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*For Immediate Release*

## **Celebrate Tomatoes: Heirloom Tomato Tasting, Artisan Cheese & Tomato Pairing with Live Music—Riverside at Cedar Circle Farm**

**East Thetford, VT**—With harvest season in full swing at Cedar Circle Farm & Education Center, community members can celebrate one of the long awaited joys of summer: the beloved tomato! The enticement—fifteen varieties of heirloom tomatoes, a tomato and Tarentaise cheese pairing, tomato-based delicacies, and live music offered on the farm, along the Connecticut River, on **Friday, August 22** from 5-8 pm.

Special guests, local cheese makers John and Janine Putnam of Thistle Hill Farm in Pomfret, Vermont, accompany Cedar Circle Farm co-managers Will Allen and Kate Duesterberg, to present the honored foods. In addition to a sampling of the different varieties, the Putnams share their handmade certified organic, award-winning, aged alpine cheese paired with luscious ripe tomatoes, along with farm-made crostini, gazpacho and other tomato-based dishes. To add to the festivities, a local band, Country Cookin', featuring Cedar Circle Farm's own Keith and Kathy Friedland of Corinth, VT, plays from 6-8.

“This event, a first for the farm, provides an opportunity for us to share some of the special delights of summer with friends and neighbors,” comments Kate Duesterberg. “There is such a diversity of tastes within heirloom tomato varieties. It’s just another reason to celebrate the pleasures of fresh, local, organic food.”

To help with planning, pre-registration is required. Cost is \$20 for adults, and \$10 for children under 12. Reservations can be made by calling the farm at 802-785-4737 or online at [www.cedarcirclefarm.org](http://www.cedarcirclefarm.org).

Cedar Circle Farm & Education Center is a fifty-acre certified organic farm dedicated to growing for a sustainable future through the production of certified organic vegetables and berries and quality flowers and herbs. CCF offers a Community Supported Agriculture (CSA) program, and educational programs and workshops for new farmers and the local community. Conserved in 1990 with the Vermont Land Trust, CCF is a proud member of Farms Not Arms, the Organic Consumers Association, Northeast Organic Farming Association (NOFA-VT), Rural Vermont, Slow Food USA, Valley Food & Farm, Vermont Farms! Association, and the Vermont Fresh Network, as well as supporters of the Upper Valley Localvores.

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