**Basic Care**

**BASIC CARE**

- At least 6-8 hours a day
- **WATER**
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when the tomato is mostly red but you may need to harvest earlier if pests are a problem.

**Staking/Caging**

- As your tomato plant grows, loosely secure it to a stake or stick to help the plant grow vertically and support the weight of its fruits.
- Tomatoes are annuals that will not produce again once they stop producing. Remove the tomato plant from the bucket. The soil should be good for planting again the following year, but it would be best to plant tomatoes in a container twice without changing out the soil. Prevent the spread of these pathogens by using containers in the soil to prevent the spread of these pathogens.
- Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).
- If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
- Tomatoes that are partially ripe should be eaten immediately.
- Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

**Harvesting**

- Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.
- To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
- Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
- Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.
- Wash tomatoes thoroughly with water before eating.

**COMMON PROBLEMS**

- **Insect Pests**
  - Prevent continuous ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Water**
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **Staking/Caging**
  - As your tomato plant grows, loosely secure it to a stake or stick to help the plant grow vertically and support the weight of its fruits.
  - Tomatoes are annuals that will not produce again once they stop producing. Remove the tomato plant from the bucket. The soil should be good for planting again the following year, but it would be best to plant tomatoes in a container twice without changing out the soil. Prevent the spread of these pathogens by using containers in the soil to prevent the spread of these pathogens.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Harvesting**
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **COMMON PROBLEMS**
  - **Insect Pests**
  - Prevent continuous ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Water**
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **Staking/Caging**
  - As your tomato plant grows, loosely secure it to a stake or stick to help the plant grow vertically and support the weight of its fruits.
  - Tomatoes are annuals that will not produce again once they stop producing. Remove the tomato plant from the bucket. The soil should be good for planting again the following year, but it would be best to plant tomatoes in a container twice without changing out the soil. Prevent the spread of these pathogens by using containers in the soil to prevent the spread of these pathogens.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Harvesting**
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **COMMON PROBLEMS**
  - **Insect Pests**
  - Prevent continuous ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Water**
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **Staking/Caging**
  - As your tomato plant grows, loosely secure it to a stake or stick to help the plant grow vertically and support the weight of its fruits.
  - Tomatoes are annuals that will not produce again once they stop producing. Remove the tomato plant from the bucket. The soil should be good for planting again the following year, but it would be best to plant tomatoes in a container twice without changing out the soil. Prevent the spread of these pathogens by using containers in the soil to prevent the spread of these pathogens.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Harvesting**
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **COMMON PROBLEMS**
  - **Insect Pests**
  - Prevent continuous ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).

- **Water**
  - To safely remove a tomato from the vine, hold the vine, hold the plant just above the fruit, and use your other hand to gently pull the stem away from the fruit. You can twist the stem a little to encourage it to break.
  - Many gardeners prefer to harvest when the tomato is mostly red, but you may need to harvest earlier if pests are a problem.
  - Tomatoes can ripen off the vine, so you can harvest them when they are a size you like and allow them to ripen indoors.

- **Staking/Caging**
  - As your tomato plant grows, loosely secure it to a stake or stick to help the plant grow vertically and support the weight of its fruits.
  - Tomatoes are annuals that will not produce again once they stop producing. Remove the tomato plant from the bucket. The soil should be good for planting again the following year, but it would be best to plant tomatoes in a container twice without changing out the soil. Prevent the spread of these pathogens by using containers in the soil to prevent the spread of these pathogens.
  - Tomatoes that need to ripen can be stored on the counter; however, they can be eaten immediately. Store them in the fridge to prevent continued ripening (and rotting).
  - If they can't be eaten immediately, store them in the fridge to prevent continued ripening (and rotting).
  - Tomatoes that are partially ripe should be eaten immediately.