



2008 Tomato Demonstration

RED

Red tomatoes are the most versatile of all the colors, coming in a variety of shapes, sizes, and growth habits. There is no substitute for an old fashioned red tomato, whether it's sliced, juiced, dried, or used in soups, pastes or sauces. The red color comes from lycopene, an important antioxidant.

Abraham Lincoln Original

87 days. Beautiful dark red fruits, sweet with a mild taste, solid and meaty. Fruits are smooth, free from cracks and seams, and - although large (1 to 3 lbs) - ripen all the way through. The variety 'Abraham Lincoln' was originally released by H. W. Buckbee Seed of Rockford, IL in 1923. Ideal for ketchup, juice or slicing. Sturdy plants, frequently have bronzy-green foliage.

Andrew Rahart's Jumbo Red

90 days. Andrew Rahart lived in north New York City and collected seed from local immigrants. These tomatoes are not necessarily jumbo in size (12 - 24 oz each) but certainly jumbo in flavor. Very juicy, sweet and delicious, this huge beefsteak is best eaten over the sink for fresh-from-the-garden flavor, or added to a sandwich for just a hint of tartness. Disease resistant, sturdy vines support intensely red, flattened, smooth-skinned, 4" fruits. Superior yields.

Bonny Best

72 days. An old-time favorite (from USA, 1908), producing 8-10 oz globes that are solid and meaty with few seeds. Often judged as one of the five best tasting, this tomato is good for canning or slicing. It was the standard for canning 50 years ago. Performs especially well in the North. Aka John Baer.

Box Car Willie

75 days. Named after the hobo-style Country Western singer, this juicy red-orange introduction is from the U.S. A high yielder (and it keeps producing until the vines die) that weighs in at 10-16 oz per fruit. Crack-free and disease resistant, this is a multiuse variety, great for canning, freezing and eating fresh.

Buckbee's New Fifty Day

70-75 day. Not quite a 50 day variety, this heirloom was introduced by Buckbee from Rockford, IL, pre-1930. Red, 4 oz fruits have a good, old-fashioned flavor for an early variety. Good producer.

Druzba

80-95 days. Originally from Bulgaria via France, it's name means 'friendship' in Bulgarian. Husky plants bear heavy sets of tasty, 12 oz fruits over a long season. Round fruits, 4" across, mature bright red with pink-gold shoulders. Resistant to cracking, fruit diseases and blossom end rot. High acid content. Highly recommended by Dr. Carolyn Male. Aka Drushba or Druzhiba.

German Red Strawberry

80 days. Big (1-lb) flavorful fruit, originally from Germany, is shaped like a giant red strawberry! This heirloom has a rich sweet flavor, enchanting aroma and few seeds. Not very juicy, hence makes an excellent sandwich or canning tomato. Has an open growth habit and light foliage cover, with two fruits/cluster. Introduced by Dr. Carolyn Male to the US in 1995.

Granny Cantrell German Red

75-85 days. Lettie Cantrell received seeds from a WWII soldier returning from Germany, and she has grown it in eastern Kentucky ever since. A meaty beefsteak, 1-2 lb, with fine flavor and quite productive. Flavor is so good, it beat 100 other varieties for best-tasting tomato at an heirloom taste-testing!

Italian Giant Beefsteak



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85 days. A large (1 lb) meaty red beefsteak brought over from Italy over 80 years ago. Good yields.

Martino's Roma

75 days. Determinate. An Italian heirloom paste tomato that is perfect for sauces, pastes and salsas. Meaty, pear-shaped, 2 oz fruits are heavily produced on compact plants.

Mule Team

78 days. This is a workhorse of a tomato! Saved by generations of gardeners because of its enduring (and endearing!) qualities: vigorous round to slightly ovate, 8-9 oz, red globes with sweet, mild flavor. Meaty, textured fruits are produced continuously right up to frost on sturdy plants. Has some disease resistance.

Old Brooks

75-85 days. Smooth, blemish free beefsteak fruits (6-8 oz) known for their superior resistance to blossom end-rot and early and late blights. Gourmet quality flesh with a fine, even texture. The taste is somewhat acidic, which is an asset for canning.

Riesentraube

70 days. The name means "Giant Bunch of Grapes" in German, and aptly describes the sweet, red 1-oz cherry that grow in clusters. This old German heirloom was being offered in Philadelphia by the mid-1800's. Popular with seed collectors for its rich full tomato flavor, similar to a beefsteak, that is missing in today's supermarket cherry tomatoes. Compact vines, strongly branched, with good foliage cover.

Sioux

70 day. Introduced by the Univ. of Neb. in 1944 this was a popular Midwest variety in the 1940's due to early fruiting, heat tolerance and disease resistance. Smooth 6 oz fruits are sweet, tangy and yield heavily.

Stupice

60 days. The best known Czech tomato, this heirloom is originally from Moravia, Czechoslovakia. A very early producer with excellent yields of small (1-2 oz) and flavorful, sugary sweet, deep red fruits. Blight resistant, potato-leafed dwarf vines produce fruit very early and prolifically. Not much room is needed for this plant so spacing in the garden can be tight. Very tolerant to cold.

Thessaloniki

68 days. Nicely uniform, baseball sized fruits are the trademark of this variety developed in sunny Greece. Introduced in the U.S. by Glecklers Seedsmen of Ohio in the 1950's. Resistant to sunburn, cracks and spots, with perfect blossom ends. Fruits have a pleasant, mild flavor and virtually refuse to rot, even when completely red and ripe. Highly productive, this plant needs good support for all the fruit.

Tommy Toe

70 days. An Australian heirloom that has come to us via the Ozark Mountains, this heirloom is excellent in salads or for juices. Its ½ - 1" cherry fruits are smooth, mild, glossy red and range from round to oval. Resists early blight and black rot. Prolific re-seeder.

PINK/PURPLE

Pink tomato most probably originated in Europe. Though often duller in color than red or purple tomatoes, pinks are usually juicier and sweeter.

The origins of purple tomatoes are unknown, although there are references to them growing wild in the U.S. during the 19th century. At that time the legendary tomato seedsman A. W. Livingston bred many



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purple tomatoes, but the public's desire for red tomatoes left many of these purples in the dust. Today, purple tomatoes are quite rare compared to the reds.

Amish Salad

80 days. Large, productive plants produce this pink, grape shaped, cherry (2 oz) tomato in clusters of six, an Amish heirloom. Crunchy, sweet and tasty, they keep very well. They last almost forever on the vine. Plants are large and have heavy, regular-leaf foliage cover not typical of cherry tomatoes.

Arkansas Traveler

90 days. A medium sized smooth tomato with a beautiful rose color, this pre-1900 heirloom was grown in the South from the Carolinas to Arkansas. Esteemed for its ability to produce flavorful 6-8 oz tomatoes under conditions of drought, high heat and high humidity where other varieties fail. Keeps well and is crack and disease resistant. Not to be confused with 'Traveler', a 1970 release by the Univ. of Ark.

Brandywine

75 days. This heirloom is so popular it has almost reached cult status with collectors. Originally from Pennsylvania in the 1880's, this 1-2 lb pink beefsteak is legendary for its rich, succulent, old fashioned tomato flavor. These plants do not grow well in very hot climates and fruit are prone to cracking. Because of its age and popularity there are many variations or 'strains' of Brandywine available on the market.

Caspian Pink

80 days. Originally from Russia, this tomato was discovered shortly after the cold war ended. The beefsteak fruit are pink and large (11 oz). It has beaten Brandywine in California taste tests!

Cherokee Purple

80 days. Believed to have been grown by pre-1890 Cherokee Indians in Tenn. this large tomato has a deep dusky purple-pink color and superb sweet flavor. A sprawling plant with 10-12 oz, flattened, slightly pleated fruit, it's a prolific producer. Crack-free and disease resistant. Doesn't store well.

German Johnson Pink

80 days. One of the parent lines of the heirloom Mortgage Lifter, this is a longtime favorite in the Mid Atlantic and Southern US. Vigorous, potato-leaf vines produce mild-flavored, meaty, 12-24 oz fruits with pink skins and yellow shoulders. One of the highest rated pinks for flavor and yield. Low in acid.

Grace Lahman's Pink

80 days. With its sweet flavor followed by a slightly acidic finish, this variety has been a hit at the Baker Creek Seed Co. Heirloom Garden Show. Globe shaped, 10-12 oz pink fruits are great for canning whole. Plants produce until frost. Aka Lahman Pink. .

Henderson's "Pink Ponderosa"

87 days. Introduced in 1891 by Peter Henderson & Co., this pink-red beefsteak can produce some huge fruits (1 - 2 lb). Fruit are thin-skinned with few seeds and low acidity.

Pruden's Purple

70 days. Large (1 lb) for such an early variety, these are lovely deep-pink, slightly flattened fruit with sweet, rich taste and few seeds. Potato-leafed vines. Great for hot day/cool night climates.

Soldacki

75 days. Originally from Krakow, Poland, and brought to Cleveland around 1900, this heirloom is memorable for low acidity and intense sweet flavor. Flattened, dark pink fruit weigh about 1 lb and are packed with firm flesh inside thin skins. Potato-leafed vines.



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The Dutchman

75 days. The pink-red fruit of this heirloom are very large (3 lb and more!) and very sweet. An old heirloom, by WW2 it had all but disappeared and was maintained by a single family until it was introduced by Glecklers Seedmen, in the 1950's. Try it sliced with a drizzle of olive oil. Aka der Dutchman.

Wins All

80 days. An offspring of Ponderosa Pink, developed in 1924 by Henderson & Co. Pink 1 lb round juicy fruit have few seeds and sweet, tangy flavor. Average yield, resistant to foliar disease and blossom end rot.

ORANGE

Orange tomatoes tend to be higher in Vitamin C and beta carotenes than the yellows. Not as many orange varieties are available as are the yellow, and they are not grown as often, but with their high nutritional value, extremely sweet taste and bright sunshine colors orange tomatoes are a 'must-have' for the garden.

Amana Orange

90 days. Named for the Amana Colonies in Amana, IA, this glowing 1 lb orange beefsteak has intense full flavor that is mildly sweet, almost tropical. Keeps several weeks at room temperature. Moderate yields.

Jaune Flamme

80 days. A gorgeous tomato from France with a lovely persimmon orange skin and deep red flesh. Fruit are slightly larger than a cherry tomato, about 2 – 3 oz. Thick walls, sweet flavor and beautiful appearance make this a wonderful salad tomato. High yields.

Kellogg's Breakfast

80-85 days. Originally from West Virginia, this 1 lb orange beefsteak was preserved by Darrell Kellogg, a railroad supervisor from Redford, MI. Fruit are thin-skinned and very flavorful, tangy and superbly sweet! Juice is the same color as fresh squeezed orange juice!

Persimmon Orange

80 days. Large plump golden-orange fruit averages 1-2 lbs. Fruit is meaty with luscious flavor and only a few seeds. Vigorous plants yield well.

YELLOW

Yellow tomatoes are sweeter and less acidic than red varieties. They are a perfect choice for people who need to avoid acidic foods. During the 19th century, yellows were commonly used for making tomato preserves, jellies and pickled tomatoes. They are second only to reds in popularity.

Big Rainbow

85 days. A beautiful bi-colored 2 lb beefsteak that are golden with ruby red streaks and red flesh. Superb flavor, delicious and sweet with low acidity. An heirloom preserved by the Seed Savers Exchange.

Dixie Golden Giant

85-100 days. Grown by the Amish since the 1930's, this 1-2 lb golden-yellow beefsteak has delicious



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fruity flavor with few seeds. May have a pink blush on the blossom end. Vigorous vines.

Dr. Wyche's Yellow

80 days. This golden yellow heirloom beefsteak was introduced to Seed Savers Exchange by Dr. John Wyche, who supposedly had access to zoo animal manure (zoo-doo) and applied it liberally to his gardens. The 1-lb fruit is solid, smooth, slightly flattened, blemish-free with a smooth texture and tropical, sweet taste. One of the best tasting yellows. It has a meaty interior with few seeds. Heavy yields.

Mr. Stripey

80 day. A yellow beefsteak with red stripes, this heirloom is from Virginia dates to the 1800's. Fruit ranges from 1 – 2 lb, and has a mild flavor and low acidity. Not to be confused with the English variety Tigerella, which may also be called Mr. Stripey.

Powers

85 days. An heirloom from Virginia, this tomato has been around for over 100 years. Pale yellow, 3-5 oz fruit set heavily and are one of the best for canning, or fresh eating.

Yellow Giant Belgium

90 days. Giant-sized golden globes are produced on vigorous vines in this United States heirloom that dates back over 150 years. Non-acidic, and delicious.

Yellow Pear

75 days. This heirloom, dating from at least the early 1600's, produces ¼ oz, bright yellow, pear shaped fruits. The flavor is mild to sweet. Excellent for eating straight from the garden, in salads, even as a yellow tomato sauce. So prolific, you will run out of friends to share these with!

GREEN

No, they're not un-ripe, they are tomatoes that ripen to a yellow-green color. Fruit must be picked by 'feel' (when they are soft to the touch) rather than by 'look'. During the 19th century they were popular for making tomato pickles and green tomato relish. Today they've become a delicacy among gourmet chefs.

Aunt Ruby's German Green

80 days. Large (over 1 lb) green beefsteaks, slightly flattened and delicious. This heirloom, originally from Germany and brought to us via Ruby Arnold of Greenville, TN has brilliant, neon-green flesh with a strong, sweet, spicy and fruity flavor. The taste test winner of the 2003 Heirloom Garden Show.

Spear's Tennessee Green

75-85 days. A wonderful, rare and historic heirloom, grown by the Spear family of TN since the 1950's. The round, emerald green fruit weigh 8-10 oz and have the taste of tomatoes from grandma's garden.



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BLACK/MAHOGANY

Black tomatoes are native to the Southern Ukraine. They are supremely unique in their extremely dark colors and corresponding rich, earthy, sometimes salty flavors.

Black from Tula

80-85 days. Some say this is the ugliest, best tomato they've ever eaten! A robust Russian heirloom, originally from the Ukraine, it's the largest (3-5" diameter) of the blacks. It has dark, greenish-black shoulders on dark, brownish-red, slightly flattened fruits. Full flavored, chocolate brown flesh with green gel is rich, salty-sweet and satisfying. Performs well in dry conditions.

Black Krim

80 days. Named for the Isle of Krim in the Black Sea., this Russian heirloom always places high in tomato taste trials. Dark red-purple, 4-6" fruit that is slightly flattened, with green gel around the seeds. A rich sweet, wine-y flavor makes it a favorite of many fine chefs. Sliced open, it looks just a bit like raw meat!

Japanese Black Trifele

80 days. Actually from Russia, not Japan, it is part of a line of pear tomatoes that come in various colors. The 8 oz, dark mahogany fruit are blemish and crack-free on potato leafed vines. The flavor has been described as having the richness of fine chocolate. Heavy producer. Aka Black Russian Truffle Tomato.

True Black Brandywine

Developed by Pennsylvania dentist-turned-plant breeder Dr. Harold Martin in the 1920's, this extra-large sized black-purple tomato has a deep earthy sweet flavor. Perfect for making salsa and cooking. This is a heavy yielder which tolerates the heat, although some cracking of fruit may occur.

WHITE

'White' tomatoes are often more of creamy yellow to ivory color. Because of their lack of pigmentation they are lower in beta carotene and lycopene. These were very popular with Victorians.

Great White Beefsteak

80 days. The largest and one of the whitest whites, this 1-2 lb beefsteak has flavor is reminiscent of fresh cut pineapple, melon and guava, with low acidity and few seeds. Excellent for slicing. Fruit are smoother than most large beefsteak types. High yields on vigorous vines with heavy foliage that protects against sunscald of the fruit. Good drought and crack resistance. Developed by Gleckner's Seedsmen.

Snow White

75 days. One of the few white cherry tomatoes! Pale yellow to ivory with a delicious flavor. Very productive with large clusters. Developed by Joe Bratka. Mix with with red and orange cherry tomatoes!

Wapsipinicon Peach

80 days. Named after a river in Iowa, this light, creamy-yellow 2" fruit has a superb taste and texture. The taste is complex, with its spicy, sweet and very fruity flavor. Slightly fuzzy skin resembles a peach!



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White Beauty

85 days. Developed by Gleckners, this creamy white 8-16 oz beefsteak contains few seeds and has a mild, sweet flavor with high sugar content. Yields can be high. Perfect for slicing or sauces. Aka Snowball.

White Tomesol

80 days. A cream colored, 8 oz German variety with a rich, sweet taste and lovely fragrance. Good for slicing, salads and juicing. Heavy yields.