



# ***Heirloom & Hybrid Tomato Varieties Available*** ***at the 2018 Great Tomato Plant Sale*** ***West County—Richmond***

***April 28, 10 am – 3 pm***  
***Civic Center Public Library, Richmond***

[***Other sale dates & locations:*** April 7, 10 am–3 pm in Walnut Creek, April 14, 10 am–3 pm in Antioch. Not all varieties available in all locations. Please see separate lists for Walnut Creek & 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 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**

- **Aunt Ruby's German Green**-organic (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 of the show 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!”*) *MG Seed Stock*.
- **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 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-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.

- **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.”*) MG Seed Stock.

- **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.”*) 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.”*)

- **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 West County, 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 offering for the first time 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. *New in 2018!*



- **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."*)
- **Italian Heirloom**-organic (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."*) MG Seed Stock.
- **Jersey Boy**-hybrid (Indeterminate—75 days). Beefsteak. Burpee calls this a "super tomato" in every way—productivity and taste. A cross between Sudduth's Brandywine and the classic Rutgers, this hybrid produces beautiful 8-ounce fruits with a rich color and a tangy taste. (*"We loved this tomato at Our Garden. It lived up to its reputation in every way!"*)
- **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.
- **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.”*) *MG Seed Stock.*
- **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. (*“A wonderful tomato for West County. Even though it’s a determinate, it produced lots of tomatoes over the entire summer. Very flavorful!”*)
-  **Patio Hybrid**-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.”*) MG Seed Stock.
-  ▪ **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.
-  ▪ **Skyway**-hybrid/organic (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**-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.
-  ▪ **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.
-  ▪ **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**-organic (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 climes. 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**-organic (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.”*) MG Seed Stock.

## 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.
- **Cherry Bomb**-hybrid/organic (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 Marys and its strong meaty walls are perfect for filling with cream cheese. Yum! But, equally important, it's blight resistant too. 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**-organic (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.
-  **Lizzano**-hybrid/organic (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.
-  **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.



- **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! *MG Seed Stock.*
- **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 Gold**-hybrid (Indeterminate—60 days). Cherry. Abundant clusters of bright yellow-gold cherry tomatoes on vigorous vines. Delicious flavor that is naturally sweeter than red cherries. Once you’ve tasted them, you’ll be spoiled forever.
- **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.
- **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**-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.
- **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.
- **San Marzano Gigante 3**-organic (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.*”) *MG Seed Stock.*
- **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.*