




















NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
130		<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
131		<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
132		<b>Blue Beech</b>	Sausage-type paste tomato is an excellent canning tomato with thick, meaty flesh and little seeds; perfect for homemade sauce. Great sliced and eaten fresh too. Well adapted to northern climates, resists disease, and blossom end rot better than others.	Determinate 85 days 3 in long OP	Seed Savers

NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
133	 A photograph of several California Tulip tomatoes, which are elongated and have a unique tulip-like shape with a gradient of colors from yellow to orange-red. They are shown with green stems and leaves.	<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
134	 A photograph of several Cream Sausage tomatoes, which are elongated and yellow. They are shown with green stems and leaves.	<b>Cream Sausage</b>	Elongated yellow plum-shaped fruits with meaty flesh and a mild flavor. These tomatoes are very productive and excellent for containers.	Determinate 80 days 3 in long OP	Seed Savers
135	 A photograph of several Federla tomatoes, which are elongated and have a marbled color of red and orange. They are shown with green stems and leaves.	<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
136	 A photograph of several Jersey Devil tomatoes, which are elongated and pointed at the tip, with a fire engine red color. They are shown with green stems and leaves.	<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

NUMBER	PHOTO	NAME	DESCRIPTION	INFORMATION	SEED SOURCE
137		<b>Martinos 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
138		<b>Oregon Star</b>	Territorial Seeds has developed this exceptional strain with improved fruit shape and earlier ripening. Vigorous plants produce huge fruit that are the meatiest sauce tomatoes imaginable. Signature characteristic is variability in fruit shape.	Determinate 75-80 days 3in x 5in OP Mid-Season	Territorial
139		<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. Resistance to blossom-end rot.	Indet 72 days 4.5 in long OP Mid-Season	Restoration Seeds
140		<b>Powers Heirloom</b>	Technically a paste tomato, but its 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
141		<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
142		<b>Roman Candle</b>	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.	Indet 85 days 4 in OP Late Season	Baker Creek
143		<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. Shows resistance to Fusarium and blossom end rot.	Determinate 65 days 2-3 inches 2-3 oz OP Early Season	
144		<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
145		<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
146		<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
147		<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
148		<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