

# 2018 Heirloom Tomato Plants at Topmost Herb Farm

**NEW GREENHOUSE HOURS FOR 2018**  
**Friday, Saturday, Sunday 9-5**  
**Open May and June**

244 North School Road, Coventry, CT 06238  
860-335-3139 • [www.topmostherbfarm.com](http://www.topmostherbfarm.com) • [carole@topmostherbfarm.com](mailto:carole@topmostherbfarm.com)

All plants on this list are \$4.75 each, tax included.

We never use pesticides or chemicals.

Plants are germinated on-site and transplanted into quart pots using certified organic potting mix.

Both Birch Mountain and Fiano da Avellino seeds were saved by local farmers.

All other seed is sourced from GMO free companies, organic when available.

**TO RESERVE PLANTS**  
**Reservations accepted until April 15**  
**Send an email to [carole@topmostherbfarm.com](mailto:carole@topmostherbfarm.com) with your choices.**  
**Pay by check or cash when you pick up your plants.**  
**All reserved plants must be picked up by mid-June.**

## Red and Pink Slicers

### **Birch Mountain**

This tomato belongs to Connecticut! It is rapidly becoming a favorite, thanks to the efforts of generations of hard-working Italian farmers and many of their descendants still live and farm on Birch Mountain in Bolton. The prolific plants produce meaty, blocky, delicious tomatoes with an abundance of fruits that serve well as fresh slicers or cooked in sauce. Equally delicious and versatile from our Paste Tomato group, look for another Birch Mountain tomato with an Italian heritage, Fiano da Avellino.

### **Box Car Willie**

This multi-use old timer is a prolific yielder, with an old-fashioned flavor some will remember fondly from childhood. Heavy mid-season yields of smooth, beautiful, red-orange fruits, averaging 10 to 16 oz. will last throughout the season for canning, freezing, and eating fresh.

### **Brandywine**

Big flavor is the reason this Amish heirloom from the 19<sup>th</sup> century remains available. Large, rich tasting fruit is borne on vigorous vines and is often irregularly shaped. It is sometimes subject to catfacing, a physiological disorder of bands of dry, dark lesions on the shoulders which are harmless.

### **Caspian Pink**

This variety was discovered in Russia shortly after the Cold War ended. The fruits, weighing up to 11 oz. are rather flat (oblate) with a mild, sweet flavor.

*Tomatoes taste the best at room temperature, so don't store them in the refrigerator.*

### **Cosmonaut Volkov**

This heirloom is an excellent Northeast variety from the Ukraine with a sweet/tangy flavor and positively celestial taste that is always good, occasionally sublime. Being fairly early, expect heavy yields of large fruit. Named by a Russian space engineer who was an avid gardener, for Russian cosmonaut Vladislav Volkov who perished on a return flight from Earth's first space station.

### **Costoluto Fiorentino**

From Florence Italy, these flattened and ribbed tomatoes have concentrated flavor, making them suitable both for sauce and fresh slicing. Robust plants produce fruits with outstanding taste.

### **Ligurian Oxheart**

This heart-shaped Italian tomato is revered by Italian farmers in the region of Liguria. It was awarded the designation "Heart of an Ox" in appreciation of its massive fruits, smooth skin and marvelous taste.

### **Mortgage Lifter**

One of the best heirloom stories ever! Charlie Byles operated a garage in West Virginia in the 1930s and was famous for repairing radiators, but also well known for his passionate dedication to growing and breeding great tomato plants. He sold them to customers for \$1 each, and paid off his mortgage in a few short years. This stunning tomato usually weighs in at over 1 pound, with delicious bright red flesh.

### **Prudens Purple**

A great sandwich tomato, with its pink skin, red flesh and silky texture. These one-pound fruits have irregular shapes and few seeds. Dating back to the 19<sup>th</sup> century, this is the kind of tomato of which legends are made.

### **Rutgers**

Developed in 1928 by Rutgers University for Campbell Soup Company, this plant is a heavy producer of medium sized all-purpose fruit, juicy with marvelous old-fashioned flavor. It was introduced to the public in 1934; however, by the 1970s farmers had moved on to tougher tomatoes with shipping hardiness and less flavor and Rutgers was lost. With a rise in awareness and demand for heirlooms, many folks remembered Rutgers and seed was located and reintroduced.

### **Thessaloniki**

A Greek transplant introduced here in the 1950s. Very productive plants with good disease resistance yield medium sized fruits with outstanding flavor. Useful both in salads and sauces.

## **Paste Tomatoes**

### **Amish Paste**

A Wisconsin heirloom from Amish farmers in the 1870s. Always popular, especially for canning, the large meaty fruits weighing up to 8 oz. have thick, bright red flesh with consistently good flavor even in poor growing years.

### **Anna Russian**

Quantities of heart-shaped fruit abound on these robust, hardy plants. Early and luscious, they are superb both for cooking and eating fresh. From Russia to Oregon to us.

### **Fiano da Avellino**

Another winner from Birch Mountain in Bolton! This tomato originated in South Central Italy. The fat, beefy fruit is excellent not only for sauce but delicious in a sandwich.

### **Grandma Mary's**

These 6-10 oz. fruits are very early for their size and the plants produce fruit even during cold summers, probably due to the fact that they originated in Sangerville, Maine. Excellent for sauce.

### **Opalka**

This Polish heirloom was brought to New York around 1900 by the Opalka family. The fruits are large, with few seeds, mellow and full-bodied. The sturdy plants produce abundantly.

### **San Marzano**

Many chefs consider this their favorite paste tomato. It was already an heirloom in its native Italy, believed to have arrived in 1770 as a gift from the Viceroy of Peru to the kingdom of Naples. It was planted in the volcanic soil in the shadow of Mount Vesuvius and years later was assured of a premier place in Italian canneries. The flesh is thick, with few seeds and a strong sweet taste.

### **Speckled Roman**

These eye-catching psychedelic-looking fruits boast rich tomato sweetness and good texture. The red cylindrical fruits are covered with orange-yellow striations and there is usually an early abundance of meaty 4-5 oz. fruits. Delicious for both eating fresh and cooking.

## **Pot Tomatoes**

*These plants can flourish in a large pot with good potting mix.*

*They need sufficient drainage, adequate watering and lots of sunshine. All are determinate plants.*

### **Dwarf Arctic Rose**

Growing about 3' tall, the plants produce fruits that are smooth and round to oblate, ranging from 3 to 8 ounces. With pink skin and red flesh the flavor is well balanced and delicious.

### **Sophie's Choice**

A Canadian heirloom from Edmonton. This dwarf plant produces medium sized early tomatoes and thrives in a cool climate.

### **Yukon Quest**

Early to mid-season dwarf variety with round fruits ranging from 3 to 6 ounces with a flavor that is sure to please.

## **Yellow, Green, Purple and the Rest of the Rainbow**

### **Big Rainbow**

This lovely heirloom was preserved through the efforts of Seed Savers Exchange. A rainbow when ripening with green on the shoulders, yellow in the middle and red on the blossom end. Huge fruits weigh up to 2 pounds. Delicious and extra sweet, when sliced their flesh is yellow with neon red streaks.

### **Black Krim**

Don't wait too long to harvest this delicate Russian tomato. They are dead ripe and delicious when half green and still firm. The strikingly iridescent purple skin with dark green/black shoulders often has some catfacing. The meaty flesh is dark and unusually juicy. It has been described as having a smoky flavor like a good single malt Scotch.

### **Cherokee Purple**

This unusual variety comes from Tennessee, originating with the Cherokee Indians and dates back to 1890. Slightly oblate fruits average 10-13 oz. and sunburn easily, so prune the plants sparingly. Dusky brownish/purple skin, dark green shoulders and brick red flesh. Big rich taste, often referred to as sweet, juicy and winey.

### **Dr. Wyche's Yellow**

Introduced to Seed Savers Exchange by the late Dr. John Wyche, owner of the Cole Brothers Circus, who fertilized his tomato plants with elephant manure. The glowing tangerine/orange fruits average 1 pound, and have a smooth texture and tropical sweet taste.

### **Goldie**

The electric Kool Aid, Low Acid Tomato! This large, full-flavored orange tomato is a favorite for eating fresh. It is stupendously rich and possesses a velvety texture. It dates back to the 1870s.

### **Green Zebra**

A most unusual beast in the tomato menagerie! Their exquisite taste is mild, tart/sweet, with a hint of lemon. Don't wait too long to harvest them, as they are ready to eat when they are still firm. Yellow/green skin with dark green vertical stripes and emerald green flesh.

### **Japanese Black Trifele**

This incredible petite fruit, shaped like a little pear, hardly looks like a tomato at only 4 to 6 ounces with its dusky burgundy skin and green shoulders. With its superb taste, it commands a high price in the high end markets in the Russian Republic today. Delightful in a mixed salad with other heirlooms.

### **Paul Robeson**

This Russian heirloom has that distinctive, sweet, smoky taste with a tang and is quite an extraordinary tomato named after an extraordinary man. Usually early, slices of the 6 to 12 oz. black/brick fruits with green shoulders make a memorable sandwich. Paul Robeson was a talented athlete, scholar, singer, actor, linguist and crusader for American racial equality and social justice.

### **Pineapple**

A most beautiful tomato, often weighing 2 pounds or more. A Kentucky native with a uniquely mild, low acid fruity sweetness, its striped skin reveals flesh with yellow and red marbling.

## **Cherry Tomatoes**

### **Black Cherry**

These dusky, perfectly round one-inch fruits are incomparably sweet, juicy and delicious.

### **Matt's Wild Cherry**

5/8 to 3/4" soft fruit borne in clusters. Heavy producing beautiful red cherry, introduced to the US from Hidalgo, Mexico. Very good resistance to some strains of late blight.

### **Principe Borghese**

Larger than most cherries, these plum shaped, ruby red beauties dry beautifully, retain their flavor and are excellent for thickening sauce. Delicious fresh, their flavor is rich and deep with few seeds and little juice.

### **Red Zebra**

It's impossible to resist the unmatched taste of these clusters of small fruits growing on vines often reaching 6 feet. Their bright scarlet skin is streaked with orange, gold and yellow and often a random streak of green.

### **Sun Gold**

Here's the ringer of the list, since she's a hybrid. She's included here because of her intense flavor and she has a legion of admirers. The small fruits, borne in prolific clusters, ripen to a rich apricot color, and they are incredibly sweet. They are a local treat, since their tendency to split precludes shipping.

### **Tiger Tom**

This tiger is orange with red stripes. He's early and rather large, with an incredible taste that is never bland.

## **Husk Tomatoes**

All husk tomatoes have light-brown, papery husks (calyxes) that enlarge and cover the maturing fruits. The 2 most common cultivated species are the ground cherry and the tomatillo. Both have been cultivated in Central and South America for centuries, even before tomatoes and they self-sow readily.

Ground cherries are so named because the cherry-sized fruits are borne near the ground. The leaves are hairy or fuzzy and the plants grow 1-2 ft. tall with lateral spreading growth. They are eaten fresh, or used in desserts, sauces, preserves, fruit toppings, pies and salads.

Tomatillos are larger-fruited, typically 1-3" diameter and the plants grow 2-5' tall with smooth leaves. They are usually cooked to bring out full flavor; simmer for 5-10 minutes in a pot of water, then use in chili rellenos, salsa verde, guacamole, and other sauces and dips. Plants are best caged or trellised, spaced 2-3 feet apart.

### **Aunt Molly's Ground Cherry**

A Polish heirloom. Smooth, marble sized fruits are indigenous to the high altitudes of South America, eventually finding their way to Europe in the 18th century. They have a sweet and tangy citrus flavor ending with a hint of vanilla. Abundant harvests of golden fruit are enclosed in papery husks turning green to yellow/brown, dropping to the ground when ripe and continue to sweeten while waiting to be harvested. Add them to salads, smoothies, preserves, pies, and even dry them like raisins. When stored with the husk on they can last a month. The plants grow to 2' tall x 4' wide.

### **Tomatillo Verde**

Standard richly flavored type with deep green fruit. For salsa, these popular tomatillos tone down the spicy chiles and help blend the other flavors. Huge yields.