

Rutgers Tomato



One of the first improved tomatoes, Rutgers has been prized for canning or slicing since its development in 1934.



Lycopersicon 'Rutgers' (Determinate)

- **Use:** Heirloom. An old favorite, Rutgers is proven to be highly productive. The large, red fruits have a thick flesh with superior flavor. Strong determinate vines yield a large initial crop followed by several flushes of fruit. This is one of those classic tomatoes that has been used as a parent in the breeding of many other hybrids. Seldom has problems with cracking. Resistant to verticillium wilt (V), fusarium wilt (F), and alternaria stem canker (A).
- **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. If you have poor soil or red clay you may need to add a little lime to prevent blossom end rot.
- **Growth:** Grows 24-36" tall and wide 73 days
- **Hardiness:** 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Pleasing flavor and taste of the juice;
 - More uniform sparkling red internal color ripening from center of the tomato outward;
 - Smooth skin;
 - Freedom from fruit cracking;
 - 'Second early' maturity;
 - Handsome flattened globe shape;
 - Vigorous healthy foliage to ripen more fruit and reduce sunscald;
 - Firm thick fleshy fruit walls for its time, though considered extremely soft by today's definition of tomato firmness;
 - Uniformity true to type in the field.

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