

2023 Tomato Plant List

Misty Acres Farm

Red tomatoes

- **Big Beef (BB):** 10-12 oz. red hybrid; mostly blemish-free, globe-shaped red fruit. They have full flavor - among the best - and ripen early for their size. High resistance to disease
- **Jet Star (JS):** 7-8 oz. red hybrid; our most versatile hybrid. Early maturity and high yielding. Large fruits have a mild taste and ripen evenly all the way through. Indeterminate.
- **Italian Heirloom (IH):** 16-20 oz. red heirloom; Excellent full tomato flavor; Extremely productive; Ideal for slicing and canning—very little waste and easy to peel.
- **Mark Twain (MT):** 8-24 oz. red heirloom beefsteak, deep red interior color, crack free & full-bodied flavor. One of the best-tasting heirloom beefsteak tomatoes
- **Mountain Magic (MM):** high yields of 2 oz., bright red, round salad hybrid tomatoes with very sweet flavor. Great in salads or right off the vine.
- **Premio (PM):** 4 oz red hybrid. Indeterminate. A primo, ultra-flavorful, early, cluster tomato; Produces well into September after rains and blights have beaten down the other varieties. In the first half of September, we harvested 97 of its perfectly round red uniform thick-skinned fruits from just two plants. These ripen 4–8 to a cluster, firm but juicy and refreshing with nice texture, sweetness and flavor and awesome holding quality in the field. Cascades of them keep coming and coming.
- **Ramapo (RP):** Medium (8-10 oz.), deep-red hybrid tomato, known as the “true Jersey tomato” 30 years ago. Juicy, tart and sweet.
- **Rutgers (RT):** 4-6 oz medium-sized red heirloom; An outstanding slicing, cooking and canning tomato; Rich red interior and pleasing texture complement that great old-time flavor. Delicious and juicy. A rebreeding of the famous New Jersey tomato.
- **Wisconsin (WI):** 6-8 oz. red heirloom, great for fresh eating and a favorite for tomato sandwiches. Also popular for canning. Developed by the U of Wisconsin in the 1940's.

Pink tomatoes

- **Brandywine (BW):** 16-18 oz. pink heirloom; “The best tasting heirloom tomato!”; Perfect flavor, bountiful size and shape that says “homegrown comfort.” Large oblate pink meaty beefsteaks; Precious balanced deep flavor with perfect hints of tart
- **Damsel (DM):** 8-12 oz. pink hybrid; Compact plants; globe-shaped fruits with beautiful, pink skin. Shares flavor qualities (sweet, rich, and tangy) with traditional pink heirlooms, such as Brandywine and Pruden's Purple, but is more resistant to disease.
- **Eva Purple Ball (EP):** 4-5 oz. pink heirloom; Smooth, round fruits are blemish-free; Cherry red flesh; Very good, balanced sweet/tart flavor.

- **German Johnson (GJ):** Large 1 lb. pink heirloom probably from Virginia or North Carolina. This large regular-leaf plant is known for its copious yields of pink meaty fruits; mild with more than a touch of sweetness.
- **Martha Washington (MW):** 8-12 oz. pink heirloom; Great taste like the pink heirloom with wider adaptability make it easier to grow under varied growing conditions. Soft, melting texture; Globe-shaped pink fruit.
- **Prudens Purple (PP):** 16 oz. pink heirloom; Early for its size and makes a great sandwich tomato. Very few seeds, a silken texture and rich tomato taste, nicely tart with a balanced undertone of sweetness neither insipid nor cloying. Praised for its flavor, productivity and disease resistance.
- **Rebekah Allen (RA):** 12-18 oz. pink heirloom. Its flavor is an ideal balance of sweet to tart, with complex "old fashioned" undertones. High yielder with good disease resistance.
- **Rose de Berne (RD):** 8-12 oz. pink heirloom; widely considered in France, Germany and Switzerland to be the best-flavored tomato; Delivers the robust flavor of the bigger types. Rich sweetness -- a recent taste test confirmed it's the best pink for its size. Unblemished globes are perfectly round, the soft skins not excessively fragile and the color and size very attractive
- **Weisnicht's Ukrainian (UK):** 8-18 oz. pink heirloom; sweet flavor, rich & complex with delicious overtones. First prize heirloom winner at 2015 Massachusetts Tomato Contest.

Orange/yellow/green tomatoes

- **Cherokee Green (CG):** 8-12 oz, green heirloom beefsteak. Lots of bold, acidic complex flavor. One of the best green tomatoes, which acquire some yellowish-orange color on the blossom end when ripe.
- **Clementine (CT):** 2 oz. orange hybrid; tangerine-colored, oval-round fruits; Produce high yields with appealing, sweet-tart flavor. Exceptional when halved and roasted! Crack resistant. High disease resistance
- **Garden Peach (GP):** 2-4 oz. creamy white heirloom; Yellow fruits blush pink when ripe and have thin fuzzy skins somewhat like peaches, soft-skinned, juicy and very sweet. Light fruity taste is not what you'd expect in a tomato. Burpee in 1893 called it "delicate, melting in the mouth like a grape."; Not only are they early and prolific but their unusual flavor and no core sizes make them perfect for grilling without falling apart."; Introduced in 1890
- **Goldie (GO):** 16-20 oz. orange heirloom; Deep orange beefsteak fruits; Rated as the best of all orange tomatoes, delivering its rich flavor with an extraordinary velvety texture. Very productive.
- **Green Zebra (GZ):** 4-5 oz green/yellow striped heirloom; A most unusual beast; delicious sweet rich flavor; emerald green inside. Doesn't crack. "The perfect salad tomato"; consistently ranks it in lists of top ten tomatoes.
- **Striped German (GE):** 12-16 oz. striped orange/red heirloom; Bicolor red-and-yellow fruit. Striking variable shoulder ribbing is shaded yellow and red. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture.

- **Valencia Orange (VO):** 8-10 oz. orange heirloom; among the best for flavor and texture. Sunny orange, smooth, round fruits with full tomato flavor; Meaty interiors have few seeds. A Maine family heirloom with a Spanish accent.

Purple tomatoes

- **Black Prince (BP):** 3-5 oz. mahogany brown heirloom tomatoes which become orange-red at the blossom end. Distinct, rich fruity tomato flavor.
- **Cherokee Purple (CP):** 10-13 oz. purple heirloom; One of the best-tasting heirloom tomatoes. An unusual variety from Tennessee said to have originated with the Cherokee Indians. Fruits are globes to slightly oblate, with dusky brownish-purple skin, dark green shoulders and brick-red flesh. The real attraction is their rich taste, described as "sweet rich juicy winey," "delicious sweet," and "rich Brandywine flavor"
- **Paul Robeson (PR):** 6-12 oz maroon heirloom; this namesake tomato developed almost a cult following among seed savers. The maroon-brick, oblate, often bi-lobed fruits with dark green shoulders; Distinctive sweet smoky taste. A sandwich tomato with a tang, an extraordinary tomato for an extraordinary man.
- **Pink Berkeley Tie-Dye (TD):** 9 oz. striped purple heirloom; "By far the best of all the new tomatoes I've tried"; Tie-Dye has real flavor, but also amazing early productivity, size, disease tolerance, and is it ever a looker. The color of port wine with metallic green stripes. They have an engaging tanginess, almost as if lightly salted. The spiciness is just what you might expect from this striped beauty.
- **Weaver Black Brandywine (WB):** 12-18 oz. fruits; its irregular, flattened large heirloom beefsteak looks coal dusted over crimson, with shadows of green, purple & brown. Truly unique flavor of peaty whiskey and rich tomato goodness. Developed in 1920's in PA.

Cherry tomatoes

- **Black Cherry (BC):** 20 g purple heirloom; Two-bite cherries with the dusky color and complex flavor typical of the best black tomatoes, juicy and delicious. Somewhat late for a cherry tomato, but worth the wait. Best flavor if left to ripen on the vine till nice and dark.
- **Indigo Kumquat (IK):** 15-20 g orange/indigo cherry tomato. Eye-catching beautiful fruits! High-yielding plants produce orange fruits with dark indigo-colored shoulders. Very sweet flavor with a surprising, tart kick of acidity. Harvest when background color fills in uniformly orange and fruits begin to soften. Indigo color is derived from anthocyanin, an antioxidant.
- **Matt's Wild Cherry (MC):** 5 g red heirloom; these small cherry tomatoes are deep-red, tender, smooth, and full-flavored with a high sugar content. Fantastic in salsa and for fresh eating. Brought from state of Hidalgo in Eastern Mexico (the region where these tomatoes grow wild).
- **Pink Princess (PS):** cherry tomato; deliciously sweet; resistant to cracking; Irresistible snacking. Frosty pink color makes them look like the sweetest sugary jellybeans; rivals SunGold for deliciousness.

- **Principe Borghese (PCB):** 40 g Italian heirloom with excellent flavor. Used for sun-dried tomatoes as it has few seeds and little juice. In our humid climate, we require a solar dryer or a 100° oven or a greenhouse to dry the fruits successfully. Bears small red fruits in prolific clusters over a long season.
- **Red Cherry (RC):** 1" red heirloom; Bears gazillions of sweet clusters each with 8 or so 1" fruits of "wonderful sweet/tart rich flavor." Has the currant tomato in its ancestry. Very high in vitamin C and GABA, a sedating neurotransmitter.
- **Red Grape (RG):** red grape tomato; excellent, sweet flavor and firm, meaty texture with few seeds and little juice. Healthy plants bear high yields of bright red, crack-resistant grape tomatoes.
- **Sun Gold (SG):** 8 g orange hybrid; "Without these little babies, there's no summer." A perfect combination of deep sweetness with a hint of acidic citrusy tartness, so good that for almost a decade it took away our incentive to trial cherry tomatoes because no others could match it. Small fruits averaging 8.2g, borne in prolific clusters, ripen very early to a rich apricot color and keep producing till frost.

Paste Tomatoes

- **Amish Paste (AP):** Mildly sweet, 8-12 oz. plum shaped heirloom tomatoes with few seeds. Excellent for making paste and sauce. A USA family heirloom variety.
- **San Marzano (SM):** 4-6 oz. red paste tomato; considered one of the best paste tomatoes of all time, with old-world look and taste. Whole tomatoes peel easily and cook down quickly. This strain originates from Parma, Italy, and has a vibrant red color.

The Allens

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