

# 2024 Tomato Plant List

@mistyacresfarm

## 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.
- **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.
- **Red Zebra (RZ):** 4-5 oz. Striped red heirloom; Gorgeous round fruits are blood-red, overlaid with jagged carrot-orange stripes. Very productive. Rich, slightly tart flavor.
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- **Cosmonaut Volkov (CV):** 8-12 oz. red beefsteak heirloom; Large yields of deep red, slightly-flattened globes; Juicy, sweet, rich, & full-bodied flavor; Named for a Russian astronaut lost in space.
- **Rosso Sicilian (RS):** 5-6 oz. red Italian heirloom; Firm slicer, also great for sauce or paste; Striking multi-lobed fruits are among the most beautiful ones we sell.

## 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.
- **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
- **Abigail (AB):** 10-16 oz. pink hybrid; high yields of early-maturing, disease-resistant beauties; Meaty texture & has the rich flavor of an heirloom; A favorite among many at our farmstand.
- **Mortgage Lifter (ML):** 16 oz. pink heirloom; Delicious rich, sweet taste; Perfect for those one-slice sandwiches that just make the summer; Part of the Slow Foods US Ark of Taste

## 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.
- **Yellow Brandywine (YB):** 14-25 oz large, golden-yellow heirloom; Creamy texture, and excellent, intense, flavor; More tartness than most yellow tomatoes;

## 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.
- **Captain Lucky (CK):** 10-16 oz. purple-green hybrid with heirloom looks & flavor; Silky smooth texture with beautiful internal colors: green & yellow with streaks of bright red & pink. Wow!

## 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.
- **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).
- **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.
- **Sunpeach (SP):** 15-20 g pink hybrid; crack-resistant, high-yielding, & an incredible flavor. Beautiful deep-pink color. A fan favorite!
- **Indigo Cherry Drops (IC):** 1-2 oz red-purple heirloom; Strikingly beautiful dark skins & deep red inside; Deliciously juicy; Loaded with antioxidants

## Paste Tomatoes

- **Amish Paste (AP):** 8-12 oz. plum-shaped heirloom tomatoes; Mildly sweet, with few seeds. Excellent for making paste and sauce. A USA family heirloom variety.
- **Roy's Paste (RY):** 12-18 oz. red heirloom; Huge, meaty, and utterly delicious; Originating in Italy, saved through the generations, & brought to us by our awesome Hillcrest Road neighbor, Roy!
- **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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