

# Tomato

## TM307-20 - A Grappoli Corbarino Tomato

75 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of large bright red grape-shaped tomatoes. They are very sweet and flavorful. Perfect fresh eating right off the vine or in salads. Grows in clusters. Excellent choice for home gardens. A variety from Italy. Indeterminate.



## TM211-20 - Andrew Rahart's Jumbo Red Tomato Seeds

90 days. Solanum lycopersicum. Open Pollinated. Andrew Rahart's Jumbo Red Tomato. The plant produces high yields of huge 12 to 16 oz red beefsteak tomatoes. They are very sweet, meaty, juicy, and flavorful. It has a rich full tomato flavor. Perfect for sandwiches, salads, and slicing. Crack Resistant. An excellent choice for home gardens. Andrew Rahart, who lived in New York, collected seeds from an immigrant whose family came from Italy. An heirloom variety from Italy. Indeterminate.



## TM255-10 - Comstock Sauce & Slice Tomato

90 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of 1 lb deep red Roma tomatoes. This is probably one of the best paste tomatoes on the market. It is meaty, has few seeds, and is very delicious. Excellent for salads, sandwiches, paste, and sauces. Our customers say that this is the best paste tomato they grew. An excellent choice for home gardens, farmer's markets, and market growers. An 1800s heirloom variety from Italy. Indeterminate.



## TM242-20 - Costoluto Fiorentino Tomato

85 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of 8 oz red beefsteak tomatoes. They have a high flavor of sugar and acid making them one of the best for making spaghetti sauce. Also perfect for sandwiches, salads, and slicing. Heat tolerant. Excellent choice for home gardens. An heirloom variety from the Tuscany region of Italy. Indeterminate.



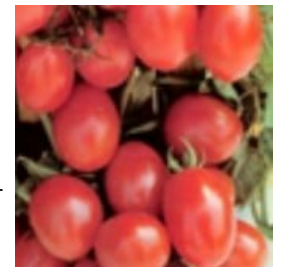
## TM38-20 - Costoluto Genovese Tomato

85 days. Solanum lycopersicum. Open Pollinated. The 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. The plant likes heat but does well in cooler regions too. Heat Tolerant. Suitable for greenhouse production. An excellent choice for home gardens. An heirloom variety from Italy. United States Department of Agriculture, G 33013. Indeterminate.



## TM879-20 - Crovarese Tomato

70 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces high yields of ½ to ¾ oz red grape tomatoes. They are very sweet and tangy. It has soft skin which is great for those who don't like thick skin on tomatoes. Perfect for salads and snacks. Also can be canned whole. Grow in clusters. Drought-Tolerant. An excellent choice for home gardens. A variety from Italy. Indeterminate.



#### **TM932-20 - Grappoli d'Inverno Tomato Seeds**

75 days. *Solanum lycopersicum*. Open Pollinated. Grappoli d'Inverno Tomato. This compact bushy plant produces high yields of 1 to 2 oz plum-shaped red tomatoes that resemble little Roma tomatoes. They are firm and very tasty. Perfect for salads, snacks, and drying. Also great roasted and perfect for homemade pizza topping. The name Grappoli d'Inverno means bunches of winter grapes in Italian. An excellent keeper that can be stored for 4 to 6 weeks after picking. Italian farmers are known for hanging the fruit-covered vines in a cool place and storing them for months. The tomatoes stay fresh and can be harvested well into the winter. Everyone needs to try this variety at least once to experience fresh-tasting tomatoes all season long. An excellent choice for home gardens. A 1900s heirloom variety from Italy. Semi-Indeterminate.



#### **TM216-20 - Italian Giant Beefsteak Tomato**

85 days. *Solanum lycopersicum*. Open Pollinated. The plant produces high yields of 1 lb deep red beefsteak tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads, sandwiches, salsas, sauces, and Italian dishes. The plant requires support, either staking or cages. An excellent choice for home gardens. An heirloom variety from Italy was brought to the USA over 80 years ago. Indeterminate.



#### **TM69-10 - Italian Gold Tomato**

75 days. *Solanum lycopersicum*. Open Pollinated. The plant produces good yields of 3 to 6 oz golden-orange Roma tomatoes. They are very sweet, meaty, and flavorful. Perfect for paste, sauces, canning, and freezing. Grows in clusters of 6. An excellent choice for home gardens. Disease Resistant: V, FF. Determinate.



#### **TM320-20 - Italian Red Pear Tomato Seeds**

75 days. *Solanum lycopersicum*. Open Pollinated. Italian Red Pear Tomato. The plant produces high yields of 6 to 12 oz red pear-shaped tomatoes. They are very sweet and flavorful. Perfect for making Italian tomato sauce and paste. Excellent choice for home gardens. A variety from Italy. Indeterminate.



#### **TM940-20 - Italian Roma Tomato**

80 days. *Solanum lycopersicum*. Open Pollinated. The plant produces good yields of large 6 oz red plum-shaped tomatoes. They have a thick wall, are meaty, and very flavorful with very few seeds. Perfect for making sauce, puree, and paste. Perfect canning variety. An excellent choice for home gardens. A heirloom variety from Italy. Determinate.



#### **TM809-20 - Kenosha Tomato**

80 days. *Solanum lycopersicum*. Open Pollinated. The plant produces high yields of 6 to 8 oz red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making paste and sauce. An excellent choice for home gardens. An heirloom variety from Italy. Indeterminate. United States Department of Agriculture, PI 303750.



#### **TM673-20 - Mama Leone Tomato**

75 days. *Solanum lycopersicum*. Open Pollinated. The plant produces high yields of 5 to 6 oz bright red plum-shaped tomatoes. They are meaty with very few seeds. Perfect for making a pot of rich tomato sauce. Excellent choice for home gardens. A variety from Italy via a family who immigrated to New York, USA. Indeterminate.



#### **TM409-10 - Martino's Roma Tomato Seeds**

75 days. *Solanum lycopersicum*. Open Pollinated. Martino's Roma Tomato. The plant produces heavy yields of 2 to 3 oz red plum-shaped tomatoes. They are meaty with few seeds. Perfect for canning and making salsa, sauce, and paste. Tomatoes tend to fall off the plant when ripe. An excellent choice for home gardens and market growers. An heirloom variety from Italy. Disease Resistant: EB. Determinate.



#### **TM710-20 - Pantano Romanesco Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 8 to 12 oz deep red tomatoes. It has a rich tomato flavor. Perfect for salads, slicing, sandwiches, and sauce. An excellent choice for home gardens. An heirloom variety from Italy. Indeterminate.



#### **TM158-10 - Pompeii Tomato Seeds**

76 days. Solanum lycopersicum. Open Pollinated. Pompeii Tomato. The plant produces heavy yields of red Roma tomatoes. They are very flavorful. Perfect for making tomato sauce, puree, paste, and canning. Excellent choice for home gardens. A variety from Italy. Indeterminate.



#### **TM111-20 - Principe Borghese Tomato**

75 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 1 to 2 oz bright red plum tomatoes. It has a rich tomato flavor. They are meaty, very flavorful, and have little juice and very few seeds. Perfect for making sauce, puree, and paste. Great for thickening tomato sauce. Also one of the best sun-drying tomatoes on the market. Suitable for fresh use, canning, and freezing too. Grows in clusters. Crack Resistant. Drought Tolerant. The plant requires support, either staking or cages. Also known as Prince Borghese Tomato. Always a great seller at Farmer's Markets! An excellent choice for home gardens and specialty market growers. An heirloom variety from Tuscany, Italy dating back to 1910. United States Department of Agriculture, PI 639215. Determinate.



#### **TM362-20 - Ropreco Tomato**

65 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces high yields of red Roma tomatoes. They have thick walls, are meaty, and very flavorful. Perfect for making sauce, puree, paste, and canning. An excellent choice for home gardens. An heirloom variety from Italy. Disease Resistant: F, BER. Determinate.



#### **TM660-20 - San Marzano 2 Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 5 to 6 oz bright red plum tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for making sauce, puree, paste, and canning. This is the standard tomato used to make tomato sauce in Italy. The plant has good foliage protecting tomatoes from sun-scald. Good quality tomato used for commercial production. An excellent choice for home gardens, market growers, and open field production. A variety from Italy. Disease Resistant: V, F. Indeterminate.



#### **TM445-20 - San Marzano Determinate Tomato Seeds**

80 days. Solanum lycopersicum. Open Pollinated. San Marzano Determinate Tomato. The plant produces heavy yields of 4 to 5 oz bright red tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for making salsa, sauce, puree, paste, drying, and canning. It is known as the greatest sauce tomato in the world. Crack Resistant. Low acidity variety. The plant requires support, either staking or cages because of the heavy yields. An excellent choice for home gardens. An heirloom variety from Italy. Determinate.





#### **TM152-20 - San Marzano Indeterminate Tomato Seeds**

80 days. *Solanum lycopersicum*. Open Pollinated. San Marzano Indeterminate Tomato. The plant produces heavy yields of 4 to 5 oz bright red tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for making salsa, sauce, puree, paste, drying, and canning. It is known as the greatest sauce tomato in the world. Crack Resistant. Low acidity variety. The plant requires support, either staking or cages. An excellent choice for home gardens. An heirloom variety from Italy. United States Department of Agriculture, PI 237137. Indeterminate.



#### **TM661-20 - San Marzano Nano Tomato**

85 days. *Solanum lycopersicum*. Open Pollinated. The plant produces good yields of 2 to 3 oz red tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for salsas, salads, and for making sauce, puree, paste, and canning. The plant has good foliage protecting tomatoes from sun-scald. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. A variety from Italy. Determinate.



#### **TM321-10 - San Marzano Redorta Tomato Seeds**

78 days. *Solanum lycopersicum*. Open Pollinated. San Marzano Redorta Tomato. The plant produces good yields of large 8 oz red plum tomatoes. They have thick walls, are meaty, and are very flavorful. It is much larger than the San Marzano. Perfect for making salsa, sauce, puree, paste, and canning. It is named after a mountain, Pizzo Redorta in Bergamo. An excellent choice for home gardens. An heirloom variety from Tuscany, Italy. Indeterminate.



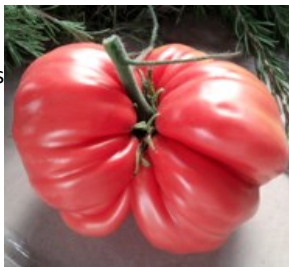
#### **TM707-10 - Santa Clara Canner Tomato**

84 days. *Solanum lycopersicum*. Open Pollinated. The 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 cooking. It was one of the first tomatoes launching the canning industry in California. Good-quality tomatoes are used for commercial production. Excellent choice for home gardens, market growers, and open field production. A variety from Italy dates back to 1910. United States Department of Agriculture, PI 270226. Indeterminate.



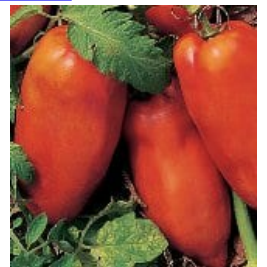
#### **TM481-20 - Sicilian Saucer Tomato**

75 days. *Solanum lycopersicum*. Open Pollinated. The plant produces good yields of 2 to 3 lb red giant beefsteak tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads, slicing, sandwiches, and making sauces. Try growing the biggest tomato you will ever see! The plant requires support, either staking or cages. An excellent choice for home gardens. An heirloom variety from Sicily, Italy. Indeterminate.



#### **TM130-20 - Super Italian Paste Tomato Seeds**

85 days. *Solanum lycopersicum*. Open Pollinated. Super Italian Paste Tomato. The plant produces heavy yields of 10 oz reddish-orange tomatoes. They are meaty, have very little juice, and few seeds. Perfect for making sauces, puree, paste, and canning. Low acidity variety. An excellent choice for home gardens. An heirloom variety from Italy. Indeterminate.



### **TM848-20 - Ten Fingers of Naples Tomato**

75 days. *Solanum lycopersicum*. Open Pollinated. The plant produces heavy yields of giant 3 oz red Roma tomatoes. Tomatoes grow 5 to 6" in length! They have thick walls, are meaty, and are very flavorful. Perfect for making sauce, puree, paste, salsa, cooking, and canning. One of the best-tasting paste tomatoes. Also known as Dix Doights de Naples Tomato. Grows in clusters. Excellent choice for home gardens. An heirloom variety from Naples, Italy. Determinate.



### **TM776-20 - Umberto Pear Tomato**

80 days. *Solanum lycopersicum*. Open Pollinated. The plant produces high yields of 2 oz dark pink pear-shaped tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads and making sauce, puree, paste, and drying. Also known as King Umberto Tomato or King Humbert Tomato. Named after King Umberto (1844-1900) of Italy. The plant produces up to 250 tomatoes. An excellent choice for home gardens. An heirloom variety from Italy. Indeterminate.

