

# Shelby County Master Gardener

OHIO STATE UNIVERSITY EXTENSION

Happy Valentine's Day



Volume 29, Issue 1—February 2024



## President's comments--By Janet Nelson, Vice President

As our President Dave looks out his Florida window, he is likely seeing green foliage, perennials coming to life and maybe even bulbs about to bloom. Writing this in Ohio and in late January, I look out my window to see brown grass, perennials chopped down, naked trees, bushes and yes...my



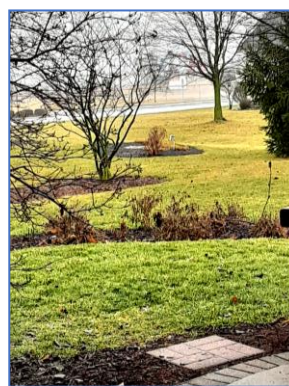
neighbor's burn barrel.

Have you thought about planning your garden based on what you see through your windows? According to Garden Know How, "The garden view from the house is even more important than the view of the garden from the outside, especially when we spend the majority of our time indoors". That inspires me to rethink some of my landscape plans.

My research reveals that the fundamentals of art also relate to landscaping. That includes color, composition, form and perspective. So the window is the frame and the garden is the interior view. That view includes plants of different shapes, colors foliage patterns textures and even hardscape. How will that view change with the seasons? How can I amend my current landscape to give me a pleasant view all four seasons?

The first thing will be to contemplate the view from my favorite windows. This may assume various positions. My kitchen window is the one that I look out the most, so I view it from a standing position. But the window in the living room or in the dining area requires the sitting position. Keep an eye where the sun changes the look throughout the day. What areas need attracting and what requires detraction (or in the case of the burn barrel "hiding")?

Consider the distant and the close-up view. Out in the country, that includes fields and the neighbor's yard. Those in urban areas may be looking onto another building or a street. The choice of design can help hide the annoyance out of your control or cover them up. Think of a drainpipe on the barn or shed covered with clematis. A shrub or tall grasses strategically planted to block the view of the burn barrel. Create a focal point that becomes integrated into the window view. Perhaps a tall, lush plant, ornamental tree, trellis or arbor. Let us not forget the statues, rustic bird houses, bird feeders. Another idea is to keep grasses and dried blooms on until spring. This gives not only visual interest but also shelter for wildlife. All these can add beauty to our garden and to the inside view during all seasons.



With some intentional planning, the view from the window can become a beautiful picture that brings the garden indoors each day of the year. Happy Gardening.



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### Next Meeting: February 21, 2024 at 2 pm & on Zoom

Change of meeting room: Because of a scheduling conflict, we will be meeting in the small room behind our office. Enter through the office. If the parking lot is full, go back between the office and the EMA building and park. There is a back door to the meeting room. Or you may want to consider car-pooling.

### MG Officers & Leadership for 2024

President	Dave Slagle
Vice President	Janet Nelson
Secretary	Russ Stewart
Treasurer	Linda Jennings
Volunteer Coordinator	Doug Benson
Extension ANR Educator	position open

## Coordinator's comments

By Doug Benson

Welcome back to the 31<sup>st</sup> year of the Shelby County Master Gardeners. I hope you have all had a relaxing, refreshing, and enjoyable winter. As is typical for Ohio, our weather has been anything but predictable – frigid one week and spring like the next with almost no snow (yet!). It will be interesting to see how well our plants, especially the newly planted ones, have survived. How will the generally milder than normal conditions affect insect populations and plant diseases? In any case, I'm not putting my snow shovel away yet.

I'd like to take a brief look back at 2023. We completed the training program started in 2022, and we now have nine new MGVs who have jumped right in to participate. Including the 50 hours of volunteer service each of the new members were required to complete, we totaled 2423 hours with an estimated value of \$77051 (based on Independent Sector). We also reported 395 hours of continuing education activities. We donated 3735 pounds of fresh produce to various food banks and soup kitchens – this was by far the greatest amount by a “medium size” group in the state. Our hotline answered at least 80 requests for help and information. We presented five informational programs at the Sidney library and handed out 300 Victory Garden seed packets across Shelby and Auglaize Counties. Several of our members helped out with Mercer County's gardening talks and their 300 Victory Garden kits. Programming for kids included Cloverbuds Camp, Conservation Day Camp, Tawawa Park celebration, Shelby County Fair, Mercer County Fair, Forestry Field Day, and some school programs. Our gardening efforts included planting and maintaining three “Plant by Numbers” beds to attract bees and other pollinators. We also began a major renovation of our Memorial Garden. All in all, we had a productive 2023.

So, where do we go in 2024? Back in late January, I sent an email listing a number of activities that will be on our agenda. Here is a summary of those activities. A committee is working on plans for six library seminars starting in March and may be able to announce the schedule at the February meeting. Some members are also helping plan Mercer County programs again. We will be working with Amanda Hurley from the Soil and Water Conservation office to site a new “Plant by Numbers” bed focused on attracting birds; the plants should arrive in late April. Also in April, we will again have 300 Victory Garden seed kits to distribute in Shelby County (Auglaize and Mercer will have their own kits). We've been invited to participate in Honda's Environmental Day on April 8. This will be up for discussion at the meeting. We will staff the Hotline again, starting in May. We've been asked to present an activity at Conservation Day Camp in June. July and August will probably find us at the county fairs. Throughout the spring and summer, we will continue the Memorial Garden

renovation. Many will help out at the People's Garden at Agape and/or donate produce to various food pantries. And of course, there are many other projects that you may be working on, and probably some that don't even exist at this time.

Other items of note: I will be sitting in on interviews for a new ANR educator next Monday, February 19. With luck one of the three candidates will be acceptable and be offered and accept the position and begin work soon. I do not anticipate having a new training class until at least next fall, as the new educator will need to get established. We will continue to use HOC to record hours, and I urge you to record your activities as they occur or at least on a monthly basis. Let me know if you think some refresher training is needed. I think some “good agricultural practices” training in handling fresh produce is going to be required for many, if not all, volunteers. It will be about an hour long. I need to get some clarification from Columbus.

## ♥Shelby County Master Gardeners are in good shape with 30 active members ♥

Shelby County Master Gardeners are in good shape with 30 active members. On January 30, office manager, Katie Miller, sat down with our treasurer, Linda Jennings, and office associate, Amy Hoying, to audit the books. Everything was in order; and as Linda will report, our finances are sound. We also have excellent leadership with president Dave Slagle, vice president Janet Nelson, secretary Russ Stewart, and treasurer Linda Jennings. Finally, Carol Strayer continues to edit our newsletters. We are fortunate that these members have agreed to lead. Now, it is up to the rest of us to be willing to help them out. Let's have a great year! ♥



# Over Wintering Pepper Plants

By Jim McCracken

I found on the internet that it is possible to over winter pepper plants, so I thought I would give it a try! I planted a banana, jalapeño, red bell, and a mini pepper all from last year vegetable garden.

Steps I followed:

- Choose the hardest pepper plants
- Prune plant down, cut back just above node, 2 foot in height, remove 90-95% of leaves
- Use basic “Y” shape stem if possible
- Clean roots
- Plant in large pot using sterile potting soil (pot should have drain hole)
- Keep in a sunny room that is cooler than room temperature
- Let top layer of soil dry out before watering sparingly
- Don't store plants next to seedlings (pest and disease transfer)
- Don't plant peppers outside too soon. Harden off plants just as you would with seedlings.

I plan on using a tomato cage to support all pepper plants.

Advantages of over wintering:

- Earlier harvest
- Preserve unique varieties
- Cost savings
- May produce higher quality of peppers
- Year round enjoyment
- Reduce risk of disease and pests (plant has lived through a year successfully)
- Personal satisfaction – rewarding experience

Observations so far:

- Banana, red bell, and jalapeño all look healthy - mini pepper not doing as well (weaker and leaves are pale and droop)
- I keep peppers in sunroom that is much cooler (55-60 degrees) than living room with wood burning stove
- The success of this project will be determined in the summer months as plants begin to produce 🍆



Pepper plants after pruning in early October



Pepper plants in early February in sunroom

## Summer 2023 trip to Alaska

By Jill Dickman

My husband and I, along with eight friends and family members, traveled to Alaska on a land and sea excursion this past July (2023). The sights were incredible! And the flowers and vegetable gardens were breathtaking! Here are a few of my favorites!



*(Photo of mountains/lake/pink flowers in forefront):* Alpine Sweet Vetch (*Hedysarum alpinum*), also known as Wild Potato or Eskimo Potato. This perennial herb grows wild all over Alaska. This gorgeous photo was taken near Atlin, Alaska, while we were on an excursion to the Canadian Yukon.

*(Photo with small purple flowers):* Beach Pea (*Lathyrus japonicus*) is a coastal plant found on sandy beaches and dunes amongst the driftwood. Its range extends along British Columbia's entire coastline and north to Alaska. This photo doesn't show how stunning the scenery was with the abundant Beach Pea lining the road on the way to the Yukon.



*(Photo of purple lupine flowers):* Purple lupine (*Nootka lupine* / *Lupinus nootkatensis*) grows wild along the southern coast of Alaska. Photo taken near Girdwood, Alaska.

*(Photo of Vegetable Garden):* This photo was taken on July 18<sup>th</sup> and this vegetable garden is beautiful in Healy, Alaska. It received over 19 hours of daylight in the middle of July! All the vegetable gardens in Alaska were gorgeous. Many hotels and restaurants grew their own vegetables to cook with, or maybe just for the tourists to gawk over! ❤️



## Inspiration, sharing and rewards of gardening—a calling!

By Doris Hibner



Nearly 25 years ago, while living in New York City, I felt that my true mission in life was to offer gardening programs for children and seniors back on the family farm in Ohio. I really didn't know what I needed to know to reach that goal, but one day I read that there was a program at the Denver Botanical Garden on Horticultural Therapy. As I understood how the program worked, I knew that was something I was meant to do. I realized very quickly that I needed to do additional research on the topic, as I couldn't go to Denver to attend that program in person.

Soon after, I found that the New York Botanical Garden had a certificate program in therapeutic horticulture as well. The program covered working with people with developmental disabilities, seniors, folks recovering from heart surgery and other medical conditions and incarcerated folks. In my training, one of the field trips was to Riker's Island (NYC prison with over 16,000 inmates) in the middle of the Long Island Sound, which you could see on take-off and landing from LaGuardia Airport. All in the same day, I was on Riker's and fortunate to be off it as well.

The Lord in his wisdom has his own timeline for each of us. I didn't get back to Ohio until a few years later in 2012. Immediately, began a garden and tried to interest folks in visiting and working with me. It seemed that nothing was happening to get other folks involved but I was able to supply fresh vegetables to some hungry families and sell some too.

In the summer of 2022, I inquired about the mission of the Capabilities organization. I found that they serve developmentally disabled adults who want to serve the community. Thus began the relationship with a group of four and my garden. The very first project was to pull the 2022 crop of garlic. They came regularly on Wednesday morning for a couple of hours doing everything from hanging the garlic to dry, pulling weeds, planting seeds, pulling more seeds, learning about herbs by their aroma, harvesting tomatoes (their favorite), and transplanting house plants. Each week I also had something for them to take home with them.

While that was happening, I became involved with some foster families. Through them, my name was bantered about and the next thing I knew, personnel from the Auglaize County Education Service Center (AES) wanted to speak to me. They have a program for 18-22 year olds who have various developmental disabilities. The program, Turning Point, helps the students decide what they might like to do once they graduate. The first visit included 18 students, with all levels of ability, and five job coaches. They had the high tunnel weeded in just a few hours. After that there were smaller groups for a couple of weeks and then summer break interrupted the schedule. I missed them. However, once school resumed in September, two students came with a job coach until November when the garden shut down. One student had autism and one had downs syndrome. The young man with autism was a super worker and he liked the garden. They also enjoyed picking some cherry tomatoes to take home.

A job coach from the first group from AES suggested that I work with the Auglaize County Juvenile Court Probationary System. These teens have been through the court system and have to work in various Auglaize County venues to pay off their judgments. It cost me nothing. Various populations of this group were with me for a total of 10 days during the summer. This group harvested the garlic during which some divas had temper tantrums. Luckily, I did not have to deal with that. Job Coaches do that and sometimes a youth's probation officer shows up to check things out.

Some in this group were a challenge, while others were good workers. Their court encounters were a result of stealing, sneaking out of home, and continuous arguing with everyone. One even yelled at her probation officer, which was her common behavior with everyone. She was even cursing out her fellow workers. She hated pulling weeds. Note: she didn't come back to the garden. The work was too hard. On the next assignment at another site, where the group was sorting recyclables, she was asked to get off the property. The students have a specified length of time to work off the court cost; if they don't, they then serve time in juvenile detention.

It is a great feeling that something I dreamed of doing for a number of years is beginning to work. It is my hope that my garden is serving as therapeutic therapy – mental, physical and emotional – to the people that I am privileged to welcome to my garden. Studies have shown that working with plants, even weeds, can be healing.

This is only the beginning of the story. It will continue in March when Capabilities and AES come back to help prepare the garden. Each group will work 2 hours one day a week. I am also on the list for ACJD. I have indicated that I could use two days a week. I am hopeful that the experience and training they get in the garden will lead to a more fulfilling life for the young people, whether it is just in personal activities or an actual job in the green industry. The story continues in the garden... ❤️

# The Biltmore House and Estate

By Nancy Russell



This past December my husband Dave and I visited the Biltmore Estate in Asheville, North Carolina during their annual “Candlelight Christmas Evenings” event. This was not my first time to the Biltmore,

but my fifth to enjoy this magnificent house and the grounds surrounding the estate. Adding to our visit there were highlighted references to the Biltmore being used as the setting for the 2023 Hallmark Channel movie, “Christmas at Biltmore.” We saw the hourglass and at least one gown used as costume for one of the actresses (to understand the hourglass you have to see the movie).

I visited the estate for the first time 23 years ago at Christmas and it was then that I made a personal goal to visit the Biltmore in all four seasons. During each season one gets the opportunity to see the transformation of plants from emerging in spring to eventual dormancy in winter. The estate’s plants are featured during special events throughout the year. For example, in spring there is the Festival of Flowers. Waves of daffodils and later tulips are on display in the gardens and the house is fully decorated with these spring bloomers.

We started our visit by entering the Lodge Gate and driving the 3-mile Approach Road to the house. Frederick Laws Olmstead was the landscape architect who designed this stretch of road. He was well-known for such projects as the grounds of New York City’s Central Park, the U.S. Capitol in Washington DC and the 1893 World Columbian Exposition in Chicago. Quite a project because this was all done on worn-out farmland.

The winding road back in the 1880’s was intended to feature ponds, open meadows, groves of pine and hemlock, while incorporating many trees and shrubs , grown as seedlings then transplanted, from North Carolina and Tennessee. Some specimens were grown in the Biltmore’s own nursery, established in 1889, with stock and seeds from the Arnold Arboretum of Harvard University. Olmstead also brought in exotic species such as bamboo which we saw in large groupings along the drive. There seemed to be a surprise around every turn as we wound our way to the house. Olmstead’s approach to the design was to hide the house until the last turn.

And what a view! As Approach Road ended, the view became more formal. The house was set back against a view of the Blue Ridge Mountains and Mount Pisgah in the background. When one turned around in the other direction there was a graduated stairway zigzagging along a limestone wall. At the top of this view was a statue of Diana, goddess of the hunt. The expansive lawn featured a fountain and to the side the Italian Garden with its three pools, gravel walkways and when warmer, manicured lawns. \*\*On one of our visits we got to see the Chihuly Glass Exhibit displayed in the pools.



Olmstead continued his landscape design next to the house by creating a large flat grassy area outside the library called the South Terrace. Here guests could stay close to the house and sit outside to watch the sunset or descend stairs next the terrace known as Library Terrace. This area was shaded with wisteria and trumpet creeper. All were dormant when we visited.



There are other gardens created, not as formal, by Olmstead next to the Italian Garden. These gardens descended a slope that protected the many woody plants from the harsh elements experienced at the higher altitude. There is the four-acre Shrub Garden with its hundreds of species from the Far East, reflective of the era when the Biltmore was constructed (1890’s).



Below the Shrub Garden is the four-acre Walled Garden. Along the wall are espaliered fruit trees and pyracantha. Walking down to the open area spring brings the plantings of daffodils, hyacinths, and tulips. Summertime brings annuals with mums putting on a show in the fall. It was all bare when we visited this past December, but I have seen the entire area planted in roses, dahlias, and mums during trips there.

In this same area is my favorite feature of the grounds, the Conservatory. This glass-roofed building, designed by the Biltmore's architect Richard Morris Hunt, provides flowers and plants for the house, and tender bedding plants for the gardens. It is sheltered in a valley for protection and placed so not to obstruct views from the house. The central room is the "Palm House" which houses ferns, palms, and other foliage plants. There are other "rooms" housing succulents, orchids and seasonal plants like poinsettias and amaryllis. As always, I spend a lot of time at the Conservatory during these visits.

There are other areas of this estate that I have not even touched upon such as the Azalea and Spring Gardens, Deer Park, Bass Pond and Lagoon along with the many trails that take you through the farming portions of the grounds.

I do hope that if you have never been to the Biltmore House and Estate, you will go sometime soon. As a gardener, you will not be disappointed. ❤️



## Gardeners can now grow a genetically modified purple tomato made with snapdragon DNA

(Credit: Boise State Public Radio, February 6, 2024) Submitted by Ann Heeley



As home gardeners in the U.S. page through seed catalogs and pick out their favorite heirlooms, there's a new seed that has never been available to them before: a tomato the color of a concord grape with plum-colored flesh. It looks otherworldly, maybe Photoshopped. But it's not.

This nightshade is purple because its creators at Norfolk Plant Sciences worked for about 20 years to hack color genes from a snapdragon flower into the plant. The genes not only provide pigment, but high levels of anthocyanin, a health-promoting compound.

This dusky fruit, named the Purple Tomato, is the first genetically modified food crop to be directly marketed to home gardeners – the seeds went on sale Saturday. Last year, a handful of small farmers started growing and selling the tomatoes, but until now, genetically modified foods were generally only available to commercial producers in the U.S.

By selling direct to gardeners, Norfolk hopes to get Americans to change their perceptions of GMO foods. A 2020 Pew Research study showed that most Americans see GMOs as worse for their health than a food that has no genetic modification and just 7% see them as healthier than other foods.

"We aim to show with this product and with this company that there's a lot of benefits that can go to consumers through biotechnology, better taste, better nutrition as prime examples," says Nathan Pumplin, CEO of Norfolk Healthy Produce, a subsidiary of Norfolk Plant Sciences.

### A disease-fighting tomato



The leading scientist behind the Purple Tomato is Cathie Martin, a biochemist who trained at the University of Cambridge. About 20 years ago, she set out to create a transgenic tomato, using DNA from another unrelated organism, in this case, a purple snapdragon, which is an edible flower.

Cathie Martin worked for years to develop the Purple Tomato using genes from the edible snapdragon plant to increase anthocyanin, a compound that gives a purplish hue to plants.

The goal was to develop a tomato with high levels of *anthocyanins*, the compounds that give blueberries and blackberries, eggplant and purple cabbage their color and their status as superfoods.

Anthocyanins have been shown to have anti-cancer and anti-inflammatory effects. They're antioxidants, which can help neutralize unstable molecules in the body that can damage healthy cells and are linked with aging and disease.

"It's normal for tomatoes to make these healthy antioxidants. They typically don't make them very much in the fruit, though," Pumplin says, explaining that they normally appear in the stems and leaves. "So what Cathie [Martin] did was put the on switch into tomato."

She started with the basic technique that scientists figured out in the 1980s using bacteria to naturally insert its DNA into host organisms.

### GMO is out, 'bioengineered' is in, as new U.S. food labeling rules take effect

It's a process that can happen naturally. For example, sweet potatoes have the DNA of an agrobacterium and can technically be considered transgenic, a plant that contains genetic material of two different organisms.

Martin isolated the gene in the snapdragon flower that turned on and off the purple color. Next, she took the gene and inserted it into the bacteria. The tomato could then take in the foreign genetic material and express this new gene.

"It really is a great example of understanding how the natural world functions and building on that to meet our needs," Pumplin explains.

The result? Norfolk's purple tomato has, per weight, as much anthocyanin as a blueberry or eggplant, Pumplin says. And Americans eat more tomatoes annually, so it makes the nutritional benefits more accessible.

In research published in *Nature*, Martin found that mice who ate a diet supplemented with purple tomatoes lived 30% longer than those who didn't.

### **A new wave in GMO foods**

The push for nutrient-dense GMOs is a recent trend, says Kathleen Hefferon, a microbiologist at Cornell University. The first wave of GMOs were for staple crops that were easier to grow.

"There was a real push of trying to achieve food security for a lot of populaces in developing countries and usually that involved making these staple crops that grew better, such as rice and corn and wheat and things like this," she explained.

A [transgenic papaya was introduced](#) to combat a virus that was destroying the crops in Hawaii. It's largely credited with saving the industry on the islands. There were also crops to increase nutritional value for populations in developing countries. [Golden rice](#) was developed in the late 1990s to have more beta-carotene to combat Vitamin A deficiencies. Because of practical and regulatory issues, the crop never took off.

The trend now is for biofortified foods, like the Purple Tomato.

"People have interest in their quality of life, for longevity and things like this. I think there has been just a health trend in that regard and it's going to continue," Hefferon says.

Along the same lines, California-based food company Fresh Del Monte [created a pink pineapple in 2020](#). Its rosy flesh comes from a high level of lycopene, an antioxidant that gives peaches, tomatoes and watermelon their rosy hues.

But unlike the Purple Tomato, which the company is making widely available to both farmers and consumers, only Fresh Del Monte can grow it.

### **Traditional breeding vs. GMOs**

Genetic modification in the lab isn't the only way to supercharge foods with nutrients, notes Jim Myers, a professor specializing in vegetable breeding at Oregon State University. He says in fact, traditional breeders were the first to release a tomato to the public with boosted levels of anthocyanins.

More than two decades ago, Myers began using traditional plant breeding to cross genes from wild tomatoes with modern varieties.

The modern domesticated tomato originated from an 80,000 years old species from Ecuador. There are about 10,000 varieties of *Solanum lycopersicum*, which vary from marigold orange to celery green to khaki maroon

Domesticated tomatoes have anthocyanins only in the plant, but Myers says their wild relatives have them in the fruit.

He crossed *Solanum cheesmaniae* from the Galapagos and *Solanum chilense* from South America with a domesticated variety to ultimately create the Indigo collection of tomatoes.

In 2011, they released the 'Indigo Rose,' which has a deep blue skin and a pinkish inside when ripe, and more anthocyanin.

His first version of the tomato wasn't perfect, he says – the taste wasn't great and it took a long time to ripen, but subsequent breeding has improved on it, and gardeners can buy it and grow it themselves.

"I don't know if supercharging is the right word, but we're definitely enhancing their potential to provide benefits to human health," Myers says of the series, which now includes varieties like 'Indigo Cherry Drops', Indigo Pear Drops' 'Indigo Kiwi' and 'Midnight Roma'.

Myers points out that he and the creator of the Purple Tomato began working on these tomatoes at about the same time and there are now more than 50 cultivars of the Indigos being grown and bred throughout the world, including small farms and big companies.

"There's just all this diversity in the Indigo market class that has come about through conventional breeding," he says. "With the GMO tomato, it's taken them all this time and more to get one variety out there."

He also thinks the Purple Tomato could face a battle for acceptance that the Indigos don't, given negative perceptions of GMOs.

"There's going to be this cognitive dissonance for some people in that here is a tomato that has these potential health benefits ... contrasting with the origins, which was through genetic engineering."

### **A new chapter in the GMO debate?**

Some of the earliest GM crops were corn and soybeans modified to tolerate herbicides like glyphosate, known commercially as Roundup. In 2023, the USDA reports 91% of domestic corn acres used herbicide tolerant seeds.

Mark Lynas, author of *Seeds of Science: Why We Got It So Wrong On GMOs* says the abundance of chemical-tolerant plants has harmed the acceptance of this technology.

"It enabled people who were concerned about the technology to really draw the conclusion that this was all about increasing agrochemical use, and the capture of the seeds in the food chain by big multinational corporations," he says.

Lynas says it was a blow to their adoption because the industry could have focused on genetic modifications that would actually use less herbicide.

"GMO technology could have already transformed world agriculture in a vastly more sustainable direction," he says.

The Purple Tomato's creators hope its release to gardeners could change the conversation. Lynas called Norfolk's marketing to consumers a "stroke of genius" that could demystify the technology.

"Stop just doing the GMO stuff with these big corporate, commodity cash crops and do something ordinary people can have in their hands," he says. "You'll see, actually it's just a seed which is going to produce a purple fruit, which is probably healthier for you."

Of course, some people have raised health concerns around eating GMOs, but studies since these foods were introduced three decades ago do not show any harm. The U.S. Food and Drug Administration concludes there is not a health risk to eating GM foods currently on the market.

Lynas says GMOs could be used to improve the environment, and livelihoods of people around the globe.



"If we focus on that, then we can make sure that these biotechnologies actually have outcomes and applications which are better for the planet and better for people overall. And that's the way that science should be used," Lynas says.

Pumplin measures success by whether or not a large number of consumers will embrace the health benefits, color and taste of the new tomato.

"Then it chips away at this negative perception of GMOs and that will enable other products to get out to market that deliver really solid benefits," he says. Benefits that include climate change, sustainability, health and nutrition. ❤️