

# Juliet Tomato



Juliet is irresistible straight from the vine, but if you can restrain yourself, it's also a good size for salads, salsas, and sauces. Many "paste" tomatoes are too meaty for fresh eating, but Juliet strikes a balance between gels and solids that is simply delicious!

- ***Lycopersicum 'Juliet'* Intermediate type**
- **Use:** This AAS winner offer heavy yields, great crack resistance, and unbeatable staying power! Somewhere between a grape and a Roma tomato is Juliet, the delectable saladette-type tomato that won top honors from the All-America Selections in 1999 and has been a home gardener favorite ever since. Plump, deep red, ultra-sweet yet meaty little fruits just 2 inches long and about 1½ inches in diameter, they hold up to 2 weeks on the vine, resist cracking, and offer nonstop production all season long!
- **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. 80 days.
- **Growth:** Grows 36" tall and 36" wide. Plant tomatoes 2"-3" deeper than current soil line for a sturdy plant. **Fruits** 60 days from setting out transplants.
- **Hardiness:** Zone 9-11, Annual, houseplant.
- **Foliage:** Lacy-lobed foliage.
- **Fruit:** A larger (1.5-2 ounce fruits) version of the old favorite Santa, but it greatly improves on Santa's flavor and yields. You can expect clusters of a dozen to a dozen-and-a-half fruits all over this plant, which grows vigorously and bears right into autumn in warm climates. It's not unusual to find 50 to 80 tomatoes at once on the plant, so you can imagine what your total yields will be!

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