

GREEN TOMATOES

HOW TO TELL WHICH ONES WILL RIPEN INDOORS

Learn which tomatoes are mature enough to finish ripening after harvest.

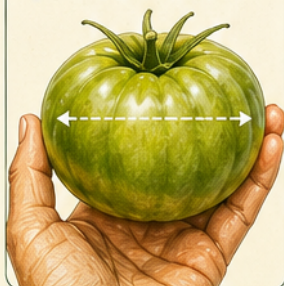


1 FULL SIZE MATTERS

Large, mature tomatoes have already completed most of their development while still on the vine. If frost is approaching, these tomatoes usually have everything they need to finish ripening indoors.

Look for:

- ✓ Normal variety size
- ✓ Well-filled shoulders
- ✓ Smooth, rounded shape



2 SHINY SKIN

A mature green tomato often develops a glossy, almost polished appearance.

Immature fruit usually has a dull or matte finish.

MATURE – GLOSSY



IMMATURE – DULL



3 COLOR BREAK

One of the best signs is the beginning of color break.

Instead of a deep dark green, mature tomatoes become:

- Lighter green
- Slightly yellow
- Green-white

LOOK FOR COLOR BREAK



This means ripening has already begun.

4 GENTLY SQUEEZE

A mature tomato should feel:

- ✓ Firm
- ✓ Slightly springy

Not rock hard.

Avoid squeezing too hard—you only need a gentle press.



5 TOO IMMATURE?

Very small tomatoes that never reached full size usually will not ripen properly indoors.

Instead they often:

- ✗ Stay green
- ✗ Wrinkle
- ✗ Shriveled
- ✗ Never develop good flavor



Better left on the vine if weather allows, or used in recipes that call for green tomatoes.

WHAT REALLY HELPS

1 Harvest before frost.



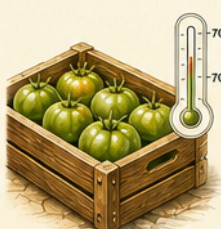
Get them before the cold stops ripening in the garden.

2 Leave stems attached if possible.



The stem helps slow moisture loss and protects the fruit.

3 Store at 60–70°F.



A cool room with good air circulation is ideal.

4 Keep out of direct sunlight.



Sun can cause uneven ripening and soft spots.

5 Check every day and remove ripe fruit.



This keeps the rest ripening and prevents overripe fruit.



GOOD TO KNOW

Don't refrigerate green tomatoes.

Cold temperatures below about 55°F can interfere with the ripening process and reduce flavor.

A cool room works much better than the refrigerator.



KATY'S FARM TIP

Whenever frost is in the forecast, I harvest every tomato that's reached full size—even if it's still green.

Most of them finish ripening beautifully on the kitchen counter, and it lets us enjoy fresh tomatoes long after the growing season ends.

♥ Katy



WHEN TO WORRY



Tomatoes become soft but never color.



Mold develops.



Fruit shrivels quickly.



Tomatoes remain dark green after several weeks.



A mature green tomato is simply waiting for the right time to turn red.

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