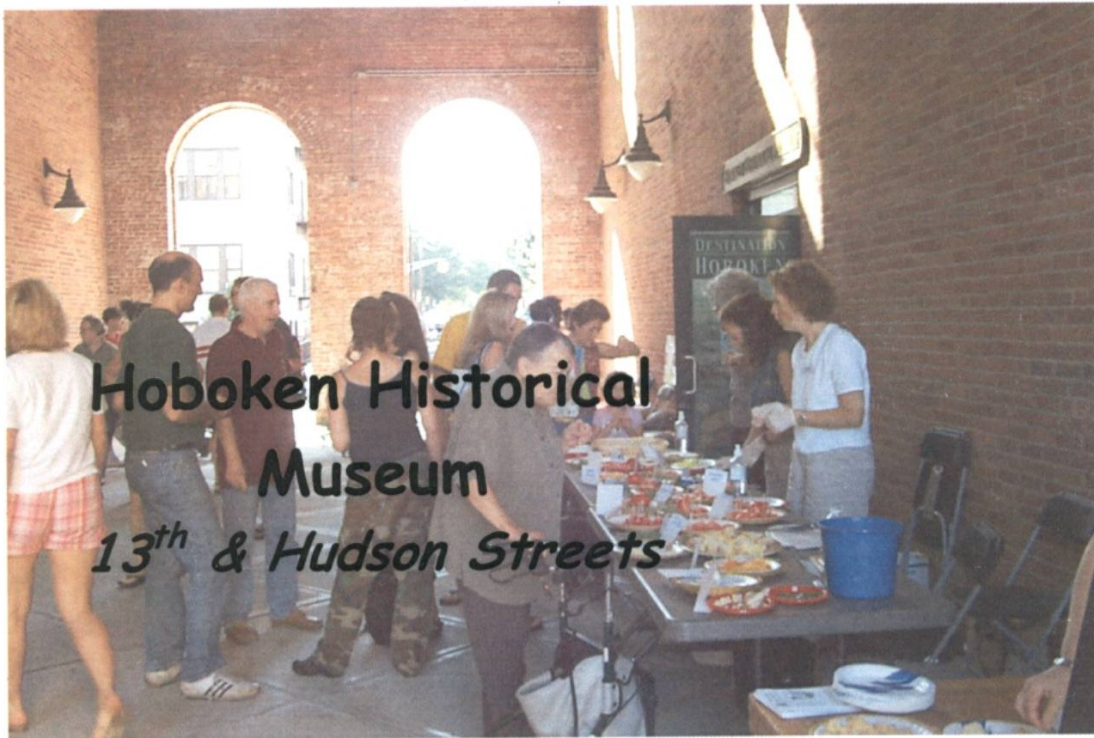






*Come enjoy the
tastes of
New Jersey!*

4th Annual
Hoboken
Tomato Tasting
With a Taste of Garlic
Sunday August 24th
@ the
Hoboken Historical Museum



Tomatoes & Garlic will be provided from the following farms

Catalpa Ridge Farm – Wantage, New Jersey

L & S Farm – Wantage, New Jersey

Medicine Row – Wantage, New Jersey

& other LOCAL growers

Recipes



Pestos

Blend 1-2 bulbs of garlic
Add other ingredients
Add olive oil to make it smooth
Salt to taste

Optional items: cheese & pine nuts

Ingredients:

Italian Purple- Green Pesto

Italian Purple Garlic

Sweet Green Basil, 1-2 bunches

Parsley & Celery optional

Music -Lemon Balm Pesto

Music Garlic

Lemon Balm 1 bunch



Hot Salsa:

Make your base by pureeing:

Hot peppers to taste

1 bunch cilantro

small onion

then add chopped tomatoes, onion, tomatillos, green or red sweet pepper, more hot if you desire.

1-2 tomatoes

salt

optional - add parsley or celery

Mild Salsa:

Make your base by pureeing:

1-2 Jalapeno peppers

1 bunch cilantro

small onion

then add chopped tomatoes, onion, tomatillos, green or red sweet pepper

1-2 tomatoes

salt

optional - add parsley or celery

Fresh Tomato-Garlic DIP - First - cut your

tomatoes in half & squeeze out the water before processing.

In a food processor or blender combine

$\frac{1}{2}$ Yellow Tomato & $\frac{1}{2}$ Red or Black Tomato

3-4 cloves of fresh German White Garlic

Then add: 12 ozs of cream cheese. Process

until the desired consistency is reached.

Chill until ready to serve.



Recipes



Pestos

Blend 1-2 bulbs of garlic
Add other ingredients
Add olive oil to make it smooth
Salt to taste

Optional items: cheese & pine nuts

Ingredients:

Italian Purple- Green Pesto

Italian Purple Garlic

Sweet Green Basil, 1-2 bunches

Parsley & Celery optional

Music -Lemon Balm Pesto

Music Garlic

Lemon Balm 1 bunch



Hot Salsa:

Make your base by pureeing:

Hot peppers to taste

1 bunch cilantro

small onion

then add chopped tomatoes, onion, tomatillos, green or red sweet pepper, more hot if you desire.

1-2 tomatoes

salt

optional - add parsley or celery

Mild Salsa:

Make your base by pureeing:

1-2 Jalapeno peppers

1 bunch cilantro

small onion

then add chopped tomatoes, onion, tomatillos, green or red sweet pepper

1-2 tomatoes

salt

optional - add parsley or celery

Fresh Tomato-Garlic DIP - First - cut your

tomatoes in half & squeeze out the water before processing.

In a food processor or blender combine

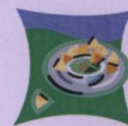
$\frac{1}{2}$ Yellow Tomato & $\frac{1}{2}$ Red or Black Tomato

3-4 cloves of fresh German White Garlic

Then add: 12 ozs of cream cheese. Process

until the desired consistency is reached.

Chill until ready to serve.





4th Annual Tomato Tasting
with a Taste of Garlic
@ Hoboken Historical Museum

Tomatoes & Garlic have been provided
by the following farms:

Catalpa Ridge Farm –
 Rich Sisti - Wantage
 973-209-4903

CSA Deliveries to: Hoboken
Heirloom Transplant Sales:
 Lafayette Village- Memorial Day
 Weekend
 Whole Foods – Northern NJ

"Veggie Woman"

Diane Mylecrane – Wantage

Restaurant Sales

Valley Fall Farm –
 Roman Osadca – Johnsonburg, NJ
 908-852-7362

On Farm Produce Stand
In Season Produce for Sale
 Gourmet Garlic & Shallots
 Eggs & Honey
 Location: Route 661 Between
 Rts 519 & 94 Johnsonburg, NJ

Windy Brow Farms – Linda &
 Jim Hunt - Fredon

Farm Store & Pick-Your-Own
 973-579-9657
 Location: Route 519
 Fredon, NJ

Medicine Row – Scott Steinetz –
 Wantage 973-726-7658

Farmer's Markets:
Morris Plains – Saturdays 9 – 2
 By Railroad Station
 (Speedwell Avenue & Route 202)
Tentative: Madison Thurs 2-7

Valley Brook Farm –
 Russell Spinks – Layton
 973-948-5781

On Farm Produce Stand
In Season Produce for Sale
 Location: 42 Bevans Road
 Layton, NJ

L & S Farm – Shawna Bengivenni
 - Wantage 973-875-0131

On Farm Produce Stand
In Season Produce for Sale
 Specializing in Heirloom Varieties
 Location: 31 Clove Road -
 Wantage, NJ



Upcoming Events

Brought to you by:
Catalpa Ridge Farm



Tomatoes & Garlic will also be
available for purchase

- **August 24th** - *4th Annual Hoboken Tomato Tasting @ Hoboken Historical Museum – 13th & Hudson Streets Hoboken, NJ*
- **September 6th** - *2nd Annual Tomato Tasting @ Ramsey Day – Ramsey, NJ*
 - *sponsored by the Womens Club of Ramsey*



GARDEN STATE
GARLIC

Co-founded by: Rich Sisti & Roman Osadca

- **September 20th & 21st** - *Garden State Garlic will be participating in the Small Farm Expo – Warren County Fair Grounds*
- **October 4th & 5th Garlic Gathering** –
 Olde Lafayette Village- Lafayette, NJ
More info: catalpacsa@aol.com
Info available soon on: www.garliconline.com





2nd Annual Tomato Tasting & Produce Sale *with a Taste of Garlic!*

*@ Ramsey Day
A Fundraiser Sponsored by the
Women's Club of Ramsey*

- Come taste the goodness of the tomatoes of yesteryear
- A variety of Heirloom & hybrid Tomatoes
- Garlic
- Farm Fresh Local Produce for sale



**Join us Saturday – September 6th
@ Ramsey Day
11 am to 5 pm
Raindate: September 7th**



2nd Annual Tomato Tasting with a Taste of Garlic

Sponsored by the Women's Club of Ramsey

Tomatoes & Garlic have been provided
by the following farms:

Catalpa Ridge Farm –
Rich Sisti - Wantage
973-209-4903

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Valley Brook Farm –
Russell Spinks – Layton
973-948-5781

*On Farm Produce Stand
In Season Produce for Sale
Location: 42 Bevans Road
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L & S Farm – Shawna Bengivenni
- Wantage 973-875-0131

*On Farm Produce Stand
In Season Produce for Sale
Specializing in Heirloom Varieties
Location: 31 Clove Road -
Wantage, NJ*



Upcoming Events

Brought to you by:
Catalpa Ridge Farm



Tomatoes & Garlic will also be
available for purchase

- September 6th - 2nd Annual Tomato Tasting @
Ramsey Day – Ramsey, NJ
▪ sponsored by the Women's Club of Ramsey

GARDEN STATE GARLIC

Co-founded by: Rich Sisti & Roman Osadca



- September 20th & 21st - Garden
State Garlic will be participating
in the Small Farm Expo –
Warren County Fair Grounds

- October 4th & 5th Garlic Gathering
– Olde Lafayette Village-
Routes 15 & 94 Lafayette, NJ

More info: catalpacsa@aol.com

Info available soon on:
www.garliconline.com

Recipes



Pestos:



Italian Purple-Sweet Basil Pesto

Ingredients:

- Italian Purple Garlic 1-2 bulbs
- Sweet Green Basil, 1-2 bunches

Armenian - Lemon Balm Pesto

Ingredients

- Armenian Garlic 1-2 bulbs
- Lemon Balm 1 bunch

By using the ingredients above - Blend the garlic with olive oil until smooth then add the basil (or lemon balm) until desired consistency is reached. Salt to taste

Parsley, celery, cheese & pine nuts are optional



Salsas:

Mild Salsa:

Ingredients:

- 3 tomatoes
- ½ - 1 bunch cilantro
- 3 tomatillos
- 1 small onion
- 1-2 Jalapeno Peppers
- 1-2 Sweet Pepper

First make your base by pureeing in a food processor:

- 1-2 tomatoes, cilantro, ½ onion, Jalapeno peppers & salt.

Then add the remaining tomatoes, ½ onion, tomatillos & sweet peppers using short strokes so they chop to a nice consistency.

optional - add parsley or celery

Hot Salsa:

Ingredients:

- 3 tomatoes
- ½ - 1 bunch cilantro
- 3 tomatillos
- 1 small onion
- 2 Jalapeno Peppers
- 1-2 Sweet Pepper
- 2 Other hots (Zippy or Anaheim)

First make your base by pureeing in a food processor:

- 1-2 tomatoes, cilantro, ½ onion, hot peppers & salt.

Then add the remaining tomatoes, ½ onion, tomatillos, Jalapeno peppers & sweet peppers using short strokes so they chop to a nice consistency.

Fresh Garden Pepper Pesto:

Ingredients:

- Italian Purple Garlic 1 bulb
- Sweet Green Basil, 1 bunch
- 6-7 Sweet Peppers

By using the ingredients on the left:

Basically make your pesto base. Then add chopped peppers & blend. Salt to taste



Fresh Tomato-Garlic DIP

Ingredients: (makes 2 containers)

- 1-2 Tomatoes (Yellow, Black, Red or Orange)
- 1 bulb of Italian Purple Garlic (½ for each container)
- 2 - 12 oz containers of Cream Cheese
- Option- 1 Lipstick or 3 Jingle Bell Sweet peppers

First - cut your tomatoes in half & squeeze out the water before processing.

In a food processor or blender combine:

- ½ Yellow Tomato & ½ Red or Black Tomato
- 3-4 cloves of fresh Italian Purple Garlic
- Option - add sweet red pepper(s)

Then add: 12 ozs of cream cheese.

Process until the desired consistency is reached.

Chill until ready to serve.

Baked Green

Tomatoes:

Quarter the tomatoes and place in a shallow baking dish with olive oil, salt & pepper to taste. Bake at 375° F for 20-25 minutes. Quicker and tastier than "fried green tomatoes"!

www.iersevarown.com e-mail: catalbacsa@aol.com





**Claim
Check**
All items **MUST** be
picked up by 4:00 pm

Name _____



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Name _____





2nd Annual Garden State Garlic Garlic Gathering

@ Olde Lafayette Village
at the junction of Routes 94 & 15 - Lafayette, NJ

Come join us to celebrate the tastes & joy of garlic!

- 🧄 Garlic tasting of raw garlic, roasted garlic, pestos, etc....
- 🧄 Seed garlic for sale from local growers
- 🧄 Many varieties of garlic for sale
- 🧄 Garlic Vinegar
- 🧄 Garlic braids & wreaths
- 🧄 Educational displays and workshops
- 🧄 Garlic variety exhibit - over 100 different varieties!



Join us Saturday & Sunday
October 4th & 5th

Saturday 11 am to 5 pm
Sunday 11 am to 4 pm





**2nd Annual
Garden State Garlic
Garlic Gathering**

*@ Olde Lafayette Village
at the junction of Routes 94 & 15 -
Lafayette, NJ*

*Come join us to celebrate the tastes & joy of
garlic!*

- 🍷 Garlic tasting of raw garlic, roasted garlic, pestos, etc....
- 🍷 Seed garlic for sale from local growers
- 🍷 Many varieties of garlic for sale
- 🍷 Garlic Vinegar
- 🍷 Garlic braids & wreaths
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- 🍷 Garlic variety exhibit - over 100 different varieties!

More info: ssisti@nac.net

**Join us Saturday & Sunday
October 4th & 5th**

**Saturday 11 am to 5 pm
Sunday 11 am to 4 pm**



**2nd Annual
Garden State Garlic
Garlic Gathering**

*@ Olde Lafayette Village
at the junction of Routes 94 & 15 -
Lafayette, NJ*

*Come join us to celebrate the tastes & joy of
garlic!*

- 🍷 Garlic tasting of raw garlic, roasted garlic, pestos, etc....
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**Join us Saturday & Sunday
October 4th & 5th**

**Saturday 11 am to 5 pm
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Recipes f/Garden State Garlic



Pestos:



Italian Purple-Arugula Pesto

Ingredients:

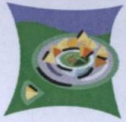
Italian Purple Garlic 1-2 bulbs - Olive Oil
Fresh Arugula, 1-2 bunches

German White- Basil Pesto

Ingredients:

German White Garlic 1-2 bulbs - Olive Oil
Basil 1 bunch

By using the ingredients above - Blend the garlic with olive oil until smooth then add the arugula (or basil) until desired consistency is reached. Salt to taste
Cheese & pine nuts are optional



Fresh Tomato-Garlic DIP

Ingredients: (makes 2 containers)

1-2 Tomatoes (Yellow, Black, Red or Orange)
1 bulb of Italian Purple Garlic ($\frac{1}{2}$ for each container)
2 - 12 oz containers of Cream Cheese
Option- 1 large or 3 small Sweet peppers

First - cut your tomatoes in half & squeeze out the water before processing.

In a food processor or blender combine:

$\frac{1}{2}$ Yellow Tomato & $\frac{1}{2}$ Red or Black Tomato

3-4 cloves of fresh Italian Purple Garlic

Option - add sweet red pepper(s)

Then add: 12 ozs of cream cheese. Process until the desired consistency is reached.

Chill until ready to serve.

Presto Pesto Salsa

Ingredients

Italian Purple Garlic 1-2 bulbs 1-2 Tomatoes
Basil 1 bunch 3 Tomatillos
Olive Oil 2 Sweet Peppers

By using the ingredients above - Blend the garlic with olive oil until smooth then add the basil until desired consistency is reached. Salt to taste. Put this pesto mix aside for now. Take the tomatoes and cut them in $\frac{1}{2}$ and squeeze out the excess juice. Chop the tomatoes, tomatillos & sweet peppers into nice bit sized pieces. Once this is complete, drizzle the pesto you put aside over the chopped veggies and stir to coat the veggies with the delicious pesto mix.

Hot Salsa:

Make your base by pureeing:

Hot peppers to taste 1-2 tomatoes
1 bunch cilantro salt
small onion *optional - add parsley or celery*
then add chopped tomatoes, onion, tomatillos, green or red sweet pepper, more hots if you desire.

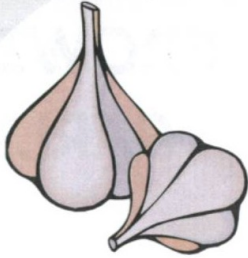


Mild Salsa:

Make your base by pureeing:

1-2 Jalapeno peppers 1-2 tomatoes
1 bunch cilantro salt
small onion *optional - add parsley or celery*
then add chopped tomatoes, onion, tomatillos, green or red sweet pepper

Info available soon at:
www.garliconline.com



When to Plant

In the Northeast, plant 4-6 weeks before the ground freezes. This is usually around the middle of October.

Soil Preparation

Garlic needs fertile soil with lots of organic matter.

Planting

Break the bulb into individual cloves. Plant the larger cloves, as small cloves usually grow small bulbs. You can use the small cloves in your kitchen.

In the Northeast, the cloves should be planted about 2-4" deep, root side down. Mulch lightly immediately after planting. Minimum spacing should be 4x8", and to get larger bulbs, space about 6x12".

Growing

In the spring and into the summer, keep the garlic well weeded. The soil should be kept moist.

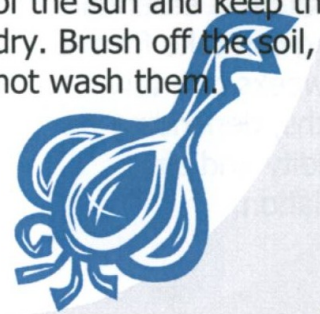
Garlic Scapes

Hard-neck varieties of garlic will send up a tall flowering stalk with a bulblet at the end. These are known as garlic scapes. These should be cut off as soon as the flower head is about 8-9" tall. These can be used in your kitchen to flavor your dishes.



Harvesting

The right time to harvest garlic is critical for good yields and for overall quality. If they are dug too soon, the skins won't have formed around each clove. If dug too late, hard-neck varieties may begin to spread apart in the soil. Observe the plants for when harvesting should begin. The leaves will turn brown as the bulbs mature. As the leaves are turning brown and there are just a few green leaves left, check the bulb on a few plants every few days to see if they are ready for harvest. Keep the bulbs out of the sun and keep them dry. Brush off the soil, do not wash them.









2004 Event Schedule



Dear Friends –We invite you to visit us at the following events during 2004. We have an exciting line up starting in May. At the Heirloom Tomato Transplant Sales we will be offering 60-70 varieties of heirloom tomatoes and we are sure you'll find a few to try in your own garden. We'll also have a Taste of Spring Garlic Memorial Day weekend! In August & September we will have many varieties of heirloom tomatoes as well as garlic at our tasting events. You'll have not only the opportunity to taste many tomato varieties but will be able to purchase heirloom tomatoes, garlic varieties and many unusual items such as lemon cucumbers, white carrots, avocado squash, cocozelle and other heirloom vegetables. In October make sure you visit the Garden State Garlic Gathering at Olde Lafayette Village where we will be offering about 50-60 varieties of garlic for sale which will be just in time for planting or eating! Thank you, Farmer Rich

- **May 15th** – *1st Annual Heirloom Tomato Transplant Sale*
 - Ramsey, NJ (at the Railroad Station)
- **May 29th & 30th** – *2nd Annual Heirloom Tomato Transplant Sale* –
 - Memorial Day Weekend @ Olde Lafayette Village – Lafayette, NJ (Routes 95 & 15)
- **August 29th** - *5th Annual Tomato Tasting at the Hoboken Historical Museum*
Tomatoes, Garlic & Farm Fresh Produce for Sale
 - Hoboken Historical Museum - 1301 Hudson Street Hoboken, NJ
- **September 11th** - *3rd Annual Tomato Tasting @ Ramsey Day*
Tomatoes, Garlic & Farm Fresh Produce for Sale
 - sponsored by the Women's Club of Ramsey- Ramsey, NJ
- **October 2nd & 3rd** – *3rd Annual Garden State Garlic Gathering*
 - Olde Lafayette Village – Lafayette, NJ (Routes 95 & 15)



***dates are subject to change – please visit www.jerseygrown.com , e-mail: catalpacsa@aol.com or call: 973-209-4903 for updated information ***

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