

Harvesting Your Tomatoes

In March, tomatoes are beginning to become more abundant. They need to be picked at the right time for the best flavour. As soon as the base of each tomato has started to show a distinct pink flush even though the rest of the skin is bright green, pick it and store it inside the house. They ripen up, and are better flavoured, out of the sun. Hot sun on ripe tomatoes destroys much of their taste. High temperatures, and low ones, make tomatoes flavourless. That's why those people who wrongly prune away the leaves of their plants to expose the fruits to the sun, are usually disappointed with the result. Inside the home at this time of year the temperature is ideal but don't ruin everything by putting your picked tomatoes on the window sill.

Taken from "The Practical Australian Gardener" by Peter Cundall.