**LAVGC TOMATO TASTING – JOB DESCRIPTION AND NOTES**

**August 2021**

**Timeline:**

July - Decide upon date and location and submit information to the Year Book editor.

August - Submit write up for to the newsletter editor for the September newsletter.

September – Get on the agenda and sign up list for the September meeting..

Once you receive the sign ups from the meeting, email everyone to confirm the details and give them an approximate idea of the headcount.

Enjoy the tasting and submit follow up report for the newsletter, listing the winners of the tastings.

**Tasting Method**

(There are many ways to do this but this is what Karen and I did)

1. Request that everyone brings their tomatoes cut up on a plate.
2. Contestants write the name of their tomato variety and their name on a card next to the plate.
3. Tomatoes are divided into 3 categories, Paste, Cherry and Slicers.
4. Everyone attending is given 9 tickets.
5. There are red cups next to each plate of tomatoes and attendees are asked to put a ticket in the cup next to their favorite tomato. They get 3 tickets per category.

**Best Tomato Inspired Dish**

Attendees are requested to bring a tomato inspired dish to share.

Attendees are given an additional 3 tickets and they write the name of their favorite 3 dishes on these tickets.

**Note: Attendees can bring tomatoes for tasting and/or a tomato inspired dish.**

**SUPPLIES NEEDED (for approx. 30 attendees)**

Raffle tickets (plenty left)

Red cups for tickets

Paper plates

Plastic glasses

Utensils and container

Napkins

Plastic table cloths

French Bread (3 loaves)

3 bread baskets

Sparkling Water (5)

Iced water

Wine – red and white (6 red, 4 white)

Toothpicks

6 toothpick holders

Name tags

Cards for people to write tomato variety

Directional signs for driveway etc.

Table signs for paste, cherry and slicer tomatoes

Cutting board and knife (for bread and for anyone who forgot to cut up their tomatoes)

Corkscrew

Pencils

Marker pens for name tags

**Prizes**

We did 1st , 2nd and 3rd for the three tomato categories and for the dishes.

First prize was a $10 gift certificate from a nursery

Second Prize was a basil plant wrapped in a gardening apron (also served as centerpieces)

Third Prized was a garden apron.

**Gift for the Hosts**

Embarrasingly, we forgot this but will be giving them 2 bottles of wine that were left over.

**Copies of write ups**

**Yearbook**

Our Annual Tomato Tasting Party will be held at Jean Felton’s lovely garden at 657 Happy Valley Road in Pleasanton.  Our tasting will take place under the shade of a wonderful lanai next to the swimming pool.  The date is Sunday, September 19 from 3:00 – 6:00pm.  This is a fun, social occasion to taste tomatoes grown by members or bought at the farmer’s market and to try foods with a tomato theme.  Participants can bring tomatoes for the contest or just come to taste what others have brought.  We will also have a tomato pot luck so bring your favorite tomato dish to share.  Drinks will be provided.  More information can be found in the September newsletter.

**Newsletter**

 Our Annual Tomato Tasting Party will be held at Jean Felton’s lovely garden at 657 Happy Valley Road in Pleasanton.  Our tasting will take place under the shade of a wonderful lanai next to the swimming pool.  The date is Sunday, September 19 from 3:00 – 6:00pm.  This is a fun, social occasion to taste tomatoes grown by members or bought at the farmer’s market, and to try foods with a tomato theme.  Participants can bring tomatoes for the contest or just come to taste what others have brought.  We will also have a tomato pot luck so bring your favorite tomato dish to share.  Drinks will be provided.  All members are encouraged to attend! Sign up at the meeting or by contacting Barbara Stott at gbcstott@comcast.net or 551 8323.

**Reminder Email**

Hi everyone

Thanks for signing up for the tomato tasting.  The tasting will start at 3pm at 657 Happy Valley Road in Pleasanton, home of Jean Felton.

Directions:

Take 680 South and exit at Castlewood/Sunol  Blvd.

Turn right on to Sunol Blvd.

Turn left on to Happy Valley Road.

Obviously some of you will just come down Sunol Blvd.

No. 657 is a short distance along Happy Valley Road on the right.  You will know you are there when you see a long, green split rail fence.  We will also have a sign out front.

Follow the long drive way up to the house (don’t turn left into Connie’s studio).  The tomato tasting will be in the back up by the pool.  If you have mobility issues, there is an elevator up to the pool area.

We will divide our tomatoes into three categories – cherry tomatoes, paste and slicers.

Please bring your tomatoes already cut up on a plate.  We are expecting about 30 people so only bring tomatoes you can cut up so that approximately 30 people can taste them.

Please also bring a tomato inspired dish to share.  Plates, utensils and beverages will be provided.

It is perfectly ok to bring either a dish to share or tomatoes for tasting.

We will be under a large covered deck so even if the predicted rain should happen, we will still be able to taste our tomatoes in comfort.  For the really hearty, bring you swimsuit so you can take advantage of the lovely pool.

Looking forward to a fun time.  If you have any questions or you get lost, please call my cell phone 925 548 0943.

See you Sunday.

Barbara and Karen

Tomato Tasting Chairs

**Follow Up for the Newsletter**

The tomato tasting was great fun with about 40 people attending.  Thank you to Jean Felton for the use of her lovely deck for this event – it was a perfect setting.

The winners were as follows:

For the paste tomatoes:

1. Pink Roman (Molly Fisher)
2. San Marzano (Molly Fisher)
3. Marzona plum (Lydia Roberts)

For the cherry tomatoes:

1. Sundrop  (Molly Fisher)
2. Red Grape (Molly Fisher)
3. Riesentraube (Tina Higashi)

For the slicing tomatoes:

1. Arkansas Traveler (Brandon Stewart)
2. Yellow Brandywine (Karen Abbruscato)
3. Japanese Black Truffle (Barbara Stott)

For the tomato dishes:

1. Green tomato pie (Lois Barber)
2. Landon’s Salsa (Connie Felton)
3. Tomato pie (David and Bernice Oakley)

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