



Heirloom & Hybrid Tomato Varieties Available *at the 2018 Great Tomato Plant Sale* *East County—Antioch*

April 14, 10 am – 3 pm

Mangini Garden, Contra Costa County Fairgrounds, Antioch

[**Other sale dates & locations:** April 7, 10 am–3 pm in Walnut Creek, April 28, 10 am–3 pm in Richmond. Not all varieties available in all locations. Please see separate lists for Walnut Creek & Richmond, 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 have collected many of these seeds from our own gardens (*MG Seed Stock*). 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

- **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**-organic (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.”*) *MG Seed Stock*.



- **Black Sea Man**-organic (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.”*) MG Seed Stock.
- **Black Zebra** (Indeterminate—75 days). Slicer. A cross between Green Zebra and a Black tomato, this tomato brings the best of both: the complex flavor of sweetness and smoke of the blacks plus the dark-green brush strokes of Green Zebra under its burgundy skin. Vigorous vines produce lots of 3 to 4-ounce fruits. *New in 2018!*
- **Brandywine Pink—Sudduth’s Strain** (Indeterminate—90 days). Beefsteak. An Amish heirloom treasure, still considered the world’s greatest tasting tomato! Flattened pink fruits grow to 7” in diameter and up to one pound on large vines. (*“Excellent flavor and very productive!”*) MG Seed Stock.



- **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-Orange**-hybrid (Indeterminate, 75 days). Beefsteak. All American Selections Winner. An orange beefsteak with high resistance to tobacco mosaic virus is more productive and earlier than most orange beefsteaks. It is low in acid and has a good flavor and texture.
- **Cherokee Purple**-organic (Indeterminate—75-90 days). Beefsteak. (*Ark of Taste variety*). Pre-1890 variety, reputed to be an old Cherokee Indian heirloom. Uniquely colored dusty rose-brown fruit weighing up to 12 ounces. Delicious, old-time flavor. (*“The taste was outstanding. It wants a sunny spot. Very pretty-looking fruit, dark pink with green shoulders.”*) MG Seed Stock.
- **Eva’s Purple Ball**-organic (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.”*) MG Seed Stock.



- **Green Zebra**-organic (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.”*)
- **Health Kick**-hybrid (Determinate—74 days). Slicer. An even healthier tomato?? The growers of this variety say that these fruits have 50% more lycopene than other common tomatoes. And, besides being good for you, these 4 to 6-ounce fruits have an excellent taste. Vines are resistant to Tomato Spotted Wilt Virus and bacterial speck. *New in 2018!*
- **Hillbilly** (Indeterminate—85 days). Beefsteak. Originally from West Virginia, this bi-color is like a lovely sunrise, yellow with streaks of red, and when you cut it open, it’s an amazing starburst. Robust and prolific, with a rich, sweet flavor. Low acid.
- **Kellogg’s Breakfast**-organic (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.”*) MG Seed Stock.
-  **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.”*) MG Seed Stock.
- **Martha Washington**-hybrid/organic (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.
- **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.”*) MG Seed Stock.



- **New Girl**-hybrid (Indeterminate—62 days). Slicer. Even more disease resistant than Early Girl! These 4 to 6-ounce fruits also have a better flavor. We'll only have them available in East County! *New in 2018!*
- **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!"*)
- **Stupice**-organic (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!"*) *MG Seed Stock.*
- **Todd County Amish** (Indeterminate, 80 days). Beefsteak. Another Amish heirloom tomato that bears heavily over a long season, its big, dark pink fruits have a rich, sweet flavor

CHERRY TOMATOES

- **Black Cherry**-organic (Indeterminate—75 days). Cherry. Vigorous plants with large vines that yield very well and produce dusky purple-brown grape-like 1" tomatoes with a rich, complex flavor. (*"My absolute favorite—the best dark cherry tomato."*) *MG Seed Stock.*
- **Clementine** (Indeterminate—68 days). Cherry. Like its namesake, vigorous plants produce lots of beautiful tangerine-colored, oval-round cherries with an appealing sweet-tart flavor. Crack-resistant. *New in 2018!*
- **Indigo Cherry Drops** (Indeterminate—71 days). Cherry. An improved Indigo Rose with a longer season, better yield and flavor, 1 to 2-ounce fruits still have the dark blue anthocyanin coloration and red flesh. *New in 2018!*
-  **Indigo Kumquat**-hybrid (Indeterminate—75 days). Cherry. Eye-catching orange cherries have a splash of indigo. They have a very sweet flavor with a slight acidic kick. Simply stunning! *New in 2018!*



- **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 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! *New in 2018!*
-  **Washington Cherry**-organic (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.

PASTE TOMATOES

- **Amish Paste** (Indeterminate—85 days). Paste [Ark of Taste variety]. From Lancaster, PA, an heirloom with a well-established pedigree. At 8-10 ounces, it’s one of the largest sauce tomatoes and has superior flavor. Vigorous vines bear heavily over a long season. Flesh is super juicy and meaty, excellent for sauces, canning and for eating fresh. *New in 2018!*
-  **Italian Roma Bush**-organic (Determinate—85 days). Paste. Best “small space” paste tomato. Produces *enormous* yields of large red tomatoes. Very meaty and perfect for canning and sauces.



- **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. (“*Excellent yields that continue way into the fall.*”) *MG Seed Stock.*
- **Speckled Roman** (Indeterminate—85 days). Paste. This 6 to 8-ounce Italian sauce tomato with beautiful golden streaks has a meaty, red flesh with little juice, making it the ideal paste tomato. *New in 2018!*