Growing Tomatoes



• Tomato plants need full sun (at least 6-8 hours). If your garden gets less sun, find the brightest spot and try cherry tomatoes.



SOIL & PLANTING

 The ideal planting time is when soil temperature reaches 60°F for several days and night temperatures are above 50°F.

Planting in Containers

- Use premium organic potting mix like G&B Organic Potting Soil or Baby Bu's Potting Soil. For an added kick, add worm castings and organic fertilizer.
- Container size: For indeterminate varieties, use a 15-gallon nursery container (holds 2 cu. ft. potting soil) or larger. For determinate varieties (shorter plants), use a 5-gallon nursery container (holds almost 1 cu. ft. potting soil) or larger.

Planting in Native Soil & Raised Beds

- Add 30–50% compost to existing soil: G&B Harvest Supreme,
 G&B Soil Building Conditioner, or Malibu Compost
- Add DIY Tomato Planting Mix to bottom of planting hole and mix with soil and compost. Remove lowest few leaves from the stem; plant tomato several inches deeper, burying main stem.
 - » DIY Tomato Planting Mix Recipe (also great for peppers, squash, and eggplant): ½ cup bone meal, ½ cup dolomite lime, ¼ cup organic vegetable fertilizer, 1–2 handfuls worm castings, 1 shovelful G&B Harvest Supreme



WATER

- How: Thorough, deep watering at regular intervals is key for in-ground and container plants.
- When: Water when foliage droops in cool morning; drooping in mid-morning or afternoon heat is not indicative of water needs.
 Frequency and duration varies based on growing conditions more water is needed in hotter, drier periods.



FERTILIZER

- When: Apply every 4–6 weeks; follow label instructions.
- What: Use granular/pelletized, organic, slow-release fertilizer for complete nutrition (G&B Tomato, Vegetable & Herb Blend).
 Supplemental liquid feeding is helpful for young plants.



PESTS & DISEASE

- Prevent blossom-end rot (hard, dark patch at blossom end of fruit) by adding calcium to soil during planting. Provide steady, consistent watering to stop blossom-end rot before it starts.
- Tomatoes are fairly pest-resistent, but can attract aphids, white flies, flea beetles, spider mites, and little green worms.
 To treat, spray off plants with a jet of water or use organic products. Minimize stress and pests by consistently using organic fertilizer to maintain plant health.



SUPPORT

- Trellises, cages, or stakes are necessary to keep vining tomatoes off the ground:
 - » Indeterminate tomato plants require a larger cage.
 - » For determinate plants, a medium cage is sufficient.
 - » Hanging basket varieties do not require staking.
- Stake the same day you plant to avoid damaging new roots.
- Thinning is optional and can be done based on support.
 Do not remove too much foliage—fruits can sunburn!



FLAVOR

- Plant nutrition affects tomato taste! Stress like pests, disease, and weather can lead to "off flavors". Fertilize to maintain flavor.
- Overwatering can lead to watery-tasting fruit; liquids dilute sugars in the plant's vascular system.
- Harvest fruit 24–48 hours after watering; allows more sugar to be stored in the fruit and trapped when harvested.
- Store tomatoes at room temperature. Do not put freshly harvested tomatoes in refrigerator; this destroys the delicate flavor by turning sugars to starch.



- Cherry Tomatoes: Sungold, Sunsugar, Chocolate Cherry, Isis Candy, Snow White, Golden Sweet
- Beefsteak/Large Slicer: Brandywine, Mortgage Lifter, Pineapple, Amana Orange
- Salad/Medium Slicer: Black Krim, Goliath
- Paste Tomatoes: San Marzano, Roma
- Cold-Tolerant Early: Bloody Butcher, Moskovich, Stupice