
















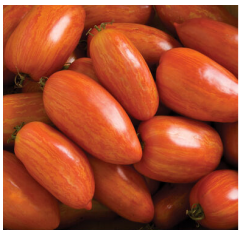

NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
112		<b>Amish Paste</b>	Many believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin.	Indet 85 days 8-12oz OP Late Season	Siskiyou Seeds
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
113		<b>Banana Legs</b>	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.	Determinate 75 days 4 in long OP	Territorial
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
114		<b>Blue Beech</b>	This sausage-type paste tomato is an excellent canning tomato with thick, meaty flesh and little seeds; perfect for homemade sauce. It tastes great sliced and eaten fresh too. It is well adapted to northern climates, resists disease, and blossom end rot better than others. Originally brought to Vermont from Italy during WWII.	Determinate 85 days 3 in long OP	Seed Savers


NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
115		<b>California Tulip</b>	A dazzling sunset-blushed paste tomato with a unique fruit shape, reminiscent of a tulip flower! Flavor is exquisite, thanks to a nice balance of sweetness and richness. Excellent for fresh eating, sauces, paste, catsup, and stuffing	Determinate 80–85 days 5–10 oz OP Mid-Season	Seed Savers
116		<b>Federla</b>	Medium to larger red orange paste tomato with marbled coloring, unique shape. Hollow seed cavity like Striped Cavern, 5-6” fruit.	Determinate 5-6 in OP Mid-Season	Restoration Seeds
117		<b>Jersey Devil</b>	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.	Indet 90 days 4 in OP	SERO Biodnamic Seeds
118		<b>Martinis Roma</b>	Fantastic yields of richly flavorful plum-shaped tomatoes, on compact plants that require very little staking! Resistant to early blight. Dry-fleshed and very meaty with few seeds. Great for sauces, salsas and pastes appeal.	Indet 70–80 days 2–3 oz OP Mid-Season	Tomatofest

NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
119		<b>Opalka</b>	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.	Indet 80 days 5 in OP Mid-Season	Tomatofest
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
120		<b>Pozzano</b>	Produces remarkably uniform, firm, orange/red fruit in clusters of 4-5. Moist and meaty, these cook down quickly for old world-flavored sauce, soup, or ketchup. Rresistance to blossom-end rot.	Indet 72 days 4.5 in long OP Mid-Season	Restoration Seeds
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
121		<b>Powers Heirloom</b>	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.	Indet 79 days 5 oz OP Mid-Season	Restoration Seeds

NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
122		<b>Roma</b>	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.	Determinate 80 days 6 oz OP Mid-Season	Burpee
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
123		<b>Ropreco Paste</b>	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.	Determinate 65 days 2-3 inches 2-3 oz OP Early Season	
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
124		<b>San Marzano</b>	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.	Semi-det 78 days 2 in OP Mid-Season	Territorial



NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
125		<b>San Marzano Gigante 3</b>	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	Indet 90 days 2.5 x 7 in OP Late Season	Territorial
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
126		<b>Sheboygan</b>	Grown since the early part of the 20th century in Sheboygan, Wisconsin, by Lithuanian immigrants, they have a lovely, rich flavor. Juicy and flavorful for fresh eating and yet excellent for sauce and paste.	Indet. 75–80 days 6-8 oz OP	Uprising Seeds
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
127		<b>Speckled Roman</b>	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.	Indet. 85 days 6-8 oz OP	Johnny's
NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
128		<b>Ten Fingers of Naples</b>	A Wonderful paste tomato! Produce huge crops in long trusses of 5-6", elongated tomatoes with a pointy end. Sweet rich tomatoey flavors rival the best of the best-tasting paste tomatoes for making an incredibly delicious sauce. A great canning tomato.	Determinate 72 days 3 oz Mid-Season	Tomato Fest

NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
129		<b>Tondino di Manduria</b>	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.	Semi-Det 80days 2.5 in Mid-Season	Tomato Fest