



Early Summer Reminders

Harden Off Seedlings:

Seedlings typically come to you after weeks of being coddled in the ideal conditions of our greenhouses. "Hardening them 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 in to 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.

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 "hotset" tomato to designate their night-heat tolerance.

Trellising & Pruning:

We recommend trellising and pruning tomato plants. 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 Flowers



Calendula: Alpha

- Plant in rows 24" inches apart with 12" spacing in row .
- Retains color when drying, can take up to two weeks to dry.
- Use in teas and salves for anti-inflammatory properties or use in bouquets for brightness and color.



Ageratum: Tall Blue Planet

- Tall, upright, sturdy stems.
- Tight, blue flower clusters. Use as a classic filler for mixed bouquets or plant to attract bees and butterflies to your garden.
- Ageratum is also known as flossflower or blue mink.



Gomphrena: QIS Orange

- Best orange gomphrena for cut flowers.
- 1 1/2" blooms on long stems.
- Also known as globe amaranth and Rio Grande globe amaranth.

Annual Flowers



Verbena

- Heat tolerant.
- Multiple long, thin stems topped with clusters of 2" heads packed with tiny flowers.
- Blooms July to frost.
- Attracts bees and butterflies. Emma has seen it attract humming-bird moths multiple years in a row!
- Also known as purple top verbena, tall verbena, South American vervain, and purple-top verbena.



Scabiosa: Pincushion Formula Mix

- Elegant cut flower on strong, slender stems.
- Sturdy, uniform, annual Scabiosa mix in a wide range of colors.
- 1 1/2–2 1/2" blooms.
- Formula mix of black, blue, creamy yellow, pink, bright red, deep blue, salmon rose, and pure white.



Celosia: Flamingo Feather

- Early, easy-to-grow celosia adds sparkle to bouquets.
- Uniform, upright plants produce tall, straight, sturdy stems with few leaves to strip away, making this an easy celosia to grow and harvest.
- Pale pink and rose spikes have a silvery shimmer.

Herbs



Italian Basil: Rutger's Obsession DMR

- Days to maturity: 75
- Compact, downy mildew-resistant basil.
- Dark green, glossy leaves are medium size (2–2 1/2" long), flat, and pointed. High-yielding for field, greenhouse, and container production. Italian aroma and flavor with slightly earthy, spicy notes.
- Disease Resistance: Downy Mildew, Fusarium Wilt



Basil: Thai

- Days to maturity: 64
- Try it as a flavorful garnish for sweet dishes. Green, 2" long leaves have a spicy, anise/clove flavor. Attractive purple stems and blooms.
- Called "Horapha" in its mother country, "Hun Que" in Vietnam.
- Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense, spicy basil with notes of clove and anise.



Tulsi: Kapoor

- Days to maturity: 60
- Unique, spicy aroma with hints of coffee and chocolate.
- Compact but very full, attractive plants. Mild spicy aroma with hints of sweetness. Faster growing
- Purple flowers also make it a nice beneficial and/or ornamental.
- For teas, culinary, and medicinal use.
- Very good resistance to downy mildew.

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

- Days to maturity: 61
- Traditional long-fruited 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.



Supremo (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

African & Asian Eggplants



Petch Siam

- Days to maturity: 40-50
- This well-known and productive matti gulla variety is easy to grow. Matti is an Indian village famous for this type of eggplant.
- The small (2" in diameter), round, green eggplants have a dark green stripe and are very popular in cuisines of India, Thailand, and Vietnam.



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.



Fengyuan Purple

- Days to maturity: 65
- This slender Asian eggplant is one of the longest available.
- Its beautiful purple skin is so thin that peeling is unnecessary and creamy white flesh is reliably mild with no bitterness.
- Plants produce an abundance of fruit that can grow well over a foot long.
- Easy to grow and wonderful for grilling or adding to stir-fries.



Asian Delight

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



White Garden Egg

- Days to maturity: 88
- 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.



Round Mauve

- Days to maturity: 65
- This beautiful eggplant is spherical, about 4 inches across, with rosy-lavender thin skin and a pure white interior.
- We love to cook with this variety as its size is ample without being overwhelming, and the flesh is mild and meaty with absolutely no trace of bitterness.



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.



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.

Other 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

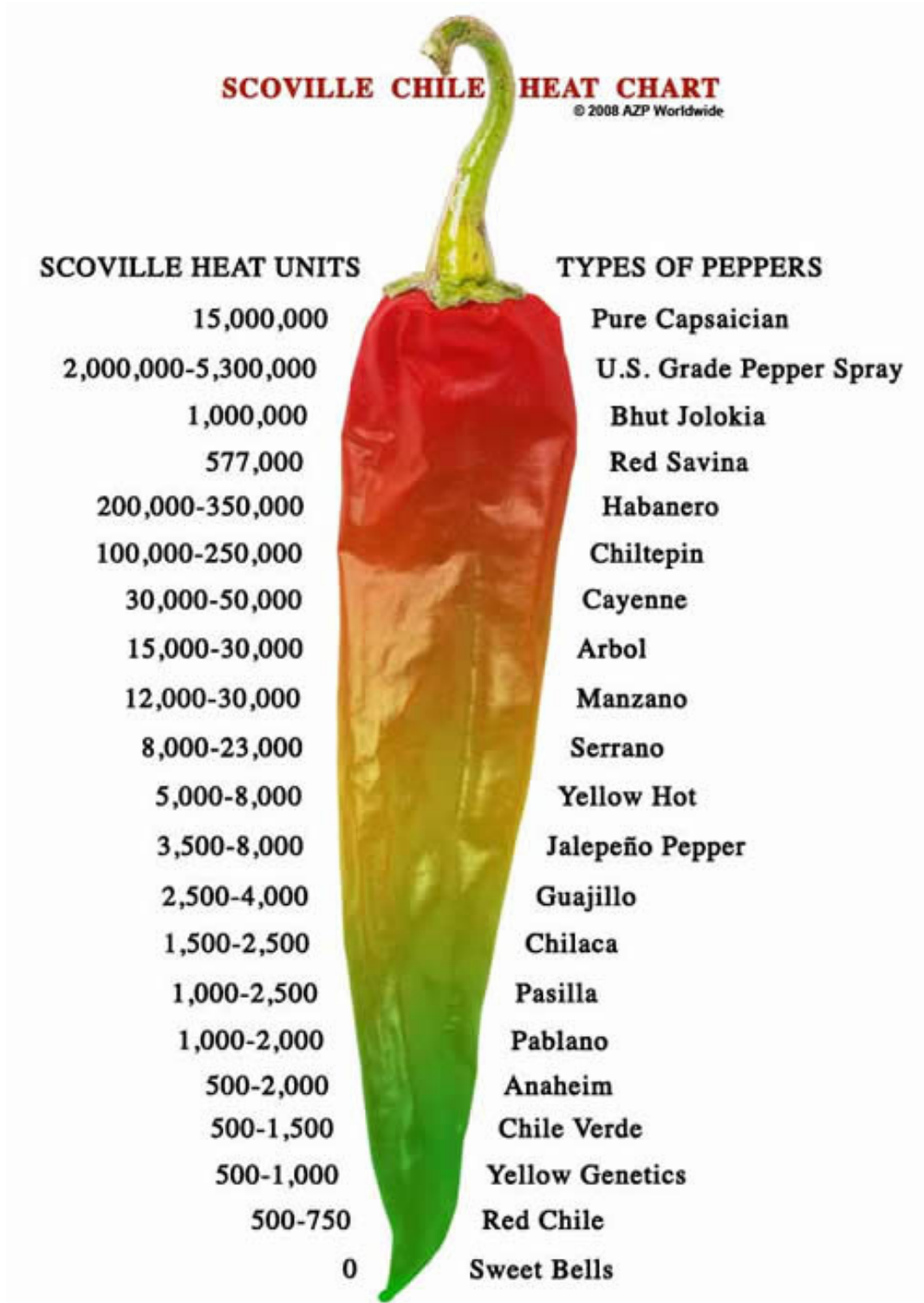


Turkish Delight

- Days to maturity: 60
- Easy to grow.
- A wonder in the kitchen. Elongated shape and minimal seeds for quick cooking and rich flavor.
- Prolific yields of highly uniform, straight fruit with rich flavor. Suitable for both open-field and greenhouse production. Popular in Turkey and the Middle East.

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. Aji 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

- 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!
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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.



Baron (Poblano)

- Days to maturity: 65 days green, 85 days red
- Large, highly adaptable poblano.
- This widely adapted pepper performs particularly well under challenging conditions. The fruits are very large, avg. 5" x 3", and are typically 2-lobed, which makes them easy to stuff and cook in their signature dish, chile rellenos.
- They also may be dried and ground into medium-hot powder or flakes.
- Scoville rating 1,000-3,000 SHU



Red Flame (Cayenne)

- Scoville rating: 120,000 SHU (twice as hot as a regular cayenne)
- Days to maturity: 60 green, 80 red ripe
- Higher-yielding Red Rocket type for ristras.
- Dries quickly to a bright crimson for an eye-catching presentation.
- Sweet-hot flavor. Thin walls. Big, productive plants.
- Widely adapted. Fruits are avg. 6–6 1/2" long.



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.



Scotch Bonnet Pepper

- 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

- 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.



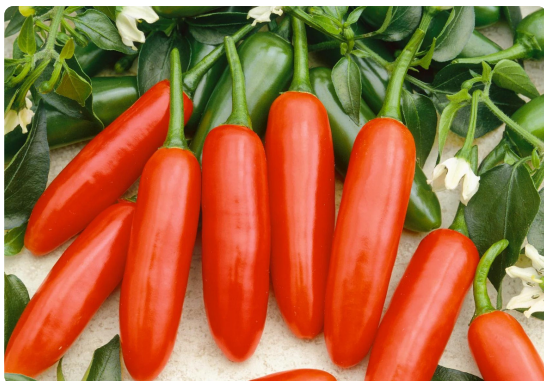
Capperino (Cherry Pepper)

- Hot cherry for stuffing and pickling.
- Fruits have a moderate heat level and avg. 1 1/2" in diameter—just perfect for stuffing.
- Most fruits are round to slightly flattened.
- Very popular in Italy.



Ole Pepper Pot

- 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!



Tampequino (Serrano)

- Days to Maturity: 75 red
- A traditional serrano heirloom that has three times more heat than an average jalapeno.
- Heat value is variable from plant to plant and it tends not to overpower your food, although it can be very hot.
- Fruit are 3 to 4 inches in length and change from green to red while maturing.



Jedi (Jalapeno)

- Days to Maturity: 72 green; 82 red
- High-yielding, continuous-set type.
- Jedi's fruits avg. 4–4 1/2" and are slow to check (show small cracks in skin).
- The large plant produces over a long harvest window, especially in regions with a long growing season.
- Jedi is our jalapeño variety with the highest potential yield.

Sweet Peppers



Nassau

- 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.
- **NEW TO CITY HARVEST**



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.



Cornito Giallo

- Days to maturity: 55 green, 75 yellow ripe
- Half-size Corno di Toro.
- A popular class of peppers, cornitos are 1-1 1/2" wide at the shoulders and 5" long. They are exceptionally sweet and attractive smaller versions of Carmen and Escamillo, with similar maturity. Perfect for grilling and roasting, like their full-size counterparts.
- Replacement for escamillo which suffered seed production issues in 2023.



Delirio

- Days to maturity: 72
- Beautiful tangerine orange bell peppers are blocky, 4-lobed, and early to mature. Fruit becomes an average 4 inches tall and wide.
- Strong plants are resistant to both Tobacco Mosaic Virus and Tomato Spotted Wilt Virus, which makes them easier to grow in a wide variety of climates.
- Colorful orange bell peppers are some of the sweetest and most nutritious peppers you will ever eat.



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.



Carmen (Corno di Toro)

- 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



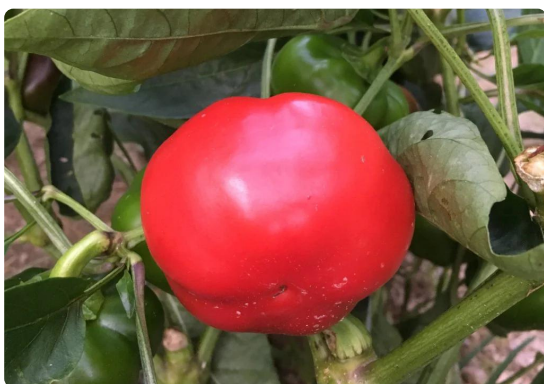
Yankee Bell

- 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!
- Truelove grower Chelsea Askew exclaimed: "I had pimentos coming out my ears!"



Peperone Friariello

- Days to maturity: 80-90
- Grown by Truelove Seeds
- 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.



Intruder

- Days to maturity: 60 green
- Intruder produces excellent sets of large size fruit that are firm and smooth.
- This green bell pepper hybrid is mid-season maturing and grows on a medium size plant that offers good cover to the fruit.
- It is well-adapted for the bell pepper growing regions in the Eastern United States. Intruder pepper also offers a strong disease package



Shishito

- Days to maturity: 70
- Small, thin-walled glossy green peppers are popular as tasty appetizers that are most often pan-fried in a little olive oil and sprinkled with salt.
- Flavor is bright and a little sweet, but every so often a pepper will appear with a shot of spicy heat. It is said that 1 out of 10 to 20 peppers will be hot. Emma's friends refer to them as "roulette peppers."
- Very abundant harvests. 60 days



Jimmy Nardello

- Days to maturity: 80
- Although technically a frying pepper, this is one of the sweetest non-bell peppers you'll ever taste, the taste has notes of apple.
- Bright red, 6 to 8 inch long peppers are only about 1 inch wide and taper from the shoulder to tip, with a curving, somewhat wrinkled appearance.



Lunchbox Orange, Red, Yellow

- 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



Green Machine

- Days to maturity: 45
- Uniform, medium green with light flecking.
- Open plant habit with moderate spines. High yields of straight, 7–8" fruits.
- An excellent disease package keeps the plants healthy and producing for a full season harvest.



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.
- Bright yellow fruits with solid green stems.



Y-Star

- Days to maturity: 50
- Yellow organic patty pan.
- Prolific yielder of shiny, yellow, scalloped squash fruits, with light green on the blossom end.
- Amount of green may vary depending on the level of heat and plant stress.

Cherry Tomatoes



Black Cherry

- 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.



Super Sweet 100

- Days to maturity: 60
- The classic sweet red cherry tomato.
- Reliable cherry with prolific yields of great-tasting, 15–20 gm. fruits produced in large clusters.
- Widely adapted. Indeterminate.



Rosalita

- Days to maturity: 60
- Pink grape tomato.
- Long clusters of small, oval fruit are deep rosy pink and abundantly produced on tall, vigorous plants.
- These tomatoes are as sweet as rosé wine, and a delightful new choice for anyone who likes grape tomatoes. Indeterminate.



Blush

- Days to maturity: 71
- Delightful little tomatoes are about 2 inches long and shaped like elongated grapes. They start out clear yellow, but later blush with pink streaks, announcing they are ripe and ready to pick.
- Expect heavy production throughout the season and a fabulous flavor that is sweet, fruity and refreshing.



Sunpeach

- Days to maturity: 60
- Delicious pink cherry tomato with leaf mold resistance.
- Sunpeach is productive, crack resistant, and has incredible flavor.
- Deep-pink, shiny, 15–20 gm., cherries are borne on long trusses. Vigorous, healthy, high-yielding plants.
- Indeterminate.



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



Juane Flamme

- Days to maturity: 70
- These beautiful orange salad tomatoes are very juicy and have a good, sweet flavor with fruity overtones.
- Tomatoes weigh 2 to 3 ozs. and are a lovely persimmon orange color both inside and out.
- Extremely productive heirloom from France.
- Indeterminate.



Mortgage Lifter

- Days to maturity: 85
- An old pink variety still in demand by gardeners.
- Well-shaped, large fruit is very meaty with few seeds; similar to Giant Belgium, but not quite as big. Delicious.
- Folklore says variety named by a man who sold this crop to pay off a farm he was about to lose.
- Indeterminate.



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.



Orange Ox Heart

- Days to maturity: 76
- Big 10 to 12 ounce heart shaped, meaty fruit are sweet and juicy.
- Well balanced flavors and attractive color, make this a perfect addition in salads, or as a delicious juicy slice on a sandwich. Called one of the best tasting among the Oxheart types.
- Vigorous indeterminate vines benefit from growing in cages.



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 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.
- [NEW TO CITY HARVEST](#)



Moyamensing

- Days to maturity: 85
- "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. Groom's great grandfather passed down the seeds through the generations - and for good reason - it's a tried and true heirloom! He had worked as a cook at Eastern State Penitentiary on Fairmount Avenue in the Spring Garden area of 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." -Truelove Seeds

Hybrid Tomatoes

Lemon Boy Plus



- 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.

Marbonne



- 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.



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.



GinFiz

- Days to maturity: 72
- Early bicolor to kick off the season.
- Protected culture tomato that offers traditional, heirloom character plus leaf mold resistance, reduced stem scarring, and tolerance to shoulder cracking.
- Provides a strong early flush of fruit to complement Margold's later, more sustained production.
- Nice balance of sweetness and acidity.
- Fruits avg. 8–12 oz.
- Indeterminate.



Chef's Choice Green

- Days to maturity: 90
- ALL AMERICA SELECTIONS WINNER.
- Green when ripe, tomatoes have yellow streaks and are 9 to 10 ounces with a wide, flat shape and a wonderful, sweet, citrus-like flavor.
- Crack resistant, but should be picked when they are still slightly firm.
- Indeterminate.



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

- 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.
- **NEW TO CIT HARVEST**

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.

Tomatillos



Toma Verde

- Days to maturity: 60
- Early green tomatillo.
- Early maturing, large, flat-round green fruits. Use in salsa or Mexican cooking.
- Trellis with stakes and “Florida Weave” technique.