

RUTGERS

New Jersey Agricultural
Experiment Station

Rutgers University and the Campbell Soup Company teamed up to develop and release the 'Rutgers' tomato in 1934, that went on to revolutionize the tomato industry over the next 30 years. While still popular with home gardeners, 'Rutgers' is no longer widely grown commercially. In 2010, Rutgers joined with Campbell's once again to re-invent this variety, using derivatives of the same seeds from the early 20th century. The result is a new variety, 'Rutgers 250' - named for the University's 250th anniversary - that is distinct from the original 'Rutgers' in several ways. The fruit is firmer, with enhanced color, and the plants are more productive.

'Rutgers 250' is open-pollinated; the plants are semi-determinate and perform best when staked; 70-80 days to maturity. Fruits are medium-large, smooth and globular.

Start seedlings indoors 5 to 7 weeks before outside planting. Use a sterile growth medium, ensure plants receive abundant light and moisture. Seeds germinate best at 75 - 80°F. After the first true leaves form, maintain temperatures between 70 - 75°F during the day and 65 - 70°F at night. If plants become tall and spindly, increase exposure to light. Place seedlings outside 2-3 days prior to transplanting.

Visit Rutgers <http://breeding.rutgers.edu>.

Rutgers 250 Tomato

Old-fashioned Jersey Tomato flavor



A Jersey Tomato classic re-invented, with
better fruit quality and higher yields than
the original 'Rutgers'

1766-2016
RUTGERS
250



Die: 2B 3.25 x 4.5 (3 1/4 W x 4 1/2 H)