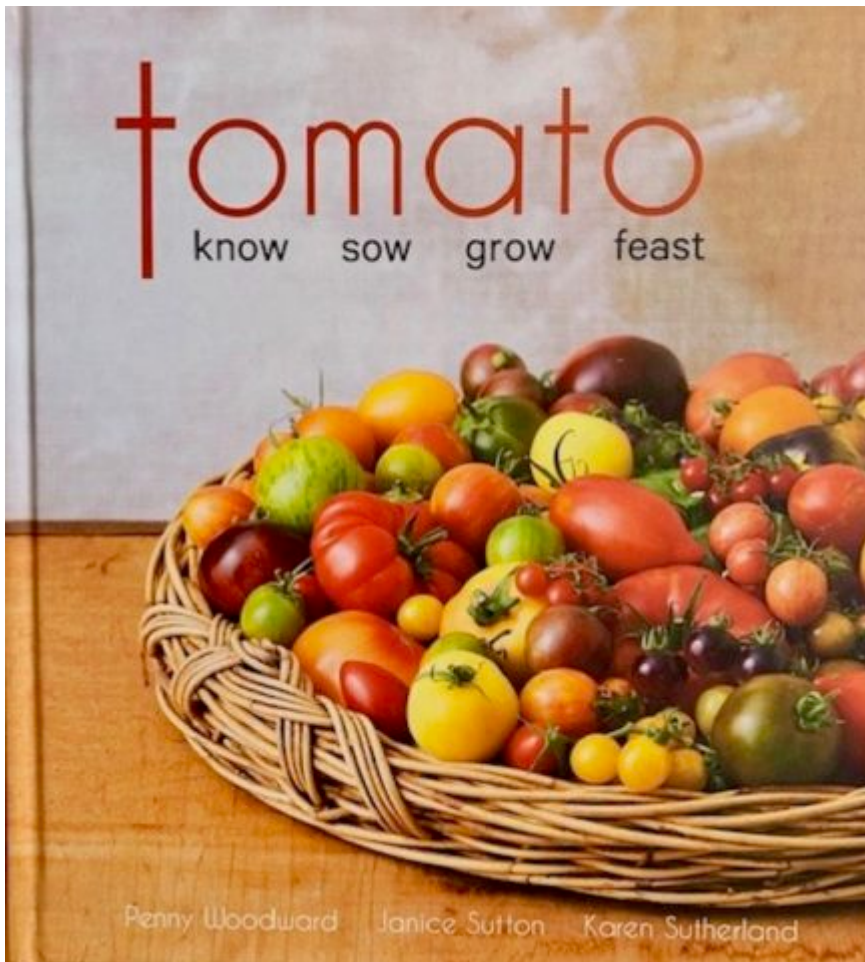


TOMATO know sow grow feast



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Tomato – know, sow, grow and feast by Penny Woodward, Janice Sutton and Karen Sutherland is a comprehensive new book to guide you through every aspect of the tomato. The tomato is a favorite of many people and heirloom varieties are increasing in popularity as tomato lovers search for the great flavours of a time before year round supermarket tomato blandness took over. Tomatoes are such an important ingredient in cooking, whether it is the freshness of summer tomatoes drizzled with extra virgin olive oil or a winter stew made with preserved tomatoes, getting a tasty tomato is pivotal. As the title suggests this book covers every aspect from seed to table and what is really important is that the information is from Australian experts for Australian conditions. You can grow

your own in a variety of ways, from a few pots on the balcony, raised or wicking garden beds or larger backyard patches; this guide will help you reap the rewards come summer. Even if you have no desire to grow your own tomatoes, if you love to cook and eat, knowing your tomatoes is just as important and the book covers all the varieties, cooking and preserving techniques as well as over 100 pages of delicious recipes. I've already collected some seeds from my favorite tomato and have a plan for October but in the meantime will bake the luscious looking tomato tart (image featured) from the Feast section of *Tomato- know, sow, grow and feast*.