



FOOD COURT

“BOTANICALLY SPEAKING, TOMATOES ARE THE FRUIT OF A VINE...BUT IN THE COMMON LANGUAGE OF THE PEOPLE...ARE VEGETABLES.”

—*Nix v. Hedden (1893)*

The next time you refer to a tomato as a vegetable and a botanically-minded pedant counters that it's “actually a fruit,” you could correct yourself—or, rising to your own defense, you might instead argue that you were speaking in the legal sense.

Back in 1893, the U.S. Supreme Court addressed whether a tomato is a fruit or a vegetable as a matter of law. Acknowledging that, biologically, the ingredient is indeed a fruit, the Court nevertheless decided to classify it as a vegetable, nodding to its use “in the common language of the people.” As support, the Justices noted that tomatoes are “usually served at dinner in, with, or after soup, fish, or meats...and not, like fruits generally, as dessert.”

Today, a pro-fruit party could have pointed to dessert recipes from the *SAVEUR* archives—cherry tomato cobbler or green tomato pie, perhaps. Alas, a century ago, tomato importers got stuck paying a special vegetable tariff, essentially for their veggie vibe. —*Kate Garber*

ENTHUSIAST

LOVE COFFEE, WILL TRAVEL

Guided experiences around the globe offer a chance to meet the makers behind your single-origin roast.

By Chadner Navarro

TRAVELERS WHO CAN'T GO a day without press-and-go espresso pods or a meditative pour-over ritual, rejoice! Coffee tourism is on the rise and, thanks to expert tour operators with access to the best farms and baristas, your next visit to Latin America, East Africa, or Southeast Asia can be as caffeinated as you want, whether that means lingering with like-minded locals in cafés or stomping on the very soil in which these prized beans grow. If you're eager to geek out on the whats and hows of it all, immersive education is always on the table—and in the cup. ●



A Colombian Deep Dive

In the Antioquia region, a custom itinerary with True Colombia Travel balances exclusive access to three of the country's best producers with myriad adventures (like coffee in a village where locals still get around on horseback). Enthusiasts will marvel at coffee trees on volcanic slopes and learn about fermentation techniques. A visit to Café Cocondo Orgánico, where coffee is cross-pollinated with mango, avocado, orange, and soursop trees—the source of the beans' tropical complexity—is especially thrilling.

An Invigorating Tanzanian Tour

Known for high-quality arabica and robusta beans, this East African nation is paradise for those who crave a brightly flavored brew. Arusha Coffee Lodge by Elewana is conveniently located between Mount Kilimanjaro and the Ngorongoro Conservation Area. It's also surrounded by 100 acres of coffee trees. Hotel guests can tour the roasting facilities and sample as much of the final product as they'd like. Don't miss the day's rotating selection of java-flavored treats, which might include nutty cakes, tiramisu, or scones.

Guatemalan Harvests and Hikes

Every year, Augusto Carneiro—founder of Portland, Oregon's Nossa Familia Coffee—leads tours of Guatemala City's third-wave scene. Travelers start by sharing breakfast with the owners of the trendy café Coffee District, then help with the harvest at a farm partway up Volcán de Agua. Later, they head to Finca San Jerónimo Miramar in the Atitlán region to learn about grafting arabica plants onto robusta roots. There are also all sorts of excursions, from a hike on Acatenango mountain to swimming in Lake Atitlán.