

What's Cookin': What to do with all your garden tomatoes

It's tomato season. Seems like we waited an extraordinarily long time to see tomatoes coming off our own plants in the garden. I guess the cool weather didn't help them along. Anyhow, they're here now! The trouble is, what to do with them when you get so many at once? The last couple of years, we have been freezing ours. I must admit that most of the time I'm too lazy to do much canning. But it seems that all you need to do is wash the tomatoes, seal them in plastic baggies and toss them into the freezer. Then, later in the winter, take them out, put in a bowl to preserve any leaking juices and thaw. Once thawed, the skins just come right off (even though you haven't cooked them or anything yet). Then, drop them into a pot for fresh tomato soup or spaghetti sauce or ratatouille— whatever you like. Since this discovery, that is how

Lori Gysel & Gerry Kentner



we handle all of our extra tomatoes.

In the meantime, to keep your tomatoes in the best shape for eating, do not refrigerate them. Tomatoes don't like to be cold. They change in texture and taste— both for the worse. Keep your tomatoes on the counter and only cut them right before eating. I often take a whole one in my lunch and then quickly cut it up onto my salad or sandwich once lunchtime arrives. And to protect it from getting squished, I put it inside an oven mitt. Weird, yes, but it works!

Happy Birthday to my sister, Stephanie today! Have fun and keep cooking!

Fresh Tomato Dressing

Serves 4

Ingredients

- 2 large or 3 small tomatoes (any colour), ripe
- 4 shallots, minced
- 1/4 cup white wine vinegar
- 1/2 cup extra virgin olive oil
- 1 tsp fresh lemon juice
- kosher salt and fresh ground pepper, to taste

- 1 tbsp fresh chopped basil (optional)

Method

1. Dice tomatoes and mix with minced shallots.
2. Blend vinegar, oil, seasonings and lemon juice. Pour over vegetables. Let rest at least 1 hour to develop flavours. Do not refrigerate.
3. Serve over fresh lettuce with sliced avocado or any greens.



Century Church Theatre

72 Trafalgar Rd, Hillsburgh www.centurychurchtheatre.com

Century Theatre Guild ACT CO

Presents

Relatively Speaking

A Comedy by

Sir Alan Ayckbourn

Directed by

Norman Stell

SEPTEMBER 12-21

Fridays & Saturdays 8:00pm Sundays 2:30pm \$20

Produced by kind permission of Samuel French Inc.

Special 3 course Sunday Lunch The Pantry Shelf, Hillsburgh \$20 including taxes 1:00pm Must be prebooked with tickets

Benefactor Scotiabank® Centennial Rd, Orangeville **Box Office 519.855.4586**

Season Sponsors ERIN ARTS FOUNDATION Erin Optimist Club **Media Partners** ADVOCATE

GEORGETOWN LITTLE THEATRE PRODUCTIONS



Youth Co.

The youth general meeting is this Saturday, September 6th - Registration is at 12 noon - meeting at 1pm at 33 Stewarttown

For information 905-877-3422

YOUTH CO. ONE ACTS-Y1A

November 27-29 2014 @ GLT Studio

Each fall the Youth Co. presents a festival of One Act Plays, produced, acted and directed by Youth Co. members.

Auditions are in September.

YOUTH CO. SPRING PRODUCTION

Peter & Wendy by JM Barrie

adapted & directed by Cat Heaven

May 7-16 2015

Auditions are in December

RALLIS

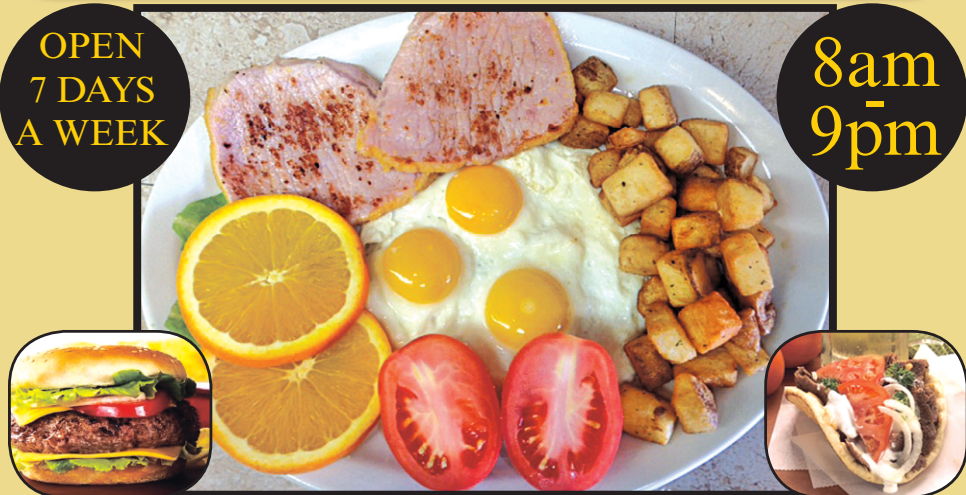
Serving All-Day Breakfast • Lunch • Dinner

BURGER & GRILL

8-11AM Mon-Fri Specials Come See Why We're Voted #1 Breakfast Place 4⁹⁹ Bacon, Sausage or ham, 3 eggs, home fries & toast 6⁴⁹ Pancakes (and/or) French Toast, 3 eggs & home fries

OPEN 7 DAYS A WEEK

8am 9pm



\$5⁰⁰ OFF

any order of \$25 or more before tax.

294 Queen St. Acton | 519-853-5775

www.rallisburger.com

WagJag HOT SUMMER DEALS!



Buy Online:

50% off \$19

\$19 for a Family Pass for up to 5 People at Halton County Radial Railway (a \$38 Value) from **Halton County Radial Railway**



Buy Online:

75% off \$19

\$19 for a Fall Recovery Fertilizer, Plus \$25 towards a 2015 Lawn Care Program from Dr. Green Lawn Care (a \$75 Value)



Buy Online:

67% off \$49

\$49 for carpet cleaning for 3 rooms and a hallway from R&R Carpet Cleaning

Want to feature your business on **WagJag?**

wjinfo@metroland.com

In partnership with **metrolandmedia**

Visit us at www.wagjag.com