

ANOTHER HERB HERBERT FACT SHEET

SPECIAL INTEREST HERBS

GOURMET VEGETABLES WHITE TOMATO (*Solanum lycopersicum*)



DESCRIPTION

These 2 varieties are all indeterminate (fruit throughout the season). 'Snow White' Plant produces good yields of white cherry tomatoes that are very sweet and turn from white to pale yellow as they mature. A very colorful salad can be made from red, yellow, and white cherry tomatoes. 65-75 days. 'Great White'. An heirloom tomato that produces good yields of large 10 oz white tomatoes. Tomatoes are very sweet and turn to a creamy white color when mature. Great in salads and for making sauces. Also known as Great White Beefsteak. Crack resistant. Excellent for home gardens and market growers. Suitable for growing in pots or window boxes, or in the garden. 80 days



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

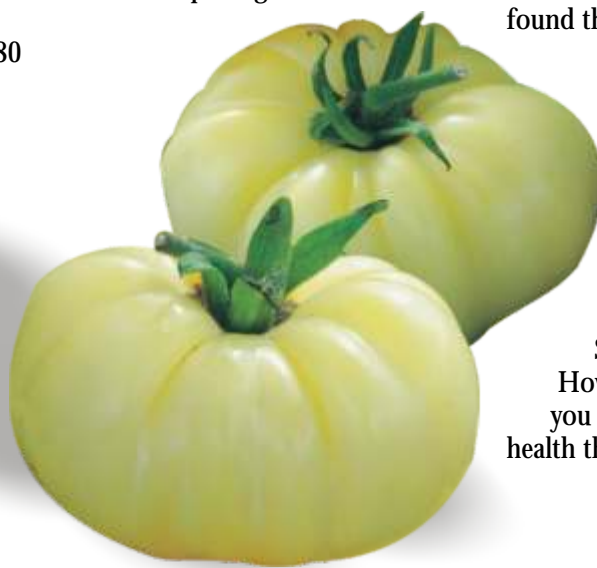
Tomatoes do best in hot climates with extra water in spring while the plant is growing and drier sunny conditions while the fruits are ripening.

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 bush 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 suitable for tomatoes are fertile, well drained and moisture retention. A good quality potting mix will provide this for this variety which grows well in pots. For ground grown plants Patio Tomatoes require feed of potash when young and a balanced feed with more nitrogen later on. It is found that more potash is needed in dull wet season. Bush varieties are better well mulched so the fruit does not sit in the dirt, or splashed when water falls. Tomatoes can suffer from a few ails. Wilt, Virus, molds and Red Spider to name a few. However on the upside if you keep your plant in good health the diseases risk is lessened.



USES

Delicious fresh or cooked and are great in salads and sandwiched. White Tomatoes are great to use in white sauces. Do not refrigerate. This kills the flavor, nutrients and texture.



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