

# 2021 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
- **Mortgage Lifter (ML):** 16-32 oz. red heirloom; Kentucky family heirloom grown since the 1930s by three generations of James Halladay's family. Crops of 1-2 pound beefsteak fruits. Exceptionally meaty and typically crack-free. Great old-fashioned tomato flavor.
- **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
- **Cosmonaut Volkov (CV):** 8-12 oz. red heirloom; Sturdy, productive, cool-weather tolerant and great flavor; "Produced the best two tomatoes I've ever eaten"; What makes Cosmonaut so special is its juice: sweet, rich and full-bodied; Volkov was the Russian explorer who fell through space; From Dnepropetrovsk in Ukraine,
- **Rutgers (RT):** 4-6 oz. red heirloom; Long considered an outstanding slicing, cooking and canning tomato, medium-sized, mostly uniform and unblemished deep oblate fruits with a rich red interior and pleasing texture have that great old-time flavor, delicious and juicy; The Campbell's Soup Co. developed it in 1928.
- **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
- **New Girl (NG):** 4-6 oz. red hybrid; Our earliest tomato by a week at least! Produces early harvests of delicious, juicy tomatoes with a great sweet/acid blend; More disease resistant than other early tomatoes; Starts early & then keeps producing along with the mid-season tomatoes; Very productive.
- **Rosso Sicilian (RS):** 6 oz. red heirloom; Compact plants; Bright red ribbed fruits; Firm flesh is perfect for making tomato sauce or paste
- **San Marzano Paste (SM):** 4-6 oz. red heirloom; The classic heirloom paste tomato; Considered one of the best paste tomatoes of all time, with old-world look and taste. Whole 4-6 oz. tomatoes peel easily and cook down quickly. Originates from Parma, Italy, where it was developed for the 1950's canning industry. Very traditional San Marzano shape and appearance as well as a vibrant red color

## Pink tomatoes

- **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.
- **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
- **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.
- **German Johnson (GJ):** 8-16 oz. pink heirloom; Early & recommended for higher productivity in a pink heirloom. Fruits have lots of deep, acidic tomato flavor and a rich, creamy texture.
- **Martha Washington (MW):** 8-12 oz. pink heirloom; Great taste like the pink heirloom tomatoes with wider adaptability make it easier to grow under varied growing conditions. Soft, melting texture; Globe-shaped pink fruit
- **Eva Purple Ball (EP):** 4-5 oz. pink heirloom; Smooth, round fruits are blemish-free; Cherry red flesh; Very good, balanced sweet/tart flavor

## Orange/yellow/green tomatoes

- **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
- **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.
- **Great White (GW):** 12-16 oz. white heirloom; Big fruits with mild flavor; There are a number of heirloom "white" tomatoes, and Great White is the best we have seen. Meaty fruit with few seeds, a mild non-acid flavor, and creamy texture.
- **Red Zebra (RZ):** 4-5 oz. red striped heirloom; Striking appearance: bright red skin with jagged orange stripes; Slightly tart flavor; Very productive
- **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.
- **Golden Jubilee (JB):** 8 oz. orange heirloom; The best medium-sized open-pollinated orange tomato; Ripens smooth-textured sweet mild meaty globes. Delicious "sprightly" flavor
- **Aunt Ruby's German Green (GG):** 12-16 oz. green heirloom; "The biggest surprise I've ever experienced in tomatoes"; Until you try it, you won't believe a green tomato could be this good. I rate it second only to [Brandywine](#) for flavor and it is on just about everyone's top-ten list. Fruits blush lightly yellow and develop an amber-pink tinge on the blossom end when ripe. Don't allow them to get too soft before picking. The green flesh of this beefsteak is faintly marbled with pink. Flavor sweet and tart, rich and spicy.
- **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

## Purple tomatoes

- **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.
- **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"
- **Black Beauty (BY):** 4-6 oz. black/purple hybrid; World's Darkest Tomato -- the darkest tomato we know! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well
- **Carbon (CR):** 10-14 oz. purple heirloom; Blocky-round, fruit with dark olive shoulders fading into a very dark, brick red. Boasts the signature rich flavor and meaty texture of a classic black tomato. Excellent yields and fruit quality

- **Chocolate Stripes (CS):** 8-10 oz. purple/green striped heirloom; One of the "Top 3" "best tasting" tomatoes". Yield a plentiful crop of 3-4 inch, mahogany colored with dark, olive green-striping (similar to black zebra). Fruits have delicious, complex, rich, sweet, earthy tomato flavors. A great sandwich tomato and salad tomato.

## Cherry 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.
- **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.
- **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.
- **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).
- **Cherry Bomb (CB):** 15-20 g red hybrid; Vigorous plants produce high yields of uniform, vivid red fruits with ideal cherry size for harvest and snacking. Classic cherry tomato flavor — firm, sweet, and well-balanced. High disease resistance.
- **Flaming Burst (FB):** 1" orange heirloom; Molden mini pears cluster on a steadily productive plant. Meaty but not dense; juicy and sweet but tangy, not insipid, delivering the correct flavor combination that so many yellow cherries and pears lack.
- **Pink Princess (PI):** 13 g pink heirloom; We have never tasted a pink cherry tomato as deliciously sweet. Large and early for a cherry tomato Princess has a different irresistible quality that keeps us coming back for more.
- **Principe Borghese (PCB):** 40 g heirloom; An 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.

*The Allens*

155 Hillcrest Road, Flemington, NJ 08822

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