

Beefsteak Tomato



Among the largest tomatoes grown are those in the beefsteak class. Meaty and juicy, beefsteak tomatoes are a favorite for slicing to use in sandwiches and on burgers. The best flavor comes from vine-ripened beefsteaks, but when placed on the counter they will ripen to their final colors: red, orange, pink, dark blue, yellow, green, or black.

Lycopersicon 'Beefsteak' Indeterminate type

- **Use**: Beefsteaks are always grown for their flavor and size for slicing and summer sandwiches. Vigorous vines grow best in tall cages. Resistant to fusarium wilt (F) and nematodes (N).
- **Exposure/Soil**: FULL SUN! Soak to depth of 6 to 10 inches when watering. They need at least 6 hours of direct sunlight a day. Tomatoes hate red clay so use a good soil such as our PRO_MIX. 73 days.
- **Growth**: Grows 36" tall and 36" wide. Plant tomatoes 2"-3" deeper than current soil line for a sturdy plant.
- **Hardiness**: Zone 9-11, annual, houseplant.
- **Foliage**: Small, lacy leaves.
- **Fruit**: . This variety produces large, meaty red fruit over a long season on indeterminate plants. Because it matures late compared to many other tomatoes, it will provide a fresh harvest in the latter part of the season.

Did you know that we recycle empty pots and trays? Please bring them back! Save the Earth!