

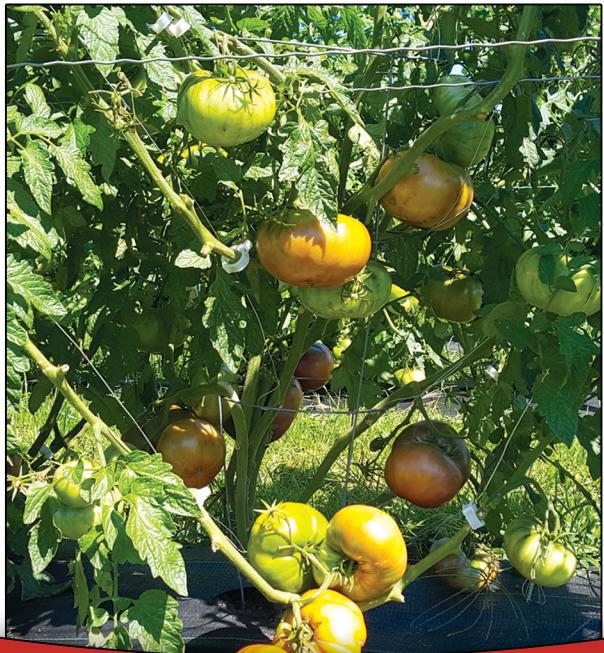


Pushing the bounds on tomato taste, nutrition, and yield

## FIELD DAY SEPTEMBER 10, 2016

### YOU ARE INVITED

[www.TheTomatoProject.net](http://www.TheTomatoProject.net)



Aroma - Flavor - Nutrition

They all come together when you take  
the first bite of a really delicious tomato.



**YOU CAN GROW GREAT TASTING TOMATOES!  
COME TO THE FIELD DAY TO FIND OUT HOW.**

#### About These Tomatoes:

These tomatoes are raised with full-spectrum nutrition. In addition to major and secondary minerals we also emphasize trace minerals and rare earth elements. These are derived from ocean minerals, natural rock powders, soil amendments, kelp meal and more. You can taste the difference!

#### Our Promise:

Eat with confidence! We never use pesticides, fungicides, or herbicides. Instead we focus on full-spectrum nutrition to prevent insect and disease attacks.

#### More Information:

Check out our website at [TheTomatoProject.net](http://TheTomatoProject.net) to see pictures and register for the Field Day. To register by phone call 952-239-2042.

