



Gourmet Vegetables

Tomato Black

Feed the Family



(Lycopersicon esculentum)



DESCRIPTION

This fact sheet will give information on black heirloom

tomatoes. Although they are called Black tomatoes, they are not actually black. This name is simply referring to a range of colors which are simply darker than the average red tomato, including deep brown and dusky reds.

Black Brandywine. Maroon red color with outstanding tasting meaty and sweet flavored flesh. Beefsteak type. Typically lighter in color than other black tomatoes. 80-120 days.

Black Prince. Originally from the Ukraine, now grown and cultivated here in the U.S. Voted best tomato by many of our fresh market customers for fresh eating. 70 days.

Cherokee Purple. Flavor rich and full, and often compared to Brandywine. Flesh is brick-red and very attractive sliced on a plate. Large vines. Fruit 5" across and 3-1/2" deep. 85 days.

Black Krim. Brown-red, 12 oz, heavy producer, indeterminate, 80 days. Soil pH 5.5 to 7.0.

Black from Tula. Dark reddish/brown tomato has a sweet, rich flavour that is quite delicious. Smooth textured fruit with an average weight of 7-12oz/200-350g. Very productive and fairly hardy. Russian Heirloom. Fruit in 75 -80 days

Black Cherry. Perfectly round, dark fruits with rich, sweet, dynamic flavor from just one plant. Vines are quite vigorous, so use a tall cage. Open-pollinated.



USES

Used in many dishes, especially to add color and flavor.

Black tomatoes make for a striking salad, and like all heirloom tomatoes are great in sandwiches.



GROWTH

Leaves should be picked as often as possible to

promote new growth. Tomatoes and asparagus grown together are mutually helpful. Tomatoes aid in the early harvesting of cabbage. Tomatoes and Brassicas of all varieties grown together will help to ward off the white cabbage butterfly.



CULTIVATION

They do best in hot climates, with extra water in spring

while the plant is growing and drier sunny conditions while the fruits are ripening. Grow in rich, moist soil climates. Plants may be grown in a green house but usually the flavor is better when grown outside, provided that they ripen properly on the vine before

harvesting. The advantages of green house cultivation are earlier and heavier crops, a longer period of fruit production in autumn/fall and a wider choice of suitable varieties. Soils that are suitable for tomatoes need to be fertile, well drained and moisture retentive. A good quality potting mix will provide this for this variety if the soil in your garden is not suitable. Ground grown Black From Tula tomatoes require a feed of potash when young and a balanced feed with more nitrogen later on. It is found that more potash is needed in the dull 'wet season.' Tomatoes can suffer from a few problems, such as wilt, virus, molds and Red Spider to name a few. However on the upside if you keep your plant in good health the diseases risk is lessened. For more information on keeping your vegetables healthy see our organic gardening fact sheet on the Herb Herbert website. Select Special Interest tab and select Organic Gardening in the pull down menu. Companion plant to Parsley. Grow in the same soil each year with the old stems and leaves dug into the soil for compost.



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Any enquiries can be directed to:
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