



**Rose**

**By all accounts, Milaeger's Tomatomania 2010** was a huge success. The annual tomato tasting event was held last weekend here in Racine. We estimate we had about 1,000 guests in attendance.

**"My wife dragged me here---but I really enjoyed it."**

[Here is link to some photos of the event.](#)

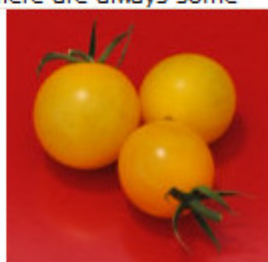
A few comments about this year's tomato crop are in order. We are growing our crop in containers in a large greenhouse with a retractable roof. This computer controlled system allows us to program the roof to open or close based on various criteria such as temperature, precipitation, wind, or any combination of these factors. This roof needs to be replaced periodically. This year the roof was in tatters by late spring, so we decided to repair it in the autumn, thinking the tomato crop would be fine through the summer. And so it was, until about ten days before Tomatomania. The weather then turned much cooler, and we had some dark days. Sunlight increases the sugar content of the tomato fruit, so overcast weather can affect the taste. (This is one reason why we don't grow tomatoes in our greenhouses in the winter months.) In addition to the weather, we had an unusual wind----a downdraft that knocked over most of the plants, causing much fruit to be lost. The result was that some varieties were absent from Tomatomania due to lack of fruit, and others had less fruit for sampling than we would like. This is not quite as dire as it sounds. We still had over 115 varieties for sampling, and a total of over 700 pounds of tomatoes was consumed. Regarding the taste----well, plants in everyone's gardens were subjected to the same temperature conditions, so this is within the normal range. I guess that with such a warm summer, I was disappointed to see the weather turn cool just before harvest.

**"My first time at Tomatomania--- I had a blast!"**

**"I wore out my taste buds."**

**"WOW---FUN--- This was awesome--- Worth the drive!"**

Results are in for the tomato "blind taste test" poll. There are always some surprises, but there are also some varieties that seem to prove themselves year after year. This year there were some varieties that were not in the taste test, for the reasons mentioned above. Some of the more well-known varieties that were absent are 'Ball's Beefsteak,' 'Dafel,' 'Early Girl,' 'New Girl,' 'Cherokee Purple,' 'Yellow Pear,' 'Ananas Noire,' and others. These normally score well in the taste test so we will be offering them next year. [Click here for the 2010 Tomatomania Taste Test results.](#)



**Sun Sugar**

**"Loved the hot pepper table!"**

I think the best way to read the results is to review them by tomato category. If you compare them by overall rating the results are less telling. Some categories, such as the cherry and grape tomatoes, have a high sugar content, so they always score well. It is pointless to compare them to paste tomatoes, for example, because the paste type's sugar content is lower. If you are looking for a certain type of tomato, stick to that class of tomato, and compare the tomatoes in the same class.

[Click here for Tomatomania 2010 Recipes.](#)

**"Excellent--- see you next year."**