

# ISLAND GROWN

# HARVEST OF MONTH

- September -

# **TOMATOES**

## FEATURED FARM OF THE MONTH: MORNING GLORY FARM

Morning Glory Farm grows over 60 varieties of tomatoes on their Edgartown-based farm. Some of the most popular varieties include Brandywine, Yellow Brandywine, and one of farmer Simon Athearn's personal favorites, the Sungold cherry tomato. Tomatoes from Morning Glory are available at the Morning Glory Farmstand, the West Tisbury Farmer's Market, the IGI Mobile Market, Cronig's Market, and Alley's Farmstand.

#### **HEALTHY SERVING IDEAS**

Toss diced red, yellow and green tomatoes with basil, olive oil and balsamic vinegar for a quick side dish at a late summer meal.

Make kabobs with cut up tomatoes, cheese and cucumbers to pack for a healthy lunchbox snack.

Sauté diced tomatoes, chopped kale and onions for a flavorful side dish.

Use tomatoes to make salsas, or as a base for soups and sauces.

### HEALTH BENEFITS

**VITAMIN A** 

**VITAMIN C** 

LYCOPENE

**ANTIOXIDANTS** 

**HEART HEALTHY** 

FIGHTS INFECTION

**IMPROVES VISION** 

IMMUNE SUPPORT

#### SHOPPER'S TIPS

Look for plump tomatoes with smooth skin, an even color and a sweet smell.

Store ripe tomatoes at room temperature and away from direct heat for up to five days.

Firm tomatoes can be ripened in a paper bag until they give slightly to gentle pressure.

Only refrigerate tomatoes that have been cut or cooked.

Choose low sodium canned tomatoes, sauces and pastes and be sure to look for BPA free linings in any canned foods you purchase.



HARVEST OF THE MONTH HIGHLIGHTS A LOCALLY AVAILABLE CROP EACH MONTH OF THE YEAR IN SCHOOL CAFETERIAS, RESTAURANTS AND GROCERY STORES. THE PROGRAM HELPS CHILDREN, THEIR CAREGIVERS, AND THE BROADER COMMUNITY LEARN MORE ABOUT HEALTHY, SEASONAL, WHOLE-FOODS EATING, WHILE SUPPORTING LOCAL FARMS.

For more information visit

ISLANDGROWNSCHOOLS.ORG/HARVESTOFTHEMONTH



