

2023 Heirloom Tomato Plants at Topmost Herb Farm

244 North School Road, Coventry CT 06238

860-335-3139 • www.topmostherbfarm.com • carole@topmostherbfarm.com

Greenhouse open on Friday, Saturday and Sunday 9am to 5pm beginning Friday, May 26, 2023

All plants on this list are \$5.00 each, tax included – all grown the organic way.
Nurtured at Topmost from seed to sale in quart pots of McEnroe organic potting mix.

RESERVING PLANTS

You may reserve plants by email ONLY

Send an email to carole@topmostherbfarm.com with your selections

Pay for your plants at pickup time by cash or check (no plastic please)

Plants will be ready for pickup on opening day, Friday May 26, 2023

Hours are Friday, Saturday, Sunday 9am to 5pm

Red and Pink Slicing Tomatoes

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 old-fashioned flavor some may 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 Pink

A beefsteak type Amish heirloom from the 19th century with balanced deep flavor and perfect hints of tart. It ripens unevenly throughout the summer, providing large, rich tasting fruit.

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 after 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 for both sauce and fresh slicing. The robust plants produce fruit with outstanding taste.

Red and Pink Slicers (continued)

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 - pink skin, red flesh and silky texture. The one-pound fruits have few seeds and irregular shapes. Dating back to the 19th 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 but 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.

Tomatoes for Sauce

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.

Fiano da Avellino

Another winner from Birch Mountain in Bolton! This tomato originated in South Central Italy. The fat, beefy fruit is perfect for sauce and also delicious in a sandwich or salad.

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.

Purple/Black Tomatoes

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

At first glance the color of this tomato might remind you of a bad leg bruise, with its tones of brown, green and purple accompanied by the occasional bulge. The flavor, however, can knock your socks off with its balance of sweet, acid and savory. Originally cultivated by the Cherokee Indians over 100 years ago, the plants tolerate humidity and diseases better than most dark-colored tomatoes.

Japanese Black Trifele

This incredible petite fruit at only 4 to 6 oz., shaped like a little pear, hardly looks like a tomato with its dusky burgundy skin and green shoulders. Its superb taste 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.

Yellow/Orange Tomatoes

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 a 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.

Multicolor Tomatoes

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.

Pineapple

Quite a 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.

Container Tomatoes

Crimson Sockeye

A regular leaf, dwarf determinate plant producing large yields of 4 to 10 oz. medium sized tomatoes usually in approximately 90 days. Well-balanced flavor in a slightly ribbed, pink smooth skinned fruit.

Chocolate Lightning

These plants produce excellent yields of chocolate color tomatoes with jagged green and gold stripes in approximately 80 days. The rich crimson flesh has the intense flavor of dark tomatoes.

Cherry Tomatoes

Black Cherry

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

Matt's Wild Cherry

Matt was a survivor of the many blights affecting tomatoes in the 2018 growing season. Small fruits borne in clusters on heavy producing vines. Introduced to the US from Hidalgo, Mexico.

Principe Borghese

Larger than most cherries, these plum shaped, ruby red beauties dry beautifully, retain their flavor and are excellent for thickening sauce. Their delicious 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

What's this...a **hybrid** hiding in an heirloom list? It's included here because of intense flavor and a whole legion of admirers. The small fruits are incredibly sweet, borne in prolific clusters and ripening to a rich apricot color. They are a local treat since their tendency to split precludes shipping.

Husk Tomatoes

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' tall with lateral spreading growth. They are eaten fresh, or used in desserts, sauces, preserves, fruit toppings, pies and salads. Tomatillos are 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 with smooth, marble sized fruits. Their sweet and tangy citrus flavor holds a hint of vanilla. Their golden fruit, enclosed in papery husks which turn to yellow/brown, drop to the ground when ripe and continue to sweeten. Add them to salads, smoothies, preserves, pies, and even dry them like raisins. When stored with the husk on they can last a month.

De Milpa Tomatillo

An heirloom from Mexico, where they are grown for home and market use in family plots. The small to medium round fruits store fresh for several weeks, always handy for fresh salsa.