

# GET TO KNOW: TOMATOES



EASY TO GROW

CONTAINER FRIENDLY

## PLANTING

**When:** weather conditions are above 65 degrees at night

**Where:** well-draining, slightly acidic soil 6.5–6.8

**How:** Space generously 2–3 feet apart. Plant deep! Bury two-thirds of the stem when planting. Water immediately after planting.

## TYPES

**Determinate**– Bushes that produce all at once. Paste Tomatoes

**Indeterminate**– Climbing plants that produce through the season. Get 5–7 feet tall!

## HARVESTING

Underripe



**READY!** Hold firmly, but not tightly. Twist until fruit comes off stem. To speed up ripening, set in paper bag with apple or banana.

Overripe



## CARE AND KEEPING



**Water consistently:** 1–2 inches of water a week. Avoid overwatering. During hot temperatures, water deep. **Keep leaves dry** (mulch can help with this).

Tomatoes need **6–7 hours of sun** a day



**Fertilize** every couple of weeks after flowers set

Plant **companion plants** like basil and marigolds



**Weed regularly** to remove competition for nutrients

**Watch out** for aphids, leaf footed bugs, borers, fruit worms, slug/snails, beetles, hornworms



## Recipe Idea: Pico de Gallo

**Yield:** about 4 cups

### INGREDIENTS

3 cups diced Roma tomatoes (about 6 tomatoes)  
1 cup diced white or red onion (about one medium white onion)  
2/3 cup chopped fresh cilantro, (about one bunch) loosely packed  
1 to 2 jalapeño peppers, stemmed, cored and finely diced

1 lime, zested and juiced  
1 teaspoon sea salt  
1/2 teaspoon black pepper  
(optional) 1/4 teaspoon ground cumin

### INSTRUCTIONS

Combine all ingredients in a large bowl and toss until evenly combined. Serve immediately or refrigerate in a sealed container for up to 2 days. (Pico de gallo is best eaten fresh.)