

22nd Annual Tomato Day

July 23, 2011

7:00 a.m. to 12:00 noon

Sedgwick County Extension Education Center

21st St. N. at Ridge Rd. Wichita, KS



**Free
Admission**

In the Demonstration Garden (outside):

- 8:00 - 8:30 Composting Demonstration
- 8:30 - 9:00 Tomato Tour in the Demonstration Garden
- 9:00 - 9:30 Growing Vertically in the Demonstration Garden
- 9:15 - 10:00 Tour in the Arboretum
- 9:30 - 10:00 Organic Pest Control for Vegetable Gardens
- 10:00 - 10:30 Growing a Variety of Peppers
- 10:30 - 11:00 The "Family of 4" Garden - Bounty in 100 Square Feet
- 11:00 - 11:30 Grafting Heirloom Tomatoes - *Dr. Cary Rivard*
- 11:30 - 12:00 Demystifying Local Food - *Natalie Fullerton, OLF Coordinator*

In the Sunflower Room (inside):

- 9:00 - 10:00 Making and Canning Salsa
- 10:30 - 12:00 Cooking with Tomatoes - *Damian Lehman, executive chef of Wichita Country Club*

In the 4-H Hall (inside):

- See New Tomato Varieties
- Check Out Garden Problems—Plant Diagnostic Lab
- Enjoy a Tomato Brunch
- Taste Salsas and Fried Green Tomatoes
- Buy Iris Rhizomes
- Fun Activities for the Kids
- Enter Tomato Growing and Salsa Contests
- (See contest details on back of this sheet)



Kansas Grown! Farmers Market in the parking lot

Tomato Growing Contest

Categories:

- Largest tomato
- Ugliest tomato
- Best plate of 3 standard tomatoes
- Best plate of 3 Roma or plum tomatoes
- Best plate of 6 cherry or pear tomatoes
- Best cluster of grape tomatoes
- Best heirloom tomato specimen

Contest Rules:

- One entry per person per category
- Exhibitor must have grown the tomato
- List variety, if known
- Entries accepted from 7:00 a.m. to 9:30 a.m.
- Prizes awarded at 11:30 a.m. in 4-H Hall
- Entries must be picked up between 11:45 a.m. and noon on Saturday
- Entries left after 12:00 noon will be given to the Kansas Food Bank
- The judge's decision is final
- No handling of exhibit once it is on the presentation table

EXCEPTION: Grape tomatoes

Same as above with the exception of: Exhibit as a single attached cluster

Judge's Criteria:

- Uniformity of color, size, maturity (proper size)
- All of same variety
- Clean, free of cracks, disease, insects, bruising and mechanical injury
- Ripe (not over-soft)

TIP

*Remove stem when exhibiting.
Exhibit with stem side down.*

Salsa Contest

Fresh Salsa

Include 2 copies of recipe as winning recipe may be published in the *Wichita Eagle*

- Flavor – pleasing combinations of flavors
- Appearance – color, texture, etc.
- Exhibitor must have prepared the salsa
- Exhibit in a pint or a quart container with a secure lid

Preserved Salsa

- Same as Fresh Salsa including processing method
- **All preserved products must meet USDA approved processing methods**
(Information available from Extension Office)
- Submit product in pint or quart canning jar