

Tomatoes, Tomatillos and Husk Cherries

TOMATOES

2016

Tomatoes (*Solanum lycopersicum*, syn *Lycopersicon esculentum*) come in many colors and sizes. Heirlooms, prized for their flavor and heritage, tend to be thin-skinned, whereas hybrids are sturdier with more disease resistance. They are good sources of lycopene and beta-carotene, and Vitamins A, C and E. Plant these in a well-drained, fertile, sunny location after any danger of frost. Stake as needed.

‘Amana Orange’

Color: orange

Size: 1 lb beefsteak

Glowing orange heirloom named after the Amana Colonies. Great flavor! 75 days.

‘American Original Red Beefsteak’

Color: red

Size: 14 oz beefsteak

This hybrid holds its texture and flavor long after picking. Perfect for sandwiches and salads. 65 days.

‘Amish Paste’

Color: red

Size: 8 oz plum/paste

Wisconsin Amish heirloom is perfect for making paste or eating fresh. 80 days.

‘Aunt Ruby’s German Green’

Color: green

Size: 1 lb beefsteak

Legendary heirloom ripens to a green color! You know it’s ripe when fruit softens. Flavor is strong, sweet and fruity. 75 days.

‘Banana Legs’

Color: yellow

Size: 4 oz paste

Super prolific open-pollinated paste tomato produces 4” long fruits. Use to make sweet yellow sauce, ketchup or eat fresh. 75 days.

‘Better Boy’

Color: red

Size: 10- 16 oz slicer

Outstanding hybrid known for heavy yields, great taste and disease resistance. 75 days.

‘Big Brandy’

Color: pink

Size: 1 lb beefsteak

This hybrid crosses ‘Brandywine’ and ‘New Big Dwarf’ to create a hybrid with great taste and high yields! Regular-leafed. 75 days.

‘Black Krim’

Color: black (dark red-purple)

Size: 8 oz beefsteak

A Russian heirloom originally from the Isle of Krim. Juicy with rich sweet flavor. 80 days

‘Bonny Best’

Color: red

Size: 8 oz slicer

This famous heirloom from 1908 was used extensively for canning early in the last century. Good producer. Fruits are meaty and flavorful. Great fresh, too! 72 days.

‘Brandy Boy’

Color: pink

Size: 1-2 lb beefsteak

Hybrid tomato created from ‘Brandywine’ captures all its great flavor with bigger, better and earlier yields. Soft texture, thin skin and tangy sweet taste. 75 days.

‘Brandywine’

Color: pink

Size: 14 oz beefsteak

This Pennsylvania heirloom dates from 1885 and is still very popular! Fine, sweet flavor, unusual potato leafed vines. 85 days.

‘Carbon’

Color: black (purple-brown)

Size: 8 – 12 oz slicers

One of the darkest of the “black” tomatoes, this open-pollinated variety has a brick-red interior. Rich and sweet! 80 day.

‘Cherokee Purple’

Color: dusky purple-pink

Size: 12 oz beefsteak

An old Tennessee heirloom cultivated by the Cherokee tribe, this tomato has a rich, complex and sweet flavor. 80 days.

‘Chocolate Cherry’

Color: chocolate brown

Size: 1” cherry

Heirloom cherry with gorgeous port wine/chestnut color and wonderfully complex flavor. Produces non-stop! Mix with white, green or red cherry tomatoes for a great salad. 70 days.

‘Early Girl’

Color: red

Size: 6 oz slicer

Early hybrid is tasty and meaty. Bright crimson fruits are great for slicing. Heavy yields on hardy vines. 57 days.

‘German Johnson’

Color: pink

Size: 2 lb beefsteak

This heirloom is mild and meaty – one of the top ranked pinks and a favorite of many at RBG! Potato-leafed vines. 80 days.

‘German Lunchbox’

Color: pink

Size: 4 oz saladette

This heirloom is the perfect size for putting in lunchboxes! Fruit are the size of a small egg and very sweet. Eat fresh. 75 days.

‘Great White’

Color: creamy white

Size: 1 – 2 lb beefsteak

Heirloom tomato with a fruity flavor.

Tropical taste with low acidity. Yields can be high. Eat fresh. 82 days.

‘Green Zebra’

Color: bicolor green

Size: 3 oz saladette

A favorite at farmers markets! Fruits are amber green with dark green stripes. This unique heirloom has sweet and zingy flavor. Crack-resistant, great in salads. 70 days.

‘Igleheart Yellow Cherry’

Color: yellow

Size: cherry

Heirloom with sweet flavor and moderate acidity. This tomato won the 2015 Seed Saver’s Exchange tomato tasting! 75 day.

‘Italian Giant Beefsteak’

Color: red

Size: 1-2 lb beefsteak

Richly flavored Italian heirloom has deep red color. Can produce huge fruit! Great for slicing or using in salsas or sauces. Tall, vigorous vines. 90 days.

‘Lemon Boy’

Color: lemon yellow

Size: 8 oz slicer

Disease resistant (VFN) hybrid is extremely vigorous and produces heavily. The flavor is outstanding, mild and sweet yet tangy! Easy to grow. 72 days.

‘Martino’s Roma’

Color: red
Size: 3 oz plum/paste
Flavorful plum-shaped fruits on compact plants. Resistant to early blight. Meaty with few seeds – perfect for sauces, salsas and pastes! High yields. 75 days. (Determinate)

‘Missouri Pink Love Apple’

Color: pink
Size: 3” large slicer
This heirloom dates from the Civil War, when “love apples” were thought to be poisonous. Slightly sweet with a juicy, meaty texture. Potato leafed. 90 days.

‘Mortgage Lifter’

Color: pink-red
Size: 2+ lb beefsteak
1930’s heirloom was bred by “Radiator Charlie” who sold these to pay off his mortgage! Fruit is meaty, low acid, flavorful with few seeds. Heavy yields. 83 days.

‘Pineapple’

Color: yellow with red marbling
Size: 1-2 lb beefsteak
Huge, beautiful and delicious! This heirloom is sweet and fruity like a pineapple, with good yields. 75 days.

‘Principe Borghese’

Color: red
Size: plum/paste 1 oz cherry
A cherry tomato perfect for making sauces! Rich tomato flavor and little juice or seeds. Fruit form in clusters which all ripen at same time. Great to eat fresh, too. 78 days.

‘Riesentraube’

Color: red
Size: 1” cherry
German heirloom meaning “giant bunch of grapes” – this one grows in clusters! For its small size it has rich tomato flavor. Large plants give massive yields! 76 days.

‘San Marzano’

Color: red
Size: 4 oz plum/paste
The classic Italian paste tomato! Heirloom with rich, tomato flavor. Heavy yields over a long season. Makes great sauce. 85 days.

‘Snow White’

Color: white (pale yellow)
Size: cherry
A favorite at RBG, this heirloom is sweet without being sugary. Prolific! Keep one by your door for quick snacking! 75 days.

‘Stupice’

Color: red
Size: 2 oz saladette
One of the earliest tomatoes! This delicious Czech heirloom gives high yields and is cold tolerant. Potato-leafed. 55 days.

‘Wisconsin 55’

Color: red
Size: 8 oz slicer
Bred at the UW-Madison in the 1940’s. Productive with great flavor. Disease and crack resistant, it’s tolerant of many diverse growing conditions. 72 days (Semi-determinate)

‘Yellow Pear’

Color: yellow
Size: 2” pear-shaped cherry
Abundant amounts of fruit forms on this heirloom. Bite-sized and sweet. Long vines bear through the whole season. 75 days.

Tomatillos and Husk Cherries

Tomatillos (*Physalis philadelphica*, *P. ixocarpa*) are used in Mexican dishes such as salsas and salsa verde. Husk cherries or ground cherries (*Physalis pruinosa*), are sweet and great for making jams, baked goods or just eat fresh – a big hit with children! Their papery husk should be removed before eating. Tomatillos and husk cherries, both members of the nightshade family, are grown as annuals in Wisconsin. They are good sources of the antioxidants lycopene and beta-carotene, and Vitamins A, C and E. Plant these in a well-drained, fertile, sunny location after any danger of frost. Stake as needed.

‘Grande Rio Verde’

Color: green

Size: 3-4 oz tomatillo

Large and globe-shaped fruit with a sweet tangy flavor essential for Mexican dishes.

Medium-sized plants need no staking. High yields. Ripe when papery husks split open.

83 days. (Determinate)

‘Purple’

Color: deep purple

Size: 2” tomatillo

Purple tomatillos generally are sweeter than green ones – great to eat fresh. Try this

heirloom in salsas, kabobs, and Southwestern dishes. 70 days.

‘Pineapple’

Color: yellow

Size: 2” tomatillo

Sweet and fruity taste reminiscent of a pineapple. Short, spreading plants with high yields. Wonderful for fruity salsas. 75 days.

‘Aunt Molly’s’

Color: golden-orange

Size: 3-4 oz ground cherry

Sweet and fruity Polish heirloom. Perfect for making jams, also great eaten fresh. Will store up to 3 months in the husk. 65 days.