



Heirloom & Hybrid Tomato Varieties Available at the 2019 Great Tomato Plant Sale Central County—Walnut Creek


March 30, 10 am – 3 pm

Our Garden, N. Wiget Ln. & Shadelands Dr., Walnut Creek

[**Other sale dates & locations:** April 6, 10 am–3 pm in Richmond, April 13, 10 am–3 pm in Antioch. Not all varieties available in all locations. Please see separate lists for Richmond 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

- **Abe Lincoln** (Indeterminate—87 days). Beefsteak. A wonderful old heirloom first released in Illinois in 1923, this meaty slicer has incredibly dense flesh with a tiny seed core and an old-fashioned tomato flavor. Crack-free fruits weighing up to 12 ounces are ideal for salads, ketchup and juice. *New in 2019!*
- **Ananas Noire** (Indeterminate—80 days). Beefsteak. Customers love this classic Belgian tomato. A yellow beefsteak with red blush can be 1 to 1½ pounds! Great, sweet, lip-smacking taste with a hint of acidity. (*“Black Pineapple” with a distinctive, streaked interior of pink, red, green and yellow. Large and sprawling plant with large, green-shouldered, dark purple fruits. The fruits have a complex, sweet and rich taste. Makes a great tomato sauce.*)



- **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!”*)
- **Ball's Beefsteak**-hybrid (Indeterminate—76 days). Beefsteak. This highly disease-resistant hybrid has an old-fashioned tomato flavor. 8 to 12-ounce globe-shaped fruits are perfect for sandwiches.
- **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. *New in 2019!*
- **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!”*)
- **Big Rainbow** (Indeterminate—90 days). Beefsteak. Spectacular fruit up to two pounds, delicious and sweet tasting. Quite striking when sliced, as the yellow fruit has neon-red streaking through the firm, meaty low-acid flesh. Good disease resistance. (*“A show stopper! This tomato is so lovely sliced, you won’t even want to eat it! Beautiful fruit with small seed cavities, a favorite in my garden 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 Prince** (Indeterminate—75 days). Slicer. A garden jewel all the way from Siberia! Unusual brown shoulders blend to orange-red at the blossom end. This 7-ounce slicing tomato makes a beautiful table presentation and has a rich, fruity 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.*)
- **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!*)
- **Brandywine Red** (Indeterminate—75 days). Beefsteak. One of the most popular and best-tasting heirloom tomatoes. Vigorous plants produce large-lobed beefsteaks that are perfect for slicing. Luscious, old-timey red tomato flavor. Long season. (*This plant does not stop! What a beauty, so BLT-delicious and we don't even eat bacon. It's in all my sandwiches—tomato/egg, tomato/cucumber, tomato/bean spread. The look, the smell, the taste—it just keeps saying that this is the one!*)
- **Buffalo Steak**-hybrid (Indeterminate—75 days). Beefsteak. Deep red, 6 to 7-ounce fruits that are meaty and have tangy tomato taste. A highly disease resistant hybrid with a prolonged harvest which is perfect for home gardens. Tomatoes all summer long!
- **Bush Champion II**-hybrid (Indeterminate—65 days). Beefsteak. This special variety was developed to honor the 100th year anniversary of the Ball Seed Company and is one of the best tomatoes for small spaces and containers. Compact, 24” plants produce plenty of big, meaty fruits that weigh up to eight to twelve ounces. *New in 2019!*







- **Camaro**-hybrid (Determinate—72 days). Beefsteak. An early-maturing hybrid, Camaro produces heavy sets of extra-large (10 to 14-ounce) deep red fruits. Compact plants are highly disease-resistant and perform well even in hot weather. Good flavor.
- **Carbon** (Indeterminate—90 days). Beefsteak. These deep red-purple tomatoes with dark-olive shoulders are worth waiting for because their complex, rich taste has won many taste awards. Plants yield prolific amounts of crack-resistant, 10 to 14-ounce dark fruits perfect for sandwiches and salads.
- **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. *New in 2019!*
- **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!
- **Cherokee Purple** (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."*)
- **Chianti Rose** (Indeterminate—78 days). Beefsteak. An exceptional beefsteak with rosy-pink, thin skin and a complex, old-timey flavor. Sets heavy crops of 1 to 2-pound tomatoes earlier than most other large-fruited heirlooms. (*"Loved this beefsteak! Deep pinkish red, great flavor—sweet, a favorite in our tomato salads and on sandwiches. It's on my 'must-grow' list."*)
- **Chocolate Stripe** (Indeterminate—75 days). Beefsteak. The Baker Creek Heirloom Seeds Catalogue said "One of the most amazing tomatoes we have ever grown. Both color and taste excel." (*"One of our taste test winners, and a new favorite of mine. Large tomato plants yield a big crop of mahogany colored fruit with dark, olive green-striping (similar to Black Zebra). It tends to split, so keep water to minimum when ripening. Fruits have delicious, complex, rich, sweet, earthy tomato flavors."*)




- **Damsel**-hybrid (Indeterminate—73 days). Slicer. Think Brandywine for taste, but this pink-skinned tomato has excellent blight resistance. 10 to 12-ounce fruits also present great tomato flavor, sweet and rich and tangy at the same time.
- **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.
- **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.”*)
- **Hawaiian Pineapple** (Indeterminate—95 days). Beefsteak. The name itself explains how wonderful this tomato is: large, yellow & red, 1-pound fruit with excellent flavor—sweet and fruity, somewhat pineapple-like in taste. (*“Beautiful, large (1 to 1-1/2 pounds) golden yellow tomatoes. Its internal coloring is also a bright golden yellow with red highlights—very eye-catching on its own or as an addition to mixed salads. This size makes for perfect sandwich slices. Fabulous flavor is accentuated when allowed to fully ripen—sweet, juicy, with hints of citrus. If that’s not enough, it’s also a prolific producer!”*)
- **Hess** (Indeterminate—85 days). Beefsteak. We’ve field tested this German heirloom at *Our Garden* and loved it! A bi-color like Hawaiian Pineapple, only more disease-resistant, our plant produced lots of 1 to 2-pound, yellow fruits with gorgeous red marbling. It has a sweet, fruity flavor.
- **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 climates. 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.
- **Marvel Stripe** (Indeterminate—85 days). Beefsteak. Originally from Oaxaca, Mexico, it has become one of many gardeners' favorite bi-colored tomatoes because of its beauty, size and taste. Largest bi-color tomato. Fruits weigh about 1 pound, but may get up to 2 pounds, and have a rich, sweet, fruity flavor. Very prolific.
- **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."*)
-  **Mountain Merit**-hybrid (Determinate—75 days). Slicer [All American Selections Winner]. Offers full-spectrum disease resistance—early and late blight, fusarium wilt, and Tomato Spotted Wilt Virus. Fruit is very flavorful, globe-shaped, 8 to 10-ounce, and deep red. Great for eating and canning. Compact plants put on excellent, 4-5 weeks harvest.
-  **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.”*)
-  **Phoenix-hybrid** (Determinate—72 days). Slicer. With a name like Phoenix, naturally it's heat resistant. A proven performer in the South, you may want this patio tomato if you live in the warmer areas of the county. We loved it at *Our Garden*. Produces lots of 8 to 12-ounce bright red fruits, great for slicing and with very good flavor.
- **Pomodoro Canestrino di Lucca** (Indeterminate—80 days). Beefsteak. Found in every garden in Italy, we bring this heirloom directly to you from the Italian province of Lucca! You won't find it any place else. Part of the traditional *“Basket of Lucchese”*—products selected for their authentic expression of Lucca—it's a beautiful ribbed-basket shape. These fruits are red with a blush of green at the collar, have firm flesh, low acidity and high sugar, and aren't watery. Very versatile—great in salads or pasta, fresh or cooked. (*“Added it to tomato salads, made tomato sauce and threw it straight into pasta dishes for authentic sauces. 2-3” in diameter, scalloped in shape, deep orange in color, dense and very flavorful. The flavor was rich and not overly acidic. The plant itself was very hardy, growing to over 6’ tall with strong, thick stems. I would definitely purchase this one again!”*)
- **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.”*) *New in 2019!*
- **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-earthy 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

- **Black Cherry** (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.”*)



- **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 4th of July.
- **Dr. Carolyn's Cherry** (Indeterminate—65 days). Cherry. A sport of Galina, named for Dr. Carolyn Male, tomato breeder and editor of an heirloom tomato newsletter—*Off the Vine*. Southern Exposure says it's "the most flavorful yellow cherry we've ever grown! Excellent balance of sugar, tartness and depth of flavor." Clusters of six pale yellow, round, 1¼" cherries grow on vigorous, well-branched plants.
-  ▪ **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.
- **Jasper**-hybrid/organic (Indeterminate—60 days). Cherry. Vigorous, healthy plants bear trusses of cherries with a rich, sweet flavor. Disease and crack resistant. (*"Wow! I planted it May 1 and since July, we have been eating them for over eight weeks—absolutely delicious and oh-so-prolific—and there are still blossoms on the vines! It is my favorite candy treat when working in the garden. Given a little structural help, this tomato could easily be 10 feet tall, and 6-8 feet across!"*)
- **Large Red Cherry** (Indeterminate—75 days). Cherry. Now that's a straight-forward name for a 1½" to 2" heirloom cherry! Highly productive plants produce throughout the season clusters of richly flavored cherries that are great in salads. *New in 2019!*
-  ▪ **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!"*)
-  ▪ **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.
- **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.




- **Sugary-hybrid** (Semi-determinate—60 days). Cherry. Of course it's sweet; in fact, it has 9.5% *more* sugars than most other tomatoes! These small (half-ounce), plum-shaped fruits grow in trusses which makes them easier to pick. Very early and prolific—a great combination.
- **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 not 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.
- **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 to Central County in 2019!*
- **Sweetie** (Indeterminate—70 days). Cherry. Bite-sized tomatoes galore are perfect for salads. Vigorous vines will continue to produce through late autumn.
- **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; perfect for canning, 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.
- **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.
- **Pomodoro Piramide** (Indeterminate—80 days). Paste. We’re excited to bring you this rare Italian paste tomato which will only be available at our Central County Sale. Piramide’s seeds were bought by a Master Gardener during her visit to Italy last summer, where it is very popular. Slightly tapered, five inch fruits look like bulls horn peppers and are filled with almost seedless, richly flavored meat. Terrific for sauces! *New in 2019!*
- **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.”*)