Q. Dear Twig: Why do some tomatoes splat more when I throw them at my brother?

A. Everything else being equal — the ripeness of the tomato, how hard you throw it, what you throw it at — the type of tomato is the main thing: **fresh market vs. processing.**

“Your average ripe fresh-market tomato splats better than your average ripe processing type,” says David Francis, a tomato breeder and geneticist at the Ohio Agricultural Research and Development Center who seems to have something in his hand there, behind his back.

“Processing tomatoes don’t splat well because they’re high in **dry matter** and **soluble** [“soll-you-bull”] **solids,”** he explains while offering me some sort of visual aid that flies past my head very quickly. “What you need for a good splat is **water content.**”

Processing tomatoes need to be dryish. They go to make ketchup, salsa and tomato sauce. You don’t want that stuff runny.

Fresh-market types, though, are better when juicy. They go into salads, for instance.

“Here!” Professor Francis says as he sends another visual aid (he’s very helpful) in my direction. “See for yourself!”

Splatee,