

Gourmet Vegetables

Heirloom Tomato

Feed the Family

(Solanum lycopersicum)



DESCRIPTION

Annual vegetable. Bred for vine or pot ripening in gardens, it can grow up to 13.25ft/4m in height. It needs some structural support such as trellis/lattice or garden stakes to keep it upright due to its size. The support is most needed when the fruit is at maturity, this is because the fruit produced can reach up to 8-12oz/240-360g in weight. When grown in the right conditions, this variety can produce a large yield of dark blackened skinned, full flavored, slightly spicy fruit. Other Heirloom varieties include: **Bloody Butcher.** New - Sensational early, all purpose, clusters of 5-9 2in/5cm round deep red fruits in under 8 weeks 55 days.

Mortgage Lifter. Large 20 oz/567g, flattened pink, meaty, few seeds 82 days.

Carorich. Gold-orange 5-8oz/150-225g globes with sweet juicy taste. Contains 10 time more carotene than regular tomatoes. High producing plants.

Arkansas Traveler. Good under conditions of drought and high heat. 69-80 days.

Box Car Willie. Boasts the highest yielding heritage in America. Old fashioned tomato flavor and that turns red when mature. Crack Resistant. Disease Resistant. 69-80 days.

Hawaiian Pineapple. A large, golden-orange beefsteak heirloom

tomato with fruit that grows up to 1-1/2 lbs. When fruit is ripe it has a luscious, very rich, sweet pineapple like flavor. Hawaiian Pineapple tomato seeds are a wonderful addition for your tomato garden.

Abraham Lincoln. Popular since the 1920's vigorous growth habit. Disease resistance. Tasty fruits are bright red and globe-shaped, averaging 8oz/225g, but often weighing considerably more. 75 days.

Costoluto Genovese. An old Italian preserving tomato. Flavor is intense. Best for sauces and pastes. 69-80 days. These 5 varieties are all, indeterminate and fruit all season.



USES

Used in many dishes, especially to add color and flavor.

We think uses for all tomatoes is very diverse and needs little explanation, so we will focus on cultural notes.



GROWTH

Leaves should be picked as often as possible to promote new growth. Tomatoes and asparagus grown together are mutually helpful. Tomatoes aid in the early harvesting of cabbage. Tomatoes and Brassicas of all varieties grown together will help to ward off the white cabbage butterfly.



CULTIVATION

They do best in hot climates, with extra water in spring while the plant is growing and drier sunny conditions while the fruits are ripening. Grow in rich, moist soil climates. Plants may be grown in a green house but usually the flavor is better when grown outside, provided that they ripen properly on the vine before harvesting. The advantages of green house cultivation are earlier and heavier crops, a longer period of fruit production in autumn/fall and a wider choice of suitable varieties. Soils that are suitable for tomatoes need to be fertile, well drained and moisture retentive. A good quality potting mix will provide this variety if the soil in your garden is not suitable.



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