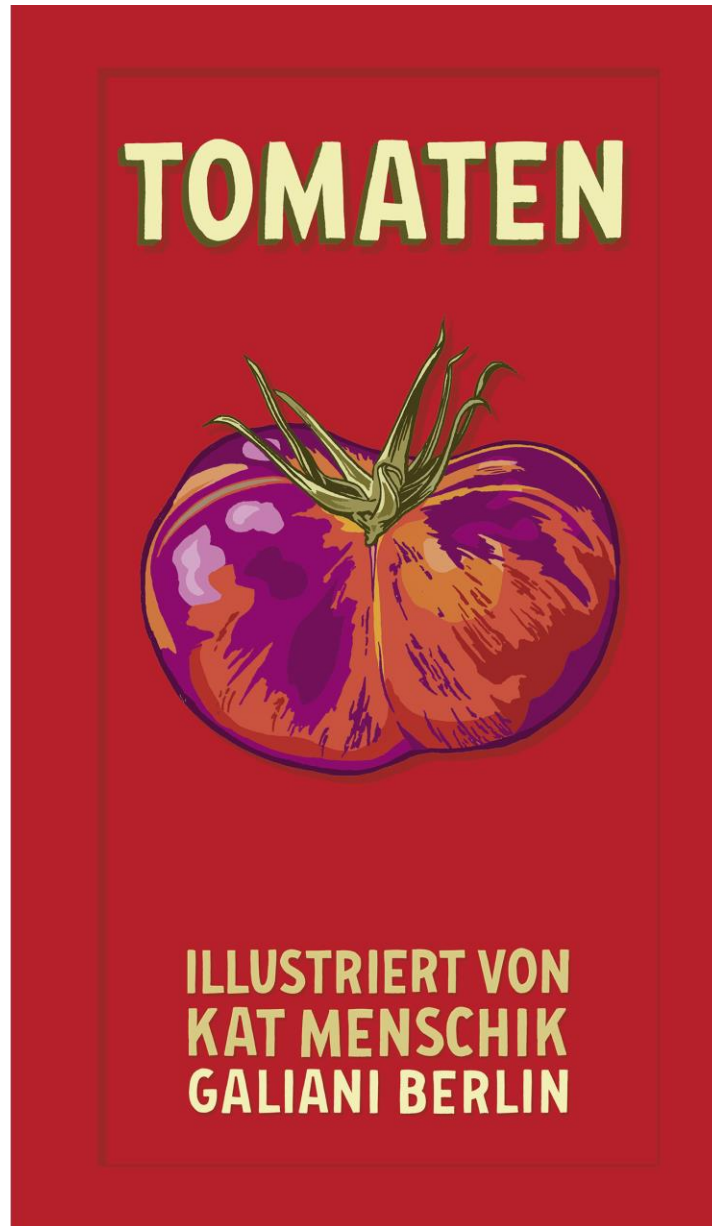


TOMATOES
by Kat Menschik

Sample translation by Sophie Schlondorff



[pp. 1-7, 17, 38]

Non-fiction / Gift book, 80 pages

Publication date: April 2022

Foreign rights with: Verlag Kiepenheuer & Witsch GmbH & Co. KG Contact information:

<https://www.kiwi-verlag.de/verlag/rights>

ABOUT THIS BOOK

Growing tomatoes is an exciting endeavor. All tomato lovers know this.

It begins with sowing. In winter, everyone gets antsy and can hardly wait to finally launch into the new season.

This is how I start: On March 8, International Women's Day, I let myself indulge in the pleasure of sowing my tomatoes. It's a bit on the early side, but I bought a plant lamp that I use to simulate 16 hours of sunlight. Once the seedlings get bigger, I prick them out and transfer them to individual pots.

Then it's time to nurture and care for them, watch and wait for the weather. After the last night frosts, I can finally transfer the plants to garden beds or the greenhouse. They need to be well supplied with fertilizer. Obviously you're familiar with my trick from "Der Goldene Grubber" ("The Golden Cultivator") of always adding some dead fish under the tomato roots. I'm superstitious about this step and never skip it.

Then I have fun, pinching out side-shoots, tying up the growing plants and even pollinating them myself with a small brush (in the greenhouse, at least), fertilizing, mulching – in short, all those wonderful things.

And then I wait. And wait. And wait.

And delight in every little green mini-tomato that takes shape. And wait.

Then, in summer, it's finally time: The tomatoes ripen and take on color and weight, incredible shapes and flavor.

I'm at the end of this wonderful harvest season right now. I really had my heart set on canning jars and jars of tomato sauce for the winter and eating tomato salad every day.

But my own harvest wasn't big enough for this plan. So I bought tomatoes by the pound from organic farmers I'm friends with. I held the most gorgeous specimens in my hands: sun-warmed, heavy, tender beneath their delicate skin, glowing with the craziest colors and shapes, shiny, smooth, matte and even hairy, from mini-tomatoes to pound-sized numbers. I felt bad every time I cut one open ...

But of course I did anyway. And then I hit on the idea of drawing them first, dedicating a portrait to each of them. The project grew. I asked around in my circle of gardening friends. Many told me about their favorite varieties. In the end, there were so many that we've been able to make a book about them now.

A tomato book that celebrates diversity, splendor and beauty. I don't know of any other vegetable that is so varied (there are over 3,000 varieties of tomatoes). And, to tell the truth, I don't know of any vegetable that tastes so much better when it comes from the garden than from the supermarket ...

It's a joy to put together a colorful harvest basket; the tomatoes look like jewels – really, I'm not exaggerating. That's why this book is also a call to grow your own tomatoes, from small varieties on your windowsill, balcony and patio to big beefsteak tomatoes in the garden or greenhouse. It's fun – which is exactly what this book is meant to be too.

Kat Menschik

ADORA

This is a variety of the Marmande, which is shown later in this book. It has this attractive olive/brown color and a very balanced sweet-and-sour flavor.



ADORA

THIS IS A VARIETY OF THE MARMANDE,
WHICH IS SHOWN LATER IN THIS BOOK.
IT HAS THIS ATTRACTIVE OLIVE/BROWN COLOR AND A
VERY BALANCED SWEET-AND-SOUR FLAVOR.

AMBER KEYES

A very pretty bush tomato with almost translucent-looking olive-green to amber fruits. They grow very well outdoors and are great for salads or snacking.



AMBER KEYES

A VERY PRETTY BUSH TOMATO WITH ALMOST
TRANSLUCENT-LOOKING OLIVE-GREEN TO AMBER
FRUITS. THEY GROW VERY WELL OUTDOORS AND
ARE GREAT FOR SALADS OR SNACKING.

PINEAPPLE

The pineapple tomato is a classic beefsteak tomato. Because it's an old variety, it is seed resistant. This means that you can collect the seeds of one fruit and use them to grow tomatoes with the same characteristics the following year.

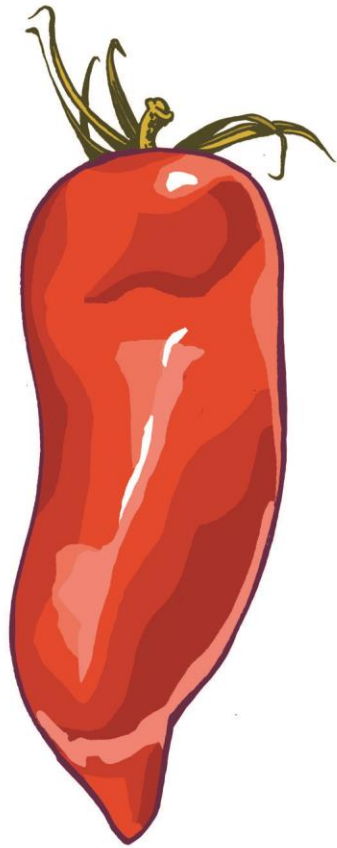


PINEAPPLE

THE PINEAPPLE TOMATO IS A CLASSIC BEEFSTEAK TOMATO. BECAUSE IT'S AN OLD VARIETY, IT IS SEED RESISTANT. THIS MEANS THAT YOU CAN COLLECT THE SEEDS OF ONE FRUIT AND USE THEM TO GROW TOMATOES WITH THE SAME CHARACTERISTICS THE FOLLOWING YEAR.

HORN OF THE ANDES

This is an original tomato variety from Peru, a plum tomato famous around the world for its vigorous growth and aromatic flavor. It's excellent for making bruschetta.



HORN OF THE ANDES

THIS IS AN ORIGINAL TOMATO VARIETY FROM PERU,
A PLUM TOMATO FAMOUS AROUND THE WORLD
FOR ITS VIGOROUS GROWTH AND AROMATIC FLAVOR.
IT'S EXCELLENT FOR MAKING BRUSCHETTA.

ARTISAN BLUSH TIGER

More and more people are growing their own tomatoes, whether in their gardens or on their balconies or windowsills. This Artisan is suitable for growing outdoors, but also in tubs. Growing your own tomatoes is pure joy – and they taste best!



ARTISAN BLUSH TIGER

MORE AND MORE PEOPLE ARE GROWING THEIR OWN TOMATOES,
WHETHER IN THEIR GARDENS OR ON THEIR BALCONIES OR WINDOWSILLS.
THIS ARTISAN IS SUITABLE FOR GROWING OUTDOORS, BUT ALSO IN TUBS.
GROWING YOUR OWN TOMATOES IS PURE JOY - AND THEY TASTE BEST!

ARTISAN SUNRISE BUMBLEBEE

You can see here how different varieties of the same species can look. Yet what all tomatoes share is that they don't like water from above. They prefer having a roof over their heads and, ideally, being watered from below.



ARTISAN SUNRISE BUMBLEBEE

YOU CAN SEE HERE HOW DIFFERENT VARIETIES OF THE SAME SPECIES CAN LOOK. YET WHAT ALL TOMATOES SHARE IS THAT THEY DON'T LIKE WATER FROM ABOVE. THEY PREFER HAVING A ROOF OVER THEIR HEADS AND, IDEALLY, BEING WATERED FROM BELOW.

AUNT RUBY'S GERMAN GREEN

Three villages away, one of my friends grows this variety. She describes it as follows: a green, juicy beefsteak tomato. Slightly acidic, with some curcumin flavor that comes out when its roasted. Very large fruits. Very high yield.



AUNT RUBY'S GERMAN GREEN

THREE VILLAGES AWAY, ONE OF MY FRIENDS GROWS THIS VARIETY.
SHE DESCRIBES IT AS FOLLOWS: A GREEN, JUICY BEEFSTEAK TOMATO.
SLIGHTLY ACIDIC, WITH SOME CURCUMIN FLAVOR THAT COMES
OUT WHEN ITS ROASTED. VERY LARGE FRUITS. VERY HIGH YIELD.

[...]

APRICOT BRANDYWINE

Like all beefsteak tomatoes, the Apricot Brandywine can be boiled down to make a delicious tomato sauce for the winter. Whether seasoned with onion, garlic and basil, or pure: just cook, puree, pour into clean Mason jars and – voilà.



APRICOT BRANDYWINE

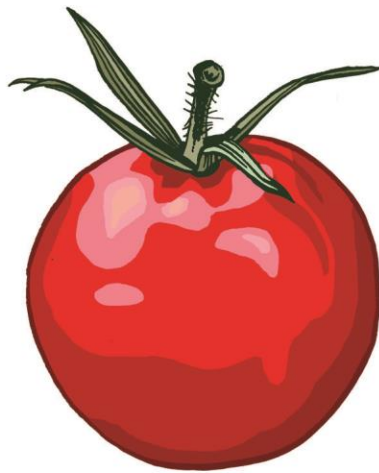
LIKE ALL BEEFSTEAK TOMATOES, THE APRICOT BRANDYWINE CAN BE BOILED DOWN TO MAKE A DELICIOUS TOMATO SAUCE FOR THE WINTER.

WHETHER SEASONED WITH ONION, GARLIC AND BASIL, OR PURE: JUST COOK, PUREE, POUR INTO CLEAN MASON JARS AND – VOILÀ.

[...]

MONEYMAKER

I had to include the Moneymaker in my book because of its funny name. I guess we can assume that this variety is incredibly high yielding, exceedingly delicious, indescribably attractive and virtually priceless?



MONEYMAKER

I HAD TO INCLUDE THE MONEYMAKER IN MY BOOK BECAUSE OF ITS FUNNY NAME. I GUESS WE CAN ASSUME THAT THIS VARIETY IS INCREDIBLY HIGH YIELDING, EXCEEDINGLY DELICIOUS, INDESCRIBABLY ATTRACTIVE AND VIRTUALLY PRICELESS?

[END OF SAMPLE]