

TOMATOES



Henderson's Pink Ponderosa Tomato

87 days. Huge size, some over 2 lbs., a meaty pink-red beefsteak introduced by Peter Henderson & Co. in 1891, and the most famous of their varieties. Their 1903 catalog said "Quality Beyond Praise, Rich and meaty-sliced. Thick and delicious canned." Still popular with gardeners.



Costoluto Genovese Tomato

The fluted, old Italian favorite that has been around since the early 19th century. Fruit are rather flattened and quite attractive with their deep ribbing. This variety is a standard in Italy for both fresh eating and preserving; known for its intensely flavorful, deep red flesh. This variety has also become very popular with chefs in this country.



Indigo Apple Tomato

75 days. Immature fruits show deep purple, almost black coloration, which is caused by high anthocyanin (an anti-oxidant). The 2- to 4-ounce, cherry-type fruit turn red when ripe, have a good, complex yet sweet tomato flavor. A descendant of the famed OSU Blue Fruit tomato. The pendant clusters of immature black fruit present a striking appearance in the garden! Resists sun-scald and cracking, lasting long into cool autumn weather when others have quit. Shows disease tolerance and great shelf-life. A classic is born!



True Black Brandywine

80-90 days. Potato leaf. This fine variety was sent to us by our friend, famed seed collector and food writer, William Woys Weaver, of Pennsylvania. It was passed down to him from his Quaker grandfather's collection dating back to the 1920s.



Barry's Crazy Cherry Tomato

75 days. Pale yellow cherries are delicious, and grow on some of the largest clusters known! Sweet fruits are oval, each with a tiny "beak" at the blossom end. Flavor is good, the fruits keep well, and the sight of the 40- to 60-fruit trusses on the large plants is positively mind-boggling



Chadwick Red Cherry 80 days. Delicious, sweet flavor makes this 1-ounce cherry popular with home gardeners. Large vines set huge yields and are disease resistant. Developed by the late horticultural expert Alan Chadwick.



Amish Paste (Roma) 80 days. Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin.



Jersey Devil 90 days. Pendant, pointed, pepper-like fruits are slow to set on but yield very heavily. 5-6- inch, ruby-red, paste-type fruits are very meaty and have but few seeds. Incredible flavor. This variety was another pillar of the New Jersey tomato industry, and is an ancestor to "Jersey Giant."



Blue Berries 75 days. Here's a small cherry variety from Brad Gates, Wild Boar Farms. Very dark purple color, which means it's super-rich in anthocyanins. Unripe, the fruits are a glowing amethyst purple. At maturity they turn deep red where the fruit was shaded; the areas that received intense sunshine are a purple so deep it's almost black! The flavor is intensely fruity and sugar-sweet! Plants are very productive, yielding all season in elongated clusters that look so beautiful. via Seed Savers in 1995.



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Ivory Pear 75 days. Medium to small white pear. Very prolific. Pretty much crack resistant and they last longer than any other cherry/pear type tomato.



Yellow Pear Tomato

78 days. Very sweet, 1 1/2" yellow, pear-shaped fruit have a mild flavor, and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. One of the first tomatoes I grew as a child.



Sungold Select II

This is a selection from the regular Sungold tomato, sent to us by Reinhard Kraft of Germany. This is one of the tastiest orange cherry tomatoes out there! This little cherry was the favorite of many of our staff last summer; we love the sweet tangy taste! This variety is not completely stable and a few plants still produced red fruit.



White Currant A favorite variety in our own garden! The fruits are tiny, barely an inch across, and creamy white, with skins having a pale yellow tint. One of the sweetest tomatoes we have ever grown, with superb flavor. The fruits grow in clusters, and the yield is huge! We have more than we can pick, right up to frost. Large vining plants. A perfect cherry for home and market gardeners. A wild type.



Riesentraube Tomato 75-85 days. This old German heirloom was offered in Philadelphia by the mid-1800s. The sweet, red 1-oz fruit grow in large clusters; the name means "Giant Bunch of Grapes" in German. This is likely the most popular small tomato with seed collectors, as many favor the rich, full tomato flavor that is missing in today's cherry types. Large plants produce massive yields.



Black Cherry Tomato 75 days. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.



Bonny Best Tomato The famous old canning tomato that was selected out of Chalk's Early Jewel by one George W. Middleton and introduced in 1908 by Walter P. Stokes seed house. It became one of the most respected canning varieties in America in the first half of the twentieth century. Medium-sized fruits are round, red, meaty and loaded with flavor. A good producer that makes a fine slicer too. Becoming hard to find due to modern, flavorless hybrids.



Napa Chardonnay Blush Tomato

65-70 days. Yellow mutation from Napa Rosé Blush, Brad says this one has "a super-amazing flavor," with many who tasted it for the first time proclaiming it the very best cherry type they had ever tasted. Also, this variety is very easy to grow, and does especially well in containers.



Golden King of Siberia Tomato

85-95 days. This tomato is one of the real favorites here. Big, lemon-yellow fruit are a delightful heart shape. The flesh is smooth, creamy and has a nicely balanced sweet taste. I always find myself "snacking" on these one-pound beauties. Plants are very productive and seem to have some disease resistance. Thanks to Russia for this really great yellow type.



Beefsteak Tomato

80-96 days. Cook's Garden Favorite. Large, ribbed fruits, 1-2 lbs. each, are produced on indeterminate vines. Solid, meaty and juicy tomatoes, an excellent slicer.



Black Vernissage Tomato

Here is a lovely “black” tomato that is loaded with flavor as well as production. This 2 oz. tomato, along with its other Vernissage cousins, is sure to make a big splash in the garden as well as the kitchen. These are perfect for rich tasting sauces.



Blush Tomato

60-70 days. Stunning “Blushed” in red and gold combine with a translucent quality to give these elongated cherries serious visual appeal! The fruits, similar in size and shape to large olives, score high in taste tests. Blush was selected by eight-year-old Alex Hempel from two of his favorite tomatoes, and is an ancestor of the Bumble Bee series! Outstanding!

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Carbon Tomato

90 days. Winner of the 2005 “Heirloom Garden Show” best-tasting tomato award. These have won taste awards coast to coast in the last few years, so we were proud to locate a small supply of seed. The fruit is smooth, large, and beautiful, being one of the darkest and prettiest of the purple types we have seen. It seems to have an extra dose of the complex flavor that makes dark tomatoes famous.



Pink Bumble Bee

60-70 days. A stunning cherry tomato, of recent breeding from Artisan Seeds. The fruit has a bright, sweet flavor, and the color is vibrant fire-engine-red with golden orange striping. Vigorous vines yield crack resistant fruit over a very long season. Tolerates cool nighttime temps and hot days. Salad will never be the same!



Sub-Arctic Plenty

50 days. Determinate. One of the very earliest tomatoes, the compact plants produce lots of 2-oz red fruit. One of the best for cool conditions and will set fruit in lower temperatures than most. It has even been grown in the Southern Yukon. Developed by Dr. Harris, Beaverlodge Research Station, Alberta, Canada.



HUNGARIAN HEART

80 days. Brilliant reddish-pink oxheart type fruit is large—frequently exceeding one pound! The fruit of this heirloom is firm and meaty like all oxheart types—great for paste, canning or fresh use. The crack-resistant fruit contains very few seeds & and shows very little tendency to develop cores—just rich tasting, solid flesh across each hefty slice! Heavy production all season long. Originated outside of Budapest, Hungary, around 1900.



Snowball

80 days. Parchment-white tomatoes are extra smooth and beautiful. Renowned for their sweet, citrus taste that is richer and more complex than many white types. This variety is perfect for making a delicious white sauce or for eating fresh out of hand. In 1927 Isbell's Seed Co., of Jackson, Michigan, said that this was the best white variety that they had ever grown. Some sources say it may have been introduced as early as 1850. This eight-ounce variety is a wonderful piece of American history

that is just too great to be lost. Chefs and market gardeners, take notice!



Thornburn's Terra Cotta From the outside, it resembles Elser Farm's Brown Derby. But when sliced, the beautiful pink (I think there may be beta-carotene in this one) blends with the ochre/orange and green seed gel to create tomato art. The texture is plump and smooth, while the flavor is full-bodied.



Micheal Pollen

Very unique plum/pear shaped tomato variety developed by Brad Gates at 'Wild Boar Farms' from an odd-shaped mutant of Green Zebra. It was named after writer, journalist and teacher, Michael Pollan – a man who has contributed greatly to our understanding and appreciation of plants, and by virtue of his contribution has enhanced the quality of all of our lives.

Renamed and re-branded by one of a seed companies as 'Mint Julep' in 2014, and since ten offered by several seed resellers in their 2014 catalogs.

Indeterminate, regular leaf plants produce 3-4" long, pear-shaped fruit with slight pointy end that grow in loose clusters. Fruit color is green with vertical yellow stripes. Taste similar to green zebra, milder, sweeter and without the citrusy tang of Green Zebra. The odd branching of this variety makes it more difficult to tie/stake. Extremely high yields with one plant often producing as much as 5 gallons of fruit! Indeterminate, regular leaf plant. Midseason, 75 days to maturity.



Candy Sweet Icicle

Dated to 1807. Candy Sweet Icicle. 70 days. Very pretty, very tasty and very productive. Red with yellow stripes mini roma. A real stand-out! Bright, shiny pointed fruit has top notch sweet fruity flavor.



Persuasion

Recent creation from Brad Gates (US), released in 2015. Pink-orange-purple with green and golden stripes with changing anthocyanin influences. Juicy and sweet pink beefsteak flesh with a very good taste. Indeterminate with high yields from mid-season until first frost. Strongly recommended! Tasty taste + incredible colors.



Pineapple Pig

Large and plump, weighing up to 1 or 2 pounds, with a somewhat rounded, bumpy shape. The fruits ripen to a creamy yellow color with light green stripes or specks and a pale pink blush. The flesh is also yellow in color, often with a rosy tint or marbling, and offers a thick, meaty, and juicy texture. The flavor is mild and sweet with very low acidity and fruity undertones. Although Pineapple Pig tomato plants are late to set fruit, they are a prolific indeterminate variety that will continue to grow and produce up until a frost. The plants are tall, often reaching 5 to 7 feet high, hence staking or caging is recommended to help prevent garden sprawl and support the heavy fruits.



Indigo Rose These intriguing deep purple-black tomatoes are a gorgeous addition to farmers' market, CSA, and wholesale offerings. The 1-1/2 to 2 oz. round fruit take on remarkably dark black color where exposed to sun, while the undersides of ripe tomatoes show a rich red blush. Smooth, rosy purple interior flesh offers excellent depth of flavor, balancing pleasant acidity with a hint of sweetness. The prolific fruit grow on compact indeterminate vines and resist cracking well.



Get Stuffed

A spectacular stuffing tomato with gorgeous golden streaked skin. This crisp fleshed and hollow variety is perfectly suited to stuffing, superb when eaten raw but also holds up beautifully when baked. Fruit averages 5-7 ounces each and is similar to a bell pepper in shape. The skin of this variety is gilded in light streaks of gold. Medium large with a strawberry-like seed cluster in the middle that is easy to scoop out. Delicious stuffed with various stuffings raw or cooked. Shaped like a bell pepper with crispy texture but great tomato flavor. Stands up well to powdery mildew.

Originally bred by incredible plant breeder Tom Wagner!



Buratino

70 days. Indeterminate, regular leaf (thin and wispy). This Russian heirloom won our hearts with its texture and perfectly balanced flavor, exactly how a tomato should taste! The Roma-shaped tomatoes are a sunset orange hue with a long-pointed nose, hence the name buratino, which is Russian for Pinocchio! We love this all-purpose sauce, slicing and snacking tomato because there are no compromises to be made – it

boasts outrageous flavor, exceptionally high yields, hardy plants and multi-purpose! The fruit is larger than a Roma, averaging 5-7 ounces with a small seed cavity and thick, meaty flesh that drips with citrusy, fruity yellow tomato taste. This variety is believed to have been introduced by the Vavilov Institute of Plant Industry in St. Petersburg, Russia.



First Snow – Variegated

74 Days. Beautiful plants with variegated leaves produce excellent quality dark purple fruits. Its no surprise that they taste so great, this was originally from a Cherokee Purple. Regular leaf, Indeterminate.



Gezahnte

80 days. Originating in Naples, Italy! Semi-hollow fruit, firm and mild-tasting; great for stuffing. All sizes up to 6 ounces, very productive, even in hot, dry conditions.



Evil Olive

Averages 75 or more days to maturity. A trifecta of marbled colors makes this one of the most gorgeous of all tomatoes. This unusual variety ripens slowly, starting out an olive green and lightening up with red streaks when ripe. Evil Olive is insanely productive, easily one of the most productive tomatoes we've ever grown. It is also one of the longest keepers. If you'd like a variety to grow as a winter keeper, Evil Olive is your pick! We love this extremely crunchy plum-sized tomato as a tomatillo type green tomato. It's amazing in salsas and salsa verde. Super long trusses with over a dozen fruit per cluster, each weighing about 2-3 ounces!



Black from Tula

70-80 days. Savvy seed savers and heirloom connoisseurs regard this as one of the best-tasting tomatoes. This 8-12 oz slicer has smoky, complex flavor and dark chocolate colored flesh. Believed to have originated from a Ukrainian family heirloom, it is very well adapted and reliable to a wide range of conditions.



Pink Fang

This exotic looking beauty has the best taste of any paste tomato we have tried. The flavor of this big paste tomato will put a regular Roma to shame! Incredibly flavorful and so sweet! The super-long, 6-inch fruit of this paste tomato has very few seeds and thick, sweet flesh. Try making this meaty, sweet variety into paste or marinara. You won't be disappointed! Our favorite for snacking, too!



Orange Oxheart

76 days. Big 10 to 12 ounce heart shaped, meaty fruit are sweet and juicy. Well balanced flavors and attractive color, make this a perfect addition in salads, or as a delicious juicy slice on a sandwich. Vigorous indeterminate vines benefit from growing in cages. Called one of the best tasting among the Oxheart types.



Spoon

65-70 days. Micro mini fruit, just the size of a tiny pea, and said to be the world's tiniest tomato! A delightful edible ornamental, the tiny, fire engine-red fruit is arranged beautifully along super long trusses. What Spoon lacks in size, it makes up in flavor. This variety packs tons of bold classic red, tangy tomato flavor, which is another reason why it is a kid favorite! Spoon tomatoes pop in your mouth when you bite into them; they are a joy to eat and grow.



White Tomesol

80 days. An amazing heirloom that is bursting with fragrance and natural goodness that's hard to beat. One of the best tomatoes we have tasted, being both sweet and rich. The cream colored fruit is beautiful, smooth and weighs about 8 ounces each. The vines set heavy yields of this rare treasure.



Lucky Tiger

70-75 days. Elongated 2-inch fruit comes in stunning, jewel-toned shades of green and red, with hints of gold. This tomato gets top marks for flavor: tangy, sweet and complex with tropical notes and balanced acidity. Lucky Tiger has great market gardening potential. It stands out in the market display and is well suited for both greenhouse and field growing. The best snacking tomato we grow!



Purple Bumblebee

60-70 days. Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruit is produced all season long on plants that are unfazed by temperature extremes. The flavor is complex but sweet. Excellent holding quality makes this newer type outstanding for market. The bar for quality just got higher! From Artisan Seeds.



Orange Accordion

80 days. Indeterminate, regular leaf. Indescribable beauty meets stellar flavor with the orange accordion tomato. This highly ruffled, massive tomato in high voltage orange color is packed with nutrition and sweet, fruity flavor. This head-turning tomato is a must have for market gardeners and home growers alike. Its deeply lobed fruit has few seeds and juicy, meaty flesh, making it suitable for sauces and slicing. Its monstrous fruit can easily reach 20 ounces each and makes a perfect stuffing tomato, too!



Mila Orange Pear

70 days. Indeterminate. A unique and delectable treat! This highly productive Russian variety grows long trusses of tangerine-colored, large, elongated, pear-shaped tomatoes that are firm, sweet and sublime for snacking! Matures early to mid-season. Fruit averages 60-120 grams and has a perfect balance in acidity and sweetness. Ideal for market or home gardening. Makes amazing orange salsas, ketchup and sauces. A marvel of nature.



Sart Roloise

85-90 days. These gorgeous globes have the lustre and stunning color of a stained glass masterpiece. Its beauty is only outmatched by its flavor! The Sart Roloise tomato is bursting with sweet, fruity and complex flavor with just the right acidity, owing its tropical flavor profile to its parentage. It is a cross of the White Wonder tomato, which lends pineapple sweet notes, and the Baby Blue tomato, which explains the deep indigo blue brushstrokes on the shoulders! This variety was bred by Roland Boulanger, Sart Eustache, Belgium. This

is a large beefsteak type. The big, beautiful fruit averages 10-20 ounces each, with the most captivating color and sheen, making it a must have for market gardeners, chefs and anyone who loves a gourmet flavored tomato with pizzazz.



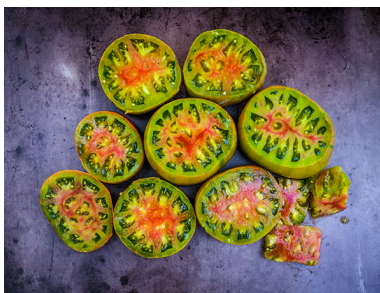
Bread of Salt

80 days. This delectable, meaty, oxheart type is an heirloom from Russia. The name refers to the traditional custom of offering special guests, bread and salt, a symbol of health and fortune. The fruit is a large with dense, meaty flesh. It is exquisite for slicing, sauce making and everything in between. The leaves are naturally wispy, so be sure to provide a strong support for this tomato to help it carry the weight of these delicious tomatoes



Silver Fir Tree

Traditional Russian variety with distinctive carrot-like silvery-gray foliage on compact 24" plants. Heavy crops of round, slightly flattened 3-3½" red fruits. Unique decorative variety that is a real eye-catcher. Does well in hanging baskets or on patios. Introduced by Seed Savers Exchange in 1995. 60 days from transplant.



Ananas Noir

80-90 days. A most exciting new tomato, it is wonderful in every way. This unusual variety was developed by Pascal Moreau, a horticulturist from Belgium. The multi-colored, smooth fruit (green, yellow and purple mix) weighs about 1½ lbs. The flesh is bright green with deep red streaks. Everyone loves its superb flavor that is outstanding, being both sweet and smoky with a hint of citrus.

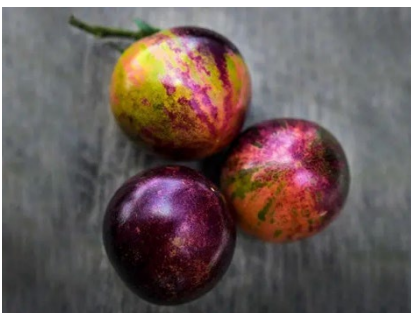
The yield is one of the heaviest we have ever seen! Be the first at your farmers market to have this new classic.



Black Icicle

Thick-walled, burgundy-brown fruits, about four ounces in size, with an oblong shape and tapered end. This paste-type tomato looks like a Roma tomato but has the taste profile of a Beefsteak tomato, with sweet, rich, and earthy flavors. Black Icicle tomato plants have

small, green serrated leaves, and they are an indeterminate variety, so they will continue to grow and produce fruit until killed by frost. They are very productive but late to ripen.



Black Strawberry

60 days. Fantastic, sugar-sweet tomato flavor, that is fruity, with a hint of grape and plum flavors. If you relish the experience of digging into a bowl of high-quality cocktail tomatoes, then the Black Strawberry is your tomato. This 1-ounce fruit is marbled in blue, scarlet and gold. A bowl full resembles a luminous and luxurious bunch of gems, and indeed the flavor is decadent and indulgent, with perfectly sweet and tart balanced flavor! This

extremely productive and early variety makes it an obvious choice for gardeners and market farmers who want rugged, early-producing plants, and do not want to sacrifice eating quality.



Indigo Blue Chocolate

80 days. Indeterminate. This Wild Boar Farms heirloom is sweet and juicy with black, anthocyanin-rich skin! This small slicing tomato averages 1 to 2 ounces and is lovely for topping salads, eating out of hand, and for cooking. The beautiful purple-tinged plants reach 7 to 8 feet tall and are generously loaded with fruit. Brad Gates at Wild Boar Farm in California describes this variety as

having a good long shelf life and being sunburn and crack resistant!



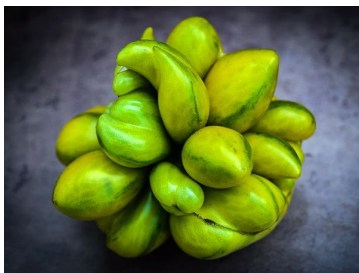
Abe Lincoln

80 days. Indeterminate. Abe Lincoln tomato--not the ones that were later sold but from the 1923 seed catalog." Released by H.W. Buckbees in 1923, this meaty variety has incredible thick flesh with a tiny seed core and great old-fashioned tomato flavor. Vines are indeterminate with medium to very large red fruit.



Phil's One

Mid season. Semi-determinate. Possibly the wildest, most eye-catching tomato we have ever seen! Regular leaf plants produce extraordinary bumpy, glowing yellow globes! Philippe Rommens, a tomato breeder from France, pulled characteristics from reisetomate, or traveller tomato, to create this fanciful fusion.



Phil's Two

Mid season. Semi-determinate. Possibly the wildest, most eye-catching tomato we have ever seen! Plants produce extraordinary bumpy, glowing green globes! Philippe Rommens, a tomato breeder from France, pulled characteristics from reisetomate, or traveller tomato, to create this fanciful fusion. Kids' gardens, market farmers and all growers who love to step out of the ordinary will feel the

gravitational pull of this extra-terrestrial tomato!



Berkley Tie-Die

75-80 days. Incredibly colorful and delicious large-fruited slicing variety! Fruit runs 8 to 16 ounces. Exterior color is green with stripes in red and yellow. But the flesh is truly tri-color! Creamy green flesh infused with various shades of red and yellow. Each of these colors has a different flavor resulting in a spicy, sweet, tart tomato with good acid all in one fruit. Discovered in a planting of Beauty King. Fair to good production. A truly incredible new open-pollinated variety, and a new favorite of many chefs.



Pink Jazz

Legendary tomato breeder Fred Hempel has introduced one of his most stunning varieties yet, the Pink Jazz tomato! This big beefsteak often weighs in at 1 lb each, dripping with sweet, tomato flavor which is also often described as having peach undertones. Leviathan pink fruit are tiger striped with light pink yellow.



Dr. Wyche's Yellow

80 days. This heirloom was introduced to Seed Savers Exchange by the late Dr. John Wyche, who at one time owned the Cole Brothers Circus and used the manure of elephants to fertilize his heritage gardens. The 1-lb fruit is solid and smooth; the color is a glowing tangerine-orange that always stands out in the kitchen or on the vine. One of the best heirloom orange types for market, with its smooth texture and tropical, sweet taste. Heavy yields.



Emerald Evergreen

The Emerald Evergreen tomato was introduced in 1956 by the Glecklers Seed Company. In their 1958 catalog, this is what they wrote about it: *"A strange tomato that refuses to change color from its green stage other than a pale yellowish green when dead ripe."* This "strange tomato" must have caught on with growers – in 1980 Ohio tomato grower Ben Quisenberry introduced the seeds to the Seed Savers Exchange yearbook. He called it "Evergreen, Tasty" in honor of its flavor.



Hartman's Yellow Gooseberry

Scads of sunny yellow cherry tomatoes bedeck tall plants that often stretch beyond 7' tall. Sweet, tangy fruits 1" in diameter develop in long, full clusters. First introduced by J.M Hartman and Daughters Seed Company in the 1830s.



Golden Oxheart

80 days. A very beautiful oxheart variety with golden orange fruit. The blemish free fruit average 8-10 ounces and are very dense with few seeds. Nice in salads. Indeterminate, regular leaf foliage.



Japanese Black Truffle

Variety from Russia, fruits are dark red, pear-shaped, rich, and smoky flavored. Indeterminate.



Purple Bumblebee

60-70 days. Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruit is produced all season long on plants that are unfazed by temperature extremes. The flavor is complex but sweet.



Martino Roma

Incredible yields of very richly flavored pear tomatoes that weigh about 2 ozs., and are 3 in. long. These paste-type fruit are meaty with few seeds and not much juice, perfectly suited to cooking, but delicious enough to eat fresh.



Jujube Cherry

One abundant grape tomato! I can't pick them fast enough, and I've been giving them away by the bag full. They are a nice, sweet little tomato on long, sprawling vines. I would definitely recommend this one if you want a high-yielder.



Orange Jazz

80-85 days. A delight to the senses, Orange Jazz produces visually stunning fruits with a unique, refreshing flavor. The huge beefsteaks, weighing up to 1 lb. each, have luminous orange skins striped with pale orange and yellow. The fruits have a very soft, melting, juicy texture and a refreshingly sweet, complex flavor with hints of peach. They're sure to jazz up sandwiches and salads. Orange Jazz is a great choice for home gardeners and market growers. The open-pollinated, indeterminate, productive plants show resistance to fungal pathogens. Plants require staking.



Nyagous

A wonderful, dark-colored 'cluster tomato' that produces perfect globe-shaped fruit that have smooth shoulders and are borne in clusters of 3-6 tomatoes! They are aromatic and have sweet, meaty flesh that has a rich taste. Another tomato that is superb for marketing and a must for every garden; simply lovely. This variety came to the USA from Reinhard Kraft, of Germany.



Great White

75 days. Large, 1-lb giant with creamy white fruit. This tomato is superbly wonderful. The flesh is so good and deliciously fruity, it reminds one of a mixture of fresh-cut pineapple, melon and guava. One of our favorite fresh-eating tomatoes! Fruit is smoother than most large beefsteak types, and yields can be very high. Introduced by Gleckler's Seedsmen.



Raspberry Layanna

75-85 days. Semi-determinate. A customer favorite! Simply stunning raspberry-pink fruit is of medium size. Firm flesh is very sweet and richly flavored. This variety from Russia is perfect looking, one of the prettiest tomatoes we have grown. It is almost free of imperfections, making it ideal for marketing.



Red Furry Bear Recent variety from the USA, creation of Brad Gates, presented in 2007. Fruit from 100 to 200 grams, round and slightly flattened at the poles. Matt and "fuzzy" epidermis reminiscent of peach skin, red color streaked with yellow. Flesh and juicy flesh of a bright red with an excellent flavor. Plant with moderate development, bushy habit, dense regular foliage, indeterminate growth.



Rutgers Produces an intense, red colored, round fruit that is a proven variety that excels at canning and slicing. This highly productive, open pollinated heirloom tomato is one of the earlier maturing tomato varieties and has been around since 1934. Rutgers grows on a strong vine and can weigh anywhere from 6-12 ounces. The first maturing tomatoes tend to be smaller while later maturing tomatoes are larger. This tomato has a beautiful flesh inside with a good ratio of flesh to gel with a few seeds for each slice. This variety holds well when sliced making it great for sandwiches! The Rutgers tomatoes were originally developed by a Rutgers University scientist named Lyman G. Schermerhorn in cooperation with the Campbell's Soup Company.



Yellow Brandywine Large, excellent flavored tomatoes can grow up to 2 pounds each! Yellow, creamy-textured flesh that has a surprisingly intense flavor. Fuzzy, potato leaf vines. Exceptional quality.



Queen of the Night 80 days. The true queen of black tomatoes, this richly flavored salad type variety hails from the Rhine region of Germany. The round, 3 to 3.5 oz. fruit develop brushstrokes of ebony, crimson and orange; cut into the fruit to reveal a stunning vermillion color, fragrant, sweet and loaded with rich tomato taste! Plants are indeterminate, with a compact habit, reaching 5 to 5.5 feet on average, with blue-tinged, regular leaf foliage.



Korean Long

85-90 days. Unique, tasty and versatile, the Korean Long tomato is a sauce or slicing tomato with meaty flesh and superb flavor. The long pinkish red fruit has a slightly curved pointed nose or tail and ranges between 6-14 ounces, with some fruit being more heart shaped. A crack-resistant paste tomato that is productive, reliable and bursting with heirloom flavor. This sumptuous and flavorful variety is delicious fresh or cooked.



Red Zebra

ping pong ball size, bi-color red and yellow fruit. I always have great success whenever I grow these. When well ripened, Red Zebra tomato is milder, on the sweet side, and very juicy. Overall, it has good balance and taste appeal. 5 foot tall vines have done well when sprayed with copper sulfate. They are quick to ripen their fruits. You can expect your first blush around 70 days. This tomato remains popular.