




Tomatoes and Peppers

Descriptions for 2023

Tomatoes	Photo	Description
<p>San Marzano</p>		<p>Plum, Paste, Sauce, Salsa</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>Quadro/ Quatro Red Plum</p>		<p>Plum, Paste, Sauce, Salsa</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 and so no clear history of variety.</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>

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

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.

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
Indeterminate

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.

Sun Gold








Cherry
(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 well over 1000 tomatoes. Hybrid. Indeterminate. 57 days.

Gill's



Plum, Paste, Sauce, Salsa
80 days. A cross between Wasatch Beauty and Pepper tomato, Gill's All Purpose was bred in 1947 by the Gill Brothers Seed Company in Portland, Oregon. Outstanding yields of 3-3 1/2 inch , 4 oz. deep red fruit with rich tomato flavor. Semi determinate





<p>Glacier</p>		<p>Cherry Cocktail-sized, 1–2 oz. red fruits borne on a compact, determinate plant. Sweetness combines with moderate acidity to create a wonderfully complex flavor. Smooth internal texture characteristic of the finer heirlooms. Very nice eating tomato. Tolerant of cooler spring temperatures and particularly well-adapted to the North. Generally the first tomato to ripen in the field. Watering evenly will reduce splitting. Determinate.</p>
<p>Beaverlodge Slicer</p>		<p>Slicer Medium Bred at the Beaverlodge Research Center in Alberta, Canada. Beaverlodge Slicer is one of the earliest maturing tomato varieties at 55 days. Plants are loaded with 2", smooth, red, round tomatoes that have rich and well-balanced flavors. This variety is perfect for growing in patio containers. Excellent for short season areas and coastal climates. Determinate</p>
<p>Beaverlodge Plum</p>		<p>Plum, Paste, Sauce, Salsa 55 days. We were so impressed by everything 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.</p>





<p>Roma</p>	<p>NOTE: The Seed packet only says "Roma" and doesn't identify the specific variety.</p> 	<p>Plum, Paste, Sauce, Salsa</p> <p>Heirloom variety produces high yields of pear-shaped 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.</p> <p>Determinate</p>
<p>Oregon Spring</p>		<p>The Oregon Spring Tomato is one of many excellent tomatoes released by Dr. Jim Baggett of Oregon State. Part of this breeding effort was to develop a variety which could be set out in very cool spring temperatures. They can go out in April if freezing can be prevented. The Oregon Spring Tomato is full sized, 4 inches across, with fine color and texture. Yields are high and flavor is great, nicely acidic. 68 days</p> <p>Semi-Indeterminate</p>




Determinate vs. Indeterminate Tomatoes

There is nothing quite like a home-grown juicy, sweet ripe tomato. Tomatoes are classified by their growth habit and fall into the categories of determinate and indeterminate tomato varieties. Once you know the characteristics, it's easy to tell which tomatoes are determinate and which are indeterminate. Duration and form of growth are the main ways to tell the difference between determinate and indeterminate tomatoes. Which type you choose will depend upon the use, available space and the length of your growing season.

Read more at Gardening Know How: Determinate vs Indeterminate Tomatoes: How To Distinguish A Determinate From An Indeterminate Tomato <https://www.gardeningknowhow.com/edible/vegetables/tomato/determinate-vs-indeterminate.htm>

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>
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>
Shishito		<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>
<p>Paprika</p>		<p>Hot</p> <p>85 days. Capsicum annum. 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. Plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder.</p>
<p>Padron</p>		<p>Mild with occasional hot one</p> <p>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.</p> <p>Small Thin-Skinned Peppers for Tapas</p> <p>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.</p> <p>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!</p>
<p>Nu Mex Joe E. Parker</p>		<p>Medium</p> <p>New Mexico style Chile with long, straight 6-7 inch meaty pods, a medium heat level and rich, full flavor. Harvest at either green or red stage. Great for salsas and grilling.</p>

<p>Felicity</p>		<p>Heatless 80 days. Felicity is a heatless jalapeño. With all of the flavor and taste but without the spicy fire, Felicity sets copious amounts of thick-walled, large peppers. Sturdy, semi-upright plants set green fruit that will ripen to bright red.</p>
<p>Bell (green)</p>		<p>Sweet The bell pepper is the fruit of plants in the Grossum Group of the species <i>Capsicum annuum</i>. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, chocolate, candy cane striped, and purple. Wikipedia</p>
<p>Pepperoncini</p>		<p>Mild This mild pepper (100 to 500 Scoville heat units, barely above a bell pepper on the Scoville scale) has a sweet flavor when fresh. But it's not fresh where its made its mark. In pickled form is where it shines. Pickled pepperoncini are common in (or on) many meals, including some American favorites like pizzas, salads, sub sandwiches, and Italian antipasto. It's mild, tasty, and quite easy to find!</p>