Tomatoes and Peppers Descriptions for 2021

Tomatoes	Photo	Description
Amish		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.
San Marziano		plum type, sauces, salsas 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. Organic Seeds
Yellow Plum		large yellow plum, "Roma" type 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. NOTE: These are not commercial seeds. I saved these seeds so some differences might occur and so no clear history of variety. Organic seed

Heinz



paste, sauce and slicing, 3-4 OZ

75-80 days. A reliable, early-maturing standard processing tomato. **Organic Seeds**

Quadro/ Quatro Red Plum



Plum, Paste, Sauce

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

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Organic seed

A Grappoli D Inverno



Great for Sun-drying

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.

Mountain Magic



Red cherry type

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.

Gold Nugget



Cherry

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.

Yellow and/or Red Pear Cherry



Cherry

I saved these seeds and am not sure if they are red or yellow.

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.

Siletz



Slicer medium

medium bright red slicing

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 Organic Seeds

Stupice



Slicer small

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.

Organic Seeds

Persimmon



Slicer large

80 days. This yellow heirloom tomato that dates back to the mid-1800s is right at home in short-season gardens.

Organic Seeds

Cherokee Purple



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

Organic Seeds

Brandywine



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.

Organic Seeds

Black Vernissage



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.

German Green



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.

Slicer large Approximately 80 days to maturity, indeterminate, large, meaty, juicy red slicer **Beefsteak** Great for sandwiches and salads Slicer large 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. **Amana** Indeterminate **Orange** Slicer large 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. **Pineapple** Indeterminate **Organic Seeds** (Solanum lycopersicum) Beautiful cherry tomato that ripens to a golden orange. The Sun Gold Cherry is possibly the sweetest cherry tomato around. Plants bear lots of fruit, and ripen early, continuing to produce throughout the season. Single plants can produce Sun Gold well over 1000 tomatoes. Hybrid. Indeterminate. 57 days.

Gorgeous bicolor cherry tomatoes are red with a spectacular cat's eye starburst on the blossom end. Rich, sweet, fruity flavor. Plants are loaded with 1½" fruits in clusters **ISIS Candy** of 6-8. Indeterminate, 70-80 days from transplant. ±15,500 seeds/oz. The fruit is tiny, barely an inch across, and creamy white, with skins having a pale yellow tint. The sweetest tomato we have ever grown, with superb flavor. The fruit White grows in clusters, and the yield is huge! Currant **Organic seeds** 90 Days An extremely prolific, paste-type heirloom, shaped like a banana pepper. Pendulant fruits grow to about 5 to 6" are very juicy, meaty and have few seeds. Very flavorful and excellent used in sauces and **Jersey Devil** salsas. Indeterminate Heirloom Cherry Tomato from Germany produces huge clusters of 20-40 richly flavored fruits. Indeterminate Each packet contains 30 seeds Sow indoors 6-8 weeks before average last frost date using a Burpee seed starting kit. Transplant to the Riesentraube garden 4 weeks after the average last frost date. Harvest in 85 days Plant Height is 48". plant spread is 36". yields 1.5" fruit 85 days. If you are seeking a very dependable processing tomato, Cordova should be in your garden. Compact, determinate plants produce hefty, blocky red fruit that measures 2 inches wide and 3 Cordova inches long with dense meat and lots of flavor. Substantial harvests of sweet and tangy fruit for drying or making sauce and salsa.

70-75 days. Arguably among the richest, most flavorful saucing tomatoes. The union of San Marzano and Cream Sausage produces early and continuous harvests of elongated, meaty, flavorful fruit. Loads of brilliant red, 2-3 ounce tomatoes ripen early Marzinera on these indeterminate plants. Rio Grande tomatoes are very large, meaty, pear-shaped tomatoes that mature to a deep red. These tomatoes are perfect for making **tomato** paste, sauce, and juice. This **Rio Grande** vigorous variety is well adapted to extreme temperatures and VFF resistant. ... Preparation Ideas: A wonderful pastetype tomato that is great in sauces. Solanum lycopersicum The Woodle Orange tomato is an Iowa heirloom beefsteak variety that grows 1.2-1.8 m (4-6') tall. Staking and tying will be required. It is known for its brilliant tangerine orange color and Woodle sweet taste. Produces large, round shaped fruit with a smooth, blemish free, polished skin. Its' rich complex taste can be enjoyed fresh or mixed in with salads. A super, fancy-looking variety that makes a good market tomato. **Medium slicer** NOTE: These are not commercial seeds. I saved these seeds so some differences might occur and so no clear history of variety. **Organic seed Medium Red** to Pink

Medium slicer NOTE: These are not commercial seeds. I saved these seeds so some differences might occur and so no clear history of variety. **Organic seed Deep Red** 85 days. Large, smooth, 1-lb pink fruit has a delicious, rich, sweet taste. This variety has become very popular in recent years and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants **Mortgage** for \$1 each and paid off the \$6000 mortgage on Lifter his house. 75 days. A superstar in the garden, this early ripening slicer produces superior quality, extra-large, red fruit with a delicious, juicy **Emmy Lou** flavor. Determinate plants set very heavy harvests and keep producing. Expect only excellence from Emmylou, as the plants perform well even in low-input conditions. For such a compact plant, Bush Goliath produces surprisingly large, 3 to 4 inch, sweet **tomatoes** on determinate vines consistently through summer and until Goliath frost. In our Alabama test garden, where

from each plant.

growing conditions are ideal and the season is long, we harvest more than 100 fruits

Barred Boar



65-70 days. This regular leaf tomato grows fairly stocky and not as tall as most indeterminate varieties. Flattened beefsteak fruit is pinkbrown with metallic green stripes and weighs 8-12 ounces. Very meaty pink flesh is very flavorful.

Big Rainbow



Huge fruit up to 2 lbs.; delicious and sweet tasting. These tomatoes are very striking sliced, as the yellow fruit has neon red streaking though the flesh. An heirloom preserved by members of Seed Savers Exchange.

Organic seeds

Beaverlodge Plum



about these tomatoes at our trials. Not only were they two of the earliest maturing varieties, but the plants were so loaded with tomatoes that there seemed to be more fruit than leaves! What's more, these extremely compact, determinate plants tend to creep rather than grow tall and would be perfect in a hanging basket or patio container. Did we mention how rich and balanced the flavor is, especially for an early type? Truly a great combination of earliness, size, productivity, and quality. Bred at the Beaverlodge Research Center in Alberta, Canada. 2 ½ inch long, plum shaped fruit.

Organic seeds

Roma



NOTE: The Seed packet only says "Roma"

Heirloom variety produces high yields of pearshaped red fruits with thick walls, meaty textures and few seeds. Roma tomatoes, sometimes called plum tomatoes or Italian tomatoes, are a favorite for cooking into sauce and canning. Because they contain less moisture than many other varieties, Roma tomatoes are also a top choice for chopping into salsas and dehydrating for sun-dried tomatoes. A determinate, Roma plants produce tomatoes that ripen at about the same time. For the best flavor, allow your Roma tomatoes to ripen on the vine

Determinate

Peppers	Photo	Description
Serrano		Medium hot 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
Jalapeno		Medium hot 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.
Marconi Rosso		Sweet, non-bell, Italian 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.
Shishito		Mild, Sweet, Spicy Similar to Pimiento de Padron 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 chargrilled or pan-seared to a blackened, blistered state and salted. Plants are compact and perfect for containers.

Mild, Sweet 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 Banana 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. Hot 85 days. Capsicum annuum. Open Pollinated. Plant produces good yields of 4" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to dark red when mature. **Paprika** Plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder. Mild with occasional hot one Padrón peppers or Herbón peppers are a variety of peppers from the municipality of Padrón in the province of A Coruña, Galicia, northwestern Spain. European Union law has protected the name Pimiento de Herbón under the protected designation of origin since 2009. Small Thin-Skinned Peppers for Tapas **Padron** Small, slightly blocky and wrinkled peppers are mild, for the most part. Occasionally, you come across a hot one but that is part of the fun! Pick early and often if you are afraid of the heat. The traditional preparation for these is pan fried in a olive oil until slightly charred and served sprinkled with coarse sea salt. Then, eat everything but the stem! Because the seed packet is a variety pack, any one plant could be any variety. **Sweet Pepper** This photo may not be representative. **Variety Pack**