# 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.



# **Yoder's German Yellow Tomato**

80-90 days. This regular-leafed variety produces large yellow/pale orange beefsteak type fruit. Fairly crack resistant and can grow as large as 1 pound. Good flavor. From Amish lady Mrs. Yoder, whose family grew this tomato for over half a century in Tennessee and Kentucky



# **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 became very popular with chefs in this country.



## **Douchoua Pepper Tomato**

Graceful bell-pepper-shaped fruits, about the size of large plums, have a lovely cream white to yellow color. Flavor is good with just the right amount of acid, but fruit is not super juicy, being firm and quite crunchy, refreshing and delicious. Fruit very free of imperfections. The overall yield is strong. It would make an attractive and unique specialty market variety.



## **Duggin's White**

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!



## **Golden Jubilee Tomato**

70-80 days. A very popular orange variety; fine, sweet, mild flavor; good size and yield. An old standard.



## **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.



# Lucky Tiger Tomato

This is an elongated, green when ripe tomato that will mature to dark green with red striping. This tomato gets high marks for flavor: tangy, sweet and complex with tropical notes and balanced acidity. Lucky Tiger has great market gardening potential, they stand out in the market display and is well suited for both greenhouse and field growin



# **Snow White Cherry Tomato**

Small, ivory-colored cherry tomato that has a delicious taste. One of the few white cherries! Wonderful when mixed with red and orange varieties in a salad. Developed by Joe Bratka.



# **Fox Cherry Tomato**

Delicious large, red heirloom cherry tomatoes that seem to be one of the best-tasting large cherries around. The vining plants are very reliable; even in years when the wilt kills about everything else, these seem to do great. The fruit weigh about 1 oz each and are perfect for salads.



# **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



**Sunrise Bumblebee Cherry** 70 days. Chefs love the luminous swirls of reds and oranges, inside the fruits and out! Everyone loves the sweet, fruity taste, too! Oblong little fruits weigh barely an ounce, sometimes show a pronounced beak at the blossom end.



**Mary Robinson's Bi-Color** 80-90 days. Large fruit are yellow with lots of red shading and streaks, much more red than many bicolor types. Fruit is very sweet and mild, great for a slicing tomato. Large, vigorous vines produce heavy yields. Given to a collector in 1994 by G. Fitzgerald. Pretty and delicious.



**Chadwick Reti 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.



**Cream Sausage** 70-75 days. Determinate. Here is a new and stunning tomato; an elongated paste tomato that is creamy white to pale yellow in color. The sweet flavor should be a hit with gourmet chefs. Bushy plants are quite productive. Think of the new sauce colors this beauty will create!



**Jersey Devil** 90 days. Pendulant, 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."



**Orange Strawberry** 75 days. Brilliant orange, oxheart fruits have a pronounced point at the blossom end, giving them one of the most perfect heart shapes of any tomato variety known. The fruits sometimes reach a pound in weight. The flavor of the meaty fruits is robust, complex and surprisingly tart for an orange variety. Few seeds and solid flesh make this variety good for canning or sauce. Introduced by Dr. Carolyn Male via Seed Savers in 1995.



**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.



**IVORY Pear** 75 days. Medium to small white pear. Very prolific.



# **Yellow Mortgage Lifter Tomato**

90 days. A beautiful yellow version of the regular Mortgage Lifter. It has the same great size and taste except this variety is bright yellow in color. Always popular with attendees at the Heirloom Garden Show, this big heirloom is richly flavored and quite rare. A favorite!



# **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.



**Malakhitovaya Shkutulka** 70 days. The name translated means Malachite Box, named after the lovely green jewelry boxes made from the malachite mineral that comes from the Ural mountains and other areas. This early, light-to-olive green, medium-sized tomato has succulent, bright-green flesh that is very flavorful and tasty. Plants are productive even in the North, as this variety was developed at Svetlana Farm in Russia, and it has been tested in Siberia! Our grower

likes to make a unique green ketchup from this variety.



**Wagner Blue-Green** This great "Blue" tomato comes from renowned heirloom/OP breeder Tom Wagner. Color is an incredible blue, with green flesh! We were impressed with its beauty and great flavor! The round fruits are around 3 inches in diameter, and are very smooth and blemish-free.



**Tlacalula Pink** 75-85 days. A unique tomato collected by a friend in Tlacolula, Mexico. These pear-shaped fruits have deep ribs and ruffles that give them a distinctive look. They have a mild, sweet pink flesh and pink skin with gold-splotched shoulders. A rare tomato grown in Mexico for several generations.



**Spring Garden Goal or Moyamensing** Early ripener and solid yield. Medium red fruit that are perfect slicers. Good disease resistance.



## **Rutgers Tomato**

60-100 days. Determinate. Good for canning, also excellent fresh; large red 8-oz globes. Good yields and flavor, large vines. A fine N.J. heirloom.



**Chocolate Cherry Tomato** 70 days. Chocolate Cherry is so much more than a pretty face! These 1-inch beauties boast the most flavorful tomato tang in the family, from their delicious thin skins to their combinations of gels and solids, sweets and meats, in every bite.



**Yellow Vernissage Tomato** These beauties are yellow cherries to about 2 oz., with pale cream stripes. Fetching companion to Pink Vernissage when paired in salads or on relish trays! A tasty little tomato that comes to us from Ukraine. These really produce well.



**Pink Vernissage Tomato** Gorgeous salad tomatoes to about 2 oz. These beauties are pink with usually faint green-to-orange stripes. Tasty and so productive! One of the exciting varieties this year that really is amazing looking! Grown from Ukrainian seed.



**Green Bell Pepper Tomato** Striped stuffing-type tomato. Beautiful fruit is green when ripe with deeper green mottled striping, and is about the size and shape of a bell pepper. Expect good production on these strong plants. Indeterminate. 78 days.



**Orange Banana Tomato** 80-85 days. Unique, orange, bananashaped paste tomatoes that are bursting with fruity sweetness. Perfect for drying, canning, and paste. Also delicious fresh and great for specialty markets. Orange color is rare in paste tomatoes.



**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.



**Striped Roman Tomato** 80-90 days. Stunning and unique, these long, pointed, red fruits have wavy orange stripes! People were really excited about this one at our Heirloom Garden Show. It's a specialty grower's dream; just what chefs and today's buyers are looking for. A perfect midsize beauty with brilliant color, meaty flesh, and excellent flavor. This variety was developed by John Swenson.



**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.



**Emeraid Evergreen Tomato** 80 days. Medium-large fruit that stay "evergreen." This heirloom variety was introduced by Glecklers Seedsmen around 1950. The large plants set heavy yields of these beauties, which have a lovely lime-green color. The flavor is rich and superbly sweet. It's one of the best. A popular market variety, now being sold in many upscale stores. This should be the official tomato for the Green Party.



**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.



## Amana Orange Tomato

75-80 days. Big, 1-lb., glowing orange beefsteaks have an intense full flavor that most tomatoes don't match! This very attractive tomato was discovered by Florida grower Gary Staley in the 1980's, as a chance cross in a sample of seed he received in a seed trade. Gary was so impressed that he named it after Amana, Iowa, town he was fond of.



## 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.



**Al Kuffa Tomato – Cherry** Very Compact sweet cherry size tomatoes that just don't die or stop producing all year long. Great for patio tomatoes.



## **Golden King of Siberia Tomato**

85-95 days. This tomato is one of the real favorites here. Big, lemonyellow 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.



## **Berkeley Tie-Dye Green Tomato**

75-80 days. Incredibly colorful and delicious large-fruited slicing variety! Fruits run 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.



# **Black Beauty Tomato**

World's Darkest Tomato-- the darkest tomato we know of! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage.

Our own Dave Kaiser tasted it at the 2015 National Heirloom Exposition and proclaimed it as the BEST tomato he had ever eaten.



# **Black Icicle Tomato**

Stunning, perfectly shaped, deep purplish-brown fruit that are almost black. A great variety for both home gardeners and chefs. This tomato has the incredible rich taste that is in many of the large, dark beefsteak types: sweet, rich with earthy overtones. This variety has so much potential for introduction commercially and was among our best tasting varieties last season. Another variety

we are introducing from the Ukraine along with its other jewel-toned icicle sisters.



#### **Black Prince Tomato**

70 days. An heirloom from Irkutsk, Siberia. The 5 oz tomatoes are round and very uniform; the color is a wonderful deep blackish-chocolate brown. The flavor is as deep, sweet and rich as the color. A unique salad tomato, the plants produce a large and early crop. A good tomato for fine markets.



## **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!



# **Brandywine Tomato**

The most popular heirloom vegetable! A favorite of many gardeners; large fruit with superb flavor. A great potato-leafed variety from 1885! Beautiful pink fruit up to 1-1/2 lbs. each!



## Martino's Roma Tomato

70-80 days. Determinate. Fantastic yields of richly flavorful plumshaped tomatoes on compact plants that require very little staking! Resistant to early blight, reliable for home or market gardens! The paste-type fruits weigh in at 2-3 ounces, dry-fleshed and very meaty with few seeds. Great for sauces, salsas and pastes.



## **Pink Boar Tomato**

80 days. This 4 ounce gem is pinkish-wine colored with metallic green stripes. A great producer and is a definite winner if you want a smaller, juicy, sweet tomato.



# Roma Tomato

70-75 days. Determinate. A quality paste variety with very thick flesh.



## **Mallorcan Winter Tomato**

This unusual tomato from the Spanish island of Mallorca is used almost exclusively for sun drying or for winter storage. The rambling vines about 24 inches in height produce an abundance of round, pinkish-yellow fruit with rose-pink centers. The fruits are generally about 2 to 2 ½ inches in diameter and are not full-flavored when they appear vine-ripe. They attain their most intense flavor thorough aging. The tomato should be treated as determinate because at the end of

summer, the fruit production peaks and then stops. The plants defoliate and at this point the Mallorcans either harvest the fruit for sun drying (which improves their flavor), or the vines are pulled up whole and hung upside down in a protected place (such as a barn) so that the tomatoes can ripen slowly over the course of the winter. The tomatoes are then pulled off the vines as needed. They will keep this way for several months. The plants should be spaced about 24 inches apart and are not helped by staking. In Mallorca, they are allowed to ramble over the ground or to drape over stone walls or terraces because the radiated heat from the ground contributes to their special flavor. If you are looking for the ideal tomato for drying or for use as a winter keeper, this tomato is by far the best heirloom of choice.



# **Yellow Mortgage Lifter Tomato**

90 days. A beautiful yellow version of the regular Mortgage Lifter. It has the same great size and taste except this variety is bright yellow in color. Always popular with attendees at the Heirloom Garden Show, this big heirloom is richly flavored and quite rare. A favorite!



## **Pearly Pink Tomato**

75 days. Crisp, incredibly flavorful cherry tomatoes that are bright pink, perfect for snacking. The vines produce very well, making them great for marketing. One of the prettiest tomatoes we carry. Mmmm, so good!



# **Blue Cream Berries Tomato**

A super-sweet cherry tomato, cream berries are super prolific. These boast a delicate but complex flavor and a beautiful cream color with purple-blue splashes on the shoulder. A Wild Boar variety.



# **Chocolate Pear Tomato**

70 days. Expect huge crops of "black," pearshaped tomatoes over a very long season. Chocolate Pear has the rich tomato flavor that has made heirlooms so popular! A great variety for CSAs and market growers. Light red in color, overlaid with swirls of varying hues of green or brown. Very unusual and decidedly one of the best!



# 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.



# **Green Vernissage**

Indeterminate, regular leaf plant produces small green striped tomatoes with light green flesh that is loaded with sublime lemon/lime sweetness & taste. A perfect addition to salads, salsas and sauces. Productive over a long season.



# **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 fireengine-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!



# **Brad's Atomic Grape**

Our Favorite tomato! 75 days. Elongated, large cherries in clusters. The color (and flavor!) is a full-blown assault on the senses—lavender and purple stripes, turning to technicolor olive-green, red, and brown/blue stripes when fully ripe. Really wild! Fruit holds well on the vine or off, making this amazing variety a good candidate for market growers. Olive green interior is blushed with red when dead-ripe. Crack-resistant fruit is extraordinarily sweet! Wispy foliage looks

delicate but belies these plants' rugged constitution and high productivity.



**Red Pear** One of the must have varieties of heirloom tomatoes if you are growing a garden for kids. A lot of schools are encouraging the growing of gardens to teach our kids where their food comes from and cherry tomato plants are great tomatoes to grow because they produce so many little red pear shaped fruits.



## **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.



## **Dark Galaxy**

A Delicious Galactic Beauty--With mottled skin resembling a scene from deep space, each fascinating fruit depicts the depth and beauty of the night sky. Dark Galaxy bears 2-8 ounce fruit that is flattened, with red and orange stripes covered in random speckles, and layered by deep blue. The vines themselves display a purple blush and grow 5-6 feet tall while producing good amounts of the stunning tomatoes that begin to ripen in about 75 days. The taste is a perfect balance of tangy-

sweetness--so juicy and refreshing! Each fruit is a unique work of art, sure to be a garden and tabletop centerpiece! Another stunning tomato from Brad Gates.



## Minibel

65 days. Determinate. Bite-sized fruit is sweet and flavorsome. Tiny ornamental plants reach only to about a foot in height and require no support. Covered in tasty little tomatoes. Excellent choice for containers, pots or hanging baskets; pretty enough for the patio or deck. So cute!



# **Northern Ruby**

Early variety and great for the our short growing season. Compact and high yielding, small, bright red gems. Sweet and tangy flavor. Great for that next sauce It did excellent! High yields of smaller, bright red gems with such a sweet and tangy flavor. One of my favorite flavors I grew out of 14 heirloom varieties. The flesh is firm and would make a great sauce. These tomatoes were uniform in shape and color, did not crack or split, and I didn't have any trouble with disease.