

Gourmet Vegetables

Feed the Family

Tomato Red

(*Solanum lycopersicum*)



DESCRIPTION

Annual vegetable. Bred for vine ripening in gardens, 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.

Supersonic Meaty. 10oz fruits, vigorous mid season tomato, resistant to cracking and disease. Indeterminate. 79 days.

Red Plum. Sets bright red fruits egg or pear shaped tomato, great for slicing. Determinate (fruit all season). Few seeds good canning and sauce tomato. 78 days.

Glacier. Produces early crop and continues to bear the entire season uniform ripening and crack resistant. Bright red fruits 1-1/4in in diameter. Cold tolerant. 50 days. Determinate.

Giant Belgium Heirloom. Produces good yields of dark pink beefsteak tomatoes 2 lb to 5 lb. Low acidity. Excellent for salads, sandwiches, and canning. So huge you only need one slice per sandwich. Indeterminate (fruit all season). 85 days.

Super Sioux. Sets bright red fruits even in extreme heat, great for slicing. Indeterminate (fruit all season). 70 days.

Long Keeper. Reputed for its slow ripening characteristics, becoming ripe 1-1/2 to 3 months after harvest, ensuring a supply of fresh tomatoes into the winter.

Old Time Tasty. Slightly flattened and ribbed tomato. Juicy flesh traditional tomato taste. Approx. 6-7oz/170-200g.

Champion II. Has the same meaty flavor packed qualities as the original Champion, but more disease resistance. 6-7oz/170-200g fruits.

Magic Mountain. This delicious campari tomato withstands the big three threats besetting tomatoes: late blight, early blight and fruit cracking. Count on a crop of sweet, great-tasting, 2 oz. fruits on indeterminate plants. Full Sun. 70-80 days.

Super Fantastic. Bears delicious beefsteak-type tomatoes that are solid, meaty, and smooth skinned. This variety is outstanding for early big low acid tomatoes. It produces very heavy yields of fine flavoured, perfectly formed fruit.



USES

Used in many dishes. We think uses for tomatoes 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 harvest 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 noutside, 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.



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Any enquiries can be directed to:
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