Grafted Tomatoes: A new abundance in the American garden

Sometimes “newfangled” ideas are, in fact, a twist on traditional ways of doing things. Take the revival of heirloom veggies: the public loves the phenomenal flavors offered by old-time tomatoes, peppers and melons. But gardeners also know that the pleasures of the past may be difficult to recreate, as heirloom varieties struggle with the pestilence problems of modern vegetable gardens. Now, another “new” idea brings together time-honored technique and cutting edge research to respond to the current enthusiasm for homegrown vegetables. Grafting vegetable plants, which fuses a desired variety onto special rootstock, helps to ensure huge harvests from healthy plants, whether hybrid or heirloom. Now, American gardeners can leave disease concerns to past generations, as the new SuperNaturals™ line of grafted vegetables promotes a bountiful harvest!

See the difference: this photo shows a non-grafted ‘Big Beef’ tomato plant (left) grown right next to a SuperNaturals Mighty ‘Mato™ ‘Big Beef’ tomato (right). Each plant was pruned to two leaders and planting time and care were identical for both tomatoes.

Photo of 2010 trials at Log House Plants in Cottage Grove, Oregon.

Consider the benefits of SuperNaturals Mighty ‘Mato™ vs. a non-grafted tomato plant:
• Extreme vigor for improved quality and quantity of fruit
• Tolerance to environmental stresses like extreme temperatures or poor soils
• More abundant harvest over a longer period of time
• Resistance to soil borne pathogens and pests
• Increased disease resistance including resistance to early and late blight and blossom end rot
• Space-saving. Double grafts allow for two different varieties on one plant!
Commercial cultivation of grafted vegetable plants began in Korea and Japan at the end of the 1920s. Today, produce growers worldwide are adopting the use of grafted tomato stock, particularly in Asia, Europe, New Zealand and Australia. And now SuperNaturals™ grafted vegetables will bring the bounty to American gardeners.

Available tomato varieties descriptions follow on the next page.
**Sweet ‘n’ Neat Yellow** is an extra compact type of tomato suited for small containers or even a kitchen window sill. The very neat, dwarf plants bear masses of cherry-sized fruit on a strong upright plant. Its compact branching habit also makes it a perfect choice for mixed flower, vegetable planters or open ground. The small fruits start off pale green and mature to a bright yellow and can be harvested over a long period throughout the summer months. The fruits are deliciously sweet and full of flavor. Sweet ‘n’ Neat are perfect for eating fresh or for use in cooking maturing in 48 days.

**Totem** – A dwarf 12” to 16” plant produces high quality yields of large cherry tomatoes. Reaching maturity in 70 days it’s great in salads or just eating fresh. This variety is perfect for sunny balconies or garden patios. Determine so no staking is usually required.

**Tomaccio** – (Sweet raisin tomato for drying) Plant in a large container or directly in the soil. Wait until the danger of frost has passed before planting outside. This vigorous-growing variety may reach the height of 9 ft. Support the main stem with a 6 ft cane. For better-quality tomatoes, pinch out all side shoots every week so that only the main stem is growing; also remove the first flower cluster. For faster ripening, remove all the leaves below the ripened tomatoes. Harvest Tomaccio at an early stage. The tomatoes are already matured with their full flavor when they begin to turn red. Tomaccio has an intense, sugary flavor when dried in a food dehydrator or in a conventional oven. Known as the “sweet raisin tomato”, dried Tomaccio is great as a portable snack or as an accompaniment in pasta dishes, pizza, salads, pesto, and many other dishes. Tomaccio plants can reach heights of nine feet and yield 13-18 pounds of fruit per season. Developed in Israel, this competitive quest for the sweetest cherry tomato has led to such high sugar low acid varieties as ‘Sungold,’ ‘Supersweet 100,’ ‘Sweet Million,’ ‘Sugar Snack’ and ‘Suncherry.’

**Sweet Million** - Plant produces heavy yields of 1” cherry tomatoes, very sweet and flavorful. Plant produces over 500 cherry tomatoes that are crack resistant. A VFFNTSt disease resistant variety producing in about 75 days and indeterminate tomato suitable for home garden or market growers.

**Early Girl** is valued because it is an early-ripening slicing tomato packed with flavor (not usually a strength with early-season varieties) – but also for its dependability. Bears heavy crops extremely early, continues longer than most varieties. Large clusters of 5 oz. fruits. This selection has a globe to slightly flattened shape is bright red and meaty with a lot of flavor and aroma. Early Girl is an indeterminate variety (tall growing) so provide some support as plants grow maturing approximately 62 days from transplanting and is excellent for home gardens.

**Black Krim** - (aka Black Crimson and Black Crim) Originally from the Isle of Krim on the Black Sea in the former Soviet Union. This rare, and outstanding tomato yields 3-4” slightly flattened dark-red (mahogany-colored) slightly maroon, beefsteak tomatoes with deep green shoulders. Green gel around seeds is the norm for this fantastic, intense, slightly salty taste type tomato (which is great for those not wanting to add salt to their tomatoes). Black Krim is one of my best black tomatoes also suitable for container and patio gardening. Indeterminate variety maturing in 75 days, it is perfect choice for slicing, salads and cooking.

**Beefsteak** - (AKA Red Ponderosa or Crimson Cushion) This 85 day indeterminate variety is considered the original heirloom “Beefsteak” tomato. An old-time favorite by many of our longtime customers, Beefsteak has been popular for many years due to its excellent productivity and wonderful taste. Our tomato transplants produce lush, thick, indeterminate, regular-leaf, tomato plants that yield from vigorous vines, 4 to 5-inch, slightly ribbed, bright-red tomatoes that have spectacularly delicious, sweet flavors. This tomato’s excellent taste and meaty flesh make it an ideal tomato for eating fresh or cooking, for slicing into sandwiches, using in salads or for canning!

This handout is available at our info center near checkout stand in our building!

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