sustainable farming and seed saving. He has grown heirloom tomatoes for more than 30 years and is currently growing more than 500 heirloom tomato varieties from seeds he has personally harvested. These seeds were originally sourced from family farms around the world. Tomato growers from Central California will also contribute to the selection of tomatoes

showcased at the TomatoFest.

"The Carmel TomatoFest® is likely the world's largest tomato-tasting event when you consider the number of varieties displayed," said Gary Ibsen. "But the

real attraction is the exceptional quality of tomato cuisine offered by some of America's most celebrated chefs, the outstanding regional wines served and the amazing array of specialty foods, salsas and olive oils. The TomatoFest® is a down-home friendly community harvest festival for gardeners, chefs, winemakers and food lovers," Ibsen added.

will include a tomato "tasting" of 350 varieties, including the recently released "Julia Child" heirloom tomato, an extravagant country BBQ and a sampling of exemplary gourmet tomato entrées created by top chefs from 60 of America's finest restaurants. The festival also includes a tasting of more than 100 Monterey County and California premium wines, a

> savory salsa showcase featuring 90 of the nation's best tomato salsas, and an international olive oil tasting featuring extra-virgin oils from eight countries and California. Attendees at the festival will have

the opportunity to hear outstanding live jazz music and purchase hard-to-find heirloom tomato seeds.

Sunset magazine, a primary sponsor of the TomatoFest®, will feature a pavilion for culinary and gardening displays, as well as demonstrations. Whole Foods Market, another dedicated sponsor, will feature Gary Ibsen's Carmel TomatoFest® events culinary tastings, an international cheese







