



Hello friends and neighbors,

June is the month to shine, with celebrations of emancipation and pride. Commemoration of these historic events is illuminated by the summer solstice, our longest period of daylight in the Northern Hemisphere. We give thanks for the life-giving forces of light and community that make it possible for us to flourish together!

Beholding the power of community, we express profound gratitude for the McClave Family Foundation's multi-year investment in Working Food's youth garden and culinary learning programs. The McClave gift enables us to increase students' opportunities for developing knowledge, skills, and passion that empower them to become local food community leaders. We're honored to be entrusted with this funding and eager to share stories of how it enriches the lives of our young partners.

Continuing to focus on community, we ask you to please help us expand our leadership team! Are you a skilled collaborator who's eager to invest your expertise, time, and creativity to help support an organization that sustains our local food community? Working Food is seeking candidates to serve on our Board of Directors. If you'd like to learn more about this opportunity, please email [lmoltorge@aol.com](mailto:lmoltorge@aol.com)

Your involvement with and support of the seed collective, youth garden and culinary learning programs, and shared professional kitchen is a vital source of light for Working Food. Thank you for shining so brightly!

In community,

The Working Food Family



June's seed spotlight is on [tomatoes!](#)

Tomatoes are often the gateway to gardening; many gardeners get particularly excited about growing them! Familiar with bland, uniform, 'generic' tomatoes from grocery stores, lots of us have also experienced 'real' tomatoes, too: ones so tasty we remember them specifically and long for them again.

New and seasoned growers struggle with the challenges of growing tomatoes here. Many varieties are difficult to grow in our climate. Our unique terror produces tomatoes that taste different than those grown elsewhere. But, with attention to variety selection and local growing conditions, you CAN grow delicious tomatoes in North Central Florida! We're here to support your endeavors with resources like our [Tomato Bootcamp](#) and [more...](#)

Our commitment to helping local growers produce scrumptious tomatoes continues with the Evvy Tomato project. We're in our fifth season of this plant-breeding initiative that began with crossing the Everglades Currant Tomato and the dwarf Tanunda Red. This year we launched a citizen science project, sharing seeds and plants with 30 local growers for tending in their own growing environments. What we've learned together so far is that, as other tomato varieties begin their June decline and meltdown, Evvys are thriving! Evvy plants are loaded with fruit while other varieties are fading fast. This collaboration with community members helps us create new varieties of tasty tomatoes adapted to our climate: tomorrow's heirlooms!

One of the communities helping with the Evvy project is from the Tomoka Correctional Institution in Daytona Beach. [Tomoka's Community Education Program](#), in partnership with Stetson University, offers incarcerated individuals meaningful opportunities for personal growth and intellectual engagement through a special onsite gardening program. Participants in this new program are growing Evvys along with us. Melissa, as she's preparing for her upcoming visit to this special garden, declares this is a "Well, I'll be...." moment, showing the power of a tiny seed to grow a lot of goodness.

It takes many members of a community to share the effort and reward of stewarding its seeds. We're working with lots of partners to develop even more possibilities for tomorrow's heirloom tomatoes. [Conie Pink](#) (pronounced coo-knee) seeds saved by Charlie Andrews of Hammock Hollow Farm are being grown at Nicoya Farm; a yellow ribbed Conie variety is growing at UF Field and Fork; local favorite Jaune Flamme (in the top ten of a 2019 community taste test!) is growing at Hammock Hollow Farm; [Midnight Roma](#), a new release from Row 7 Seed Company is being grown at Alachua County Farm to School; Wapsipinicon Peach is being tended at GROW HUB's community gardens; a special request from Chef Amadeus who leads the UFL Culinary Arts Certification course hosted in Working Food's community kitchen. Tomato seeds we offer in the seed collective and plants we sell at GROW HUB are a result of careful testing in the field and on the plate. We evaluate their ability to grow well here and to dazzle our community's taste buds. If they pass these tests, we commit to stewarding them!

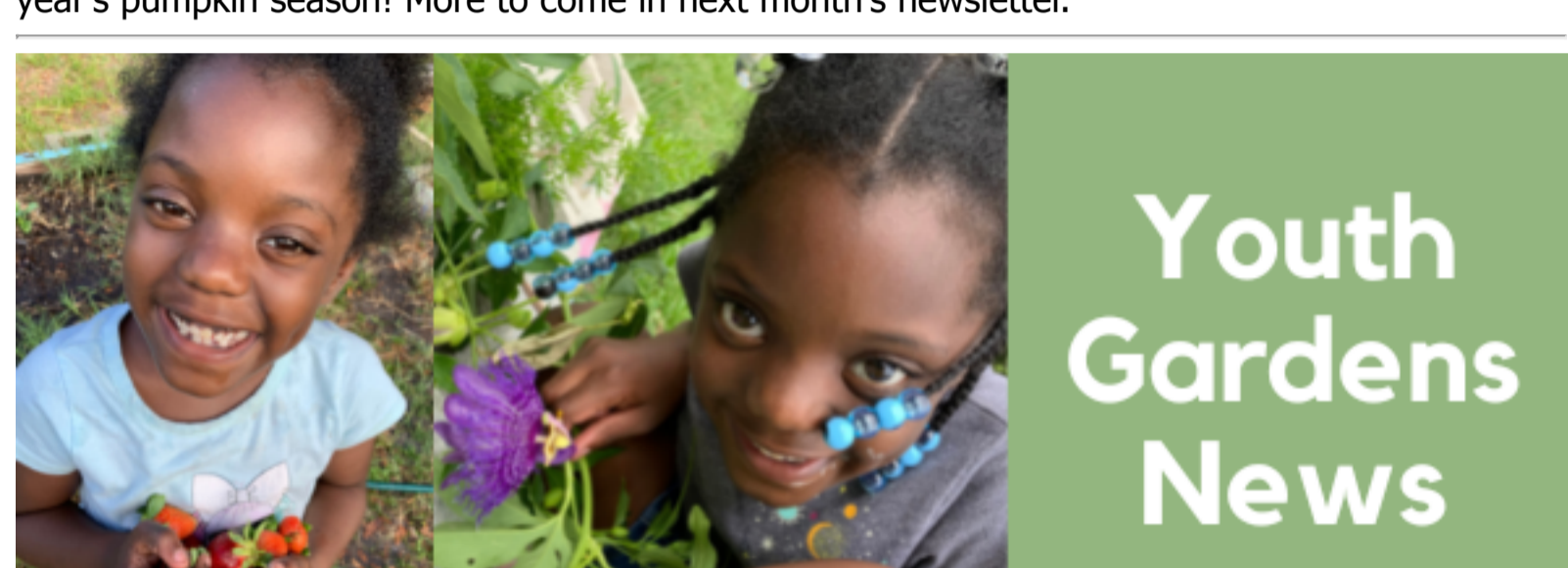
You can find our seeds at Ward's Supermarket, Auk Market, and Grow Hub in Gainesville, Mosswood Farm Store in Micanopy, and our [online store](#) where you can order seeds for local pickup and USPS delivery.

If you'd like to help support our seed collective, email [melissa@workingfood.org](mailto:melissa@workingfood.org) for options and details.



**UF/IFAS May Plant of the Month is Seminole pumpkin!**

You can find our offerings of Seminole Pumpkins and her siblings in our [online seed shop](#). Last year's pumpkin tasting revealed not all Seminole Pumpkins are created equal! A small selection of fruits got five-star reviews for flavor. We saved those seeds and tossed the ones from subpar fruits to the birds and compost piles. Wait'll you see what we have planned for this year's pumpkin season! More to come in next month's newsletter.



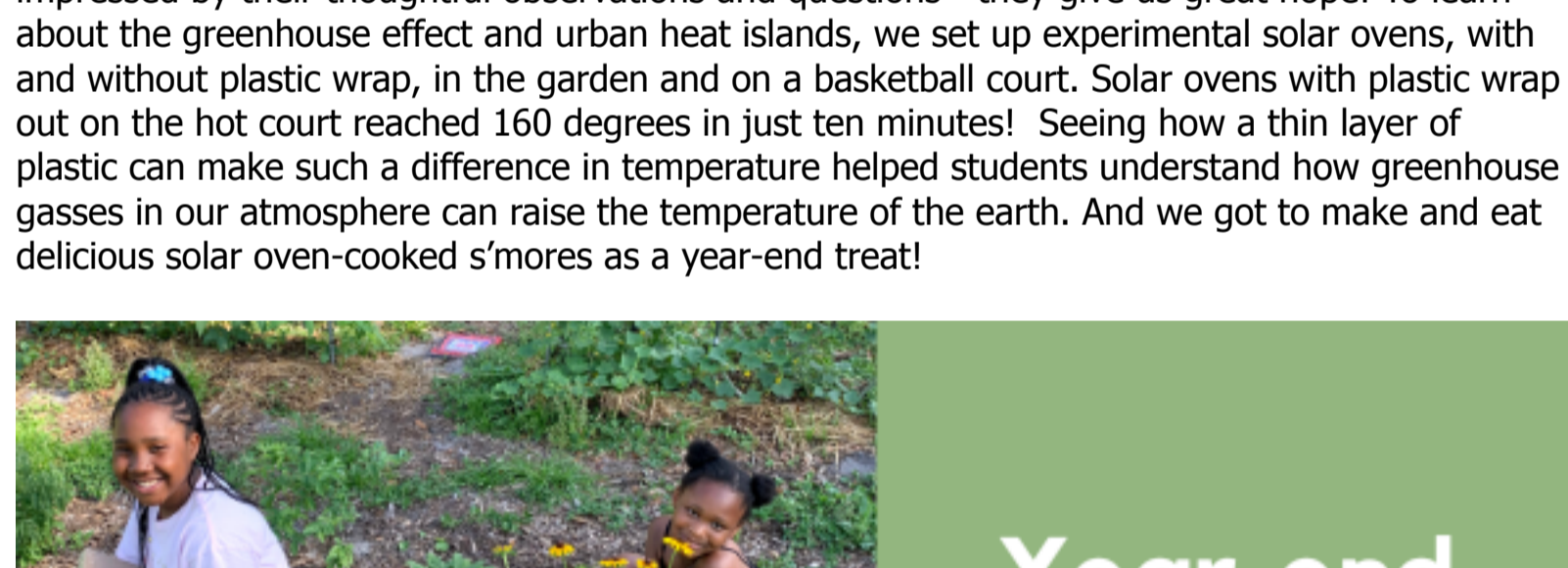
What a whirlwind year's end for our youth programs! Wrapping up another joyful year, we celebrate and give thanks for each program, for partners we're so grateful to work with, and most of all, for students we're honored to teach and grow with.

This year's Young Chefs classes included seven students from Greater Duval Neighborhood Association's Out East Youth. Each month Chef Carl Watts taught these students, via Zoom, how to cook healthy, locally-sourced, seasonal meals in their home kitchens. Our year-end celebration included four Young Chefs creating a restaurant experience for their families as they cooked and served a three course meal featuring colorful local veggies from Nicoya Farm. Such joy for all involved! Seeing the chefs shine as their skills were tested by a tight schedule and lots of details to manage was so impressive. The beauty of getting to create and serve delicious food to their own families was the best way we can think of to close out the year and thank hardworking parents and caregivers.

These amazing meals took place in Chef Carl's new [Food Science Lab](#), located in what was formerly the Duval Elementary School cafeteria. Chef Carl has converted this space to host a thriving youth program and soon-to-be restaurant! Two Young Chefs will have their first jobs there this summer, working as interns with Chef Carl. We're so proud of them!



With the Cultural Arts Coalition's George Washington Carver Science Club, our year-end investigations included the complex processes of nutrient cycling and climate change, challenging students to synthesize what they've learned in the garden over the year. We were impressed by their thoughtful observations and questions - they give us great hope! To learn about the greenhouse effect and urban heat islands, we set up experimental solar ovens, with and without plastic wrap, in the garden and on a basketball court. Solar ovens with plastic wrap out on the hot court reached 160 degrees in just ten minutes! Seeing how a thin layer of plastic can make such a difference in temperature helped students understand how greenhouse gasses in our atmosphere can raise the temperature of the earth. And we got to make and eat delicious solar oven-cooked s'mores as a year-end treat!



The Duval Community Garden of Eat'n' is our only garden program continuing into summer, bursting produce for your chefs classes of Out East Youth's Summer Sling. The garden is now bursting with colorful zinnias, red yard-long noodle beans, roselle, eggplants, and tomatoes. Motherland Okra and African Runner Peanuts take over as spring plants end their growing cycles. Greater Duval's year end celebration included a super water party, complete with sprinklers, slip-n-slides, ice cream, and water relays. Such fun to enjoy the beautiful community garden on a hot summer day, and appreciate a year of learning, teamwork, and friendship!

Please follow and support all our partners who do amazing, meaningful work to make our community a better place, day in and day out. We're so honored that they offer us a space to grow gardens and community. None of this would be possible without them!

[Chef Empowerment's Underground Kitchen](#) and [Food Science Lab](#)  
[Greater Duval Neighborhood Association](#)  
[Cultural Arts Coalition](#)  
[CHILD Center for Early Learning](#) and [SWAG](#)

If you'd like to help support our youth garden and culinary learning programs, email [jesse@workingfood.org](mailto:jesse@workingfood.org) for options and details.



*Smile and say cheeeese!* We're shining our kitchen partner spotlight on Daniel Shaw, cheese monger/owner of The Salty Cow. Not only does he offer a dazzling assortment of mouth-watering andummy-delighting cheeses from around the world, Dan also makes fresh mozzarella ([watch him here!](#)), parmesan crisps, and cheese spreads. It's impossible to choose just one kind of cheesy goodness after tasting the abundant samples of wares, and his selection is updated frequently so there are always new flavors to experience. Dan's been developing his expertise as a cheesemonger and culinary creative for over 13 years; he's certified by the American Cheese Society.

You can find Dan, his wife Linsy, and a delectable collection of curated cheeses and cheesy treats on Mondays at [Grove Street Farmers Market](#), on Saturdays at [Haile Farmers Market](#), and at special events throughout North Central Florida that feature scrumptious, locally produced food. You can request special orders and delivery, too. Find Dan [@thesaltycowllc](#) on Facebook; contact him at [thesaltycowdan@gmail.com](mailto:thesaltycowdan@gmail.com)

Dan will be a special guest instructor this summer at Greater Duval Neighborhood Association's Summer Sling, teaching kids about the art, science, and joy of cheesemaking. And, if you'd like to learn how to make fresh mozzarella and parmesan crisps from an expert, stay tuned: we plan to host a workshop led by Dan in the Working Food kitchen this fall. More to come!

To learn more about our professional community kitchen facilities and opportunities, email [robert@workingfood.org](mailto:robert@workingfood.org)



Working Food SeedEO Melissa DeSa shares her homemade tomato jam from the abundance of local tomatoes! Five different colored varieties went into the jam pot.

When life gives you tomatoes... make tomato jam! This condiment is at the intersection of sweet and savory - a great spread for burgers, sandwiches, and avocado toast. It adds a huge burst of color and flavor to salads. Try your own spice blends for a personalized flavor.

**Tomato Jam Recipe**  
Yield: about 3 pints of jam

**Ingredients:**  
2.5 lbs Tomatoes (Use your favorite fresh, local varieties - the more flavor, the better! You can mix and match different types. Keep in mind: the more watery the fruit, the longer it takes take to cook down.)

1 cup Brown Sugar  
2 Tbsp Fresh Lemon Juice (Or other acids like apple cider vinegar and lime juice)  
1/4 cup Balsamic Vinegar  
1 Tbsp Ginger (Freshly Grated)  
1 tsp Kosher Salt  
1/2 tsp Ground Cumin  
1/2 tsp Ground Cinnamon  
1/2 tsp Ground Clove (You may use a whole clove; be sure to remove it before serving!)

(Add to taste) Red Pepper Flakes (We recommend 1 tsp)

**Directions:**  
Wash all fresh produce. Roughly chop tomatoes.

Combine all ingredients in a medium-large pot and bring to a boil, stirring frequently to prevent burning. A pot with a thicker bottom helps reduce the chance of burning.

Reduce heat to simmer; continue cooking until the mixture has reached a thick, jam-like consistency. Be sure to stir every so often to prevent burning. Time for this step will vary, depending on the water content of the tomatoes used. 1 - 4 hours is typical, depending on the amount of water in the tomatoes. As the mixture gets closer to the right consistency, sample and add salt, pepper, and spices to taste. Remove from heat; allow to cool. Transfer jam to an airtight container and store in the refrigerator. Tomato jam keeps fresh for 7-10 days. *Please note - this recipe is not intended for home canning for preservation.*



*Sponsorship opportunity: we need YOU!* Please help us outfit the the Working Food Community Kitchen with bakeware for aspiring entrepreneurs who are creating all kinds of delicious goodies. We're hoping to raise \$250 to purchase cake and pie pans, baking sheets, mixing bowls, whisks, spatulas, measuring cups and spoons, rolling pins, cooling racks, and more to support small, local baking businesses. If you'd like to help, email [robert@workingfood.org](mailto:robert@workingfood.org) Thank you for your consideration and support that helps our local food community grow and flourish!

Working Food is a [501\(c\)\(3\) non-profit organization](#) (registered as Forage) that works to cultivate and sustain a resilient local food community in North Central Florida through collaboration, economic opportunity, education, and seed stewardship. To support our work, please click the button below. Donations are tax-deductible. Thank you!

