Seattle Youth Garden Works Tomato Varieties 2013
at Seattle Tilth’s May Edible Plant Sale
May 4 & 5, 9 a.m.-3 p.m. at Meridian Park in Wallingford

Black Cherry 65 days. Open-pollinated heirloom. Indeterminate. Beautiful black cherries, look like large, dusky purple grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield moderately well, but not nearly as prolific as the hybrid cherries. Unique and delicious.

Black Krim 80 days. Heirloom. Indeterminate. This favorite is dark maroon in color and wonderfully rich in flavor. Originating from an island peninsula in the Black Sea, the Black Krim is a wonder to both look at and taste. This tomato has the ability to please all five senses!

Cherokee Purple OG 80 days. Heirloom. Indeterminate. This heirloom tomato is an old time favorite for its rich and bountiful variety of sweet flavors. The mixture of deep red hues on the interior and exterior has been cultivated by the Native American Cherokee tribe in Tennessee. Expect a productive yield of 12 oz-1 lb, rose to purple-colored beefsteak tomatoes.

Chocolate Cherry 70 days. Open-pollinated heirloom. Indeterminate. Extremely flavorful, uniform, round fruits in trusses of 8, measure 1” in diameter. Fruits hold stems very well, don’t crack and can be picked several days before completely mature and allowed to ripen off the vine without sacrificing quality. Great variety for the home gardener or for packing into pints for market.

Green Zebra 77 days. Open-pollinated heirloom. Indeterminate. Starts out green with darker green stripes, softening yellow and apricot when it ripens. Delicious sweet rich flavor. 4-5 oz. small-medium fruits are emerald green inside and exteriors hold up under adverse conditions and don’t crack.

Husk Cherry 77 days. Open-pollinated heirloom. Determinate. Fruits that ripen inside their protective husks. As berries sweeten, they turn from green to golden yellow. The berries have an indescribable nutty flavor that is great for raw snacks.

Indigo Rose 75 days. Hybrid. Semi-determinate. In early stages, Indigo Rose develops a dark purple pigment in its skin where exposed to direct sunlight. Green when unripe, purple-red when ripe. The 1-2 oz. cocktail-sized tomatoes have good flavor with ‘plummy’ overtones.

Jubilee 80 days. Open-pollinated heirloom. Indeterminate. Also known as Golden Jubilee. Flavor described as “sprightly”. The best medium-sized open-pollinated orange tomato, ripens smooth-textured sweet mild meaty 8 oz globes.

Old German 85 days. Heirloom. Indeterminate. Big regular leaf plant yields 1-2 lb. beautiful fruits. Fruit color is yellow with red mottling and striping on the outside and throughout the flesh. Best color of several strains of this heirloom. Not a heavy producer, but fruit harvested is deliciously sweet and very decorative.

Orange Banana Paste OG 85 days. Heirloom. Indeterminate. The best tomato sauce comes from this orange tomato. Its amazing sprightly sweet flavor, reminiscent of Sun Gold but with more depth and diverse tones, makes an ambrosial sauce by itself and adds a vivid fruity complexity to any sauce with other tomato varieties.

Pineapple 85 days. Heirloom. Indeterminate. Often grow huge fruits in excess of 1 lb that get a little funky cosmetically. Cut in half, it looks like the interior of a pineapple except with yellow and red marbling. It doesn’t taste like a pineapple, though, nor like a typical red tomato. Its unique mild low-acid fruity sweetness needs a fruit name all its own.
Pink Brandywine OG 82 days. Indeterminate. Potato-leaf foliage. Meaty with just the perfect hint of tartness, the oblate beefsteak fruits average right around a pound, ripening unevenly throughout the season, often preferring the coolness of early fall to August’s peak heat. Can be fussy to grow, but “bite one, you’ll be sold forever,” advises Anne Elder.

Siletz 52 days. Open-pollinated heirloom. Determinate. Early-season. Plants do very well in cooler climates producing deep-red, excellently flavored, round, slicing tomatoes 8-10 oz. Very good flavor considering how early a tomato it is.

Stupice 60 days. Open-pollinated heirloom. Indeterminate. A native of Czechoslovakia, where its extreme earliness, tolerance to cold, superior flavor and high yields have earned it worldwide attention. Tests show an astounding average of 87 fruits picked per plant. Fruits are sugary sweet, weighing 1-2 oz.

Sungold Cherry 65 days. Hybrid. Indeterminate. Wow! Sungold’s fruity or tropical flavor is a big hit with everyone who tastes it. Apricot-orange round 1 1/4 in. fruit. 10-20 fruits on grape-like trusses. Generally we try to offer open pollinated and heirloom varieties, but we just can’t give up Sungold! Winner of Best Cherry Tomato at the 2005 and 2006 Tilth Tomato Tasting.

Supersweet 100 78 days. Hybrid. Indeterminate. Like Sweet 100, only with more disease resistance. Very popular hybrid cherry tomato ripens clusters of 1” round sweet fruits.

Sweetie 65 days. Heirloom. Indeterminate. The name says it all: super-sweet red cherry tomato with high sugar content, eaten right off the vine! Sets masses of 1-1.5 inch round cherries in long clusters prolific through summer. Firm texture similar to grape tomatoes. Ideal for eating fresh or canning, in salads or relishes. Plants are vigorous and reliable producing high quality fruit, even in adverse conditions.

Sweet Treats 75 days. Hybrid. Indeterminate. Unique among cherry tomatoes for its phenomenal flavor and incomparable gorgeous deep ruby color with matte finish at peak ripeness. Complexity and balance of sweetness and flavor, low acid and mellow. Large fruits (20-30g) come in clusters of 12-15 per truss. Tolerant to cracking. Perfect for salads and snacking.

Taxi 80 days. Open-pollinated heirloom. Determinate. These tomatoes are great for early bountiful yields of mild, non-acidic tomatoes. Expect a mature plant in about 60 days and an onslaught of fruits that mature about the same time. Taxis are great fresh in salads or salsa.

Tigerella 76 days. Open-pollinated heirloom. Indeterminate. Similar to Mr. Stripey, with tangy, red, meaty fruits that exhibit marked stripes of a green-to-yellow hue. Uniform production all season.

Tomatillo-Mexican 65 days. Heirloom. A larger tomatillo, averaging 2 inches across. Mexican strain has more savory flavor than others we’ve tried. Because of its unique flavor, it is a preferred variety for many Mexican dishes, including salsa verde and chili verde. Try it in spaghetti sauce! Heavy yeilding, Fully ripe fruit will fall from the plant.

Tomatillo-Verde Puebla 77 days. Open-pollinated heirloom. To make salsa verde, harvest golf-ball sized green fruits when their papery husks split. Or allow them to turn slightly yellow for a tangy nutty raw snack. Verde stands out as having the sweetest flesh. Plants up to 3’ put out a huge crop of 1 ¼-2” green balls. Ready for salsa in mid-August.

Yellow Brandywine OG 90 days. Open-pollinated heirloom. Indeterminate. Superbly rich and delicious-tasting large fruit, the golden variety also gives good yields. Great fresh on top of salads or by itself!