

# Tomato Juice Tomato

## TM294-20 - Abraham Lincoln Tomato (Improved)

75 days. Solanum lycopersicum. (F1) The 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. An 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. The 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. An excellent choice for home gardens. A 1923 heirloom variety from Buckbee Seed Company, Rockford, Illinois, USA. Indeterminate.



## TM6-20 - Aunt Ruby's German Green Tomato

85 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of 12 to 16 oz neon green beefsteak tomatoes. They are very sweet and flavorful. It has a 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. An excellent choice for home gardens. It is originally from Germany, brought over by Ruby Arnold's immigrant grandfather. An heirloom variety from Germany. Indeterminate.



## TM314-20 - Believe It or Not Tomato

85 days. Solanum lycopersicum. Open Pollinated. The 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. An excellent choice for home gardens. An heirloom variety from the USA. Indeterminate.



## TM357-20 - Bellstar Tomato

70 days. Solanum lycopersicum. Open Pollinated. This 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 was 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. The plant produces heavy yields of 10 to 16 oz red tomatoes. It has a 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. An excellent choice for home gardens. An heirloom variety from the USA. 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.



### **TM41-20 - Delicious Tomato**

77 day. Solanum lycopersicum. Open Pollinated. The 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 a rich old-fashioned tomato flavor. Perfect for sandwiches, salads, slicing, tomato juice, and canning. This tomato held the Guinness World Record as the largest tomato ever grown at 7.75 pounds for over 28 years! One of our best-selling tomatoes. It has very few seeds. Impress your neighbors and try growing a world-record size tomato! Stores well for weeks. Crack Resistant. An excellent choice for home gardens. An heirloom variety from Pennsylvania, USA. United States Department of Agriculture, PI 639212. Indeterminate.



### **TM486-10 - Florida 47 Tomato**

75 days. Solanum lycopersicum. (F1) The 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. Plants thrive in hot, humid, tropical climates. The plants have excellent foliage for tomato cover. Great shipper variety. Heat Tolerant. High Humidity Tolerant. An 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. The 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. An excellent choice for home gardens. An 1883 heirloom variety from Diane Ott Whealy's family from Germany. Indeterminate.



### **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.



### **TM70-20 - Jubilee Tomato**

#### **1943 All-America Selections Winner!**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 8 to 12 oz bright golden-orange tomatoes. They have a 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! An excellent choice for home gardens and market growers. An heirloom variety from the Maule Seed Company of Philadelphia, USA. United States Department of Agriculture, PI 452018. Disease Resistant: A. Indeterminate.



### **TM99-20 - Oregon Spring Tomato**

58 days. *Solanum lycopersicum*. Open Pollinated. This early maturing plant produces heavy yields of 4 to 6 oz red tomatoes. It has a 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. An excellent choice for home gardens. A variety was developed by Dr. James Baggett at Oregon State University, Oregon, USA. Disease Resistant: V. Determinate.



### **TM347-20 - Oroma Tomato**

70 days. *Solanum lycopersicum*. Open Pollinated. This 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. The 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 was developed by Porter & Son Seed Company for Southern regions like Texas. It is larger than Porter Tomato but with the same setting ability. Does extremely well in high heat and low humidity. Grows in clusters of 6. Also known as Porter's Pride Tomato. An excellent choice for home gardens and market growers. United States Department of Agriculture, NSL 34407. Disease Resistant: V, F. Indeterminate.



### **TM390-20 - Porter Tomato**

78 days. *Solanum lycopersicum*. Open Pollinated. The 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. The 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. An excellent choice for home gardens and market growers. United States Department of Agriculture, PI 270281. Disease Resistant: V, F. 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. A good quality tomato is 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.



### **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.





### **TM275-20 - Sasha Altai Tomato**

57 days. Solanum lycopersicum. Open Pollinated. This 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 tomatoes in all of Siberia. Cold Tolerant. Suitable for cooler coastal climates and high altitudes. Excellent choice for home gardens. An heirloom variety from Irkutsk, Siberia, Russia. Determinate.



### **TM120-10 - Sausage Tomato**

78 days. Solanum lycopersicum. Open Pollinated. The 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. An excellent choice for home gardens. An heirloom variety from the USA. United States Department of Agriculture, PI 647533. Indeterminate.



### **TM284-20 - Scotia Tomato**

60 days. Solanum lycopersicum. Open Pollinated. This 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 was 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. This early maturing plant produces heavy yields of ½ to ¾ oz bright glossy red cherry tomatoes. They are mild, juicy, and flavorful. It has a 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. The plant produces hundreds of small cherry tomatoes. It does extremely well in hot and humid regions. An excellent choice for home gardens. An heirloom variety from the Ozarks, Arkansas, USA. Disease Resistant: BR, EB. Indeterminate.



### **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 are very flavorful. Perfect in salads, for making paste, sauce, 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.



### **TM206-20 - Wayahead Tomato**

63 days. Solanum lycopersicum. Open Pollinated. This 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 it's name indicates, way ahead of other varieties. The seeds were saved from the most select plants that had premium quality straits. Also known as Jung's Wayahead Tomato, Hudson Valley Tomato, and Earliana Tomato. A potato leaf variety. Excellent choice for home gardens. An 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. The 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! An excellent choice for home gardens and specialty market growers. An heirloom variety. Indeterminate.



### [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.

