

Dark Star Tomato



- Upgrade your garden with heirloom tomato flavor and modern hybrid tomato performance.
- Early-maturing, rich, purple beefsteak fruit has higher yield potential and fewer blemishes than most heirlooms.
- Large, purple beefsteak fruit is perfect for eating fresh on a sandwich or for preserving in sauce.
- Offers high disease resistance to late blight.
- Best grown in the ground with support of a trellis or cage.

- *Lycopersicum 'Dark Star'* Indeterminate type
- **Use:** Richly pigmented tomatoes often have equally complex flavors, and that's definitely the case for Darkstar. This gorgeous beefsteak boasts large, pleated fruit with the look and flavor of an heirloom but the uniformity, disease resistance, and yield of a modern hybrid. An excellent choice for home gardens. Vigorous, productive plants are resistant to Late Blight, so you'll be harvesting from the indeterminate vines early and continuously through the end of the season. HR: LB, V.
- **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 peat mix.
- **Growth:** Best grown in a tomato cage as they can reach 3-4'+
- **Hardiness:** Zone 9-11, Annual
- **Foliage:** Dark green quilted leaves.
- **Fruit:** The squat tomatoes reach 2-2 ¼ inches tall by 3-3 ¼ inches across with a deep, purple/red cast inside and out.

Visit our website at www.growersoutlet.com