

2010 Tomato offerings

All seeds purchased from ebay, descriptions, and pictures are from the sellers listing. Most I have not grown before.

The Brandywines are our favorite; this is the tomato that introduced me to heirlooms. A few years back we went to a tomato festival at an organic farm co-op, of which we were members. This was our first introduction to the world of heirlooms. They may not be as reliable, in yield or disease resistance, but the flavor and texture, not to mention the variety of size, shape and color certainly compensate! Been growing heirlooms ever since. The cherry's are my second favorite, especially the low acid orange, right off the vine, on a warm sunny afternoon.



Brandywine Pink Heirloom This old-time heirloom tomato variety, produces large, pinkish-red fruits that are very mild and sweet. They are a low acid tomato making them great for those who can't eat the high acid tomatoes. Fruits are very large, sometimes weighing up to 3 lbs. Plants are a potato-leaf variety that is indeterminate and will grow to considerable size very quickly. Vines are very sturdy but need to be caged or trellised. This variety is very similar its sister varieties: the red and yellow Brandywine. **Pot marked "1"**



Brandywine, RED, heirloom The Brandywine is an old-fashioned Amish heirloom tomato. Wonderful and rich full bodied tomato flavor. Produces huge red tomatoes. The fruit can get up a pound. The vines are extremely productive. Indeterminate 80-100 days. **Pot marked "2"**



Kumato, Extremely Rare Its claim to fame is that it is able to be picked and used at any stage of development. Secondly the fruit will keep in refrigeration longer than any other. The Kumato...starts with a dark green skin and a mild flavor. It then turns dark brown with a sweet and spicy aroma, before finally becoming a dark red hue which is sweet and juicy. Indeterminate **Pot marked "3"**



Big Rainbow Heirloom Tomato Indeterminate. Big Rainbow are a bicolor beefsteak tomato that is low acid. These tomatoes commonly grow 1 to 2 pound fruits.

Pot marked "4"



Black Russian Cherry Heirloom Indeterminate. Black Russian Cherry tomatoes are one inch brownish cherry tomatoes that grow in nice clusters. They are a true black cherry with great color and flavor.

Pot marked "6"



PRUDEN'S PURPLE Pruden's Purple is an heirloom variety with Brandywine being one of its grandparents. This potato leaved variety produces extra large 1 pound fruits that are a beautiful purplish pink color. Excellent flavor and few seeds make this a great candidate for canning. It's also a perfect slicer and they are always popular at market. 75 days to your first ripe tomato, this indeterminate variety will produce right up until your first frost **Pot marked "7"**



Mule Team Heirloom Tomato Plants are highly productive over a long season and will produce continuously until frost! Fruits are borne in clusters of 3-4 tomatoes and are 10-12 oz each. Fruits have a deep red color and have a high acid content making them a very hearty tomato with a big, robust flavor. Fruits have a good mixture of sweet/acid flavor making them great for eating fresh. Great on sandwiches when you want that REAL tomato taste but is also great for canning. Many market growers use this variety as their main crop due to its productivity and great taste. **Pot marked "8"**



Japanese Black Trifele This short potato leaf plant yields prolific quantities of 6 oz. fruit that looks like a beautiful mahogany-colored Bartlett pear with greenish shoulders. Very tasty flesh with a meaty core that produces luscious fruit all summer long. A work of art sliced out on a plate and a wonderful flavor that possesses an extraordinary rich and complex flavors. The Black Trifele is one of the blackest varieties available and is resistant to cracking. **Pot marked "9"**



KELLOGG'S BREAKFAST- orange heirloom Kellogg's Breakfast is an heirloom tomato developed by Derrell Kellogg, from West Virginia. (No relation to the tiger) The large pale orange beefsteak weighs in between 1 and 2 pounds. Kellogg's Breakfast continues to win blind taste tests. It wins against the most popular reds. Sunset Magazine voted Kellogg's Breakfast: Best Tasting Heirloom Tomato 80 to 90 days to your first fruits this indeterminate will produce right up till your first hard frost. **Pot marked "10"**



GREEN SAUSAGE HEIRLOOM TOMATO This rare tomato produces 4 inch sausage-shaped, green tomatoes. This is in the category of "green when ripe" tomatoes. You will be surprised at how this heirloom variety produces. Green Sausage is always a great seller at Farmer's Markets Indeterminate vines.
Pot marked "11"



Yellow Pear Tomato, Heirloom Clusters of small, yellow, pear shaped tomatoes. Mild flavored, are great in salads, preserves or for pickling. Indeterminate
Pot marked "12"



Thessaloniki Tomato, Greek Heirloom extremely rare Extremely rare Greek heirloom with a taste as beautiful as the land it comes from. Five to seven oz. red slicing tomato has a mildly earthy, slight acidic flavor. **Pot marked "13"**



Beefsteak Tomato, Heirloom Very large meaty fruits with small seed cavities can reach up to 2 lbs in size. This is the one you grew up with. Great slicing tomato is an old time favorite. Heirloom seeds with very heavy yields.
Pot marked "14"



Garden Peach Tomato introduced to the American gardener in 1862, and is the native tomato of Peru. This is not just a tomato that you will enjoy as you eat but the first bite of this variety is something that is truly an experience. Unlike other tomatoes this has a fuzzy skin, similar to a true peach. While a mild flavor it is truly delicious. The flesh is soft and firm, almost velvety. The plant will produce a heavy crop of 2-4 oz fruit. Eat fresh with a dash of salt or perfect size to add to a salad. Also good for canning and sauces. **Pot marked "15"**



White Wonder Tomato White Wonder is a truly unique tomato having a yellowish butter white outside and true white flesh when sliced. While this is a smaller sized tomato it is still large enough to slice for your sandwiches. The flavor of this tomato is sweet and the naturally high sugar content of this cultivar makes this ideal for sauces, juicing, and canning. Add this to your salads and pasta dishes to bring them alive with a new, unexpected flavor and color. **Pot marked "16"**

Notes for 2011:

More cherry's, diversify sources.

Perhaps the sweet 100 (non heirloom, but reliable)