



# COLOSSAL TOMATO & PEPPER SALE!

**SAT - APRIL 4th 8am - 2pm or till sold out!**

**At 1126 Calimesa Blvd (by Fresh and Easy) All Plants \$3 — Cash Only**

## LIST OF "ANTICIPATED VARIETIES" AS OF MARCH 16, 2015

*Be sure to have some substitute selections in mind in case a variety has sold out.*

**TOMATOES MARKED WITH AN ASTERISK MAY ALSO BE GROWN IN A CONTAINER.**



**AUNT GINNY'S PURPLE** Heirloom 75-80 days Indeterminate. This heirloom beefsteak variety has flavor so excellent and rich that some folks claim it is equal to, or better than Brandywine. Deep pink tomatoes weigh 12 to 16oz and are mostly smooth with very little cracking. Potato-leaved plants are vigorous and give good yields of these juicy delicious tomatoes.



**AUSSIE** Heirloom 80 days Indeterminate. A big, impressive tomato producing copious amounts of 1-2 lb., glossy-red, meaty, fluted, beefsteak tomatoes that are LOADED with delicious, bold, rich and complex tomatoey flavors. Great disease resistance. Good show tomato—one you can impress your friends with....A winner!



**BEEFSTEAK** Open Pollinated 85 days Indeterminate. Extra large, meaty with ribbed deep-scarlet fruit. Beefsteak tomato has vigorous indeterminate vines that will need to be staked to hold the HUGE 10 to 32oz tomatoes. Even though the fruits are so large, Beefsteak is still an abundant producer. Fruits are flat, solid, meaty, juicy and bright red. This beefsteak does not disappoint hard core tomato lovers.



**BETTER BOY** Hybrid 70 days Indeterminate. This classic variety is known for its large fruit and huge yields. Rugged vines produce globe shaped, bright red, 10 to 16oz tomatoes. A trusted favorite for many years for flavorful succulent, juicy yet meaty tomatoes. An improved version of the Big Boy tomato. The fruit interior is deep-red with few seeds. Firm and perfect for canning, slicing, great for sandwiches.



- \* **BETTER BUSH** Hybrid 68 days Determinate. A great choice that bears 8oz fruits on a very compact plant with sturdy stems that works well in containers & small gardens. Fruits are mouthwatering, sweet and meaty, with the much-sought-after "real tomato" taste, just right for both fresh eating and canning. Great in the ground but if you love container gardening, and have been disappointed with weak performances in the past, try this one!



**BIG BEEF** Hybrid 73 days Indeterminate. One of the finest all-around tomatoes developed for home gardening. A 1994 AAS Winner! Meaty with rich "homegrown" flavor & just the right balance of sugars & acids. Produces extra large, "beefy" fruit averaging 10-12oz, shaped deep oblate to globe. Large vigorous plants continues fruiting until a killing frost. A good choice in any climate, excellent in both flavor and disease resistance.



- \* **BLACK CHERRY** Hybrid 65 days Indeterminate. A perfectly round cherry tomato with classic black tomato flavor, sweet, yet rich, smoky & complex. An early and abundant producer. Picks easily from the stem on vigorous, tall plants. Irresistibly delicious: looks like a black cherry, tastes like a sweet cherry, a unique addition to the color & flavor of tomatoes for your garden. Can be grown in a large container.



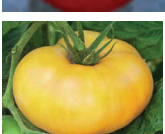
- \* **BLACK KRIM** Heirloom 75 days Indeterminate. A much sought after Russian variety, unique & unforgettable. Originally from Krim on the Black Sea, it has a superb smoky sweetness with a delicate lingering touch of tang in a 4-6" slightly flattened, mahogany-colored fruit with lovely, deep green shoulders. Able to set fruit at higher temps, superb and easy to grow.



**BOX CAR WILLIE** Heirloom 80 days Indeterminate. Believed to be named after the King of the Hobos, this regular-leaf, tall, vigorous tomato yields abundant crops of 10oz, smooth, bright orange-red slicer tomatoes. Fruits are well-balanced, rich and sweet, but with sufficient acid to push the flavors forward and makes it a good choice for a canning tomato, for sauces, juicing, or fresh on top of a salad. An all season tomato producing well until frost. Good resistance to disease and cracking.



**BRANDYWINE (RED)** Heirloom 80 days Indeterminate. Old time Amish heirloom is named for Brandywine Creek in Chester County, PA where it originated in 1885. These large potato leaf vines produce beautiful fruit 8-12oz and larger. An excellent heirloom tomato; robust, full of old fashioned tomatoey flavor. Brandywine has almost a "cult status" for tomato lovers and is the standard by which many other tomatoes are judged.



**BRANDYWINE (YELLOW)** Heirloom 90 days Indeterminate. The beefsteak type yellow tomato is of exceptional quality, creamy texture, and a delicious rich full flavor. One of the best tasting yellow varieties. Fruit reaches weights from 1 to 2 pounds. Features deep green potato type leaves. The sturdy plants are hardy and do exceptionally well in climates subject to drought. It's a classic that will bring color to your plate!



- \* **CELEBRATION** Hybrid 72 days Determinate. Celebration's large, deep red fruit are firm and exceptionally flavorful. This is a strong determinate plant for cage, short pole or patio plantings. An adaptable variety that is resistant to most diseases, it is of tropical origin, likes warm weather and is drought tolerant. A heavy producer of attractive 8-oz. crack free fruit.



- \* **CELEBRITY** Hybrid 72 days Determinate. An All American Selections winner known for its fantastic disease tolerance and adaptability. A dependable home garden tomato that delivers taste! The abundant deep red 8 oz



**CHEROKEE GREEN** Open-Pollinated 85 days Indeterminate. Another variety from heirloom tomato collector Craig LeHoullier that yields 12-16oz beefsteak tomatoes that are amber green with a yellowish hue when ripe. This is one of the best tasting, well balanced but assertive, juicy, and most flavorful of all the green tomatoes.



**CHEROKEE PURPLE** Heirloom 80 days Indeterminate. A legendary beefsteak tomato, at least 100 years old from Tennessee. A disease resistant heirloom, producing 12oz dark dusky rose-purple fruit which is deep red on the inside. Flavor has a sweet, rich and smoky, just luscious flavor. Very attractive when sliced on a plate.



**COSTOLUTO GENOVESE** 78 days Indeterminate. This Italian tomato is the secret ingredient in countless family recipes for everything from lasagne to spaghetti sauce. A favorite since the early 19th century for its robust, tangy, "tomatoey" flavor. Producing right through the hottest days and persisting long into fall, this vigorous vine sets masses of intensely red, deeply lobed, medium-large fruit. Favored by many chefs in Italy and America.



- \* **CUPID** Grape Hybrid 66 days Indeterminate. Cupid advances to the next level in the areas of quality, rich flavor, yields and holding ability. The meaty bright red fruits are quite crack resistant. Vigorous plants set loads of fruits in long trusses for a long season that begins early. High level of disease resistance and produces up till frost.



- \* **EARLY GIRL** Hybrid 57 days Indeterminate. Always a favorite for early production. Giving large harvests of flavorful, solid red 4-6oz slicing tomatoes. Disease resistant proven variety with excellent performance in almost any climate. Good for canning and fresh eating. Bears heavy crops extremely early, & continues longer than most.



**GOLD MEDAL** Heirloom 75-85 days Indeterminate. Introduced as Ruby Gold by John Lewis Childs of Floral Park, New York, in his 1921 catalog. Ben Quisenberry renamed it Gold Medal in his 1976 catalog stating: "The sweetest tomato you ever tasted. The yellow with streaks of red makes them very attractive and a gourmet's joy when sliced." Wonderful low acid, 1 lb fruit that keeps well after picking.



- \* **GREEN ZEBRA** 75 days Indeterminate. Bred by Thomas Wagner of Tater Mater Seeds. Color is a beautiful chartreuse green with pale yellow to lighter green zebra stripes. Fruits are 2 to 4oz in size. Invigorating flavor is more tangy than sweet. Productive plants, that are prized by chefs, the fruits are ripe for picking when gently squeezed and has a slight "give".



**HAWAIIAN TROPIC** Hybrid 65 days Indeterminate. Very heat-tolerant—even in Las Vegas! Blossom drop is minimal and the plants continue to set fruit in high temperatures. A thick walled and meaty variety that is a heavy producer of tasty red tomatoes about the 12 – 17oz size. Ideal for salads, slicing and canning. Keeps producing when other varieties stop from the heat.



- \* **HEARTBREAKER** Hybrid 68 days Dwarf. An extraordinary small-fruited cherry type with a strong point and a light red color. These fun and delicious snack tomatoes flourish on semi-determinate plants. Fruit size is about 1 1/2". So unique, these beautiful tomatoes are heart-shaped when sliced in half—grows in a patio size pot—makes a great gift!



- \* **HEATWAVE** Hybrid 68 days Determinate. Heatwave was specifically bred to endure warm climates while still producing an abundance of fruit. Giving you good yields of home grown tomatoes even at temperatures up to 100 degrees. The round, sweet-tart, 6 to 7oz fruits grow on compact plants and are extremely disease resistant.



- \* **ISIS CANDY** Cherry Open pollinated 70 days Indeterminate. Delightful, round one-inch fruits may vary in shades and blush patterns of reds to yellows, most with golden flesh. Usually show an intriguing "cat's eye" or yellow star on the blossom end. A heavy yielder, the flavor is outstanding, sweet and fruity. Lovely eating on a summer day. Kids adore them!



- \* **JUBILEE** Open Pollinated 75-80 days Indeterminate. An All American Selection winner with thick walls, few seeds, and fruit that shines in your garden. Jubilee is perhaps the meatiest and juiciest of the lighter-colored tomato varieties, this low-acid, orange yellow tomato has a sweet, succulent taste. Enjoy both delicious and bountiful harvests of the 6 to 8oz size tomatoes.



- \* **JULIET GRAPE** Hybrid 60 days Indeterminate. Plant produces high yields of glossy true red, 1 1/2 inch grape tomatoes that grow in long clusters. Fruit is very sweet and is perfect for salads and gourmet dishes. Holds on the vine longer than any other cherry tomato. Crack and disease resistant. An AAS award recipient for garden worthiness & superb flavor. Juliet is a miniature treasure!



**KELLOGG'S BREAKFAST** Heirloom 80 days Indeterminate. Named one of the best heirloom tomatoes by the food editors of Sunset magazine. Absolutely unique, both for its size and its beautiful bold golden orange skin. Its juice is the color of fresh-squeezed orange juice! Slightly flattened fruits weighing from 16-32oz, have a fantastic sweet and tangy flavor!



- \* **LEMON BOY** Hybrid Indeterminate. Lemon Boy tomato is an eye-catching bright yellow color with interesting flavor. The deep globe shaped 8oz fruit is slightly tangy, but also sweet and mild, texture is meaty and smooth, perfect for slicing and sauces. Highly adaptable vines grow tall, produce well, and are highly disease resistant.



- \* **LEMON CHERRY** Hybrid 58 days Indeterminate. Expect large yields, of lovely pale yellow cherry tomatoes early in the season, that are juicy, sweet, and flavorful. Each fruit averages 1/2oz, just the perfect size for dropping into salads, or for snacking. These hard to find cherry tomatoes offer you sweet flavor, plus beautiful color brightening



**MORTGAGE LIFTER** Heirloom 82 days Indeterminate. Developed by Radiator Charlie of W.V., who owned a radiator repair shop during the Depression. He had no plant breeding experience, nor formal education, just a desire to grow huge tomatoes. After years of experimentation, and selling off his new seedlings for \$1 each, he paid off his \$6,000 house mortgage. Produces high yields of 1-3lb size, full flavored, meaty tomatoes, few seeds.



**MR STRIPEY** Heirloom 80 days Indeterminate. A large beefsteak type tomato, and a long old time favorite with good sweet flavor and low acid. Pretty and luscious, the intriguing color combo of red stripes over a golden yellow body will be sure to win praise. Great for slicing as well as in salads.



**OLD GERMAN** Heirloom 85 days Indeterminate. A favorite of Mennonite families from the Shenandoah Valley area of Virginia, and dates back to the mid-1800's. It's in the beefsteak family and can grow to a robust size of almost 2 pounds. The Old German tomato is bi-colored, featuring sunset golden yellow and reddish stripes. This is deliciously sweet and very decorative tomato.



- \* **RED GRAPE** 70 days Indeterminate. These bite size beauties may never make it to the kitchen—you'll be popping the sun-warmed, super-sweet fruits into your mouth, fresh off the plant! 'Red Grape' tomatoes are great for salads, snacking, party trays, and equally as good grilled or stewed. Extremely easy to grow, both crack and disease resistant.



- \* **RED PEARL** Grape 65-70 days Hybrid. This shiny and bright red grape tomato is definitely a real pearl. So sweet and tasty they won't make it into the house! Small date-shaped fruits with solid flesh, hang in clusters on tall and healthy plants. **Sorry, not available** Early seedless, and stores well on and off the vine. It is resistant to late blight.



- \* **ROMA** Hybrid 78 days Determinate. One of the best Italian type tomatoes with wonderful flavor. The standard paste tomato for making sauces and catsup! The thick wall of the Roma tomato make it the perfect tomato for all of your home-canned salsas. The strong vines yield up to 200 red, pear shaped fruit, each weighing 2 to 3 ounces, with firm flesh and few seeds.



- \* **SAN DIEGO** 75 days Hybrid. Excellent variety developed for growing in Southern California. Summer will find the plants completely loaded with large, perfectly round, bright red tomatoes that have a thin skin that doesn't crack. Sweet, but balanced with just enough acidity to provide that superb tomatoey taste.



- \* **SAN MARZANO** Heirloom 78 days Semi-determinate. From Italy, this bright red plum type tomato is prized for its firm pulp, low seed count, easily removed skin and rich flavor. Loved by Italians, San Marzano is the classic paste tomato for canning and making sauce. Produces until the first hard frost.



- \* **STUPICE** Heirloom 52-60 days Indeterminate. Pronounced "Stew Peach Ka," a small but mighty Czechoslovakian tomato that delivers flavor and pumps out fruit over the entire season till frost. Potato-leafed, 4 foot tall and loaded with 2½ by 2 inch diameter fruits. Often produces the first ripe tomato of the season, and great tomato taste. Unlike many other varieties it can take the cold AND the heat. Should be a staple in your garden.



- \* **SUN GOLD** Cherry Hybrid 57 days Indeterminate. These beautiful round golden orange fruits appear very early in large clusters. Always in demand it's one of the most popular cherry tomatoes of all time. One taste and you'll know why. Gorgeous in salads. A single large plant has produced over 1000 tomatoes!



- \* **SWEET 100** Cherry Hybrid 65 days Indeterminate. The scarlet, cherry-sized fruits are borne in long branched clusters of 100 or more. It keeps growing for non-stop production right up till frost and is heat tolerant. Vine candy—these juicy sugary sweet cherry tomatoes are a garden favorite!

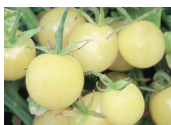


- \* **SWEET MILLION** Cherry Hybrid 65 days Indeterminate. Winner of Royal Horticultural Society Award of Garden Merit. Sweet Million produces early, heavy yields of incredibly long clusters of 1 inch dark red fruit on vigorous plants. These little cherry red gems are sweet & delicious! Disease and crack resistant, can produce over 500 cherry tomatoes. A real snacking treasure and always a sell out.





- \* **TAXI** Open Pollinated 68 days Determinate. These attractive, bright lemon yellow tomatoes are great for salads and salsa. Taxi is widely appreciated for its beautiful and early ripening fruits, with a distinctive sweet taste and low acidity. The compact plants tolerate heat well, and yield 4-6oz, meaty, uniformly-round fruits.



- \* **WHITE CHERRY** Open Pollinated 65 days Indeterminate. Early fruiting and unusual color make White Cherry a standout for summer meals. The pale yellow to ivory 1oz fruit will be paler with less sun exposure. An excellent color addition to cherry tomato mixes, delivering sweet fruity flavor. Try them oven roasted with basil—yummy!



- \* **YELLOW PEAR** Heirloom 73 days Indeterminate. These charming "minis" are hard to resist. Popular since the late 1800s, the tender, yellow pear-shaped fruits that are low in acid, and have a sweet lingering flavor, delicious in salads or pickled. The 1 3/4in, sunny yellow fruit is borne in heavy clusters on disease resistant, rangy plants. 'Yellow Pear' has a real eye appeal when served as appetizers or snacks. Kids love them fresh from the vine!

## PEPPERS - SWEET AND HOT

\* \* ALL PEPPERS CAN BE GROWN IN CONTAINERS \* \*



**ANAHEIM PEPPER MILD HOT PEPPER** 78 days Delicious with only mildly hot flavor. Excellent for roasting or frying. Good yields of very large chili peppers, the pods are 6 to 8in long, tapered, medium thick, pungent, deep green turning red at maturity. Use when green or red, lovely fresh, canned or dried, good for sauces, salsas, soups and casseroles.



**BANANA SWEET PEPPER** 72 days A long time favorite named for its banana-like shape, this variety bears sweet, mild peppers that mature from yellow, to orange, and then to crimson red. Produces prolifically. This pepper is great for frying, is exquisite for pickling, and is an excellent choice to make pepper rings for sandwiches.



**BETTER BELLE SWEET PEPPER** 65 days Hybrid. Blockier, thicker walled & earlier than the original, these four-lobed peppers mature from green to bright red, usually used when green. Compact & vigorous plants, that maintains its large fruit size & production throughout a long season. Excellent for salads, stuffing, gourmet dishes. TMV resistant.



**BHUT JALOKIA HOT PEPPER** (Ghost Pepper) 100-120 days At more than 1,000,000 Scoville units, the intensity of the pepper is able to create a very strong pain sensation lasting up to 30 minutes, eat with extreme caution. When handling, DO NOT get the pepper near the eyes as the pepper can create a very intense burn. Fruits are 2 1/2 - 3 inches in length and ripen orange-red to red in color. Much sought after by HOT pepper officianados.



**BIG BERTHA BELL SWEET PEPPER** Hybrid 72 days If you like your peppers big and bountiful, Big Bertha is the one for you! Extra-large, mostly 4-lobed, superior fruits mature up to a full 7" long by 3-1/2" across, turning deep green to red, with full-season fruiting. Resists Tobacco Mosaic Virus. Vigorous upright plants grow 25 to 30" and have good leaf coverage for the maturing fruit. Use green or red for the ultimate stuffing pepper!



**BLUSHING BEAUTY SWEET PEPPER** Hybrid 72 days 'Blushing Beauty' describes the color changes of this productive sweet bell are similar to fall leaves, blushing from ivory white, to a soft gold, then to a bright gold with a dusting of red, then to a glossy orange red, and finally turning to a bright red as they mature. The thick walled peppers are sweet at any color and are prized for stuffing and for fresh salads. Compact plants are disease resistant. A 2000 AAS winner !



**CHERRY BOMB HOT PEPPER** 65-70 days Medium heat and one of the best varieties for homemade pickled peppers. The thick walls of the Cherry Bomb allows for more absorption of the pickle brine. Beautiful compact plants produce 30% to 50% more than other varieties, and are resistant to Tobacco Mosaic Virus. Fruit is round to oval & matures from green to a gorgeous red. Try them stuffed with prosciutto and provolone, or marinated in olive oil.



**CHOCOLATE BEAUTY BELL SWEET PEPPER** Hybrid 75 days Excellent sweet flavor when fully ripe. Produces 4" by 3 1/2" wide chocolate colored peppers with sweet and crunchy flesh. Peppers turn from green to chocolate brown when mature. High quality and heavy yielding, and brings a fresh variety to the table it is excellent for cooking, in salads and stuffing.



**GOLDEN BELL SWEET PEPPER** 75 days Golden Bell peppers are beautiful, crisp, and very sweet tasting. Picture perfect bell peppers ripen from green to light yellow to deep golden. Sweet, blocky, thick-walled fruits are excellent for salads, stuffing, and are crunchy and delicious when eaten fresh. They can be picked green but wait for the fruits to turn yellow best flavor.



**HUNGARIAN YELLOW WAX HOT PEPPER** 65 days Picked at an immature stage, the Hungarian Wax is creamy yellow & has a sweet hot flavor varying from warm to moderately hot, reaching 5,000 to 15,000 scovilles. As it matures the color changes to an orange-red, the heat rises while keeping its sweetness. Although the pepper can be eaten at any stage, the Hungarian Wax Pepper is most popular in the yellow stages. Superb for pickling, it's delicious fried or stuffed.



**JALAPENO HOT PEPPER** 70 days Heirloom. A very popular hot pepper, indispensable in Mexican cuisine. The green, sausage shaped fruits are abundant on these 24-36 inch plants. Excellent variety used fresh and for any type of cooking, roasting, pickling, or stuffing—the choice for jalapeno poppers and party-worthy salsa. May be picked green or red.



**ORANGE BELL SWEET PEPPER** 75-80 days Hybrid Best tasting orange bell pepper—ultra-sweet flavor! This beauty ripens from green to a gorgeous deep tangerine. Compact plants produce large fruits in plentiful numbers. Blocky, thick-walled, 3" wide by 5" long, crisp orange fruits brighten up your salads and salsas! Resistant to tobacco mosaic virus.



**PEPPEROCINI HOT PEPPER** 70 days A perfect pepper for pickling—exciting flavor with mild heat. Bushy plants provide good sun protection for the 3 1/2 inch elongated fruits that are slightly wrinkled, thin walled, and taper to a blunt lobed end. Pick them at the yellow-green stage for pickling, or allow them to ripen on the bush for fresh eating on salads and sandwiches.



**POBLANO/ANCHO HOT PEPPER** 80 days This heart shaped, mildly hot pepper is called Poblano when used fresh & Ancho when dried. One of the most popular peppers grown, this traditional chile relleno pepper is excellent for grilling, roasting, making salsa, and mole. Dry it, grind it, and make a chile powder with just a hint of smokiness! Typically 3 to 4" in length, this is a great all around hot, but not too hot pepper for your garden.



**PURPLE BEAUTY BELL SWEET PEPPER** 70-75 days Absolutely looks stunning! This purple bell pepper produces large 4-lobed, thick fleshed fruits borne on sturdy compact plants. Its tender crisp texture and succulent sweet flavor will liven up your favorite recipe! Holds in the purple stage for some time before ripening to a radiant purple-red. An exciting pepper to add to your collection of beautiful sweet peppers.



**RED BEAUTY BELL SWEET PEPPER** 68 days An early prolific variety bearing very sweet four-lobed peppers. The brilliant red extra thick-walled bells are juicy sweet. Red Beauty is widely adapted and easy to grow. They turn from glossy green to a bright red when mature. Excellent for salads, stuffing, and gourmet dishes. Tobacco mosaic virus resistant.



**SERRANO HOT PEPPER** 85 days Another one of the classic hot peppers, the pungent fruit grows from 2½ to 4 inches long by ½ inch in diameter. Slim with medium thin walls these piquant peppers start green turning to a bright red color on tall plants. May be used in both green & red stages for spicy heat in fresh, dried & pickled dishes. Great for hot salsas!



**SWEET LONG MARCONI SWEET PEPPER** 75-80 days An Italian variety that grows tall and produces well, yielding large, tapered fruits 8" long x 3" wide. Can be picked green, but are even better when harvested after turning red. Incredibly versatile! Delicious when used in summer salads, stuffed, grilled, roasted, fried, or added to sauces.



**SUPER CHILI HOT PEPPER** 85 days A HOT pepper, bearing early in colors that range from vibrant orange to brilliant red. Features a striking semi-compact plant and is a prolific producer of fruits about 2 1/2 inches by 1 inch wide. The peppers grow in an upright position instead of downward like many of their counterparts. An All-America Selections Winner!



**THAI HOT PEPPER** 90 days This traditional hot pepper is a prolific producer of 1 to 3-inch long peppers that ripen to bright red. The upright plant with its red peppers is very beautiful and makes an ideal container plant for the backyard. Thai Chili pepper is perfect for spicing up soups, sauces, curries or stir-fries. It's also good for drying to use as a condiment.

## A FEW NOTES ON GROWING TOMATOES

Ever wonder why a tomato does not seem to taste, or perform the same, from one year to another, or it seems different than how others described it? Bear this in mind, perhaps more than any of the vegetables we grow in our gardens, tomatoes are affected by weather, watering, and soil conditions. These may markedly impact a plant's vigor, production and flavor! Such things may cause decreased production, increased disease problems, or the taste so as to be sour instead of sweet, or might be just plain bland.

Outside of providing a bit of shade, one can not control the weather but, the healthier your soil is with microbial activity and nutrients, the better your plants will handle any adverse conditions. Creating good quality soil that is rich in organic matter, full of busy microbes, and minerals will give you not only more vibrant plants, but better tasting vegetables!

Speak with your local nursery person, or contact your county's Master Gardener Hotline to learn more about developing your garden's soil organically, without the use of chemicals.

**REMEMBER:** "Sometimes there is just no explanation for why a particular plant fails to do well. That's just a part of gardening!"

**Please see the next page for ideas on making tomato selections!**

## ENHANCE YOUR TOMATO EXPERIENCE!

Many of us have favorite tomatoes we like to grow, but we invite you to expand your enjoyment. If you only ever eat standard red colored tomatoes, you are missing out! For example, some of the so called 'black tomatoes' can offer the richest and most complex in tomato flavors. Green tomatoes (as in still green when ripe) can add a sweet but citrus like zip to your salads. Orange, yellow or bi-color varieties often provide that sweet tomato taste while being low in acid. Different tomatoes like various wines, can have flavors that may be described as fruity, smokey, deep, earthy, or robust! Include a new variety or two, and treat both your palette and your eyes to some fresh delights!

## IDEAS ON SELECTING TOMATO VARIETIES

### CANNING TOMATOES

Remember—for safety, when canning and using the open water bath method, you probably need to add some acid to each batch or jar. Lemon juice, citric acid and vinegar are commonly used. Check your favorite canning book for instructions regarding this.

All varieties may be used for canning. But, here are some of the more popular ones:

Better Boy  
Better Bush  
Box Car Willie  
Celebration  
Celebrity  
Costoluto Genovese  
Early Girl  
Hawaiian Tropic  
Heatwave  
Roma  
San Diego  
San Marzano

### LOW ACID TOMATOES

For those who prefer less acidic tomatoes:

Black Krim  
Gold Medal  
Isis Candy  
Lemon Boy  
Lemon Cherry  
Jubilee  
Mr. Stripecy  
Old German  
Red Grape  
Roma  
San Marzano  
Sungold  
Sweet 100  
Sweet Million  
Taxi  
White Cherry  
Yellow Pear

### HEAT TOLERANT TOMATOES

Tomato plants often stop producing when the weather is hot. However, some varieties are still able to produce during higher temps than others. Here are some of the more heat tolerant varieties:

Better Boy  
Celebration  
Celebrity  
Cherokee Purple  
Costoluto Genovese  
Early Girl  
Green Zebra  
Hawaiian Tropic  
Heatwave  
Stupice

Most cherry/grape types tolerate the heat better than many of their bigger siblings, in particular:

Black Cherry  
Juliet Grape  
Sungold  
Sweet 100  
Sweet Million  
Yellow Pear

### CONTAINER GROWING

Although all tomatoes may be grown in a container, some are certainly more suitable than others when grown this way. Look for the tomato varieties marked with an asterisk. All peppers may be container grown.

### A FEW TOMATO TERMS

**HEIRLOOM**— the seed has been saved and grown 50 years or more, passed down from generation to generation. An heirloom is also open-pollinated, which simply means the plant is capable of producing seeds that will grow a new plant identical to the parent plant the seed came from. All heirlooms are open-pollinated, but not all open-pollinated are heirlooms.

**OPEN-POLLINATED**— Grown less than 50 years, stabilized in their characteristics, and saved seeds will grow a new plant identical to the parent.

**HYBRID**— created by breeders, seeds collected from a hybrid will not grow identical to the parent, and in fact is often sterile.

**DETERMINATE**— a type that reaches a certain plant height (usually 2-4 ft) and then stop growing. The majority of their fruit matures during a 3-4 week period. This is often helpful for canning.

**INDETERMINATE**— vine type, continues to grow and produce tomatoes all along the stems throughout the growing season.

**VIGOROUS DETERMINATES OR SEMI-DETERMINATES**— typically grow 3 to 5 feet tall. They produce a main crop that ripens together, but will also continue to produce up until frost. Example of this type is Celebrity.



**The Calimesa Community Garden members “Thank You” for your wonderful support!!**