

Sundried, fresh, sauce, juice: Tomatoes are the versatile fruit

There are many varieties of tomatoes, but they are generally categorized in a few groups: the common tomato— large and round with several varieties (one variety is beefsteak tomato), plum tomato— oval in shape, also known as Roma, Italian or egg tomato, cherry tomatoes— small and round, also known as Tom Thumb tomatoes.

There are other tomatoes— yellow tomatoes, tomatillos, and new varieties appearing all the time since the tomato is one of the most popular vegetables. Tomatoes are also pressed into sun-dried, tomato sauce, paste, juice and more!

Tomatoes are available all year round, but the season peaks in late summer. When buying tomatoes, choose well-shaped, uniformly red, firm tomatoes, heavy for their size and free from damaged skin. Light, puffy tomatoes usually have a poor texture and taste.

Store tomatoes at room temperature, out of direct sunlight to allow the natural ripening process to continue. Once tomatoes have reached peak ripeness (usually about five days) then store in the crisper in the fridge if they haven't been used yet. Make an effort to use them before they need to go into the fridge because the texture starts to deteriorate with prolonged chilling. That's why if you make a fresh tomato salad, you need to make it and serve without chilling because the flavor is at its peak when the tomatoes are at room temperature and the texture just isn't the same once the salad has been refrigerated.

Grow your own tomatoes!

You could buy seeds and start the plants indoors until the weather permits outdoor growth. Or, go to a garden centre (sorry, I can't name any names, but there are garden centres in Halton Hills that sell tomato plants) and buy the plant from them. If you have a black thumb and are a horrible gardener like me, then this is the best route because the garden centre has produced a beautiful plant for you to stick in the ground and all you need is a little love, water and sunshine. I usually begin to harvest my plant earlier than my 'do it from seed' friends, which allows us to enjoy those wonderful tomatoes even longer!

Have fun and keep cooking!

What's
cookin'

Lori and
Gerry Kentner



Sundried Tomato Sauce

(serves four)

Ingredients

- 2 tbsp olive oil
- 1 medium red onion, thinly sliced
- 2 cloves garlic, minced
- 7 oz sundried tomatoes in oil, drained
- 2 tbsp fresh herbs (chives, basil, parsley or others) chopped roughly
- 14 oz can chopped tomatoes, reserve the juice
- 1/4 cup cream cheese
- salt and pepper
- rotini or twist pasta

Method

1. Heat olive oil in a saucepan and sauté onion with garlic until tender and aromatic. Add the sundried tomatoes. Add the herbs and chopped tomatoes and juice from tomatoes, bring to a boil.
2. Simmer on low heat 5 minutes (or



until sauce thickens).

3. Boil a large pot of salted water. Cook pasta. Drain pasta and set aside.

4. Stir cream cheese into sauce and season with salt and pepper. Return sauce to a boil, stirring constantly until blended.

5. Toss sauce with pasta and serve. Garnish each plate with more chopped herbs or whole fresh chives or parsley.

Halton Museum hosts Easter brunch, tea, and hunt

Halton Region Museum hosts Easter Feast and Fetch, April 4. Easter brunch begins at 11:30 a.m. and Easter Treat Tea is between 1:30-4:30 p.m.

Easter egg hunts for children 12 and under will be held as well as craftmaking.

Pre-register by calling museum at (905) 875-2200. Tickets are \$15/adult, \$8/child. for the Easter Brunch and \$5/person for the Easter Tea and \$5/child for the hunt.

Holy Cross School anniversary

Holy Cross School celebrates its 40th

anniversary at a 5 p.m. mass April 10. Anyone who was involved with the school in the last 40 years are invited.

There will be a short reception in the church hall following mass. If you have any memorabilia you're willing to lend for the event, call Lisa Knoepfl, 873-1099.

Roast beef dinner

St. Alban's Church, Main St., Glen Williams holds a Roast Beef Dinner, April 10, 6 p.m. Adults, \$10, children (11 and under) \$5; under 5, free. Info: 877-6476.

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What better way to celebrate our first birthday, than to have a sale! Everything in the store will be marked down. It's just our way of saying thank you Georgetown for a great year. Whether your cruising on pavement or ripping up the trails, we have what you need. Oh yah and we sell hockey & lacrosse stuff too.



STARTS SATURDAY APRIL 3
UNTIL SATURDAY APRIL 10

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