

Gourmet Vegetables

Feed the Family

Tomato Yellow

(Solanum lycopersicum)



DESCRIPTION

As well as being packed with flavor, Yellow tomatoes decorative colour brightens up any tomato dish. Perfect for slicing and adding to sandwiches, salads, or eaten as a snack on their own. Yellow tomatoes are a must in any diet.

Brandywine Yellow : Same great flavor as the popular pink fruited **Brandywine**. Fruits are large, slightly ribbed beefsteaks, sweet, tangy & delicious flavor. 76 days.

Lemon Boy : A popular yellow medium sized tomato, one of the most disease resistant and highest yielding tomato. Excellent flavor. Plant late spring to early summer. 72 days.

Yellow Stuffer : Looks just like a yellow pepper, great slicing or stuffing. Tall vigorous vines. Very popular amongst chefs. 76 days.

Kellogs Breakfast : is absolutely unique, both for its size and for its bold golden skin and juice, exactly the color of fresh-squeezed orange juice. 80 days.

Yellow Pear.

Jubilee. A medium size beefsteak with low acidity and high Vitamin C content. The tomato fruits are produced in a heavy yield from upright and uniform indeterminate vines, which make this variety easy to manage.

Pineapple Hawaiian. A large, golden-orange beefsteak heirloom tomato with fruit that grows up to 1-1/2 lbs. When fruit is ripe

it has a luscious, very rich, sweet pineapple like flavor. Hawaiian Pineapple tomato seeds are a wonderful addition for your tomato garden.



USES

We think that the uses for tomatoes are fairly obvious, so we will focus more on cultural notes. Do not refrigerate. This kills the flavor, nutrients and texture.



GROWTH

Leaves should be picked as often as possible to promote new growth. Tomatoes and asparagus grown together are mutually helpful. Tomatoes aid in early harvest 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 fruit is 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. Soils that are sustainable 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 Beefmaster 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 few problems, such as Wilt, Virus, molds and Red Spider to name a few. For more information on keeping your vegetables healthy see our organic gardening fact sheet on the Herb Herbert website. 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.



www.herbherbert.com

Any enquiries can be directed to:
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