

Welcome!



**UC
MASTER
GARDENERS
NAPA COUNTY**

It's Almost Time for Tomatoes!



Growing Tomatoes in the Home Garden

Brought to you by Mother Nature
Your good gardening skills, and
UC Master Gardeners of Napa County

UC Master Gardeners

- Who we are:
- Volunteers
- Part of the University of California Cooperative Extension program
- 80 hours of initial training, yearly CE to continue certification

UC Master Gardeners

- What we do:
- Provide scientifically-based gardening info
- Workshops, Help Desk, Farmers Markets, Mobile Help Desk
- Newspaper, Facebook, Tree Book, Monthly Garden Guide

UC Master Gardeners

- More of what we do:
- Website
- Train future Master Gardeners
- Tomato Sale—April 8, 2017
- Garden Tour—May 21, 2017

Today's Team

- Angelina Guillen
- Susanne von Rosenberg
- David Layland
- Barbara O'Meara
- Gayle Nelson
- The Front of the House Team . . .

Today's Topics

- Plant selection
- Planting, including containers
- Growing and cultivation
- Problems
- Resources
- Harvest and storage

Plant Selection

- Plants or seeds?
- Determinate or indeterminate?
- Heirloom or hybrid?
- How much space?

Seed Packet 101

TOMATO POLE *Principe Borghese*

Lycopersicon lycopersicum

\$1.89
30 seeds

WARM SEASON
75 DAYS from
transplanting
after last chance
of spring frost
Indeterminate type

*The traditional
variety for
luscious, sun
dried or oven
roasted gems,
tangy and
sweet.
Heavy yields,
excellent
storage.*



Botanical
INTERESTS®

PEEL BACK FLAPS
MORE INFO INSIDE



We are dedicated to inspiring & educating the gardener in you.
That's why we've put even more helpful information inside.



TOMATO POLE
Principe Borghese
Lycopersicon lycopersicum

Days to Emerge:
5 - 10 Days

Seed Depth:
1/8"

Seed Spacing:
A group of 3 seeds
every 24"

Row Spacing:
3'

Thinning:
When 2" tall, thin
to 1 every 24"

*Illustrated by
Marjorie Leggitt*

This small, fragrant tomato can be found all over backyards and farmyards in Italy, drying right on the vine, or hanging from barn rafters where the dried fruits last into the winter months. Small, plum shaped tomatoes are set in clusters of 6 to 8 fruits on prolific plants. They can be dried on the plant or in a vegetable dehydrator, and are also outstanding when oven roasted. *This packet plants approximately 24 plants when started indoors.*

When to sow outside: Recommended for mild winter climates only: 1 to 2 weeks before average last frost and when soil temperatures are at least 60° F.

When to start inside: RECOMMENDED. 6 to 8 weeks before average last frost.

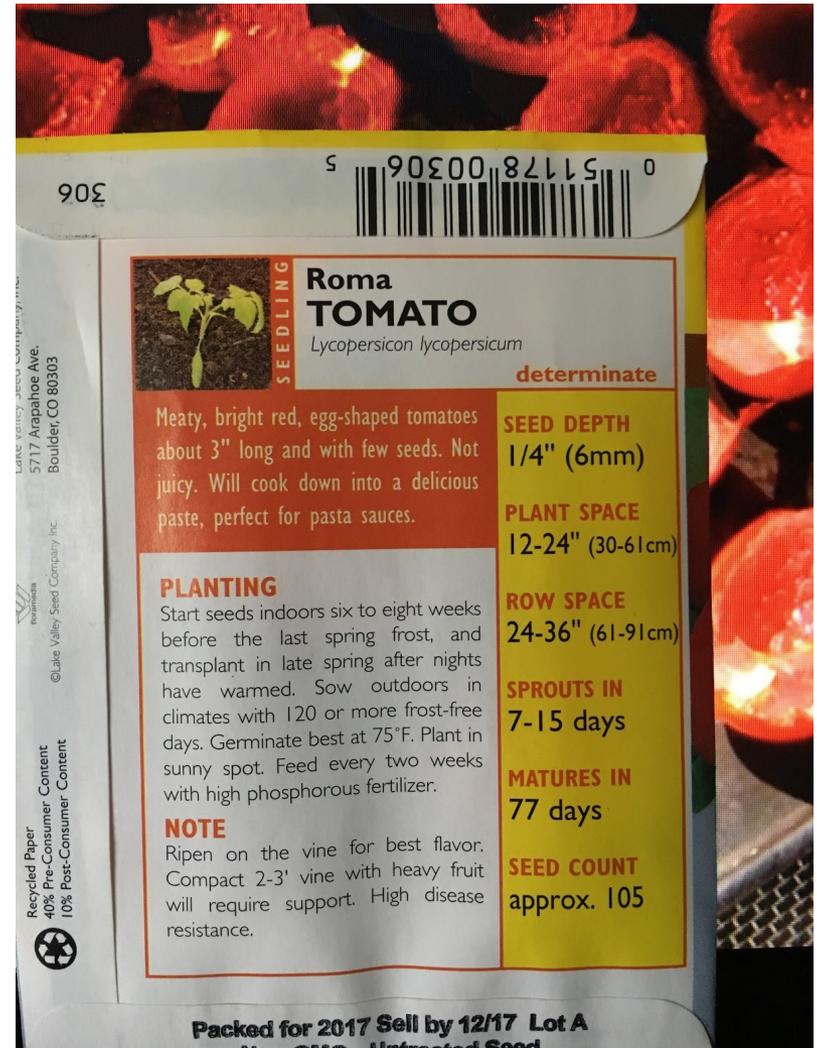
cut out for plant tag

★ **ALL OUR SEEDS
ARE UNTREATED** **NO
GMOs**

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660 Compton Street
Broomfield, Colorado 80020
www.botanicalinterests.com

Lot# 20749 Packed for 2017
Sell by 12/31/2017

Decoding Seed Packets



Disease Resistance

- A - Alternaria Stem Canker
- F - Fusarium wilt
- FF - Fusarium, races 1+2
- FFF - Fusarium, races 1,2,+3
- N - Nematodes
- ST - Stemphylium gray leaf spot
- T - Tobacco
- V - Verticillium Wilt
- TSWV - Tomato Spotted Wilt Virus



How Much Space?



Plant Selection--Choosing



Selected Varieties



Cherry: Sungold

Container Cherry: Jaune Flamme

Standard: Early Girl

Find more by zone at:

UC DAVIS: Vegetable and
Research Center

Planting

- Soil temperature
- Frost date
- Sun
- Water
- Plant deep
- Provide support

Cages



Support Options



Wooden Options



Even Strings



Planting in Containers

- Use large pots
 - Good potting soil
 - Container varieties
 - Sun
-
- Support
 - Water
 - Fertilizer
 - Mulch

Growing & Cultivation

- Support
- Water
- Mulch
- Fertilizer
- Pruning
- Check for problems
- Garden journals

Support your

tomatoes

Avoid diseases

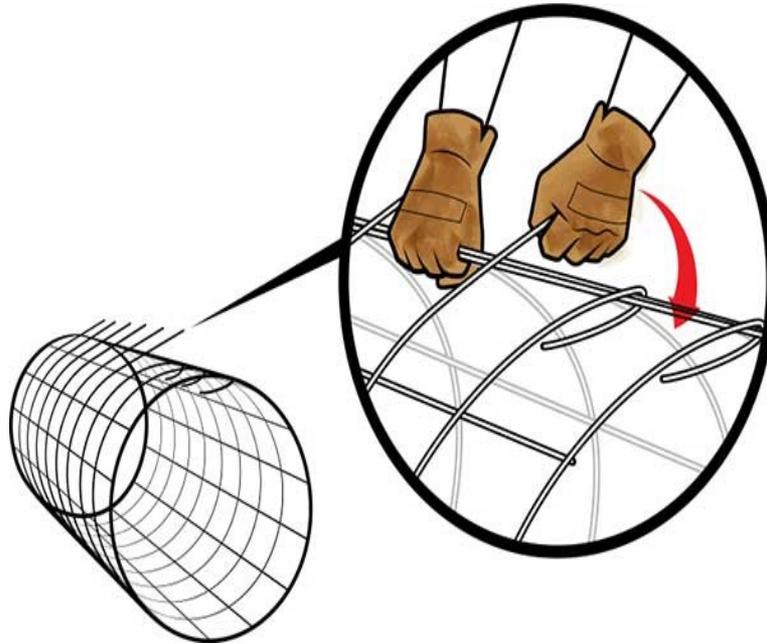
Easier to

Keeps fruit clean

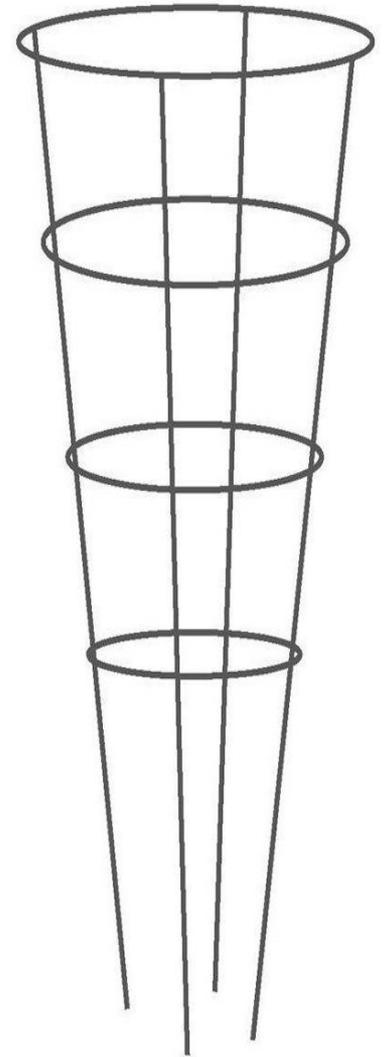
- Easier to feed
- Easier to monitor problems



Heavy Duty Cage



Super Heavy Duty Cage



Basic Cage

Check soil moisture.....
Water deeply and less
often.....
Water the soil and not the
plant.



Mulch!.....

saves water.....reduces weeds



Fertilizing

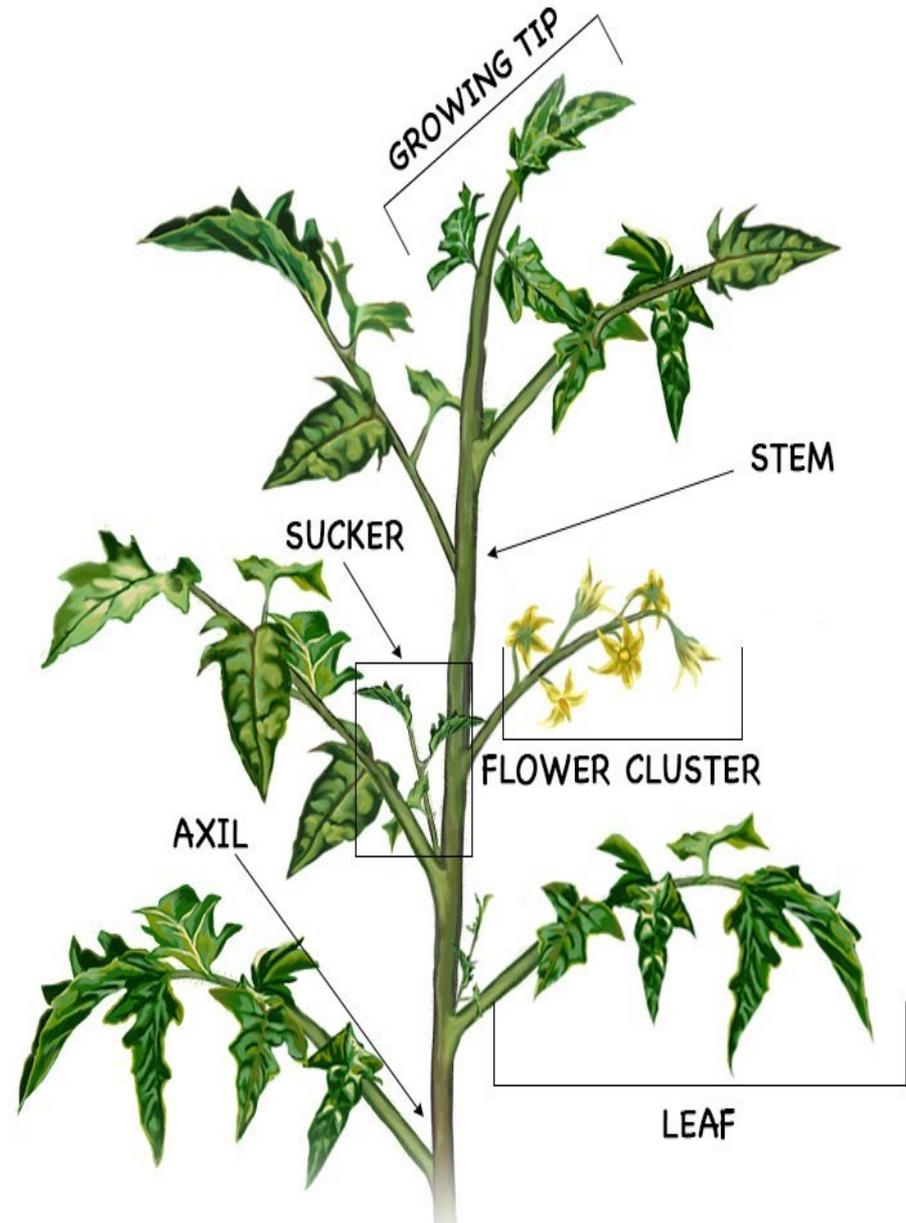
- Usually not required until flowering and fruit set.
- Starting at fruit set side dress with k weeks.



Pruning (aka “pinching”)

Pinching off
shoots or
“suckers”

Pinching off tip
of main stem
above the top
blossom



Check for problems



Yellow

Garden Journals

Keep track of what you did, when you did it, and why you did it

Keep



Find All Kinds of Help

- In your search engine:
- UC IPM Tomatoes
- Or
- <http://www.ipm.ucdavis.edu/PMG/GARDEN/VEGES/tomato.html>
- This will be on our public website next week, so you will be able to just click it!

Problems

- Diseases: bacteria and fungus
- Invertebrates
- Vertebrate pests
- Environmental disorders

Bacteria and Fungi

- Black mold
- Curly top virus
- Damping off
- Early blight
- Fusarium wilt
- Late blight
- Phytopthera root rot
- Powdery mildew
- Tobacco mosaic virus
- Tomato spotted wilt virus
- Verticillium wilt
- White mold

Early Blight

Fusarium Wilt



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Late Blight



Verticillium Wilt



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Solutions for Wilts

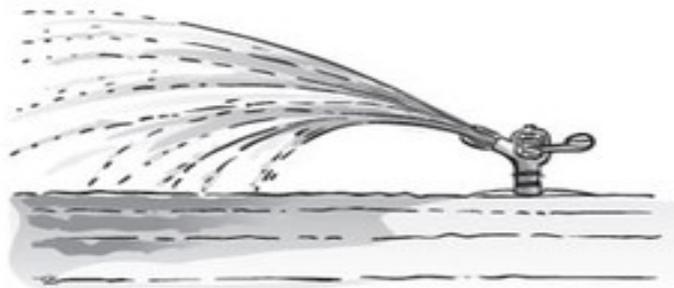
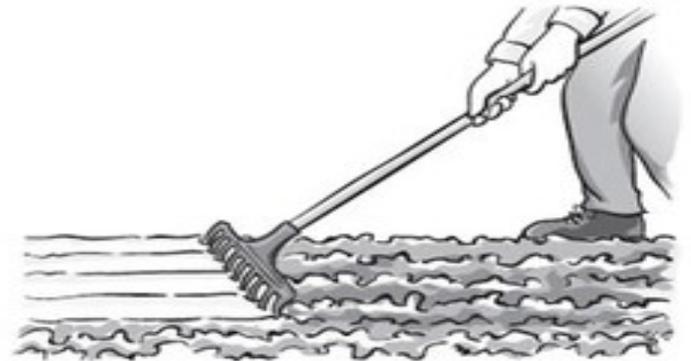
Sanitation

Resistant varieties

Soil solarization

Biofungicides

aka antibiotics



Invertebrates

- ☐ Tomato hornworm
- ☐ Stink bugs
- ☐ Tomato russet mite
- ☐ Thrips
- ☐ Slugs and snails
- ☐ and a whole bunch more!

Hornworm—3 inches long!



Stink bugs

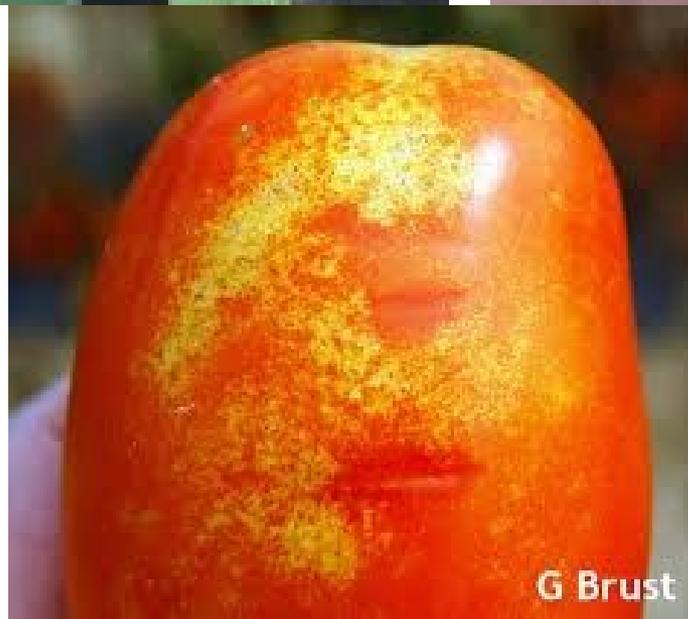


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Tomato russet mite



Thrips



Vertebrate Pests

- Deer--can eat the whole plant
- Squirrels, raccoons, opossums, skunks, mice—partially eat the fruit
- Birds—damage the fruit
- Gophers—may eat young plants in their entirety or ‘air prune’ the roots
- **Solution? EXCLUSION**

Environmental Disorders

- Blossom drop/lack of fruit set
- Blossom end rot
- Catfacing
- Fruit cracks
- Overwatering
- Sunscald
- Tomato leaf roll

Blossom End Rot



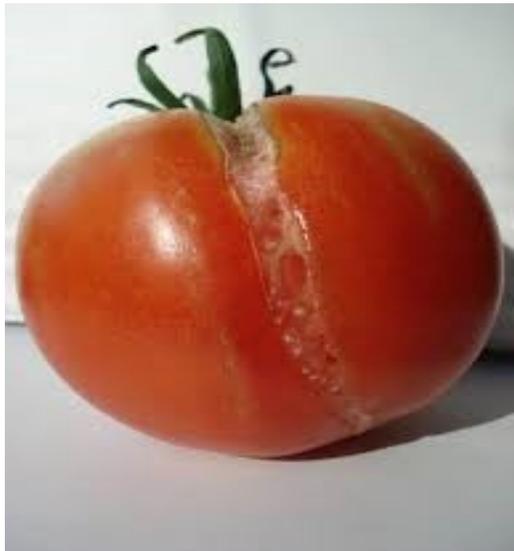
Catfacing



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Fruit Cracks



Sun Scald



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Tomato leaf roll

Overwatering

- **Symptoms:**
- Yellowing leaves
- Root rot
- Little or no fruit set on young plants
- Cracks
- Leaf roll
- Large, watery, tasteless tomatoes

Find All Kinds of Help

- In your search engine:
- UC IPM Tomato pests
- Or
- <http://www.ipm.ucdavis.edu/PMG/GARDEN/VEGES/tomato.html>
- This will be on our public website next week, so you will be able to just click it!

Harvest and Storage

- When to harvest.
- How to harvest.
- Extending your tomato harvest.
- Ripening green tomatoes.
- Refrigerating tomatoes.
- Storing tomatoes.

When to Harvest

When the tomato has reached full color. Once ripening begins check progress almost daily.

- Know what was planted so that you're not waiting for an orange tomato to turn red. All of the tomatoes in the photo are ripe.



When to Harvest

- Know the predicted maturity of each plant.
 - Early Girls will mature at around 60 days.
 - Brandywine will mature at around 90 to 100 days

How to harvest

Cut or gently twist off the fruits, supporting the vine at the same time to keep from



Ripening Green Tomatoes

- Test whether green tomatoes are mature enough to ripen off the vine by cutting one in half with a knife.
- If the interior is yellowish and the tissues are jelly-like or sticky, it will probably ripen.



- Mature green tomatoes may also have a pink or reddish tinge on the blossom end.

Ripening Green Tomatoes

If your green tomatoes pass the test then harvest as many as you want to save.

Wrap in newspaper, place in a box and store the box in a cool area.

Check the ripening process every few days.

Storing Tomatoes

Tomatoes should never be refrigerated.

Refrigerating a tomato affects the smell and texture.

- The tomato loses its characteristic grassy fragrance and the flesh can become grainy.
- Refrigeration, however, does not change the sugar content or acidity.



Storing Tomatoes

- Wash and dry tomatoes before storing.
- Unless you're planning to store your tomatoes for over a week, a windowsill, counter-top or bowl works fine.



Gardening After a Flood

What to do if your garden area was flooded

Don't try to work wet soil

Is the soil damaged?

Did flood water come from a contaminated source?

River water or just rain runoff?

Do you or your neighbors have livestock?

Is a pet area nearby?

Is a compost pile nearby?

Eliminate snail and slug hiding places.

Watch for emerging weeds.

Empty any containers that have collected water.

Now What?



Tomato Fun Facts!

- Tomatoes keep longer with the stem down.
- Fresh-picked tomatoes will last longer on the kitchen counter than store-bought ones.
- And more

Just One More Thing

The graphic features a central text area surrounded by illustrations of green tomato vines and leaves. On the left, a yellow tomato contains the text '9:00am Until sold out'. On the right, a red tomato contains the text 'EASY PARKING'. The main title 'Tomato Plant Sale' is in large red letters with a drop shadow. Below it, the date 'Saturday, April 8' and address '1710 Soscol Ave., Napa' are in black, and 'Next to Central Valley Hardware' is in red.

Tomato Plant Sale

9:00am
Until sold out

EASY PARKING

Saturday, April 8
1710 Soscol Ave., Napa
Next to Central Valley Hardware

UC Master Gardeners of Napa County  <http://ucanr.edu/2017tomatosale>

Here is the real Last Thing!

True or False?

Questions?

Thank you!



**This is the moth—over 4
inches!**

More Harvest and Storage

- Water content of tomatoes.
- Is a tomato a fruit or vegetable?
- How many tomatoes will a plant produce?
- How many pounds of tomatoes are needed to produce a quart of sauce?
- Are all paste tomatoes created