



How to Choose Which Tomatoes to Grow

What do you like to use your tomatoes for? (Fresh eating, cooking, canning, etc.)

Categories of tomatoes:

Slicers: These are the most common type of tomato you'll find. They're generally round-ish and used for fresh eating on sandwiches, and those pretty tomato and mozzarella salads you see on Pinterest. They often have a higher water content than paste tomatoes.

Paste/Roma: Used for canning and making sauce. Their shape is usually more oblong than round and they have a thick flesh. They have less water than slicers which makes them great for food preserving.

Cherry: These marble-sized fruits are perfect for popping right into your mouth. They're especially fun if you have kids. It's easy to get overwhelmed by the amount each plant produces, so be careful how many you plant.

Where are you growing your tomatoes?

Talk to local farmers and gardeners in your area to find the best performing varieties. The best place to buy plants is from your local farmers' market. I personally like buying from CSA farmers who are growing those same varieties in their fields and can make educated recommendations.

Determinate tomatoes only grow 2-3 feet and then ripen all of their fruit in a short amount of time.

Indeterminate tomatoes keep growing and setting fruit on the new growth right up until frost. My tomatoes often grow up to 10 feet tall!

If you have a container garden look for varieties that say container/patio/bush.

Plant the Rainbow

Choose an array of colors to plant in your garden. The options include: red, pink, black/purple, orange, yellow, green, white, and lots of speckled, mottled, and striped varieties. Have fun and tap into your creativity!