



Early Summer Reminders

Harden Off Seedlings:

Seedlings typically arrive after weeks of being nurtured in the ideal conditions of greenhouses. To prevent transplant shock, which can cause stunted growth or even death, it's important to "harden them off." This process helps seedlings adjust to outdoor conditions. Simply place them in a semi-sheltered spot outside for a few days, (beneath row covers) gradually exposing them to direct sunlight, wind, and temperature fluctuations. Planting on a cloudy day or in the evening can also help ease the transition.

Squash and Cucumbers:

To protect your Cucurbit seedlings from pests and boost yields, cover them with row covers or insect netting. Once the first flowers appear, wait about 10 days before uncovering the plants.

Tomato Heat Stress Solutions:

As climate change brings more summers with consistent highs above 90°F, many tomato plants struggle to set fruit. If daytime temperatures exceed 90°F and nighttime temperatures stay above 72°F, tomato blossoms can dry up and fail to produce fruit, even though the plants may look healthy.

This occurs because the heat causes the female part of the plant (the pistil) to elongate more than usual, preventing the pollen from the male parts (stamens) from reaching the stigma.

While most standard tomatoes can produce fruit before or after a heatwave, they may struggle during the peak of summer. The solution? Look for "hotset" tomato varieties, specifically bred to tolerate night-time heat and continue fruit production even during extreme temperatures.

Tomato Trellising & Pruning Tips:

We recommend trellising and pruning your tomato plants to improve both yield and quality. Even if you're not trellising vertically, choose 2-3 main stems and prune away the remaining suckers. This practice encourages larger, higher-quality fruit, while also improving airflow around the plant, reducing the risk of pest and disease pressure.

Annual Flowers



Calendula: Resina

- Plant in rows 24" inches apart with 12" spacing in row .
- Resina is the most potent of calendulas with the highest concentration of plant resins, and is best for making herbal medicines.
- Use in teas and salves for anti-inflammatory properties or use in bouquets for brightness and color.



Ageratum: Timeless Mix

- Long-lasting 1–2" flower clusters add texture and interest to mixed bouquets.
- Mix includes lovely shades of red, pink, blue, and white, which complement any color scheme.
- Attracts bees and butterflies to the garden.
- Ideal for beds, containers, and cutting.
- Ageratum is also known as flossflower.



Snapdragon: Orange Wonder

- Color variegations of orange, salmon, rose, and yellow on each stem,
- Long blooming from June through September.
- Attractive to pollinators and "often visited by the bees, butterflies, hummingbirds..."

Annual Flowers



Verbena

- Heat tolerant.
- Multiple long, thin stems topped with clusters of 2" heads packed with tiny flowers.
- Blooms July to frost.
- Attracts bees and butterflies. Emma has seen it attract humming-bird moths multiple years in a row!
- Also known as purple top verbena, tall verbena, South American vervain, and purple-top verbena.



Scabiosa: Pincushion Formula Mix

- Elegant cut flower on strong, slender stems.
- Sturdy, uniform, annual Scabiosa mix in a wide range of colors.
- 1 1/2–2 1/2" blooms.
- Formula mix of black, blue, creamy yellow, pink, bright red, deep blue, salmon rose, and pure white.



Cosmos: Double Click Mix

- Unusual double blooms in a range of colors.
- Tall plants with large fully double and semi-double blooms.
- Shades of carmine, pink, and white make this a great cut flower and garden addition.
- Cosmos are also known as garden cosmos.

Herbs



Basil: Italian Large Leaf DMR by Prospera

- Days to maturity: 74
- Fast-growing with large leaves.
- Plants produce high yields of 4" long leaves.
- Highly uniform plants have a sweet aroma with notes of anise.
- Disease Resistance: Downy Mildew, Fusarium Wilt
- Replacement for temporarily discontinued Rutgers varieties.



Basil: Sweet Thai

- Days to maturity: 64
- Try it as a flavorful garnish for sweet dishes. Green, 2" long leaves have a spicy, anise/clove flavor. Attractive purple stems and blooms.
- Called "Horapha" in its mother country, "Hun Que" in Vietnam.
- Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense, spicy basil with notes of clove and anise.



Tulsi: Kapoor

- Days to maturity: 60
- Unique, spicy aroma with hints of coffee, chocolate, and sweetness.
- Compact but very full, attractive plants.
- Purple flowers also make it a nice beneficial and/or ornamental.
- For teas, culinary, and medicinal use.
- Very good resistance to downy mildew.

Cucumber



Palestinian Faqous

- Days to maturity: 60
- Native to Palestine.
- A finely-textured nearly white Arabic Fakous or Faqous.
- Shorter form of *C. melo flexuosus* or snake melon.
- This particular selection is both highly uniform and delicious.



Corinto

- Days to maturity: 48
- This organic hybrid produces very dark green, uniform, 7–8" slicing cucumbers despite cool weather or heat.
- Skin is thick enough to endure harvesting and handling, but thinner than the average slicing cucumber.
- Remarkable vigor in both the field and greenhouse.
- Gynoecious and parthenocarpic.



H-19 Little Leaf (Pickler)

- Days to maturity: 57
- Reliable yields on a uniquely compact plant.
- Blocky, medium-length (3–5") fruits are good for fresh eating.
- They pickle well and have a distinctive, bright emerald green color.
- Vines are compact, multi-branching, and yield well even under stress.

African & Asian Eggplants



Petch Siam

- Days to maturity: 40-50
- This well-known and productive matti gulla variety is easy to grow. Matti is an Indian village famous for this type of eggplant.
- The small (2" in diameter), round, green eggplants have a dark green stripe and are very popular in cuisines of India, Thailand, and Vietnam.



Orient Express

- Days to maturity: 58
- The most dependable eggplant. High-yielding plants produce up to 2 weeks before other early varieties and are very tolerant to temperature extremes.
- Tender, delicately flavored, and quick to cook.



Ping Tung

- Days to maturity: 65 days
- Named after its town of origin in Taiwan
- Slender violet-purple eggplant bearing 12 in. fruits.
- Excellent, mild flavor and tender white flesh.
- Produces continuous, large harvests despite summer heat and humidity



Intore

- Days to maturity: 60
- This is an oblong, lobed, white garden egg from Africa that is particularly large and more productive, especially in shorter seasons.
- People like to eat this eggplant for its health benefits and to replace meat in various dishes. They are mixed with beans and veggies, mixed with fish and oil, fried and eaten with sauce, simply boiled, and even eaten fresh like an apple.

Middle Eastern Eggplant



Bademjan

- Days to maturity: 70
- Iranian eggplant with incredible biodiversity found within the variety, as seen in the photos of the varied fruits you may pick from it.
- Bademjan is the Farsi word for eggplant.
- "Variable sizes and shapes of this eggplant are used in different ways: stout and chubby eggplants for stuffing, long and tender eggplants for charring and scraping out for Mirza Ghasemi, and more."

Italian Eggplants



Louisiana Green

- Days to maturity: 80
- A Southern heirloom variety that has been passed down for generations in Louisiana's diverse cultural landscape. Likely from Sicilian immigrants, although this eggplant is used widely in Creole cuisine.
- Incredibly mild, nutty, tender, and sweet eggplant.
- Fruits grow abundantly in warm weather and become 7 to 9 inches long and 3 inches wide.



Annina

- Days to maturity: 65
- A new, spineless, glossy, purple-striped Italian type with an attractive tear drop shape that is earlier and higher yielding.



Round Mauve

- Days to maturity: 65
- This beautiful eggplant is spherical, about 4 inches across, with rosy-lavender thin skin and a pure white interior.
- We love to cook with this variety as its size is ample without being overwhelming, and the flesh is mild and meaty with absolutely no trace of bitterness.



Nigral

- Days to maturity: 65
- Replaces Nadia
- Spineless plant reliably sets fruit under variable conditions.
- Heavy yields.



Barbarella

- Days to maturity: 65
- Dark purple, tender fruits with a white halo are nearly round and have some small spines.
- Good yields with excellent flavor.



Dancer

- Days to maturity: 65
- A deep-pink, semi-cylindrical type that are mid-sized, mild, and nonbitter.
- Plants are strong and high yielding.
- An Italian type eggplant that is popular in Puerto Rico.



Rosa Bianca (Heirloom)

- Days to maturity: 73
- A plump, pink and white heirloom variety that has a mild, creamy taste.
- Best adapted to warm regions and will not yield well in cool areas.

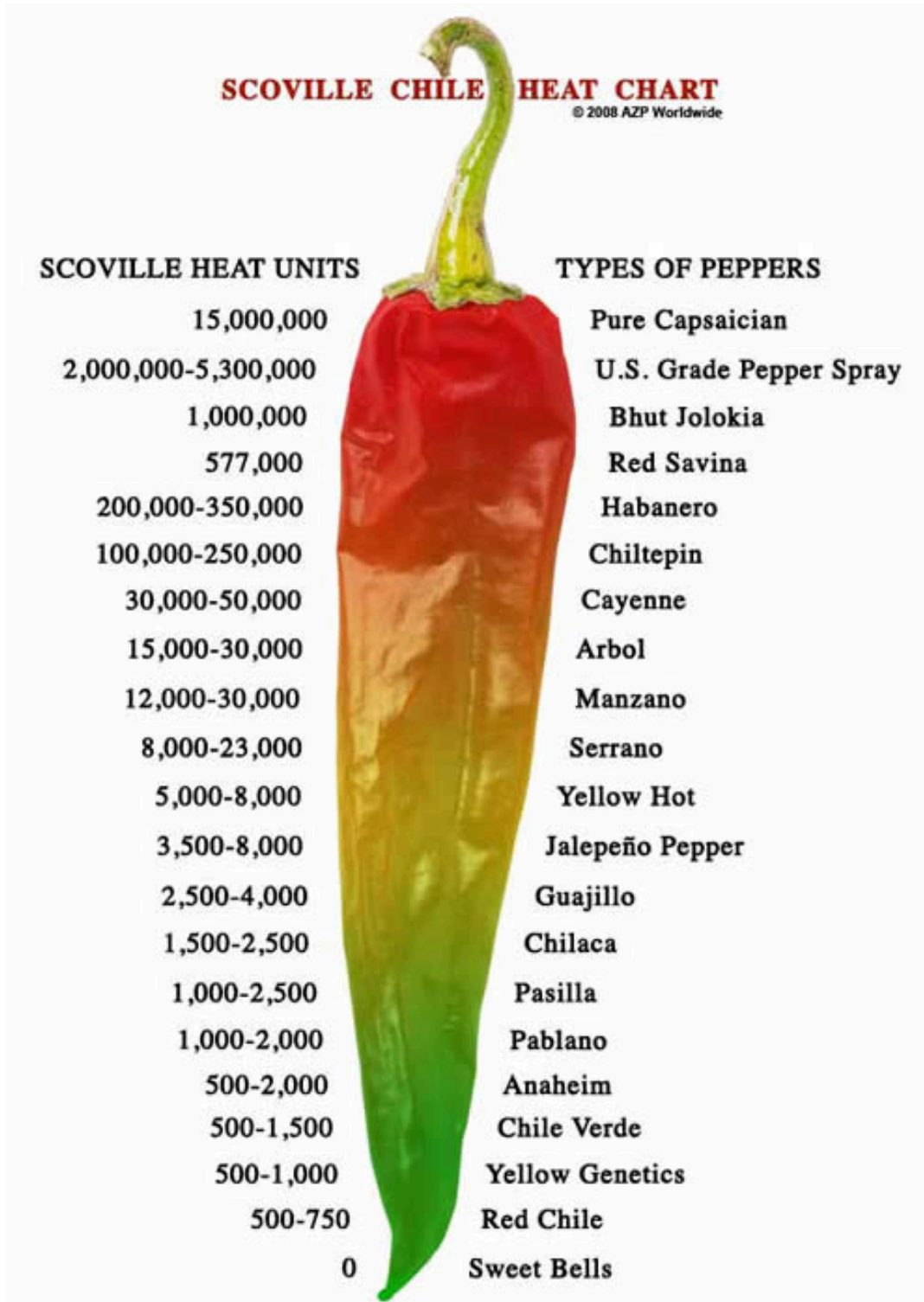


Ischia

- Days to maturity: 70
- Long, dark purple heirloom eggplant from the volcanic island of Ischia, which you can see across the bay from Naples, Italy.
- Abundantly growing on 4' tall bushy plants with elephant-like leaves, these are superb fruits that are great for eggplant parmesan.

Peppers: The Scoville Scale

The Scoville scale is a tool for measuring the spiciness or pungency of hot peppers. The scale measures the amount of capsaicin (the chemical compound that causes spicy heat) in a pepper and assigns it a number rating in Scoville Heat Units (SHUs).



Hot Peppers



Aji Amarillo

- Scoville rating: 30,000-50,000 SHU
- Days to maturity: 100
- Grown by Truelove Seeds in Newtown Square, PA
- Native to the Andes (Bolivia or Peru) and has been called the most important ingredient in Peruvian cuisine as it is the cornerstone to many essential traditional dishes.
- On the plants, the young fruits start out green, turn yellow, and ripen to be fiery orange.
- When cooked, the fruit turns yellow, hence the name. It is hot, sweet, and fruity



Aji Dulce (NOT HOT)

- Scoville rating: 1,000 SHU ("A habanero without the heat")
- Days to maturity: 90-110
- Grown by Southern Exposure Seed Exchange in Grafton, NY
- Sweet, smoky seasoning pepper especially popular in Puerto Rico, Venezuela, and throughout Latin America and the Caribbean. Aji is an important ingredient in Puerto Rican sofrito (sauce), but is also eaten in salsas, salads, and roasted.
- For a sharper flavor, use the green fruits, and for softer flavors, use them when ripened red.



Trinidad Scorpion

- Ranked as the hottest pepper in the world, and registering at over 1,500,000 SHU
- Days to maturity: 90
- Fruit often has a tail resembling a scorpion.
- Gloves and mask recommended for cleaning!



Buena Mulata (Cayenne)

- Scoville rating: 80,000-100,000 SHU
- Days to maturity: 75-80
- Grown by Truelove Seeds in Newtown Square, PA
- Beautiful, spicy, and flavorful cayenne pepper that starts purple and then passes through salmon and orange on the way to turning a gorgeous red.
- The tall striking plants are laden with 4-5 inch fruits, which are tasty at all stages, but we prefer the added sweetness of the fully red fruit.
- From the Horace Pippin collection. Horace Pippin is now a well-known artist who beautifully depicted everyday life, landscapes, religion, WWI, and themes of the injustices of slavery and segregation. In the 1940s, he traded seeds from his friends in the Black catering communities of Philly and Baltimore in exchange for bee sting therapy for WWI arm injury from grandfather H. Ralph Weaver's hives. Weaver's grandson, renowned food historian William Woys Weaver expanded on his grandfather's historic seed collection to create the Roughwood Seed Collection, which Owen from Truelove managed for several years.



Sargento (Poblano)

- Days to maturity: 65 days green, 85 days red
- Replacement for Baron.
- The 2 and 3-lobed fruits are smooth, shiny, and very dark green.
- Similar in appearance to Baron, but fruits average slightly larger at 5-6" long x 3" wide.
- Plants are tall, vigorous, and have an excellent yield potential.



Red Flame (Cayenne)

- Scoville rating: 120,000 SHU (twice as hot as a regular cayenne)
- Days to maturity: 60 green, 80 red ripe
- Higher-yielding Red Rocket type for ristras.
- Dries quickly to a bright crimson for an eye-catching presentation.
- Sweet-hot flavor. Thin walls. Big, productive plants.
- Widely adapted. Fruits are avg. 6–6 1/2" long.



Fish

- Scoville rating: Ranges widely from 5,000-30,000 SHU. Averages 17,500 SHU
- Days to maturity: 80
- Grown by Soilful City in Washington, D.C.
- An extremely flavorful, productive, and decorative variety that makes an excellent hot sauce.
- The foliage is variegated white and green, as is much of the unripe fruit, which is 2-3" long and turns from white with green stripes, to orange with brown stripes, and then bright red.
- The white unripe fruit were used to flavor seafood dishes in the Black catering community of Baltimore in the late 1800s and early 1900s. It has been designated by Slow Food as an outstandingly tasty, culturally important, and endangered heirloom from Philadelphia and Baltimore.
- From the Horace Pippin collection (see Buena Mulata description).



Numex Big Jim

- Days to maturity: 80
- The largest of New Mexican varieties.
- This pepper has pods up to 12 inches long that weigh as much as 4 ounces. Their size makes them a favorite for chiles rellenos.
- Medium-hot pungency and plants set fruit under hot, dry conditions.



Scotch Bonnet Pepper

- Scoville rating: 200,000 SHU
- Days to maturity: 120 days
- Similar to Habanero, but later in maturity with fruit that is not quite as long. Tall, vigorous plants bear peppers that begin as green but mature to red. Fruity aroma and same blistering heat as the Habanero.



Ot Heim "California Chili"

- Days to Maturity: 75
- Small bushy plants with brightly fragrant and spicy flavor
- Grown for Truelove Seeds by Co Phuong, an elder Vietnamese grower at Resilient Roots Community Farm in Camden, NJ.
- At Resilient Roots Farm, these are affectionately known as California Chilis. Ot Hiem literally means Danger Chili, and it describes many types of bird chilis.



Capperino (Cherry Pepper)

- Hot cherry for stuffing and pickling.
- Fruits have a moderate heat level and avg. 1 1/2" in diameter—just perfect for stuffing.
- Most fruits are round to slightly flattened.
- Very popular in Italy.



Berbera

- Days to Maturity: 85
- Long, slender brown cayenne chiles with medium heat from the Mareko region of Ethiopia.
- These peppers are most well-known for their use in Berbere.
- This variety is a genetically diverse population with occasional red peppers.



Ole Pepper Pot

- Historically associated with the African American cooks who brought its fire to the homes and restaurants of Philadelphia. Notably the famous Black Philadelphia catering families, the Augustins and the De Baptistes had a hand in preserving the pepper as they bought and used it heavily in Pepper Pot Soup and other dishes.
- Ole Pepperpot is green when immature, ripening to a slight golden blush starting at its curly tail before attaining its full red color.
- Plants grow to about 3½ feet and sets fruit heartily until frost in the right conditions. Once harvested, the fruits may also be dried or pickled for preservation. We recommend this pepper for all lovers of heat (and it is hot) and especially for Philadelphians wanting to savor a piece of their historic city!



Aleppo

- Days to Maturity: 80-90
- Fruity and bright red pepper with medium heat.
- Its robust flavor has been described as reminiscent of sundried tomatoes and with a hint of cumin.
- Originating in Aleppo, Syria, one of the largest and most long-standing continuously inhabited cities of the Levant and the world, cultivation of this pepper and life in general has been interrupted by ongoing civil war. It is listed as endangered on Slow Food Foundation's Ark of Taste.
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Jedi (Jalapeño)

- Days to Maturity: 72 green; 82 red
- High-yielding, continuous-set type.
- Jedi's fruits avg. 4–4 1/2" and are slow to check (show small cracks in skin).
- The large plant produces over a long harvest window, especially in regions with a long growing season.
- Jedi is our jalapeño variety with the highest potential yield.

Sweet Peppers



Nassau

- Days to maturity: 64 pale green; 84 red ripe
- Productive Cubanelle for frying.
- Nassau's cylindrical fruits with lobed ends avg. 7-8" x 2 1/2" and are excellent for frying. Usually used when unripe and light green, but can also be used red. Very popular in Caribbean cooking. High resistance to bacterial leaf spot races 1-3, 7, and 8.
- **NEW TO CITY HARVEST**



Chocolate Beauty

- Days to maturity: 67 green, 85 chocolate ripe
- Incredibly sweet and delicious, medium-large lobed bell peppers that mature to an attractive chocolate color. Eat them when fully ripe and you'll know that they are a really special variety.



Flavorburst

- Days to maturity: 67 green; 87 yellow ripe
- Initial color is lime green, turning to golden yellow when ripe.
- Excellent, sweet flavor.
- Medium-large fruits are mostly 3-lobed and slightly elongated.



Cornito Giallo

- Days to maturity: 55 green, 75 yellow ripe
- Half-size Corno di Toro.
- A popular class of peppers, cornitos are 1-1 1/2" wide at the shoulders and 5" long. They are exceptionally sweet and attractive smaller versions of Carmen and Escamillo, with similar maturity. Perfect for grilling and roasting, like their full-size counterparts.
- Replacement for escamillo which suffered seed production issues in 2023.



Delirio

- Days to maturity: 72
- Beautiful tangerine orange bell peppers are blocky, 4-lobed, and early to mature. Fruit becomes an average 4 inches tall and wide.
- Strong plants are resistant to both Tobacco Mosaic Virus and Tomato Spotted Wilt Virus, which makes them easier to grow in a wide variety of climates.
- Colorful orange bell peppers are some of the sweetest and most nutritious peppers you will ever eat.



Islander

- Days to maturity: 56 purple, 81 red ripe
- Strong, medium-tall plants yield well. Peppers are medium-sized and thick-fleshed with a mild, slightly sweet taste.
- Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red. Can be harvested while in the purple stage, after 56 days.



King Arthur

- Days to maturity: 59 green, 79 red ripe
- Best early producer of large green and red bell peppers.
- Plants are large and bear big crops.
- A widely adapted variety with high resistance to different diseases.



Carmen (Corno di Toro)

- Days to maturity: 62 green; 82 red ripe
- Fruits are large, blocky, and have thick walls.
- Plants are medium large with a good canopy to minimize sunscald.
- High resistance to bacterial leaf spot races 1-3, tomato etch virus, and tobacco mosaic virus; and intermediate resistance to Phytophthora



Yankee Bell

- Days to maturity: 60 green; 80 red ripe
- Open-pollinated bell for Northern growers.
- Blocky 3-4 lobed fruits are medium sized.
- Better quality and uniformity than most OPs.
- Medium large plant.



Purple Beauty

- Days to maturity: 70
- Blocky, thick-walled, dark purple bells
- Compact plants offer good foliage cover for the fruit.
- Beautiful in salads as well as stuffed.



Osmarsko Kambe

- Days to maturity: 85
- A specialty of Bulgaria, this heart-shaped, pimiento-type pepper ripens from green to bright red.
- Thick walls and wonderful sweet flavor.
- The perfect small size for stuffing, yet plenty substantial enough for roasting.
- Sturdy, compact, and upright, plants keeping the fruits up off the soil even in wet conditions.



Vinny's Friariello

- Days to maturity: 80-90
- Grown by Truelove Seeds
- These sweet and flavorful frying peppers make such a warming, comforting dish from southern Italy.
- Tall, bushy plants make tons of green fruits that ripen to bright red.
- The fruits grow towards the sky!
- Vinny (Vincent C. Motta) got these from Napoli in 1950.



Big Bertha

- Days to maturity: 72 days
- One of the largest elongated bell peppers available.
- 3 to 4 lobes and thick walls.
- Resistant to Tobacco Mosaic Virus.
- Excellent in the Northeast as well as other areas. This is an outstanding performer and one of our very favorite peppers.



Shishito

- Days to maturity: 70
- Small, thin-walled glossy green peppers are popular as tasty appetizers that are most often pan-fried in a little olive oil and sprinkled with salt.
- Flavor is bright and a little sweet, but every so often a pepper will appear with a shot of spicy heat. It is said that 1 out of 10 to 20 peppers will be hot. Emma's friends refer to them as "roulette peppers."
- Very abundant harvests. 60 days



Jimmy Nardello

- Days to maturity: 80
- Although technically a frying pepper, this is one of the sweetest non-bell peppers you'll ever taste, the taste has notes of apple.
- Bright red, 6 to 8 inch long peppers are only about 1 inch wide and taper from the shoulder to tip, with a curving, somewhat wrinkled appearance.



Lunchbox Mix: Orange, Red, & Yellow

- Days to maturity: 55-63 green; 75-83 color
- Sweet and flavorful snack peppers.
- These beautiful, mini-sized peppers are delicious sautéed, as an addition to salads and, perfect for a healthy snack. Smooth, bright orange fruits average 2 1/2-3" long by 1 1/2" wide. All three varieties have tall, strong plants that yield well for snack-type peppers.



Criolla di Cochina

- Days to maturity: 85 days
- 4" fist-sized fruits..
- Its thin-walled flesh is very aromatic and full-flavored, perfect for dishes that benefit from red pepper as a flavor rather than big, sweet, fleshy pepper bites.
- From Uprising Seeds: "'Criolla di Cochina' hails from Nicaragua, where sweet peppers are known as chiltoma, and where some hypothesize the oldest sweet peppers may have first been bred from their spicier relatives. We've read that the classic use in its homeland is the sweet/sour salsa criolla campesino. We often slice one up and add it to a pot of cooking rice to infuse it with its delicious flavor. Upright plants are sturdy and productive. A unique and very lovely pepper, certainly one of the most beautiful we've seen."

Summer Squash



Dark Star

- Days to maturity: 55
- Dark Star was selected in part for vigorous root growth to excel in dry farming conditions.
- "The most refined OP zuke we've seen, with very uniform, long, dark green, angular fruit."



Golden Glory

- Days to maturity: 50
- Spineless yellow zucchini with excellent yields.
- Open habit and few spines make it easy to harvest blemish-free fruit.
- Excellent disease resistance keeps the plant productive over a long season.
- Bright yellow fruits with solid green stems.



Juane et Verte

- Days to maturity: 50
- Unique tulip-shaped patty pan.
- Attractive light green fruits with dense, flavorful flesh are perfect for stuffing.
- Full habit plants.
- Mature fruits are cream and green-striped and can be used as ornamentals.
-

Cherry Tomatoes



Black Cherry

- Days to maturity: 47
- Compact plants produce loads of zucchini fruit that are dark green and finely speckled.
- Intermediate resistance to powdery mildew, zucchini yellow mosaic virus, papaya ringspot virus, and watermelon mosaic virus.



Super Sweet 100

- Days to maturity: 60
- The classic sweet red cherry tomato.
- Reliable cherry with prolific yields of great-tasting, 15–20 gm. fruits produced in large clusters.
- Widely adapted. Indeterminate.



Blush

- Days to maturity: 71
- Delightful little tomatoes are about 2 inches long and shaped like elongated grapes. They start out clear yellow, but later blush with pink streaks, announcing they are ripe and ready to pick.
- Expect heavy production throughout the season and a fabulous flavor that is sweet, fruity and refreshing.



Sunpeach

- Days to maturity: 60
- Delicious pink cherry tomato with leaf mold resistance.
- Sunpeach is productive, crack resistant, and has incredible flavor.
- Deep-pink, shiny, 15–20 gm., cherries are borne on long trusses. Vigorous, healthy, high-yielding plants.
- Indeterminate.



Sunrise Bumble Bee

- Days to maturity: 70
- The sweetest cherry in the Artisan™ collection.
- Gorgeous combination of yellows and reds, inside and out. Excellent sweet and tangy flavor. Adds a nice pop of color to any mix, but also stands alone as a premium-quality cherry for snacking and salads. Indeterminate.



Sakura

- Days to maturity: 55
- Prolific yielder of bright red, shiny, medium-large cherry tomatoes
- Among the first to ripen, Sakura keep going all season long because of its disease resistance. Very tidy, compact plant fits well in tight spaces.
- Have a real sweet tomato flavor and firmness without being hard.



Sun Gold

- Days to maturity: 57
- Vigorous plants start yielding early and bear right through the season.
- Exceptionally sweet, intensely fruity flavor. Bright, tangerine-orange cherry tomatoes are a huge hit among City Harvest growers.
- Have a tendency to split so are best fresh with minimal handling.

Heirloom Tomatoes



Juane Flamme

- Days to maturity: 70
- These beautiful orange salad tomatoes are very juicy and have a good, sweet flavor with fruity overtones.
- Tomatoes weigh 2 to 3 ozs. and are a lovely persimmon orange color both inside and out.
- Extremely productive heirloom from France.
- Indeterminate.



Mortgage Lifter

- Days to maturity: 85
- An old pink variety still in demand by gardeners.
- Well-shaped, large fruit is very meaty with few seeds; similar to Giant Belgium, but not quite as big. Delicious.
- Folklore says variety named by a man who sold this crop to pay off a farm he was about to lose.
- Indeterminate.



Brandywine

- Days to maturity: 78
- Considered one of the best tasting tomatoes described as "very rich, loud, and distinctively spicy."
- Large fruits are often over 1 pound, have deep pink skin and smooth red flesh.



Cherokee Purple

- Days to maturity: 80-90
- Grown by Chelsea Askew in Marshall, NC
- Provide plenty of large, smooth, dusky-red fruits with a delicious blend of sweetness, acid, and a subtle smokiness that reach 10-12 ounces.
- This variety is reportedly from a family that had received them from the Cherokee people and then grew them for 100 years.



Orange Ox Heart

- Days to maturity: 76
- Big 10 to 12 ounce heart shaped, meaty fruit are sweet and juicy.
- Well balanced flavors and attractive color, make this a perfect addition in salads, or as a delicious juicy slice on a sandwich. Called one of the best tasting among the Oxheart types.
- Vigorous indeterminate vines benefit from growing in cages.



Paul Robeson

- Days to maturity: 70-80
- Grown by Adaptive Seeds in Sweet Home, OR
- This dusky-red, juicy heirloom is sweet and earthy, dense and smoky, tangy and rich. These flavorful fruits reach about 7-10 ounces.
- This Russian variety was named in honor of Paul Robeson (1898-1976), the African American actor, athlete, singer, linguist, and outspoken crusader for racial equality and social justice for African Americans and all colonized peoples.
- This incredible figure has roots in West Philadelphia, which makes this variety a big hit in the area.



Striped German

- Days to maturity: 70
- Bicolor red-and-yellow fruit.
- The flat, medium-to-large tomatoes with variable shoulder ribbing are shaded yellow and red. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture.
- Medium-tall vines bear 12+ oz. fruit. Indeterminate.



Pink Berkeley Tie Dye

- Days to maturity: 70
- Unique appearance with heirloom-quality flavor.
- 8-12 oz. fruits are dark pink with green striping, and the flesh is pink with yellow streaks.
- The flavor is outstanding - sweet and complex like the finest heirlooms. Compact.



Moyamensing

- Days to maturity: 85
- "In 1982, William Woys Weaver received seeds for this historic medium red tomato from Mrs. M.J. Grooms, an African American woman living in Philadelphia. Mrs. Groom's great grandfather passed down the seeds through the generations - and for good reason - it's a tried and true heirloom! He had worked as a cook at Eastern State Penitentiary on Fairmount Avenue in the Spring Garden area of Philadelphia, where this variety had been grown by incarcerated workers in the gardens since the mid-1800s. These gardeners shared the seeds with him, and it is likely he used the tomatoes in soups, catchup, and canning in the prison." -Truelove Seeds



Afghan

- Days to maturity: 70
- One of the first tomatoes to ripen and one of the last to still be picking in the fall.
- Medium/small flattened, pleated fruits.
- Afghan is a beauty, often slightly blushing red at the blossom end in a sunburst pattern as well as in the center when sliced crosswise.
- "Yields are almost oppressive." according to Uprising Seeds



Cuore di Bue

- Days to maturity: 85
- Misleading name in an American context, as this "ox-heart" tomato is more standardly a "beef-steak."
- Ox-heart type tomato from Ligurian coast town of Albenga, just west of Genoa, in Northern Italy.
- 10-16 oz pleated teardrops with meaty centers and narrow seed cavities around the margins.
- Excellent sliced and eaten raw, but the variety really shines with roasting, as it brings out the savory richness of flavor.

Hybrid Tomatoes

Lemon Boy Plus



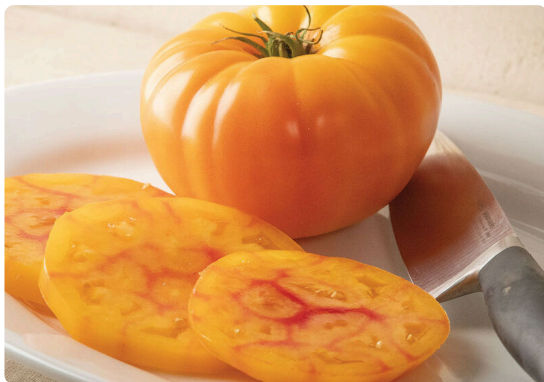
- Days to maturity: 75
- The flattened-round, 7–8 oz. beefsteak fruits are consistent in size, shape, and quality with very few blemishes. Can be harvested bright lemon-yellow to deeper golden-yellow when fruit exhibits light checking and a subtle blush at the blossom scar.
- A high-yielding variety with good firmness.
- High resistance to Alternaria stem canker, Fusarium crown and root rot, Fusarium wilt races 1–3, gray leaf spot, tomato mosaic virus, Verticillium wilt; and intermediate resistance to nematodes and leaf mold.



Big Beef

- Days to maturity: 70
- Still unsurpassed as the top choice for fresh market beefsteak tomatoes – an AAS winner.
- Large 10–12-ounce, globe-shaped, red fruit not only have among the best flavor, but also ripen early for their size.

GinFiz



- Days to maturity: 72
- Early bicolor to kick off the season.
- Protected culture tomato that offers traditional, heirloom character plus leaf mold resistance, reduced stem scarring, and tolerance to shoulder cracking.
- Provides a strong early flush of fruit to complement Margold's later, more sustained production.
- Nice balance of sweetness and acidity.
- Fruits avg. 8–12 oz.
- Indeterminate.



Estiva

- Days to maturity: 70
- Classic, red, round, 7–9-ounce slicers resist cracking and are remarkably uniform. High production and premium flavor in a mid-sized fruit.
- Balanced plant habit with fully-loaded trusses over a long season responds well to heat, drought, and disease.



Margold

- Days to maturity: 75
- Margold preserves the look and flavor of the red-streaked yellow heirlooms like Striped German, while improving upon resistance to disease and fruit defects.
- 7–10 oz. fruit. Very soft flesh has excellent, sweet flavor and meaty texture.
- High resistance to leaf mold, tomato mosaic virus, and verticillium wilt.
- Indeterminate.
- **NEW TO CIT HARVEST**

Paste Tomatoes



Amish Paste

- Days to maturity: 80-90
- Grown by Truelove Seeds in Newtown Square, PA
- This variety is listed by Slow Food USA in their Ark of Taste, which identifies and promotes culturally important, delicious, and endangered foods.
- This variety was first offered in 1987 by Thane Earl of Whitewater, Wisconsin in the Seed Savers Exchange yearbook. Some say the variety dates back to the late 1800s in Wisconsin and/or Lancaster, PA, but the history seems to be vague.
- While it is one of the most popular heirloom paste tomatoes for its productivity, size, and sweet flavor, some consider it more of a plum tomato better suited for fresh eating.



Juliet

- Days to maturity: 60
- Great flavor, fresh or cooked.
- Deep red, shiny fruits avg. 2–2 1/4" x 1 3/8–1 1/2", weighing 1 1/2–2 oz.
- Typically 12–18 fruits per cluster.
- Delicious, rich tomato flavor for salads, great salsa, and fresh pasta sauce. Good crack resistance, vine storage, and shelf life.
- Indeterminate.



San Marzano

- Days to maturity: 80
- Grown by Truelove Seeds in Newtown Square, PA
- These particular pointy-ended plum tomatoes are grown widely in the volcanic soil of the Salerno province near Naples, Italy, where they are listed on the Slow Food Presidia for Italy and have protected status (also where Owen Taylor's great grandmother was born). They became endangered as more canneries started using hybrid tomatoes with higher productivity and more disease resistance.
- Owen says, "[last] year, ours pumped out fruits and were the healthiest tomato plants in our fields. And their sauce tastes amazingly rich, sweet, and perfectly acidic, with exactly the right texture." Makes for an incredible sauce.

Pomodoro D'Inverno

A note on pomodori d'inverno from Uprising Seeds:

"Italian storage tomatoes, or "pomodoro d'inverno", are a class of tomatoes we are increasingly excited about. If you are not yet familiar with them, they tend to be saladette sized with firm thick flesh even when ripe. Picked ripe (or just slightly under-ripe) by the truss during the usual tomato season of late summer to early fall they are often then hung up with twine in large clusters, or alternatively laid in single layers in wooden boxes with good ventilation where they can store for up to 6 months to be used through the fall and winter. While they lack some of the depth of flavor of prime tomato season fruit, they bring bright acidity and fresh tomato presence to dishes long after it seems that season has past, providing a welcome diversification of tomato uses for the winter pantry... Many of these pomodoro d'inverno have their roots in the Italian south (perhaps the best known being 'Piennolo' [from the Neopolitan dialect word for "hanging"] from the volcanic soils of Vesuvius)."



Annarita

- Days to maturity: 75
- 'Annarita' comes to us from our Uprising's 'Gusto Italiano' collaboration with Smarties.bio and the Culinary Breeding Network.
- Andrea (smarties.bio) was given the seed by Annarita, the tomato's namesake, whose father drove trains for a living and brought the seeds from Puglia 50 years ago when he moved north to Padova.

Determinate Tomatoes

Determinate tomatoes do not need pruning and may be grown with or without support; although we recommend supporting the compact plants with tomato cages. Fruit ripens within a concentrated time period.



Monica

- Days to maturity: 67
- Tried-and-true determinate roma.
- Good-tasting, high-producing saladette. Monica is a heavy yielder of 4–6 oz., blocky tomatoes with good internal and external color. Fruits are meaty and good for sauce and salsa.
- Excellent disease resistance package.



Tasmanian Chocolate

- Days to maturity: 75
- Delicious slicer for small spaces.
- Burgundy 4–6 oz., ribbed tomatoes are richly flavored and perfect for slicing onto sandwiches.
- Developed by Craig LeHoullier as part of the Dwarf Tomato project.

Tomatillos



Toma Verde

- Days to maturity: 60
- Early green tomatillo.
- Early maturing, large, flat-round green fruits. Use in salsa or Mexican cooking.
- Trellis with stakes and “Florida Weave” technique.