

Press Release

New Book

Tomato: know, sow, grow, feast

(Due for release: September/October 2018).

'For tomato lovers, gardeners and cooks, and all those who love beautiful books'.

By: Penny Woodward, Janice Sutton, Karen Sutherland

Forewords by Peter Cundall and Rodney Dunn

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"This is the ultimate book on tomatoes, brimming with information based on experience. It covers everything anyone ever needs to know about selecting, growing and using the best and tastiest tomatoes in all districts and climates" (Peter Cundall 2018).

Tomato: know, sow, grow, feast is a new hardback book celebrating Australian heirloom tomatoes. These colourful heritage gems are full to bursting with juicy deliciousness and are enjoying a renaissance in Australia today.

Inspired by this, horticultural expert and author, Penny Woodward thought it timely to create this book brimming with information about heirloom tomatoes, so that tomato lovers throughout Australia could identify, learn to grow and enjoy them.

Tomato explains why a 'red tomato is red', why 'real tomatoes' taste so good, and why tomatoes are so 'good for you'. The book also leads both experienced and aspiring gardeners through the practice of organic heirloom tomato growing and explores the history of heirloom tomato varieties in Australia. The book also provides, for the first time, a comprehensive description and extensive illustrated list of the more than 220 different varieties of heirloom tomatoes available from seed suppliers in Australia today. What also sets **Tomato** apart, is the book's extensive list and description of heirloom tomato pests and diseases, painstakingly researched by gardening expert Karen Sutherland, that includes an indispensable pest and disease chart to help gardeners identify and control them.

Uniquely too, for a gardening book, **Tomato** includes a substantial dedicated cooking and recipe section, where internationally award-winning cookbook author, Janice Sutton, explains not only how to preserve tomatoes and create the perfect tomato passatta, but also delves into the enticing realm of heirloom tomato variety flavours. The cooking section also contains more than 60 delicious recipes (each with its own beautiful full-page image) shared by a raft of talented chefs, cooks and passionate tomato lovers from throughout Australia and beyond - including some of Australia's most respected culinary icons: Peter Gilmore, Stephanie Alexander, Maggie Beer, Sally Wise, Christine Manfield, Mark Olive, Matthew Evans and the Agrarian Kitchen's Rodney Dunn.

An indispensable gardening and culinary resource, **Tomato will be available in bookshops throughout Australia and online from late September to early October 2018.**

RRP \$60. Hardcover. 376 pages. ISBN 9780646982748 Full colour throughout.

For more information or to organise an interview please contact:

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Quotes

Rodney Dunn

"As a chef excited by food diversity, tomatoes tick all the boxes with their huge range of shapes, sizes and colours – and there are more and more varieties available every year in a world that has moved towards an industrial model of one size fits all, we have thankfully seen the error of our ways. We have crawled back from the brink of the hard, tasteless, pale-coloured, insipid excuse for a tomato that is the polar opposite of the vine-ripened, sweet, juicy, umami-laden joy of a well-grown heirloom variety". (Rodney Dunn, The Agrarian Kitchen' - quote from foreword).

Penny Woodward Quotes

"I'm really thrilled with the way my 'Know' section has come together. It starts with the stories of those Australians who have preserved heirloom seeds for future generations and finishes with more than 220 different varieties of heirloom tomatoes that can be purchased from seed sellers in Australia. The nerdy scientist in me loves the bit about why heirloom tomatoes are the colours they are, and I love the vibrant colours of all the 'tomatoey' photographs. If you thought you knew all about tomatoes, you'll think again after seeing this book".

"From a gardening perspective, the huge range of heirlooms available in Australia has never been listed and described, including photographs before (this is really important because it's almost impossible to bring tomato seed into Australia now). All of these are easily available from seed sellers. Also new tomato breeding and how to breed your own. And just the Australian emphasis. Quite a few Australian varieties are described with their 'stories', including Dwarf Tomato Project tomatoes"

Karen Sutherland Quotes

"Writing this book gave me the opportunity to dig back to the origins of the tomato, and follow its history to the present day. Along the way I met some passionate tomato growers who let me into the secrets of their success as well as uncovering my own family's tomato growing history".

"In 'Sow and Grow' I detail all aspects of growing, from seed to harvest, covering a range of soil additives, including vegan friendly ones. There's a range of up-to-date organic gardening ideas, and images of the beneficial insects often not recognised by home gardeners. I've also included a trouble shooting chart and many diagnostic images in the extensive and comprehensive pest and disease section. Over the last enjoyable year, I experienced tomatoes that I never knew existed, and my own garden will never be the same again!"

Janice Sutton Quotes

"Heirloom tomatoes represent the true essence of summer, and cooking with them is one of my greatest pleasures. Whether you choose to toss tomatoes in a delectable fruity-olive oil along with some freshly picked greens and herbs from the kitchen garden, slow cook them into a rich luxuriant Ragu sauce for pasta, transform them into your favourite tangy chutney or simply oven dry them and then preserve them, capturing a little ray of summer sunshine in the process, tomatoes can be cooked and enjoyed in a myriad of ways".

"When it comes to the flavour of tomatoes, not all tomatoes are created equal or taste the same. As one of my favourite chefs, Yotam Ottolenghi explains: "The difference between a bland tomato and a great one is immense, much like the difference between a standard sliced white bread and a crusty aromatic sour-dough".

"I have been cooking with tomatoes for many years, and had thought that my tomato knowledge was relatively solid. It wasn't until I embarked on this colourful culinary journey with heirloom tomatoes, however, that I realized just how much I didn't know, particularly in relation to the sheer volume of tomato varieties available and diversity of their flavour profiles. This journey with Tomato has been an absolute revelation, although I am very conscious of how much there is still to discover, and how much I still have to learn".