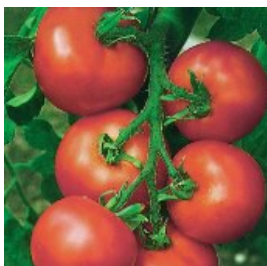




Award Winner Tomato

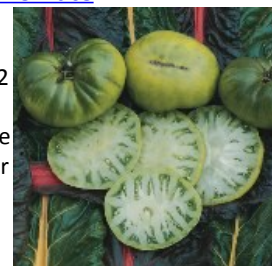
[TM793-20 - Alicante Tomato](#)

68 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 4 to 6 oz red tomatoes. They are very sweet and flavorful. Perfect for sandwiches, salads, and slicing. Suitable for greenhouse production. Winner of the prestigious Royal Horticultural Society (RHS) Award of Garden Merit. Excellent choice for home gardens. A heirloom variety from the United Kingdom. Indeterminate. Certified Organic.



[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.



[TM241-20 - Carbon Tomato](#)

80 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of large 8 to 12 oz reddish-black beefsteak tomatoes. One of the best tasting black tomato on the market. This is the darkest of the black tomatoes. Winner of the 2005 Heirloom Garden Show best tasting tomato award. Perfect for sandwiches, salads, and slicing. Excellent choice for home gardens. A heirloom variety. Indeterminate.



[TM832-20 - Dester Tomato](#)

80 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 1 to 2 lb pink beefsteak tomatoes. They have a rich sweet flavor and have won numerous taste test competitions. Perfect for canning, salads, slicing, and sandwiches. Excellent choice for home gardens. A heirloom variety originating from Germany and brought to the USA from Dr. Herbert Edgar Dester. Indeterminate.



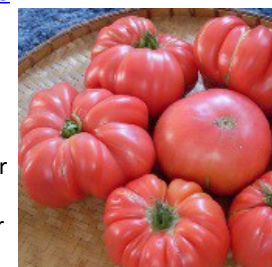
[TM411-20 - Texas Wild Cherry Tomato](#)

73 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of ½ to ¾ oz red cherry tomatoes. They are very sweet and flavorful. Perfect fresh eating right off the vine or in salads. One of the best cherry tomato in taste testing trials. Plants produces tons of small cherry tomatoes. Excellent choice for home gardens. A variety from southern Texas, USA. Indeterminate.



[TM136-20 - Tiffen Mennonite Tomato](#)

85 days. Solanum lycopersicum. Open Pollinated. Plant produces excellent good yields of 13 to 16 oz pink beefsteak tomatoes. It has the rich old-fashioned tomato flavor. They have outstanding flavor similar to the Brandywine tomato. It has won a few tomato taste awards. Perfect for salads, slicing, and sandwiches. A potato leaf variety. Excellent choice for home gardens. A heirloom variety from the Mennonites in Wisconsin, USA. Indeterminate.





TM416-10 - Tomatoberry Tomato

60 days. Solanum lycopersicum. (F1) Early maturing plant produces high yields of 1 to 2 oz bright red strawberry shaped tomatoes. They are firm, meaty, and very flavorful. These are perfect for salads, garnishes, or culinary creations. It won third place innovation award at the Fruit Logistica Show in Berlin in 2008. Also won a major taste trial. Grows in clusters of 25 to 30. Crack resistant. It has extended shelf life and stores well. Suitable for container gardening, greenhouse, and open field production. Always a great seller at Farmer's Markets! Excellent choice for home gardens, greenhouses, market growers, and open field production. A variety developed in Japan. Disease Resistant: F, N, TMV. Indeterminate.



TM344-20 - Tommy Toe Tomato

70 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of ½ to ¾ 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.



TM386-20 - Trophy Tomato

80 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 5 to 8 oz red tomatoes. They are mildly sweet, firm, juicy, and flavorful. Perfect for salads, slicing, sandwiches, and canning. In 1870, Colonel George E Waring, Jr, of Newport, Rhode Island, sold these seeds at the enormous price of \$5.00 per packet (equivalent to \$80 dollars today). Many gardeners purchased these seeds in hopes to win the \$100 grand prize at the local fair. With national exposure, people planting it all over the country and it was carried by most seed companies at that time. It remained very popular from 1872 until about 1926. It is a cross of a Large Red Tomato and an Early Red Smooth Tomato. Grows in clusters of 4 to 5. Excellent choice for home gardens. A heirloom variety from the Rhode Island, USA. United States Department of Agriculture, PI 636255. Indeterminate. Certified Organic.



TM757-20 - Vinson Watts Tomato

85 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 10 to 18 oz deep pink beefsteak tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads, slicing, and sandwiches. A tomato grown by Vinson Watts of Morehead, Kentucky. He perfected the variety over 50 years and the result was a great tomato that had excellent flavor and texture. The tomato has won many taste tests and is considered by many to be the best tomato they ever tasted. A heirloom variety from Lee County, Virginia, USA, dating back to 1956. Indeterminate. Certified Organic.

TM405-20 - Wapsipinicon Peach Tomato

78 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 2 to 3 oz creamy-yellow, almost white, tomatoes that are fuzzy like a peach. They are sweet and very flavorful. Perfect for salads, garnishes, or culinary creations. One of the best tasting tomatoes. It has won many tomato taste tests with its fruity sweet flavor. Also known as Yellow Peach Tomato and White Peach Tomato. Excellent choice for home gardens. An 1890 heirloom variety from the Wapsipinicon River area, Iowa, USA. Indeterminate.

