

# PHS city harvest

## Variety Guide: 2022

### EARLY SUMMER DISTRIBUTION

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## Early Summer Reminders



“Hardening off” is a step that can help prevent them from experiencing shock after transplanting that results in less vigor or even death.

To harden off seedlings, simply let them adjust to the outdoors in a semi-sheltered spot for a couple of days. This helps ease them into conditions like direct sunlight and wind, as well as fluctuations in temperature and water. Planting them on a cloudy day or an evening can also help them adjust slowly.

### Potatoes:

Cut all potatoes in half before planting for more harvest. Allow cut to dry overnight before planting.

### Squash and Cucumbers:

To avoid pests and increase yields, cover Cucurbit seedlings with row cover or insect netting. Wait 10 days after you see the first flower appear and then uncover the plants.



### Tomatoes:

As the climate continues to change, we’re facing more summers with daily summer highs constantly above 90 degrees. Most tomatoes will not set fruit if the day-time temperature is constantly above 90 degrees and the night-time temperature is above 72 degrees. The plants may look green and vigorous, but the blossoms dry up and fail to produce fruit.

The reason this happens is that the heat causes the female part of the plant (the pistil) to grow considerably longer than usual. The result is that the pollen from the shorter male parts (stamens) can no longer pollinate the stigma at the end of the much longer pistil (of the female part).

Most regular tomatoes can still produce before the heat wave comes and then in early autumn after the heat wave. But during the middle of summer? Forget it. The solution? Several of our offerings are market “hot-set” tomato to designate their night-heat tolerance,

**Trellising & Pruning** Opinions vary on the subject, but Ed highly recommends trellising and pruning tomato plants, and he grows better tomatoes than anybody! Even if you are not trellising them vertically, chose 2-3 main stems and prune off the rest of the suckers. This results in larger and more quality fruit. The reduced vegetation also allows for more airflow meaning less pest and disease problems.

### COVID-19 Safety:

Practice social distancing, have disinfectant on hand, and sanitize frequently touched surfaces like locks and tools. For more guideline on how to safely garden during COVID-19, visit [groundedinphilly.org/covid19](https://groundedinphilly.org/covid19).

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## ANNUAL EDIBLE FLOWERS



### Calendula: Resina

- Rich, aromatic, and delightfully sticky.
- Grown by: Soul Fire Farm in Grafton, NY, for Truelove Seeds.
- Resina is the most potent of calendulas with the highest concentration of plant resins, and is best for making herbal medicines.



### Calendula: Alpha

- Clear, bright orange blooms reminiscent of gerberas.
- High resin content for medicinal use. 2-3 1/2" blooms. Also known as pot marigold, common marigold, and Scotch marigold.
- Edible Flowers: Petals of the flowers can be used fresh or dried in "flower confetti," soups, soufflés, rice dishes, baked goods, and to garnish desserts. Calendula is a popular choice for brightening up salad mix. Flavor is tangy and slightly bitter. Remove the petals from the flower base before consuming as the base can be quite bitter.



### Nasturtium: Jewel Mix

- Blooms 55-65 days.
- Well-known mix of singles and doubles.
- These bright, 2" blooms of red, pink, orange, and yellow are held above light green foliage. Mounded plant habit.
- Edible Flower: Use the flowers as garnishes, or stuff with soft cheese. The flowers can be minced and added to butters and the immature seed heads can be pickled. Nasturtiums are a popular choice for adding color to salad mix. Peppery-flavored foliage is also edible.

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## HERBS



### Basil: Nufar **NEW TO CITY HARVEST**

- Days to maturity: 74
- Fusarium-resistant large-leaf type.
- A good choice for greenhouse or field production.
- BIG basil appearance, with glossy dark-green, 4" long leaves, long stems, and anise-y aroma. Ht. 24-30".

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# CUCUMBER



## Corinto

- Days to maturity: 48
- This organic hybrid produces very dark green, uniform, 7-8" slicing cucumbers despite cool weather or heat.
- Skin is thick enough to endure harvesting and handling, but thinner than the average slicing cucumber.
- Gynoecious and parthenocarpic, with a small seed cavity.



## Diva (Seedless)

- Days to maturity: 58
- Especially flavorful when harvested small.
- Diva's seedless, thin-skinned cukes are distinctly crisp, sweet, and bitter-free.
- Harvest at 5-7".
- High resistance to scab; and intermediate resistance to cucumber vein yellow virus and powdery mildew. AAS winner.



## Suprema (Pickler)

- Days to maturity: 55
- This high-yielding pickler produces 3-4 1/2", dark green fruits with the classic blocky shape.
- Good flavor and the firm texture needed to make great pickles.
- Intermediate resistance to anthracnose, angular leaf spot, cucumber mosaic virus, powdery mildew, papaya ringspot virus, scab, watermelon mosaic virus, and zucchini yellow mosaic virus

# EGGPLANT

## African and Asian Eggplants



### Aretussa

- Days to maturity: 65
- Attractive and uniform, 6-8" long by 2 1/2-3 1/2" diameter
- produces early and keeps producing uniform, glossy white fruit with good internal color, mild flavor, and good shelf life.



### Orient Express

- Days to maturity: 58
- The most dependable eggplant. High-yielding plants produce up to 2 weeks before other early varieties and are very tolerant to temperature extremes.
- Tender, delicately flavored, and quick to cook.



### Shikou **NEW TO CITY HARVEST**

- Days to maturity: 70
- The Japanese word Shikou means "supreme"
- Slender Asian eggplant is 6 to 8 inches long and dark purple with a purple calyx to match.
- Very few seeds, tender skin
- Medium-sized plants are quite productive.



### Asian Delight

- Days to maturity: 60
- New! Slender, bright purple fruits, 8-10" long.
- Earlier and higher yielding than Orient Charm



### White Garden Egg

- Days to maturity: 88
- Grown by Novick Family Urban Farm in Philadelphia (a City Harvest site!)
- This variety is extremely popular among West African communities as well as with Southeast Asian communities, specifically with Burmese and Nepali refugees.
- This variety is slightly later to produce and taller than other eggplant, but is very productive once it gets going.
- Its thin skin and delicious, slightly bitter flavor lends itself well to spicy dishes. They are excellent grilled or sautéed with other veggies. The white, unripe fruit can be eaten raw, boiled whole and eaten with chili paste, or most commonly, cooked in stews.
- **EDIBLE LEAVES** The leaves are also eaten and are rich in iron, vitamin C, calcium, and riboflavin. Young leaves are often cooked down into stews, though one recipe suggests sautéing them with onion, garlic, anise, mushrooms, hot pepper, parsley, and nutmeg and served as a side dish over rice, couscous, boiled yucca, or yams.

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# Italian Eggplants



## Annina

- Days to maturity: 65
- A new, spineless, glossy, purple-striped Italian type with an attractive tear drop shape that is earlier and higher yielding.



## Galine NEW TO CITY HARVEST

- Days to maturity: 65
- High-yielding Black Bell type.
- Very glossy, uniform, black to purple fruits are 6-7" long by 3-4" in diameter.
- Strong plants produce early, firm fruit.



## Nigral NEW TO CITY HARVEST

- Days to maturity: 65
- Replaces Nadia
- Spineless plant reliably sets fruit under variable conditions.
- Heavy yields.



## Barbarella

- Days to maturity: 65
- Dark purple, tender fruits with a white halo are nearly round and have some small spines.
- Good yields with excellent flavor.



## Beatrice (Heirloom)

- Days to maturity: 62
- High yields of round, bright violet fruits.
- Are similar in shape, flavor, and texture to Rosa Bianca but have earlier maturity, darker fruit color, and are just slightly smaller.



## Dancer

- Days to maturity: 65
- A deep-pink, semi-cylindrical type that are mid-sized, mild, and nonbitter.
- Plants are strong and high yielding.
- An Italian type eggplant that is popular in Puerto Rico.



## Rosa Bianca (Heirloom)

- Days to maturity: 73
- A plump, pink and white heirloom variety that has a mild, creamy taste.
- Best adapted to warm regions and will not yield well in cool areas.

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## Mini Eggplants



### Fairy Tale

- Days to maturity: 65
- Bred by Johnny's (AAS winner)
- A purple and white mini eggplant. 2-4-inch fruits grow abundantly on compact plants. Some fruits may be harvested in clusters.
- Has wonderful flavor with no bitterness and very few seeds.

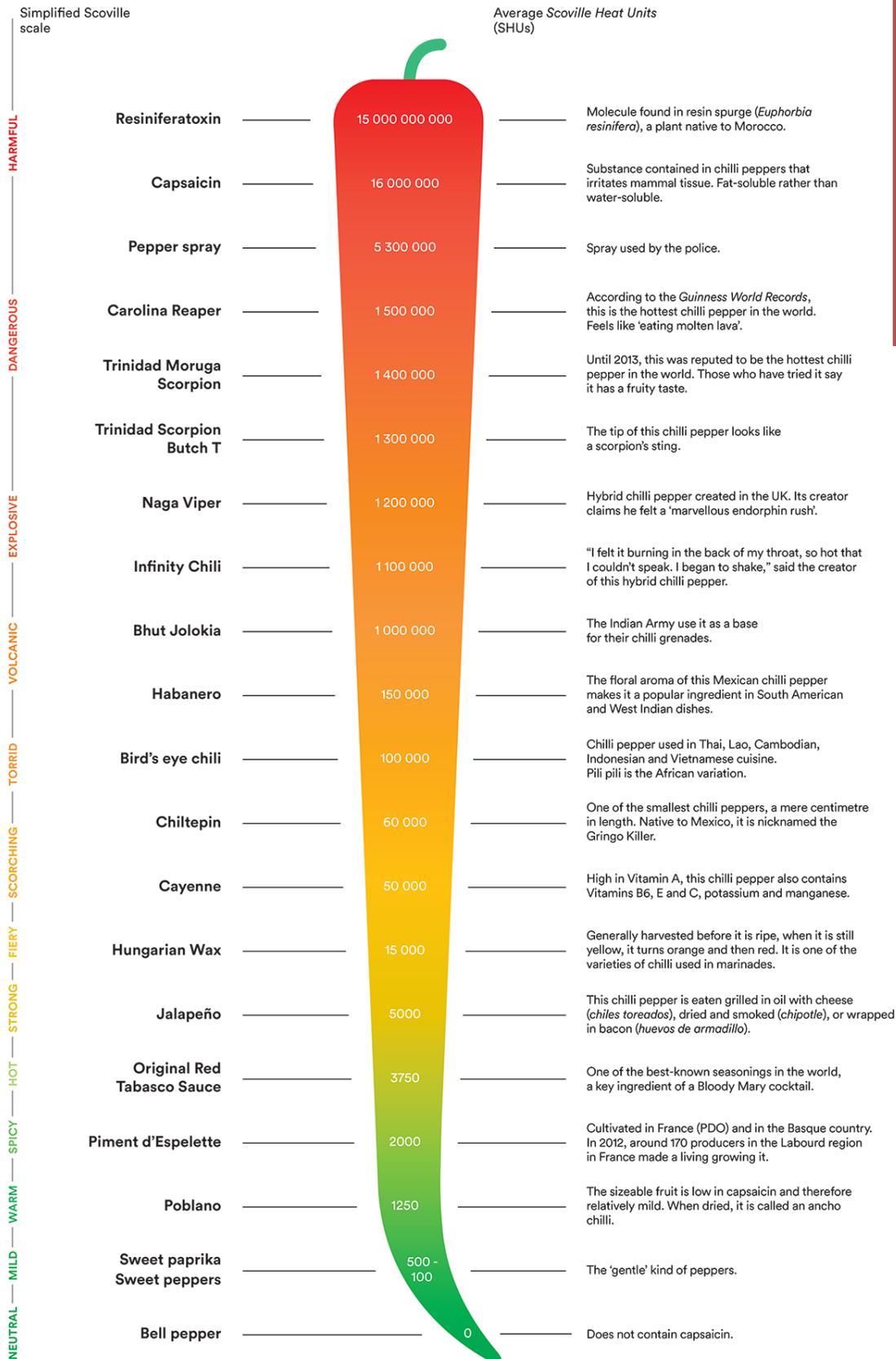


### Patio Baby

- Days to maturity: 50
- Bred by Johnny's (AAS Regional Winner in the Northeast)
- The best container variety.
- Thin-skinned, 2-3-inch long fruit with tender flavor that are perfect for grilling or roasting.
- Continuous sets of spineless fruits make harvest pain-free.

# PEPPERS

## The Scoville Scale



The Scoville scale is a tool for measuring the spiciness or pungency of hot peppers. The scale measures the amount of capsaicin (the chemical compound that causes spicy heat) in a pepper and assigns it a number rating in Scoville Heat Units (SHUs).

# HOT PEPPERS



- Aji Amarillo
- Scoville rating: 30,000-50,000 SHU
- Days to maturity: 100
- Grown by Truelove Seeds in Newtown Square, PA
- Native to the Andes (Bolivia or Peru) and has been called the most important ingredient in Peruvian cuisine as it is the cornerstone to many essential traditional dishes.
- On the plants, the young fruits start out green, turn yellow, and ripen to be fiery orange.
- When cooked, the fruit turns yellow, hence the name. It is hot, sweet, and fruity.



## Aji Dulce (NOT HOT)

- Scoville rating: 1,000 SHU ("A habanero without the heat")
- Days to maturity: 90-110
- Grown by Southern Exposure Seed Exchange in Grafton, NY
- Sweet, smoky seasoning pepper especially popular in Puerto Rico, Venezuela, and throughout Latin America and the Caribbean. Ají is an important ingredient in Puerto Rican sofrito (sauce), but is also eaten in salsas, salads, and roasted.
- For a sharper flavor, use the green fruits, and for softer flavors, use them when ripened red.



## Carolina Reaper NEW TO CITY HARVEST

- Ranked as the hottest pepper in the world by Guinness, and registering at over 1,500,000 SHU
- Days to maturity: 100
- fruit average 1.5 to 2 inches in length and have a nice fruity flavor if you are able to dilute the heat in your favorite dish to something you can eat. Fruit look like a bumpy little devil with a pointed tail.



## Buena Mulata (Cayenne)

- Scoville rating: 80,000-100,000 SHU
- Days to maturity: 75-80
- Grown by Truelove Seeds in Newtown Square, PA
- Beautiful, spicy, and flavorful cayenne pepper that starts purple and then passes through salmon and orange on the way to turning a gorgeous red.
- The tall striking plants are laden with 4-5 inch fruits, which are tasty at all stages, but we prefer the added sweetness of the fully red fruit.
- From the Horace Pippin collection. Horace Pippin is now a well-known artist who beautifully depicted everyday life, landscapes, religion, WWI, and themes of the injustices of slavery and segregation. In the 1940s, he traded seeds from his friends in the Black catering communities of Philly and Baltimore in exchange for bee sting therapy for WWI arm injury from grandfather H. Ralph Weaver's hives. Weaver's grandson, renowned food historian William Woys Weaver expanded on his grandfather's historic seed collection to create the Roughwood Seed Collection, which Owen from Truelove managed for several years.



## Ancho Rojo (Poblano) NEW TO CITY HARVEST

- Days to maturity: 68 days green, 88 days red
- This broad-shouldered, mild chili is called Poblano when it is fresh, glossy, dark green, and Ancho when red and dried. Poblanos are often stuffed to make chiles rellenos, and dried Anchos are used in many ways: as chili powder, in mole sauces, and in chili con carne.
- Scoville rating 1,000-3,000 SHU

## Carolina Cayenne



- Scoville rating: 120,000 SHU (twice as hot as a regular cayenne)
- Days to maturity: 70 green, 90 red ripe
- Grown by Chelsea Askew in Burkeville, VA
- These are hotter than a regular cayenne!
- Prolific, cold hardy, and nematode resistant, producing 5-6" long fruit.
- Truelove grower Chelsea Askew has made some of the tastiest hot sauces with this pepper in both the green and red stages of maturity. This thin-walled pepper also dries well for later use.



## Fish

- Scoville rating: Ranges widely from 5,000-30,000 SHU. Averages 17,500 SHU
- Days to maturity: 80
- Grown by Soilful City in Washington, D.C.
- An extremely flavorful, productive, and decorative variety that makes an excellent hot sauce.
- The foliage is variegated white and green, as is much of the unripe fruit, which is 2-3" long and turns from white with green stripes, to orange with brown stripes, and then bright red.
- The white unripe fruit were used to flavor seafood dishes in the Black catering community of Baltimore in the late 1800s and early 1900s. It has been designated by Slow Food as an outstandingly tasty, culturally important, and endangered heirloom from Philadelphia and Baltimore.
- From the Horace Pippin collection (see Buena Mulata description).



## Flaming Flare

- Scoville rating: Ranges widely from 250-1,500 SHU. Averages 875 SHU.
- Days to maturity: 67 green; 77 red ripe
- Widely adapted Fresno pepper.
- Conical-shaped fruits are thin walled, avg. 4" long, and ripen to a bright red.
- Their flavor is sweet, mildly hot, and very good. Excellent for fresh use, stir fries, sautéing, and hot sauce.
- High resistance to tobacco mosaic virus.



## Habanero

- Scoville rating: Ranges from 150,000-400,000 SHU. Averages 275,000 SHU
- Days to maturity: 70 green, 90 red ripe
- Extraordinary heat combined with fruity, citrus notes.
- Avg. 2" x 1 1/4", wrinkled fruits ripen from dark green to salmon orange.
- This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican "jerk" sauces.



## Hungarian Hot Wax (Habanero)

- Scoville rating: Ranges widely from 1,500-15,000 SHU. Averages 7,500 SHU
- Days to maturity: 58 pale yellow, 83 red ripe
- A yellow hot pepper with 5-6-inch long, smooth, waxy fruits that taper to a point.
- Easy to stuff and to peel after roasting, with thick flesh that is great for frying. The variety of colors throughout its ripening process make for beautiful pickling.
- This variety is widely adapted and productive, even in cool weather.



## Jedi (Jalapeno)

- Scoville rating: 2,500-3,600 SHU
- Days to maturity: 72 green, 82 red ripe
- A large jalapeño, this variety is slow to check (develop small cracks on the skin), produces over a long harvest window, is resistant to bacterial infections, and has an extremely high yield.



## Sahuaro (Anaheim)

- Scoville rating: 500 SHU
- Days to maturity: 68
- This large, mild, green chile pepper is a more vigorous version of Big Chile II, which we've provided in past seasons. Stronger, disease-resistant plants yield early harvests of huge chiles that can become 9 inches long.
- These peppers are great for roasting or used fresh in all your favorite salsas and spicy dishes.



## Scotch Bonnet Red

- Scoville rating: 200,000 SHU
- Days to maturity: 120 days
- Similar to Habanero, but later in maturity with fruit that is not quite as long. Tall, vigorous plants bear peppers that begin as green but mature to red. Fruity aroma and same blistering heat as the Habanero. 120 days
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## Shishito

- Scoville rating: 50-200 SHU, though every 10 or 20 peppers will be a little hotter.
- Days to maturity: 60 green, 80 red ripe
- Grown by Milkweed Farm in Brattleboro, VT
- Early, prolific classic Japanese pepper has 3-4" thin-walled fruits with a very subtle heat.
- Usually eaten green and unripe, they are also delicious when red. Roast or sauté in oil until they just begin to blister and serve with sea salt, or batter and fry as tempura.
- The name *Shishito* is a Japanese abbreviation for the combination of *shishi* or *jishi* (lion's head) and *tōgarashi* (tip of the chili pepper), as the tips look like lion's heads. It is known as *kkwari-gochu* or ground cherry chili in Korean. One theory is that shishitos are a Japanese selection of the Padrón pepper from Spain.



### Thai Hot

- Scoville rating: 50,000 to 100,000
- Days to maturity: 90
- Extremely hot variety is originally from Thailand, and bears thin-fleshed peppers
- Clusters of bright-red peppers ripen on the tops of plants, with individual fruits up to 3 inches long.

## Sweet Peppers



### Biscayne

- Days to maturity: 65
- This Cubanelle-type hybrid is more productive with higher quality fruit than standard strains.
- Light yellow-green peppers are 6-1/2 long and 2-1/2 inches wide with a blunt end.
- Wonderful for frying.



### Chocolate Beauty

- Days to maturity: 67 green, 85 chocolate ripe
- Incredibly sweet and delicious, medium-large lobed bell peppers that mature to an attractive chocolate color. Eat them when fully ripe and you'll know that they are a really special variety.



### Cornito Giallo

- Days to maturity: 55 days green; 75 days yellow.
- Cornitos are smaller versions of Corno di Toro, delicious but sometimes slow to ripen.
- These new peppers are earlier and smaller at 5 to 6 inches long, but just as delicious with a sweet, fruity flavor. Great when raw, grilled or roasted.
- Peppers turn a beautiful bright yellow and appear early in the season on up until frost.



### Cornito Rosso

- Days to maturity: 60 green, 80 red ripe
- Very sweet peppers 5 to 6 inches long and 2 inches wide.
- Although delicious cut up raw into salads, their flavor deepens and intensifies when peppers are roasted or grilled.
- Abundant harvests are ready early in the season and keep coming well into Fall.



### Flavorburst **NEW TO CITY HARVEST**

- Days to maturity: 67 green; 87 yellow ripe
- Initial color is lime green, turning to golden yellow when ripe.
- Excellent, sweet flavor.
- Medium-large fruits are mostly 3-lobed and slightly elongated.



### Escamillo (Corno di Toro)

- Days to maturity: 60 green, 80 yellow ripe
- Bred by Johnny's
- The golden-yellow counterpart to Carmen. Has an intoxicating sweetness any way it is prepared, but traditionally used for frying.



### Carmen (Corno di Toro)

- Days to maturity: 60 green, 80 red ripe
- Bred by Johnny's
- Best-tasting Italian frying pepper. Excellent roasted, grilled, and in salads. Recommend pairing with their yellow variety, 'Escamillo.'
- A high-performing rendition of the classic Corno di Toro (Bulls Horn) pepper popular in Italy. Early, adaptable, and notably sweet.



### Escamillo (Corno di Toro)

- Days to maturity: 60 green, 80 yellow ripe
- Bred by Johnny's
- The golden-yellow counterpart to Carmen. Has an intoxicating sweetness any way it is prepared, but traditionally used for frying.



### Gourmet

- Days to maturity: 65 green, 85 orange ripe
- Medium-large, blocky bells on strong, compact plants are easy to grow under a wide variety of conditions.
- Bright orange fruits with thick, juicy walls and fruity sweet flavor.



### Islander

- Days to maturity: 56 purple, 81 red ripe
- Strong, medium-tall plants yield well. Peppers are medium-sized and thick-fleshed with a mild, slightly sweet taste.
- Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red. Can be harvested while in the purple stage, after 56 days.



### King Arthur

- Days to maturity: 59 green, 79 red ripe
- Best early producer of large green and red bell peppers. Plants are large and bear big crops.
- A widely adapted variety with high resistance to different diseases.



### Intruder NEW TO CITY HARVEST

- Days to maturity: 62 green; 82 red ripe
- Fruits are large, blocky, and have thick walls.
- Plants are medium large with a good canopy to minimize sunscald.
- High resistance to bacterial leaf spot races 1-3, tomato etch virus, and tobacco mosaic virus; and intermediate resistance to Phytophthora



### Yankee Bell NEW TO CITY HARVEST

- Days to maturity: 60 green; 80 red ripe
- Open-pollinated bell for Northern growers.
- Blocky 3-4 lobed fruits are medium sized.
- Better quality and uniformity than most OPs.
- Medium large plant.



### Purple Beauty NEW TO CITY HARVEST

- Days to maturity: 70
- Blocky, thick-walled, dark purple bells
- Compact plants offer good foliage cover for the fruit.
- Beautiful in salads as well as stuffed.



### Ashe County Pimento NEW TO CITY HARVEST

- Days to maturity: 52
- Very prolific sweet red pepper.
- cold hardy, producing early and steady until well after frost.
- 3-4" in diameter with a lovely thick flesh, these are great raw, roasted, and/or canned. The best for pimento cheese!
- Truelove grower Chelsea Askew exclaimed: "I had pimentos coming out my ears!"



### Peperone Friariello

- Days to maturity: 80-90
- Grown by Truelove Seeds in Newtown Square, PA
- Tall bush plants produce tons of green fruits that ripen to bright red.
- This southern Italian pepper is grown by Truelove Seeds founder Owen Taylor to connect with his heritage. He recommends frying these green sweet, flavorful peppers (whole or chopped) in olive oil with garlic and salt, with cut up tomatoes, fresh basil and parmesan cheese.



### Petit Marseillais

- Days to maturity: 70
- Grown by Truelove Seeds in Newtown Square, PA
- An heirloom sweet pepper from the South of France with delicate walls, the mildest hint of heat, and the perfect size for adding to a sauté, it is sure to be a favorite.
- Sunset-orange fruits are 5 inches long and are beautifully wrinkled and wavy. The plants are 2 feet tall and consistently loaded with peppers. Hugely abundant.



## Pippin's Golden Honey

- Days to maturity: 80
- Grown by Milkweed Farm in Brattleboro, VT
- This colorful sweet pepper ripens from a deep, dark purple to a bright honey-mustard, to a cheerful golden orange.
- The 3-4 inch fruits have thin walls, making it great for stuffing, pickling, or eating fresh.
- From the Horace Pippin collection (see Buena Mulata description in the Hot Peppers section).

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## SUMMER SQUASH



### Dunja

- Days to maturity: 47
- Compact plants produce loads of zucchini fruit that are dark green and finely speckled.
- Intermediate resistance to powdery mildew, zucchini yellow mosaic virus, papaya ringspot virus, and watermelon mosaic virus.



### Golden Glory

- Days to maturity: 50
- Spineless yellow zucchini with excellent yields.
- Open habit and few spines make it easy to harvest blemish-free fruit.
- Excellent disease resistance keeps the plant productive over a long season.



### Zephyr

- Days to maturity: 50
- Distinctive, slender fruits are yellow with faint white stripes and light-green blossom ends.
- Harvest young at 4-6" for unusually delicious, nutty flavor and firm texture.
- Vigorous, high-yielding plants. NOTE: Under certain stressful situations, such as hot weather, Zephyr fruits can show some variability in the amount of green at the blossom ends. In addition, sometimes the first one or two fruits produced can be green-striped.
  - Edible Flowers: Blossoms bear a mild, squash-like flavor and are great stuffed and fried, or sliced for use in soups, omelets, salads, and pasta dishes.

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# TOMATOES

## Cherry Tomatoes



### Black Cherry

- Days to maturity: 64
- Fruit 15-20 grams.
- High-yielding, sweet and robust, round fruits are almost black in color.
- The flavor is dynamic - much like an heirloom.
- Originally bred in Florida by the late Vince Sapp.



### Favorita

- Days to maturity: 58
- Delicious, productive, highly disease resistant variety.
- Early, 1 ¼-inch, 15-20 gram fruits.
- Loads of round, deep red cherries with fantastic taste on nice, long trusses.



### Indigo Cherry Drops

- Days to maturity: 71
- Vigorous yield and good flavor
- Large clusters of 1-2 ounce fruit.
- Striking, dark blue coloration and red flesh.



### Pink Bumble Bee

- Days to maturity: 70
- A 20-25 gram, pink cherry streaked with gold.
- Has excellent, sweet flavor with great coloration.



### Sakura

- Days to maturity: 55
- Prolific yielder of bright red, shiny, medium-large cherry tomatoes that average 20-22 grams.
- Among the first to ripen, Sakura keep going all season long because of its disease resistance.
- Have a real sweet tomato flavor and firmness without being hard.
- Very tidy, compact plant fits well in tight spaces.



### Sun Gold

- Days to maturity: 57
- Vigorous plants start yielding early and bear right through the season.
- Exceptionally sweet, intensely fruity flavor. Bright, tangerine-orange cherry tomatoes are a huge hit among City Harvest growers.
- Have a tendency to split so are best fresh with minimal handling.



### Citrine

- Days to maturity: 60
- Tantalizing, crack-resistant orange cherry.
- Exceptional snacker with rich, balanced flavor, and a meaty bite.
- vigorous indeterminate plant selected for low-input systems under harsh conditions.
- Beautiful orange color and ideal cherry size (20 gm.) make it a great match for Cherry Bomb.
- High resistance to Fusarium wilt races 1 and 2.

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## Heirloom Tomatoes



### Arkansas Traveler

- Days to maturity: 85
- well known for its ability to produce fruit in hot weather ( HOT SET)
- Abundant crops of pink tomatoes that are 6 to 8 ounces and very flavorful.
- Indeterminate.



### Big Pink

- Days to maturity: 75-80
- Grown by Tobacco Road Farm in Lebanon, CT
- The growers at Tobacco Road Farm started growing Big Pink twenty years ago after collecting the seeds of the biggest, pinkest tomatoes in their heirloom tomato patch.
- This is now the most disease resistant heirloom that they grow.
- With thin skin and excellent flavor.



### Brandywine

- Days to maturity: 78
- Considered one of the best tasting tomatoes described as "very rich, loud, and distinctively spicy."
- Large fruits are often over 1 pound, have deep pink skin and smooth red flesh.



### Carbon

- Darkest of the 'black' tomatoes.
- Exceptionally rich yet sweet and the essence of delicious summer tomato flavor.
- Medium to large, 8 to 12 oz. tomatoes are flattened round and smooth, without the cracking or blemishing that seems to plague some black tomatoes.
- They are dark purplish-brown on the outside with a deep brick-red interior.
- Indeterminate.



### Cherokee Purple

- Days to maturity: 80-90
- Grown by Chelsea Askew in Marshall, NC
- Provide plenty of large, smooth, dusky-red fruits with a delicious blend of sweetness, acid, and a subtle smokiness that reach 10-12 ounces.
- This variety is reportedly from a family that had received them from the Cherokee people and then grew them for 100 years.



### Green Zebra

- Days to maturity: 72
- A delicious, tangy salad tomato, ripe just as the green fruit develops a yellow blush, accentuating the darker green stripes.
- The 3-4 ounce fruits are the ideal size for slicing into wedges for salads.
- Productive over a long season, known for its ability to produce fruit in hot weather ( HOT SET)



### Mary Reynold's Orange

- Days to maturity: 85
- Grown by Bear Bottom Farm in Dillwyn, VA
- Huge, 12-16 ounce, productive beefsteak tomato with a mango/persimmon orange color and a sweet, rich flavor.
- Mary Reynolds lived in Natural Bridge, Virginia where she saved this variety for so long that the original name is gone.



### Mikado

- Days to maturity: 85
- Grown by Truelove Seeds in Newtown Square, PA
- Owen Taylor says, "If I could grow one type of tomato, this would be it."
- Large, juicy, and productive, with some fruits weighing over a pound.
- Is unequalled in its flavor.



### Moyamensing

- Days to maturity: 85
- Grown by Soul Fire Farm in Grafton, NY
- In 1982, William Woys Weaver received seeds for this historic, medium-red tomato from Mrs. M. J. Grooms, an African American woman living in Philadelphia. Mrs. Grooms' great grandfather passed down the seeds through the generations. He had worked as a cook at the Eastern State Penitentiary on Fairmount Ave. in Philadelphia, where this variety had been grown by incarcerated workers in the gardens since the mid-1800s. These gardeners shared the seeds with him, and it is likely he used the tomatoes in soups, catchup, and canning in the prison.
- Also known as the Spring Garden Goal Tomato.



### Paul Robeson

- Days to maturity: 70-80
- Grown by Adaptive Seeds in Sweet Home, OR
- This dusky-red, juicy heirloom is sweet and earthy, dense and smoky, tangy and rich. These flavorful fruits reach about 7-10 ounces.
- This Russian variety was introduced by Marina Danilenko, a seed seller from Moscow, and was named in honor of Paul Robeson (1898-1976), the African American actor, athlete, singer, linguist, and outspoken crusader for racial equality and social justice for African Americans and all colonized peoples.
- This incredible figure has roots in West Philadelphia, which makes this variety a big hit in the area.



### Plate de Haiti

- Days to maturity: 80
- Grown by Pentridge Children's Garden in Philadelphia, PA (a City Harvest site!)
- Prolific, vermillion red, apple-shaped tomato that has been associated with Hispaniola since the 1550s. Right up until frost, this tomato produces endless 2-inch fruits that are flavorful when eaten fresh, and even better in sauce.
- This variety was first documented in Conrad Gessner's Historia Plantarum in 1561. In 1793, the Creole refugees who fled the successful uprising of enslaved people in Haiti brought this tomato with them. This tomato depicted in paintings of that time period made by the Peale family of Philadelphia, well before it became a popular food in North America.
- The kids at Pentridge Children's Garden in West Philadelphia explore the history of the Haitian Revolution while growing and eating this tomato.



### Virginia Sweets

- Days to maturity: 80
- This heirloom beefsteak variety is simply one of the best tasting, best producing, gold-red bicolors. The tomatoes are stunningly beautiful and enormous, weighing at least 1 pound each.
- Flavor is sweet and rich, and harvests are abundant.



### Zhong Shu #6

- Days to maturity: 80
- Grown by Hill Creek Farm in Pottstown
- Indeterminate
- Fruits round, red, and between 8 ounces and a pound.
- This "old-timey heirloom tomato" tastes how a tomato should taste, according to Dorene Pasekoff, who has been growing it for 20 years now. In 2001, the Farmer Cooperative Genome Project sent her this tomato, which had been donated to the United States Department of Agriculture from China in 1988.



### Striped German

- Days to maturity: 70
- Bicolor red-and-yellow fruit.
- The flat, medium-to-large tomatoes with variable shoulder ribbing are shaded yellow and red. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture.
- Medium-tall vines bear 12+ oz. fruit. Indeterminate.

# Hybrid Tomatoes



## Chef's Yellow Choice

- Days to maturity: 80-85
- AAS WINNER. Judges were excited by the citrus-like flavor and sweet delicate flesh, with perfect texture, in addition to the beautiful beefsteak shape.
- Fruit are 6 to 7 inches wide, and reach up to 10 ounces. In some trials each plant produced 30 or more fruit.
- Indeterminate vines reach 5 feet and have resistance to F,V, TMV, Scab, and cracking.



## Big Beef

- Days to maturity: 70
- Still unsurpassed as the top choice for fresh market beefsteak tomatoes - an AAS winner.
- Large 10-12-ounce, globe-shaped, red fruit not only have among the best flavor, but also ripen early for their size.



## Box Car Willie

- Days to maturity: 80
- Very heavy crop of good-sized, smooth red tomatoes with delicious flavor, ranging from 6 to 10 ounces. Excellent tasting fruit for a variety of uses throughout a long season.



## Estiva

- Days to maturity: 70
- Classic, red, round, 7-9-ounce slicers resist cracking and are remarkably uniform. High production and premium flavor in a mid-sized fruit.
- Balanced plant habit with fully-loaded trusses over a long season responds well to heat, drought, and disease.

# Paste Tomatoes



## Amish Paste

- Days to maturity: 80-90
- Grown by Truelove Seeds in Newtown Square, PA
- This variety is listed by Slow Food USA in their Ark of Taste, which identifies and promotes culturally important, delicious, and endangered foods.
- This variety was first offered in 1987 by Thane Earl of Whitewater, Wisconsin in the Seed Savers Exchange yearbook. Some say the variety dates back to the late 1800s in Wisconsin and/or Lancaster, PA, but the history seems to be vague.
- While it is one of the most popular heirloom paste tomatoes for its productivity, size, and sweet flavor, some consider it more of a plum tomato better suited for fresh eating.



## Juliet

- Days to maturity: 60
- Great flavor, fresh or cooked.
- Deep red, shiny fruits avg. 2-2 1/4" x 1 3/8-1 1/2", weighing 1 1/2-2 oz.
- Typically 12-18 fruits per cluster.
- Delicious, rich tomato flavor for salads, great salsa, and fresh pasta sauce. Good crack resistance, vine storage, and shelf life.
- Indeterminate.



## San Marzano

- Days to maturity: 80
- Grown by Truelove Seeds in Newtown Square, PA
- These particular pointy-ended plum tomatoes are grown widely in the volcanic soil of the Salerno province near Naples, Italy, where they are listed on the Slow Food Presidia for Italy and have protected status (also where Owen Taylor's great grandmother was born). They became endangered as more canneries started using hybrid tomatoes with higher productivity and more disease resistance.
- Owen says, "[last] year, ours pumped out fruits and were the healthiest tomato plants in our fields. And their sauce tastes amazingly rich, sweet, and perfectly acidic, with exactly the right texture." Makes for an incredible sauce.



## Speckled Roman

- Days to maturity: 80-85
- Grown by Bear Bottom Farm in Dillwyn, VA
- This is the growers' favorite paste tomato, and their favorite tomato in general.
- Plants have loads of medium-sized red Roma-type fruits with golden striations.
- The fruits are thick-walled and make excellent sauce and are also nice for fresh eating.
- Developed by Seed Savers Exchange member John Swenson as a cross between Antique Roman and Banana Legs tomatoes, first offered in 1999.