**MICHIGAN HEIRLOOMS**


2012 **HEIRLOOM TOMATO CATALOG**

*(Complete descriptions, including historical data)*

MI State Inspected * Organically Grown * Guaranteed Pest & Disease Free

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**So what is an HEIRLOOM?**

Some people define an “heirloom” by age, such as saying that any plant that originated before 1951 (after which hybridization became popular) is an heirloom. However, the most widely accepted definition of what constitutes an heirloom is that it is open-pollinated* and was grown in an earlier era. Some heirlooms are hundreds of years old, and others originated around the turn of the 20th century. In short, heirlooms can be defined the following ways:

- Commercial heirloom – tomatoes are more than 40 years old and introduced by seed companies before 1950 (prior to hybridization).
- Family heirloom – Seeds have been saved and passed down from generation to generation.

*What does Open-pollinated mean?*

Open-pollinated plants are simply varieties that will produce seedlings just like the parent plant.

However, plants - can and will - naturally cross pollinate (It is estimated that this occurs between 2-5% of the time). So if you save your own seed, some of next year’s seedlings could yield a different plant than the parent. Sometimes the seedling will vary slightly. Occasionally you will end up with something quite different (this is often referred to as a spontaneous mutation). And you never know you may end up with something very interesting!

For example, seed saved from hybrid plants tend to revert to the qualities of the parents. So tomatoes grown from seeds saved from your 'Early Girl' tomato might still be tasty, but not so early.

An example of a spontaneous mutation would be 'Cow’s Tit' or 'Great White Beefsteak'.

**What does DETERMINATE and INDETERMINATE mean?**

Generally, tomato plants are either DETERMINATE or INDETERMINATE. There are a couple sub-categories, such as Compact-Determinate (meaning they tend to be around 24" at maturity) and Dwarf (Tiny Tim) is an example.

- **DETERMINATE** varieties are short-vined plants that generally don't require staking. They make excellent candidates for containers. They produce many short branches with flowers and fruit on the ends. They are usually early varieties and Fruit usually ripens over a short period of time (all at once) making these a good choice for home processing.
- **INDETERMINATE** varieties are long-vined plants that will continue to grow and produce flowers and fruit all season until killed by frost, and are most common in gardens. · Semi-determinate (SD) or Compact-determinate (CD) means a happy medium between the above two.

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**Days to Maturity** – The expected range of time from which a plant is set out in the garden to the first ripe fruit. This range is highly variable depending on many factors (temp., rainfall, soil, etc.).

- **Early**: 55-65 days
- **Midseason**: 65 - 80 days
- **Late**: Usually over 80 days
TELL ME ABOUT ALL THE DIFFERENT COLORS!

BLACK – PURPLE Tomatoes
These taste bud tantalizers are native to the Southern Ukraine, a relatively small area on the Crimean Peninsula and were limited to only a handful of recognizable varieties. Their seeds were later distributed throughout Western Russia after the Crimean War by soldiers, returning home, during the early 19th century.

Through the years, new varieties of all shapes and sizes began to appear throughout the Imperial Russian Empire. They were also known to be grown in modern day Mexico by the Aztecs. Eventually they spread north. We know that Alexander W. Livingston, a legendary tomato seedsman and tomato breeder from Reynoldsburg, Ohio, described purple tomatoes he had collected as a child during the 19th century.

"Black" tomatoes are not really black. They cover a range of dark colors including deep purple, dusky deep brown, smoky dark mahogany with dark green shoulders and bluish-brown.

The depth and darker range of coloration seems to be encouraged by a higher acid and mineral content in the soil or higher temperatures. In northern climates the greater the amount of exposure to and the intensity of UV rays, the darker the color of fruit that will be produced.

Besides their extremely dark colors, black tomatoes are especially noted for their exceptionally rich, earthy tastes. Among all colors, black tomatoes are blessed with the strongest taste and are typically the most admired among true tomato aficionados.

GREEN Tomatoes
Green tomatoes aren't un-ripe, nor are they just for making fried green tomatoes! In fact, despite their appearance, green tomatoes actually possess a unique green colored skin when they are completely ripe! The ripened state appears with a paler overcast so that they look more yellow-green opposed to a darker emerald green.

During the 19th century, green tomatoes were widely used for making tomato pickles and green tomato relish. Today, fresh green tomatoes are considered a rare delicacy among gourmet chefs who want a truly exceptional heirloom tomato for their kitchen.

BI COLORED Tomatoes
Bi colored tomatoes come in a kaleidoscope of colors ranging from red with yellow stripes, to yellow with red stripes, to red with green stripes and pink with silver stripes and so on. These are the party favors of the tomato world! Once you've grown these festive fruits neither you nor your taste buds will ever be the same again.

YELLOW Tomatoes
Yellow tomatoes are extremely sweet, and in fact are much sweeter than red tomatoes as they possess a higher natural sugar content due to their color. They have a milder flavor with less acidic content than darker colored tomatoes. For this reason, ‘Yellows’ are the perfect choice for people who enjoy tomatoes, but whose digestive systems cannot handle overly acidic foods.

ORANGE Tomatoes
Orange tomatoes tend to be much higher in Vitamin C and Beta Carotenes than their yellow counterparts. With their high nutritional values, extremely sweet taste and bright color, no garden is truly complete without a few orange tomato plants.

PINK Tomatoes
Pink-skinned tomatoes occur as a result of clear skin over red flesh. As compared to red tomatoes which have a yellow skin over red flesh. The famous ‘Brandywine’ tomato, which is world renowned for its taste and producing abilities, is a pink tomato!

RED Tomatoes
There is no substitute for an old fashioned red tomato bursting with rich tomatoey flavored juices. No other member of the vegetable family is more versatile than the standard red tomato (though tomatoes are actually fruits). Unlike other colors, red tomatoes come in all shapes and sizes. Some have been bred to produce in different climates and some at different times of the season. They are the most eaten fruit in America.
**Amana Orange**

Big plants produce above average amounts of beautiful glowing orange, oblate, fluted fruits that can grow to 2 lbs. or more, with an average diameter of 5 inches. These big beefsteaks have an intense full flavor that most tomatoes don’t match! Excellent sweet, almost tropical fruit flavors. Considered by many to be a ‘go to’ orange tomato.

**History:** First introduced to **Seed Savers Exchange** by Gary Staley of Brandon, Florida in 1985. Gary named this tomato after the Amana Corporation, where he worked as a Customer Service Manager.

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**Anna Russian**

Large, sweet, pinkish-red, heart-shaped, fruits are early maturing. Beautiful fruits normally weigh about 1 lb. each. Superb, rich old-fashioned, tomatoey flavor with lots of juice. Wispy foliage on sturdy plants produce high yields born in clusters of two or three, and turn from green to pinkish-red when mature. An excellent tomato.

**History:** This heirloom ox-heart variety came from Brenda Hillenius, of Oregon, who got seed from her grandfather, Kenneth Wilcox, who received his seeds from a Russian immigrant. Listed in **Carolyn J. Male's book “100 Heirloom Tomatoes for the American Garden.”**

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**Aunt Ruby’s German Green**

Slightly flattened, 1 lb. fruits ripen to a pale greenish-yellow with a slight pink blush that extends to the inside when they are fully mature. Superb, fruity sweet and slightly spicy flavor! Considered by many to be the finest-tasting green tomato. The ideal tomato for fried green tomatoes! FRUITS ARE BEST PICKED BY FEEL, NOT SIGHT. WHEN THE FRUITS ARE SOFT TO THE TOUCH, THEY ARE READY!

**History:** This variety comes from the preservation efforts of Ruby Arnold of Greeneville, Tennessee who passed away in 1997. Listed in **Carolyn J. Male's book “100 Heirloom Tomatoes for the American Garden.”**

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**Azoychka**

Lovely lemon-yellow, 8 ounce., 3” round, slightly flattened fruits are tangy a touch of acidity and subtle hint of citrus with a rich lingering flavor. Very productive and a good cold weather performer.

**History:** Bred in Russia by hobby gardener Valentina Petrovna Kruglova and introduced in the US in the early 1990’s. The original name of this variety is Azochka (without “y”). Azochka is a nickname for an Arabic female name, ‘Aza’, which means ‘comfort’. In Russia, this name was common in a Jewish population in the early/mid-20th century.

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**Banana Legs**

The bright yellow, pointed, banana-shaped fruits, measure 4” long by 1-1/2 inches in diameter. Most fruit is solid yellow, but some have light green stripes. The skin is very smooth and free of cracks and seams. Very prolific and long-lasting. Fruits are meaty and low in acid, with few seeds and a very mild flavor.

**History:** A **Tom Wagner** variety developed in Southern California.
**Beefsteak**  
Heirloom - Indeterminate - regular leaf - mid season  

This old standard variety has become a classic. Fruits turn red when mature, and are solid and meaty. Averaging 1 lb., and frequently quite larger, they are soft skinned for easy slicing, making the ‘go to’ burger tomato. Very heavy yields.

**History:** Unknown. Also known as, ‘Red Ponderosa’, ‘Crimson Cushion’ and ‘Scarlett Beefsteak’

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**Big Rainbow**  
Heirloom - Indeterminate - regular leaf - late season  

Heavy (2 lb. +), juicy and gorgeous! As fruits ripen they resemble a rainbow: green on the shoulder, yellow in the middle, and red on the blossom end. Fruits are sweet and voluptuous with little cat-facing or deformities. Very good resistance to foliar disease.

**History:** Introduced in 1990 by [Southern Exposure Seed Exchange](#) having been preserved by one of its members from Polk county, Minnesota.

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**Black Cherry**  
Open-pollinated - Indeterminate - regular leaf - mid season  

Beautiful, one-inch, dark purple fruits are amazingly rich and sweet in flavor. Vigorous vines pump out tons of fruit that pull easily from the vines. Rich, smooth taste typical of black tomatoes – in a cherry size! Can produce up to 50 dusky pink fruit per truss. The greater the amount of exposure to and intensity of UV rays, the darker the color of fruit that will be produced.

**History:** Developed by the late Vince Sapp, husband of Linda Sapp, who owns [Tomato Growers Supply](#), from a natural cross. Released in 2003. The exact parentage of ‘Black Cherry’ has not been shared.

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**Black from Tula**  
Heirloom - Indeterminate - regular leaf - mid season  

Medium sized, 3-4”, slightly flattened fruits are dark brown - purple with deep green shoulders. Meaty and smooth in texture, weighing from 12 to 14 oz. each. Outstanding and productive it seems to set well even when weather turns hot. Delicious outstanding, rich, slightly salty, smoky-fruity flavor! A truly wonderful tomato which is sure to please. (Black colored tomatoes do not seem to reach their true coloration when grown in the North).

**History:** A Russian variety that hails from the city of Tula in western Russia.

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**Black Krim**  
Heirloom - Indeterminate - regular leaf - mid season  

This rare and outstanding tomato yields 3-4”, slightly flattened, dark purplish, beefsteak fruits with deep green shoulder - they turn almost black with sufficient sunlight and heat. Fantastic, intense, slightly salty flavor. A heavy producer, but somewhat prone to cracking – which in no way effects the flavor!

**History:** (aka Black Crimea) Found in Krim, Russia in 1990 by Lars Olov Rosenstrom of Bromma, Sweden.
**Black Prince**

Dark brownish-red fruits, with mahogany shoulders and a dark red blossom end are typically uniformly round, but sometimes egg-shaped. Fruits average 3-5 ounces. Meaty flesh of nice texture. Ample seeds are surrounded by green gel. Plants are prolific, and produce early until first frost.

**History:** An heirloom tomato brought to North America from Irkutsk, Siberia. According to Andrey Baranovski of Minsk, Belarus, this tomato is originally from the European part of Russia (former Soviet Union), and it was also grown in Siberia. First commercially offered in 1994 by Rose Marie Nichols McGee, the owner of Nichols Garden Nursery. According to Amy Goldman, Rose Marie acquired the seed from Kate Rogers Gessert of Eugene, Oregon in the early 1990s; Kate found this tomato in Irkutsk, Siberia, Russia.

**Black Russian**

Small to medium sized fruits seem to vary in size from 2 ounces up to 12 ounces. Fruit shape seems to vary also – from round to almost plum shaped. Color varies from red, to chocolate to black. What is consistent is the flavor; excellent!

**History:** Russian origin.

**Black Seaman**

12 to 16 oz. fruits are deep dark red / mahogany brown with dark green shoulders. The interior is a deep reddish green with a bright red center. A nice rich flavor and an excellent variety for canning, sauces, catsup and salsa. They are excellent slicers, too. Very sweet and tasty.

**History:** Russian origin; may be the same variety as ‘Chernomor’; can be translated to “Black Sea Man” from Russian. Seed Savers Exchange members list it as both regular leaf and potato leaf. The ‘true’ ‘Black Sea Man’ should be potato leaf. Fruit size also varies from grower to grower.

**Black Zebra**

Beautiful, blemish free, purplish-black fruit with green stripes average 4-6 oz. are borne in clusters and are produced in abundance. Excellent for adding color to salads or slicing on a platter.

**History:** An open-pollinated variety, developed by Jeff Dawson of Sebastopol, California, from a natural cross of Green Zebra. Jeff offered it commercially in 2000 through his seed company, Grandview Farms Tomato Seeds.

**Blondkopfchen**

Small (½ to 1") golden-yellow fruits are borne in abundance on large sprawling plants. Each cluster bears 15-20 tomatoes and will keep producing right up to the first frost. Fruits are very sweet and crack resistant, with a characteristic sharp-point on the blossom end. The name means 'Little Blond Girl' in German.

**History:** This variety was obtained by Seed Savers Exchange via the Gatersleben Seed Bank in Germany in the late 1980s.
**Bloody Butcher**

Open-pollinated - Indeterminate - potato leaf - early season

Smaller fruits (2-4 oz) are produced in clusters of 5 to 9 fruits. Deep red coloring, inside and out, with a rich heirloom flavor. Very early — in less than 8 weeks, they’re ready to enjoy... and enjoy you will. Resembles ‘Stupice’ in both plant habits and fruit size, but fruits are darker shade of red.

**History:** Introduced by K. Sahin, in 1998, of the Netherlands, bred by Tom Wagner (?); Kees Sahin passed away in Oct 2006 but his wife Elizabeth continues running Sahin Seeds business.

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**Box Car Willie**

Heirloom - Indeterminate - regular leaf - mid season

Vigorous plants yield abundant crops of 10 to 12 oz., smooth, bright orange-red slicer tomatoes with distinctly delicious well-balanced, rich, sweet flavor. It is well suited for use as a ‘main crop’ tomato. Good resistance to disease and cracking.

**History:** Bred by Joe Bratka’s father. Joe found the seeds for this tomato and several others (Red Barn, Mule Team, and Great Divide) in a toolshed, could not get the seeds to germinate, and sent them to Carolyn Male, who succeeded in germinating the seed and shared this variety with other gardeners and SSE members in the mid-1990s. Could be named for Willie Nelson, legendary country singer.

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**Brandywine, Pink**

Heirloom - Indeterminate - potato leaf - late season

This is by far the best known of all heirlooms and for good reason. Everyone who tastes it is enchanted by its superb flavor. The fruits have a very large beefsteak shape and grow on unusually upright, potato-leaved plants. The color is an appetizing shade of red-pink. The fruits set one or two per cluster and ripen late. But at summer’s end, Brandywine’s qualities really shine when it develops an incredible fine, sweet flavor. Fruits average at least 1 lb each.

**History:** An Amish heirloom variety from the USA dating back to 1885. I purchased my seed from a man who lives in Pittsburg, PA. He stated that he received his original seed from a friend 35 years ago and has been saving seed ever since.

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**Brandywine (Pink) - Sudduth’s Strain**

Heirloom - Indeterminate - potato leaf - late season

Pink fruits average 12-16 ounces but can reach 2 pounds. Incredibly rich, delightfully intense tomato flavor. This variety is very late to ripen. Add, a ‘Brandywine, Pink’ to your garden for a longer ‘Brandywine’ season.

**History:** This strain was obtained by tomato collector Ben Quisenberry of Big Tomato Gardens in 1980 from Dorris Sudduth Hill whose family grew it for over 100 years. [Seed source: Seed Savers Exchange ]

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**Brandywine, Red**

Heirloom - Indeterminate - regular leaf - mid season

Deep red, with an orange undertone, fruits are fairly uniform in shape, and rounder than most Brandywines. Very productive, large vines produce ½ - 1lb fruits. Excellent flavor.

**History:** The original Brandywine introduced by Johnson and Stokes in 1889 from seeds they received from a customer in Ohio. Named after Brandywine Creek in Chester County, Pennsylvania. [Seed source: Seed Savers Exchange ]
Brandywine, Yellow

Large meaty fruits vary between 8oz - 1 lb. Excellent, citrus-like flavor, creamy texture, and stunning appearance which may due to low fruit production and high foliage ratio compared to other yellows. Lower foliar disease resistance is probably similarly a result of the same fruit to foliage ratio. Do not make the mistake of overlooking this variety due to lower yields. The end result is positively worth it!

History: Purported to have originated in Ohio from Indiana and Pennsylvania roots. However, this variety is not directly related to other red or pink Brandywines.

Chalk's Early Jewel

Super early fruits, 3-4” in size, are borne in clusters of 3 to 5 per spray. Its exterior is deep red in color with a meaty and tender interior. It is juicy, with a hint of spiciness with some acidity deriving its remarkable flavor. A great standard, main-crop variety.

History: Created by James Chalk of Norristown, Pennsylvania in 1899. Later offered commercially through at least 2 seed companies. It is a cousin to ‘John Baer’.

Cherokee Purple

Large fruits are smooth with slightly ridged shoulders. Ripens to a unique dark, dusky pink/purple color. Sometimes called a ‘black’ tomato, the brick-red flesh color carries throughout, especially at the stem end. Exceptional flavor is rich and full - both sweet and smoky. Plants are very productive producing early large crops of 8-16 oz. fruit.

History: Seed was sent to Craig LeHoullier by John D. Green of Sevierville, Tennessee, in 1990 as an unnamed variety. The original letter sent with the seed details that Mr. Green got the variety from a woman who, in turn, received them from her neighbor. The neighbor claimed that they have been in their family for 100 years, originally receiving them from the Cherokee Indians. Craig named the variety and listed it in the SSE yearbook the year after he first grew them (1990). Listed in Carolyn J. Male’s book “100 Heirloom Tomatoes for the American Garden”

Chocolate Cherry

These highly-productive plants produce trusses of 1” fruit non-stop throughout the summer. Dark purple in color, sweet and delicious in taste, this cherry makes a beautiful addition to any salad. Many people believe this is the best-tasting cherry tomato on the market.

History: Aaron Whaley, of Seed Savers Exchange, developed this tomato trying to create a plant which was superior and more uniform than ‘Black Cherry’. You’ll have to plant both to decide as to which tastes the best.

Chocolate Stripes

Striking dark red, almost brown exteriors are streaked with green-gold stripes. Interior meat is deep reddish-brown. Nearly blemish-free, medium to large fruits, averaging 1 lb, are sometimes ‘typically’ shaped, but more often they are more u-shaped. Deliciously rich complex flavor is very sweet and yet has a full-bodied flavor.

History: Said to be a cross between a ‘Schimmeig Creg’ variety and a pink beefsteak, developed by John Siegel of Covington, Ohio.
**Clint Eastwood's Rowdy Red**
Open-pollinated - Indeterminate - regular leaf - mid season

Deep red, round, nearly blemish free, beefsteak type fruits have a characteristic point on the blossom end. Robust flavor with firm, juicy flesh that is sweet in the background, fruity yet balanced with acidity, and complex flavor. Prolific plants produce loads of 3” to 4”, 10-12 oz. fruits which are excellent for eating fresh, cooking or canning. Proven resistant to several of the most common tomato diseases: verticillium wilt, fusarium wilt, nematodes and tobacco mosaic virus.

**History:** From the [TomatoFest](http://www.tomatofest.com) website.

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**Cosmonaut Volkov**
Open-pollinated - Indeterminate - regular leaf - mid season

Early for a large sized beefsteak, 4-inch red fruits are sweet, rich and full bodied. This underestimated variety, is incredibly productive and tastier than many others. Old time flavor with a sharp edge. Fruits can vary in shape and size. Disease resistant plants, do well in cold summers or poor soils, yet produces well in hot weather. Unusually large tomatoes for an early season variety.

**History:** Ukrainian variety. This tomato was named by the former space engineer Igor Mikhailovich Maslov after his friend Vladislav Volkov, a Russian cosmonaut, who was killed during the landing of the Russian spaceship Soyuz 11, along with the other crew members. After retiring, Igor Maslov trialed more than 300 tomato varieties believing that ‘Cosmonaut Volkov’ was the best. Introduced to [Seed Savers Exchange](http://www.seedsavers.org) in 1995 by Marina Danilenko, Russia.

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**Costoluto Genovese**
Heirloom - Indeterminate - regular leaf - mid season

Bright red (8-10oz), flattened globes range from fairly smooth to heavily scalloped and convoluted. Fruits are meaty, full-flavored, well-balanced with a bit of acidity

**History:** This old Italian heirloom has been a favorite along the Mediterranean for sauces and concentrates since before the nineteenth century.

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**Coure Di Bue**
Heirloom - Indeterminate - regular leaf - mid season

This is the staple tomato in any Italian garden. Its name translates to ‘oxheart’. Fruits typically measure 3 ½ long by 4” wide and weigh in just under ½ pound each. Orangey-red fruits are slightly fluted and heavier on the blossom end, very similar to a pear. They are sweet, solid and meaty.

**History:** An Italian heirloom.

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**Coustralee**
Heirloom - Indeterminate - regular leaf - mid season

A huge red beefsteak with some ribbing at the shoulders, grow in clusters of two or three. Fruits are typically about 4 inches across, quite meaty, and smoothly textured. Fruits average 1 lb, and can reach 3 to 4 pounds when properly grown. High yields of superbly tasting fruits The flavor is intense and pure – neither tart nor sweet, but well-balanced.

**History:** A French heirloom given to [Seed Savers Exchange](http://www.seedsavers.org) by Norbert Parreira of Hellimer, France.
**Cow’s Tit**

Open-pollinated - Indeterminate - regular leaf - mid season

Large, 7” long, red elongated fruits shaped like... well, you know! Very good sweet taste, excellent both fresh and processed. High yields of fruits keep well after picking, one of the best paste tomatoes available.

**History:** Original single plant was found in a Valle Crucis, North Carolina grower’s field associated with the Mast Farm Inn in summer of 1994 by Keith Mueller. Plant was an off type that stood out in size and foliage color from a distance compared to neighboring plantings. Planted among ‘Mountain Pride’ and ‘Better Boys’ but it was not clear which may have been the parent. Keith consulted the transplant grower for the farm and he said that he had planted no varieties like that and commented “it looks like a cow’s tit”.

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**Coyote**

Heirloom - Indeterminate - regular leaf - mid season

Small (1/2 oz.), ivory-yellow fruit is produced in sprays - hundreds per plant! Vigorous vines with many delicate leaves are early, and keep producing until hard frost. Superb flavor! Winner of many Tomato Testing festivals.

**History:** This variety was given to heirloom tomato collector Craig LeHoullier by Maye Clement during a Pennsylvania Horticultural Society Harvest Fair show, as a cluster of fruit on the vine. She indicated that it grew wild in her home country of Mexico. Craig believes it may actually be *L. pimpinellifolium*. However, Ms. Clement stated that it is called ‘Coyote’ in her hometown.

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**Czech’s Bush**

Heirloom - Determinate – regular rugose leaf - early season

Heavy yields of round 4-6 ounce red fruits early in the season. Attractive stocky plants with rugose foliage may need a small stake for support. Excellent for containers

**History:** Seed was originally sent to Ben Quisenberry in 1976 by Milan Sodomka of Czechoslovak, and later offered by Seed Savers Exchange.

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**Debarao Black**

Heirloom - Determinate - regular leaf - mid season

Small (3-4oz.), plum shaped fruits are borne on long trusses of 8-10 per spray. Fruits are a nice color with black-green shoulders and brown-red flesh. Meaty and juicy with a mild full flavor. Thick-skinned fruits keep well and make a perfect addition to salads.

**History:** This variety has been cultivated in Russia for many years, but originally came from Brazil.

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**Delicious**

Open-pollinated - Indeterminate - regular leaf - mid season

Huge fruits in the range of 1 to 2 lbs. range, but some over 3 lbs. are not uncommon when grown well. Fruits are smooth and solid and seldom crack. Nearly solid meat, with small cavities, and of excellent flavor.

**History:** Introduced by The Burpee Co., in 1964, after 13 years of careful selection from ‘Beefsteak’.
**D’Jena Lee’s Golden Girl**

Plants produce huge amounts of 8 – 10 oz. fruits which have a distinctive golden-orange color and a flavor that is sweet, tangy, and richly balanced.

**HISTORY:** This 1920’s family heirloom of the Lee family won first prize at the Chicago Fair, ten years in a row! It was named for the granddaughter of Minnesota financier, Jim Lee. D’Jena (pronounced as “Zshena”), his granddaughter, was part Indian. On moving from Minnesota to Illinois in 1929, D’Jena gave started plants to Reverend Morrow (then 15-years old), who nurtured and preserved this variety. Seeds eventually became available through [Southern Exposure Seed Exchange](http://www.southernexposure.com) in 1987.

**Dutchman, The**

This wonderful tomato produces potentially huge, meaty, pink oblate fruits that average a pound and often weigh up to 3 pounds. Wonderful, forward, sweet, tomato flavor.

**History:** This old variety dates back to at least the 1920’s. By WW2, it had all but disappeared and was maintained only by a single family. Fortunately, in 1958, [Glecker Seeds](http://www.gleckerseeds.com), which was one of the earliest rare seed dealers, was able to obtain and reintroduce the variety. A page from the [Glecker’s catalog](http://www.gleckerseeds.com) can be seen here via [Craig LeHoullier blog](http://craiglehoullier.com).

**Eckert Polish**

High yields of pink beefsteaks that are slightly ribbed, meaty with few seeds. Fruits average between 8 oz. and 1 ½ pounds. Flavor is excellent - more sweet than acidic. Prolific, disease resistant plants. A must try! A keeper!

**History:** Heirloom from Poland. Carolyn Male received seeds from Duanne Smith in 1991 and introduced it to [Seed Savers Exchange](http://www.seedsavers.org) in 1992. There are two different tomatoes in circulation under this name - one is a pink oblong or semi-pear shaped (vended by [Sand Hill Preservation Center](http://www.sandhillpreservationcenter.org)), and a pink beefsteak.

**Elberta Girl**

One of the most beautiful tomatoes you’ll ever see – small (3 oz.) bright red fruits are striped in regal gold and are nestled amid fuzzy silvery-green foliage. A pleasant tangy flavor. Very productive.

**History:** Developed and released by Tom Wagner of [Tater Mater Seeds](http://www.tatematerseeds.com) in 1983.

**Eva Purple Ball**

Smooth, round 4-5 ounce blemish-free fruits with cherry red flesh. Very good flavor. Healthy plants and foliage, does well in humid areas.

**History:** Brought from Germany in the late 1800s by the family of Joseph J. Bratka of Elmwood Park, New Jersey. [Seed source: [Seed Savers Exchange](http://www.seedsavers.org)]
**Fireworks**

Open-pollinated - Indeterminate - regular leaf - mid season

What makes this variety really special is that it is one of the largest (8 ounces), earliest red slicing tomatoes available, and it has excellent flavor. This combination of size, earliness and good taste is truly uncommon. Fruits are bright red/orange, round, considerably blemish-free, with a characteristic pointed tip. Loads of fruit on vigorous plants.

**History:** Developed by Peters Seed and Research.

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**Gajo de Melon**

Open-pollinated - Indeterminate - regular leaf - mid season

One ounce fruits are pink and yellow, blended and marbled together, in lovely melon tones. The skin is very a pretty bi-color, but the red does not appear on the inside. In my garden, fruits do not come into their true coloration until they are fully ripe. Outstanding, sweet, fruity flavor! Very prolific.

**History:** Seeds were first offered in 2006 by Seed Saver Exchange member Eduardo Valenzuela of California.

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**German Johnson**

Heirloom - Indeterminate - regular leaf - late season

Large, pink beefsteaks with meaty flesh, no core and generally smooth tops. Fruits average ¾ to 1 ½ lbs. Fruits have few seeds and are of excellent flavor. Plants are productive and fairly resistant to cracking and disease.

**History:** Old heirloom variety from Virginia and North Carolina, it is believed to on one of the four parent lines of the infamous ‘Mortgage Lifer.’

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**German Queen**

Heirloom - Indeterminate - potato leaf - mid season

Beautiful, large plants consistently produce early large to extra-large, 1 lb +, pink fruits that are slightly ribbed and nearly blemish free. Meaty with few seeds, yet good juice ratio. It outperformed nearly all other varieties (100+) from the beginning of the season to the end in my garden. A full, rich old time flavor. Perfect for slicing. Plants offered this year are from seed that I collected from a near blemish free 2 1/4lb fruit quite early in the season.

**History:** An heirloom from Kentucky.

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**German Red Strawberry**

Heirloom - Indeterminate - regular leaf - mid season

Resembling a strawberry in color, these heart-shaped fruits are meaty, have few seeds, yet a good juice ratio. Very good production of 1 lb. + fruits. Somewhat slow to ripen, fruits are normally grown in clusters of two on seemingly wispy foliaged plants. The spectrum of flavor components runs broad and deep – very flavorful.

**Giant Belgium**

Heirloom - Indeterminate - regular leaf - mid season

Averaging 1+ pound or more the fruits are dark pink, oblate, somewhat ruffled tops with smooth blossom ends. They are very meaty with few seeds. The flavor is excellent – very mild, with lower acid. Excellent for fresh use or processing. A lot of bang for the buck!

**History:** The origin is unknown for sure but claimed to be an heirloom variety from Ohio, Maryland, Texas, Pennsylvania, or Tennessee.

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**Golden Jubilee**

Heirloom - Indeterminate - regular leaf - mid season

Medium (4 – 8 oz.) yellow-orange, globular, smooth fruits are meaty and thick-walled with few seeds. Pleasant mild flavor. Tomatoes are produced in heavy yields and mature early (70 days).

**History:** Heirloom variety from the early 1900’s. Donated to the USDA in 1963 it is listed in the 1948 Grand Rapids Growers, Inc. (Michigan) catalog.

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**Golden Sunburst**

Open-pollinated - Indeterminate - regular leaf - mid season

A nice compromise for size, earliness, and color. It is larger than a cherry - call it a small slicer, quite early and a premium yielder. Plant bears dozens, if not hundreds of 2 – 3” golden-yellow fruits that hang in trusses. Very flavorful. Excellent for salads and sandwiches.

**History:** Unknown.

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**Goldman’s Italian - American**

Open-Pollinated - Determinate - regular leaf - mid season

Unique, beautiful and large (1 lb) fruits resemble squatty, ribbed and pleated pears. They are an intense red color when ripe. Meaty with few seeds and of exceptional flavor, they are perfect for delicious sauces and preserves.

**History:** This de-hybridized tomato was found by Amy Goldman. Author of “The Heirloom Tomato from Farm to Table”. She found it at a roadside stand in Cernobbio, Italy in 1999. It was named after her father’s grocery store in Brooklyn.

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**Grace Lahman’s Pink**

Heirloom - Indeterminate - regular leaf - mid season

Medium sized, round, pink 6 – 10 oz. fruits are borne on plants that bear heavily until frost. Meaty and richly sweet with a clean slightly acidic finish. Blemish-free exceptional appearance, they are perfect for canning whole. Consistently ranks at the top of tomato taste test trails. Does exceedingly well in the North.

**History:** Family heirloom from a NGA member Grace Lahman, Fairview, Missouri.
**Great White Beefsteak**  
Open-pollinated - Indeterminate - regular leaf - late season  
Large, 1 lb., creamy white fruit, this tomato is superbly wonderful. The flesh is so good and deliciously fruity; it reminds one of a mixture of fresh cut pineapple, melon and guava. Fruit are smoother than most large beefsteak types, and yields can be very high.  
**History:** This fine variety was developed by [Gleckler's](#). They state the following on their website: “This tomato was a mutation grown out of a packet of orange Oxheart seeds we received from a gardener to try in the 1980’s, which only one plant came to produce a large white tomato that resembled a beefsteak tomato.”

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**Green Zebra**  
Open-pollinated - Indeterminate - regular leaf - mid season  
Fruits are slightly elongated globes, some slightly ridged at the shoulder measuring 2 inches wide, and weighing 3 ounces. They ripen to yellow-gold with alternating dark-green zebra-like stripes. Interior flesh is an emerald color and superbly tangy. Plants show some resistance to Septoria leaf spot.  
**History:** Developed in 1985 by heirloom tomato breeder [Tom Wagner](#) of [Tater Mater Seeds](#). Listed in [Carolyn J. Male’s book “100 Heirloom Tomatoes for the American Garden”](#)

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**Grosse Cotelee**  
Heirloom - Indeterminate - regular leaf - mid season  
Red - pink, 3-inch, 8-12 oz., fruits vary in shape and size- sometimes round, sometimes slightly ribbed fruits with excellent rich sweet flavor. The plants are vigorous and the fruit comes in good quantities for it size.  
**History:** A French heirloom. Listed in [Carolyn J. Male’s book “100 Heirloom Tomatoes for the American Garden”](#)

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**Hawaiian Pineapple**  
Heirloom - Indeterminate - regular leaf - late season  
Bursting with sweet flavor with fruity undertones that some describe as 'pineapple-like'. Large plants produce good yields of 1-2 lb golden - yellow fruits which are streaked with red marbling and a red blush at the tip. Fruits have few cracks and are highly disease-resistant.  
**History:** Grown commercially by a greenhouse operator in southern Indiana named Mr. Ines back in the 1970-80s. A [Seed Savers Exchange](#) member obtained the seed from Mr. Ines’ friend.

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**Hillbilly**  
Heirloom - Indeterminate - regular leaf - late season  
This true bi-color beefsteak produces 1-2 lb. huge, heavily-ribbed, orange-yellow fruit with red mottled skin and red streaks within. When cut, a starburst pattern in its meaty flesh is revealed. Good yields of very sweet, fruity flavor. Low in acid and crack resistant.  
**History:** The origin of this old American heirloom tomato variety traces back to the hills of West Virginia in the 1880’s.
**Homestead**

Heirloom - Determinate - regular leaf - mid season

Consistently uniform, smooth, 8 oz., red tomatoes are meaty and firm and of excellent flavor. Don't be made to think from the below catalog description that this tomato is just for the South - it's not! The picture here is from my Michigan garden and it was amazing last year.

**History:** Bred by the Florida Agriculture Experimental Station and the Southeastern Breeding Laboratory, USDA, Charleston, South Carolina. Commercially sold in the mid-1950's by both Glecker's and Burpee.

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**Isis Candy**

Open-pollinated - Indeterminate - regular leaf - mid season

These precious little 1 - 2” morsels of mottled red and gold have a dazzling starburst pattern on the blossom end when ripe. Prolific amounts of fruits are produced on short trusses in double rows of 6-8. The flavor is a complex blend of sweetness and fruitiness - with a sugar content as high as 14%! Low in acid and crack-resistant.

**HISTORY:** Introduced through Seed Savers Exchange in 1992 by Joe Bratka.

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**Italian Heirloom**

Heirloom - Indeterminate - regular leaf - mid season

Red fruits averaging over a pound are produced in abundance. Excellent full tomato flavor. Good disease resistance. Ideal for slicing and processing.

**History:** Italian heirloom. [Seed source: Seed Savers Exchange]

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**John Baer (AKA Bonny Best)**

Heirloom - Indeterminate - regular leaf - mid season

Bright red, meaty, smooth fruits with very good flavor. They average baseball size. Once a leading canning variety, also great for fresh eating. Heavy producer

**History:** From the Bonny group of tomatoes. It is a cousin to 'Chalk’s Early Jewel'. Introduced in 1914 by J. Bolgiano and Son of Baltimore. [Seed source: Seed Savers Exchange]

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**Kellogg’s Breakfast**

Open-pollinated - Indeterminate - regular leaf - mid season

Large, 1 -2 lb., true orange beefsteaks are thin-skinned, meaty, with few seeds and a fantastic balance of sweetness and tanginess. Juice and inside flesh have the same bright orange color as orange juice. Winner of many taste tests.

**HISTORY:** Originated via Darrell Kellogg of Redford, Michigan. It was shared with, and introduced to Seed Savers Exchange by, long time member Bill Minkey of Darien, Wisconsin.
**Kickapoo Creek**

Heirloom - Indeterminate - regular leaf - late season

Thick stemmed, large and robust plants produce softball-sized pink fruits that are slightly ribbed from stem to blossom end. They are meaty, yet juicy with great flavor. If you only had room for one plant, I would suggest this one. Perfect for using fresh, yet meaty enough for sauces.

**History:** In the spring of 2010, I received two plants from a gentleman who owns a vineyard in Kickapoo Creek, Illinois. They were given to him by one of his employees, saying that her family back in Germany had been growing them for years. I feel fortunate to have received them as they are an excellent example of why heirlooms are so important for so many reasons. Since I know no other history, I've decided to call this tomato ‘Kickapoo Creek’.

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**Kosovo**

Heirloom - Indeterminate - regular leaf - mid season

Huge, deep pink heart-shaped fruit is very meaty while still being juicy. Prolific, the fruits are simply beautiful. Fruits average 10 oz., but can grow up to 1 lb. However, it is the delectable and intense tomato flavor that really makes this one special; it is sweet and rich.

**History:** This wonderful variety came from a former U.N. worker in Kosovo who passed it down to Carolyn Male.

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**Little Lucky**

Open-pollinated - Indeterminate - potato leaf - late season

Medium-sized, 6+ oz., bi-colored fruits are orange with a pink blossom end blush. When sliced open, beautiful pink marbling is revealed. Sweet favor.

**History:** This new open-pollinated tomato (1997) came to us from Craig LeHoullier of North Carolina. It is his second named variety to come from an accidental cross with a ‘Brandywine’. It is the sister to ‘Lucky Cross’, which is very similar, but larger.

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**Lucky Cross**

Open-pollinated - Indeterminate - potato leaf - late season

Fruits are red and yellow streaked/marbled with pink streaks inside, and turn darker as they continue ripening to almost solid red-pink at the blossom end. Very large vines, with moderate to good production of large (mostly 10-14 oz., but some jumbos up to 1 ½ lb.). They have a fabulous, luscious, creamy, complex sweet rich flavor that really packs a punch.

**History:** This new open-pollinated tomato (1997) came to us from Craig LeHoullier of North Carolina. It is his second named variety to come from an accidental cross with a ‘Brandywine’. The second is ‘Little Lucky’, which is very similar, but smaller.

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**Malinowy Olbrzym**

Open-pollinated - Indeterminate - regular leaf - mid season

Beautiful, raspberry-pink fruits are ribbed and slightly flattened, averaging 7 -10 oz. They are juicy, yet meaty and of very sweet flavor. A must have! Vigorous plants with excellent production. The name means ‘Giant Raspberry’ in Polish.

**History:** Of Polish origin, a commercial variety.
Marianna's Peace

Pink fruits are produced in moderate yields of 1-2 lb beautiful beefsteaks. Dense, creamy, sweet flesh with rich complex of flavors. The shoulders of the fruit are the last to ripen, don't pick it green - wait until the entire fruit is pink for peak flavor!

HISTORY: A family heirloom that dates back to at least the 1900s, the seeds were brought to America during WW II from Bohemia, Czechoslovakia.

Marvel Stripe

Golden-yellow flesh is dappled with pinks streaks. Fruits average 1 pound each. The favor is excellent; favored by chefs. They make a stunning display when sliced.

History: Believed to have originated in Oaxaca, Mexico.

Mary Ann

Prolific and consistent production of pink, 6-12 oz., fruits with meaty flesh. Plants are vigorous with heavy dark foliage and good disease resistance. Simply a nice rich old fashioned tomato flavor.

History: Carolyn Male of Salem, New York received seed from Joe Bratka back in 1992 and subsequently offered it in the Seed Savers Exchange 1993 Yearbook. No history is known. Listed in Carolyn J. Male’s book "100 Heirloom Tomatoes for the American Garden".

Mega Tom

Heavy yield of huge 1 ½ - 2 POUND red fruits which are very flavorful and disease resistant, too.

History: This is the British selection of 'Delicious'.

Missouri Pink Love Apple

Abundant yields of large, 1 – 1 ½ pound pink beefsteaks on vigorous plants. Outstanding full, complex, flavor. Some think they are among the tastiest of tomatoes.

HISTORY: Grown since the Civil war by the Barnes family, who grew it as an ornamental, believing (as many people did at the time) that tomatoes or "love apples" were thought to be poisonous.

Money Maker

Round, bright red fruits weigh about 7 to 8 ounces, and arise by the many dozen on extra-vigorous plants. Expect the vines to reach 5 feet or so, just studded with luscious fruit. The flavor is full, meaty, and sweet -- absolutely delicious fresh or cooked! High in antioxidants, and vitamins A and C.

History: This variety has been popular in England for years for growing under glass. Bred by the F. Stoner Seed Co. and released in 1913. Donated to USDA seed bank in 1963 from United Kingdom.
**Mortgage Lifter**

Heirloom - Indeterminate - regular leaf - mid season

These large, slightly flattened, pink-red tomatoes are meaty and flavorful with few seeds. Plant produces good yields of 1 to 2 lb. beefsteaks and may reach 4 lbs. when well grown. Plants are very productive, disease resistant, and continue to bear until frost. Tomatoes have a sweet rich flavor and turn deep pink when mature.

**History:** Developed by M.C. Byles in the 1930’s and released to Southern Exposure Seed Exchange as an exclusive variety in 1985.

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**Mountain Gold**

Open-pollinated - Determinate - regular leaf - mid season

Large harvests of beautiful, 8 to 12 oz., smooth, round golden-yellow fruit which resists cracking and is free of blossom end scar. Fruit has a sweet, mild flavor with just a little bit of bite to it, adding up to a very pleasant taste. Resistant to vericitillium and fusarium wilt.

**History:** Bred by Dr. Randolph G. Gardner at the North Carolina State Mountain Horticultural Crops Research Station. Released in 1993.

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**Mrs. Maxwell’s Northern Italian**

Heirloom - Indeterminate - potato leaf - mid season

Large pink fruits weighing 1 lb. or more. Not only big, but early and crack-resistant, too! This truly fine tomato is the perfect example of a family’s effort to maintain an heirloom. This tomato just kept producing all season long for me last season - when out in the remote part of the garden with the least amount of care or attention. Definitely one to try!

**History:** Originally an Italian heirloom, this variety was saved by Mrs. Maxwell of Mexico, Missouri. She was given seed by a friend from Italy. Over the next 30 years she saved seed of the largest, earliest and non-cracking fruits each year.

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**Nebraska Wedding**

Heirloom - Determinate - regular leaf - mid season

Beautiful 3-4” (8 to 10 oz.) round fruits with shiny orange skin, meaty orange flesh and a well-balanced sweet/acid flavor form in clusters of 4-5 fruits with very good yields. Shoulders are always smooth and rarely crack. Being a naturally low-acid tomato, it is also sweeter than average.

**HISTORY:** In the old days the Nebraska wedding tomato was put to use in many parts of the wedding. Used for garnish, foods, they were even hung in the church as a sign of a plentiful and prosperous marriage. The seeds were given to the married couple to help them start their lives and start their farm together.

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**Neve’s Azorean Red**

Heirloom - Indeterminate - regular leaf - mid season

A magnificent large beefsteak variety that is exceptionally flavorful and productive. Moderate to heavy yields of huge, 1-3 pound, deep-red, fruits with terrific, bold, complex flavors. This tomato packs such a wonderful flavor punch you will want to keep it as one of your favorite tomato varieties to grow each year. Great disease resistance and produces ‘till frost. Exceptional.

**History:** Developed by Anthony Neves, who brought seed home to the US from the Azores. Seeds produce regular-leaf tomatoes. He spent many years perfecting this wonderful variety that has only come to light over the past few years.
**Northern Lights**

Medium to large bi-color (or tricolor) fruits average between 8 - 16 ounces. The main body of the fruit is bright yellow/orange with green shoulders that fade away as the reddish pink stripe brightens from the bottom of the fruit up. Meaty, yet juicy, insides have dark pink streaks inside yellow flesh. Very good mild sweet fruity flavor, with a touch of honey. Fruits tend to be irregularly shaped.

**History:** Unknown

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**Nyagous**

Great black tomato that is virtually blemish-free. Baseball-sized fruits are borne in clusters of up to six fruits, very productive. Excellent full flavor, great for markets.

**History:** From USDA via Reinhard Kraft, Neukirchen, Germany. First introduced in the Seed Saver 1997 Yearbook by Glenn Drowns, Iowa, who is the owner of Sand Hill Preservation Center. [Seed source: Seed Savers Exchange]

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**Olive Hill**

Deep pink, productive, meaty beefsteaks averaging ¾ – 1lb. The flavor is sweet and delicious. Prolific plants produce consistently nearly blemish-free fruits - almost catalog perfect. Perfect for slicing and for salsa.

**History:** An heirloom from Olive Hill, Kentucky.

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**Omar’s Lebanese**

This huge pink beefsteak is truly impressive, weighing as much as 3 to 4 pounds, when properly grown. Apart from its huge size, it is an exceptionally sweet tasting variety due to a high sugar content, which seems to improve in northern climates. Better than average resistance to foliage disease. Considered the “best of” by tomato authority Carolyn Male in her 1995 tomato trials.

**HISTORY:** Brought to this country by a Lebanese college student, the original seed is said to have been obtained from a farmer living in Lebanon’s hill country.

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**Orange Fleshed Purple Smudge**

This stunning and unique tomato is a vibrant, tangerine-orange with shocking true purple splashed in various amounts over its upper half. Fruits weigh 4 to 10 oz. and are produced in abundance. Well balanced sweet and acid flavors. Fruit is ripe when it has developed its deep orange color and characteristic purple top in the last few days. Purple coloring is enhanced by exposure to light.

**History:** First donated to the USDA seed bank by Texas A&M University in 1963.
Orange Heart
Open-pollinated - Indeterminate - regular leaf - mid season

Deep golden-orange, 4-8 oz, are slightly flattened with an occasionally heart-shaped thrown in. Firm fleshed, super sweet, with a tangy clean citrus flavor. Beautiful sliced on a plate, perfect for salads. Very healthy plants are super productive, too. An easy tomato that you will be sure to have success with.

History: Originally from a private seed collection.

Orange Strawberry
Open-pollinated - Indeterminate - regular leaf - mid season

Beautiful, large 3/4lb to 1 lb+ deep yellow-orange fruits are sometimes oxheart shaped, sometimes heart-shaped, and sometimes more globular. Shape aside, the excellent sweet taste, high yields, and prolific producing plants are just amazing! One of the best tasting orange tomatoes I've grown. Meaty, they add the perfect sweetness to sauces and salsas!

History: Seeds for what became 'Orange Strawberry' were sent to Carolyn Male, NY, by Marjorie Morris of Indiana. It came from a stray seed grown out from a pack of commercial 'Pineapple' seeds. First listed in SSE 1995 Yearbook by Carolyn Male of Latham, New York. Listed in Carolyn J. Male's book "100 Heirloom Tomatoes for the American Garden".

Palmira's Northern Italian Heirloom
Heirloom - Indeterminate - regular leaf - mid season

Picture perfect classic red round fruits, on vigorous plants which produce loads of tomatoes -you'll only need a couple of plants if you intend to make your own sauce! Good, solid tomato taste, slightly more acidic than sweet, with few blemishes.

History: Introduced by ‘Skip’, who described it as follows: “I secured this most unusual large, red beefsteak tomato from a charming Italian lady at our local trash and treasure market. She told me that this tomato originated in northern Italy. That was all she could tell me, and being called Palmira I have named it after her. The fruits are not sweet, more like Ray’s Greek (which I have also put into circulation) that has proved so popular with all who have grown it. Another excellent heirloom tomato.”

Pantano Romanesco
Heirloom - Indeterminate - regular leaf - mid season

A terrific Italian heirloom tomato with nice beefsteak fruits which are slightly ruffled.

This is a pure and authentic strain imported from Italy. Typical of many Italian tomatoes, ripens from the inside out, so will often still show green on the skin when it is at its prime.

Paul Robeson
Heirloom - Indeterminate - regular leaf - mid season

This black beefsteak tomato is slightly flat, but round, and grows to about 4 inches. Its deep, rich colors set it apart from others. A dusky, dark-red, with dark-green shoulders, and red flesh in its center. Very flavorful fruits with luscious, earthy flavors and good acid/sweet balance. Originating from Siberia, it sets fruits at lower temps, making it an excellent choice for cooler growing regions. Amongst tomato aficionados, this is the black tomato of choice!

History: This favorite heirloom tomato was named after an artist who won acclaim as an advocate of equal rights for Blacks. His artistry was admired world-wide, especially in the Soviet Union.
Peron

Medium-sized semi-determinate busy vines are very resistant to fungus diseases which commonly plague tomatoes. A very heavy yielder of globular fruits of the most extraordinary quality. Interior of fruits are very solid and meaty, without a core. Ripens to a beautiful deep red color over the entire fruit without green or yellow shoulders. Velvety-smooth skin is very crack resistant. Flavor is mild, and quite exceptional. Fruits keep exceedingly long after ripening.

History: Developed prior to 1954 by Prof. Abelardo Piovano of Argentina.

Pink Berkeley Tie-Dye

A tomato masterpiece. One of the rarest and most stunning tomatoes anywhere. Early, one of the first tomatoes you'll pick each year, and a heavy producer of 8 - 14 oz. dark pink-purple fruits with green stripes that turn a silver metallic. Meaty interiors are port wine in color and gush with tomato flavor. Overwhelming response from chef’s.

History: A stable unknown cross that arose in the fields of Bradley Gates of California. This cultivar originated in a patch of 500 plants of F2 'Beauty King' tomatoes at Wild Boar Farms in 1999-2000.

Pink Boar

Absolutely beautiful 2-4 oz. round fruits are rosy-pink with metallic, silver-green stripes. Fine flavor is very rich, sweet and tart. Meaty flesh makes this a favorite. Beautiful in a salad and a big hit at market.

History: Developed by Brad Gates at Wild Boar Farms, Napa, California. Originally appeared in a patch of ‘Black and Brown Boar’

Ponderosa Pink (Henderson’s)

Pink, slightly ribbed fruits average 8-12 ounces, but frequently attain a weight of one pound or more. They are solidly fleshy with small seed-cells; of extra sweet flavor.

History: Introduced by Peter Henderson & Co. in 1891.

Polish linguisa

Bright red fruits average 10 ounces or better. The one in the photo was an exceptionally large (over 1 lb.) one produced late in the season. This is the tomato I saved seed from. Meaty enough for saucing or drying, but good enough to eat fresh on salads and sandwiches. Extremely productive, it out-produces many commercial hybrids and beats them on flavor hands down.

History: An old heirloom dating back to the 1800’s. It is not from Poland, but was developed in upstate New York.
**Pruden’s Purple**

Large fruits, average 1 lb. or more, are not really purple, but rather a deep pink-red with occasional shoulder ribbing. Almost seedless, smooth skinned fruits are of excellent flavor – a nice tart bite that overlays the sweet to create a balanced, intensely ‘tomato’ flavor. Very tasty, very productive and early for a large beefsteak!

**History:** An heirloom tomato, which dates to 19th century.

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**Purple Dog Creek**

Large, dark pink fruits, average 1 lb., but often are larger. Fruits are slightly ribbed with some green shoulders. Large, super productive plants. Fantastic, sweet flavor!

**History:** A family heirloom from the small community of Dog Creek near Munfordville, Kentucky, where the tomatoes were served as part of a “thank you” outside dinner served to a West Virginia preacher and members of his congregation, who were in Dog Creek to do home improvements for the low income elderly of the area. Doug Zuknick of Romney, West Virginia, received the seeds from his WV friend in 2005 and shared it through Tomatoville.

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**Puszta Kolosz**

Extra-large plants, with dense foliage produce bountiful harvests of huge, red-orange fruits that average between 1.5 lbs. and 2 lbs. Fruit is almost solid meat with few seeds. The flavor is outstanding. Wonderfully sweet, mild flavor. This variety is not easy to find and it should be. It will become one of your ‘must haves’.

**History:** Originally from Cluj, Transylvania, Romania. Many Hungarians live in Romania and the name ‘Puszta’ means ‘prairie’ in Hungarian. ‘Kolosz’ it the Hungarian name for Cluj.

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**Red Cherry (Large)**

A very old type, tried and true. Extremely productive plants yield large 1½-2” cherry tomatoes. Great full flavor. Ben preferred this variety for canning whole. A favorite for salads and fresh eating.

**History:** Originally from the Ben Quisenberry collection. [Seed source: Seed Savers Exchange ]

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**Red Pear Abruzzese**

This classic heirloom tomato is one of the best all-purpose varieties around. Perfect fresh, canned, or in sauces with meaty flesh and few seeds. A nicely refined strain of producing full, globular, pear-shaped fruit. More uniform in ripening and earlier than most. Deeper color and more resistant to disease compared to others of its type.

**History:** From Bavicchi, Italy.
<table>
<thead>
<tr>
<th><strong>Riesentraube</strong></th>
<th>Heirloom - Indeterminate - regular leaf - mid season</th>
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<tbody>
<tr>
<td><strong>Description</strong>: Beautiful, red, oblong fruits weigh approximately 3/4 oz each, with a distinctive sharp pointed tip at the blossom end. Excellent full-flavor. ‘Riesentraube’ translates from the German as &quot;giant bunch of grapes&quot;- up to 350 flowers are produced per cluster!</td>
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<tr>
<td><strong>History</strong>: Originally from East Germany, it also may have been grown by the Pennsylvania Dutch as early as 1855. Listed in Carolyn J. Male's book &quot;100 Heirloom Tomatoes for the American Garden&quot;</td>
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<thead>
<tr>
<th><strong>Sicilian Oxheart</strong></th>
<th>Heirloom - Indeterminate - regular leaf - mid season</th>
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<tbody>
<tr>
<td><strong>Description</strong>: Big, beautiful and meaty! Fruits average 1 lb each, but it is the taste that makes these so good. Rich, sweet and few seeds. A perfect candidate for making sauces. A lot of tomato.</td>
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<tr>
<td><strong>History</strong>: The gal that gave me these seeds has been growing them and saving its seed for over 15 years. She said that her family has been growing these for as long as she could remember.</td>
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<tr>
<th><strong>Siberian</strong></th>
<th>Heirloom - Indeterminate - regular leaf - early season</th>
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<tr>
<td><strong>Description</strong>: Very small plants bear heavy crops of 2 - 4 oz., oval fruits that are bright red and juicy with excellent flavor. One of the earliest and cold tolerant varieties available. They are capable of setting fruit at 38 degrees and in only 7 weeks from plant out.</td>
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<tr>
<td><strong>History</strong>: An heirloom variety from Russia, hand selected for generations for fresh-picked flavor. From the late Edward Lowden collection, seedsman from Ontario.</td>
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<tr>
<th><strong>Snowberry</strong></th>
<th>Open-pollinated - Indeterminate - regular leaf - mid season</th>
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<tbody>
<tr>
<td><strong>Description</strong>: Although bred in the US, this very sweet, little cherry is popular in Europe, yet hard to find here. Light, creamy-yellow 1-inch fruits have superb, sweet, fruity flavor that makes them perfect to eat in salads or right out of the hand. Productive plants set large trusses of fruit.</td>
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<tr>
<td><strong>History</strong>: Bred by Tom Wagner of Tater Mater Seeds. He writes, &quot;Snowberry is the name I gave for this variety back in 1996. I sent some seed to Holland and from there it spread. When I visited the greenhouse in the Netherlands where it was grown during the month of October, 1996, I was happy to show it to visitors along with 'Green Sleeves', now called 'Green Sausage'; 'Banana Cream', now called 'Cream Sausage'; 'Brandy Stripe', now known as 'Vintage Wine'. 'Snowberry' at least has the original name I gave it.”</td>
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<tr>
<th><strong>Sophie's Choice</strong></th>
<th>Heirloom - Determinate - regular leaf - early season</th>
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<tr>
<td><strong>Description</strong>: Best choice for an extra early, yet highly productive tomato. Flavorful, medium sized fruits average 6 - 12 oz., with an red-orange exterior and deep red flesh that's full bodied and smooth flavored. Strong disease resistant plants are super compact, reaching only 24&quot; tall, making it the perfect container choice. It is reported that this variety requires a good amount of consistent moisture to produce up to its potential.</td>
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<tr>
<td><strong>History</strong>: A family heirloom from Edmonton in Alberta, Canada. Barry Comden of California offered this variety to Carolyn Male. It had no name, and Barry said that a friend of his in California had gotten it from someone in Edmonton, Canada. Carolyn asked Barry to name it and he deferred to his Californian friend who named it ‘Sophie’s Choice’. Listed in Carolyn J. Male's book &quot;100 Heirloom Tomatoes for the American Garden&quot;</td>
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</table>
**Speckled Roman**

A truly beautiful tomato that has irregular red and yellow narrow stripes covering the skin with the meaty red-orange flesh. Fruits are wide near the stem and then taper down to a delicate point. Good flavor. They average 5 to 6 ounces. Perfect for eating fresh as well as for cooking.

**History:** Developed by SSE member John Swenson as a result of a stabilized cross between ‘Antique Roman’ and ‘Banana Legs’.

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**Strawberry Margarita**

Red, slightly ruffled 10-22oz fruits are meaty and juicy. Outstanding flavor. A great main crop choice as it goes from fresh eating to salsa to sauces with ease.

**History:** Seeds originated with Jesus Carpio of Durango, Mexico.

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**Stump of the World**

Dark pink, irregularly shaped fruits weigh between ½ - 1 lbs. Complex, rich, sweet, perfect tomato flavor is the real reason this super rare variety has been coveted for years. A cousin to ‘Brandywine’, however a bit more productive with much the same flavor profile.

**History:** Preserved by the legendary Ben Quisenberry of Ohio. He almost single-handedly saved many of the best heirloom varieties we grow today. Original origin unknown. A great thread regarding the potential explanation behind the name ‘Stump of the World’.

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**Stupice**

This outstanding variety produces huge amounts of red, globular 3-6 oz. fruits which are borne in clusters of 6 to 8. It is a very early and very prolific, with a high frost tolerance. Juicy, with good flavor. Large plants produce abundantly. This would be a good choice for ‘whole fruit’ canning.

**History:** Pronounced “STOO-peeach-ka”, this variety hails from the Moravian section of the modern day Czech Republic. Listed in Carolyn J. Male’s book “100 Heirloom Tomatoes for the American Garden”

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**Sugar Lump** (AKA Gardener’s Delight)

Beautiful trusses of 6 to 15 fruits per spray. The super sweet fruits are 3/4 - 1 inch in diameter and deep dark red in color. Probably the most delicious cherry tomato there is. Very prolific.

**History:** Bred by Paul Tellhelm and introduced in 1950-1951 by Ernst Benary Samenzucht (formerly of Erfurt, East Germany; now Hann Mueden, Germany). It was named “Benary’s Gartenfreude, Hochzucht”. Offered commercially by Jung Quality Seed, Randolph, Wisconsin in 1960 as ‘Jung’s Sugar Lump’.
**Super Sioux**

Heirloom - Indeterminate - regular leaf - early season

Bright red, 4 – 6 oz. fruits are globe-shaped, thick walled and fleshy with a very nice old-time tart flavor. Crack resistant and an excellent producer with good acid content make this a better variety for canning. This variety is a good choice for hot, dry locations and sets fruit well in high temperatures.

*History:* Bred by Burrell Seed Growers from 'Sioux', developed at the University of Nebraska in 1944. Donated to USDA in 1961 by Petoseed Company, Inc.

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**Super Sweet 100**

Hybrid - Indeterminate - regular leaf - early season

Hundreds of delicious, extra-sweet, 1 oz., bite-sized tomatoes, you’ll want to pop one in your mouth every time you pass by. Each long cluster can produce up to 100 tomatoes or more and continues to bear until the first fall frost. The beautiful ruby red fruits are loaded with Vitamin C. An improvement of the favorite Sweet 100 tomato, it has a sweeter flavor and disease resistance to Verticillium and Fusarium (race 1) wilt.

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**Sweetie**

Open-pollinated - Indeterminate - regular leaf - early season

An extremely sweet cherry with 1 to 1-1/2 inch fruits borne in clusters. The juicy fruits have a sugar content sometimes exceeding 14%. The large plants produce all summer. Lots of foliage helps protect against sunscald and heat stress. Only 50 days to your first tomatoes, be the ‘first on your block’ with homegrown fruits in hand. Share with your neighbors. It’ll drive them crazy.


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**Taos**

Heirloom - Indeterminate - regular leaf - mid season

Plants produce 8 oz. +, red-orange fruits with a characteristic pointed blossom end. They are flavorful, sweet, zesty, and moderately acidic. Excellent production, with lots of fruits at the same time; good canner, juicer, slicer, or salad tomato. Plants are heat tolerant and disease resistant in my garden.

*History:* Unknown.

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**Tiffen Mennonite**

Heirloom - Indeterminate - potato leaf - mid season

Large, 1 pound, 5 ½ inch, pink fruits are variable in shape; some with ribs, some more of a flattened globe. It is the flavor that makes this variety so superior – big and richly complex. It is favored by many over ‘Brandywine’. It is also earlier to mature and much heavier yielding.

**Tigerella**

Attractive, 2 oz., fruits are variably colored; red, green and yellow striped. Fine, tangy – tart flavor. Excellent production. A beautiful addition to fresh salads!

**History:** Bred by the Glasshouse Research Institute in England back in the 1930’s.

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**Tiny Tim**

Extremely dwarf, bushy plants, only about 12”- 14” tall. They can be grown in small a pot as small as 6” in diameter - making them a candidate for your windowsill for winter time tomatoes. Extremely early producer, they literally become loaded with small round red cherry tomatoes the size of a nickel. Rugose foliage.

**History:** Developed by University of New Hampshire, Durham, in 1945.

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**Tommy Toe**

Exceptionally vigorous plants yield hundreds of large red cherry tomatoes throughout the season. The superb flavor won it top billing over 100 other varieties in an Australian taste test.

**History:** Conflicting history. Some say it is an heirloom from the Ozark Mountains. It is very popular in Australia, and some sources describe it as an Australian heirloom. [Seed source: Seed Savers Exchange]

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**Trucker’s Favorite**

Uniform 3” pink globes grow in clusters of 3-4. Excellent flavor. Productive plants with good blight resistance.

**History:** Old commercial variety originated in Burlington County, New Jersey and released by W. Atlee Burpee sometime before 1899. [Seed source: Seed Savers Exchange]

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**Uncle Mark Bagby**

Large, deep pink, 8 – 12oz, fruits are meaty and juicy with excellent flavor similar to ‘Brandywine’. Tall plants, with sparse coverage are said to be more productive in warm weather.

**History:** The story is that Mark Bagby brought this tomato home to Western Kentucky from Germany in 1919. It’s still grown by one of his grandnieces.
**Violet Jasper (AKA Tzi Bi U)**

Heirloom - Indeterminate - regular leaf - mid season

Good yields of 2 oz. plum fruits with pink and green striped skin and red flesh. Nice flavor. A beautiful addition to a salad or as a garnishment.

**History:** A Chinese heirloom.

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**Virginia Sweets**

Heirloom - Indeterminate - regular leaf - mid season

This heirloom is one of the best tasting, best producing bi-colors. The fruit is beautiful and enormous, weighing at least 1 lb. each (and often 2-3 lbs). Golden-yellow beefsteaks are colored with red stripes that turn into a ruby blush. Abundant harvests of super sweet and meaty fruits with the perfect texture. If you have never grown bi-color tomatoes, you are in for a real treat.

**History:** Unknown

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**Warren’s Yellow**

Heirloom - Indeterminate - regular leaf - mid season

Plant produces heavy yields of golden yellow cherry tomatoes. They are very sweet and grow in clusters. A crack resistant variety.

**History:** Unknown. Sold commercially by Livingston Seed Co.

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**Watermelon Beefsteak Potato Leaf**

Heirloom - Indeterminate - potato leaf - mid season

Large round pink beefsteaks average 12-16 oz. Fruits are very meaty with small seed cavities and are of excellent sweet/acidic flavor.

**History:** Unknown

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**Yellow Pear**

Heirloom - Indeterminate - regular leaf - mid season

Picture perfect, bite-sized, pear-shaped, yellow fruits are produced in clusters all season long. The flavor is mild-sweet and naturally low in acid. Very productive, and heat-resistant. Excellent for popping in your mouth or for salads, pickling and preserving.

**History:** First grown in the early 1800’s.

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**Zogola**

Heirloom - Indeterminate - regular leaf - mid season

Luscious, 1 lb. +, crimson-red fruit are borne in abundant clusters. Reaching 4” across, they are slightly flattened with mild fluting at the shoulders. Meaty and juicy with a rich and tangy, well balanced and full flavor.

**History:** A Polish heirloom. Carolyn Male of Latham, New York, obtained this variety from Joe Bratka of New Jersey and introduced the variety to Seed Savers Exchange in 1993. Listed in Carolyn J. Male’s book "100 Heirloom Tomatoes for the American Garden"