

# Holy Tomato!

**DIRECTIONS:** Read each passage and identify how the information is being organized.

A. Cause & Effect

B. Chronological

C. Problem/Solution

D. Compare/Contrast

E. Sequence/Process



1. \_\_\_\_\_ It is easy to start your own tomato plants at home. First get together a few simple supplies like a seed mat and an old fish tank light, potting soil and tomato seeds. You will also need something to use as small pots for your seedlings. Used plastic tubs from sour cream or yogurt work really well. Fill each container about  $\frac{3}{4}$  of the way full. Place two or three seeds into the soil in each cup. Poke them down a little and cover them with soil. Give each pot a little water, and place them on the seedling mat. Plug the seedling mat into the wall. Within a week or two, you should see your seeds beginning to sprout. When you do, move them underneath the fish tank light. Be sure to check on your baby plants every few days and remember to water them. Your plants will be ready to set outside in about six weeks.

2. \_\_\_\_\_ I have two favorite varieties of tomatoes. One is called Yellow Taxi. Yellow Taxi tomatoes are yellow, of course. They are fairly small plants, and also very early, meaning they produce tomatoes weeks before most other tomato plants. The tomatoes are not at all acidic, and make a beautiful, colorful addition to a summer salad. My other favorite variety is Purple Cherokee. Like Yellow Taxi it is an heirloom, but other than that they are nothing alike. Purple Cherokee tomatoes are, of course, purple. They take about a month longer to mature than Yellow Taxi, and the plants can get to be seven feet tall!

3. \_\_\_\_\_ This past summer was great for tomatoes. At the beginning of March we started six varieties under a fish tank light in the basement. They were ready to go outside by the beginning of May, and by the end of June we were already eating yellow tomatoes! The red ones came in after that, and we had more than we could eat by July. That's when we started to make sauce! We canned tomato sauce all of July, August and September. We got an early frost in October, when we picked the last of the still-green tomatoes and ate them fried one night for dinner. Even when the fresh tomatoes were gone, we enjoyed that sauce all through the winter.

4. \_\_\_\_\_ Have you noticed tiny white bugs on the leaves of your tomato plants? Those are called aphids, and they are bad news. The good news, though is that there is an easy and natural way to get rid of aphids: ladybugs! Ladybugs love aphids and will eat more than 50 of them a day. You can order a container of live ladybugs for your garden from a many garden companies. Simply release them into your garden when they arrive, and let them take care of the aphids for you!