

# GARFIELD COMMUNITY FARM HEIRLOOM TOMATOES



**Big Rainbow** - Huge fruit up to 2 lbs.; delicious and sweet tasting. These tomatoes are very striking sliced, as the yellow fruit have neon red streaking through the flesh. An heirloom preserved by members of Seed Savers Exchange.



**Solar Flare** - This 6-10 ounce beefsteak is red with gold stripes and has very meaty flesh with luscious sweet red tomato flavor. Developed by Brad Gates and selected for flavor, production, increased earliness and scab resistance, he says the variety is one of his "work horses." Select seed, grown by Brad.



**Pink Berkeley Tie Dye** - 65-75 days. Compact plants produce beautiful 8-12 ounce fruit with a very sweet, rich, dark tomato flavor. 10 out of 10 people liked the port wine colored beefsteak with metallic green stripes better than Cherokee Purple in a farmers market taste off. Select seed, grown by Brad.



**Dr. Wyche's Yellow** - 80 days. This heirloom was introduced to Seed Savers Exchange by the late Dr. John Wyche, who at one time owned the Cole Brothers Circus and used the manure of elephants to fertilize his terraced heritage gardens. Lion and tiger droppings were scattered to scare off deer! Dr. Wyche originally called this massive tangerine colored tomato "hot yellow" but the name was changed in his honor. The fruits weight around one pound each and glow like lanterns on massively productive vines. The fruits have a tropical fruit flavor, low acid, and make the perfect slicing tomato!



**Purple Bumble Bee** - 60-70 days. Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruits are produced all season long on plants that are unfazed by temperature extremes. The flavor is complex but sweet. Excellent holding quality makes this newer type outstanding for market. The bar just got higher! From Artisan Seeds.



**Sunrise Bumblebee** - 70 days. Chefs love the luminous swirls of reds and oranges, inside the fruits and out! Everyone loves the sweet, fruity taste, too! Oblong little fruits weigh barely an ounce, sometimes show a pronounced beak at the blossom end. Another member of the incredible new 'Artisan' series



**Black Beauty** - World's Darkest Tomato-- the darkest tomato we know of! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage. Our own Dave Kaiser tasted it at the 2015 National Heirloom Exposition and proclaimed it as the BEST tomato he had ever eaten.



**Blue Beauty** - 80 days. This recent Brad Gates introduction was selected from a cross between 'Beauty King' and a blue tomato. Fruits are modest beefsteak-type slicers, weighing up to 8 ounces, and the flavor is as good as their outstanding anti-oxidant content! Gorgeous, deep blue-black shoulders make this unique among slicing types. Excellent potential for market, as the fruits hold well on the vine. Sunburn- and crack resistance are a welcome bonus.



**Black Trim** - Indeterminate. Don't wait too long to harvest this delicate heirloom tomato. At half green and still firm they are already dead ripe and perfectly delicious. If you wait till they are fully purple, you will not be able to get them from garden to table intact (to say nothing of market) and they will disintegrate like a hunk of road-kill. Krims are strikingly iridescent purple on the outside, usually with dark green-black shoulders and noticeable catfacing. Interiors are part black, too, with an unusual juicy yet meaty taste and texture, described as having "...a smoky flavor like a good single malt scotch." Fruits average 12-18 oz. Krim hails from Krymsk on the Black Sea in Russia. We are trialing other black tomatoes to replace it, so this may be our last year to offer.



**Cherokee Purple Tomato OG** (77 days) Open-pollinated. Indeterminate. but with relatively short vines. No list of the best-tasting heirloom tomatoes would be complete without Cherokee Purple, an unusual variety from Tennessee said to have originated with the Cherokee Indians. Fruits are globes to slightly oblate, averaging 10-13 oz, with dusky brownish-purple skin, dark green shoulders and brick-red flesh. The real attraction is their rich taste, described as "sweet rich juicy winey," "delicious sweet," and "rich Brandywine flavor" by aficionados maintaining it in the Seed Savers Exchange. Ranks in my top five for flavor. Expect some concentric cracking.



**Rutgers Tomato** - Open-pollinated. Indeterminate. Long considered an outstanding slicing, cooking and canning tomato, Rutgers' medium-sized 4–6 oz mostly uniform and unblemished deep oblate fruits with a rich red interior and pleasing texture have that great old-time flavor, delicious and juicy. When Rutgers University “refined” the variety in 1943, they took out some of the vininess but also some of the flavor. Our taste tests confirmed that the original indeterminate strain is better, so that’s the strain we offer of this famous New Jersey tomato. The Campbell’s Soup Co. developed it in 1928, a cross between Marglobe and JTD. Resistant to F1, V1, ASC, GLS.



**Rose de Berne Tomato OG** (80 days) Open-pollinated. Indeterminate. This Swiss émigré could be considered the [Brandywine](#) of continental Europe. Like Brandywine, has many strains, and is widely considered in France, Germany and Switzerland to be the best-flavored tomato. Only medium-sized yet delivers the robust flavor of the bigger types. It bested some formidable competition in my trials—including June Pink, Gulf State Market and the celebrated Eva Purple Ball—with a rich sweetness the others couldn’t match. I enjoyed one juicy 5 oz translucent smooth pink fruit after another. No slouch in the appearance department either, the unblemished globes are perfectly round, the soft skins not excessively fragile and the color and size very attractive, making it another excellent field-to-market variety that does not require high tunnels.



**Pink Brandywine Tomato OG** (82 days) Open-pollinated. Indeterminate. with potato-leaf foliage. Hardly a year passes without advocates claiming another pretender “is better than Brandywine.” I dissent. This famous tomato put heirlooms on the map and thick-skinned hybrids on the run. Doris Sudduth Hill’s family kept this tomato for more than 100 years and gave Quisenberry his seed. Brandywine can be fussy to grow, has problems with catfacing, EB and sometimes late maturity, but plenty of commercial growers have had success, even in northern New England. “Bite one, you’ll be sold forever,” advises Anne Elder. Meaty with just the perfect hint of tartness, the oblate beefsteak fruits average right around a pound, ripening unevenly throughout the season, often preferring cool early fall to peak



**Pineapple Tomato OG** (85 days) Open-pollinated. Indeterminate. Garden author Michelle Owen says, “I roast...these exceptionally sweet red-streaked yellow tomatoes...in a hot oven, then sauté with ridiculous amounts of garlic, rosemary and extra virgin olive oil and throw over pasta. Before I face the firing squad, I will ask for this as my last meal.” With its silky smooth texture and complex fruity taste, Pineapple may be the best striped tomato. Typically grows huge fruits in excess of 1 lb that get a little funky cosmetically. Fruits hold tight to stems so bring scissors to your harvest.



**Aunt Ruby’s German Green Tomato OG** (85 days) Open-pollinated. Indeterminate. “The biggest surprise I’ve ever experienced in tomatoes,” said the late Chuck Wyatt, vintage tomato collector. Until you try it, you won’t believe a green tomato could be this good. I rate it second only to [Brandywine](#) for flavor and it is on just about everyone’s top-ten list. Oblate 12–16 oz fruits blush lightly yellow and develop an amber-pink tinge on the blossom end when ripe. Don’t allow them to get too soft before picking. The green flesh of this beefsteak is faintly marbled with pink. Flavor sweet and tart, rich and spicy. The central large tomatoes are the best. Flavor deteriorates when cold weather sets in. Created a sensation at our staff taste test in September 1996, where it was rated “good” or “excellent” by all who tried it. Aunt Ruby’s is not just the best green eating tomato, it also makes a delicious basis for salsa verde. Originally from Ruby Arnold’s German immigrant grandfather, introduced in the 1993 Seed Savers Exchange Yearbook by Bill Minkey of Darien, WI. Nominated to Slow Food’s Ark of Taste.