



In 2024, Indiana ranked third in tomato production, and was the second largest producer of processed tomatoes. There are over 10,000 acres of tomatoes planted in Indiana each year.

Tomatoes grown in Indiana are typically bred for commercial production and are different than tomatoes grown in a garden. The tomatoes grown in Indiana are used for two purposes - tomatoes can be sent to fresh markets, such as grocery stores, or farmers markets. Tomatoes also can be processed by canning, juicing, or being used in other food products.

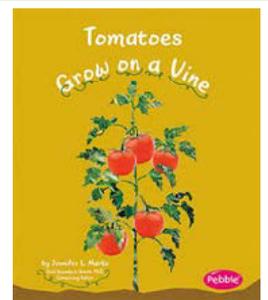
One of the largest tomato processing plants is in Alexandria, IN.

Tomatoes are planted in a greenhouse in March and are harvested between August and October. Tomatoes can be harvested by hand or by a machine. Tomatoes aren't always red - they can be yellow, green, pink, purple, black and even white.

WANT TO LEARN MORE?

Read *Tomatoes Grow on a Vine* to hear how tomatoes grow.

Listen to the book on YouTube:
bit.ly/IAStomatobook



DID YOU KNOW?

There are over 10,000 varieties of tomatoes. Each variety comes in its own unique color, shape and size.



SCAN THE QR CODE TO
WATCH A VIDEO
ABOUT AN INDIANA
TOMATO PRODUCER.
OR VISIT: bit.ly/IAStomato

CROSSWORD PUZZLE



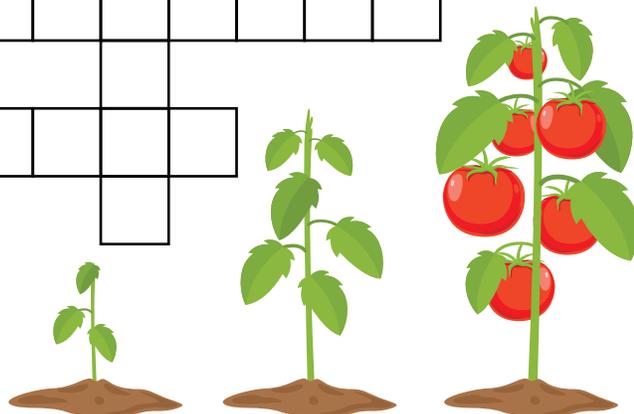
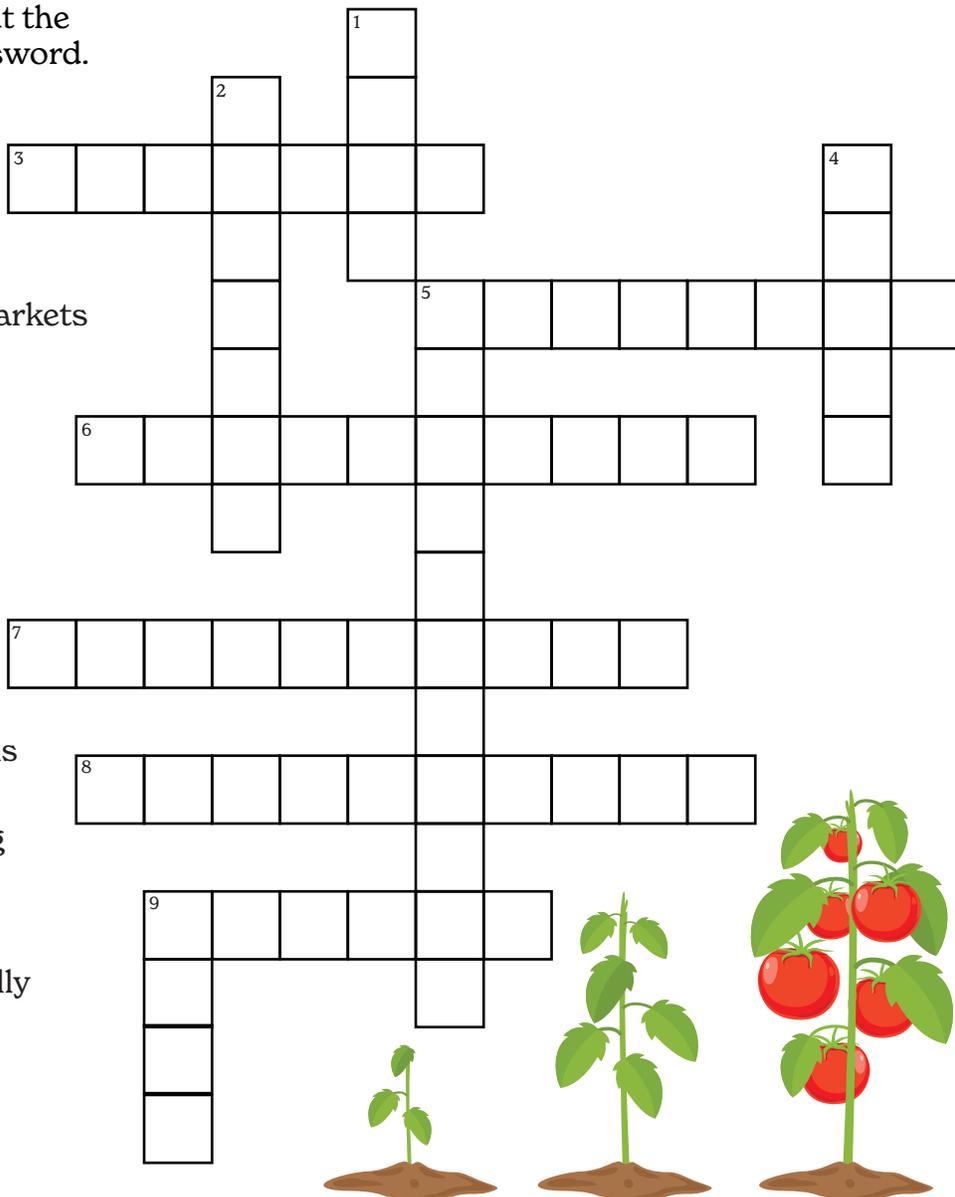
Use the information throughout the activity sheet to fill in the crossword.

DOWN:

1. Tomatoes grow on a _____.
2. Tomatoes are harvested between August and _____.
4. Tomatoes can be shipped to _____ markets or farmers markets.
5. Over _____ acres of tomatoes are planted each year in Indiana.
9. Every tomato is unique with its own shape and _____.

ACROSS:

3. Tomatoes can be processed by canning or _____.
5. One of the main ingredients in salsa is _____.
6. One of the largest tomato processing plants is where in Indiana?
7. Tomatoes start in a _____ in March.
8. Tomatoes grown in Indiana are usually used for?
9. Indiana is ranked _____ in tomato production.



HOMEMADE SALSA

Almost all of the ingredients can be grown in a backyard garden!

INGREDIENTS:

- Fresh tomatoes (Roma recommended)
- Fresh cilantro
- Jalapeno • Red onion
- Green onion • Garlic
- Lime • Chili powder
- Sugar
- Salt and pepper

DIRECTIONS:

1. Wash all fruits and vegetables and chop roughly.
2. Add all of the chopped ingredients, lime juice and spices into a food processor.
3. Blend until the chunks are significantly smaller.
4. Mix with a spoon and scoop into mason jars for storage.

Indiana Activity Sheets are provided by Indiana Farm Bureau Agriculture in the Classroom.

For more information, please contact inaite@infb.org or visit www.infb.org/aitc.



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Agriculture in the Classroom