

# Golden Jubilee Tomato



Like sunshine in the garden, 'Golden Jubilee' is bright and golden with firm texture. Mild, low-acid flavor makes excellent tomato juice, sauce, and salsa. Small seed cavities means fewer seeds and more solid, meaty slices perfect for sandwiches and salads. Expect high yields of these 3" delights. 1943 All-America Selections award winner. Disease resistant.

## *Lycopersicon 'Golden Jubilee'*

- **Use:** Mild flavor and low acidity make this one of the best varieties for tomato juice. Bright, golden-orange fruits, 2-1/2 to 3" in diameter average 6 to 7 oz. apiece and have meaty, thick walls. Fruits are solid, with few seeds. Medium-sized plants need staking, and produce high yields, making them ideal for home garden or fresh market.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers.
- **Growth:** Grows quickly 3' tall. Plant 3' apart in rows (4' wide). You'll definitely want to stake or cage these vigorous climbers to keep the fruit off the ground and avoid pests and diseases.
- **Hardiness:** ZOne9-11, Annual, Houseplant.
- **Foliage:** Small, lacy leaves.
- **Fruit:** Bears large tomatoes with very meaty, thick-walled interiors and mild flavor. The globe-shaped, golden-orange fruit is similar to Sunray. Has meaty, thick walls and few seeds. High yielding.