



Tomatoes - pg 1 Beefsteak



<u>Variety</u>	<u>Description</u>	<u>Days to Maturity</u>	<u>Determinate (D)</u> <u>Indeterminate (I)</u>
Brandywine	This heirloom beefsteak can be propagated by saving the seeds. The 8-12 oz fruits are sweet and spicy.	90-100	I
Bush Beefsteak	Compact, bushy plant. Clustered, 8oz, red fruit.	62	I
Chef's Choice Black	8 oz fruits with a dark green/brown/black hue borne on 5 ft vines. Prolific and disease resistant.	75	I
Chianti Rose	Cross between pink Brandywine and an Italian variety. Huge crops of 1-2 lb, thin-skinned, rosy red-pink, delicious fruits.	65-85	I
Vince's A4:D9Haze	Dwarf plant, Productive plants reach 4'-5' tall. The 3-10 oz oblate-shaped, purple fruits provide an intense, delicious, well-balanced flavor.	76	I



Brandywine



Bush Beefsteak



Vince's Haze



Chef's Choice Black



Chianti Rose





Tomatoes - pg 1 Paste



Amish Paste



San Marzano

Variety	Description	Days to Maturity	Determinate (D) Indeterminate (I)	
Amish Paste	Heirloom Versatile heirloom used in sauces, canning, or eaten fresh. 6-8 oz teardrop shaped.	85	I	
Pompeii - F1	Larger Italian "Roma" style with great fresh-eating taste or used in salsa or salads. Hybrid is more disease resistant and vigorously produces over a long season. Stake or cage and consistently water to avoid blossom end rot.	76	I	
Roma	Traditional plum with large yields of 2 oz, 3" long, pear-shaped, red fruit. Meaty with few seeds and a bit of juice. Good for sauce or fresh. This heavy producer should be staked or caged. Good disease resistance.	75	I	
San Marzano	Heirloom Plum tomato considered by many chefs to be the best of its kind in the world. This heirloom is the meaty, paste tomato that gives delicious flavor to traditional Napolitano sauces.	80	D	