



Tomato Lovers Paradise

Whitehill Farm
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Tomato Lovers 'Paradise

Welcome to the 2014 edition of our Tomato Lovers Paradise heirloom seedling catalog! About 25 years ago we started a search for "the perfect paste tomato". For several years we grew "new to us" varieties and gave away the extra seedlings... and with great advice from a friend (the parent of one of my cello students) began to sell them instead! Here we are today with many stories to tell, and immense pride in our selection of heirloom vegetable seedlings.

Because Whitehill Farm is Certified Organic we are required to search for organic seeds first, and failing finding an organic source, to buy only untreated seed. Any non-organic or hybrid seed we use has been chosen with care - we may not, and do not, use treated seed or genetically engineered varieties. AND we do not knowingly use varieties that are owned by Monsanto.

The amount of available organic seed continues to increase, making it possible to say that close to 75% of our seed is Certified Organic. Many varieties are still saved by amateurs listing in the Seed Savers Exchange Annual, and a small percentage is produced "conventionally". There are now a good number of wonderful HYBRID organic varieties, but they come with a hefty price tag. The average seed cost for tomatoes and peppers is now routinely \$.10 per seed... it's possible to obtain some for less, but the flip side is that many favorites are \$.13 to \$.15 each, or more.

We'll continue to purchase organic seed grown as close to home as possible, and for the best price. The really hard part is that there are more and more sources of organic seed with prices obviously designed to take advantage of the increasing need and market for organic seed. Part of our response will be to save more of our own seed at Whitehill Farm.

We're really pleased that the Small Garden Specials of mixed 6-packs of broccolis, cabbages, Brussels sprouts, kales, and chards for pre-order continue to be so popular. And we will also continue to offer pre-ordered leeks.

The **OXHEART SECTION** continues to grow! Many of your perennial favorites are oxheart types, like Amish Paste, and Reif Red Heart..... they all have wispy (wimpy looking!) foliage, and heart shaped fruits that come in many sizes. There are red varieties (Reif Red Heart, Bull's Heart, German Red Strawberry), yellow varieties (Golden Kind of Siberia, Lemon Oxheart), orange varieties (Orange Russian 117, Verna Orange and Orange Strawberry), pink ones (Amish Paste and Wolford's Wonder) and even a black one (Brad's)! Oxhearts are solid meat right through, have few seeds, and are juicy and sweet. Perfect for a salad, a sandwich sized slice, a quick salsa, cooking for sauce, or just plain fresh eating!

IS YOUR FAVORITE VARIETY "MISSING"?

Every year we try to offer "new" or unusual varieties. This means some "older" items will not be listed every year. If a variety you REALLY like is "missing" from the catalog, send in your order early and tell me you'd like those plants. If I have seeds I'll be glad to start them for you!

GET IN ON THE GARDENER CARPOOLING BULLETIN BOARD

To help those of you who come a long distance, or might choose NOT to order because of distance, I have adopted the tried-and-true ride share approach. It's guaranteed that there are other folks in your town or nearby WHOM YOU DON'T KNOW YET and they make the annual pilgrimage to Whitehill Farm.... I can hook you up with other gardeners in your area to share the time, expense, and to have good company on your way to Whitehill Farm.

If you are interested in carpooling, use the checkoff on the order form, and I'll "google around" to find a carpool partner for you!

WHERE TO FIND IT IN THE CATALOG...

PRICES IN 2014.....2

HOW TO ORDER3

THE ITALIAN SECTION.....4

CHERRY TOMATOES.....5

CONTAINER PLANTS.....7

BEEFSTEAK TOMATOES.....7

THE OXHEART SECTION.....10

SLICING TOMATOES11

PASTE TOMATOES13

UNIQUE, STUFFING, & STORAGE TOMATOES.....14

SWEET PEPPERS.....14

PIMENTOS & PAPRIKAS.....15

HOT PEPPERS.....16

EGGPLANTS18

HERBS19

EDIBLE FLOWERS19

OTHER PLANTS19

SMALL GARDEN SPECIAL, 6-pack assortments (Brassicas, chard)19

HARD GOODS AND GIFTS20

UNMARKED Plant Label Codes!.....21

COPING WITH TOMATO DISEASES , CONDITIONS, AND PESTS21

See back cover for disease photos.

PRICES IN 2014

1-10 individual plants	\$3.30
11-19 plants	\$2.80
20 and up	\$2.40
6-packs of herbs, flowers, brassicas, leeks, etc.	\$3.50
Potted plants and hard goods	As marked

Read the variety listings! You may order any number of plants, from one to hundreds! Remember **ALL tomatoes, peppers, and eggplants are potted individually - that means no 6-packs. By contrast, basil, flowers, leeks, broccolis, cabbages, kales, Swiss Chard, and Small Garden Specials are all and ONLY available in 6-packs.** Add gifts or hard goods. Calculate your approximate amount due... this is the amount of your order.

Please note that we are asking for a 50% deposit when you make your order. As Tomato Lovers Paradise continues to grow, the price of seed, potting mix, pots, heating, and labor also increases. A little up front will make our season a lot smoother. Remember that the State of Maine taxes seedlings, so you'll have to add the 5.5% tax. Thanks so much!

Feel free to shop at pickup day! In addition to that one thing you forgot there will be many varieties available that are not on the original catalog list. The Garden Kitchen store will be open with a selection of herbs, jams, jellies, vinegars, herb mixes, garlic, and gifts! The 5.5% State of Maine Sales Tax applies to all non food items.

MAIL THE ORDER FORM TO ME BY ABOUT MARCH 15th

with your 50% deposit - FOR THE BEST SELECTION, ESPECIALLY PEPPERS AND EGGPLANTS

Please make checks payable to **WHITEHILL FARM**

We will accept all late orders, in the order received, right up to May 17th,

AND we are usually able to fill them. Sometimes we run out of a few varieties... we'll substitute similar varieties if possible.

Mail your order to:

TOMATO LOVERS PARADISE at Whitehill Farm

P.O. Box 273, East Wilton, ME 04234

207-778-2685

amy@whitehillfarm.com

PICK UP IS AT WHITEHILL FARM

May 23rd Through June 2nd, 2014

You will receive an email postcard with pickup time reminders, your order number, and a reminder to bring containers for taking your plants home.

HEIRLOOM AND OPEN POLLINATED VERSUS HYBRIDS

All heirloom varieties are "open pollinated" or "OP" meaning they will breed true from carefully saved seed. Hybrids tend to throw back to one or another of their original parents and saving seeds is NOT reliable. (In fact, stabilizing a hybrid takes at least 5 and sometimes as many as 10 years of careful selection for the desired traits!)

The **NUMBERS** are the estimated days from transplanting till fruit maturity. All gardens vary, so these are approximations! The "I" and "D" in the tomato descriptions describe the plant growth habits. "I" or Indeterminate plants tend to grow, blossom, and set fruit continuously. "D" or Determinate plants tend to blossom, set fruit all at once, and then quit. This can be desirable for food preservation crops, especially with paste tomatoes that can be processed all at once.

I hope you will find these descriptions of about **186** varieties of tomatoes, **94** varieties of peppers, and **21** varieties of eggplants to be tempting... and informative! There are a LOT of heirloom varieties that have been around so long that they set the standard for flavor... and they need to be preserved. When you find your favorite heirloom variety... and buy seedlings from me... and I buy seed from seed savers or save them myself... we are all helping to understand and preserve our important food crop genetic diversity.

THE ITALIAN SECTION

Since my trip to Italy in 2008 I've continued to discover wonderful Italian vegetable varieties. A little catalog, "Seeds From Italy", has been a great source of authentic varieties, and the seeds arrive in packages that are SO beautiful! It's hard to rip them open! The real treasures are the seeds that local gardeners bring to me – old varieties brought to the USA years ago by immigrants. Sometimes it's a neighbor or family member who carried the seeds, and they saved and shared the seeds the old fashioned way. It is an honor to carry on the tradition and offer them to you! In 2010 we offered the Gaccetta tomato for the first time. Last winter I contacted descendants of the Italian gentleman who immigrated to Maine in 1910. And in 2013 I met a gardener from Rumford who is also maintaining this great variety.

ITALIAN TOMATOES

Belmonte (70/75-I) OP From the Calabria region of Italy. Fruits are large with a little ruffling at the blossom end. Dark pink, heavy, and sweet. New for 2011.

Bull's Heart, "Cuor di Bue" (65-70 I) OP Deep pink/red fruits vary from round to heart shaped. Good yield of meaty 6-12 oz fruits with old-fashioned flavor. Excellent for fresh eating, sauces, and salsa.

Order in the Oxheart Section

Corbarino Paste/Keeper (late-I) OP Bunches of small, bright red plum shaped fruits on a modest sized plant. In 2009 we hung our plants, tower and all, in the basement, in September – and every single fruit ripened. Just 6 plants made "millions" of fruits for us in 2010. Great for salads or processing as the flesh is thick and juicy and the skins are very thin. Good for drying as well.

Costoluto Fiorentino (70/75-I) OP Large heirloom beefsteak from Florence, Italy. Flattened and slightly ribbed fruits average 10-12 oz. Makes a great sauce, but is juicy enough for fresh eating.

Costoluto Genovese (78-I) OP Italian heirloom. Large, deep red, juicy fruits are deeply ribbed with a rich, full flavor. Good hot weather variety, but will still perform until frost.

Dix Doights de Napoli, "Ten Fingers of Naples" (75-I) OP This bright red paste tomato has great taste and bears over a long season. The fruits come in clusters, hence the "fingers"! Great producer!

Gaccetta Paste (mid-I) OP Beautiful pink oxheart type fruit, heavy, with few seeds. Incredibly sweet flavor – sauces made with this beauty don't need any sweetening! Italian heirloom saved here in Maine since 1910.

Order in the Oxheart Section

Italian Giant Beefsteak (85-I) OP Brought to the USA from Italy more than 80 years ago, this is a prolific beefsteak. Deep red fruits average 16 oz and are meaty and delicious.

Italian Sweet (85-I) Old fashioned flavor in a bright red beefsteak. Sweet and juicy fruit can be enormous! Seeds originally collected from an Italian farmers market.

Maremmano (very early-D) OP Small early red tomato from Tuscany, Italy. Meaty enough to use as a canner, especially tasty for a very early tomato, great for fresh eating and salads.

Milano Hybrid (63-D) Italian hybrid plum-type tomato with very compact bushes. These are good for sauce as they produce all at once and cook down quickly. Try drying them too.

Piccolo "grape" F1 Hybrid (mid-I) Delightful 3/4"-1" bright red grapes that "pop" in your mouth! Thin skins and a bright flavor make this a winner. Holds very well on the plant and after harvest.

Piriform Italian (78-I) OP When I was in Rome in June of 2008 I saw these unique "ruffled" tomatoes in every market. In the markets tomatoes were usually displayed only partially ripe, so I never had the chance to enjoy one ripe. Johnny's offered Piriform in 2009 & I had to try it in my own garden! We had a great harvest in 2010. The fruits are sweet, actually low acid, and prolific. They are almost "empty" enough to be considered a stuffer... but they are great for fresh eating.

Princepe Borghese (65-D) OP This small plum tomato is traditionally grown in Italy for sun drying. 1" diameter fruits are bright red, tart, and acorn shaped, right down to the point! Common Ground Fair Blue Ribbon winner for us in 2006, 2008, and 2009!

Rosso Sicilian (75-I) OP This is simply a beautiful tomato! Glowing red, flattened and fluted fruits can be 2 1/2 to 4" in diameter. Beautiful sliced for salads and dries very well.

San Marzano (80-I) OP Sets the standard for sauce tomatoes! "Rectangular" elongated pear shape, red, meaty, and averaging 3 1/2". From the San Marzano region in Italy, where the San Marzano tomato is a treasure... a life-style... and heritage! Common Ground Fair Blue Ribbon winner for us in 2006 and 2009!

tomato from Italy!

Super Italian Paste (73-I) OP Shaped like banana peppers, about 6" long, and slender. The color is a deep orange-red. Very little juice and few seeds! All meat!

ITALIAN PEPPERS

- SWEETS -

Carmagnola Rosso (80) OP Large red sweet bell with thick juicy walls. Great for fresh eating, stuffing, frying and grilling. From Franchi Sementi in Italy.

Corno di Toro "Bull's Horn" (80) OP Traditional Italian peppers for sautéing or roasting. 6-10" long pointed and tapered fruits are sweet and glossy. Mixed red and yellow strains.

Cuneo (mid/late) OP Rounded 4-lobed beautiful golden yellow pepper with a bit of a point on the blossom end. Thick flesh, thin skins, and a great sweet flavor. New in 2011.

Dolce Italiano (early/mid) OP 6-7" long and 1 ½ inches at the top, ripens to a brilliant red. Can be used green or red and is a great frying pepper.

Friggitello Italian Frying (mid) OP Sweet light green frying pepper ripening to red. Excellent for drying, adding to salsa, and pickling as well. This was the taste-test favorite at the Sandy River Farmers Market in 2009.

Italia (55 green-75 red) OP Large and extra sweet Italian frying peppers! 2 1/2x8" fruits mature to a brilliant red. Italia is highly recommended by Food Bank Farm in western Mass. as "our customer's favorite pepper".

Jimmy Nardello's Italian Frying Pepper (75-90) OP Prolific producer of large 6-8" long thin-walled green fruits ripen further to be bright red and sweet. Great for using fresh, frying, freezing, or drying.

Peperoncini (72) OP This is a great pickling pepper. Small plants bear lots of long, slender, slightly wrinkled 4-6 inch fruits, ripening from green to red. Originally from southern Italy.

Quadrato d'Asti Giallo (orange) (70) OP Large blocky, 4-lobed Italian bell peppers. The name literally means "four-sided from Asti" These thick and sweet fruits turn from green to a brilliant yellow-orange. From Franchi Sementi in Italy.

Quadrato d'Asti Rosso (red) (75-80) OP Blocky thick-walled fruits are great for fresh eating, stuffing, roasting, or frying. Protect plants early to give them a great start. From Franchi Sementi in Italy.

- HOTS -

Etna (early) OP Compact plants produce upright **HOT** cone shaped fruits. Can be grown in a container. If you like ornamental peppers, this one is stunning! And the fruits have flavorful bracing heat!

Satan's Kiss/ Baccio de Satana (65-D) Tall sturdy plants loaded with 1"-1 1/2" "cherry" type peppers that are nicely, not too ho. Ripens from green to red. Beautiful and productive Italian heirloom.

ITALIAN EGGPLANTS

Listada de Gandia (75) OP Beautiful Italian heirloom dating to about 1850. Fruits are 5-6" fat teardrop shaped and a beautiful purple streaked with white. Tender enough to cook without peeling. May need some pampering, but a warm corner will bring beautiful results.

Melanzana Violetta Lunga "Long Purple" (65-70) OP "Vibrantly purple", slim, and cylindrical 8" fruits, grown all over Italy. Plants are tall and strong.

Prosperosa (70-78) OP Large round to oval fruit are white on the top and dark pink to purple on the underside. Beautiful! A special selection from Franchi Sementi, Italy.

Rosa Bianca (88) OP One of the oldest favorites from Italy... beautiful 4 to 6" round purple and white striped fruits. In the 2000 raised bed gardens at Cascade Brook School, Rosa produced stunning fruits!

CHERRY TOMATOES

Amy's Apricot (75-I) A delightful Italian heirloom cherry, apricot-colored and sweet, sweet, sweet! Compare to Sun Gold. Still in the process of selection so there might be some surprises.

Amy's Sugar Gem (mid-I) OP What a find! I admit it, I grew it at first reluctantly, because of the name... but it's a keeper! Large for a cherry, 1" to 1 1/2", the bright red fruits have great flavor. And I found that they dry as well as, or better than, Principe Borghese. Common Ground Fair Blue Ribbon for us in 2008!

ry! – by our good friend Annie Sires. Bright yellow, zippy/sweet flavored ½” little gems. Foliage is delicate, typical of currant varieties. A beautiful crop right up till frost.

Baxter’s Lunch Box (mid-I) OP Named after our good neighbors, the Baxters, this large red cherry is the perfect 4-bite tomato for a box lunch! Seed Savers Exchange in Iowa now distributes seed.

Black Cherry (65-I) OP The typical rich “black” tomato flavor in firm and juicy two-bite cherries. Tall plants produce until frost. Common Ground Fair Blue Ribbon for us in 2006!

Broad Ripple (78-I) Huge, sprawling plants have definite “real estate issues!” Will be loaded with tidy clusters of 1/2” small yellow cherries that are sweet and delicious with an earthy hint of wine.

Cherry Roma (75-I) At last, a grape tomato with great flavor! Good yields of 1” bright red “grapes”. Wonderful for salads and drying.

Coyote (65-I) OP Creamy white to pale yellow 1/2” fruits are sweet and have an extra fruity flavor with a fascinating second layer of sweetness. Large and prolific plants can have, according to my dear friend Martha, “real estate issues”! Common Ground Fair Blue Ribbon in 2008 and 2009!

Cuban Yellow Grape (90-I) OP Potato leaved plants produce prodigious harvests of small lemon yellow grape tomatoes with a fresh and sweet flavor. Fruits can be harvested – popped right in your mouth – one-by-one – or in clusters.

Gardener’s Delight (65-I) OP a.k.a. Sugar Lump This bright red, crack-resistant, sweet cherry yields 3/4-1” fruits that come in clusters of 6-12 right till frost. Common Ground Fair Blue Ribbon for us in 2008!

Green Grape (70-D) OP One of our favorites. Large cherries, about 1 1/2 bites, are a bright green with dusty yellow shoulders and positively explode with flavor. Bred the old-fashioned way by Tom Wagner, who also developed Green Zebra. Common Ground Fair Blue Ribbon winner for us in 2006!

Honey Drop (62-I) OP This is a delightful “sport”, the term used to describe an individual plant that is not what it’s supposed to be – a great accident! Light golden honey colored, sweet, almost grapelike fruity flavor.

Isis Candy (67-I) OP One of the most beautiful cherries going. 1” fruits are a golden yellow with red marbling... and translucent skin showing the fruit structure! Rich fruity flavor.

Jelly Bean Grape Hybrid (65-I) Tiny little fruits, like their namesake, come in clusters of 15 or more. Firm fruits are very sweet. Perfect for snacking right in the garden.

Lily of the Valley (70-I) OP Truly heart shaped “cherries”, are brilliant red, sweet and mild, and a good two bites. Stunningly beautiful AND tasty!

Lucia Grape (54-I) F1 Hybrid Bright red grape tomatoes that start early and then keep producing! Crunchy and sweet.

Matt’s Wild Cherry (60-I) OP Incredibly high sugar content gives this tiny bright red cherry tomato a wallop of flavor! From the Hidalgo region in Mexico, where they are found growing wild. Self seeds! Common Ground Fair Blue Ribbon for us in 2008!

Mini Orange (66-I) OP Prolific crop of firm, 1 1/2”, bright orange tasty fruits. Sets fruit well even in hot weather. The plants are quite manageable in size. Common Ground Fair Blue Ribbon winner for us in 2006!

Peacevine (78-I) OP BACK! It’s about time to revisit this OP version of “Sweet 100”. Very vigorous plants bear 100s of bright red cherries. Naturally very high in vitamin C. Sweet, bright flavor!

Riesentraube “Bunch of Grapes” (76-I) OP Very old and very sweet variety brought to the US by German immigrants more than 100 years ago. Huge flower clusters produce “bunches” of 1” red pointed fruits that hang like grapes. Truly spectacular! Common Ground Fair Blue Ribbon winner for us in 2006!

Rosalita Pink Grape (65-I) OP An exciting new “pink” grape tomato. About one inch with pointed ends. Sweeter than many of the red grapes and wonderful for munching out in the garden.

Sun Gold Hybrid (57-I) This is the OFFICIAL sweetest and best cherry tomato!

Sweet Pea (67-I) OP Truly the tiniest and most prolific currant tomato. Easy to pick entire trusses of tiny red jewels, just the size of petit pois. Sweet and intense flavor.

Thai Pink Cherry (mid) OP Brilliant pink grape tomatoes that average 1 oz... big for a cherry, has a great sweet flavor. From Thailand, the “Land of Smiles”.

Tsunshigo Black Chinese Cherry (mid-I) Great crop of 1”-1 1/2” oval fruits ripen to a rich red/brown. Sweet and mild, great for salads or snacking.

Red Pear (70-I) Cunning little 1”-1 1/2” red pear-shaped fruits, just like Yellow Pear. Plants need support.

bright yellow, mild salad tomatoes.

CONTAINER PLANTS

Interest in container sized plants continues to grow, so we're continuing the search. You'll find several new ones here this year, including recommendations for peppers.

Andrina (the earliest-I) OP The tiniest plants we've ever grown, with full-size flowers and cherry fruits with full-size flavor. Perfect for window boxes and patio pots. Well cared for, Andrina will produce well into fall.

Kimberly (54-I) OP Compact potato leaved planted will bear early and right up till frost. Clusters of bright red 1-2 oz. fruits. Will set fruit well even in cool weather.

New Big Dwarf Slicer (late-D) OP A 1919 vintage cross between Ponderosa and Dwarf Champion created a compact plant perfect for patio gardening or pot culture. Deep pink fruits can weigh in at 1#!

Payette (mid-D) OP Small salad sized red fruits on a dense strong plant perfect for container growing. Introduced by the University of Idaho in the 1960's.

Red Robin Cherry (55-D) OP Ideal for windowsills, patio containers, or hanging baskets. 8-12" plants produce lots of round 1 1/4" bright red extra-sweet fruits.

Rosella Purple (65-D) OP Bred by the Dwarf Tomato Project! Stocky 3' plants need some staking. Dark pink purple fruits with flavor similar to Cherokee purple. Potato leaf foliage.

Sophie's Choice (55-D) OP An heirloom from Edmonton, Canada introduced by Carolyn Male in 1997. A great choice for an extra early tomato. Strong extra short plants produce lots of red/orange 8 to 10 oz. globes.

Sprite Grape (60-D) OP If you love grape tomatoes and do not have the space for bigger indeterminate plants this tomato variety is perfectly suited to small gardens and patio gardening. Small plants bear lots of brilliant red, oval grape. Produces continuously until first frost. Excellent in salads or eating fresh.

Sweet 'n Neat Cherry The parent plant of our Teeny Tom. Diminutive plant has several bursts of fruit during the season. If kept moist and well fed will produce well all season.

Teeny Tom (60-D/I) OP Incredibly compact little plant bears bright red 1" cherries that pack a LOT of flavor. And when the first flush of fruit is ripe and gone, a second crop will come. Teeny Tom ripened fruit right up till frost in both 2010 and 2011.

Tiny Tim Cherry (60-D) OP Perfect small container plants produce lots of 3/4" bright red sweet/tart fruits. This is the standard container cherry tomato.

BEEFSTEAK TOMATOES

Ananas Noire (80-I) OP Also known as "Black Pineapple", these 1-1 1/2 pound fruits are a dark purple to maroon with broad green striping and green shoulders. Stunningly beautiful and sweet. Our largest fruit in 2013 made broad slices for 4 BLT's!

Andrew Rahart's Jumbo Red (90-I) OP Classic juicy, sweet, and huge beefsteak! Perfect for a late summer sandwich! Bright red, smooth fruits can weigh 12-24 oz! Vines are sturdy and disease resistant.

Anna Russian Details in the Oxheart section

Beauty King (80-I) OP Stunning red- and yellow-striped fruits are medium sized, perfect for slicing. Flavor is sweet and fruity.

Beefsteak (85-I) OP a.k.a. Crimson Cushion or Red Ponderosa Very old productive variety. Fruits are slightly ribbed, and can easily average 1#. Definitely a candidate for a sturdy tower! Introduced in 1892.

Big Beef OP Version (70-I) This is a de-hybridized version of the long time hybrid favorite. Large, juicy, fruits with full and hearty old-fashioned beefsteak flavor. Heavy yields of 1-pound, round to globe-shaped.

Big Rainbow (80/90-I) OP Spectacular big beefsteak, golden orange with bright red streaks, and frequently red on the bottom! Fruits are smooth and sweet and can weigh in at 2#!

Black From Tula (80-I) OP Seed Saver's Exchange members say that this is the ugliest and most delicious tomato they've ever seen! For those of you who are startled by the dark color of the fruits, close your eyes, and savor the flavor!

Bobcat (65-D) Hybrid 10-13 oz red fruits, cosmetically perfect, with excellent flavor. May be a good replacement for Big Beef Hybrid which is owned by Monsanto!

Brandywine (80-I) OP Large pink-red fruits. Vigorous Amish heirloom variety

steaks are measured... if you like soft and juicy fruits! Your preferences might be different, and you might find other favorites like Hillbilly, Cherokee Purple, or Mortgage Lifter.

Brandywine - OTV Strain (78-I) OP Dr. Carolyn Male, tomato specialist, researcher, and editor of [Off the Vine](#), has obtained seed from an old strain of Brandywine that she believes to be the sweetest and creamiest of all. The fruits are a rich red with an orange undertone. Fruits are 12-16 oz. Very productive and more heat tolerant than other strains.

Black Brandywine (80-I) OP Large, oval, well-formed fruits are DARK, almost black, and full-flavored. Regular foliage. Usually one of the first of the large tomatoes to ripen for us. In 2010 we will trial the True Black Brandywine, recently rescued by William Woys Weaver.

Red Brandywine (90-I) OP Scarlet red, rounded slicer from the Brandywine Valley! Regular foliage plant. One of the best all-around red tomato varieties available today! Late, but worth the wait.

Yellow Brandywine (78-I) OP Deep yellow-orange large fruits can be irregular one year and smooth the next. Their flavor and smooth texture are exquisite! Potato leaf plant.

Cherokee Chocolate (70-I) OP A beautiful red-brown version of the familiar Cherokee Purple. 12 oz fruits are sweet and juicy. Delicate and tasty.

Cherokee Purple (80-I) OP Cherokee Indian origin, introduced in Tennessee. Bears 10-12 oz dusky rose/purple fruits that are delicate and a true taste treat. Vines should not be pruned as the delicate fruits sunburn easily

Chianti Rose (80-I) OP A beautiful cross between Brandywine and an unnamed Italian variety produces huge crops of 1-2 lb. beautiful, thin skinned, red-pink fruit. Delicious creamy flesh.

Copia (85-I) OP Recently developed in California. Fruits weigh in at up to a pound and are finely striped a brilliant red and gold. They are an old-fashioned "hybrid" created by crossing and then stabilizing Green Zebra and Marvel Stripe! Sweet, delicious, and a visual adventure!

Crnkovic Yugoslavian Beefsteak (80-I) OP Pink beefsteaks can weigh up to a pound each. Full flavored, slightly flattened fruits have virtually crack free shoulders. Brought into the U.S. by a colleague of SSE member Dr. Carolyn Male. Yasha Crnkovic, obtained them from relatives in the Vojvod area of Yugoslavia. A great tomato for eating fresh in salads or sliced thick for sandwiches... and no I can't pronounce it either!

Delicious (77-I) OP An early standard setter, Delicious was selected from Red Ponderosa and introduced by Burpee. Deep red, meaty fruits can easily average 1 1/2 to 2#. Old-fashioned flavor.

German Johnson (pink) (70-I) OP Pennsylvania Dutch heirloom. Possibly one of the parents of Mortgage Lifter, this is a deep pink, rich-tasting, medium-sized tomato. Large yields.

Golden Ponderosa (78-I) OP West Virginia heirloom, first introduced commercially in 1891 by the Henderson Seed Co. Golden yellow beefsteaks can weigh over a pound! Low acid and delicious.

Goldie (90-I) OP Deep orange beefsteak fruits with red streaking on the bottom averaging 16-20 oz. From the 1870s. Goldie can be cosmetically variable, but its sweet flavor and firm juicy texture make this a tomato even doubters will love!

Goliath (85-I) OP This appropriately named variety does bear giant fruit! Strong plants bear large - up to 3# - nearly seedless deep red and firm fruits.

Great White (80-I) OP Vigorous plants need sturdy support. Pale creamy white fruits are heavy, juicy, and exceptionally sweet. Plenty of foliage to prevent sunscald.

Hillbilly (yellow/red) (85-I) OP Heirloom from West Virginia. Large beefsteak type fruits average from 1 to 2#! Unique orange and yellow flesh streaked with red and pink. Flesh is firm, meaty, and juicy!

Hungarian Heart Details in the Oxheart Section

King of Siberia Details in the Oxheart Section

Mortgage Lifter (90-I) OP "Radiator Charlie's Mortgage Lifter" was named after a man who sold his tomato seedlings and the resulting crop to pay off the mortgage on his radiator repair shop! This is a wonderful firm pink/red beefsteak. Great flavor... great story!

Nepal - Himalayan Mountains Beef (78-I) OP Originally from the Himalayan Mountains. Large deep-red fruits average 12 oz. This old variety will bear well even in cool weather.

Oaxacan Jewel (80-I) OP Strikingly beautiful bi-color fruits vary from 6-16 oz. Golden yellow fruits are liberally streaked with orange and red. Excellent fruity flavor.

Old German (85-I) OP Beautiful red and yellow marbled bi-color beefsteak. Big enough to cover a sandwich with one slice. The flavor is sweet and intensely satisfying.

Orange Strawberry Details in the Oxheart Section

Paul Robeson (black!) (74-I) OP This Russian tomato was named after the vocalist Paul Robeson. Although trained in the USA, his fame spread mainly in Europe and the Soviet Union. The flesh is firm, sweet, juicy, and a rich mahogany brown!

Persimmon (80-I) OP Outstanding flavor with a good sweet to acid balance. Golden orange fruits can weigh 1-2#. This is a great market variety, very meaty and few seeds.

Pineapple (85-I) OP Unique red- and yellow-striped huge fruits. The rich, fruity, sweet flavor and dense, juicy flesh make this an exquisite salad tomato. Worth the wait for sure.

Pruden's Purple (75-I) OP 10-12 oz dark pink, almost purple fruits. Great mellow flavor. Potato-leaved foliage. Another contender for the "best beefsteak" nomination.

Reif Red Heart Details in the Oxheart Section

Rose de Berne (80-I) OP Originally from France, Rose produces 5-8 oz perfect glossy pink globes. Sweet flavor and tender skin make this a first choice for a mid summer salad.

Russian #117 Details in the Oxheart Section

Orange Russian #117 Details in the Oxheart Section

Tennessee Sweet (80-I) OP Beautiful deep pink, slightly flattened beefsteak. The skin is very tender, and the old-fashioned flavor has an extra hint of sweetness. This is a "manageable indeterminate" - I've grown them for several years! Our own seed.

Ukrainian Heart Details in the Oxheart Section

Wolford's Wonder Details in the Oxheart Section

Amish Paste (74-I) OP This one has been handed down for generations in Amish families. It is recommended as a perfect paste tomato! Good tasting too, so it can double as a slicer. 7-8 oz.

Anna Russian (75-I) OP Tremendous-tasting tomatoes are a dark, deep pink, 6-12 oz, and heart shaped. The foliage is wispy, typical of oxheart type plants.

Joe Thienaman's Aussie Heart (80-I) OP Originally from Australia and saved for several generations by a Kentucky family. Solid 12 oz red heart-shaped fruits have few seeds and a good sweet flavor.

Belize Pink Heart (mid-I) OP Burgundy/pink fruits 12 oz. and larger are heavy and sweet. Thick meaty flesh with few seeds.

Brad's Black Heart (mid-I) OP Developed by Brad Gates in Napa, CA. Our crop in 2011 seemed slow to ripen but once they got going produced a continuous crop of mahogany/brown/black fruits right up till frost. A smoky sweet flavor, few seeds, just right for big slices, salsa, or sauces.

Bull's Heart, "Cuor di Bue" (65-70 I) OP Deep pink/red fruits vary from round to heart shaped. Good yield of meaty 6-12 oz fruits with old-fashioned flavor. Excellent for fresh eating, sauces, and salsa.

Butter'n Bull Heart (75-I) OP 1/2-1lb dark pink oxheart type fruit. Very meaty, seedless, and a great producer. Slice one for a tomato sandwich, or use them to cook up lovely sauces.

Frosty's Heart (mid-I) A true heirloom variety from the Pittsfield Maine area. Beautiful glowing pink oxheart type fruits. Solid enough to use as a paste tomato but really comes into its own when sliced for a BLT.

Gaccetta Paste (mid-I) OP Beautiful pink oxheart type fruit, heavy, with few seeds. Incredibly sweet flavor – sauces made with this beauty don't need any sweetening! Italian heirloom saved here in Maine since 1910.

German Red Strawberry (80-I) OP "Strawberry"-shaped oxheart-type fruits average 10 oz and 3 1/2" long. Solid meat has little juice and few seeds but is long on taste.

Golden King of Siberia (early/mid-I) OP This beautiful lemon yellow oxheart was a hit in our 2010 trials. Very early for such a large tomato, with a complex and very satisfying flavor

Huge Lemon Oxheart (late-I) OP A family heirloom from Ohio. Good yield, fairly uniform, and, like most oxhearts, sweet and juicy. Fruits are a glowing pale yellow.

Hungarian Heart (85-I) OP First brought to the USA in 1901 from a little village near Budapest, then saved in Pennsylvania. Seed Savers Exchange first obtained seed in 1988. This heavy pink oxheart tomato is a favorite for fresh eating, roasting, and canning.

Japanese Heart (80-I) OP Good producer of pink oxhearts, firm with few seeds. Excellent slicer, great for salsa and processing.

Kosovo(75-I) Seed originally collected in Kosovo by a UN worker who gave the seed to Carolyn Male, arguably the premier tomato seed saver in the US! A true oxheart, thick and meaty, a deep pink. Fruits will be many different sizes but the largest can be up to 1 pound!

Orange Oxheart (79-I) OP Don't let the typically lacy and wispy foliage of Oxheart type tomatoes fool you! Beautiful heart-shaped fruits with a golden glow, a firm and juicy texture, and few seeds.

Orange Strawberry (80-I) OP A truly stunning deep orange oxheart type. 8 oz to 1# fruits are heart shaped and usually blemish free. Like many of the oxhearts, the foliage is wispy!

Oxheart Giantissimo (late-I) OP 6 to 8 oz fruits are a beautiful pink through and through. Flesh is firm enough to double as a processor – and that's one reason WE like them!

Pink Oxheart (80-I) Vigorous but wispy foliage typical of most oxhearts. Fruits are a gleaming pink and can weigh well over a pound. Great for fresh eating, especially sandwiches.

Reif Red Heart (78-I) OP Typical oxheart type, with wispy foliage. 10-12 oz fruits are a beautiful red, heart shaped, meaty, and sweet. The fruits are heavy with few seeds.

Russian #117 (85-I) OP Oxheart type heirloom has wispy foliage and produces unusual double heart-shaped fruit. Fruits can be really large - up to 2#. The flavor is delicious, rich, and complex.

Orange Russian #117 (85-I) Bi-color oxheart, golden yellow with red splotches and streaks. Typical of oxhearts the fruits are heavy and have very few seeds. Sweet fruity flavor.

Ukrainian Heart (85-I) OP This is a Russian family heirloom, originally from the Ukraine. Produces large, pink, heart-shaped fruit with high shoulders. Great well-balanced fruity flavors. Fruits are meaty and solid, great for sandwiches, fresh eating, and salsa!

Wolford's Wonder (90-I) OP Beautiful pink oxheart type fruits with lots of juice and flavor. Fruits can be a whopping 4x5". Wolford's is one of our best producers every year.

Yasha Yugoslavian Pink Oxheart (78-I) OP Another beautiful tomato given to Dr. Carolyn Male by Yasha Crnkovic, who obtained the seed from relatives in the Vojvod area of Yugoslavia. Yasha has dense meaty flesh and lack of seeds, a deep pink oxheart with wonderful flavor. Fruits can be 1 to 2# and are crack resistant. A great tomato for eating fresh in salads, sliced thick for sandwiches, or to cook quickly into sauce.

Yellow Oxheart (90-I) OP The full range of medium to large light yellow oxhearts. Meaty and juicy, few seeds, and a sweet full flavor. Excellent for fresh eating and salsa.

SLICING TOMATOES

Ace 55(80-D) OP Lower in acid for folks who appreciate a really sweet tomato. Round, bright red fruits are medium sized and prolific.

Arkansas Traveler (85-I) OP The perfect tomato for that late summer hot spell. 6-8 oz fruits are a beautiful dark pink and sport that good ol' tomato taste!

Black Ethiopian (81-I) OP These brown/bronze beauties are originally from the Ukraine! 5 oz plum-shaped fruits have the full-bodied flavor typical of the darker tomatoes. Recommended as a personal favorite by Gary Ibsen of www.tomatofest.com.

Black Krim (80-I) OP This is a medium-sized slicer, with dark maroon to black flesh and distinctive green-black shoulders! Originally from Krymsk, on the Black Sea. Seed was originally smuggled to the USA before the breakup of the Soviet Union, the first of the tasty black tomatoes.

Black Pear (80-I) OP Beautiful 4-6 oz, grayish-red, green shouldered, pear-shaped fruits. Plants produce prolifically. Has a sweet complex flavor and is beautiful sliced into salads.

Black Prince (70-I) OP An old-fashioned slicer saved in Irkutsk, Siberia. Garnet red outside and red to chestnut brown on the inside. Oval fruits sometimes crack in rings on the top, but they are so tender and sweet that it doesn't matter! Common Ground Fair Judges Award for us in 2004!

Black Russian (mid-I) OP Compact plants bear plenty of dark mahogany-brown fruits. Sweet and smoky flavor like so many of the "black" tomatoes. Great slicer.

Bloody Butcher (55-I) OP Very early and high-yielding tomato. Bright red inside and out, these 4 oz fruits are great for fresh eating and canning. Potato-leaved plants. Common Ground Fair Blue Ribbon for us in 2008!

Box Car Willie (80-I) OP Abundant crop of medium to large-size globes. Named after the country singer, Box Car Willie, who regrettably passed away in 1999. He sang railroad songs... this might be the hobo's favorite tomato! Consistent high yield and ol'fashion flavor.

Bradley(80-D) Perfect blemish free pink fruits. String plants produce generous numbers of fruit in a very short time. An old fashioned flavored slicer that can double as a canner.

Carmello Hybrid (70-D) French market tomato currently popular in Europe. Red, slightly flattened, crack-resistant fruits have a good, well-balanced flavor. The plants are widely adapted, making them a good choice for home gardeners.

Chalk's Early Jewel (early-I) OP Introduced in 1920 by Burpee and described as "Without question, the best early home garden tomato." That's quite a statement! And I have regular requests for Chalk's, so it must STILL be good. 4 oz round, red, early, and delicious.

Clustermato (mid-I) OP Commercially available since about 1954. And just like its name, 5 to 7 oz bright red fruits grow in clusters. Perfect salad size and great for market.

Cosmonaut Volkov (72-I) OP Round, slightly flattened red fruits. Prize-winning fruits can weigh up to 2#. Named for a famous Russian cosmonaut who was killed on reentry to the earth's atmosphere.

Crimson Sprinter (70-I) OP Early to mature, even in cool spells. 6 oz fruits are brilliant red globes with a good old-fashioned flavor. Good market tomato as well, as it stores and ships well.

Dona (65-I) OP French market slicer, slightly flattened, and glossy, smooth, and deep red. This is a beautiful tomato with a good sweet/acid flavor balance!

Druzba (80-I) OP Bulgarian heirloom produces 8-16 oz round, blemish-free, and brilliantly red fruits. Well-balanced flavor. This is a great market tomato for us!

Earl of Edgecombe (golden) (73-I) OP This tomato came from New Zealand with the sheep farmer who went to England to claim his title as the 7th Earl of Edgecombe! Round fruits are firm, smooth, and defect free, with a well-balanced sweet/tart flavor. One of our favorites. Common Ground Fair Blue Ribbon for us in 2008!

Early Girl Hybrid is no longer in our catalog. It is owned by Monsanto.

quality tasty fruit. A salad variety with a good balance of acid and sweetness, Latah is a sprawling bush variety that keeps producing 2-3" fruit over a long period.

Fireworks (60-I) A very early full-sized bright red fruit with good flavor.

Generous harvest of 6-8 ounce fruit borne on strong plants.

Fourth of July Hybrid (44-I) I can't resist buzzwords like these: "Finally a great tomato for picnics on Independence Day." Almost as big as Early Girl, and supposedly 10 days faster. Actually I haven't seen it any earlier than Glacier, Moskvich, Bloody Butcher (my favorite early), or Early Girl.

German Red Strawberry Details in the Oxheart section

Glacier (56-D) OP Very early, high-yielding, and cold-tolerant plants produce 2-3 oz great-tasting fruits. The flavor is far better than many other early tomatoes.

Golden Queen (65-D/I) OP Introduced in 1882, Golden Queen has Amish heritage. The fruits are very early, golden yellow, 2-4" round, and have a bright flavor. Golden Queen has been among the earliest to vine ripen, and continue to produce for several weeks, year after year.

Black Zebra (85-I) Natural and stabilized "hybrid" cross between Green Zebra and a black tomato. 4 oz fruits and mahogany, streaked with green. This tomato has a bright and satisfying flavor, perfect for salads.

Green Zebra (78-D) OP Fruits are a beautiful bright green with yellow stripes when ripe. Small 2-4 oz fruits have a real sweet flavor. Our favorite for early summer salads! Developed the old-fashioned way by Tom Wagner. Green Zebra wins blindfold taste tests every time.

Red Zebra (late-I) OP The latest of the Zebras, but worth the wait. A natural cross. Plant yields huge amounts of 2" red fruit with light yellow striping. Same shape as Green Zebra with red-yellow flesh.

Illini Star (65-I) OP Bright red 6-8 oz tasty, crack-resistant fruits are recommended for both home and market gardeners. Developed by longtime tomato enthusiast Merlyn Niedens. Early good yields make this a winner!

Japanese Black Trifele (80-I) OP A beautiful pear shape, dark purple-red, smooth and delicious. The flavor, like most black tomatoes, is complex and rich. Despite the name, Trifele probably originated in Russia

Jaune Flammée (80-I) OP Small tasty orange fruits with a hint of red in the interior. 2-3 oz fruits are perfect for a salad or simply eating out of hand.

Jet Star Hybrid (70-I) Manageable indeterminate plants produce a lot of bright red globes. Good taste and a hint of acidity. This is also a great market tomato!

Kewalo (78-I) A beautiful round and red tomato variety released by the University of Hawaii. This variety shows disease resistance and is a good performer in hot weather.

Market Miracle (65-D) Very early Siberian variety bred for the competitive urban markets. Great tomato flavor with a balance of sweet and acid. Compact plants and solid 8-12 oz. beautiful red fruits.

Matina (58-I) OP Potato-leaved plants produce clusters of bright red 2-4 ounce fruits advertised to have incredible flavor. We'll compare this variety to Bloody Butcher!

Momotaro Hybrid (74-I) Popular Japanese variety. Deep pink fruits are round, medium sized, and blemish free. Well-balanced sweet flavor.

Money Maker (77-I) OP One of the oldest known heirlooms, this one came originally from Bristol, England. Produces clusters of 2 1/2" bright red round fruits (handball sized). Reliable.

Moskvich (60-I) OP Extra-early deep red 4-6 oz fruits. The seeds for this tomato were smuggled out of Siberia in a personal letter in 1991! A good performer for us every year we've planted it.

Mountain Princess (50-D) OP Extremely early variety. Bright red/orange fruits average 3" in size and are quite sweet. From High Mowing Seeds in Vermont.

Mr. Stripey-Tigerella (56-I) OP Huge crops of red fruits with clearly defined yellow-orange stripes. 1 1/2 to 2" fruits. Old English variety. Bright flavor makes Mr. Stripey great for eating fresh out of hand.

Nyagous Black (80-I) OP Another wonderful trial tomato in 2004. Almost blemish-free dark "black" baseball-sized fruits. Like many black tomatoes, the flavor is fruity and complex. Another good market tomato - customers vote with their taste buds and come back for more!

Orange Blossom (60-D) OP Developed at UNH. The fruit is medium sized and smooth. Great for market and home gardens. Sweet with a hint of acidity. The solid orange color is stunning!

Orange Heart (75/80-I) OP The fruit is a beautiful orange-yellow with a stunning red-orange center! Full and satisfying flavor with a good sugar/acid balance! Orange Heart is on our list of favorites.

developed in Oregon especially to set fruit in cool weather.

Ramapo Hybrid (80-semi-Determinate) Reintroduction from Rutgers University Ag Station. Originally released in 1968. Ramapo produces medium sized excellent table and market quality fruit, has good flavor, and outstanding disease resistance.

Rutger's (75-D) OP Classic flavorful canner from the 1920s is also excellent for fresh eating. Developed for disease and crack resistance, Rutger's produces bright red 6-8 oz fruits.

Sasha's Altai (59-I) OP We need to continue to save Sasha's tomato. Sasha's Altai is very early, typical of many of the Siberian varieties. It bears small to medium fruits and has a fresh bright flavor.

Silvery Fir Tree (58-D) OP This one belongs in the flower garden! Compact plants have distinctive feathery blue-green carrot-like foliage. We enjoy these every year planted as a backdrop for vining petunias or nasturtiums.

Tangella (75-I) OP Originally from England, Tangella is kin to Mr. Stripey Tigerella. Fruits are handball sized and a bright tangerine color! Will bear right up till frost.

Valencia (76-I) OP Bright truly orange fruits are a Johnny's selection from a Maine family heirloom. An 8-10 oz. meaty slicer with few seeds and a bright sweet flavor.

Yellow Perfection (75-I) OP Small yellow delicate English type fruits. Delicious variety rescued from loss when a British company stopped producing seed. A ZIPPY tasting tomato! Produces till frost.

PASTE TOMATOES

Amish Paste Details in the Oxheart section

Andine Cornue (80-I) OP This is a delightful French heirloom. Large sausage shaped fruits are heavy and great for sauce. Ripens a little after Hogheart but tends to ripen more evenly and without green shoulders. Common Ground Fair Blue Ribbon for us in 2008! Seed from the Organic Gardening Catalogue, in Great Britain.

Bellstar (74-D) OP Dark red paste tomato, 4-6 oz fruits. Fruits resist cracking and are great for both salads and processing! Bellstar is often the first tomato to ripen in our garden.

Casady's Folly (85-D) OP This delightful paste tomato is "decorated" with crazy red and orange zig-zag stripes... and the 5 oz fruits are tasty and firm and make a great tasting sauce.

Corne de Bouc (mid) OP Stunning and delicious! The flavor is almost as fine as Hogheart, but the fruits ripen much earlier and are virtually blemish free! 5" long, fat sausage shape, and intensely red-orange.

Giant Paste (72-I) OP Handed down through an Oklahoma family, this is a large oval 6-10 oz fruit that is so tasty that it can be used for fresh eating, sauce, slicing, or canning.

Grandma Mary's (68-I) OP Large meaty 6-10 oz paste tomato. Sets even in cool weather. Seed grown sustainably in Maine. One of our main crops for sauce and catsup every year.

Hogheart (75-I) OP This is certainly originally from Italy, and for my money is the best paste tomato going! When I first started looking for "no nonsense" paste tomatoes Hogheart was still being selected, here in Maine, for earliness and crack free shoulders. These are huge, often 12 oz! They can make twin fruits, really heart shaped! Excellent flavor.

Howard German (80-I) OP Old and productive variety bears long, pointed, meaty fruits. This has been a standout for us, bearing nice 5-6" long tasty fruits despite our crazy summers!

Illini Gold (75-I) OP Yellow/orange 4-6 oz fruits are delicious in salads and will make a beautiful golden sauce. A chance "hybrid" developed and selected by Merlyn Niedens, long time seed saver.

Jersey Devil (80-I) OP This is a good producer of 4-6" long banana pepper shaped bright red fruits. They are meaty, have only a few seeds, and have a full, sweet flavor.

Myona (mid to late, semi-D) OP BACK! Collected by Andrew Rahart (Andrew Rahart's Jumbo Red beefsteak is another of his varieties) at an Italian market. Impressed with the flavor Rahart went back to the market and asked the farmer for a name of the variety ...the answer was "It's-a my-own-a"! Medium to large red meaty paste tomato. A great candidate for seed saving.

Opalka (82-I) OP This is truly a fat, no nonsense paste tomato. Thick walled, 3X5" sausage shaped fruits have a great taste fresh and will cook quickly into a tasty puree or sauce.

Orange Banana (85-I) OP Sweet, orange, 2x4" fruits with a point on the end! Great for drying as well as processing. We've decided Orange Banana is also one of our favorite salad tomatoes - great flavor.

prolific. We plant this one every year as a main crop for sauce and catsup making.

Snakeroot Golden Arrow (mid/late-I) OP Developed by Tom Roberts at Snakeroot Farm in Pittsfield, Maine. Plants are stocky and fairly short and tend to ripen many of the fruit all at once. Delicious, dry and a great sauce/paste tomato.

Speckled Roman (85-I) OP A contemporary cross developed by John Swenson between Antique Roman and Banana Legs, both heirlooms that are great on their own merits. Speckled Romans have irregular yellow markings, are solid and dry with few seeds. With a great flavor this is a superb paste tomato.

Yellow Bell (60-I) OP Beautiful lemon-yellow roma-shaped tomato is a family heirloom from TN. Mild and sweet fruits are 1 ½" by 3", with firm flesh. Great for fresh eating, salsas, canning, and golden catsup.

UNIQUE, STUFFING, & STORAGE TOMATOES

Burpee Long Keeper (78-D) OP Keeps 6-12 weeks after harvest. Lots of orange-red fruits.

Canadian Red Stuffer (mid-I) OP Similar to Red Stuffer, but with a Canadian origin. Thick-walled blocky fruits look like peppers! Good to cook down into a thick sauce. Every year we stuff, bake, and freeze 100's of stuffing tomatoes to use for "fast food" in the winter. Need a recipe?

Garden Peach (75-I) OP Clusters of small to medium mild yellow fruits with a pink blush. Skin is fuzzy! Good keeper. Even though this is the mildest, least acidic tomato in our catalog, we were surprised by its sweet intensity when dried.

Red October Hybrid (68-I) Great flavor and bright red color for a keeper. Fruits average 8 oz and will keep for 3-4 months after harvest. One good way to have your own fresh tomatoes for Christmas dinner.

Red Stuffer (78-I) OP Large, hollow, red, thin-skinned, bell-pepper-shaped EMPTY fruit. Great for serving salads. Can be stuffed, baked, and then frozen. Red stuffers are a staple for us! Need a recipe?

SWEET PEPPERS

Acongagua (80) OP This is a true giant! The 7x2" fruits are light green, ripen through yellow, and are sweetest when red. Wonderful for frying or fresh eating. From the Andes Mountains region in Argentina, and very adaptable to New England.

New Ace Hybrid (55) Great for northern areas. Sets fruit even in poor conditions. Fruits are green and eventually mature to red.

Antohi Romanian (53 pale yellow-83 red ripe) OP An old Rumanian sweet pepper brought to the USA by acrobat Jan Antohi who defected in 1991. This is a family heirloom producing 4x2" tapered fruits that ripen from pale yellow to red.

Bull Nose (65-70) OP OLD variety that originally came from India in 1759. Bell shaped and very sweet, ripening from green to red. Plants are flexible and strong enough to stand up to tough weather.

California Wonder (75) OP Long a favorite of home gardeners. Produces chubby 4-lobed crisp, sweet bells. A good midseason basic green pepper.

Gold California Wonder (75) OP Just like their green "cousin" California Wonder, these bells are large and sweet. A beautiful yellow when fully ripe.

Carmen Hybrid (75) 2006 All-America Selections Winner. Beautiful bright red fruits are 6" long and 2 to 2 1/2" wide at the shoulders. Italian "bull's horn" type, great for fresh eating and roasting.

Chervena Chujski (85) OP Extremely sweet red pepper from Bulgaria. Long 1 1/2x6" tapered fruits ripen to bright red. Common Ground Fair Blue Ribbon winner for us in 2003!

Chinese Giant (80) OP When Burpee introduced Chinese Giant in 1900, it was the first truly large bell pepper. Plants are fairly compact, but produce very attractive 4x4" blocky fruits that ripen to a rich red.

Chocolate (80) OP 6" or larger tapered "bells" turn from green to a deep chocolate. The thick walls are a burgundy red inside when the fruits are fully ripe. Good producer.

Corona (68) OP Another early golden bell, a Dutch variety introduced in 1991. Blocky 3 or 4-lobed have thick sweet flesh. Considered to be "fancy". A perfect choice for salads or crudités.

Cubanelle (70) OP Delicious sweet frying pepper ripens from a yellow-green to red. 6" long tapering to a blunt end.

loom, originally from Highland County, VA, starts out green and goes to a golden yellow.

Emerald Giant (78) OP Large blocky bells with thick, sweet flesh. Fruit goes from green to red at final maturity, but is delicious at any stage.

Flavorburst Hybrid (75) 4-6" blocky bells ripen from green to a gorgeous golden orange. Satisfying brisk pepper flavor with a hint of citrus.

Fushimi (65) OP Sweet Japanese pepper well suited for salads, pickling, and stir-frying. Peppers are slender and about 6" long. Easy to grow and prolific.

Golden Star (62) Hybrid Another early golden bell... blocky 4" x 4" bells ripen from a light green to yellow. Crisp and thick walled.

Gourmet Hybrid (65 green-85 orange ripe) Medium to large blocky bell pepper that ripens to a brilliant orange. Very sweet and juicy. Compact and strong plants.

Healthy (62) OP Sweet Russian pepper. 30" plants produce triangular fruits that ripen from yellow to red. Early, reliable, tasty, and ripens even in cool summers.

Kevin's Early Orange (75) OP Early and tasty orange 3 1/2 by 4" blocky bells have juicy, thick walls. Excellent flavor and a market favorite. From Southern Exposure Seed Exchange.

King Crimson (60 green- 70 red) OP Finally another sweet pepper that really ripens red! Thick walled, 4-lobed and blocky fruits, are crisp and tasty. Uniform enough to be a good market variety. Developed by HighMowing Seed Co. in partnership with Cornell University.

King of the North Hybrid (70) The most reliable open-pollinated green blocky pepper for our area.

Lipstick (53 green-73 red ripe) OP Incredibly sweet, shiny, top-shaped bright red fruits. Can be used for fresh eating, roasting, or salsa. Fruits average 4" and taper to a blunt point.

Purple Beauty Hybrid (70) Special purple color for gourmet chefs. Fruits are blocky, thick walled, and dark purple, although the interior stays bright green. Compact plants.

Roumanian Rainbow (60) OP Colorful early bells with several colors on the plant at once! Fruits begin pale yellow and eventually go to orange and then red. Tasty sweet at any stage.

Sweet Chocolate (58) OP Medium-sized fruit that matures to a dark maroon-brown. Sweet and tasty!

Sweet Red Cherry (70) OP Heirloom variety introduced before 1860. Little bonbon-shaped fruits are sweet and just the right size for a box lunch. Great for pickling, stuffing, and canning.

Sweet Sunrise (mid) Golden yellow with 3 or 4 lobes, this is a beautiful blocky sweet bell. Good yields and reliable ripening.

Tequila Sunrise (80) OP Slender carrot shaped fruit 1"x4-5" ripening from green to orange. Crunchy and sweet with a little tang. Great for salads.

Yankee Bell (60 green-80 red) OP Specially bred for northern growers. Blocky, 3-4 lobed medium sized bells are thick walled. Especially sweet when red-ripe.

Yellow Belle (65) OP Ripens from a beautiful yellow through orange and finally to red. Very similar in shape to California Wonder, and delicious at any point. Thick, juicy flesh.

PIMENTOS & PAPRIKAS

Pimento peppers are the sweetest peppers going! They have thick flesh, turn a beautiful red, and can be eaten fresh, roasted, pickled, or dried.

Bulgarian Red Pimiento (75) OP Bright red fruits in varying shapes, some flattened and some elongated. Crisp and sweet for fresh eating and pickling.

Pimento L (90-95) OP Strong upright plants bear well - the fruits are 3 to 4 1/2" long, heart shaped and an absolutely brilliant red. Like so many pimentos, the fruit walls are thick and sweet for wonderful fresh eating. This will be the sweetest pepper you've eaten in a long time!

Sheepnose Pimiento (70) OP Lumpy and flattened 2 1/2 to 3" red peppers look like a squashed bell pepper... the lumps are like the nose of a sheep, hence the name! Sweet and among our favorites for fresh eating.

Sweet Pimiento (75-80) OP Bright red sweet fruit with a fruity flavor. Thick and juicy for fresh eating, roasting, and pickling.

Tangerine Pimiento (85) OP Round or flattened 3- or 4-lobed fruits are sweet, run-down-your-chin juicy and a brilliant orange! Bushy plants and 2-3" fruits.

If you have never grown, dried, and ground your own paprika, you are in for a treat! Paprika peppers are no more difficult to grow than any other peppers - they only need to be left on the plant till they are ripe. When they are dried (remove seeds and stems before drying) and ground into powder, you will never use “store-boughten” again! Homegrown freshly ground paprika is amazing! Store dried or ground peppers away from heat and light to keep the flavor. Have you tried smoked paprika?

Alma Paprika (75) OP Delightfully sweet yet spicy thick-walled fruits are great for fresh eating, drying, or grinding. They usually don't get dried at Whitehill Farm as they are too tasty when fresh!

Boldog Hungarian Paprika (71) OP Sweet and slightly spicy paprika pepper good enough to eat fresh, use for cooking, and to dry for paprika powder. Bears lots of 6x4” tapered, 2-lobed bright red fruits. Blue Ribbon winner at the 2008 Common Ground Fair!

Dulce Rojo Paprika (80-90) OP Stunning red pods are 5 1/2”x1 1/2” when mature. A sweet paprika, Dulce Rojo is a wonderful addition to egg, potato, and seafood salads. Tall plants, fruits ripens from green to red.

Hungarian Spice Paprika (70) OP An original variety, typical of the excellent traditional Hungarian paprika varieties. Plants are relatively short, about 18”, and 1”x5” fruits ripen from green to red. Thin walled, easy to dry, fruits have a robust flavor.

Krimson Lee Hybrid (86) Pleasantly “warm and spicy” bright red fruits are about 1 1/2” x 6”. Plants are tall, and fruit is very easy to pick. May turn out to be the perfect spicy paprika for us Mainers!

Leutschauer Paprika (85) OP A lovely drying pepper grown for 200 years in Hungary. It originally came from Leutschau, Slovakia. Medium-hot paprikas have great flavor, are terrific for drying, and make a delicious spicy powder.

NuMex Conquistador Paprika (80) OP Sweet Spanish paprika. 6-7” bright red fruits dry easily and can be ground for paprika powder that is rich and fullbodied with just a hint of spice. One of our best producers.

NuMex Garnet (Mid/late) OP No heat, really red paprika. Thin walled, easy to dry for a flavorful basic paprika. Mix with Krimson Lee for a slightly spicy blend.

Red Rocket (65 green/85 red) OP Ristra type 5-6” long medium hot pepper. Can be dried as spicy paprika or hung to dry and snap off one at a time for chili!

HOT PEPPERS

Aji Amarillo (mid) OP Beautiful long pointed and wrinkled fruits ripen from green to yellow, and finally to red. Definitely fruity flavor, and the heat mellows out in cooking - just the way we like it! From S. America. Common Ground Fair blue ribbon winner for us in 2008.

Aji Crystal (mid-late) OP After 5 years in our gardens, we know Crystal needs pampering, but these jewels are still on our list of favorites. 1 1/2 to 2 1/2” fruits ripen from a light green to yellow and finally to red. Citrusy flavor stronger in immature fruit.

Anaheim Chili (78) OP One of the most popular chili peppers. Fruits have medium to thick dark green flesh and ripen to bright red. Plants are tall and vigorous.

Ancho (78) OP Heart-shaped fruits are called “poblano” when fresh. Dark green, almost black, ripening eventually to a rusty red. Mild and perfect for roasting.

Arledge (75) OP BACK!! One of my personal favorites... and difficult-to-find seed. In 2007, we isolated the variety and saved the seed ourselves. One of the original Tabasco-type peppers, bright red, slim cones with a great flavor and serious heat! Our own seed. Common Ground Fair blue ribbon winner for us in 2008.

Bolivian Rainbow Chili (75) OP Very decorative plant with purple-veined foliage. Bears small pointed multicolored, **spicy** fruits. Bears continuously ripening one by one, creating the “rainbow” of colors.

Bulgarian Carrot Chili (68) OP Seed for the Carrot Chili was smuggled through the Iron Curtain 25 years ago. 3 1/2” fruits are quite hot and a brilliant orange. Nice hot pepper for color contrast in salsa!

Golden Cayenne (72) OP Compact plants bear 4 x 1/2” stunning yellow/gold hot and flavorful cayennes. Unusual color is beautiful pickled.

Long Red Narrow Cayenne (72) OP Bountiful harvest of wrinkled pencil-slim 5” long and 1/2” thick fruits. Dark green, ripening to bright red. Flavor is red hot! Dries well and makes a great powder.

Purple Cayenne (80) OP Green, ripening through a deep purple, finally red, and very hot! The plant is beautiful as well, with striking lavender flowers. Fruits STAY PURPLE when canned!

2" fruits are shaped like jalapenos and ripen to a dark red. One of our favorites for fresh use.

Early Jalapeno Hybrid (75) 2 to 3 1/2" long sausage-shaped dark green fruits. This is a hot one... ideal for Mexican dishes. Compact and sturdy plants.

Purple Jalapeno (75) OP Just like all peppers (except those Dutch hybrids!), this jalapeno ripens to brilliant red. But as it holds a lovely purple color for a long time, it's a great addition to salsas and pickles.

Fish (90) Heirloom that is absolutely beautiful as well productive. Foliage is green and white with an occasional splash of purple. The 1 1/2-2" fruits are striped green and white and essentially hide in the foliage. As they ripen the color passes from green to yellow, brown, and finally red. Bright hot flavor.

Grandpa's Home Pepper (70 OP) Brilliant red fruits are small, thimble shaped, medium hot! We grow them outside in pots, bring them in for the winter, and take them out again to go round a second time. Our own seed.

Common Ground Fair blue ribbon winner for us in 2008 & 2009.

Habanero (85) OP The hottest, comparable to Scotch Bonnet! Needs warm, protected spot and will produce lots of small lovely orange wrinkled lantern-shaped fruits. 1,000 times hotter than jalapeno!

Hinkelhatz (88) Pennsylvania Dutch heirloom, the name translates to "chicken heart." A more reliable producer than Habanero. Fruits are wrinkled and bumpy and almost as hot as Habaneros. Plants are tidy and can be grown in a pot to bring in for the winter.

Hot Lemon (70 green-80 yellow) a.k.a. Aji Limon OP This pepper from the markets of Ecuador ripens to a pure lemon yellow, but is flavorful even when green. Related to Habanero peppers, this is a hot one with a spicy citrus-like aroma. Fruits are 2" long, pointed, and slightly wrinkled.

Hungarian Hot Wax (68) OP Medium-hot peppers, especially good for pickling and slicing fresh into stir fries. Canary yellow, ripening to red, 6 to 8" long fruit.

Jaluv an Attitude (75) OP Bred by Maine's own passionate breeder "Relentless", this is a jalapeno type with an attitude. Thicker walls, thin skins, and tons of flavor.

Jimmy's Little White Hots (mid-late) OP One of the hottest peppers we've ever grown! 3/4-1" small round fruits ripen white to yellow/purple and finally to orange. Plants are small and sturdy and could probably be grown in a large pot bring in for the winter.

Kim Chi Hybrid, Korean (mid) Beautiful cayenne shaped, shorter with thicker walls. Brilliant red when mature. Not as hot as a cayenne but definitely has plenty of heat. Dries beautifully and is good for ristras. Prolific and tasty!

Korean Dark Green (mid-season) OP Korean heirloom, great for kim chee. Shrubby plants bear early and will set fruit in the fall. Slender 3-4" fruits. I had a great introduction to this pepper in Seoul, in October 2011, at the IFOAM World Congress!

Matchbox (75) OP Roberta Bailey, longtime seed saver and seed grower for FEDCO, has done the work to grow out and stabilize Super Chili Hybrid. She found some unlikely parentage (Hungarian Hot Wax and Hot Banana) but succeeded! A perfect substitute for Super Chili. Common Ground Fair blue ribbon winner in 2008.

Maya Habanero (70 green- 90 red) Stunning elongated lantern shaped HOT pepper. Beautiful gleaming red ripe fruits have good flavor and heat. Really reliable. Blue ribbon for us in 2013!

NuMex Big Jim (75) OP Spectacular 7-9" long frying pepper ripens from green to red. Use for canning or freezing, roasting, or drying for chili powder. Medium heat.

NuMex Joe E. Parker (65) OP Very productive 6-7" frying peppers with only medium heat. Fruits are thick walled and ripen from green to red.

Pasillo Bajio (75-80) OP Long mild cylindrical peppers can be 8" to 10". Ripening from dark green to dark brown – hence known as the "chile negro" – this is the traditional Mexican mole pepper, dried and ground for seasoning mole sauce.

Peruvian Purple Chili (90) OP The whole plant is purple! Produces 1" stubby, hot, deep purple fruits that turn red when mature. Can be brought inside in the fall. Consistent Common Ground Fair Blue Ribbon winner for us! Wonderful additions to flower beds for edible landscaping.

Rat Turd (80+) OP This is the little pepper that started our pepper seed saving passion – almost 20 years ago. Tiny red fruits shaped like their namesake are as hot as blazes! Best in a protected area, plants are low and spreading, and will be studded with little peppers. Can be pulled before frost and hung inside, roots'n all, to finish up.

Serrano (80) OP Very hot candle-flame shaped fruits ripen from green to red. Attractive tall plants bear well. Common Ground Fair Blue Ribbon for us in 2003!

shaped beauties.

Takanotsume or Hawk Claw (60) OP Japanese HOT pepper named because of its talon shape. It is a very hot specialty pepper used mainly for drying. Fruits set upward growing to 1.5"-2.5" long. Love the flavor, heat, and brilliant red.

Thai Peppers Apparently there are two types of peppers currently called "Thai". One type produces very small conical fruits on small compact plants. The other type bears 1 1/2" long and upright peppers that ripen to red. They are both very tasty and ornamental!

Thai Hot SMALL (75) OP Extremely hot.

Thai Hot LONG (75-80) OP Extremely hot.

Thai Orange (85) OP Because of the description, we had to try these. Now they are a standard in our gardens. I couldn't resist the photo and description in the Seed Savers Exchange catalog! Slimmer than a pencil, stunning orange, 2 to 2 1/2" fruits are VERY hot. Appreciates pampering! Makes a stunning color contrast in a jar of pickled peppers. Common Ground Fair blue ribbon winner for us in 2008 and 2009.

Yatsufusa BACK! (60) OP Traditional Japanese pepper also known as "chilies Japonese". Fruits are 2" to 3" and are in upright clusters. Ripens from green to red. Great for stir-fry and mature fruits will dry well. One of our old faves.

EGGPLANTS

Amy's disclaimer: I highly respect people's preferences... even for eggplant! These descriptions are straight out of the catalogs and do not reflect personal experience! Every year we trial new varieties, so look for them at our sale. Well...I admit we like Machiaw but nobody else does!

Antigua (75) OP Beautiful 3x8" long oval fruits are white streaked with pink-purple! Creamy white, mild flesh.

Black Beauty (75) OP Old standard variety, resilient plants can even withstand flea beetle damage! Fruits are oval, 4x8", and dark purple-black. Introduced by Burpee in 1902 - it's 106 years old!

Blush (85) OP Long and cylindrical, perfect for slicing or stuffing. Creamy white both inside and out, with a "blush" of lavender when it's ripe. Truly beautiful.

Diamond Russian (75-90) OP Kent Whealy, founder of Seed Savers Exchange, collected this slender black eggplant in the Ukraine in 1993. Early enough for northern areas and continues to bear even in very hot weather.

Edirne Purple Striped (mid-late) OP A beautiful Turkish variety – brilliantly purple and white striped, similar to Listada. Tear-drop shaped 6" to 8" fruits.

Galine (72) Hybrid Classic Italian tear-drop shaped glossy black fruits 3" by 6-8" long. Mild and sweet with a melt-in-your-mouth texture when cooked.

Ichiban Hybrid (57) This is the last year for Ichiban as the breeder will no longer be producing seed. Early oriental type is very productive. Slightly curved, glossy deep purple, almost black, fruits are 8-10" long.

Lebanese Bunching (80) OP Love the long, slender oriental-type eggplants? Look no further. This one will astound you with its growth habits! The plant simply covers itself with bunches of fruits, like bananas, 3 and 4 to a single stem! Taste is super: non bitter and mild. A must try!

Little Fingers (60) OP Slender 4-6" fruit with a glossy black skin. Harvest when fruit is young and cook quickly for delicate flavor. An excellent baby eggplant!

Nadia Hybrid (70) Classic Italian shape with rich dark purple-black skin. Will set fruit even in cool weather. This may be the substitute for Dusky which is owned by Monsanto.

Orient Express Hybrid (58) Very early and flexible enough to set fruit in cool weather. Fruits are a glossy black, oriental type and average 8-10" in length.

Pingtung Long (60) OP Tall and sturdy plants profit by staking. Beautiful 11" long lavender fruits are slender and tender. A chef's delight with beautiful uniform slices!

Rosita (80) OP Large pear-shaped fruits have a pinkish to lavender skin with cream shading. The flesh is creamy white, mild and bitter free. Good producer.

Round Mauve (80-90) OP From China. A beautiful round dark mauve eggplant, thin-skinned with white flesh that is not bitter. Harvest when fruit is the size of a tennis ball. Compact plants are well suited to container gardening.

actually really like this one!

Swallow Hybrid (51) Early and easy to grow! Swallow produces 7" by 1 3/4" slender and tender purple-black fruits that are never bitter. Swallow could be a sub for Dusky as an early eggplant.

Thai Green (75) OP Long, slender 10-12" fruits have skin so tender it does not need to be peeled. Firm fine white flesh and a mild flavor.

Ukrainian Beauty (75) OP Large blocky dark purple fruits with a green cast. Plants are sturdy and will produce well.

HERBS, EDIBLE FLOWERS, and OTHER PLANTS (available ONLY in 6-packs)

HERBS

Sweet Basil The classic Genovese basil, great to use fresh, dry, frozen, or infused in vinegar. Makes divine pesto!

Mammoth Basil Milder than Sweet Basil, with large leaves that are great snipped into salad. Will need to be covered if you have Japanese beetles - they make a mess of every leaf.

Lemon Basil Sharp lemony flavor, great with fish and chicken, and in salads.

Red Basil Mild basil flavor, but a gorgeous red-purple that is beautiful in salads and vinegars.

Spicy Globe Basil Elegant mounded shape grows to about 8" in height. Perfect for pots and containers, and like all basil can be snipped regularly for culinary use.

Parsley - Flat Italian The classic Italian parsley. The fresh flavor is strong, but it retains the flavor when dried.

Our choice for parsley pesto.

Parsley - Forest Curled The ubiquitous garnish... and frequently the garnish has more nutrition than the dinner (in restaurants...)!

EDIBLE FLOWERS

Marigolds Tangerine and Lemon Gem Marigolds have feathery, fragrant foliage. The blossoms are clear orange or yellow, and have single petals. The blossoms are beautiful floating above the foliage in a border - and wonderful snipped into salad.

Nasturtiums Empress of India and Jewel Mix Nasturtiums are very easy to grow, and prolific bloomers! The leaves and blossoms are tangy additions to salad. Even the seed pods are good to eat, either fresh or pickled into "poor man's capers". Empress of India leaves and blossoms are quite spicy!

Calendulas **Our own garden mix of oranges and yellows. Flashback sports pale petals that flash maroon on the backside! Fresh petals are a colorful addition to salads, and dried petals are an old-fashioned substitute for saffron. Useful as a medicinal herb and in hand crafted skin care products.**

OTHER PLANTS

Green Tomatillos Large fruited and uniform, these are the traditional base for green salsa or enchilada sauce. 6-pack

Purple Tomatillos Smaller and earlier, fruits are darker green with a blush of purple. 6-pack

Ground Cherries a.k.a. "Husk" Cherries Tiny 1/2 to 1" relatives of tomatillos are golden yellow and fully enclosed in a paper skin or husk. They fall on the ground when they are ripe - hence their name! Intensely sweet, with a musky aftertaste. Old cookery books provide jam and pie recipes for this heirloom fruit.

Leeks Choose between King Richard - considered a "spring" leek and a later variety that could winter over, with a little help from some mulch, in your garden. **Packs will contain at least 25 plants.**

SMALL GARDEN SPECIAL

Mixed 6-packs of Broccolis, Cabbages, Cauliflower, Brussels Sprouts, Kales, and Swiss Chard

We're going back to where we started many years ago. This year we will again offer brassicas - broccoli and cabbage family plants - and Swiss Chard. Order the mix that best fits your needs - mixed 6-packs of **all early** varieties or a **full season mix**. For those of you who make sauerkraut there is a **late cabbage mix** 6-pack. The Kale and Swiss Chard selections will sport many colors and flavors.

HARD GOODS AND GIFTS

The Gentlest Nail and Hand Brush Designed to be disposable surgical brushes, but can be used for months to gently clean nails and hands after garden work. Hundreds of gentle bristles do a good job very quickly. Great for washing eggs, cleaning carrots and potatoes, gentle enough for Shitakii! When it needs it, pop it into the dishwasher.

RADA Granny Paring Knife - Made in America Simply the best general paring knife, the old fashioned short and curved blade. Perfect for apples, kohlrabi, celeriac... a good basic tool.

RADA Granny Fork - Made in America Incredibly sharp tines (comes with a guard) that are the best for turning meats and testing baked potatoes... a good basic tool.

RADA Deluxe Slicer – Made in America Slender, slightly flexible, 6” blade that is perfect for slicing a roast chicken plus many other chores. Mike’s favorite!

RADA Tomato Knife - Made in America Beautifully serrated slender blade designed just for slicing tomatoes. Serrated on both sides of the blade to easily handle tomatoes and many other vegetables. (For sharpening use a filet knife sharpener available in fishing departments. Mine is from L.L. Bean)

RADA Deluxe Peeler - Made in America Simply the best general use peeler we have ever used! I treasure and USE kitchen hand tools that do the job, and this is one of them.

RADA Cook’s Knife – Made in America 4 1/2” chef style blade. Stiff enough for many jobs, including slicing Delicata Squash. One of MY favorites.

RADA Cook’s Utility Knife – Made in America Slightly larger, 5 1/2” chef style blade. The OTHER knife that I reach for first!

RADA Old Timey Chopper – Made in America This is the same kind of round VERY sharp chopper that I grew up with. Makes short work of small quantities of cabbage for slaw, greens for salads, etc. When this is the right tool nothing else will do.

RADA Knife Sharpener – Made in America A great little sharpener for all the straight RADA blades. We use it every day.

Heavy Wire Tomato Towers The ultimate tower! Made of concrete reinforcing mesh, these will last 15 years or more. If the bottom rusts, it can be trimmed for a slightly shorter tower! Large beefsteaks (Tennessee Sweet, Brandywine...) and rampant cherries (Sun Gold, Matt’s, Coyote...) are definitely at home in these cages.

Heavy Wire Support Hoops 10’ long “ladder” style wire intended to be used to reinforce concrete block walls. Can be pushed directly into soil or into holes drilled in wood, to hold up plastic for warmth or agricultural fabric to exclude insects. Clothespins will hold plastic or fabric securely in place. Will take a snow load. Dozens of uses!

GARLIC FOR FALL PLANTING – We are gradually building new beds for garlic and will have small quantities for sale for seed in the fall. Ask!

Here's the code! We still hand write many of our labels... and we've settled on a short list of plants that are best sellers, have a color as part of the name, or are in some way unique AND WE WILL NOT HAVE TO WRITE THOSE 100's OF NAMES, BY HAND, OR PAY TO PRINT THEM ON TAGS!

BLACK: Black Prince Tomato, Czech Black Pepper, Black Beauty Eggplant
BLUE: Brandywine Tomato, Corne de Bouc Paste Tomato, Tangerine Gem Marigolds
GREEN: Green Zebra Tomato, Brandywine OTV Tomato, New Ace Pepper
RED: Matt's Wild Cherry Tomato, Bloody Butcher Tomato, Early Jalapeno Pepper
YELLOW: Sun Gold Cherry Tomato, Yellow Brandywine Tomato, Gold Summer Pepper, Lemon Basil, Lemon Gem Marigolds

COPING WITH TOMATO DISEASES , CONDITIONS, AND PESTS

Early Blight

Early Blight is ubiquitous here in New England, and lives over the winter on plant debris. In large farm operations it is possible to have some control by rotating crops – but in smaller gardens a rototiller and hand tools will only serve to move it around. It is possible to control the amount of disease by using cultural practices to limit plant exposure to the disease.

- Air drainage – effective spacing between plants – will speed drying of the foliage after rain and during humid weather.
- Using mulch to prevent soil splash on the foliage will limit exposure. We use 8" of straw or dried grass clippings.
- The use of soaker hoses or drip irrigation, ie no overhead watering, will water the plants right where they need it, at the root.

Remove affected foliage and keep an eye on the plant... Early Blight does not guarantee loss of crop. Using a fungicide should only be last resort.

Late Blight

Late Blight does not yet live over the winter in New England, unless it has living plant tissue, like the one potato you missed last fall. Actual sexual reproduction has not occurred here yet because we have not had the two necessary mating types needed. That may occur someday, but has not yet. Since Late Blight does not occur here every year it's easy to forget the potential severity of the disease. Planting disease free tomato seedlings and healthy seed potatoes are a first step to prevent a repetition of the problems of 2009.

It is our job in 2014 to continue eliminating any residual infection!

PLEASE DESTROY ALL VOLUNTEER POTATO PLANTS AS THEY CAN CARRY THE DISEASE. GIVEN THE RIGHT CONDITIONS, THE SPORES CAN RE-INFECT A 30-MILE RADIUS

The Maine Organic Farmers and Gardeners Assn. website gives access to Pest Reports and information about insects and diseases. Cornell also has an excellent service with extensive photos and information to aid in identifying and coping with diseases and pests.

www.mofga.org -and- <http://vegetablemndonline.ppath.cornell.edu/>

LB frequently arrives on warm wind from the south – usually with humidity or warm rains. The disease will show up first on the southern edge of your garden – stay informed and make daily observations. If there is a warning that the disease has been found nearby, prophylactic spraying with a fungicide can prevent the disease. If the disease does show up in your garden it is important to remove all infected foliage to prevent spores from spreading. Prune below any stem lesions until the cut edge of the stem is clear green.

DO NOT COMPOST INFECTED FOLIAGE

Take it to the dump!

LB is NOT transferred systemically to the fruit – concentrate fungicide spray on the fruit and you will still have a crop. Our spraying equipment is from the local hardware store, not “professional”. In 2009 we saved 90% of our crop by spraying the foliage as well as possible, and concentrating fungicide spray on the fruit. (Washing is necessary!)

COMMON “CONDITIONS” and PESTS

Blossom End Rot

This condition is a classic “operator error” problem. The cell walls of the growing tomato fruit require quite a lot of calcium for strength. It happens that calcium is not efficiently taken up by the tomato plant if the soil is EITHER too

watering in small quantities, directed at the root with soaker hoses or drip irrigation, will solve this issue.

Assorted Mildews

Humid weather, too much rain, or plants too close together will all contribute to, or conspire to cause, mildew issues. Gardeners can avoid many problems by using soaker hoses or drip irrigation (NO overhead watering!) and by providing adequate distance between plants. Using the size of the plant as a guide, 32-48" spacing will allow good drying.

Tomato Horn Worms

These HUGE worms are the larvae of a beautiful sphinx moth. They have an insatiable appetite, and are really hard to find in your plants. If you see chewing damage, look for their frass – poops. The frass falls below their feeding area, and you can look up at that spot and hope to find the worms. They can be killed with an insecticide containing *Bacillus thuringiensis* when they are small, but otherwise the easiest way to get rid of them is by hand picking. If you have chickens, they love caterpillars ... you'll have a circus!

The moths are attracted to light at night – leaving a light on outside can be a way to attract/trap/eliminate them. The moths – both male and female – are brown and triangular in shape when closed and at rest.

It is our sincere hope that the 2014 growing season will be mild and seasonable, with prolific harvests for all! Happy planting!

Reminder – Pre-order plant pickup is May 23rd through May 26th.



Late
Blight
Leaf
Lesion



Early
Blight
Leaf
Lesion



Blossom
End Rot



Frass



Tomato Hornworm