

Milaeger's

TOMATOMANIA September 10th

Kevin Milaeger





The harvest season is at its peak so my thoughts naturally turn to Tomatomania, our annual tomato and pepper taste test. This is a big event, with many vegetable lovers in attendance, but we let regular folks in, too. Tomato is king at this event. Guests participate in a blind taste test of about 115 different kinds of homegrown tomatoes, and then vote on their favorites. Many of these tomatoes are heirloom varieties, but we also have an ample selection of modern hybrids---you are the judge.

Pepper tasting is a big attraction as well. We don't do a blind taste test--we don't want to surprise you with the Ghost Pepper---the world's hottest pepper. We'll have about forty kinds of peppers, all clearly labeled.

Along with the free taste test, guests can enjoy samples of local products that we sell in our stores. Vendors will be offering salsas and sauces made by Milwaukee companies, and beer and wine from elsewhere in Wisconsin. Camarena tequila is new this year. All these vendor supplied samples are free.



We also have some



offerings for which you need to purchase tickets. Milaeger's staff will be busy serving up an array of freshly created guacamole, salsa, and my award winning 'Caprese Bruschetta." Returning this year is our wood fired pizza oven, with tomato based pizzas created and baked by Philip Kading. Look for our famous "Bloody Mary

on a Stick"---always a favorite. Full sized servings of beer, wine, and Bloody Marys are also available---all these require tickets.

We are again pleased that the local Master Gardeners from the University of Wisconsin Extension office will be setting up a booth at Tomatomania. They will promote their services and talk with you about any aspect of your garden. Jan Vergeer of Netherland Bulb Company will be fielding questions about flowering bulbs, as well as general garden questions.





For the first time, Milaeger's is offering a crop of summer vegetables at Tomatomania. These are young, fresh plants---meant for summer planting, planning for an autumn harvest. We are growing a great selection---Chiogga beets, broccoli, cabb (early and Chinese), carrots, cauliflower, celery, collards, kohlrabi, lettuce (3), mesclun (tangy and mild), bunching onions, and spinach. We also have a new fresh crop of herb plants--arugula, basil, cilantro, and parsley.

Tomatomania is one day only, Saturday, September 10. It runs from 11am to 3pm, and our store is open from 9am to 6pm. Check our website for details.



