

Storing fresh and dried tomatoes

Tomatoes are a source of income, vitamins and minerals. Fresh ones easily rot, but they can also be dried and consumed later.

Put a small pot in a large pot with holes. Holes help the water to easily drain. Water the sand before using it and cover the the small pot to prevent sand from falling inside. Put sand between the two pots to secure the smaller pot. Additionally put clean wet cotton fabric in the small pot and wrap fresh tomatoes in it to prevent contact with the pot.

Local fridge

Keep pots out of direct sunshine to prevent tomatoes from drying. You can make heavy pots inside house so that it is not heavy to carry. Carefully water in between pots every morning and evening. So tomatoes do not to easily rot. Local fridge stores tomatoes for 15 days, but always close small pot after picking tomatoes.

Drying tomatoes

Wash fresh tomatoes, cut them in 4 slices for easy drying. Put a table/ rack in a ventilated area to prevent contact from the ground, after spread clean mat on rack and spread cut tomatoes on mat or drier. Cover them with transparent fabric cotton to prevent dust and insects. Dry the tomatoes out of sun to preserve nutrients and colour. Drying takes 4-5 days, well dried tomatoes turn to dark. Afterwards put them in small clean bags. Dried tomatoes can be stored for 1 year.