



POP
Still Bouncing
Jersey rocks the Bouncing Souls celebrate their 20th anniversary with a performance at Webster Hall in New York. Page 21.

pete's shore pick



taste

We're finally in prime tomato season, and if you're lucky enough to have avoided the blight, you're probably looking for ways to use your bounty.

Here's an easy gazpacho recipe from Nelson Martinez, the executive chef at Chakra in Paramus.

- 3 large Jersey tomatoes, large dice
- 2 peeled cucumbers, chopped
- 1 red pepper, seeded and chopped
- 1/2 small red onion, chopped
- 1 jalapeño, seeded and chopped
- 2 tablespoons chopped cilantro
- 2 tablespoons red wine vinegar
- Salt and pepper to taste

1. Combine chopped tomatoes, cucumbers, pepper, onion, and jalapeño in a bowl and season with salt. Let sit for about 20 minutes allowing all the flavors to macerate.
2. Puree mixture in a food processor. Once all the ingredients are pureed, mix in the cilantro and vinegar and adjust the salt and pepper. Chill, then serve.

— Vicki Hyman

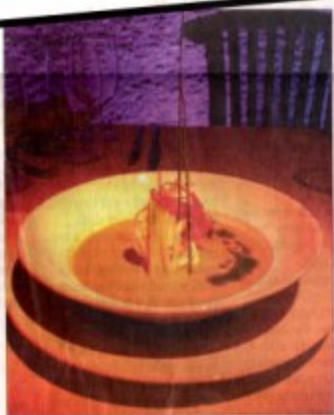
— Lisa Rose

chill

Fire up the stove and grab those spices, the Westfall Winery in Montague is hosting a chill cook-off tomorrow afternoon.

Chefs must pre-register by calling (973) 293-3428. Those not competing still get a fun day of food, wine tastings and live music from Brian Dougherty, who will perform classic-rock covers. The event is free, from 1 to 4 p.m. Visit westfallwinery.com for information. The winery's address is 141 Clove Road.

— Lisa Rose



taste

We're finally in prime tomato season, and if you're lucky enough to have avoided the blight, you're probably looking for ways to use your bounty.

Here's an easy gazpacho recipe from Nelson Martinez, the executive chef at Chakra in Paramus.

- 3 large Jersey tomatoes, large dice
- 2 peeled cucumbers, chopped
- 1 red pepper, seeded and chopped
- 1/2 small red onion, chopped
- 1 jalapeño, seeded and chopped
- 1 tablespoon chopped cilantro
- 2 tablespoons red wine vinegar
- Salt and pepper to taste

1. Combine chopped tomatoes, cucumbers, pepper, onion, and jalapeño in a bowl and season with salt. Let sit for about 20 minutes allowing all the flavors to macerate.
2. Puree mixture in a food processor. Once all the ingredients are pureed, mix in the cilantro and vinegar and adjust the salt and pepper. Chill, then serve.

— Vicki Hyman



atlantic city

Gretchen Wilson performs in the Theater at the Atlantic City Hilton tonight at 8.

In 2004, the country sensation's debut disc, "Redneck Woman," sold more than 5 million copies and spawned several hits, including "Here for the Party," "When I Think About Christmas" and "Homeswreck."

In 2005, she released her sophomore effort, "All I Lacked Up," followed by "One of the Boys" in 2007. The latter featured the title song and a duet with John Rich called "Come to Bed." This year, the artist plans to release the disc "I Got Your Country Right Here."

Tickets are \$65. The Atlantic City Hilton is at Broom and the Boardwalk. Tickets can be obtained at the box office, by calling (800) 736-1400 or by visiting ticketmaster.com.

— Anthony Vaccaro

set sail

May the best boat win at Cooper Grismill tomorrow, when the mill holds a race for kid-made sailboats.

Children can assemble and decorate their boats before the race or purchase one for \$7. If you don't have \$7, you can borrow a boat.

The free event will be held from 1 to 3 p.m. at the water-powered mill, a



get unified

The McIntyre-Williams Youth Dream Foundation presents a fun-packed unity day and back to school kickoff.

The festivities kick off noon today at Pine Street (between Mason and Nichol) in New Brunswick.

Featured events include two-on-two basketball, henna tattoos (pictured), face painting, barbecue and live musical performances.

— Kimberly L. Jackson

compete

It's been a tough year for tomatoes, but Atlock Farms in Somerset has come up with enough good specimens to host a massive "Instantranium" tomato festival running from noon to 4 p.m. today.

Tomato growers can compete for Atlock Farms gift certificates in county-fair like contests that rate fruit on size and appearance.

Dozens of heirloom tomato varieties will be up for sale and sampling. Visit atlockfarms.com for contest details. Call (732) 356-3373 for rain date. Atlock Farms is at 545 Wisconsin Canal Road (exit 12 off Route 287).

— Kimberly L. Jackson