

CHOOSING THE TYPE OF TOMATO YOU WILL ENJOY
APRIL, 2020

Tomato classifications:

Hybrid- bred for specific characteristics

Heirloom- available for more than 50 years, never perfect, grown for flavor.

Growth habit:

Indeterminate- continue to grow, flower and fruit until frost. Need strong supports.

Determinate- also called bush. Grow to 2-4 feet. Fruit should ripen about the same time.

Dwarf/patio- bred for pots or hanging baskets.

Check the labels for time from transplanting to harvest.

If you want a tomato to eat fresh on sandwiches or as slicers-

Look for beefsteak or slicing tomatoes.

These are big globe shaped tomatoes.

There are many hybrid and heirlooms in this category.

Big boy, celebrity, Cherokee purple, brandywine

If you want a tomato for salads or to make a plate of just tomatoes-

Beefsteak and slicers work well but so do cocktail tomatoes like Juliet

Consider yellow, orange or striped tomatoes for interest and flavor

Lemon boy, Carolina gold, and green zebra are just a few.

What about snacking tomatoes?

Cherry, grape, pear and artisan tomatoes are ready to pop into your mouth, use in a salad or roast.

Cherry tomatoes are traditionally the most delicate and complex. Grape tomatoes are meatier and drier.

Sweet 100, red pearl, sungold, sun sugar, pink bumble bee are excellent choices.

Do you want to make salsa or spaghetti sauce?

Look for plum or paste tomatoes. These are usually determinate growers so most fruit will be ripe at the same time.

Look for Roma, Supersauce, Amish paste and San Marzano/

Happy Gardening!

Diane