

# The New York Times

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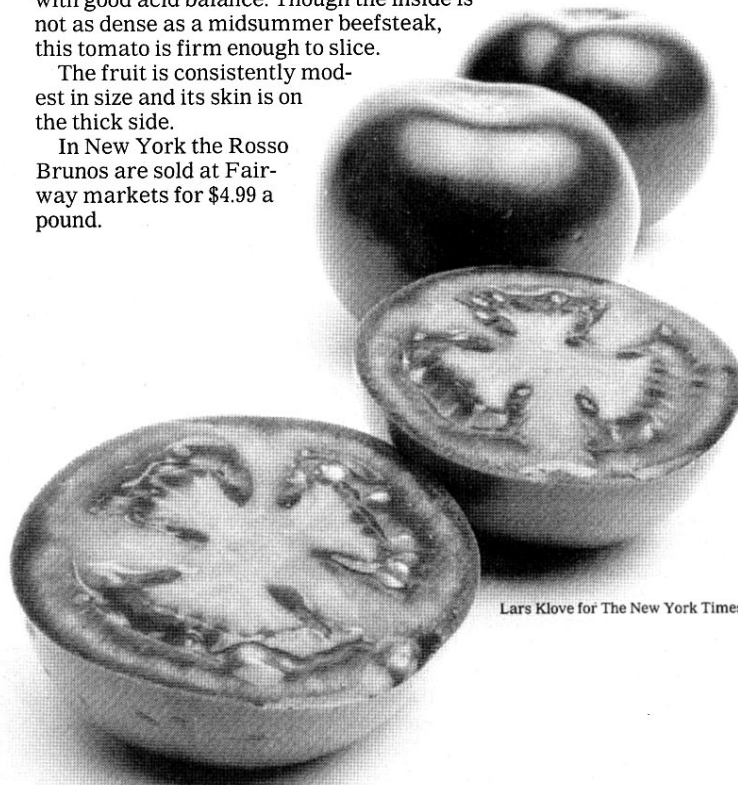
## FOOD STUFF

### A Tomato That's a Natural for Autumn

The Dulcinea Rosso Bruno, a hybrid of a couple of wild tomato varieties, is vine-ripened in greenhouses in British Columbia and in California. It is grown year-round but right now it is stylishly autumnal, with skin and flesh that are deep brown with hints of jade and garnet. The flavor is rich with good acid balance. Though the inside is not as dense as a midsummer beefsteak, this tomato is firm enough to slice.

The fruit is consistently modest in size and its skin is on the thick side.

In New York the Rosso Brunos are sold at Fairway markets for \$4.99 a pound.



Lars Klove for The New York Times