



NEWS

COMMUNITY GARDENERS
OF MANITOWISH WATERS

May, 2020 Vol. 15

Special "TOMATO" Edition



I Love You,

FROM MY HEAD **TO-MA-TOES!**

*Please . . .
DO YOUR PART -
STAY APART!*

Practice social distancing
- 6 feet apart

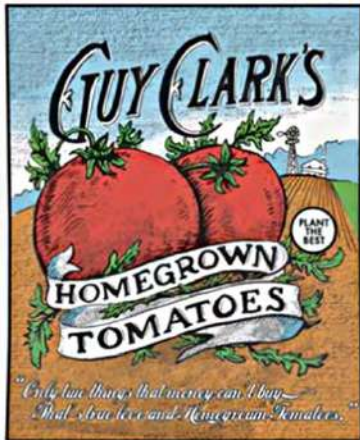
Sanitize your hands before
& after using hose spigots
Bring your own tools and
don't share

Hand sanitizing stations will
soon be located at the gate
and at both hose locations.

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**WHO
DOESN'T LOVE
HOMEGROWN
TOMATOES?**



CLICK ON PICTURE!



Just ask **Scott (PLOT #12)**,
or **Bruce (PLOT #19)**,
or **Mark (PLOT #43)**!

Hybrid vs. Open-pollinated Tomato Varieties



From MotherEarthNews.com

A few words on the hybrid versus heirloom variety debate. It's a fact that hybrids are generally more productive and disease-resistant than open-pollinated tomato varieties (most heirloom tomato varieties are open-pollinated). But open-pollinated tomatoes generally offer the richest flavors, plus you can save their seeds to plant in future seasons. Hybrid tomato breeding focuses on the needs of commercial producers who favor tomatoes that resist diseases and ship well, often allowing *flavor to take a back seat*.

For home gardeners who want top flavor, open-pollinated tomato varieties often are your best choice. Of hybrids, only 'Sungold' consistently ranks with revered heirloom tomato varieties in lists of taste-test winners.

Since many open-pollinated (heirloom) tomato varieties tend to take their time ripening, they grow best in climates where summers are long enough to allow them to fully mature. Low productivity or disease susceptibility also can be issues. But when they are properly grown in well prepared soil, the open-pollinated tomato varieties stand strong long enough to produce good crops of such richly flavored fruits that you will want to eat every last one. Additionally, open-pollinated tomato varieties with broad, potato-like leaves (such as 'Brandywine') often put up a good fight when challenged by diseases.

For more information on the best tomatoes: that mature in 65 days or less; for creating paste; that are great on sandwiches; or that come in various colors – check this website: <https://www.motherearthnews.com/organic-gardening/best-tomato-varieties-zmaz08fmzmcc>

Heirloom “Blue” Tomatoes: *a great source of antioxidants!*

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CHESTNUT CHOCOLATE CHERRY TOMATO

75 days. Great flavor, high yields, and marked disease resistance. The indigo coloring (high anthocyanin content) tops it off. Cherry-sized fruit weighs 1-2 oz. and offers the sweet, rich flavor you'd expect from a dark-fruited type. Great keeper too, whether on the shelf or on the vine.



BLUE BEAUTY TOMATO

80 days. Fruit is modest beefsteak-type slicer, weighing up to 8 ounces, and the flavor is as good as its outstanding antioxidant content! Gorgeous, deep blue-black make this unique among slicing types. Excellent, as the fruit holds well on the vine. Sunburn & crack resistance are a bonus.



BLACK BEAUTY TOMATO

World's Darkest Tomato! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin (same antioxidant in blueberries & blackberries). Some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage.

15 Tasty Hybrid Tomatoes

Tomatoes are more frequently weakened by diseases than by insects, but several diseases are easily prevented by growing resistant varieties. The disease-resistant hybrids named below are famous for good flavor and represent a range of forms and colors. (From <https://www.motherearthnews.com/organic-gardening/best-tomato-varieties-zmaz08fmzmc>)

The letters indicate disease resistance:

- V — Verticillium wilt is caused by a soil-borne fungus that causes plants to wilt and die while they are still green, usually when they begin loading up with fruit.
- F — Fusarium wilt fungi enter through roots and cause plants to turn yellow as they slowly wilt to death, often while holding green fruit. Two Fs indicate resistance to two different strains of fusarium.
- N — Nematodes are a concern mostly in warm, sandy soils. These microscopic pests cannot attack the roots of resistant varieties.
- T — Tobacco mosaic virus is seldom a serious disease in gardens, though sometimes it occurs in serious regional outbreaks.

‘Early Cascade’: 55 days; small to medium size red fruits (VF)

‘Sungold’: 57 days; golden cherry (VFNT)

‘New Girl’: 62 days; red slicer (VFF)

‘Milano’: 60 days; red paste (VF)

‘Jelly Bean’: 60 days; red grape (VFFNT)

‘Sweet Tangerine’: 68 days; orange slicer (VFN)

‘Golden Girl’: 69 days; yellow-orange slicer (VFFNT)

‘Sun Leaper’: 69 days; heat-resistant red slicer (VFF)

‘Beefy Boy’: 69 days; red slicer (VFT)

‘Crimson Fancy’: 69 days; red slicer (VF)

‘Carmello’: 70 days; red slicer (VFNT)

‘Lemon Boy’: 72 days; yellow slicer (VFN)

‘Viva Italia’: 72 days; red paste (VFN)


‘Roma’: 75 days; red paste (VF)

‘Supersonic’: 79 days; red slicer (VF)



An EXCEPTIONAL Source for *EVERYTHING TOMATOES*

The Wisconsin Farm Service provides an exceptional document online (.pdf format) called “A Plain Language Guide – Growing Fresh Market Tomatoes” – check it out at: https://datcp.wi.gov/Documents/mk_fc_80_web.pdf

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WELCOME TO OUR GARDEN



RETURNING GARDENERS & OUR NEW GARDENERS!

#29 Mike & Sharon Eichhorn

#30 Janice Baer

#31 Al McNichol

#32 Natalie Ellerson

#37 Ted & Kim Davis

#40 Katie Dahm

#41 Richard & Paula Bohannon

*Please introduce yourselves
& make them feel welcome.*