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Tomato & Vegetable Sale and Festival 2014

TOMATOES

Beefsteaks

Aunt Ruby German Green: Large green beefsteaks ripen to pale green with a tint of yellow and have a pink blush underneath that extends inside the flesh. The flavor is sweet, spicy and delicious. Fruit weighs from 12 to 16 oz, and has the smoothest shape of any large green tomato.

Beauty: Lovely scalloped beefsteak. Heavy crops of 12-16 oz. fruits with wonderful “tomatoey” flavor. Matures fairly early. Keeps well.

Black Krim: Dark brown-red tomatoes are large, 10 to 12 oz, and very richly flavored with just a hint of saltiness. Color is darker in hot weather and fruit seems to set well even in the heat. Prone to cracking, but a very heavy producer. Heirloom from the Black Sea of Russia.

Burpee’s Supersteak: Introduced in 1980, this is the modern version of the old-fashioned beefsteak, with the imperfections removed. The fruit has the same rich flavor, but slightly more acid, and is smoother and less prone to catfacing; smaller core and blossom end scar. Average weight is 1 lb., but they often grow to 2 lbs.

Paul Robeson: One of the most highly regarded black tomatoes. This Russian Heirloom features medium sized deep maroon fruits that are free of most blemishes and cracking. Their flavor is complex, sweet yet tangy, and characteristic of that distinctive richness that makes black tomatoes special.

Tangerine: Deep yellow-orange, large beefsteak fruit is shaped like a tangerine. The texture is meaty and the flavor is sweet and rich. This variety is a heavy producer.

Virginia Sweets: This heirloom variety is one of the best tasting, best producing gold- red bicolors. The tomatoes are stunningly beautiful and enormous, weighing at least 1 lb. each. Golden yellow beefsteaks are colored with red stripes that turn into a ruby blush on top of the golden fruit. Flavor is sweet and rich and harvests are abundant.

Suddith Brandywine: This is widely known as the original Pink Brandywine strain. Many gardeners consider this strain the best Brandywine with fruit that is superior in taste and smoothness. Fruits are 1 to 2 lb. pink beefsteaks with the delectably complex, rich, sweet flavor that has made Brandywine justifiably famous.

Cherries

Black Cherry: A perfectly round cherry with classic black tomato flavor, sweet yet rich and complex. Fruit picks clean from the stem and is produced in abundance on vigorous, tall plants.

Green Grape: The distinctive, yellowish green fruits are borne in clusters of 6-12 that resemble large muscat grapes. Fruit has a translucent pale-green on the inside. This variety has become popular in restaurants and markets because of their unique attractiveness and great flavor.

Cherries (cont'd.)

Ildi: Oval yellow fruits are about the size and shape of a large grape, with a well balanced flavor that is a delicious combination of sweet and acid. Vigorous plants are quite prolific, producing large harvests.

Indigo Blue Berries: Very high levels of the powerful antioxidant anthocyanin that show up as beautiful deep purple skin. Unripe fruit are amethyst colored, but ripen to almost black with a bit of brick red on the bottom. They have a delicious, plum-like flavor and are quite easy to grow. Their appearance is striking enough to turn heads at farmers' markets or become the centerpiece of a home garden.

Jaune Flamme: These beautiful orange salad tomatoes are very juicy and have a good, sweet flavor with fruity overtones. Tomatoes weigh 2 to 3 oz. and are a lovely persimmon orange color both inside and out. Extremely productive heirloom from France.

Juliet Hybrid: 1999 ALL AMERICAN SELECTIONS WINNER. Elongated cherry tomatoes grow in grape-like clusters and really load up on vigorous vines. The 1 oz. fruit has red, glossy skin and wonderful sweet flavor. The fruit is crack-resistant and holds on the vine better than most cherry tomatoes. Expect high yields on plants.

Mountain Magic: High yields of 2 oz., bright red, round salad tomatoes with very sweet flavor. The uniform, crack-resistant fruits may be truss harvested.

Red Grape: Long, grape-like clusters of brilliant red elongated cherry tomatoes have earned this variety its name. Very sweet, complex flavor is delicious and has made these tomatoes a favorite of people everywhere. In fact, pints of these have become a popular supermarket item. Vigorous vines are very productive, but none of these delectable

little morsels will go to waste. Their taste is addictive! Crack-resistant and tolerant to heat and a number of tomato diseases.

Sun Gold Hybrid: Very sweet, bright orange cherry tomatoes taste sugary, fruity and delicious. Vigorous growers, these tall plants bear long clusters of fruit.

Sweet Chelsea: Jumbo-sized cherry tomatoes with extra sweet taste and is resistant to cracking. Vigorous vines, tolerant of 10 different diseases, should be staked or caged. Fifteen to 20 fruits per cluster. Harvest lasts until frost.

Classics

Carmello: Bears large crops of heavy, juicy tomatoes with flavor that just doesn't stop, even in cooler weather

Cherokee Purple: Beautiful rose-purple fruit has sweet, rich, complex flavor. Consistently productive. Fruit 10-12oz. Heirloom from Tennessee

Chocolate Stripes: Large, regular-leaf tomato plants that yield a plentiful crop of 3"-4", mahogany colored with dark, olive green-stripping. Fruits have delicious, complex, rich, sweet, earthy tomato flavors. Produces red/green well into the autumn.

Defiant PhR: Bred to inherit the Ph-2 and Ph-3 major genes for late blight (*Phytophthora*) resistance. Late blight and early blight resistance combined with great flavor. Red The 6-8 oz., globe-shaped fruit are smooth and medium-firm with good texture. Deep red internal and external color. High yielding, medium-sized plants are widely adaptable.

Early Wonder: This extra-early maturing, compact variety makes an impressive crop of round, dark pink tomatoes with an average weight of 6 oz. They have excellent, full tomato flavor.

Classics (cont'd.)

Golden Queen: Disease resistant heirloom introduced by Livingston in 1882. Yields large, 8 to 12 ounce fruits with light, fruity aroma and a thin skin. It is meaty with a nice acidity and mild yet superb sweet flavors. It slices very well and incorporates all the pleasures of a red tomato with a lovely golden color.

Green Zebra: A unique and delicious salad tomato with 3 oz green fruits ripen to amber green with darker green stripes. The light green flesh is very flavorful, sweet, yet zingy. **Indigo Rose:** The first improved variety in the world that had anthocyanins in its fruit. Green when unripe, purple-red when ripe, the 1-2 oz., cocktail-sized tomatoes have good flavor with 'plummy' overtones.

Orange Blossom: The medium-firm, globe-shaped fruits average 6-7 oz., have a nice texture, and are mildly flavored, balanced with a little acidity.

Stupice: Czech origin, with potato-type leaf, very early, cold tolerant, highly productive, small (2"-3"), very Red flavorful fruit.

Paste

Jersey Devil: 4" – 6" long, bright red fruits are shaped like banana peppers. Prolific, very meaty & sweet, few seeds. Excellent for canning as well as eating fresh. Taste test winner! Good for salsas!

Mama Leone: This excellent, large pointed plum tomato comes from Italy via a family who immigrated to New York. You can expect a large harvest of these 5 to 6 oz. bright red tomatoes that are meaty with very few seeds. These are the perfect tomatoes to turn into a simmering pot of sauce full of rich tomato goodness.

San Marzano: Excellent for canning, tomato paste, or puree. Rectangular pear-shaped, 3-1/2 inch long fruit with mild flavor and meaty texture. Bright red color.

PEPPERS

Sweet Peppers

Early Sunation is a big, blocky, heavy yellow pepper, turns from a lemon yellow to a deep yellow at maturity. Sweet, beautiful sliced in a salad, a great source of Vitamin C. Good disease resistance.

Orange Blaze is a new hybrid, a 2011 All American Selections winner. Vigorous plants bear gorgeous 2 to 3-lobed peppers that turn bright orange quickly. The fruit is 3 to 4- inches long and 1 1/2-inches wide with a very sweet flavor. Long season, highly productive.

Red Beauty Hybrid—"the best" red bell pepper if you have good sun and heat. Huge size (up to 8" long) and very thick flesh make roasting and peeling a breeze.

Carmen—a sweet, "bull's horn" shaped Italian sweet red pepper. Best for your sweet pepper needs if you have a bit less sunlight (4-6 hours) or live in a slightly cooler or windier microclimate.

Bounty is a sweet banana-type pepper great for pickling. It grows 10-12' long, and turns from white to orange to deep red. Highly productive.

Mini Belle Red and Mini Belle Yellow--Cute little miniature bell peppers are just an inch or two long and feature very sweet flavor. Best when harvested as fully red or yellow, they are great for putting out whole on platters or cut up as sweet additions to salads. Compact plants produce impressive yields of peppers; great for container gardening and lower water use.

Mild Peppers

Biggie Chili Hybrid, an Anaheim-style long green pepper, is fleshy and easy to roast—good for all uses for “California green chiles.” Does much better in Bay Area climate than other Anaheim-type varieties.

Holy Mole Hybrid--the first hybrid pasilla pepper, which is best known for its distinctive nutty and spicy flavor in mole sauce. 7 to 9-inch long peppers start out green then mature to a gorgeous mahogany color. They may be used fresh or dried, adding rich, smoky flavor but very little heat to dishes. High-yielding plants are resistant to 2 types of pepper virus.

Ancho San Martín--Fantastic for *chile rellenos*. When dried, these are called ancho peppers but are called poblano peppers when fresh. Deep, smoky flavor; good eaten either green or red.

Medium Peppers

Garden Salsa--Moderately hot peppers just right for *salsa fresca*. Tolerates fewer hours of sun than most other hot peppers (4-6 hrs.)

Hungarian Wax--Peppers grow upright on a bush that looks like a Christmas tree--all stages from lime green through yellow, orange, and red at the same time! Great for canning with green beans or carrots to make spicy pickles!

Hot Peppers

Mucho Nacho Hybrid is a very productive, disease resistant jalapeño pepper that is not only longer than the standard jalapeno, but also wider, heavier, and hotter. Very vigorous plants are excellent producers of these 4 inch long peppers. Beautiful fruit ripen to red upon full maturity.

Pimiento de Padrón—Best way to eat these Spanish peppers is as “*tapas*” when they're quite small: delicious toasted on a skillet, with or without olive oil, and salted with sea salt. Later they are quite hot, close to serranos in heat; dried and crushed they make great “red chili flakes.”

Very Hot Peppers

Congo Trinidad--A staple of Caribbean cooking, these are a different species from most edible peppers. They are a type of habañero pepper. Intensely hot, highly productive. Long growing season that extends well into fall.

Rocoto, Red and Rocoto, Yellow--Perennial pepper, originally from Bolivia and Peru, and cultivated for over 5000 years. This species is different from other Capsicum species by having hairy leaves and blue flowers. Peppers are very hot (50,000-250,000 Scoville units). The larger red rocotos are typically used in Andean dishes like *rocoto relleno*; the yellow variety is more common in Caribbean and Central American cuisine. Hard to find in U.S. markets.

Serrano--Very hot chile called for in many recipes. Candle-flame shaped fruit are 2-1/4 inches long, green, then red at full maturity. Borne on attractive 30 to 36 inch erect, branching plants. Suitable for salsas and sauce recipes as well as eating fresh. Vigorous bearer.

Thai Hot--Hundreds of tiny, very hot peppers on a single bush. These should mature till red in color and are often used whole in stir fries and other Asian foods.

EDIBLE FLOWERS

Signet Marigold ‘Tangerine Gem’: Just under 1 foot tall, covered with single, small blooms above lacy foliage.

Sunflower ‘Pacino’: An improved dwarf pot type with more branching and flowers. Covered with showy, bright yellow 4-5 inch flowers. Petals and leaves are edible.

BENEFICIAL PLANTS

Cosmos ‘Bright Lights’ : Vivid yellow, orange, gold and scarlet flowers that bloom continuously until frost. Attracts pollinating insects as well as hover flies, parasitic wasps, lacewings and lady bugs.

Tithonia (Mexican Sunflower): Vibrant burnt-orange single flowers borne on long arching stems. Drought tolerant. Attracts Monarch butterflies.

HERBS

Basil, Genovese

Basil, Purple Ruffles

Basil, Amethyst Improved

Basil Sweet Thai

Chives, Purley

Chives, Chinese Leek/Garlic

Cilantro, Calipso Cutting

Celery Dill, Bouquet

Marjoram, Wild Oregano,

Greek Sage, Common Shiso,

Green Thyme, Summer

Chamomile, common

Bee Balm, Wild Bergamot

Nasturtium, Trailing Mix

Parsley, Italian and Dark Moss Curled