

**From:** Steven Stycos <ch1650@pol.net>  
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**To:** STEVEN@STYCOS.COM

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#### TOMATOES

Tomato season is beginning at the Pawtuxet Village Farmers. Real tomatoes are an unmatched summer treat, whether cooked or fresh.

In recent years, supermarkets have presented vine ripened tomatoes year round. A March New York Times article detailed how they are grown. Quaint sounding Backyard Farms in Maine grows its tomatoes for the New England market in two greenhouses that cover 42 acres, or roughly the size of 32 football fields. The greenhouses are heated to 70 degrees year round with propane, filled with carbon dioxide to encourage plant growth and lit with 20,000 lights in the winter to provide enough sun light.

This is typical of the industry which provides consumers with all types of produce, regardless of the time of year. A 2005 British study found that greenhouse tomatoes grown in England caused four times as much greenhouse gases as field tomatoes grown in Spain, even when transportation of the fruit 700 miles to market was included.

Eating local produce cuts greenhouse emissions. So does eating in season.

When you bite into that juicy tomato from Longentry Farm, Moosup River Farm, Pak Express or Zephyr Farm, during July and August, credit yourself with helping combat global warming.

#### OUTDOOR CONCERT

The William Hall Library outdoor concert series continues Thursday July15 at 6 PM with the band Irish Express. Bring a blanket or a lawn chair.

See you Saturday at the market.