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.
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.

HERBS

Basil: Prospera NEW TO CITY HARVEST
- Days to maturity: 68
- Fast-growing, classic Genovese basil with resistance to downy mildew and Fusarium.
- 3" long glossy, dark green cupped leaves.
- Uniform plants have long stems.
- Suitable for field, greenhouse, and container production.
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.

Suyo Long  NEW TO CITY HARVEST
- Days to maturity: 61
- Traditional long-ruited variety from China.
- A sweet-flavored, ribbed fruit growing up to 15" long. Widely adapted, grows well in hot weather, and sets early. Try using this unusual-looking cucumber in salads, for bread-and-butter or mixed vegetable pickles. Excellent eating quality. Bitter-free. Trellis for straight fruits.

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

Fengyuan Purple  NEW TO CITY HARVEST
• Days to maturity: 65
• Plants produce an abundance of fruit that can grow well over a foot long.
• Skin is so thin that peeling is unnecessary and creamy white flesh is reliably mild with no bitterness.
• Easy to grow and wonderful for grilling or adding to stir-fries.

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
• 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.
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 x
• 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
• 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.
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.
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).

PEPPERS
The Scoville Scale

![Scoville Scale Diagram]

The tip of this chilli pepper looks like a scorpion's sting.

- Resiniferatoxin: 15,000,000,000 SHUs
  - Molecule found in resin spurge (Euphorbia resinifera), a plant native to Morocco.
- Capsaicin: 16,000,000 SHUs
  - Substance contained in chilli peppers that irritates mammal tissue. Fat-soluble rather than water-soluble.
- Pepper spray: 5,300,000 SHUs
  - Spray used by the police.
- Carolina Reaper: 1,500,000 SHUs
  - According to the Guinness World Records, this is the hottest chilli pepper in the world. Feels like eating molten lava.
- Trinidad Moruga Scorpion: 1,400,000 SHUs
  - Until 2015, this was reputed to be the hottest chilli pepper in the world. Those who have tried it say it has a fruity taste.
- Trinidad Scorpion Butch T: 1,300,000 SHUs
- Naga Viper: 1,200,000 SHUs
  - Hybrid chilli pepper created in the UK. Its creator claims he felt a ‘marvellous endorphin rush’.
- Infinity Chili: 1,000,000 SHUs
  - “I felt it burning in the back of my throat, so hot that I couldn’t speak. I began to shake,” said the creator of this hybrid chilli pepper.
- Bhut Jolokia: 1,000,000 SHUs
  - The Indian Army use it as a base for their chilli grenades.
- Habanero: 150,000 SHUs
  - The floral aroma of this Mexican chilli pepper makes it a popular ingredient in South American and West Indian dishes.
- Bird’s eye chili: 100,000 SHUs
  - Chile pepper used in Thai, Laos, Cambodian, Indonesian and Vietnamese cuisine.
- Chili pepper: 60,000 SHUs
  - One of the smallest chilli peppers, a mere centimetre in length. Native to Mexico, it is nicknamed the Gringo Killer.
- Cayenne: 50,000 SHUs
  - High in Vitamin A, this chilli pepper also contains Vitamins B6, E and C, potassium and manganese.
- Hungarian Wax: 15,000 SHUs
  - Generally harvested before it is ripe, when it is still yellow, it turns orange and then red. It is one of the varieties of chilli used in marinades.
- Jalapeño: 5,000 SHUs
  - This chilli pepper is eaten grilled in oil with cheese (chiles rellenos), dried and smoked (chipsotla), or wrapped in bacon (huenes de arroz/lojo).
- Original Red Tabasco Sauce: 3,750 SHUs
  - One of the best-known seasonings in the world, a key ingredient of a Bloody Mary cocktail.
- Piment d’Espelette: 2,000 SHUs
  - Cultivated in France (PDO) and in the Basque country. In 2012, around 100 producers in the Labourd region in France made a living growing it.
- Poblano: 1,250 SHUs
  - The smokier fruit is low in capsaicin and therefore relatively mild. When dried, it is called ancho chilli.
- Sweet paprika: 500 - 1,000 SHUs
  - The ‘gentle’ kind of peppers.
- Bell pepper: 0 SHUs
  - Does not contain capsaicin.
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.

Trinidad Scorpion NEW TO CITY HARVEST
- Ranked as the hottest pepper in the world, and registering at over 1,500,000 SHU
- Days to maturity: 90
- Fruit often has a tail resembling a scorpion.
- Gloves and mask recommended for cleaning!

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.

Willings Barbados
- Days to maturity: 70-80
- Likely native to Yucatan and Central America, this pepper is said to have traveled to Barbados in the seventeenth century. Also known as Barberry or Pipperidge pepper in historic Philadelphia.
- According to Dr. William Woys Weaver in Heirloom Vegetable Gardening: “The peppers were also harvested, either green or ripe, and infused in Madeira to make pepper wine, or as some called it, “pepper sherry.” This was a popular Caribbean condiment in old Philadelphia and Charleston cookery, particularly as a seasoning for soups, sauces, and fricassees.”

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.

Bottle Rocket  NEW TO CITY HARVEST
- Scoville rating: 50,000 to 100,000
- Days to maturity: 65 green; 90 red
- Upright plant, earlier maturity, and more uniform fruit size.
- While from Hungary, it has the small fruit size and fiery heat of a Thai chile.
- Fruits are borne upright on the plants, which are smaller and bear fruits much earlier than typical Thai pepper varieties, especially in regions with cool summers.
Shishito (not hot)

- 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.

Ole Pepper Pot  NEW TO CITY HARVEST

- Historically associated with the African American cooks who brought its fire to the homes and restaurants of Philadelphia. Notably the famous Black Philadelphia catering families, the Augustins and the De Baptistes had a hand in preserving the pepper as they bought and used it heavily in Pepper Pot Soup and other dishes.
- Ole Pepperpot is green when immature, ripening to a slight golden blush starting at its curly tail before attaining its full red color.
- Plants grow to about 3½ feet and sets fruit heartily until frost in the right conditions. Once harvested, the fruits may also be dried or pickled for preservation. We recommend this pepper for all lovers of heat (and it is hot) and especially for Philadelphians wanting to savor a piece of their historic city!

Altiplano  NEW TO CITY HARVEST

- Days to Maturity: 57 green; 77 red
- Large-fruited serrano. Medium-large plants.
- An impressive size at 4 1/2-5' long, Altiplano peppers are faster to harvest than types with smaller fruits. Traditional serrano flavor and pungency.
Sweet Peppers

**Nassau** NEW TO CITY HARVEST
- Days to maturity: 64 pale green; 84 red ripe
- Productive Cubanelle for frying.
- Nassau’s cylindrical fruits with lobed ends avg. 7-8" x 2 1/2" and are excellent for frying. Usually used when unripe and light green, but can also be used red. Very popular in Caribbean cooking. High resistance to bacterial leaf spot races 1-3, 7, and 8.

**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.

**Flavorburst**
- 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

**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
- 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
- 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
- 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
- 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!
- True love 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.

Lunchbox Orange, Red, Yellow   NEW TO CITY HARVEST
• Days to maturity: 55-63 green; 75-83 color
• Sweet and flavorful snack peppers.
• These beautiful, mini-sized peppers are delicious sautéed, as an addition to salads and, perfect for a healthy snack. Smooth, bright orange fruits average 2 1/2-3” long by 1 1/2” wide. All three varieties have tall, strong plants that yield well for snack-type peppers.

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.

Yellow Fin   NEW TO CITY HARVEST
• Days to maturity: 50
• Organic yellow zucchini with powdery mildew resistance.
• Uniform, cylindrical fruits; attractive golden-yellow color.
• Semi-open plants with moderate spines.
• Intermediate resistance to cucumber mosaic virus and powdery mildew.

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.
• 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.
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.

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.

Sunrise Bumble Bee
- Days to maturity: 70
- The sweetest cherry in the Artisan™ collection.
- Gorgeous combination of yellows and reds, inside and out. Excellent sweet and tangy flavor. Adds a nice pop of color to any mix, but also stands alone as a premium-quality cherry for snacking and salads. Indeterminate.

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

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.
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.

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 unequaled 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.

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.

Pink Berkeley Tie Dye
- Days to maturity: 70
- Unique appearance with heirloom-quality flavor.
- 8-12 oz. fruits are dark pink with green striping, and the flesh is pink with yellow streaks.
- The flavor is outstanding - sweet and complex like the finest heirlooms. Compact Indeterminate.
Hybrid Tomatoes

**Lemon Boy Plus  NEW TO CITY HARVEST**
- Days to maturity: 75
- An updated version of the classic Lemon Boy tomato with added disease resistance and sweet, tangy flavor.
- The flattened-round, 7-8 oz. beefsteak fruits are consistent in size, shape, and quality with very few blemishes. Can be harvested bright lemon-yellow to deeper golden-yellow when fruit exhibits light checking and a subtle blush at the blossom scar.
- A high-yielding variety with good firmness.
- High resistance to Alternaria stem canker, Fusarium crown and root rot, Fusarium wilt races 1-3, gray leaf spot, tomato mosaic virus, Verticillium wilt; and intermediate resistance to nematodes and leaf mold.
- Indeterminate.

**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.

**Better Boy**
- Days to maturity: 70
- Large red fruit that can weigh up to 16 oz. each. This particular variety of tomato is heat-tolerant, HOT SET
- The sweet, red, globe-shaped fruits are excellent for fresh eating as well as for making salsas, sauces and stews.
- Resistant to verticillium wilt, fusarium wilt.

**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.

**Margold  NEW TO CITY HARVEST**
- Days to maturity: 75
- Margold preserves the look and flavor of the red-streaked yellow heirlooms like Striped German, while improving upon resistance to disease and fruit defects.
- 7-10 oz. fruit. Very soft flesh has excellent, sweet flavor and meaty texture.
- High resistance to leaf mold, tomato mosaic virus, and verticillium wilt.
- Indeterminate.
Marbonne  NEW TO CITY HARVEST
- Days to maturity: 70
- Marbonne is a hybrid version of the long popular French heirloom Marmande, but with improved disease resistance and vigor.
- High yields of 7-9 oz. Beautiful, deep red, ribbed tomatoes.
- Flavor is among the best with smooth, soft texture. fruit.
- High resistance to Fusarium wilt (race 1) and tomato mosaic virus.
- Indeterminate.

Marnero  NEW TO CITY HARVEST
- Days to maturity: 70
- The flavor and texture of the “black” heirloom tomatoes, with improved disease resistance and yield.
- Flesh is very soft and has excellent flavor and texture. Fruits avg. 7-10 oz. A dead ringer for Cherokee Purple.
- High resistance to Fusarium (race 1), Fusarium crown and root rot, tomato mosaic virus, and Verticillium wilt.
- Indeterminate.
Pastefromatoes

**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.