



Q: I have so many green tomatoes. What can I do with them?

A: If you still have a lot of green tomatoes on the vine when the frost threatens, try bringing them inside to ripen. They ripen best at temperatures between 55° and 70°. The cooler the temperature, the longer it will take. The tomatoes won't need light.

Choose firm, mature, green tomatoes free of disease or damage. Set fruits individually on straw or shredded paper so they don't touch and cover them lightly with newspaper. They'll taste better if you don't refrigerate them.

You could also use your green tomatoes for cooking. The Colorado State University Cooperative Extension has some great green-tomato recipes:

<http://www.ext.colostate.edu/PUBS/columncc/cc960926.html> You can also freeze green tomatoes. Select firm, sound green tomatoes. Wash, core, and slice them into 1/4-inch thick slices. Pack the slices into containers with freezer wrap between the slices. Leave 1/2-inch headspace. Seal and freeze.

Got questions? UNH Cooperative Extension's Family, Home & Garden Education Center Info Line offers practical help finding answers for your lawn and garden questions. Call toll free at 1-877-398-4769, M-F, 9:00 a.m.-2:00 p.m., and W 5:00 p.m. to 7:30 p.m., or e-mail us at answers@unh.edu