



How to Grow Great Tomatoes

KCCCG's Varieties:

Beefmaster

80 days. (VFNASt) One of the most popular hybrid beefsteak types, with improved disease resistance. Solid, meaty, bright red tomatoes weigh up to 2 lbs. Better yields larger fruits and good tolerance to cracking and splitting. (indeterminate) (hybrid)

Big Beef

73 days. (VFFNTAst) Extra-large, juicy red fruits, approximately 10-12 oz. Very heavy yield. (indeterminate) (hybrid)

Big Boy

78 days. A classic tomato, large fruits, up to 2 lbs. with scarlet, smooth skin, thick walls, and fine flavor. Not disease resistant. (indeterminate) (hybrid)

Celebrity

77 days. (VFNT) A good quality, very productive variety that performs well under a wide variety of conditions. Fruit average 3" in diameter and are fairly round. Fruit sets at all the same time. An excellent home garden variety. (determinate) (hybrid)

Goliath

77 days. (VFNT) A good 65 days. (VFFNTAst) Smooth, bright red, deep oblate fruits averaging 10-15 oz. A sweet flavor that lives up to its virtually blemish free exterior. (indeterminate) (hybrid)

Jet Star

72 days. (VF) Large, firm fruit. Heavy yield, delicious flavor. (indeterminate) (hybrid)

Iron Lady

75 days - (VF) This red slicer has the best disease resistance of any tomato around. In addition to being VF resistant, it is resistant to early blight, late blight and Septoria leaf spot. It has classic tomato flavor and bears fruits over a long period (for a determinate variety). Fruits average 5-6 oz. and are bright red and resist cracking. (determinate) (hybrid)

Lemon Boy

72 days. (VFN) The first lemon yellow (not golden) tomato. Extremely vigorous plants produce large harvests of attractive fruit that weigh 8 oz. or more. Flavor is outstanding, mild and sweet, yet tangy. (indeterminate) (hybrid)

Plum Regal

75 days (VFLb) Determinate Roma type paste tomato. High yields of 4 oz. deep red fruits with good flavor. (hybrid)

San Marzano 2

85 days - (VF) This improved version of the famous San Marzano paste tomato incorporates disease resistance with the classic San Marzano flavor. Tall plants produce 5-6 oz. fruits that are excellent for sauce or fresh use. (indeterminate)

Whopper

70 days. (VFFNT) Large fruits are born early and over a long season. Good disease and crack resistance. Good flavor and texture. (indeterminate) (hybrid)

Cherry Tomato Varieties:

Black Cherry

64 days. Sweet and robust, round fruits almost black in color. Dynamic flavor, high-yielding. (indeterminate) (open-pollinated)

Sun Gold Cherry

57 days. Tangerine orange, sweet, intense fruity flavored tomatoes on high-yielding plants. (indeterminate)(hybrid)

Super Sweet 100

70 days. (VF) Plants produce long strands of 100 or more super-sweet cherry tomatoes, measuring 1" in diameter. (indeterminate) (hybrid)

Sweet Chelsea

67 days. (VFFNTA) Cherry tomato with large 2" super sweet fruit. Vigorous 3' plants should be staked. (indeterminate) (hybrid)

Heirloom Varieties:

Brandywine

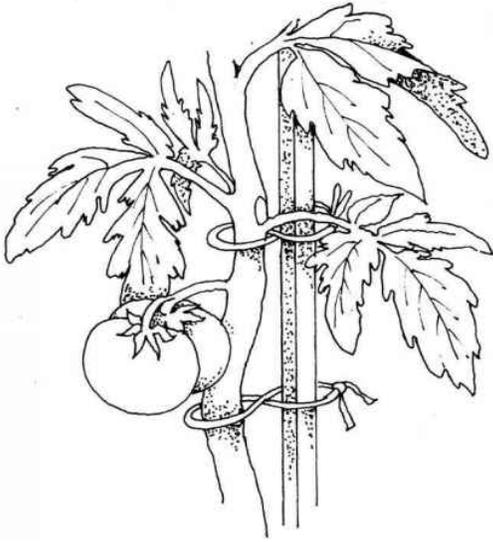
78 days. An old Amish variety famous for its great flavor. Large fruit with deep pink skin and red flesh. (indeterminate) (open-pollinated)

Black Trifele

85 days. Produces a large number of pear-shaped, intensely purple-black colored fruits. The flavor is fantastic and slices are lovely on hamburgers or salad. (indeterminate)

Cherokee Purple

Juicy tomatoes with a very full flavor and plenty of tang. Medium-large, flattened globe fruits with a distinctly different color, dusky pink with darker pink/purple shoulders. (indeterminate) (open pollinated)



Nutritional Facts:

Tomatoes provide a good source of Vitamin A and Vitamin C. Is it a fruit or a vegetable? Tomatoes are actually fruit but the nutrients found in tomatoes can be found in both fruits and vegetables.

Planting:

Plant 5/1-5/20 (Guidelines for planting in raised beds)
Plants: Plant transplants 18-24" apart in rows spaced 18-24" apart.
In a 4'x12' bed, plant 2 across and 5 down.

Care

Plants: Water when top 1" of soil dries out. Mulch plants with cotton burr compost or straw to keep soil moist. Climbing varieties of tomatoes should be enclosed in a trellis so that the plant grows off the ground and the tomatoes are protected from insects and rot.

Harvest & Storage:

Tomatoes are ready to be harvested once they have turned red. The skin on the tomato should be tight. Tomatoes will continue to ripen after they are harvested.

Green tomatoes are fine to harvest, though they are not quite mature.

Tomatoes that have started to change color at the bottom of the tomato have not fully matured but they will ripen off the vine.

Free Workshops

Did you know? KCCG offers 40+ free gardening and cooking workshops each year. With topics ranging from an introduction to vegetable gardening to tips and tricks for pest management and cooking demonstrations with fresh garden produce, we welcome everyone from beginner gardeners to seasoned pros.

See the schedule and register at:
kccg.org/workshops

Online Resources

KCCG's website offers guide sheets on a wealth of gardening topics, including watering, fertilizing, pest management and more!

Find them at
kccg.org/gardening-guidesheets

Our vast library of online videos can help you with most anything including planting, maintenance, harvesting, and cooking.

Find them at
kccg.org/how-to-videos



6917 Kensington Ave
KCMO 64132

contact@kccg.org
816.931.3877