

Tomato (Organic Vine)

Large, substantial fruits grow in clusters of three to four on sturdy, relatively short vines. Get Stuffed organic tomatoes feature blocky, striped fruits that are almost the shape of a bell pepper. They can be hollowed and stuffed for cooking, or used raw as a delicious, edible serving vessel.

Matures in 75 days

Season: Warm season

Exposure: Full Sun

Difficulty: Moderately challenging



Growing

Start indoors in early spring over bottom heat. When seedlings germinate, remove from heat and grow under bright lights. Grow seedlings for 6-8 weeks. Tomatoes can be planted outside once night temperatures are above 10°C (50°F) - or later. Sow seeds 5mm-1cm (¼-½") deep. Keep seedlings under a very bright light to prevent legginess. Space vine (indeterminate) types 50-75cm (20-30") apart in rows 1m (3') apart. Vine types benefit from the support of being tied to a trellis or wire. At the time of the final transplant, plants can be buried up to their first pair of true leaves. This will encourage greater root growth. Stop watering around the end of July to encourage the fruit to ripen. Indeterminate tomatoes continue to grow and produce fruit until they are killed by frost. Remove any suckers (stems growing from the crotch of leaves) to keep the foliage under control and they will set a later crop of larger fruit.

Saving

Slice fully ripened tomatoes in half and scoop pulp and seeds into a clean bowl or jar. Add a cup or so of water so that the seeds are floating. Cover and place in a warm, out-of-the-way spot to ferment for 2-4 days. When fermentation is complete (a layer of scum will form or the seeds will have sunk to the bottom of the container) separate the pulp from the seeds and rinse them in a sieve removing any pulp as you go. Dry the seeds on a paper or glass plate (not on a paper towel). Put the seeds into a dated and labeled envelope and return to Brock!