

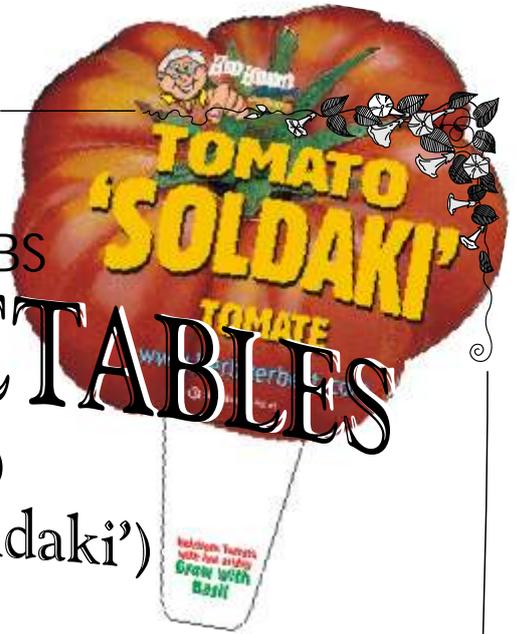
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SOLDAKI TOMATO

(*Solanum lycopersicum* 'Soldaki')



DESCRIPTION

The ideal sandwich tomato, the Soldaki is a vigorous potato-leaf variety with intensely luscious sweet flavor in a beefsteak like tomato. Originally from Krakow, Poland, the Soldaki has dark pink, slightly flattened fruit of up to 450 grams/15 ounces in size. The Soldaki is a mid to late fruiter that takes approximately 3 months to reach maturity and produces heavy yields of meaty, large tomatoes. They possess that real tomato flavor with good sweet taste



USES

A salad tomato, the Soldaki is perfect for eating fresh as a stand-alone dish/feature piece.



GROWTH

Soldaki requires staking and should be pruned to a few leaders, depending on plant vigor, and have its laterals removed from the major leaf axis. You don't need to prune foliage, it protects the stem and the fruit from burning or overheating. Harsh pruning weakens the plant, delays fruiting and reduces yield. You only need to shape the staking varieties to

one or two leaders and prune laterals. Minimal leaf removal for sunlight penetration is required in outdoor crops.

Companion plant tomato with parsley – the parsley will improve growth and flavor and attract bees and ladybirds and deters some pests. Basil, asparagus, celery, chives, onions and cucumber will improve also tomato growth and flavour and marigold and nasturtium will deter nematodes and insect pests. Do not plant in close proximity to corn or potato. Vine ripened fruit is undoubtedly excellent, but tomatoes can also be ripened successfully by picking fruit when it is just pink in color. While an old wives tale suggests it is best to leave them in a window sill, they will actually ripen to a better flavor away from direct sunlight.



CULTIVATION

Tomatoes do best in hot climates, with extra water in spring while the plant is growing and drier sunny conditions while the fruits are ripening. Soldaki is best grown in full sun. Grow in rich, moist soil climates. Plants may be grown in a green house but usually the flavor is better when grown outside, provided that they ripen properly on the vine before harvesting.

The advantages of green house cultivation are earlier and heavier crops, a longer period of fruit production in autumn/fall and a wider choice of suitable varieties.

Soil preparation is the key to successful tomato practice. Soils that are suitable for tomatoes need to be fertile, well drained and moisture retentive. If your current garden bed is not suitable, blood and bone is an ideal fertilizer for tomatoes and can be used safely at planting time, but you will need a potassium source too. A good general purpose organic fertilizer will also do the job. After your first crop, grow tomatoes in the same soil each year with the old stems and leaves dug into the soil for compost.

Tomatoes can suffer from a few problems, such as Wilt, Virus, molds and Red Spider, to name a few. However if you keep your plant in good health the diseases risk is lessened. For more information on keeping your vegetables healthy see our organic gardening fact sheet on the Herb Herbert website.

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