

Abe Lincoln

A popular heirloom tomato introduced in Illinois in 1923 by the Buckbee Seed Co. These organic tomato seeds produce brilliant red, round, medium-sized, 12 oz. tomatoes in clusters up to 9. A good disease resistant tomato. Delicious, rich, slightly acidic tomato flavors. You'll want to grow these certified organic tomato seeds year after year.



Black Krim

Heirloom. Heat-tolerant Black Krim has a dark brown-red color that gets even darker in hotter weather. Always a favorite in taste tests, Black Krim has a flavor that is described as tangy, rich, and sweet. It makes beautiful dark slices. Black Krim is prone to cracking, so be sure to water regularly, especially when there is not enough rain, to avoid cycles of wet-to-dry-to-wet-to-dry soil that causes the fruit to crack. Vigorous plants grow best with strong staking or tall cages.



Bloody Butcher

Sensational general use fruits have a rich heirloom flavor and a deep red color, inside and out. If it's hard for you to wait for ordinary tomatoes to ripen, try these. In less than 8 weeks, they're ready to enjoy... and enjoy you will. Plants will yield five to nine 2" fruits per cluster. Plants require staking and will produce until frost. Indeterminate.



Brandywine

Red Brandywine is an Old Amish heirloom dating back to 1885. Named after Brandywine Creek in Chester County, PA. Large, vigorous vines produce 8-12 ounce, deep-red fruits in clusters of 4 to 6. Excellent, robust, old-fashioned tomato flavors



Burpee's Jubilee

Burpee's Jubilee is the outstanding result of a stabilized, six-generation selection from a cross between Tangerine and Rutgers tomatoes. Up to 3" across, the bright golden-orange globular fruits are smooth and solid, with a mild delectable flavor. High-yielding indeterminate plants.



Celebrity

This AAS Award Winner established a new standard for main-crop hybrids requiring multiple disease resistance. Highly adaptable from Canada to the South. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz. Semi-determinate.



Cherokee Purple

This heirloom tomato variety consistently ranks very high in taste tests. Slice Cherokee Purple tomato for rich, dark color and unmatched sweet, rich taste on sandwiches or in salads. Tomato is large 10 – 12 oz.



Chocolate Cherry

These indeterminate plants are loaded with clusters of sweet and delicious little gems. The 1-in. cherry-like fruits are rich brick red with deep chocolate shading. These luscious treats are perfect for salads, slicing or canning with an exceptional fresh flavor that is rich and complex.



Creole

For gardeners and cooks in Louisiana, summer is not summer without Creole tomatoes. Although relatively late to ripen, those loyal to Creole tomatoes are willing to wait. Creole tomatoes tolerate heat and humidity, ripening into a meatier-than-average tomato with outstanding flavor. Developed at LSU for warm, humid areas, the indeterminate vines delight gardeners with high yields of juicy fruit that resists cracking. Vines are vigorous, so use tall cages. Resistant to Fusarium wilt and Alternaria stem canker.



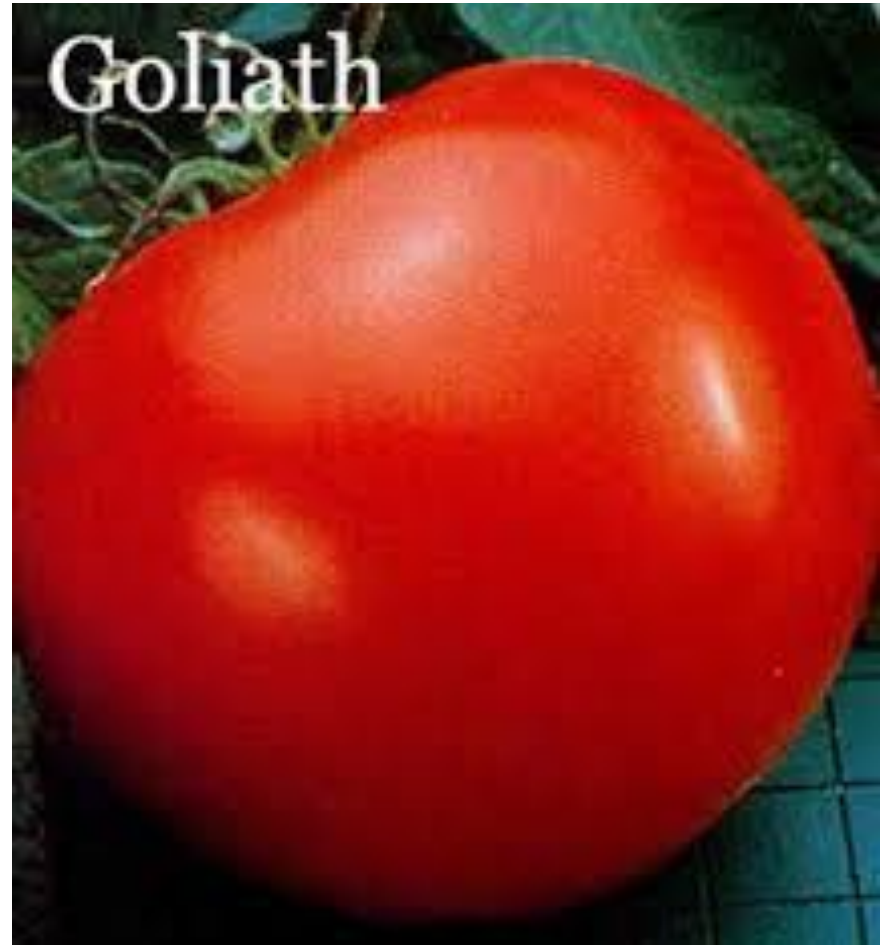
Delicious

An excellent slicer, with most fruits over 1 pound - many 2 to 3 pounds - and still holds the world record of 7+ pounds for a single fruit! Produces smooth and solid fruits that seldom crack, with small cavities, nearly solid meat, and excellent flavor. Developed from Beefsteak after 13 years of careful selection



Goliath Beefsteak

For such a compact plant, Bush Goliath produces surprisingly large, 3 to 4 inch, sweet tomatoes on determinate vines consistently through summer and until frost. In our Alabama test garden, where growing conditions are ideal and the season is long, we harvest more than 100 fruits from each plant. Resistant to verticillium wilt, fusarium wilt, and nematodes.



Juliet

The Juliet tomato is sometimes described as a mini Roma tomato, because of its unusual elongated shape. It's also called a "grape" or "cherry" tomato. It is a high yield producer that grows in clusters of 10 to 18 fruits. The Juliet is specially noted for its crack resistance and high yields. It grows glossy red, tasty sweet, 1-ounce fruits. Cracking can be a problem for other grape tomatoes, but not the Juliet variety; therefore, it clings to the vine well even when ripe. It also has good disease resistance.



Large Red Cherry

Cherry Tomatoes are equally famous for being easy to grow and tasting delicious! The plant produces abundant clusters of smallish, vibrant colored fruit. Use Red Cherry Tomatoes in fresh garden salads, or a plethora of other dishes. Indet. Red Cherry produces clusters of large red cherry tomatoes over a long season. Perfect for salads or just popping in your mouth when you're in the garden!



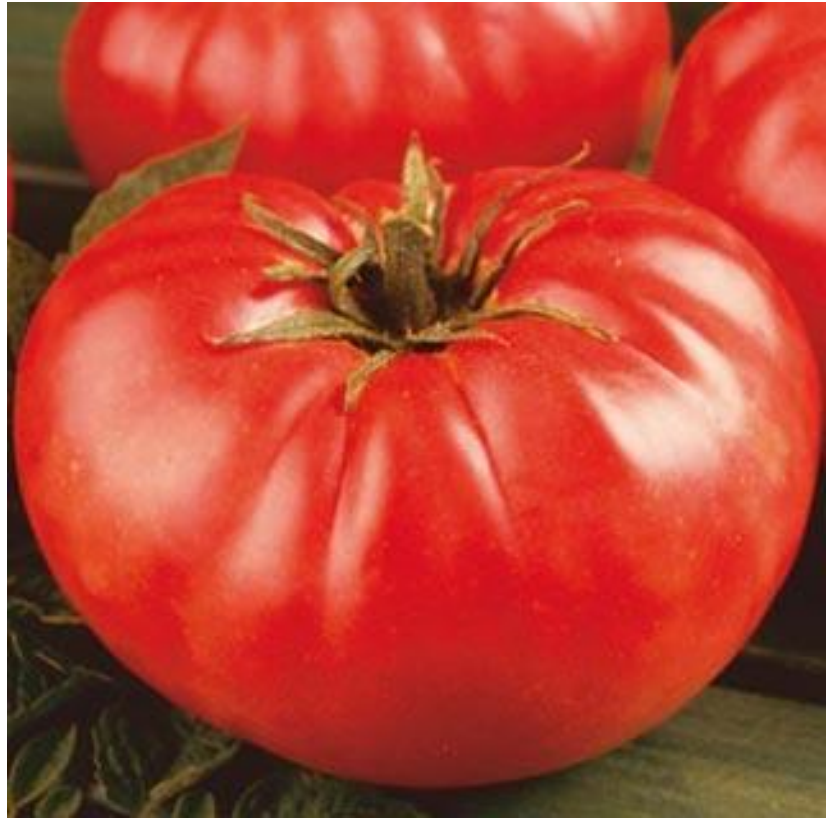
Marglobe

Large, uniform, globe-shaped fruit. This old variety was released by USDA in 1925 and has heavy, vigorous vines that produce high yields of large (8-10 oz.), uniform, globe-shaped fruit. It is one of the first disease-resistant varieties and has good resistance to Verticillium and Fusarium wilts; it served as a source of resistance in Rutgers tomato. Plants are determinate and fruits ripen all at once, making Marglobe a good canning tomato.



Mortgage Lifter

Puts out extremely heavy yields of big, low-acid pink fruits. Few seeds, excellent flavor. Drought-tolerant, indeterminate vines.



Mule Team

Saved by generations of gardeners and reintroduced because of its enduring qualities: vigorous fruit set, round, medium-sized, red globes that weigh 8-1/2 oz. and are 2-1/2 to 3" across, with a sweet, mild flavor. Meaty, textured fruits are produced continuously until frost on sturdy plants.



Pantano Romanesco

This heirloom tomato seeds produce indeterminate, regular-leaf, highly productive vines yield large crops of 12 oz., brilliant-red, slightly-ribbed tomatoes with meaty interiors bursting with wonderful, rich, complex, tomato flavors. Expect a good production from these heirloom tomatoes. A great sauce tomato and a sensible choice for farmer's markets due to visual appeal and reputation for intense flavor. Rare tomato seeds. A winner!



Peron Sprayless

Introduced in 1951 by Gleckler's from Argentina. Large, disease resistant, vigorous vines produce lots of 3-4-inch, uniform, smooth, red, round, fruits that are above average in vitamin C and loaded with big sweet/tart flavors. Good for cages or patios. Keeps well.



Porter

An old-time drought-resistant favorite in the Southwest. Featuring dark pink, 2 oz. smooth, plum-shaped fruits on sprawling, vigorous vines. High yields of these tender-skinned beauties are a perfect choice for canning and juicing.



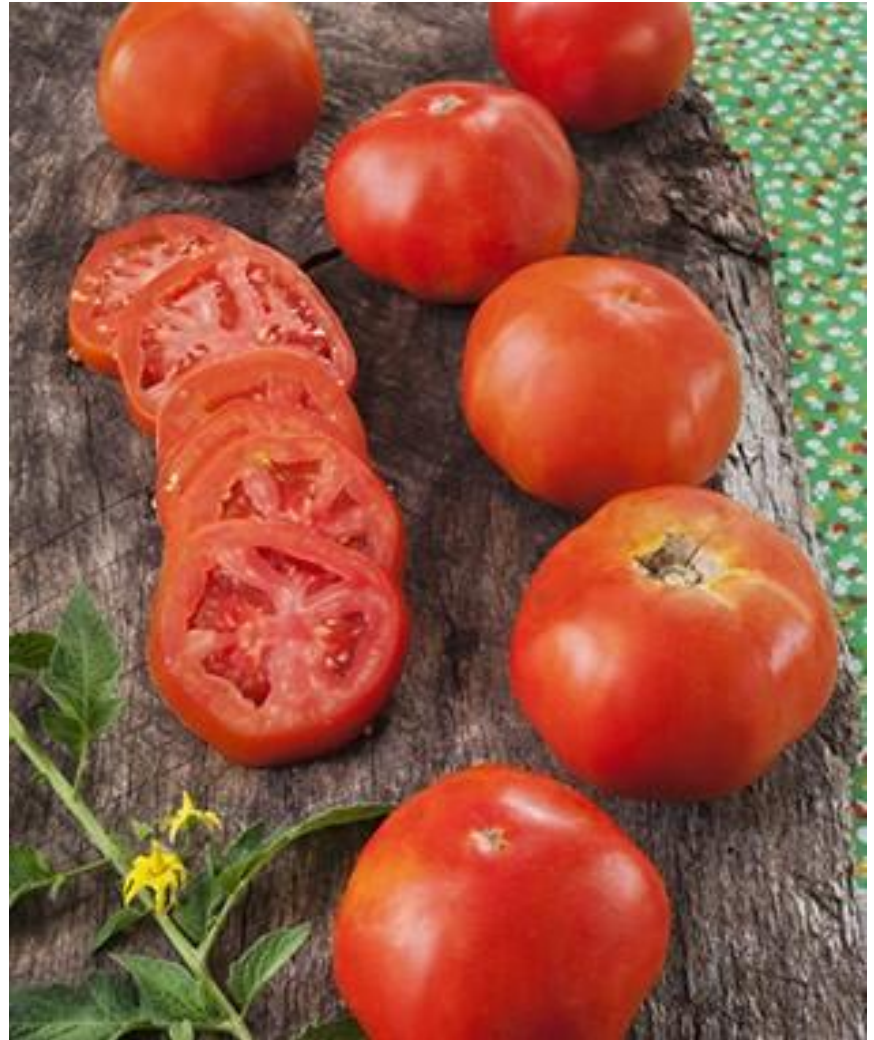
Roma

Premium canner, ideal for sauce and paste. Pear-shaped scarlet fruits are thick and meaty with few seeds. Determinate. Meaty tomato nearly seedless.



Rutgers

Rutgers was developed by the Campbell Soup Company in 1928 from a cross of Marglobe and J.T.D. The variety was later refined by Rutgers University in 1943. Rutgers Improved is a Rutgers-type tomato with additional disease resistance. Seeds produce short, bushy, compact, determinate tomato plants that yield 7 oz., dark-red tomatoes with thick walls that are loaded with delicious flavors. Excellent tomato for canning. Disease Resistant.



San Marzano

Chef's favorite has long been popular in the culinary industry and is also preferred in Italian cooking. Elongated red fruit is meaty and very flavorful, perfect for salads, salsas, sauces and sandwiches. Indeterminate.



Sweet Seedless

Celebrated as the world's first seedless tomato and cause for celebration among those unable to eat the world's favorite vegetable because of those troublesome little seeds - until now! Large, red, firm fruits, 8 to 10 ounces have the perfect balance of flavor, gel and juiciness. Because there are no seeds for the plants to store the sugars (seeds release sugars when mature), fruits are sweet when ready to pick.



Heirloom vs Hybrid

- Heirloom - Heirloom varieties that have been grown without crossbreeding for 40 or more years. An heirloom tomato plant often produces a total of only two fruits; all the plant's reproductive efforts get concentrated into just a few tomatoes. This concentrated effort could be making the tomatoes more flavorful. Seeds are true.
- Hybrids - hybrids that have been carefully crossbred to have particular characteristics. Often flavor is not at the top of the list. Instead, hybrid tomatoes are bred for things like resistance to pests and diseases, and firm flesh and thick skin—so they can be harvested by machines and emerge as whole tomatoes, not sauce.

Determinate vs Indeterminate

- **Determinate** - Determinate tomatoes are more commonly known as "bush" tomatoes. These tomato varieties are compact and generally grow to a height of about 3'-4' in a growing season. Determinate tomatoes stop growing when the top bud of the plant sets fruit. All of their crop will ripen near the same time over a period of 1-2 weeks and then the plant, having completed its life cycle, will begin to die. Determinate tomatoes are good candidates for growing in containers, and the aluminum tomato cages you buy at the garden center are designed to support these tomatoes.
- **Indeterminate** - Indeterminate tomato varieties are more commonly known as "vining" tomatoes. Indeterminate tomatoes can grow anywhere from 6'-10' tall in a growing season. They will continue to grow, bloom, and set fruit until they are killed by the first frost of the growing season. These tomatoes require lots of staking and pruning of tomato suckers. If you've ever grown a tomato in a small space (like a balcony or porch) that quickly became unmanageable, you grew an indeterminate tomato.

Anaheim Chile

Also called a New Mexico or California chile, this is a green, chile-type, mildly hot pepper that ripens to a pretty deep red. The thick-walled fruit is the classic pepper used for chiles rellenos, soups, and stews. Rich, mellow flavor. Plants are disease resistant. Plants bear continuously through summer where nighttime temperatures aren't higher than 90 degrees. This is also the variety that has been most widely grown and dried to make rostra's, or string of dried Chile peppers, that are a New Mexico tradition. Originating as a practical way for farmers to cure peppers to keep a long time, the pretty strings of dozens of dried red peppers have taken on ornamental value as well.



Big Jim

The cultivar, 'NuMex Big Jim' has smooth green foliage with small white flowers. The Pod color begins as green and matures into a rich red. Largest New Mexican Pepper. Pod is thick, pointed and measures up to 12 inches long by 2.5 inches wide. Mild taste. *C. annuum* is very diverse since it includes both hot and sweet peppers but common to most are smooth green leaves and strong branches. It is thought to have originated in Bolivia or Southern Brazil. Days to maturity range from 80 to 120.



Cabernet Dark Red

Sweet! Lamuyo-type pepper's thick-walled fruits are 8" long x 6" wide and ripen from green to red. Highly productive plants produce oodles of slightly elongated fruit. Easy-growing, low maintenance, resistant to tobacco mosaic virus.



California Wonder

HEIRLOOM. The standard bell pepper for many decades, this 1928 introduction is still the largest open-pollinated, heirloom bell you can grow, and it's a vast over the earlier bells. A perfect stuffing pepper—blocky 4" x 3½", thick-walled, tender and flavorful.



Cayenne, Hot Long Slim

5 inch long fruits are fiery hot, often curled and twisted. Great for drying, processing, or sauces.



Cayenne Purple

Plant produces good yields of 2 $\frac{3}{4}$ " long by $\frac{1}{2}$ " wide hot peppers.

Peppers are hot and turn from green, to purple, to red when mature.



Cubanelle

This yellow-green to red tapered fruit is prized for a sweet, mild flesh that is growing in popularity because of its rich flavor and pretty colors for frying and cooking. The thin-walled pepper is especially suited for quick cooking. Popular in dishes of Spanish, Italian, and Slavic descent, many cooks prefer it to bell types. In the garden, Cubanelle peppers are unique, often growing in imperfect shapes and changing color from green/yellow to shades of orange to red. Don't be surprised if the some of the peppers curl and twist a bit. No two seem to ever be alike—it's part of their charm.



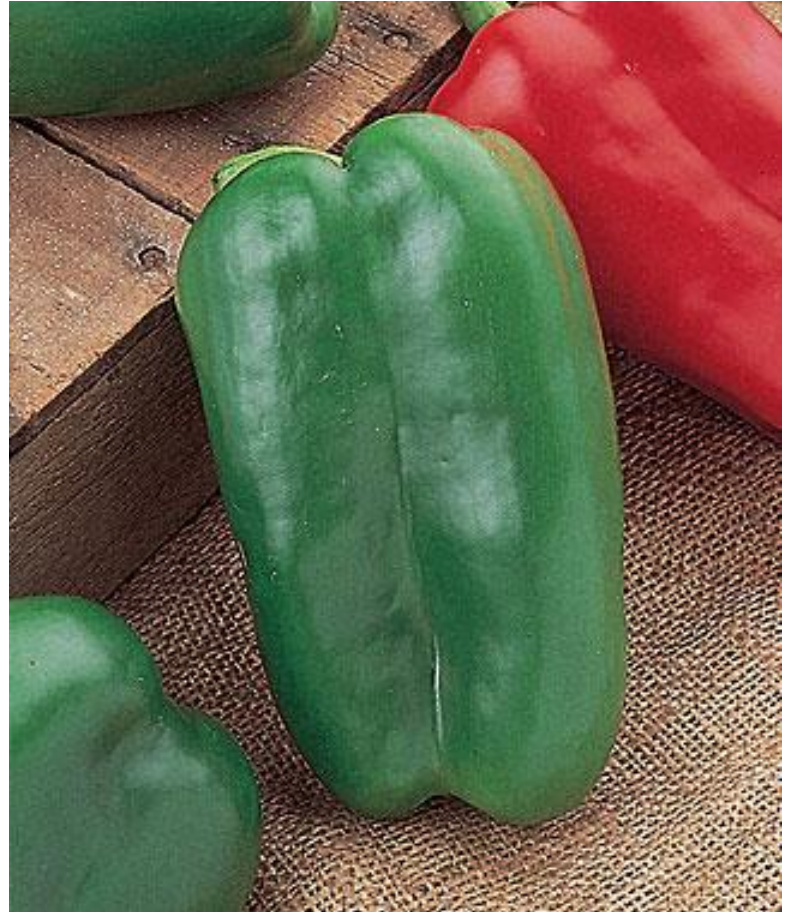
Golden Bell Pepper

75 days. *Capsicum annuum*.
(F1) Plant produces good yields of 3" long by 2 ¾" wide sweet bell peppers. Peppers turn from green, to light yellow, to golden yellow when mature. Excellent for salads, stuffing, and gourmet dishes. A variety from the USA



Great Stuff Bell

The right stuffer! Produces enormous peppers 7" long and 5" wide, ripening from green to dark red. Very productive and disease resistant. Produces excellent yields under varied conditions. Needs full sun.



Hot Jalapeno

A jalapeno pepper is, of course, a type of chili pepper. It is a medium sized pepper when compared to other chili pepper, measuring an average of 2-3.5 inches in length. While originating in Mexico, it is now grown worldwide for its popular flavor and mild heat level.



Hot Jalapeno – TAM Mild

Tam Jalapeno peppers are about half as hot as regular jalapenos, but have the same size, shape and flavor. Tam Jalapeno plants are more productive as well. The seeds germinate best at a temperature of 80 to 85 degrees Fahrenheit and grow best in hot, sunny locations in well drained soil.



Pepperoncini

Pepperoncini are typically used in sandwiches, salads, tossed salads served in pizzerias, antipasto platters, and as a garnish to lend dishes a crunchy texture and a salty taste. Pepperoncini are sometimes briefly rinsed in cold water before serving to reduce the effects of the pickling brine on the taste. Pickled pepperoncini can vary in color from bright yellow to bright yellow-green.



Senorita Jalapeno

Plant produces heavy yields of 3" long and 1 ¼" wide hot peppers. Peppers are very mild and turn from dark green to red when mature. Plant has green stems, green leaves, and white flowers. Excellent for making mild salsa and those who like heat in small doses. A variety from the USA. Disease Resistant.



Sweet Banana

Even after more than 70 years, this is still extremely popular pepper. Large, pointed fruits measure 6-7" long and 1½" across. The mild yellow peppers ultimately turn brilliant red. A favorite for pickling.

