
















Number	Photo	Name	Description	Information	Seed Source
<h1>115</h1>		<p>Cuore Di Bue</p>	<p>These big tomatoes have a bottom-heavy shape reminiscent of a pouch with a gathered top. Cuore di Bue is one of the tastiest saucing types with dense flesh and lustrous, orangey-red skin.</p>	<p>Indet 85 days 3½ in OP Late Season</p>	<p>Territorial</p>
<h1>116</h1>		<p>Hogs Heart</p>	<p>An Italian heirloom tomato brought to the U.S. around 1920. Regular leaf plants produce large, red tomatoes. Shape varies from a banana shape to a heart-shape. Excellent sweet flavors with moderately juicy flesh. Few seeds. A top paste tomato for sauces.</p>	<p>Indet. 86 days 12 oz 1.5-3 in OP Late Season</p>	<p>Tomatofest</p>
<h1>117</h1>		<p>Homer Fike's Yellow Oxheart</p>	<p>This tomato has an abundant amount of distinctively beautiful, yellow-gold, heart-shaped, fruit. Truly a wonderful gift to place in the hands of a loved one or friend. Guaranteed to get a "WOW!" in response. Meaty flesh, few seeds and delicious fruit-sweet flavors.</p>	<p>Indet 89 days 1-3 lb. OP Late-Season</p>	<p>TomatoFest</p>




<h1>118</h1>		<p>Oxheart</p>	<p>Shorter round red oxheart. Oxheart shape is bred in 1925, similar to ponderosa type.</p>	<p>Indet 84 days 16 – 32 oz OP Mid-Season</p>	<p>Restoration Seeds</p>
<h1>119</h1>		<p>Talent Oxheart</p>	<p>Well acclimated to our local climate as this variety has been saved for years by a local gardener. It also has excellent flavor and is great for making sauce.</p>	<p>Indet. 84 days 16 oz OP</p>	<p>Local seed saver</p>
<h1>121</h1>		<p>Costoluto Fiorentino</p>	<p>Costoluto refers to the distinct flattened, heavily-ribbed shape of various Italian heirlooms. This gorgeous selection comes from Florence and impressed us with its early maturity. Fruit are juicy and flavorful for slicing but really shine when slow-roasted or cooked down into a rich sauce. Performs well in both hot and cooler climates.</p>	<p>Indet 80 days 4.5 in x 1.5 in 8 oz OP</p>	<p>Territorial</p>




<h1>122</h1>		<p>Grandma's Pick</p>	<p>Heirloom flavor with hybrid production, uniformity, and disease resistance. Healthy, plants yield plentiful harvests of robust, slightly sweet fruit with a rich, true tomato flavor. Boasts a high lycopene content. Excellent field holding capacity.</p>	<p>Indet 75-80 days 3.5 in wide 1.75 in wide</p>	<p>Territorial Seeds</p>
<h1>123</h1>		<p>Santiago</p>	<p>Plant produces a prolific amount of flattened and lightly fluted, red beefsteak tomatoes that have a good tart and very pronounced sweet flavors. A very good canning tomato, and wonderful snacking fresh off the vine. Seems to do very well in hot climates.</p>	<p>Indet 68 Days 8-10 oz OP Early Season</p>	<p>Tomato Fest</p>
<h1>124</h1>		<p>Schimmeig Striped Hollow</p>	<p>Large hollow cavity is ideal for stuffing in summer salad dishes. Beautiful yellow-orange with light red streaks. Prefers dry climates, do not over water, trellis.</p>	<p>Indet 3-5 in OP Mid-Season</p>	<p>Restoration</p>




<h1>125</h1>		<p>Tlacolula Ribbed</p>	<p>Red pink ribbed pear shaped Mexican heirloom, slightly hallow with occasional light green striping, few seeds. Similar to Zapotec Pink Pleated. Mild nutty sweet flavor.</p>	<p>Indet 80-90 days 8-12 oz OP Late Season</p>	
<h1>126</h1>		<p>Yellow Stuffer</p>	<p>High yields of shiny yellow tomatoes that looks like a bell pepper. Excellent gourmet variety for slicing or stuffing. Has extended shelf life and stores well (up to 4 weeks in the refrigerator).</p>	<p>Indet 85 days 5-7 oz OP Late Season</p>	<p>Restoration Seeds</p>
<h1>127</h1>		<p>Zapotec</p>	<p>Prolific indeterminate, regular leaf plant producing large, deeply pleated, (almost triangular in shape) pink-red fruit, with a somewhat hollow interior and mild sweet flavors. Popular for baking, grilling or stuffing.</p>	<p>Indet 85 Days 10-16 oz OP Late Season</p>	<p>Tomato Fest</p>



<h1>129</h1>		<p>Amish Paste</p>	<p>Many believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin.</p>	<p>Indet 85 days 8-12oz OP Late Season</p>	<p>Siskiyou Seeds</p>
<h1>130</h1>		<p>Banana Legs</p>	<p>These unusual, elongated tomatoes are truly in a category of their own. Shaped like a roma with the flavor of a slicer, they have a crowd-pleasing, low acid taste that's delicious fresh in salads and sandwiches. The fruit have extra eye-appealing golden yellow skin with highlights of metallic orange streaked down their length.</p>	<p>Determinate 75 days 4 in long OP</p>	<p>Territorial</p>
<h1>131</h1>		<p>Cream Sausage</p>	<p>Elongated yellow plum-shaped fruits with meaty flesh and a mild flavor. These tomatoes are very productive and excellent for containers</p>	<p>Determinate 80 days 3 in long OP</p>	<p>Seed Savers</p>

<h1>132</h1>		<p>Federla</p>	<p>Medium to larger red orange paste tomato with marbled coloring, unique shape. Hollow seed cavity like Striped Cavern, 5-6" fruit.</p>	<p>Determinate 5-6 in OP Mid-Season</p>	<p>Restoration Seeds</p>
<h1>133</h1>		<p>Italian Heirloom</p>	<p>Winner of SSEs 2012 Tomato Tasting. Excellent full tomato flavor. Extremely productive. Ideal for slicing and canning—very little waste and easy to peel.</p>	<p>Indet 70-80 days 16 oz OP</p>	<p>Local seed saver</p>
<h1>134</h1>		<p>Jersey Devil</p>	<p>Unusual and intriguing, the fire engine red, pointed tip fruit have the shape of a frying pepper. They are sweet, rich, full-flavored and meaty with few seeds. Great for making sauce and salsa.</p>	<p>Indet 90 days 4 in OP</p>	<p>SERO Biodnamic Seeds</p>

<h1>135</h1>		<p>Opalka</p>	<p>Regular leaf plant with wispy foliage produce some of the best tasting, red, paste tomatoes with long fruit shaped like a banana pepper with a pronounced tip on the bottom. Fruit has very few seeds, is extremely meaty and loaded with rich sweet flavors lending to its sauce appeal.</p>	<p>Indet 80 days 5 in OP Mid-Season</p>	<p>Tomatofest</p>
<h1>136</h1>		<p>Pozazano</p>	<p>Produces remarkably uniform, firm, orange/red fruit in clusters of 4–5. Moist and meaty and cook down quickly for old world-flavored sauce, soup, or ketchup. Resistant to blossom-end rot.</p>	<p>72 Days 4 in long ½ in wide F1</p>	<p>Territorial</p>
<h1>137</h1>		<p>Powers Heirloom</p>	<p>100 year old heirloom variety. Although technically a paste tomato, it's great flavor and attractiveness make it great for an eating tomato as well. Produces abundant amounts of pale white-yellow, oblong juicy fruits.</p>	<p>Indet 79 days 5 oz OP Mid-Season</p>	<p>Restoration Seeds</p>

<h1>138</h1>		<p>Roma</p>	<p>Prefers full sun exposure - The Roma tomato is one of the classics, and can be used to make or accentuate an almost endless array of dishes. Roma Tomatoes are the ultimate "sauce" tomato.</p>	<p>Determinate 80 days 6 oz OP Mid-Season</p>	<p>Burpee</p>
<h1>139</h1>		<p>Roman Candle</p>	<p>Beautiful, neon yellow, banana-shaped fruits are bursting with intense sweetness and flavor. A wonderful new tomato that originated as a "sport" from Mr. John Swenson's Speckled Roman.</p>	<p>Indet 85 days 4 in OP Late Season</p>	<p>Baker Creek</p>
<h1>140</h1>		<p>Ropreco Paste</p>	<p>Productive and early, this heirloom Italian sauce tomato yields plump fruit that have a small point at the blossom end. Very good raw flavor compared to other paste tomato varieties. A good choice for short season or cool summer locations. Can out yield Roma, especially in cool summers. Shows resistance to Fusarium and blossom end rot.</p>	<p>Determinate 65 days 2-3 inches 2-3 oz OP Early Season</p>	

<h1>141</h1>		<p>San Marzano</p>	<p>The granddaddy of the San Marzano family of sauce tomatoes. This one still ranks among the richest roma types and is high in sugars, pectin, and flavor for the very best in sauces, pastes, and soups. The rosy red fruit are meaty and thick-walled.</p>	<p>Semi-det 78 days 2 in OP Mid-Season</p>	<p>Territorial</p>
<h1>142</h1>		<p>San Marzano Gigante 3</p>	<p>A heftier version of any San Marzano tomato with a magnificent, robust flavor to boot. Large, open, plants produce enormous, ruby red tomatoes that have green streaked shoulders and very few seeds. Go a long way in sauce and salsa recipes</p>	<p>Indet 90 days 2.5 x 7 in OP Late Season</p>	<p>Territorial</p>
<h1>143</h1>		<p>Speckled Roman</p>	<p>Speckled Roman is an elongated plum tomato with bright red skin and golden streaks. Meaty red flesh has little juice, is good for fresh eating, and cooks quickly into sauce. Excellent flavor.</p>	<p>Indet. 85 days 6-8 oz OP</p>	<p>Johnny's</p>

<h1>144</h1>		<p>Ten Fingers of Naples</p>	<p>An Italian heirloom from Naples that bears finger-like trusses of medium-sized paste tomatoes. Incredible yields of fruits with firm meaty flesh and a rich, savory flavor with little seed; ideal for purée, salsa, sauces, and canning.</p>	<p>Semi Indet. 75 Days 4 oz; 4-5 in OP</p>	<p>Pinetree</p>
<h1>145</h1>		<p>Tondino di Manduria</p>	<p>This tomato originates from Manduria in Southern Puglia, Southern Italy, where it is grown under dry-farming with little irrigation. Regular leaf plants produce huge bunches of small, oblong, red, paste tomato with a point on blossom end. Many find this juicier and more flavorful than Roma.</p>	<p>Semi-Det 80days 2.5 in Mid-Season</p>	<p>Tomato Fest</p>