



## Tomato Juice Tomato

### [TM294-20 - Abraham Lincoln Tomato \(Improved\)](#)

75 days. Solanum lycopersicum. (F1) Plant produces high yields of 8 to 10 oz globe shaped tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making ketchup, tomato juice, sandwiches, salads, slicing, and canning. This cross bred variety combines the heirloom variety with the early maturity variety. It is one of America's highest yielding varieties. Excellent choice for home gardens and market growers. Disease Resistant: V, F, N, A, St. Indeterminate.



### [TM382-20 - Abraham Lincoln Tomato \(Original\)](#)

87 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 1 lb dark red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making ketchup, tomato juice, sandwiches, salads, slicing, and canning. This is the original strain of the Abraham Lincoln Tomato. Also known as Early Abraham Lincoln Tomato and Abe Lincoln Tomato. Crack Resistant. Excellent choice for home gardens. A 1923 heirloom variety from Buckbee Seed Company, Rockford, Illinois, USA. Indeterminate.



### [TM1-20 - Abraham Lincoln Tomato \(Regular\)](#)

77 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 6 to 10 oz red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making ketchup, tomato juice, sandwiches, salads, slicing, and canning. Excellent choice for home gardens. A heirloom variety from the USA. Indeterminate.



### [TM6-20 - Aunt Ruby's German Green Tomato](#)

85 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 12 to 16 oz neon green beefsteak tomatoes. They are very sweet and flavorful. It has the rich old-fashioned tomato flavor. Perfect for sandwiches, salads, slicing, tomato juice, culinary creations, and sauces. Try making green spaghetti sauce! This is the only green beefsteak tomato on the market. Grows in clusters of 2 to 3. A winner of the 2003 Heirloom Garden Show's taste test. Excellent choice for home gardens. It is originally from Germany, brought over by Ruby Arnold's immigrant grandfather. A heirloom variety from Germany. Indeterminate.



### [TM314-20 - Believe It or Not Tomato](#)

85 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 1 to 2 lb bright red beefsteak tomatoes. They are very sweet, very juicy, and flavorful. These tomatoes are smooth in shape which is very unusual for an extra large tomato. Perfect sandwich tomato and for making tomato juice. Excellent choice for home gardens. A heirloom variety from the USA. Indeterminate.



### [TM357-10 - Bellstar Tomato](#)

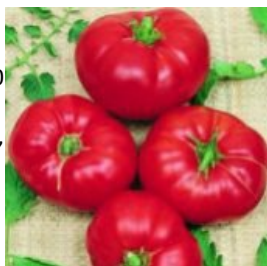
70 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 4 to 5 oz red plum shaped tomatoes. This variety is twice the size of regular plum tomatoes. Perfect for making sauce, puree, paste or juice, or for canning. Crack resistant. Excellent choice for home gardens. A variety developed by the Smithfield Experiment Farm in Ontario, Canada in 1981. United States Department of Agriculture, G 33046. Determinate.





**TM201-20 - Box Car Willie Tomato**

80 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 10 to 16 oz red tomatoes. It has the rich old-fashioned tomato flavor. Perfect for canning, freezing, sauces, salads, sandwiches, slicing, tomato juice, or for making home-cooked meals. Thought to have been named after the legendary country singer Box Car Willie of the Grand Ole Opry. Crack Resistant. Excellent choice for home gardens. A heirloom variety from the USA. Indeterminate.



**TM38-20 - Costoluto Genovese Tomato**

85 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 7 oz deep red tomatoes. The taste is outstanding. This is one of the best tomatoes for making homemade tomato juice. Also perfect for sandwiches, salads, and slicing. Plant likes heat but does well in cooler regions too. Heat Tolerant. Suitable for greenhouse production. Excellent choice for home gardens. A heirloom variety from Italy. United States Department of Agriculture, G 33013. Indeterminate.



**TM41-20 - Delicious Tomato**

77 day. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 1 to 2 lb scarlet red beefsteak tomatoes. You might even get one that exceeds 3 lbs. They are meaty, juicy, and very delicious. It has the rich old-fashioned tomato flavor. Perfect for sandwiches, salads, slicing, tomato juice, and canning. This tomato held the Guinness World Record as largest tomato ever grown at 7.75 pounds for over 28 years! It has very few seeds. Impress your neighbors and try growing a world record size tomato! Stores well for weeks. Crack Resistant. Excellent choice for home gardens. A heirloom variety from Pennsylvania, USA. United States Department of Agriculture, PI 639212. Indeterminate.



**TM486-10 - Florida 47 Tomato**

75 days. Solanum lycopersicum. (F1) Plant produces heavy yields of 10 oz red tomatoes. Perfect for sandwiches, salads, slicing, canning, and making tomato juice. It was developed for main crop commercial production. Plant thriving in hot, humid, tropical climates. The plants have excellent foliage for tomato cover. Great shipper variety. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, F, A, St. Determinate.



**TM147-20 - German Pink Tomato**

85 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 1 to 2 lb pink beefsteak tomatoes. They are very sweet, meaty, and flavorful. Perfect for sandwiches, salads, slicing, canning, freezing, and making paste and tomato juice. It has very few seeds. A potato leaf variety. Crack resistant. Excellent choice for home gardens. An 1883 heirloom variety from Diane Ott Whealy's family from Germany. Indeterminate.



**TM319-10 - Giant Paste Tomato**

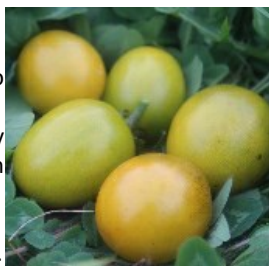
75 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of large 6 to 8 oz red tomatoes. This large paste tomato is much juicier than most other paste varieties. Perfect for making tomato sauce, paste, and juice. Excellent choice for home gardens. A variety from the USA. Indeterminate. Certified Organic.





**TM56-20 - Green Grape Tomato**

78 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 1 to 2 oz yellow-green cherry tomatoes with lime-green color on the inside. They are very sweet, juicy, and flavorful. Stays green when mature and are about the size of a large grape. Some grow in the shape of a grape, others grow in the shape of a cherry tomato. Grows in cluster of 6 to 12. Perfect for making green ketchup, green tomato soups, sauces, and garnishes. Also great for salads and snacks. They are fully ripe when they start to turn a golden yellow. It is a cross of a Yellow Pear Tomato and a Evergreen Tomato. A favorite of farm markets and restaurants. Excellent choice for home gardens and specialty market growers. An 1983 heirloom variety developed by Tom Wager of Tater Mater Seeds in Bakersfield, California, USA. Indeterminate.



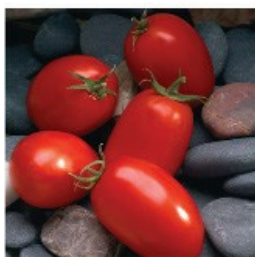
**TM70-20 - Jubilee Tomato**

1943 All-America Selections Winner!  
80 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 8 to 12 oz bright golden-orange tomatoes. They have thick wall, are meaty, and have a mild flavor. Perfect for salads, salsas, cooking, canning and making tomato juice. Adds bright color to salads. It is a cross between Tangerine and Rutgers tomato. Also known as Golden Jubilee Tomato. Low acidity variety and high in Vitamin C. Plant requires support, either staking or cages. Always a great seller at Farmer's Markets! Excellent choice for home gardens and market growers. A heirloom variety from the Maule Seed Company of Philadelphia, USA. United States Department of Agriculture, PI 452018. Disease Resistant: A. Indeterminate.



**TM511-20 - Mariana Tomato**

74 days. Solanum lycopersicum. (F1) Early maturing plant produces high yields of 4 to 6 oz bright red tomatoes. A saladette type tomato widely used because of its good smoothness and uniform ripening. Also great choice for canning, salsas, sauces and tomato juice. It is well suited for mature green and vine ripe harvesting and performs well on ground and staked culture. The plants are strong, medium compact and produce high yields of smooth extra-large and large, high quality fruit with very good uniformity, firmness and shelf life. Heat tolerant. Suitable for commercial growers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, FF, N, A, St. Determinate.



**TM99-20 - Oregon Spring Tomato**

58 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of 4 to 6 oz red tomatoes. It has the rich tomato flavor. They are very flavorful, meaty, and have very few seeds. Perfect for salads, slicing, sandwiches, and for making ketchup, paste, and sauce. It is a cross between a Russian Severianin and a Starshot. Does well in cool weather too. Cold tolerant. Suitable for short season regions. Recommended for cool northern or high-elevation locations. They are parthenocarpic, which means plants form fruit without pollination. Excellent choice for home gardens. A variety developed by Dr. James Baggett at Oregon State University, Oregon, USA. Disease Resistant: V. Determinate.



**TM347-10 - Oroma Tomato**

70 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of 5" long red tomatoes. They are meaty and very flavorful. Perfect for making thick tomato paste and sauce. Also great for making ketchup and canning. Excellent choice for home gardens. Disease Resistant: V. Determinate.



**TM110-20 - Porter Improved Tomato**

75 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 3 to 4 oz red tomatoes. They are very flavorful. Perfect for making tomato juice, sauce, salads, and canning. A variety developed by Porter & Son Seed Company for Southern regions like Texas. It is larger than Porter Tomato but with same setting ability. Also known as Porter's Pride Tomato. Does extremely well in high heat and low humidity. Grows in clusters of 6. Excellent choice for home gardens and market growers. United States Department of Agriculture, NSL 34407. Disease Resistant: V, F. Indeterminate. Certified Organic.





**TM390-20 - Porter Tomato**

78 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 2 to 4 oz deep red plum tomatoes. They are very flavorful. Perfect for making tomato juice, sauce, salads, and canning. Crack resistant. Plant has good foliage protecting tomatoes from sun scald. It was developed by Porter & Son Seed Company for Southern regions like Texas. Porter is an old-time drought tolerant favorite in the Southwest. Excellent choice for home gardens and market growers. United States Department of Agriculture, PI 270281. Disease Resistant: V, F. Indeterminate.



**TM426-20 - Rio Grande Tomato**

80 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 6 to 8 oz red pear shaped tomatoes. They have thick wall, are meaty, and have a mild flavor. Perfect for salads, salsas, and making sauces, puree, paste and tomato juice. An excellent processing variety. One of the best paste tomatoes available for hot climates. It withstands extremes in temperature, both hot and cool. Excellent choice for home gardens, market growers, and open field production. A variety developed by the The University of California to thrive in hot and humid weather. United States Department of Agriculture, PI 644794. Disease Resistant: V, FF, A. Determinate.



**TM392-20 - Roma VF Tomato**

78 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 2 to 4 oz bright red plum shaped tomatoes. They have thick wall, are meaty, and very flavorful with very few seeds. Perfect for salads and making, sauce, puree, paste, soup, ketchup, tomato juice, and canning. Good quality tomato used for commercial production. Excellent choice for home gardens, greenhouses, market growers, and open field production. United States Department of Agriculture, PI 644859. Disease Resistant: V, F. Determinate.



**TM174-20 - Roma VFN Tomato**

75 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 3 to 4 oz red plum shaped tomatoes. They have thick wall, are meaty, and very flavorful with very few seeds. One of the most popular varieties for making sauce, puree, paste, ketchup, tomato juice, and canning. Good quality tomato used for commercial production. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, F, N. Determinate.



**TM707-10 - Santa Clara Canner Tomato**

84 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 8 to 10 oz red tomatoes. They are absolutely delicious with a rich and complex flavor. They are very sweet, meaty, juicy, and flavorful. Perfect for canning. Also great for salads, making tomato juice, and and cooking. It was one the first tomatoes launching the canning industry in California. Good quality tomato used for commercial production. Excellent choice for home gardens, market growers, and open field production. A variety from Italy dating back to 1910. United States Department of Agriculture, PI 270226. Indeterminate. Certified Organic.



**TM275-10 - Sasha Altai Tomato**

57 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces good yields of 4 to 6 oz bright red tomatoes. They are very sweet, meaty, juicy, and flavorful with an award-winning complex flavor. Perfect for salads, slicing, sandwiches, canning, and making tomato juice. Sets well even during cold evenings. One of the best tomato in all of Siberia. Cold tolerant. Suitable for cooler coastal climates and high altitudes. Excellent choice for home gardens. A heirloom variety from Irkutsk, Siberia, Russia. Determinate.





**TM120-20 - Sausage Tomato**

78 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of large 6" long red tomatoes. They are meaty and very flavorful. Perfect for making ketchup, sauce, puree, paste, and canning. Excellent choice for home gardens. A heirloom variety from the USA. United States Department of Agriculture, PI 647533. Indeterminate.



**TM284-20 - Scotia Tomato**

60 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 4 oz bright red tomatoes. They are sweet and flavorful. Perfect for sandwiches, salads, slicing, salsas, sauces, tomato juice, and canning. Cold tolerant. Excellent choice for home gardens. A variety developed by the Dominion Experiment Farm, Kentville, Nova Scotia, Canada. United States Department of Agriculture, PI 279817. Determinate.



**TM344-20 - Tommy Toe Tomato**

70 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of 1/2 to 3/4 oz bright glossy red cherry tomatoes. They are mild, juicy and flavorful. It has the rich old-fashioned tomato flavor. Perfect for salads, snacks, vegetable platters, and making tomato juice. It has won many blue ribbons and taste tests around the world. Also known as Steakhouse Tomato. Plant produces hundreds of small cherry tomatoes. Does extremely well in hot and humid regions. Excellent choice for home gardens. A heirloom variety from the Ozarks, Arkansas, USA. Disease Resistant: BR, EB. Indeterminate.



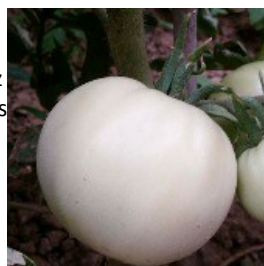
**TM206-20 - Wayahead Tomato**

63 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces good yields of 6 to 8 oz bright red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads, slicing, sandwiches, and making tomato juice. One of the best varieties for making tomato juice. They ripen early as its name indicates, wayahead of other varieties. The seeds were saved from the most select plants that had premium quality strains. Also known as Jung's Wayahead Tomato, Hudson Valley Tomato and Earliana Tomato. A potato leaf variety. Excellent choice for home gardens. A heirloom variety dating back to 1921. United States Department of Agriculture, PI 633493. Determinate.



**TM381-10 - White Snowball Tomato**

85 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 5 oz creamy white tomatoes. The skin and flesh is white! Are you allergic to the pigment in red tomatoes? Try this variety as it is less acid than other tomatoes. One of the sweetest white tomatoes on the market. Add color to gourmet dishes by using white, red, pink, purple, and yellow tomatoes. Perfect for salads, slicing, canning, culinary creations, or making tomato juice. Also great for making a white spaghetti sauce! Low acidity variety. Always a great seller at Farmer's Markets! Excellent choice for home gardens and specialty market growers. A heirloom variety. Indeterminate.



**TM141-20 - White Wonder Tomato**

90 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 8 to 16 oz yellowish-white beefsteak tomatoes. They are mildly sweet, meaty, juicy, and flavorful. Yellowish-white inside and outside when ripe. Perfect for salads, slicing, canning, vegetable platters, or making tomato juice. Also great for making a white cream of tomato soup or white tomato sauce. Low acidity variety. Excellent choice for home gardens. A pre-1860 heirloom variety. Indeterminate.





**TM729-20 - Yellow Bell Tomato**

60 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of bright yellow pear shaped tomatoes. They are sweet, meaty, and flavorful. Perfect for salads and making sauce, tomato juice, and yellow ketchup. Grows in clusters of 5 to 12. Does well in cool and wet conditions. Excellent choice for home gardens. A heirloom variety from Tennessee, USA. Indeterminate.

