

(Problem Solving cont'd.)

superintendents confront. This procedure, if done correctly and thoroughly, could turn a tough, complicated decision into a relatively easy one.

**Advantages:** Provides a clear picture of all the options you have and clearly points out the best solution. Once you have a solution you can list all the detailed steps necessary to achieve the solution. Placing everything in writing will help you to determine if the list is complete and in order. This plan will clarify the facts for greens chairmen, board members, golf pros, golfing memberships, etc., when trying to convince them of a program change. It aids the superintendent and assistant superintendent in the scheduling and coordinating of maintenance practices throughout the golf season.

## Ripen Winter Tomatoes at Home

Why do home grown tomatoes taste so much better than those from the local supermarket?

The main reason may be that we rarely pick home grown tomatoes before they are fully red or we pick them and ripen them before use.

Why, then, do we spend a buck a pound for winter tomatoes and complain about them when the solution is so obvious?

According to James A. Fizzell, University of Illinois Horticulturist in Cook County, no one should be disappointed by the pale-pink hard tomatoes appearing in the supermarket now. While winter tomatoes are shipped before they are ripe, they will ripen if given a chance.

Winter tomatoes are picked at the mature green stage when the full-sized fruit has turned from dark to light green.

At this stage the plant has done all it can for the fruit. In fact the tomatoes picked at this stage are higher in vitamin C than they would be if vine ripened.

The mature green tomatoes are only partially ripened before shipment because fully ripened fruit would arrive at market as tomato paste. Most of the tomatoes on the market now are from Mexico and Texas.

Fizzell says ripening can be done at home easily if you buy tomatoes a few days before you need them.

Tomatoes ripen best at between 65° and 70°F. Below 65°, the fruit will usually go soft without ripening so don't put unripe tomatoes in your refrigerator. Humidity of about 90% is ideal.

The easiest way to ripen up tomatoes is to put them in a colander or perforated plastic bag in a warm bright place. Direct sunlight isn't necessary for proper color development. Sort through the tomatoes daily and use or refrigerate those that have ripened.

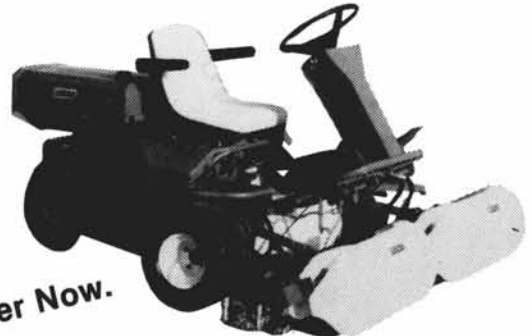
If you keep a few tomatoes on hand to ripen you will always have one of those bright red beauties when you need one. Winter tomatoes are expensive. They are worth the trouble it takes to get the most satisfaction from them.



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