



Heirloom & Hybrid Tomato Varieties Available at the 2020 Great Tomato Plant Sale East County—Antioch

April 11, 10 am – 3 pm

Rivertown Garden, Contra Costa County Fairgrounds, Antioch

[**Other sale dates & locations:** April 4, 10 am–3 pm in Walnut Creek, April 25, 10 am–3 pm in Richmond. Not all varieties available in all locations. Please see separate lists for Walnut Creek and Richmond, available on this website.]

For propagation, the UC Master Gardeners here in Contra Costa use seeds from open-pollinated varieties that breed true, along with a number of hybrids to provide varieties that work well in small spaces or containers and are disease-resistant. We do not use any GMO seeds.



The  symbol denotes container-friendly tomato varieties, suitable for planting in containers and small spaces. Quotes in *italics* are from UC Master Gardeners here in Contra Costa! Number of days from transplant to fruit ripening is approximate and will vary with environmental & cultural conditions.

BEEFSTEAK & SLICER TOMATOES

- **Ananas Noire** (Indeterminate—80 days). Beefsteak. Customers love this classic Belgian tomato. A yellow beefsteak with red blush can be 1 to 1½ pounds! Great, sweet, lip-smacking taste with a hint of acidity. (*“Black Pineapple” with a distinctive, streaked interior of pink, red, green and yellow. Large and sprawling plant with large, green-shouldered, dark purple fruits. The fruits have a complex, sweet and rich taste. Makes a great tomato sauce.*)
- **Big Beef**-hybrid (Indeterminate—73 days). Beefsteak. An unbeatable combination—big, tasty and early! Throughout the entire season, this highly disease-resistant hybrid produces colossal (10-16 ounce), bright red fruits with a rich tomatoey flavor. It is adaptable to a wide variety of growing conditions, even cool, foggy West County. (*“This tomato had so much fruit, more than I have seen on other varieties. I grew it at home and we also grew it at Our Garden where it got so many comments as to how full it was with fruit. I could always count on Big Beef for a yummy tomato. I will now grow this variety every year!”*)



- **Black Krim** (Indeterminate—70-90 days). Beefsteak. Originally from the Isle of Krim in the Black Sea. With sufficient sunlight and heat, this Russian beefsteak turns almost black with green shoulders. Very juicy. Considered one of the best “black” tomatoes. (*“Finally! A beefsteak that grows in Richmond. Maybe not many, but with a delicious, slightly salty flavor.”*)
- **Black Zebra** (Indeterminate—75 days). Slicer. A cross between Green Zebra and a Black tomato, this tomato brings the best of both: the complex flavor of sweetness and smoke of the blacks plus the dark-green brush strokes of Green Zebra under its burgundy skin. Vigorous vines produce lots of 3 to 4-ounce fruits. (*Only available in East County.*)
- **Brandywine Pink—Sudduth’s Strain** (Indeterminate—90 days). Beefsteak. An Amish heirloom treasure, still considered the world’s greatest tasting tomato! Flattened pink fruits grow to 7” in diameter and up to one pound on large vines. (*“Excellent flavor and very productive!”*)
- **Bush Champion II**-hybrid (Indeterminate—65 days). Beefsteak. This special variety was developed to honor the 100th year anniversary of the Ball Seed Company and is one of the best tomatoes for small spaces and containers. Compact, 24” plants produce plenty of big, meaty fruits that weigh up to eight to twelve ounces.
- **Carbon** (Indeterminate—90 days). Beefsteak. These deep red-purple tomatoes with dark-olive shoulders are worth waiting for because their complex, rich taste has won many taste awards. Plants yield prolific amounts of crack-resistant, 10 to 14-ounce dark fruits perfect for sandwiches and salads.
- **Caspian Pink** (Indeterminate—80 days). Beefsteak. From southern Russia’s warm Caspian Sea region, this is the first tomato to beat Brandywine in California taste tests! Often called the “Queen of the Pinks,” with an incredibly sweet and juicy fruit that can reach one pound or larger. Great either fresh or cooked. Will do well in cooler areas. (*“A beefsteak that grows in West County! Was one of the best tomatoes in my garden.”*)
- **Celebrity**-hybrid (Determinate—65 days). Slicer. All America Selections winner! Strong, disease-resistant plants yield an abundance of crack-free fruits with an average weight of seven ounces and a terrific tomato flavor. No wonder it was a winner! (*Only available in East County.*)
- **Chef’s Choice Orange**-hybrid (Indeterminate—75 days). Beefsteak. All American Selections Winner. An orange beefsteak with high resistance to tobacco mosaic virus is more productive and earlier than most orange beefsteaks. It is low in acid and has a good flavor and texture. (*“My favorite tomato—great producer, healthy vines, and beautiful, firm fruits that are simply delicious!”*)



- **Cherokee Purple** (Indeterminate—75-90 days). Beefsteak. (*Ark of Taste variety*). Pre-1890 variety, reputed to be an old Cherokee Indian heirloom. Uniquely colored dusty rose-brown fruit weighing up to 12 ounces. Delicious, old-time flavor. (*“The taste was outstanding. It wants a sunny spot. Very pretty-looking fruit, dark pink with green shoulders.”*)
- **Eva Purple Ball** (Indeterminate—75 days). Slicer. German heirloom bearing smooth, round 4 to 5-ounce blemish-free fruits with cherry red flesh. Very good flavor. Excellent resistance to diseases, including late blight. Does well in cooler areas. (*“NOT purple, but a nice bright red. With its strange name, it’s often overlooked. What a shame! A terrific producer! Good-sized plant doled out medium to largish tomatoes with pointed ends. Very good taste. Great for those who want their stuffed tomatoes EXACTLY the same size.”*)
- **Green Zebra** (Indeterminate—80 days). Slicer. Ravishing, deep green, 3 to 5-ounce zebra-striped tomato. Sweet, zingy flavor. Very productive plants. Favored by chefs like Alice Waters and found at specialty and farmers markets. (*“One of my favorite tomatoes and grew well in my Richmond garden. Flesh is bright, psychedelic green, and the taste is both sharp and sweet at the same time.”*)
- **Health Kick**-hybrid (Determinate—74 days). Slicer. An even healthier tomato?? The growers of this variety say that these fruits have 50% more lycopene than other common tomatoes. And, besides being good for you, these 4 to 6-ounce fruits have an excellent taste. Vines are resistant to Tomato Spotted Wilt Virus and bacterial speck. (*Only available in East County.*)
- **Hillbilly** (Indeterminate—85 days). Beefsteak. Originally from West Virginia, this bi-color is like a lovely sunrise, yellow with streaks of red, and when you cut it open, it’s an amazing starburst. Robust and prolific, with a rich, sweet flavor. Low acid. (*Only available in East County.*)
- **Kellogg’s Breakfast** (Indeterminate—90 days). Beefsteak. West Virginia heirloom beefsteak tomato with large orange fruits weighing from 1-2 pounds. (*“WOW!!! For a large, delicious, productive and sliceable tomato (think BLT), try the Kellogg’s Breakfast. Once this one got started it was a HUGE producer! Very large tomatoes, deep gold in color and a mild sweet flavor...delicious! A good acid/sugar balance.”*)
-  **Legend** (Determinate—68 days). Slicer. One of the earliest-maturing slicer tomatoes, 5-8”, with a sweet flavor and just a little acid to add zing. Developed at Oregon State University, Legend shows strong tolerance to blight strains which makes it particularly well-adapted to West County’s cooler climes. Great taste, early, and disease-resistant—an unbeatable combination! (*“This is an early producer and produced longer than any other variety in my garden the last two years. Plants are loaded with beautiful, red slicers.”*)



- **Martha Washington**-hybrid (Indeterminate—78 days). Beefsteak. Adaptable to a variety of growing conditions, this hybrid produces globe-shaped 8 to 16-ounce fruits. But like pink heirlooms, its firm, pink flesh also has a great tomato taste.
- **Mortgage Lifter** (Indeterminate—80-90 days). Beefsteak. As its name indicates, a prolific family heirloom from 1940s Kentucky where, using the proceeds from its sale, “Radiator Charlie” Byles paid off his \$6,000 mortgage (those were the days!!) in just six years. Produces 1 to 2-pound big, red, very flavorful beefsteak tomatoes. Plants are very productive, disease-resistant and long-bearing. (*“Just all around perfect tomatoes, no problems, good yield, medium-to-large fruits with that wonderful, old-fashioned tomato taste.”*)
- **New Girl**-hybrid (Indeterminate—62 days). Slicer. Even more disease resistant than Early Girl! These 4 to 6-ounce fruits also have a better flavor. We’ll only have them available in East County!
- **Paul Robeson** (Indeterminate—90 days). Beefsteak. A Russian heirloom that was named in honor of American opera singer and racial equality/social justice advocate Paul Robeson (1898-1976) who was idolized in Russia. It produces 7 to 10-ounce, blackish brick-red fruits whose sweet and smoky flavor is unparalleled. (*“We love this variety in East County!”*)
- **Pink Berkeley Tie-Dye** (Indeterminate—75 days). Beefsteak. This tomato was developed locally by Wild Boar. Despite its name, it has a deep red color with psychedelic green stripes and an excellent sweet, rich flavor. Each fruit weighs between eight to twelve ounces. Highly prized!
- **Stupice** (Indeterminate—55(!)-75 days). Slicer. Originally from the former Czechoslovakia. Forms a compact plant with potato leaf-like foliage. One of the best early tomatoes with good yields. Very cold-tolerant, disease- and drought-resistant and bears until frost! What else could you want? Oh yes, 3 to 4-ounce delicious fruits in clusters. (*“I chose this tomato in particular to honor my paternal grandparents, both immigrants from Czechoslovakia, who passed through Ellis Island on their journey to the United States. Stupice fared well under widely fluctuating temperatures in Orinda all summer long with high yield. Naturally salty and very tasty!”*)
- **Todd County Amish** (Indeterminate—80 days). Beefsteak. Another Amish heirloom tomato that bears heavily over a long season, its big, dark pink fruits have a rich, sweet flavor. (*Only available in East County.*)



CHERRY TOMATOES

- **Black Cherry** (Indeterminate—75 days). Cherry. Vigorous plants with large vines that yield very well and produce dusky purple-brown grape-like 1” tomatoes with a rich, complex flavor. (*“My absolute favorite—the best dark cherry tomato.”*)
- **Clementine** (Indeterminate—68 days). Cherry. Like its namesake, vigorous plants produce lots of beautiful tangerine-colored, oval-round cherries with an appealing sweet-tart flavor. Crack-resistant. (*Only available in East County.*)
- **Igleheart Yellow** (Indeterminate—70-80 days). Cherry. A sweet, deeply flavored, yellow cherry tomato with moderate acidity. It was the winner of the 2015 Seed Savers Exchange Taste Testing. Fruit ripens throughout the season. (*Only available in East County.*)
-  **Indigo Kumquat-hybrid** (Indeterminate—75 days). Cherry. Eye-catching orange cherries have a splash of indigo. They have a very sweet flavor with a slight acidic kick. Simply stunning! (*Only available in East County.*)
- **Jasper-hybrid/organic** (Indeterminate—60 days). Cherry. Vigorous, healthy plants bear trusses of cherries with a rich, sweet flavor. Disease and crack resistant. (*“Wow! I planted it May 1 and since July, we have been eating them for over eight weeks—absolutely delicious and oh-so-prolific—and there are still blossoms on the vines! It is my favorite candy treat when working in the garden. Given a little structural help, this tomato could easily be 10 feet tall, and 6-8 feet across!”*)
- **Sun Sugar-hybrid** (Indeterminate—62 days). Cherry. Very sweet, fruity-tasting orange cherry tomatoes in long clusters on vigorous plants. Very crack resistant. Taste is so delightful, they may not make it into the kitchen from the garden. But what is lovelier than a sun-warmed tomato popped directly in your mouth? (*“Produced the most heavenly, sweet, little orange tomatoes I’ve ever tasted. Hands down, the sweetest, nicest, most productive cherry tomato out there!”*)
- **Super Sweet 100-hybrid** (Indeterminate—65 days). Cherry. Long fruiting stems produce 100 or more super-sweet, 1” diameter cherry tomatoes. Plants bear fruits throughout the season. Requires staking. Extra-high in Vitamin C.
- **Sweet Aperitif** (Indeterminate—80 days). Cherry. How could we not include this cherry in our 2020 collection? The customer reviews of this British-bred new tomato are simply off-the-charts! Vigorous plants offer non-stop production of thin-skinned, but crack-resistant, dime-sized fruits. Like a fine aperitif, its flavor is balanced, yet complex—delicious, refreshing and tangy. A diminutive delight! *New in 2020!*



- **Sweet Treats**-hybrid (Indeterminate—70 days). Cherry. A balanced-flavor tomato long popular in the Far East, it may be one of the few pink/rose cherry tomatoes. (Don't pick them when they are red...wait until they turn a rosy color!) Long clusters of 12-15 fruits form on exceptionally disease-resistant plants which mean bigger harvests. Crack-resistant to boot!
-  ▪ **Washington Cherry** (Determinate—60 days). Cherry. Developed by Washington State U., here's an early bird that is prolific and grows well in varying climates. Deep red, meaty, thick-walled and flavorful—all on a compact vine. Crack resistant and keeps well on and off the vine.

PASTE TOMATOES

- **Amish Paste** (Indeterminate—85 days). Paste. [Ark of Taste variety]. From Lancaster, PA, an heirloom with a well-established pedigree. At 8-10 ounces, it's one of the largest sauce tomatoes and has superior flavor. Vigorous vines bear heavily over a long season. Flesh is super juicy and meaty, excellent for sauces, canning and for eating fresh. (*Only available in East County.*)
- **Granadero**-hybrid (Indeterminate—75 days). Paste. Four-to-five ounce, plum-shaped fruits have lots of uses: fresh salsa, pasta sauce, salads, and their thick walls make them ideal for stuffing. High-yielding plants are strong and healthy with a broad disease resistance. (*Only available in East County.*)
-  ▪ **Italian Roma Bush** (Determinate—85 days). Paste. Best "small space" paste tomato. Produces *enormous* yields of large red tomatoes. Very meaty and perfect for canning and sauces.
- **San Marzano Regular** (Indeterminate—80 days). Paste. Famous Italian cooking tomato filled with thick, dry flesh and few seeds. Superb flavor in slightly rectangular fruits hanging in clusters. Solid flesh is perfect for canning/freezing for rich pasta sauce all winter. (*"Excellent yields that continue way into the fall."*)