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Chapter 1 : Tomato - Wikipedia

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Excellent ring Save In commutative algebra , a quasi-excellent ring is a Noetherian commutative ring that behaves well with respect to the operation of completion, and is called an excellent ring if it is also universally catenary. Excellent rings are one answer to the problem of finding a natural class of "well-behaved" rings containing most of the rings that occur in number theory and algebraic geometry. At one time it seemed that the class of Noetherian rings might be an answer to this problem, but Nagata and others found several strange counterexamples showing that in general Noetherian rings need not be well behaved: The class of excellent rings was defined by Alexander Grothendieck as a candidate for such a class of well-behaved rings. Essentially all Noetherian rings that occur naturally in algebraic geometry or number theory are excellent; in fact it is quite hard to construct examples of Noetherian rings that are not excellent. A ring R is called a J-2 ring if for every finitely generated R-algebra S, the singular points of Spec S form a closed subset. A ring R is called quasi-excellent if it is a G-ring and a J-2 ring. A ring is called excellent if it is quasi-excellent and universally catenary. In practice almost all Noetherian rings are universally catenary, so there is little difference between excellent and quasi-excellent rings. A scheme is called excellent or quasi-excellent if it has a cover by open affine subschemes with the same property, which implies that every open affine subscheme has this property. Examples Excellent rings Most naturally occurring commutative rings in number theory or algebraic geometry are excellent. All complete Noetherian local rings, for instance all fields and the ring Z of p-adic integers, are excellent. All Dedekind domains of characteristic 0 are excellent. In particular the ring Z of integers is excellent. Dedekind domains over fields of characteristic greater than 0 need not be excellent. The rings of convergent power series in a finite number of variables over R or C are excellent. Any localization of an excellent ring is excellent. Any finitely generated algebra over an excellent ring is excellent. If k is any field of characteristic p with [k: It is a J-2 ring as all Noetherian local rings of dimension at most 1 are J-2 rings. It is also universally catenary as it is a Dedekind domain. A G-ring that is not a J-2 ring Here is an example of a ring that is a G-ring but not a J-2 ring and so not quasi-excellent. If R is the subring of the polynomial ring k[x,x, This ring is also universally catenary, as its localization at every prime ideal is a quotient of a regular ring. So it is a quasi-excellent catenary local ring that is not excellent. Properties Any quasi-excellent ring is a Nagata ring. Any quasi-excellent reduced local ring is analytically reduced. Any quasi-excellent normal local ring is analytically normal. Grothendieck observed that if it is possible to resolve singularities of all complete integral local Noetherian rings, then it is possible to resolve the singularities of all reduced quasi-excellent rings. Hironaka proved this for all complete integral Noetherian local rings over a field of characteristic 0, which implies his theorem that all singularities of excellent schemes over a field of characteristic 0 can be resolved. Conversely if it is possible to resolve all singularities of the spectra of all integral finite algebras over a Noetherian ring R then the ring R is quasi-excellent.

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Chapter 2 : Tomatoes, falling off - blog.quintoapp.com

Excellent book on tomato culture, notable for the detailed description of ring culture, combining up-to-date scientific knowledge with a really practical approach to the amateur's problems which should be read by all gardeners who wish to obtain their tomatos as early as possible and with maximum yields.

The Nahuatl Aztec language word tomatl gave rise to the Spanish word "tomate", from which the English word tomato originates. Numerous varieties of tomato are widely grown in temperate climates across the world, with greenhouses allowing its production throughout the year and in cooler areas. It is a perennial in its native habitat, and grown as an annual in temperate climates. Tomato is consumed in diverse ways, including raw, as an ingredient in many dishes, sauces, salads , and drinks. While tomatoes are botanically berry -type fruits, they are considered culinary vegetables , being ingredients of savory meals. The native Mexican tomatillo is tomate in Nahuatl: After their conquest of Tenochtitlan , Spaniards exported tomatoes jitomates to the rest of the world with the name tomate, so numerous languages use forms of the word "tomato" tomate to refer to the red tomato instead of the green tomatillo. It first appeared in print in Similarly, the now rare German term Paradeisapfel, which means "apple of paradise", is still heard in the form paradeiser in the Bavarian and Austrian dialects, and was borrowed into modern Hungarian, Slovenian and Serbian. In this capacity, it has even become an American and British slang term: Indeterminate types are "tender" perennials, dying annually in temperate climates they are originally native to tropical highlands , although they can live up to three years in a greenhouse in some cases. Determinate types are annual in all climates. Tomato plants are dicots , and grow as a series of branching stems, with a terminal bud at the tip that does the actual growing. When that tip eventually stops growing, whether because of pruning or flowering, lateral buds take over and grow into other, fully functional, vines. Most tomato plants have compound leaves , and are called regular leaf RL plants, but some cultivars have simple leaves known as potato leaf PL style because of their resemblance to that particular relative. Of RL plants, there are variations, such as rugose leaves, which are deeply grooved, and variegated , angora leaves, which have additional colors where a genetic mutation causes chlorophyll to be excluded from some portions of the leaves. Flowers in domestic cultivars tend to be self-fertilizing. Tomato fruit is classified as a berry. As a true fruit, it develops from the ovary of the plant after fertilization, its flesh comprising the pericarp walls. The fruit contains hollow spaces full of seeds and moisture, called locular cavities. These vary, among cultivated species, according to type. Some smaller varieties have two cavities, globe-shaped varieties typically have three to five, beefsteak tomatoes have a great number of smaller cavities, while paste tomatoes have very few, very small cavities. For propagation, the seeds need to come from a mature fruit, and be dried or fermented before germination. Classification In , Linnaeus placed the tomato in the genus Solanum alongside the potato as Solanum lycopersicum. In , Philip Miller moved it to its own genus, naming it Lycopersicon esculentum. Genetic evidence has now shown that Linnaeus was correct to put the tomato in the genus Solanum, making Solanum lycopersicum the correct name. Two of the major reasons some still consider the genera separate are the leaf structure tomato leaves are markedly different from any other Solanum , and the biochemistry many of the alkaloids common to other Solanum species are conspicuously absent in the tomato. Hybrids of tomato and diploid potato can be created in the lab by somatic fusion , and are partially fertile, [22] providing evidence of the close relationship between these species. Wild species Including Solanum lycopersicum, there are currently 13 species recognized in Solanum section Lycopersicon. Three of these speciesâ€”S. The Lycopersicon section has not been fully sampled within wild species in the South American range, so new species may be added in the future. Solanum section Lycopersicoides and section Juglandifolium are represented by two species each that are considered bridge species genetically intermediate between tomato and non-tuber bearing potato species. This species was significant in moving the domestic tomato from separate genus status into the Solanum group because it directly links the tomato into the potato family. Genetic modification Main article: Genetically modified

tomato Tomatoes that have been modified using genetic engineering have been developed, and although none are commercially available now, they have been in the past. The first commercially available genetically modified food was a variety of tomato named the Flavr Savr , which was engineered to have a longer shelf life. Other projects aim to enrich tomatoes with substances that may offer health benefits or provide better nutrition. Research on tomatoes An international consortium of researchers from 10 countries, among them researchers from the Boyce Thompson Institute for Plant Research , began sequencing the tomato genome in , and is creating a database of genomic sequences and information on the tomato and related plants. The complete genome for the cultivar Heinz was published on 31 May in Nature. These seed stocks are available for legitimate breeding and research efforts. While individual breeding efforts can produce useful results, the bulk of tomato breeding work is at universities and major agriculture-related corporations. These efforts have resulted in significant regionally adapted breeding lines and hybrids, such as the Mountain series from North Carolina. Fruit versus vegetable Botanically , a tomato is a fruit , a berry , consisting of the ovary , together with its seeds, of a flowering plant. However, the tomato has a much lower sugar content than other edible fruits, and is therefore not as sweet. Typically served as part of a salad or main course of a meal, rather than at dessert , it is considered a " culinary vegetable ". One exception is that tomatoes are treated as a fruit in home canning practices: Tomatoes are not the only food source with this ambiguity: This has led to legal dispute in the United States. Supreme Court settled this controversy on 10 May , by declaring that the tomato is a vegetable, based on the popular definition that classifies vegetables by use, that they are generally served with dinner and not dessert Nix v. The holding of this case applies only to the interpretation of the Tariff Act of 3 March , and the court did not purport to reclassify the tomato for botanical or other purposes. History Solanum lycopersicum var. Sheet from the oldest tomato collection of Europe, The tomato is native to western South America and Central America. A member of the deadly nightshade family, tomatoes were erroneously thought to be poisonous by Europeans who were suspicious of their bright, shiny fruit. The leaves are in fact poisonous, although the fruit is not. Mesoamerica Aztecs and other peoples in Mesoamerica used the fruit in their cooking. The exact date of domestication is unknown: The earliest discussion of the tomato in European literature appeared in a herbal written in by Pietro Andrea Mattioli , an Italian physician and botanist, who suggested that a new type of eggplant had been brought to Italy that was blood red or golden color when mature and could be divided into segments and eaten like an eggplantâ€”that is, cooked and seasoned with salt, black pepper, and oil. They also took it to the Philippines , from where it spread to southeast Asia and then the entire Asian continent. The Spanish also brought the tomato to Europe. It grew easily in Mediterranean climates , and cultivation began in the s. It was probably eaten shortly after it was introduced, and was certainly being used as food by the early 17th century in Spain. For example, the Florentine aristocrat Giovanvettorio Soderini wrote how they "were to be sought only for their beauty" and were grown only in gardens or flower beds. However, even in areas where the climate supported growing tomatoes, their proximity of growing to the ground suggested low status. They were not adopted as a staple of the peasant population because they were not as filling as other fruits already available. Additionally, both toxic and inedible varieties discouraged many people from attempting to consume or prepare them. The earliest discovered cookbook with tomato recipes was published in Naples in , though the author had apparently obtained these recipes from Spanish sources. These varieties are usually known for their place of origin as much as by a variety name. For example, Pomodorino del Piennolo del Vesuvio is the "hanging tomato of Vesuvius". Five different varieties have traditionally been used to make these "hanging" tomatoes. These tomatoes are characterized by relatively intense flavor compared to varieties typically grown elsewhere. Gerard knew the tomato was eaten in Spain and Italy. In , it is described as only eaten in the region "within the last forty years". The early name used for tomato in Iran was Armani badenjan Armenian eggplant. Currently, the name used for tomato in Iran is gojeh farangi [foreign plum]. North America Different small tomatoes The earliest reference to tomatoes being grown in British North America is from , when herbalist William Salmon reported seeing them in what is today South Carolina. By the midth century, they were cultivated on some

Carolina plantations, and probably in other parts of the Southeast as well. Possibly, some people continued to think tomatoes were poisonous at this time; and in general, they were grown more as ornamental plants than as food. Thomas Jefferson , who ate tomatoes in Paris, sent some seeds back to America. Livingston was the first person who succeeded in upgrading the wild tomato, developing different breeds and stabilizing the plants. In the yearbook of the Federal Department of Agriculture, it was declared that "half of the major varieties were a result of the abilities of the Livingstons to evaluate and perpetuate superior material in the tomato". In , he introduced the Acme, which was said to be involved in the parentage of most of the tomatoes introduced by him and his competitors for the next twenty-five years. Livingston had begun his attempts to develop the tomato as a commercial crop, his aim had been to grow tomatoes smooth in contour, uniform in size and having better flavor. One year, after many attempts, he passed through his fields, picking out particular tomato plants having distinct characteristics and heavy foliage. He saved the seeds carefully. The following spring he set two rows across his family garden located just below the hill and milk house. To his happy surprise, each plant bore perfect tomatoes like the parent vine. After five years, the fruit became fleshier and larger. In , Alexander introduced the Paragon and tomato culture soon became a great enterprise in the county. Today, the crop is grown in every state in the Union. He eventually developed over seventeen different varieties of the tomato plant. In California, tomatoes are grown under irrigation for both the fresh fruit market and for canning and processing. Rick Tomato Genetics Resource Center at UC Davis is a gene bank of wild relatives, monogenic mutants and miscellaneous genetic stocks of tomato. Rick , a pioneer in tomato genetics research. This technique encourages the plant to send roots deep to find existing moisture in soil that retains moisture, such as clayey soil. Modern commercial varieties Tomatoes that have not ripened uniformly The poor taste and lack of sugar in modern garden and commercial tomato varieties resulted from breeding tomatoes to ripen uniformly red. This change occurred after discovery of a mutant "u" phenotype in the mid 20th century that ripened "u"niformly. This was widely cross-bred to produce red fruit without the typical green ring around the stem on uncross-bred varieties. Prior to general introduction of this trait, most tomatoes produced more sugar during ripening, and were sweeter and more flavorful.

Chapter 3 : Tomato Press Home and Garden - blog.quintoapp.com Australia

*Tomatoes for Everyone - With Particular Reference to Ring Culture [Frank W. Allerton] on blog.quintoapp.com *FREE* shipping on qualifying offers. This vintage book is a detailed guide to producing tomatoes, with a special focus on the employment of ring culture.*

The scientific species epithet lycopersicum is interpreted literally from Latin in the book, Species Plantarum , as "wolfpeach", where wolf is from lyco and peach is from persicum. According to Encyclopedia Britannica, tomatoes are a fruit labeled in grocery stores as a vegetable due to the taste and nutritional purposes. However, the tomato is considered a " culinary vegetable " because it has a much lower sugar content than culinary fruits ; it is typically served as part of a salad or main course of a meal, rather than as a dessert. Tomatoes are not the only food source with this ambiguity; bell peppers , cucumbers , green beans , eggplants , avocados , and squashes of all kinds such as zucchini and pumpkins are all botanically fruit, yet cooked as vegetables. This has led to legal dispute in the United States. Supreme Court settled this controversy on May 10, , by declaring that the tomato is a vegetable, based on the popular definition that classifies vegetables by useâ€”they are generally served with dinner and not dessert Nix v. The holding of this case applies only to the interpretation of the Tariff of , and the court did not purport to reclassify the tomato for botanical or other purposes. Indeterminate types are "tender" perennials, dying annually in temperate climates they are originally native to tropical highlands , although they can live up to three years in a greenhouse in some cases. Determinate types are annual in all climates. When that tip eventually stops growing, whether because of pruning or flowering, lateral buds take over and grow into other, fully functional, vines. Of RL plants, there are variations, such as rugose leaves, which are deeply grooved, and variegated , angora leaves, which have additional colors where a genetic mutation causes chlorophyll to be excluded from some portions of the leaves. Flowers in domestic cultivars can be self-fertilizing. As a true fruit, it develops from the ovary of the plant after fertilization, its flesh comprising the pericarp walls. The fruit contains hollow spaces full of seeds and moisture, called locular cavities. These vary, among cultivated species, according to type. Some smaller varieties have two cavities, globe-shaped varieties typically have three to five, beefsteak tomatoes have a great number of smaller cavities, while paste tomatoes have very few, very small cavities. In , Philip Miller moved it to its own genus, naming it Lycopersicon esculentum. Although the name Lycopersicum lycopersicum was suggested by Karsten , this is not used because it violates the International Code of Nomenclature [12] barring the use of tautonyms in botanical nomenclature. Genetic evidence has now shown that Linnaeus was correct to put the tomato in the genus Solanum, making Solanum lycopersicum the correct name. Two of the major reasons for considering the genera separate are the leaf structure tomato leaves are markedly different from any other Solanum , and the biochemistry many of the alkaloids common to other Solanum species are conspicuously absent in the tomato. On the other hand, hybrids of tomato and diploid potato can be created in the lab by somatic fusion , and are partially fertile, [14] providing evidence of the close relationship between these species. Genetic modification Main article: Genetically modified tomato Tomatoes that have been modified using genetic engineering have been developed, and although none are commercially available now, they have been in the past. The first commercially available genetically modified food was a variety of tomato named the Flavr Savr , which was engineered to have a longer shelf life. Other projects aim to enrich tomatoes with substances that may offer health benefits or provide better nutrition. Research on tomatoes An international consortium of researchers from 10 countries, among them researchers from the Boyce Thompson Institute for Plant Research , began sequencing the tomato genome in , and is creating a database of genomic sequences and information on the tomato and related plants. The complete genome for the cultivar Heinz was published on 31 May in Nature. Please help improve this section by adding citations to reliable sources. Unsourced material may be challenged and removed. These seed stocks are available for legitimate breeding and research efforts. While individual breeding efforts can produce useful results, the bulk of tomato breeding work is at universities and

major agriculture-related corporations. These efforts have resulted in significant regionally adapted breeding lines and hybrids, such as the Mountain series from North Carolina. Corporations including Heinz , Monsanto , BHNSeed, and Bejoseed have breeding programs that attempt to improve production, size, shape, color, flavor, disease tolerance, pest tolerance, nutritional value, and numerous other traits. Sheet from the oldest tomato collection of Europe, â€" The tomato is native to western South America. The French and northern Europeans erroneously thought them to be poisonous because they are a member of the deadly nightshade family. However, the ripe fruit contains no tomatine. The exact date of domestication is unknown; by BC, it was already being cultivated in southern Mexico and probably other areas. The earliest discussion of the tomato in European literature appeared in a herbal written in by Pietro Andrea Mattioli , an Italian physician and botanist, who suggested that a new type of eggplant had been brought to Italy that was blood red or golden color when mature and could be divided into segments and eaten like an eggplantâ€"that is, cooked and seasoned with salt, black pepper, and oil. They also took it to the Philippines , from where it spread to southeast Asia and then the entire Asian continent. The Spanish also brought the tomato to Europe. It grew easily in Mediterranean climates , and cultivation began in the s. It was probably eaten shortly after it was introduced, and was certainly being used as food by the early 17th century in Spain. For example, the Florentine aristocrat Giovanvettorio Soderini wrote how they "were to be sought only for their beauty", and were grown only in gardens or flower beds. However, even in areas where the climate supported growing tomatoes, their habit of growing to the ground suggested low status. They were not adopted as a staple of the peasant population because they were not as filling as other fruits already available. Additionally, both toxic and inedible varieties discouraged many people from attempting to consume or prepare any other varieties. The earliest discovered cookbook with tomato recipes was published in Naples in , though the author had apparently obtained these recipes from Spanish sources. These varieties are usually known for their place of origin as much as by a variety name. Five different varieties have traditionally been used to make these "hanging" tomatoes. These tomatoes are characterized by a relatively intense flavor compared to varieties typically grown elsewhere. Gerard knew the tomato was eaten in Spain and Italy. In , it is described as only eaten in the region "within the last forty years". North America A variety of small tomatoes The earliest reference to tomatoes being grown in British North America is from , when herbalist William Salmon reported seeing them in what is today South Carolina. By the midth century, they were cultivated on some Carolina plantations, and probably in other parts of the Southeast as well. Possibly, some people continued to think tomatoes were poisonous at this time; and in general, they were grown more as ornamental plants than as food. Thomas Jefferson , who ate tomatoes in Paris, sent some seeds back to America. Livingston receives much credit for developing numerous varieties of tomato for both home and commercial gardeners. In , he introduced the Acme, which was said to be involved in the parentage of most of the tomatoes introduced by him and his competitors for the next twenty-five years. In , Livingston introduced the Paragon, and tomato culture soon became a great enterprise in the county. 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Prior to general introduction of this trait, most tomatoes produced more sugar during ripening, and were sweeter and more flavorful. The potent chloroplasts in the dark-green shoulders of the U phenotype are beneficial here, but have the disadvantage of leaving green shoulders near the stems of the ripe fruit, and even cracked yellow shoulders, apparently because of oxidative

stress due to overload of the photosynthetic chain in direct sunlight at high temperatures. Hence genetic design of a commercial variety that combines the advantages of types u and U requires fine tuning, but may be feasible.

Chapter 4 : Frank W. Allerton Books - List of books by Frank W. Allerton

Ring culture is a method of cultivating tomato plants. Tomato plants are grown in a bottomless pot, a "ring", and the pot is partially submerged in a tray of water. It is perhaps best described as Two Zone Culture.

Chapter 5 : Tomatoes for Everyone: With Particular Reference to Ring Culture - Frank Allerton - Google Bo

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Chapter 6 : blog.quintoapp.com - Tomatoes, falling off

Ring culture is a method of cultivating tomato plants. Tomato plants are grown in a bottomless pot, a "ring", and the pot is partially submerged in a tray of blog.quintoapp.com is perhaps best described as Two Zone blog.quintoapp.com gardener aims to have one layer or zone of roots in a container(bottomless pot) and a second layer or zone of roots in some permeable material like gravel, sand or coarse ashes.

Chapter 7 : blog.quintoapp.com: Sitemap

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Chapter 8 : Excellent ring | Revolvy

Tomato ring culture. Greenhouse crops, especially tomatoes, are liable to many soil-borne pests and diseases. Ring culture, where bottomless pots rest on a bed of porous aggregate (such as gravel), prevents root diseases and also allows roots access to a large volume of consistently moist material.

Chapter 9 : What the Book? (Browse books) [The New and Used Bookstore Seoul (Itaewon), South Korea]

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