




# Heirloom & Hybrid Tomato Varieties Available at the 2020 Great Tomato Plant Sale West County—Richmond

April 25, 10 am – 3 pm  
Civic Center Public Library, Richmond

[**Other sale dates & locations:** April 4, 10 am–3 pm in Walnut Creek, April 11, 10 am–3 pm in Antioch. Not all varieties available in all locations. Please see separate lists for Walnut Creek and Antioch, available on this website.]

For propagation, the UC Master Gardeners here in Contra Costa use seeds from open-pollinated varieties that breed true, along with a number of hybrids to provide varieties that work well in small spaces or containers and are disease-resistant. We do not use any GMO seeds.





The  symbol denotes container-friendly tomato varieties, suitable for planting in containers and small spaces. Quotes in *italics* are from UC Master Gardeners here in Contra Costa! Number of days from transplant to fruit ripening is approximate and will vary with environmental & cultural conditions.

## BEEFSTEAK & SLICER TOMATOES

- **Aunt Ruby's German Green** (Indeterminate—78 days). Beefsteak from “Aunt Ruby” of Greeneville, Tennessee. One-pound lime to yellow-green fruit with a *superb* fruity, slightly tangy taste. Big producer and quite disease-resistant. (*“This green beefsteak was the star in my garden this year. It has a deliciously sweet flavor with an undertone. Tomatoes have light green skins at maturity with just a hint of yellow. Flesh is green, blushed with pink. A bit difficult to harvest at the perfect moment, this tomato does not keep well off the plant. But, it’s worth the trouble for its truly amazing flavor and beautiful coloring!”*)
- **Best Boy**-hybrid (Indeterminate—75 days). Slicer. One of the best-selling tomatoes, these globe-shaped fruits weighing up to ten ounces are smooth and delicious. Strong, disease-resistant plants produce early and heavy yields.




- **Big Beef**-hybrid (Indeterminate—73 days). Beefsteak. An unbeatable combination—big, tasty and early! Throughout the entire season, this highly disease-resistant hybrid produces colossal (10-16 ounce), bright red fruits with a rich tomatoey flavor. It is adaptable to a wide variety of growing conditions, even cool, foggy West County. (*“This tomato had so much fruit, more than I have seen on other varieties. I grew it at home and we also grew it at Our Garden where it got so many comments as to how full it was with fruit. I could always count on Big Beef for a yummy tomato. I will now grow this variety every year!”*)
- **Black Krim** (Indeterminate—70-90 days). Beefsteak. Originally from the Isle of Krim in the Black Sea. With sufficient sunlight and heat, this Russian beefsteak turns almost black with green shoulders. Very juicy. Considered one of the best “black” tomatoes. (*“Finally! A beefsteak that grows in Richmond. Maybe not many, but with a delicious, slightly salty flavor.”*)
-  ▪ **Black Russian** (Indeterminate—80 days). Beefsteak. Large tomatoes on a compact plant whose color is actually more like highly polished mahogany. Grows well in cooler areas and is even susceptible to sunburn in hot areas. 10 to 14-ounce fruits with rich, smoky flavor.
-  ▪ **Black Sea Man** (Determinate—75 days). Slicer. Hardy Russian heirloom that produces in 75 days and does well in containers. (*“The mahogany brown medium sized fruit has a delicious sweet-tart, complex tomato flavor. It has a combination of red, pink, green, and mahogany flesh, yielding the most unusual & beautiful tomato when sliced. A smallish plant, but a very good producer.”*)
- **Bloody Butcher** (Indeterminate—55 days). Slicer. The name alone should make it a favorite! It’s a sensational, multi-purpose slicing tomato, with an unbeatable combination—very early and high-yielding. Strong tomato flavor in medium, 4-ounce fruits that are—you guessed it—deep, dark red inside and out. Likes West County’s cooler climes. (*What a steady producer! Wonderful tangy taste.*)
- **Box Car Willie** (Indeterminate—80 days). Beefsteak. Yields abundant crops of 10 to 16-ounce bright orange-red tomatoes with a rich, sweet flavor and enough acid to lend a little tanginess. Highly versatile; good choice for canning, sauce, or salads. With good resistance to disease and cracking, its long season makes it a mainstay of your tomato crop. (*“A great, old-fashioned beefsteak with that old-timey taste.”*)
- **Carmello**-hybrid (Indeterminate—70 days). Slicer. Hybrids frequently taste like cardboard, but not this tomato, perhaps because it was bred in France, especially for fresh eating with an exquisitely balanced flavor. Four to five inch fruits are borne prolifically in clusters on disease-resistant vines, even in West County’s cooler weather.



- **Caspian Pink** (Indeterminate—80 days). Beefsteak. From southern Russia’s warm Caspian Sea region, this is the first tomato to beat Brandywine in California taste tests! Often called the “Queen of the Pinks,” with an incredibly sweet and juicy fruit that can reach one pound or larger. Great either fresh or cooked. Will do well in cooler areas. (*“A beefsteak that grows in West County! Was one of the best tomatoes in my garden.”*)
- **Chef’s Choice Pink**-hybrid (Indeterminate—75 days). Beefsteak. A hybrid that is easier to grow than some heirlooms, but just as flavorful. Disease-resistant, rugose-leaved hybrid produces beautiful deep pink, meaty, 12 to 14-ounce fruits with a great old-fashioned tomato taste and early to boot!
- **Copper River** (Indeterminate—83 days). Beefsteak. This bi-color beefsteak has gotten rave reviews from our own UC Master Gardeners. When sliced, it has a bright green edge with a river of molten red running through its heart, hence its name. Bred locally in Napa Valley by Lynn Brown, it has a sweet, fruity taste and is prolific and disease resistant. (*“Just because I wanted to see if I could grow a giant beefsteak in Richmond, I tried Copper River. Most of the fruits are cat-faced, and just plain weird looking—co-joined twins and triplets! However, they also have the most amazing flavor!”*)
- **Early Girl**-hybrid (Indeterminate—57 days). Slicer. By popular demand, we are now offering this hard-to-beat tomato. Vigorous plants start early and bear dependably all season long, yielding 4 to 6-ounce, bright crimson fruits with a tangy flavor.
- **Eva Purple Ball** (Indeterminate—75 days). Slicer. German heirloom bearing smooth, round 4 to 5-ounce blemish-free fruits with cherry red flesh. Very good flavor. Excellent resistance to diseases, including late blight. Does well in cooler areas. (*“NOT purple, but a nice bright red. With its strange name, it’s often overlooked. What a shame! A terrific producer! Good-sized plant doled out medium to largish tomatoes with pointed ends. Very good taste. Great for those who want their stuffed tomatoes EXACTLY the same size.”*)
- **Galahad**-hybrid (Determinate—73 days). Beefsteak. Somehow they forgot the “Sir” when they named this tomato after the most renowned knight of King Arthur’s Round Table. But it’s a prestigious All American Selections (AAS) Winner! A high-yielding, great-tasting beefsteak with broad shoulders (like Sir Galahad) grows on compact, sturdy plants and has a delicious, sweet-tasting flavor. Excellent disease resistance to late blight. *New in 2020!*
- **Green Zebra** (Indeterminate—80 days). Slicer. Ravishing, deep green, 3 to 5-ounce zebra-striped tomato. Sweet, zingy flavor. Very productive plants. Favored by chefs like Alice Waters and found at specialty and farmers markets. (*“One of my favorite tomatoes and grew well in my Richmond garden. Flesh is bright, psychedelic green, and the taste is both sharp and sweet at the same time.”*)



- **Italian Heirloom** (Indeterminate—80 days). Slicer. Outstanding heirloom from Italy. Robust plants loaded with fruit weighing up to one pound. (*“An Italian classic...beautiful red, meaty tomatoes with complex, sweet flavor. Just what you would expect from a tomato revered by the Italians. A great tomato and a super choice for cooking, eating fresh or canning. Earliest of the heirlooms to ripen in my garden, and a prolific producer.”*)
- **Kellogg’s Breakfast** (Indeterminate—90 days). Beefsteak. West Virginia heirloom beefsteak tomato with large orange fruits weighing from 1-2 pounds. (*“WOW!!! For a large, delicious, productive and sliceable tomato (think BLT), try the Kellogg’s Breakfast. Once this one got started it was a HUGE producer! Very large tomatoes, deep gold in color and a mild sweet flavor...delicious! A good acid/sugar balance.”*)
-  **Legend** (Determinate—68 days). Slicer. One of the earliest-maturing slicer tomatoes, 5-8”, with a sweet flavor and just a little acid to add zing. Developed at Oregon State University, Legend shows strong tolerance to blight strains which makes it particularly well-adapted to West County’s cooler climes. Great taste, early, and disease-resistant—an unbeatable combination! (*“This is an early producer and produced longer than any other variety in my garden the last two years. Plants are loaded with beautiful, red slicers.”*)
- **Martha Washington**-hybrid (Indeterminate—78 days). Beefsteak. Adaptable to a variety of growing conditions, this hybrid produces globe-shaped 8 to 16-ounce fruits. But like pink heirlooms, its firm, pink flesh also has a great tomato taste.
- **Momotaro**-hybrid (Indeterminate—70 days). Slicer. The most popular tomato in Japan and named after a hero—“Peach Boy”—in Japanese folklore, it has an unsurpassed taste that is sweet and intensely rich with just the right amount of acid to make it tangy at the same time. Radiant, dark pink, perfectly round globes weigh up to 6 to 7 ounces. Heat tolerant and crack resistant. (*“This grew so well in my West County garden. Enough tomatoes to give friends and family.”*)
- **Mortgage Lifter** (Indeterminate—80-90 days). Beefsteak. As its name indicates, a prolific family heirloom from 1940s Kentucky where, using the proceeds from its sale, “Radiator Charlie” Byles paid off his \$6,000 mortgage (those were the days!!) in just six years. Produces 1 to 2-pound big, red, very flavorful beefsteak tomatoes. Plants are very productive, disease-resistant and long-bearing. (*“Just all around perfect tomatoes, no problems, good yield, medium-to-large fruits with that wonderful, old-fashioned tomato taste.”*)
- **Nepal** (Indeterminate—80 days). Slicer. If it grows in the Himalayas, it’s sure to thrive in West County. Strong plant produces abundant 6 to 10-ounce bright red, meaty fruits with intense flavor. Equally important for West County, the fruits ripen off the bush if picked green in late summer and kept in a paper bag.



- **Oregon Spring** (Determinate—60 days). Slicer. Another tomato developed by Oregon State U., famous for its cold tolerance and early production, compact plants produce 6 to 7-ounce, nearly seedless fruits. Only available in West County. (*“A wonderful tomato for our cooler climes in West County. Even though it’s a determinate, it produced lots of tomatoes over the entire summer. Very flavorful!”*)



- **Patio-hybrid** (Determinate—70 days). Slicer. Popular? You bet! Compact 2’ plants with beautiful rugose leaves are perfect for a large container. May produce up to 50 (!) 3-4 ounce fruits in an 8-week harvest season. Good flavor.
- **Paul Robeson** (Indeterminate—90 days). Beefsteak. A Russian heirloom that was named in honor of American opera singer and racial equality/social justice advocate Paul Robeson (1898-1976) who was idolized in Russia. It produces 7 to 10-ounce, blackish brick-red fruits whose sweet and smoky flavor is unparalleled. (*“We love this variety in East County!”*)
- **Persimmon-organic** (Indeterminate—79 days). Beefsteak. Vigorous and prolific heirloom produces 12-ounce to 2-pound persimmon-colored beefsteak tomatoes. Right at home in short-season gardens. Very meaty with few seeds. Low acid. (*“Beautiful, large slicer with rose/orange skin and flesh. Real eye candy in a tomato salad. Sweet, rich tomato taste—another taste test winner. Persimmon is said to have been grown in Thomas Jefferson’s garden.”*)
- **Pink Berkeley Tie-Dye** (Indeterminate—75 days). Beefsteak. This tomato was developed locally by Wild Boar. Despite its name, it has a deep red color with psychedelic green stripes and an excellent sweet, rich flavor. Each fruit weighs between eight to twelve ounces. Highly prized!
- **Poseidon-hybrid** (Indeterminate—78 days). Slicer. It may look like one of those store-bought tomatoes with its smooth, air-brushed exterior, but Poseidon’s fruits have nothing in common with those tasteless varieties. This deep pink tomato packs a powerful punch! Vigorous plants are disease-resistant and produce unblemished, round, 8 ounce fruits throughout a long season. Many pink tomatoes are highly prized in Asia for their low acid levels. You’re sure to enjoy Poseidon’s delicious, sweet flavor. *New in 2020!*
- **Shady Lady-hybrid** (Determinate—80 days). Slicer. Large leaves give this high-yielding hybrid its name. It’s one of the most widely grown tomatoes in the US. Sturdy vines produce 6 to 10-ounce fruits which are full-flavored. Also, good in small spaces or containers.



- **Siletz** (Determinate—70-75 days). Slicer. Reliable and early! Flavor-packed, 4 to 5-inch, deep-red slicing tomatoes are nearly seedless, weighing up to 1 pound. Vigorous plant. Good acid taste in an early tomato. Developed by Dr. Jim Baggett at Oregon State University, these plants yield well in cooler weather. (*“I decided this last year to grow this tomato in a grow bag and was amazed at the results compared to previous years growing it in raised beds. Maybe it was the new soil or a better location, but it was the first to produce the most beautiful clusters of red 14 to 16-ounce (!) tomatoes. It is a determinate, but for me it produced all summer long and was one of the last to survive in my garden. Very compact and not much staking needed. Easy to slice, juicy and delicious. This will definitely be a mainstay in my summer garden.”*)



- **Skyway-hybrid** (Determinate—78 days). Beefsteak. Large, 8 to 12-ounce tomatoes on compact yet vigorous plants. Very good flavor. Resistance to multiple diseases keeps the plants healthy.
- **Stupice** (Indeterminate—55(!)-75 days). Slicer. Originally from the former Czechoslovakia. Forms a compact plant with potato leaf-like foliage. One of the best early tomatoes with good yields. Very cold-tolerant, disease- and drought-resistant and bears until frost! What else could you want? Oh yes, 3 to 4-ounce delicious fruits in clusters. (*“I chose this tomato in particular to honor my paternal grandparents, both immigrants from Czechoslovakia, who passed through Ellis Island on their journey to the United States. Stupice fared well under widely fluctuating temperatures in Orinda all summer long with high yield. Naturally salty and very tasty!”*)



- **Super Bush-hybrid** (Determinate—75 days). Slicer. 2-3' plants are perfect for large containers and produce juicy fruits with sweet, tomatoey flavor. Tough, disease-resistant.
- **Super Fantastic-hybrid** (Indeterminate—70 days). Beefsteak. Heavy yields of ten-ounce fruits with a super-rich tomato flavor are borne all season long on disease-resistant vines. (*“We are excited to bring this tomato to you this year, now that we have field-tested it. We think its over-the-top name is well deserved.”*)



- **Taxi** (Determinate—64 days). Slicer. Of course, it's a bright yellow tomato! Compact, easy-to-grow plants produce baseball-sized fruits with a sweet, low-acid flavor. (*“So early and prolific!”*)
- **Valencia** (Indeterminate—76 days). Slicer. This tomato even grows in Maine! It produces 8 to 10-ounce fruits that are meaty, have great flavor and few seeds.



- **Valley Girl**-hybrid (Determinate—65 days). Slicer. Reliable—a top producer in both cooler and hotter climates. What’s more, it starts early and continues to produce 7 to 8-ounce, globe-shaped fruits right up to frost, longer than many early varieties! Very flavorful.
- **Vorlon** (Indeterminate—80 days). Beefsteak. No wonder this is named for a fictional alien race on TV! It’s one weird tomato—a stunning purple-black beefsteak with a rich, smoky-earthly taste that Baker Creek called its “best tasting tomato” the last few years. 1-pound fruits appear mid-season. (*“Even in Richmond, Vorlon produced the most delicious tomatoes in my garden.”*)



## CHERRY TOMATOES



- **Baby Boomer**-hybrid (Determinate—55 days). Cherry. Big harvest from a plant that can be grown in a container. Just like boomers, there are lots of them too—as many as 300 fruits/plant! One-inch cherries have a great flavor on a strong, disease-resistant plant. *New in 2020!*

- **Cherry Bomb**-hybrid (Indeterminate—70 days). Cherry. How can you resist a tomato with a name like this? We couldn't! Add to that, it's recommended for your Bloody Mary and its strong meaty walls are perfect for filling with cream cheese. Yum! But, equally important, it's also blight resistant. Vigorous plants produce lots of uniform cherries. Sweet cherry tomato flavor. Plant by the end of April and serve on the 4<sup>th</sup> of July.



- **Gold Nugget** (Determinate—56 days). Cherry. Here's another wonderful tomato developed by Dr. Jim Baggett at Oregon State University. Vigorous plants are loaded with ¾" round golden fruits from early season 'til frost. Unusually rich, sweet flavor when mature.



- **Husky Red**-hybrid (Semi-determinate—68 days). Cherry. Well-adapted to large pots. Continuous production of 5 to 7-ounce bright red fruits.



- **Koralik** (Determinate—61 days). Cherry. An early Russian with one-inch, bright red cherries on trusses that you can just clip off because, amazingly, they all ripen at the same time! Great flavor.

- **Large Red Cherry** (Indeterminate—75 days). Cherry. Now that's a straight-forward name for a 1 ½" to 2" heirloom cherry! Highly productive plants produce throughout the season clusters of richly flavored cherries that are great in salads.





- **Lizzano**-hybrid (Semi-determinate—63 days). Cherry. Ideal for baskets, containers and small gardens, this cherry has a non-stop harvest of small 1" fruits, perfect for snacks, and salads. 16 to 20" plants are blight-resistant which lets them produce oodles of cherries to the very end of the season. (*"My favorite cherry! Thin-skinned and tender with a sweet, mild flavor and no bitterness. It was prolific in an 18" pot. Just delicious!"*)


- **Nova**-hybrid (Indeterminate—65 days). Cherry. Bright orange, 1-ounce, oval-shaped fruits with an excellent sweet flavor. Early even for a cherry. Available only in West County.






- **Orange Paruche**-hybrid (Indeterminate—67 days). Cherry. Early, early, early! And you'll know exactly when it's ripe, because it glows a brilliant neon orange. One-inch round fruits are thin-skinned and crack-*and*-disease-resistant with a superb flavor. Word has it that it tastes better than Sungold. Why not buy both and run your own backyard taste test? Just don't ask us what "Paruche" means. *New in 2020!*
  
-  ▪ **Patio Princess**-hybrid (Determinate—70 days). Cherry. No wonder it's called Patio Princess. You won't want to place it on the back patio, but instead should showcase this beautiful plant on your sunny front porch. A petite, perfectly-sized plant produces lots of 2.5" tasty fruits.
  
- **Pink Boar** (Indeterminate—75 days). Cherry. May be the most stunning cherry out there—deep wine color with hints of metallic, olive striping. Gorgeous! Strong plants are loaded with irresistible fruits, even in cooler climes, perfect for salads, garnishes and hors d'oeuvres, but they may not make to the kitchen. Pink Boar is from the Wild Boar Series bred by Brad Gates. *New in 2020!*
  
- **Rapunzel**-hybrid (Indeterminate—70 days). Cherry. Rapunzel let down her beautiful tresses. This tomato produces 40 (!) small, bright red cherry tomatoes on long, cascading trusses. So sweet they won't even make it to your salad bowl without some self-discipline.
  
-  ▪ **Red Robin** (Determinate—55 days). Cherry. A tomato that can thrive in an 8" pot? This sweet dwarf cherry is simply amazing with 1¼" fruits on compact plants, 8 to 12" tall. Ideal for patio containers or in hanging baskets and can even be grown indoors on a sunny windowsill!
  
- **Sun Sugar**-hybrid (Indeterminate—62 days). Cherry. Very sweet, fruity-tasting orange cherry tomatoes in long clusters on vigorous plants. Very crack resistant. Taste is so delightful, they may not make it into the kitchen from the garden. But what is lovelier than a sun-warmed tomato popped directly in your mouth? (*"Produced the most heavenly, sweet, little orange tomatoes I've ever tasted. Hands down, the sweetest, nicest, most productive cherry tomato out there!"*)
  
- **Sungold**-hybrid (Indeterminate—65 days). Cherry. A positively luscious, bite-size golden cherry that isn't fully mature until it turns bright apricot-orange with an intensified taste. Tiny globes along 15" fruit trusses on a vigorous vine. Flavor is fruity and tropical. Tendency to crack means you won't find it in the markets, so you'll just have to eat it like a snack!
  
- **Super Sweet 100**-hybrid (Indeterminate—65 days). Cherry. Long fruiting stems produce 100 or more super-sweet, 1" diameter cherry tomatoes. Plants bear fruits throughout the season. Requires staking. Extra-high in Vitamin C.



- **Sweet Aperitif** (Indeterminate—80 days). Cherry. How could we not include this cherry in our 2020 collection? The customer reviews of this British-bred new tomato are simply off-the-charts! Vigorous plants offer non-stop production of thin-skinned, but crack-resistant, dime-sized fruits. Like a fine aperitif, its flavor is balanced, yet complex—delicious, refreshing and tangy. A diminutive delight! *New in 2020!*
- **Sweet Treats**-hybrid (Indeterminate—70 days). Cherry. A balanced-flavor tomato long popular in the Far East, it may be one of the few pink/rose cherry tomatoes. (Don't pick them when they are red...wait until they turn a rosy color!) Long clusters of 12-15 fruits form on exceptionally disease-resistant plants which mean bigger harvests. Crack-resistant to boot!
-  **Washington Cherry** (Determinate—60 days). Cherry. Developed by Washington State U., here's an early bird that is prolific and grows well in varying climates. Deep red, meaty, thick-walled and flavorful—all on a compact vine. Crack resistant and keeps well on and off the vine.
- **Yellow Pear** (Indeterminate—78 days). Cherry. Miniature pear-shaped tomatoes with a clear yellow color. Wonderful in salads or as “garden candy” with a delightfully sweet flavor. Continuous harvest until frost. (*“Zillions of tomatoes on this plant in my Pleasant Hill garden that must have reached 10+ feet in diameter and soared to the top of my pergola. Tasted good.”*)

## PASTE TOMATOES

- **Big Mama**-hybrid (Indeterminate—80 days). Paste. Produces heavy yields of flavor-packed 5” long paste tomatoes that are meaty, easy to peel and have very few seeds. That makes them perfect for sauces, soups and salsa. *Mama mia!!*
-  **Italian Roma Bush** (Determinate—85 days). Paste. Best “small space” paste tomato. Produces *enormous* yields of large red tomatoes. Very meaty and perfect for canning and sauces.
- **La Roma III**-hybrid (Determinate—76 days). Paste. Every grower has called this the best paste tomato on the market. So we had to try it ourselves. High yields of 5 to 8-ounce plum tomatoes on healthy, disease resistant and vigorous vines. If you like pasta, as we do, you'll want to try this variety.



- **Mama Leone** (Indeterminate—75 days). Paste. First listed in Seed Savers Exchange Yearbook in 2005 as “seeds given by one of their local customers who had immigrated to the US from Italy,” these 5 to 6 ounce, meaty, bright red tomatoes have very few seeds—perfect for your favorite sauce. The name may honor the famous Italian restaurant in NYC’s Theater District; long-closed, some of its acclaimed pasta recipes can still be found on the web. Wouldn’t it be fun to make one with its namesake tomato? *New in 2020!*
- **Margherita**-hybrid (Determinate—72 days). Paste. A paste tomato named after that famous pizza we all love. 5-7-ounce bright red tomatoes are also great for roasting. Their thin skins make them good in salads and on sandwiches.
- **San Marzano Gigante 3** (Indeterminate—90 days). Paste. A heftier version of the classic San Marzano Regular with a magnificent, robust flavor to boot. Large, open plants produce enormous, meaty, ruby-red tomatoes, measuring 2½” wide and 7” long. (*“What a big paste tomato with hardly any seeds! Makes excellent sauce.”*)
- **San Marzano Regular** (Indeterminate—80 days). Paste. Famous Italian cooking tomato filled with thick, dry flesh and few seeds. Superb flavor in slightly rectangular fruits hanging in clusters. Solid flesh is perfect for canning/freezing for rich pasta sauce all winter. (*“Excellent yields that continue way into the fall.”*)