















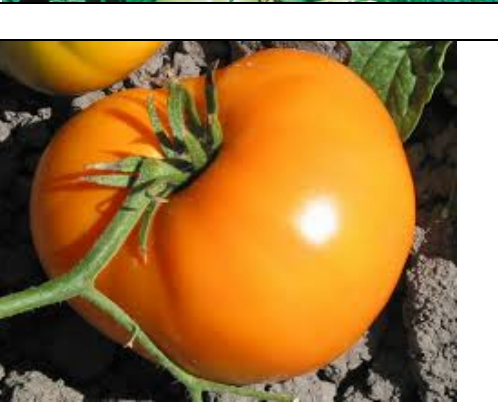
Tomatoes and Peppers





Descriptions for 2020




Tomatoes	Photo	Description
<p>Amish</p>		<p>paste type, sauces, canning</p> <p>Dates back to the turn of the century, and is the best for sauces and canning. Its deep red fruits are large for canning types (about 8 oz.), with "real tomato" flavor. Not overly acidic.</p>
<p>San Marzano</p>		<p>plum type, sauces, salsas</p> <p>90 days. A heftier version of any San Marzano tomato that we have trialed with a magnificent, robust flavor to boot. Large, open, indeterminate plants produce enormous, meaty fruit measuring 2 1/2 inches wide and 7 inches long. Ruby red tomatoes have green streaked shoulders and very few seeds. These giants will go a long way in sauce and salsa recipes.</p>
<p>Yellow Plum</p>		<p>large yellow plum, "Roma" type</p> <p>70 days. Lycopersicon esculentum. Plant produces high yields of lemon yellow plum shaped tomatoes. Tomatoes grow in clusters. They are very sweet and have a rich tomato flavor. Excellent in salads and canning. Indeterminate.</p>
<p>Heinz</p>		<p>paste, sauce and slicing, 3-4 OZ</p> <p>75-80 days. A reliable, early-maturing standard processing tomato.</p>

<p>Quadro Red Plum</p>		<p>Plum, Paste, Sauce</p> <p>Vigorous, medium-sized, 2-4 oz, multiuse Roma with great flavor. Bred in Germany for late blight resistance, and for growing outdoors or in the greenhouse. High yields late into the season. Moderately juicy paste is good for many uses – we love it for salsa! 70 days</p> <p>NOTE: These are not commercial seeds. I saved these seeds so some differences might occur.</p>
<p>A Grappoli D Inverno</p>		<p>Great for Sun-drying</p> <p>This is the “Winter Grape” tomato of old Italy, where farmers would hang the fruit-covered vines and they would stay fresh well into the winter. They also dry perfectly and resemble little “Roma” tomatoes. The flavorful fruits are delicious and great for snacking, fresh or dried.</p>
<p>Matthew</p>		<p>Plum Sun-drying</p> <p>83 days. A flavor dynamo, these good-looking, big grape/small plum-shaped fruit offer an unsurpassable range of culinary possibilities from fresh eating, cooking into sauce, and drying for snacks. The firm, thick-walled fruit are tangy and flavorful fresh or dried. Exceptionally vigorous plants produce trusses of 6-7, elongated tomatoes each reaching about 2 inches long and 1 1/2 inches wide with a golden orange color inside and out. Indeterminate. HR: F 0-1, FOR, L, ToMV, V.</p>
<p>Montesino</p>		<p>Plum Sun-drying</p> <p>60-65 days. One of the most deliciously sweet and versatile grape tomatoes we've grown, Montesino's ruby red fruit have solid flesh that's just right for fresh eating or preserving dried. At about 1 inch wide and 1 1/2 inches long, they're the ideal grape tomato for tossing in salads or dry down quickly in the sun or food dehydrator. Indeterminate. HR: F 0, ToMV.</p>

<p>Mountain Magic</p>		<p>Red cherry type</p> <p>A true breakthrough when it comes to disease-resistance. This scrumptious campari-like tomato withstands the big three threats besetting tomatoes: late blight, early blight and fruit cracking. Count on a crop of sweet, great-tasting, 2 oz. fruits on indeterminate plants.</p>
<p>Gold Nugget</p>		<p>Cherry</p> <p>60 days. Always among the first to ripen, Gold Nugget attains an unusually rich, sweet flavor when mature. Vigorous and determinate, plants are loaded with 3/4 inch, round golden fruit from early in the season 'til frost. Bred by Dr. Jim Baggett at Oregon State University.</p>
<p>Black Cherry</p>		<p>Cherry</p> <p>From Baker Creek Rare Seeds 75 days. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious</p>
<p>Sunchocola Cherry</p>		<p>Cherry</p> <p>60 days. A real crowd-pleaser. One taste and you'd expect Sunchocola to come packaged in dainty paper cups in a fancy heart-shaped box. The 1 1/4 inch round, henna colored fruit are juicy and divinely sweet, with an added depth of slightly smoky, low acid flavor that's unusual in a cherry tomato. Rambling indeterminate plants yield generous trusses of fruit early in the season and continue for the long haul. TMV.</p>

<p>Yellow and/or Red Pear Cherry</p>		<p>Cherry</p> <p>I saved these seeds and am not sure if they are red or yellow.</p> <p>Pear Tomatoes are an indeterminate, heirloom variety that produce loads of sweet, pear-shaped tomatoes throughout the entire growing season. Yellow (or red) fruits grow in clusters. 70 days to maturity.</p>
<p>Siletz</p>		<p>Slicer medium</p> <p>medium bright red slicing</p> <p>70-75 days. Siletz is one of the most reliable slicing tomatoes you can grow. Coming in just ahead of Oregon Spring, with a nice flush of 4-5 inch deep red fruit that weight up to 1 pound. The flavor-packed red tomatoes are nearly seedless. Expect several bursts of ripe tomatoes as the season progresses. Vigorous determinate plants are parthenocarpic. Bred by Dr. Jim Baggett of Oregon</p>
<p>Stupice</p>		<p>Slicer small</p> <p>60-65 days. This cold-tolerant tomato ripens sweet, red, slightly oval, 2 inch fruit that make an excellent choice for first-of-the-summer salads, lunch boxes, and juicing. Stupice consistently gets high marks for taste throughout the summer. Pumps out fruit over the entire season. Bred in the former Czechoslovakia. Indeterminate potato leaf variety.</p>
<p>Persimmon</p>		<p>Slicer large</p> <p>80 days. This yellow heirloom tomato that dates back to the mid-1800s is right at home in short-season gardens.</p>




<p>Cherokee Purple</p>		<p>Slicer medium Cherokee purple is the name of a cultivar of tomato, that develops a fruit with a dark mahogany-red color while maintaining a somewhat greenish hue near the stem when mature for eating. Wikipedia Scientific name: Solanum lycopersicum 'Cherokee purple' Higher classification: Tomato Rank: Cultivar Plant height: 9 feet Fruit Weight: 16 oz Color: Dusky red, green shoulders</p>
<p>Brandywine</p>		<p>Slicer large red to purple, large, lobed 85 days. This winner of Territorial Seed Company's Great Northwest Tomato Taste-Off has the flavor to which all other tomatoes are compared. An indeterminate, potato-leaf variety with a sweet, rich, slightly spicy flavor. Not a heavy-yielding tomato, but the rounded fruit are large, up to 7 inches across. We have been selecting and growing seed of Brandywine for many years; our selection is now one of the earliest strains.</p>
<p>Black Vernissage</p>		<p>Slicer small From Baker Creek Rare Seeds That combination of rich flavor and being particularly meaty, the Vernissage lends itself well to a heavy red sauce where it needs little herbal assistance in creating a fresh, rich flavor. Black Vernissage Tomato (solanum lycopersicum) originated in the Ukraine. Also known as Vernisazh Chernyi.</p>
<p>German Green</p>		<p>Slicer large Family heirloom from Ruby Arnold of Greeneville, Tennessee. Introduced to SSE in 1993 by Bill Minkey of Darien, Wisconsin. Large beefsteak fruits weigh one pound or more. Sweet juicy flesh with a hint of spiciness. Ready to harvest when soft to the touch and yellow-green in color. Indeterminate, 80-95 days from transplant.</p>



<p>Beefsteak</p>		<p>Slicer large</p> <p>Approximately 80 days to maturity, indeterminate, large, meaty, juicy red slicer Great for sandwiches and salads</p>
<p>Amana Orange</p>		<p>Slicer large</p> <p>90 Days Discovered by a gardener in Florida and named after the Amana Corporation where he worked. Features large, up to 5" in diameter, mild beefsteak fruits of a distinctive orange color. Indeterminate</p>
<p>Pineapple</p>		<p>Slicer large</p> <p>85-90 Days Large, uniquely-patterned, yellow-red striped fruits. Beefsteak-type fruits easily grow to 5" and are orange-yellow with red streaks. Fruits have meaty flesh, mild flavor, and produce good yields. Indeterminate</p>

NOTE:

PEPPERS WILL BE VERY LATE THIS YEAR.

I had to replant and peppers are slow to germinate. Ready in June? Limited Quantity.

Peppers	Photo	Description
Serrano		<p>Medium hot</p> <p>The serrano pepper is a type of chili pepper that originated in the mountainous regions of the Mexican states of Puebla and Hidalgo. The name of the pepper is a reference to the mountains of these regions. 85 days</p>
Early Jalapeno		<p>Medium hot</p> <p>66 days. Most familiar in their green stage, jalapeños are hottest and fully ripe when they turn red. The stocky 2 foot tall plants will not fall over or break branches even with a heavy load of fruit. The short, 2-3 inch peppers are thick-walled and juicy. Use fresh, pickled, or in sauces. Early Jalapeño will set fruit under cooler conditions than other jalapeño varieties.</p>
Marconi Rosso		<p>Sweet, non-bell, Italian</p> <p>Marconi Rosso is a large sweet pepper that is 8" long and 3" wide. They are green ripening to deep red and are delicious at all stages. Excellent raw, grilled and stuffed. They are very uniform and the plants are prolific. 80 days.</p>

<p>Shishito</p>		<p>Mild, Sweet, Spicy Similar to Pimiento de Padron</p> <p>60 days. Shishito is a Japanese sweet pepper that produces handfuls of finger-long fruits. Usually used when green (though also fine to eat when red), the peppers are thin-walled, making them ideal for tempura and stir fries. On this side of the Pacific, it's wildly popular as an appetizer—tossed with oil, then char-grilled or pan-seared to a blackened, blistered state and salted. Plants are compact and perfect for containers.</p>
<p>Banana</p>		<p>Mild, Sweet</p> <p>75 days Named for its banana-like shape, this variety bears sweet, mild banana peppers that mature from yellow, to orange, and then to crimson red. Plants fruit prolifically, easily producing up to 25 to 30 pods per plant. Banana peppers are great for frying and pickling, and are an excellent choice for making pepper rings for sandwiches. Great for containers.</p>