too b		STATUSTICS CANDENGA REAL			
CAL FOOD	Variety	Tomatoes – Description	Days to Maturity	<u>Determinate (D)</u> Indeterminate (I)	REARY CELEBRING
	Brandywine	This heirloom beefsteak can be propagated by saving the seeds. The 8-12 oz fruits are sweet and spicy.	90-100	Ι	
	Bush Beefsteak	Compact, bushy plant. Clustered, 8oz, red fruit.	62		Brandywine
Chef's Choice Black	Chef's Choice Black	8 oz fruits with a dark green/brown/black hue borne on 5 ft vines. Prolific and disease resistant.	75		
	Chianti Rose	Cross between pink Brandywine and an Italian variety. Huge crops of 1-2 Ib, thin-skinned, rosy red-pink, delicious fruits.	65-85	Bush Bee	efsteak
Chianti Rose	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 Vince's H	Haze





Amish Paste



R. N	State &	1995	See a	and the
San Ma	rzano			

Tomatoes-	pg 1 Paste
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Description

Heirloom Versatile heirloom used in

sauces, canning, or eaten fresh. 6-8 oz

teardrop shaped.

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

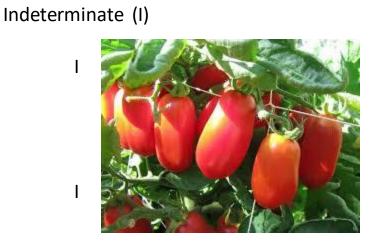
season. Stake or cage and consistently

water to avoid blossom end rot.

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.





Roma

Determinate (D)



Pompeii

D

San Marzano

Roma

Variety

Amish Paste

Pompeii - F1

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

Days to

Maturity

85

76

75