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OFFER FOR THE WELL-SERVED TOMATO VIDEO AND FLORIDA TOMATO LESSON PLAN

The Case of the Well-Served Tomato (*DVD or VHS*) This training video for foodservice students is an entertaining 7-1/2-minute video that shows how to maximize fresh tomato flavor and texture through proper purchasing and handling. It also includes demonstrations of several innovative recipes by a professional chef and answers questions such as:

- When ordering fresh tomatoes, what information should you give the supplier? What should you look for when the shipment arrives?
- Should tomatoes be stored stem end up or down? Why is it wrong to refrigerate them?
- What's a good way to speed up the ripening process?

The Florida Tomato Lesson Plan (*CD-ROM*) Includes a series of lessons written by a culinary instructor on fresh tomato history, purchasing, usage, consumer preferences and nutrition in addition to chef-inspired recipes. The CD-ROM also includes *The Case of the Well-Served Tomato*.

To request copies of the video and/or CD-ROM, please enter the number of each item needed and return this form via mail, fax or email to:

Florida Tomato Committee
c/o Lewis & Neale
320 West 13th Street, 7th floor
New York, NY 10014
Phone: 212-420-8808
Fax: 212-229-2867
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The Case of the Well Served Tomato ____ DVD Copies ____ VHS Copies

The Florida Tomato Lesson Plan ____ CD-ROM Copies

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