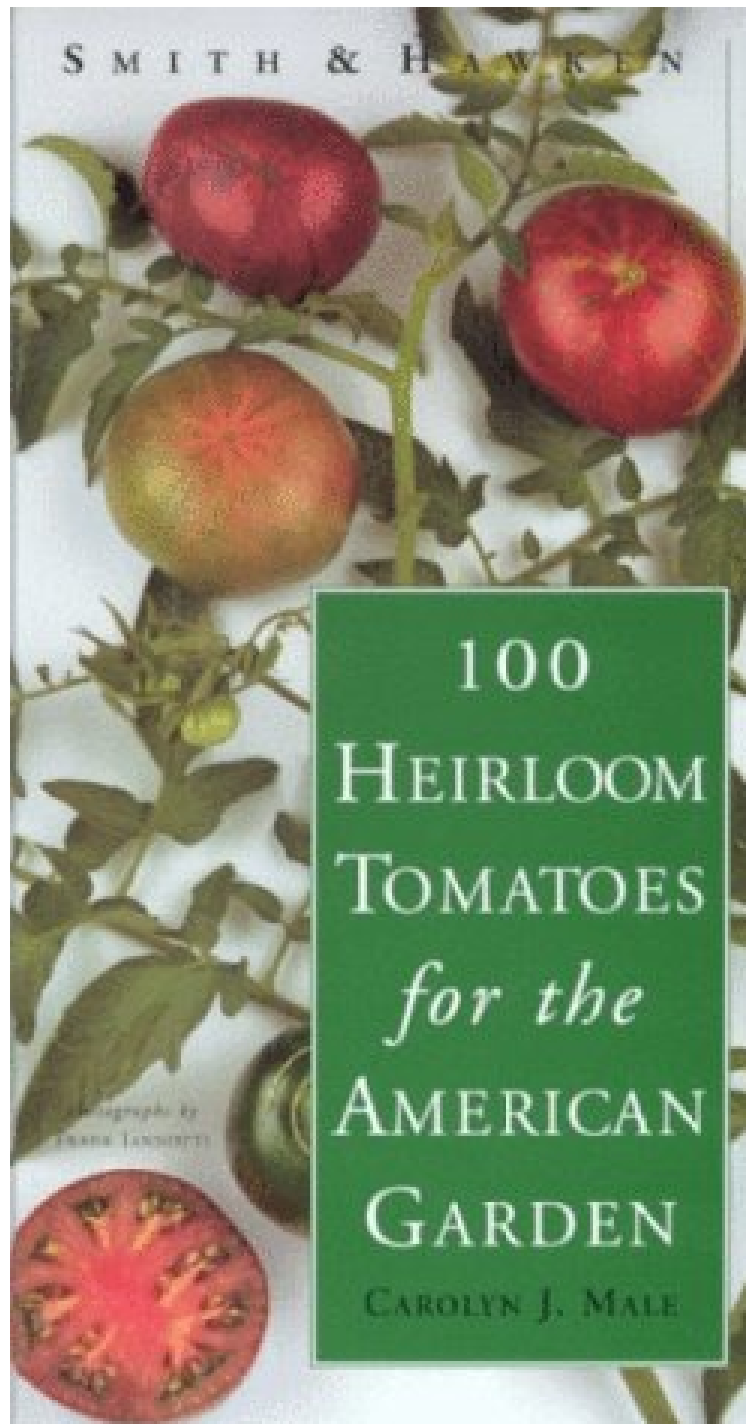


[Download pdf] Smith Hawken: 100 Heirloom Tomatoes for the American Garden

Smith Hawken: 100 Heirloom Tomatoes for the American Garden

Carolyn J. Male

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Carolyn J. Male : Smith Hawken: 100 Heirloom Tomatoes for the American Garden before purchasing it in order to gauge whether or not it would be worth my time, and all praised Smith Hawken: 100 Heirloom Tomatoes for the American Garden:

53 of 56 people found the following review helpful. Big juicy information book for tomato lovers
By Joanna D.I confess to a passionate love of growing tomatoes that goes back to childhood. And I have an equal love for the taste of those sun-warm, acid-sweet juicy fruits that make summer taste like summer. This year, finally moving to a tomato-friendly climate for the first time in two decades, I rushed to plant an heirloom tomato even in a container, before I could cultivate a true garden. Heirloom tomatoes come from seeds saved by tomato enthusiasts who have done us all the huge favor of preserving varieties of tomatoes that taste great, look interesting (all kinds of colors) and far better than the F1 hybrid boring red globes palmed off by the average seed company. While F1 hybrid tomatoes are easy and reliable and very disease-resistant, they often lack that huge tomato taste we all remember from childhood. (These hybrid tomatoes do have their place, however. Some of the modern hybrids will mature in a very short time, thus are the only tomatoes you can grow in hostile climates like Germany and New England.) This book has all the information I need for next year's adventure in tomato culture. It lists 100 heirloom varieties, gives their strengths (resistance to common tomato ailments, pleasing taste, form) and their weaknesses as well. In addition, Dr. Male provides the history of the variety, which is interesting reading. The pictures by photographer Frank Iannotti are not only mouthwateringly lovely, but they accurately show a typical batch of tomatoes from a given cultivar--not all the fruits are perfect, some have typical defects such as stitching, weird shapes and other oddities. This gives you an accurate idea of what to expect. I compared Dr. Male's description of Yellow Brandywine to my experience this year. Right on every point, and her explanation of "Blossom End Rot" (an ailment that produces soft black disgusting spots at the blossom end of the fruit) was excellent. I found out my tomatoes were stressed by our constant brisk winds here in Delaware, not a deficiency of calcium in the soil or water. I know now I must plant a variety that is not prone to this defect, because it is often breezy here. The front section of the book is devoted to tomato culture, and is very complete, showing staking and trellises, saving seeds, transplanting starter plants, and more. I rate this a big green THUMBS UP and will be salivating all winter as I plan my next tomato garden for 2003.

4 of 4 people found the following review helpful. A good Book for Tomato Aficianados
By D. T. Socci-Brown I love this book. The pictures are beautiful, and mouth watering, and the information that goes along with the photos, absolutely helpful. I also found the general information on tomato growing, what makes a tomato an heirloom and the different types of heirloom designations to be highly interesting. The section on seed saving will be of great value if you are going to save your own seed, it is definitely nice to have the information on "how to" right at your finger tips. There is also a section that touches on different diseases and ailments of which tomatoes are susceptible. I wish that there could have been 500 varieties in this book, but that would have been a huge undertaking for Dr. Male....and there are new varieties surfacing all of the time. The best thing about this book is it keeps me pushing to grow as many varieties as I can.

5 of 5 people found the following review helpful. I carry this book with me!
By Susan Siemers I have a small greenhouse and sell organic heirloom tomato plants. This book is my tomato bible! I am growing many of the plants she lists. Some I already knew about, some will be new this year, based on the information in this book. In addition, this book contains the simplest and clearest instructions I have found for saving seeds. Her pictures - well, they are REAL! What a concept! Instead of pictures of these pristine tomatoes that were probably airbrushed, the pictures of her cherry tomatoes show a little crack here and there, and she unabashedly shows scarring and other blemishes. She shows top views, bottom views, and each picture shows a cut tomato so one can see the flesh. For a tomato grower like me, this is great information. Her descriptions are frank, and since I was already growing some of these tomatoes myself, I know they are honest. You ever notice how the descriptions of the tomatoes in the catalogs imply that EVERY tomato is the BEST tomato? Dr. Male tells it like it is! In fact, she describes some of them having some faults, but has listed them for other reasons. (We agree - Amish Paste? Ho-hum. But historically significant and in spite of its faults, a very popular tomato.) If you are a tomato aficionado, then you must add this book to your library! I will have a copy at my booth at the farmers market - and I bet it will be dog-eared by the end of the tomato season! I may have to buy another!

Preserved by families, collected by seed savers, passed around among farmers, heirloom tomatoes are now being sought out by more and more home gardeners as an alternative to the bland sameness of commercial hybrids. And happily, these growers are discovering that heirlooms are not only vastly more flavorful, but are just as hardy and easy to cultivate as the hybrids. Dr. Carolyn J. Male, who has raised more than a thousand heirloom tomatoes, here presents 100 consistently top-performing varieties for North American gardeners. There are red tomatoes, yellow tomatoes, green, orange, purple, and even black tomatoes--like Black from Tula, with green shoulders and a dusky rose-black coloring. There are cherry tomatoes, too--try Martino's Roma, a paste with spectacular yield and built-in tolerance of blossom end rot. For every gardener, no matter how experienced, here's everything you need to know to grow and harvest tomatoes with real taste.

.com This is a book for the true tomato snob who is not content with the ordinary red beefsteak weighing heavily on the vine at the end of summer. Yellow, pink, green, and orange tomatoes are all part of this guide to heirloom varieties, many of which are only available through catalogs or through an organization called the Seed Savers Exchange. Author Carolyn Male favors heirlooms that have been passed down through families, not commercially created hybrids. She does not hesitate to be critical, calling some varieties mealy or bland, while others send her into epiphanies. Although she makes gestures toward guiding the novice, this is a book for either food fanatics or experts who move in the subculture of truly obsessed gardeners catering to gourmet cooks and specialty markets. Throughout the book, enticing photographs of freshly picked heirlooms remind the reader that grocery store tomatoes aren't really tomatoes at all, sitting sadly under fluorescent lights, losing their flavor and color. If only they had been born in a tomato snob's garden; then they would have been treated like royalty. -Emily WhiteFrom the PublisherAlso in the series: 100 English Roses for the American Garden and 100 Orchids for the American Gardener.From the Back Cover Drippy, delicious, mouthwatering taste. That's what heirloom tomatoes are all about. From seeds carefully collected and passed down through generations, heirlooms reinvigorate the garden--and captivate the gardener--with their beguiling flavors, their wild variety of shapes and colors, and their enchanting histories. 100 Heirloom Tomatoes for the American Garden covers every facet of raising these nearly lost treasures, including when to plant seeds and transplant seedlings, ways to prevent foliage diseases, cultivation, propagation, and more. Following the step-by-step how-to is a stunningly photographed and comprehensive field guide to 100 tried-and-true heirloom varieties, from the spicy Green Grape--the only true ripe-when-green cherry tomatoe-- to Omar's Lebanese--a superbly flavored pink beefsteak that can grow as large as four pounds.