



## Soup Tomato

### [TM3-20 - Amish Paste Tomato](#)

85 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 8 to 12 oz red plum-shaped tomatoes. They are sweet, juicy, meaty, and very flavorful. It has a rich full tomato flavor. Perfect for salads, soups, ketchup, canning, and for making sauce, puree, and paste. One of the largest paste tomatoes! Grows in clusters of 2 to 4. An excellent choice for home gardens. An heirloom variety dating back to the 1900s from the Amish community near Lancaster, Pennsylvania, USA. United States Department of Agriculture, G 33010. Indeterminate.



### [TM256-10 - Big Mama Tomato](#)

80 days. Solanum lycopersicum. (F1) The plant produces heavy yields of enormous 5" long by 3" wide red plum-shaped tomatoes. They are very flavorful, very meaty, and have very few seeds. This variety is easy to peel and core. One of the best varieties for making Italian paste, puree, sauce, soups, and salsa. An excellent choice for home gardens. Indeterminate.



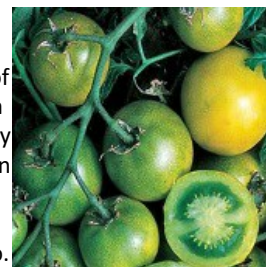
### [TM432-20 - Campbell 33 Tomato](#)

69 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces good yields of 7 to 10 oz bright red tomatoes. Perfect for making homemade tomato soup. Also great for sandwiches, salads, and slicing. Crack-Resistant. It does well under adverse weather conditions. Excellent processing variety. An excellent choice for home gardens, market growers, and open field production. An heirloom variety. Disease Resistant: V, F, A. Determinate.



### [TM56-20 - Green Grape Tomato](#)

78 days. Solanum lycopersicum. Open Pollinated. The 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 is 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 clusters 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 an Evergreen Tomato. A favorite of farm markets and restaurants. An excellent choice for home gardens and specialty market growers. A 1983 heirloom variety was developed by Tom Wager of Tater Mater Seeds in Bakersfield, California, USA. Indeterminate.



### [TM295-20 - Napoli Tomato](#)

79 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 3 to 6 oz red Italian Roma paste-type tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making sauce, ketchup, and paste. Also great for salads, slicing, sandwiches, soups, stir-fries, canning, and freezing. An excellent choice for home gardens. United States Department of Agriculture, PI 355110. Determinate.



### [TM165-20 - Persimmon Tomato](#)

75 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 14 to 18 oz golden-orange beefsteak tomatoes. They have a mild sweet flavor, are meaty, and have few seeds. One of the best tasting orange tomatoes. Perfect for salads, garnishes, or culinary creations. They also make gorgeous soups and sauces. Low acidity variety. Excellent choice for home gardens. An heirloom variety from Russia dating back to the 1800s. Indeterminate.





**TM392-20 - Roma VF Tomato**

78 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 2 to 4 oz bright red plum-shaped tomatoes. They have a 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. An excellent choice for home gardens, greenhouses, market growers, and open field production. United States Department of Agriculture, PI 644859. Disease Resistant: V, F. Determinate.



**TM282-20 - Viva Italia Tomato**

75 days. Solanum lycopersicum. (F1) The plant produces high yields of 3 to 4 oz deep red Roma tomatoes. They have thick walls, are meaty, and very flavorful. Perfect in salads, for making paste, sauce, and salsa, tomato soup, ketchup, canning, and freezing. It sets fruit much better in hot weather than other Roma varieties. Heat tolerant. An excellent choice for home gardens and market growers. Disease Resistant: V, FF, N, A, BS. Determinate.



**TM141-20 - White Wonder Tomato**

90 days. Solanum lycopersicum. Open Pollinated. The 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.

