



EDIBLE  
GARDENING  
SERIES

www.TsugawaNursery.com  
410 E Scott Ave, Woodland, WA 98674 (360) 225-8750

Check us out on  
Facebook.com/TsugawaNursery



# Tomatoes

## Varieties & Types

Delicious, homegrown tomatoes are unrivaled in taste. They come in an array of colors: red, orange, pink, yellow, purple, green, black or striped. Their taste range from sweet to acidic, with other taste subtleties best described as fruity, spicy, aromatic, earthy or fermented. The texture can be juicy, firm, tender, uniform, or seedy, dry, mushy, grainy and tough skinned. Tomatoes are used in vegetable gardens, on fences and in hanging baskets, flower borders and containers. Tomatoes are highly ornamental and are a beautiful addition to your garden or landscape.

### EXPOSURE

Tomatoes require the minimum of 6 hours of sun. If possible plant next to a south facing wall or building or in a raised bed.

### PLANTING

Work **Dr. Earth Tomato and Vegetable Fertilizer**, **Lime** and **Harvest Supreme** into the area you are going to be planting your tomatoes to the depth of 6 to 12 inches. Remove the lower leaves and bury as much of the stem as possible up to 2 to 3 inches below the top leaves. Space determinate tomatoes 18 to 24 inches apart and Indeterminate varieties 20 to 30 inches apart if in cages, 18 inches if staked and pinched back. Allow 3 to 4 feet between rows. To promote early growth and better yields use season extending products such as: Wall-o-Water, Red Plastic Mulch and Tomato Greenhouses.

### STAKING

Determinate tomatoes may not need staking, Indeterminate will need staking, caging or trellising. Install the stakes or cages at the time of planting.

### FERTILIZING

Apply **Growmore Seaweed Fertilizer** or side dress with **Dr. Earth Tomato and Vegetable Fertilizer** on the first of June and again on the first of July. Be careful not to apply too much nitrogen as it will inhibit fruiting.

### WATERING

Keep your tomato plants evenly watered. Deep, consistent watering is important.

### MULCHING

Mulch is important to help retain moisture and for weed control. Apply 2 inches of **Harvest Supreme** in a 2-foot diameter circle around the base of your tomato.

### CONTAINER GROWING

Tomatoes can be grown in all sorts of containers. When planting in containers we recommend **Blue Ribbon Potting Soil** and **Harvest Supreme** (half and half), **Dr. Earth Tomato and Vegetable Fertilizer**.

### HARVESTING

Pick tomatoes as they ripen. Color and a slight give to the fruit are the best guides to ripeness. Remove fruits from the plant with care to not break stems bearing fruits that develop later. Harvesting is best done with a slight twist of the wrist if hand picking, or with scissors or shears.

*Please turn the page for more information.* ➡



## COMPANION PLANTING

Parsley, basil, chives, onions & cucumber improve growth and flavor of tomatoes. Marigolds and nasturtium deter nematodes and insect pests.

## TOMATO TERMS

### Determinate

Varieties develop in a bush shape and usually mature their fruits over a short period. Compact, the earliest, need only short cages. Best for canning.

### Indeterminate

Grow continually from the center stem and need to be staked (to 5 to 6 feet), caged, or trellised. Pinch out the extra side shoots to keep the tomatoes developing close to the center. Indeterminate ripen gradually over a long season.

On both determinate and indeterminate types, thinning fruit and cutting off late flowers produces larger and better fruit.

### (xx) Days

Normal time in our area for first ripe tomato from transplanting date. (When tomato plant is physically put in the ground or permanent container)

### Hybrids

Designated by Hyb., F1, or X (in front of name). Deliberate crosses by seed companies to achieve the best qualities of two varieties. Not stable, don't save seed!

### Open Pollinated (OP)

Most tomatoes are self-pollinating, saving the seed will produce the same variety next year.

### Heirloom

An open-pollinated variety that has been saved for many years or by many people. Usually the best flavor. Some heirlooms are actually fairly young. The old American heirlooms mature better in the heat of Central/Eastern US.

### Potato Leaf

Varieties like "Brandywine" with a larger, coarser leaf. The only types that might accidentally cross: plant at a distance if saving seed.

### Ultra Early

Small fruited varieties the first to ripen. They set and ripen fruit with less exposure to heat than other type of tomatoes.

### Extra Early

These begin forming fruit at cooler temperatures than most varieties.

### Early

These varieties have larger fruits. They require pollination to produce tomatoes, so their fruit set may be later because they require warmer temperatures.

## CATEGORIES

Starred (\*) varieties are available in our **Organic Vegetable Section** only (availability subject to change)

### Slicers

Main crop tomatoes for eating fresh and making sauces.

|   |  |  |
|---|--|--|
| Pik Red                                 | Beefsteak                                | Siletz (extra early, 4- to 5-inch fruit)     |
| Moreton Hybrid                          | Big Beef (4- to 6-inch fruit)            | Willamette                                   |
| Ace (lower in acid, medium-sized fruit) | Valencia (8- to 12-ounce fruit)          | Oregon Spring extra early, 4-inch fruit)     |
| Red Brandywine (7-inch fruit)           | Jet Star (low acid, 8-ounce fruit)       | Early Girl (early, 4- to 5-ounce fruit)      |
| Yellow Brandywine (7-inch fruit)        | Celebrity (7- to 8-ounce fruit)          | Bush Early Girl (early, 6- to 7-ounce fruit) |
| Brandywine (7-inch fruit)               | German                                   | *Pruden's Purple (10- to 16-ounce fruit)     |
| Better Boy (12- to 16-ounce fruit)      | Green Zebra (1½- to 2½-inch fruit)       | *Momotaro (6- to 7-ounce fruit)              |
| Lemon Boy (8-ounce fruit)               | Black (4-ounce fruit)                    |  |
| Burpee Big Boy                          | Legend (extra early, 4- to 5-inch fruit) |  |

*Please see next page for more information.* ➡

## Cherries / Grapes

Marble-sized fruits in a rainbow of colors. They are great for fresh eating or drying.

|                                     |                                 |   |
|-------------------------------------|---------------------------------|---|
| Red Cherry Large                    | Christmas Grape                 | *Isis Candy (¾-inch fruit)                |
| Sun Gold (1¼-inch fruit)            | Red Grape (1- to 1¼-inch fruit) | *Tumbling Tom (1- to 2-inch fruit)        |
| Chocolate Cherry (1-inch fruit)     | Sugary Snack (¾-inch fruit)     | *Sweet Olive                              |
| Sweet 100 (½-inch fruit)            | Sweet Baby Girl (¾-inch fruit)  | *Matt's Wild Cherry (marble-sized, sweet) |
| Sweet Million (1- to 1½-inch fruit) | *Snow White                     | *Velvet Red                               |
| Moby Grape                          |                                 |   |

## Saladette / Pears

Small fruits, great eaten fresh and for drying. Their pulp tends to fall out if they are sliced. Abundant seed pulp makes them a slow reducer if they are being used for sauces. Ideal for cutting in half or in quarters to have with a salad.

|                                     |                                  |                                 |
|-------------------------------------|----------------------------------|---------------------------------|
| Silvery Fir Tree                    | Yellow Pear (1- to 2-inch fruit) | *Japanese Trifele Black         |
| Patio (3- to 4-ounce fruit)         | Red Pear (1¾- to 2-inch fruit)   | *Bloody Butcher                 |
| Juliet (elongated, 1-ounce fruit)   | Healthkick                       | *Glacier                        |
| Stupice (ultra early, 2-inch fruit) | *Orange Blossom                  | *Principe Borghese (for drying) |

## Paste / Canning / Salsa

Thick-fleshed varieties for canning or drying. They are also good for fresh eating. They hold their shape well when cooked or sliced.

|                                 |  |                                   |
|---------------------------------|--|-----------------------------------|
| San Marzano (5-inch long fruit) | Health Kick (50% more lycopene, 4- to 6-ounce fruit) | *Viva Italia                      |
| Roma (3-inch long fruit)        | *Amish Paste   | *Heinz 2653 (3- to 4-ounce fruit) |

## Really Big Ones

Huge fruit often weighing more than a pound. Great sliced or in sauces.

|                                       |            |   |
|---------------------------------------|------------|---|
| Beefsteak                             | Better Boy | *Striped German                         |
| Brandywine (7-inch fruit)             | Beefmaster | *Caspian Pink                           |
| Burpee Big Boy                        | *Pineapple | *Purdens Purple (10- to 16-ounce fruit) |
| Mortgage Lifter (1- to 2-pound fruit) | Big Beef   | *Goliath                                |

## Non-Reds

Varieties that ripen to yellow, orange, green, purple, black, striped or even white.

|                  |               |                         |
|------------------|---------------|-------------------------|
| *Cherokee Purple | Lemon Boy     | Yellow Brandywine       |
| Green Zebra      | *Taxi         | *Persimmon              |
| Black            | *Black Prince | *Japanese Black Trifele |

## Heirloom

Tomatoes having flavors and textures seldom found in today's modern tomatoes.

|  |                                    |  |
|--|------------------------------------|--|
| Beefsteak                              | San Marzano                        | *Principe Borghese                           |
| Brandywine                             | Stupice                            | *Purden's Purple                             |
| *Caspian Pink (10- to 12-ounce fruit)  | *Paul Robeson                      | *Persimmon                                   |
| *Bonny Best                            | Yellow Pear                        | Yellow Brandywine                            |
| *Moskvich                              | Black Krim (10- to 12-ounce fruit) | Red Brandywine                               |
| *Pineapple                             | Valencia                           | *Bloody Butcher                              |
| *Red Currant                           | *Green Grape                       | *Cherokee Purple (13- to 14-ounce fruit)     |
| *Matt's Wild Cherry                    | *Striped German                    | *Black Prince (2-inch fruit)                 |
| Red Pear                               | Roma (3-inch long fruit)           | Silvery Fir Tree (early, 2- to 3-inch fruit) |
| Glacier                                | *Isis Candy                        | Black (3- to 4-inch fruit)                   |
| *Mortgage Lifter (1- to 2-pound fruit) | *Japanese Black Trifele            |  |
| Green Zebra                            | *Taxi (non-acid)                   |  |

## CHECK LIST

- |  |                                       |  |
|--|---------------------------------------|--|
| <input type="checkbox"/> Tomato Plants   | <input type="checkbox"/> Tomato Cages | <input type="checkbox"/> Dr. Earth Tomato & Vegetable Fertilizer |
| <input type="checkbox"/> Harvest Supreme | <input type="checkbox"/> Wall-o-Water | <input type="checkbox"/> Growmore Seaweed Fertilizer             |
| <input type="checkbox"/> Lime            |                                       |  |