

TOMATOES

Native to what we now call South and Central America, wild tomatoes are often the size of peas. We have the Aztecs and other indigenous peoples of Mesoamerica to thank for co-adapting the delectable diversity of colors, shapes and sizes of the fruit we now celebrate. Named 'tomatl' in Nahuatl Aztec, Spanish colonization swept the 'tomato' across oceans and continents; by the 16th century tomatoes were mentioned in a Nepalese cookbook. Though many of us think of tomatoes as quintessentially Italian, much of Europe feared tomatoes even in the late 1700s, believing them as poisonous as so many other members of the nightshade family. In 1889, 'pizza' was created in Naples to present the colors of the Italian flag to the visiting Queen; the rest is history.

AT A GLANCE

Latin Name: *Solanum lycopersicum* (though there are others, like *S. pimpinellifolium*)

Sun: Full **Life Cycle:** Annual

Direct sow or transplant: Transplant only **Ease of care:** Moderate-difficult

Height: Compact varieties 2.5 to 3 feet, 75 to 90 centimeters;

determinate varieties ~4 to 5 feet, 120 to 150 centimeters; indeterminate varieties 5+ feet, 150+ centimeters

Container Friendly: Yes, especially compact & cherry varieties

TYPES OF TOMATO

FRUIT SIZE

Slicing tomatoes grow in a delicious rainbow of colors, beloved for their large fruits perfect for sandwiches and so much more! 'Slicers' may grow 5 ounce to 2+ pound fruits, depending on variety. 'Gold Medal' is a quintessential slicing tomato.

Cherry tomatoes also grow in a delicious rainbow of colors, their abundant fruits easy to pop right in your mouth as they cascade off laden trusses. Cherries are often spherical though they fruit in a fabulous diversity of shapes, including hearts and grape-size 'plum' tomatoes. Some have higher water content than others; those with low-water content are ideal for drying. 'Chiapas' is a quintessential cherry tomato.

Paste or Roma tomatoes have lower water content than slicers as well as fewer seeds, making them ideal for making tomato sauce and paste. Often more cylindrical in shape, 'Ten Fingers of Naples' is a quintessential paste tomato, though they can truly fruit in any shape. For example, 'Italian Heirloom' is an ox-heart style paste, aptly named and often over 18 ounces of sweet, dense fruit with surprisingly few seeds.

Saladette Often called 'two-bite cherries,' saladette tomatoes are often 2 to 3 ounces, more or less the size of a golf ball. We love to slice them in half for salads! Summer Sweetheart is a quintessential saladette tomato.

And Beyond! There are literally thousands of tomato varieties that don't fit into any of these categories and we hope you meet many of them along your journey.



PLANT SIZE

Compact or 'dwarf' tomatoes only grow between 2.5 to 3.5 feet tall, depending on variety and fertility, making them perfect for containers and small spaces. 'Lemon Ice' is a quintessential compact tomato.

Determinate varieties have a 'determined' fate, only growing between 4 and 5 feet, depending on variety and fertility, producing all of their fruit within four weeks.

Semi-Determinate Though only growing between 4 and 5 feet like determinate varieties, semi-determinates continue flowering and fruiting throughout the season like indeterminate varieties. 'Seiger' is a quintessential semi-determinate tomato.

Indeterminate tomatoes often grow well over 5 feet tall, continuing to flower and fruit all season long. 'Rose de Berne' is a quintessential indeterminate tomato.

SOW

Tomatoes are challenging to grow from seed and stressed seedlings resist abundance, so we recommend starting your own tomatoes when you have a heat mat, grow light (or great south-facing sunroom or greenhouse) as well as ample energy to devote to potting them up.

Enjoy our 40-page book *Rise & Shine: Starting Seeds with Ease* for step-by-step instructions!
You'll find paper copies at www.fruitionseeds.com as well as our free download of the ebook.

Goal: Healthy, vigorous seedlings that are relatively short and stout (not 'leggy'), deep green and potted up before showing signs of stress. Plan to transplant your tomato seedlings after final frost once nights are above 50°F, 10°C.

Common Mistakes: Starting tomato seeds **without a heat mat** leads to low germination rates since 77°F, 25°C is their optimum germination temperature. **Starting tomato seeds too early**, especially if you don't have a grow light, grows stressed seedlings that will struggle to fruit abundantly. **If you don't have a grow light or greenhouse**, it's often more rewarding to purchase gorgeous tomato transplants instead. Also, tomatoes struggle if they experience nights below 50°F, 10°C, so sowing seeds even later than you think & not rushing to transplant them will often surround you with the most abundance.

Days to germ: 7 to 10 at 77°F, 25°C (heat mats make all the difference)

When: 6 to 8 weeks before last frost (We start our tomatoes in early April here in Zone 5)

Direct sow/transplant: Transplant only

Spacing in row: 24 to 30 inches, 60 to 75 centimeters

Spacing between rows: minimum 36 inches, 90 centimeters

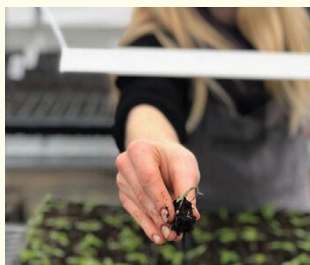
Seed depth: 1/8 inch, .3 centimeters

Seeds per soil block/cell: 1 per mini soil block, 2 to 3 in larger soil blocks/cells thinned to the most vigorous 1

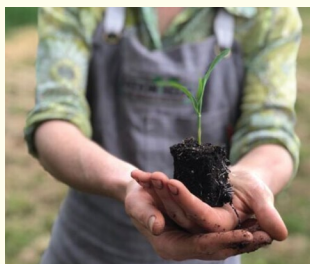
Preferred seed starting method: We love to sow 1 tomato seed per mini-block in a tray on a heat mat for the quickest and highest germination. Once the first cotyledon leaves emerge, we 'pot them up' (see below) into large soil blocks. When the second set of true leaves emerge, we pot them up into 4 inch (10 centimeter) containers, burying the stem up to the first set of true leaves.

If you're sowing into a cell tray on a heat mat, sow 2 to 3 seeds per cell, thinning to the strongest 1 and potting up into a 4-inch container once the second set of true leaves emerge. Resist using egg cartons & jiffy pots to start seeds, Friends! Enjoy our blog, *Egg Cartons are for Eggs: Six Effective Containers for Seed Starting*.





*Mini soil block:
Once 1 seed sprouts 1st set of
cotyledon leaves, pot up to...*



*Large soil block: When 2nd set
of true leaves emerge, pot up to...*



*Cell tray: Sow 2 to 3 seeds & thin to strongest 1;
once 2nd set of true leaves emerge, pot up to...*

When to Pot Up

*Pot up peppers, tomato, eggplant early & often!
~ note: images are not only of tomatoes ~*



*4 inch (10 centimeter) container:
If you have more than 4 sets of true leaves,
pot up to minimum 6" container*

Potting Up: Potting up tomatoes is essential, allowing your seedlings to continue vigorous growth, experiencing the least stress possible. Pot up early and often! Water just prior to potting up to minimize root disturbance. Nutrient-dense potting mix makes all the difference, reducing the need to pot up as often. Unlike peppers, eggplant and most other seedlings, tomato stems turn into roots when buried rather than rot. Burying half to 2/3rds of your tomato seedlings' stems as you pot them up encourages greater rooting and nutrient uptake, ultimately growing a more healthy and resilient plant. This is also a great opportunity to make a 'leggy' seedling less so, though if this is the case, focus on providing more quality light so your seedlings will be that much healthier and more abundant. Also, if your plants are outgrowing their 4-inch (10 centimeter) pot, pot them up again into 6-inch (15 centimeter) pots or larger. Keep in mind, especially as you're planning when to sow your seeds, that younger, unstressed plants are more healthy and thus more abundant than older, more stressed plants.

Watering Seedlings: Bottom-watering makes all the difference (see our blog, *Bottom Watering is Your New Best Friend*, for full details) and only overhead water after letting the top millimeter of your potting mix dry out, preventing algae growth on the surface as well as damping off.

Feeding Seedlings: We feed our tomato seedlings once they have 2 sets of true leaves, spraying their foliage with dilute fish emulsion every 10-14 days.

Succession sowing: Since tomatoes require a long growing season, continuing to fruit more abundantly with time, care and fertility, we do not succession sow tomatoes.

Companion planting: We love to tuck quick-growing greens and herbs between our tomatoes when we transplant them to harvest within 6 weeks when the tomato canopy fills in. Try baby leaf lettuce and mesclun mix, radish, dill and cilantro, even baby basil! Your goal is to fill empty space while not shading or crowding your tomatoes.

Fertility Considerations: Tomatoes are hungry! There is a direct relationship with quantity & quality of nutrients available and the quality and quantity of abundance you'll harvest. Also, tomatoes require abundant phosphorus and calcium for proper flower and fruit growth. Too much nitrogen produces abundant foliage rather than fruit. Fruition's Fish & Kelp Emulsion is optimally balanced for fruiting plants like tomatoes, which we foliar feed every 2 to 3 weeks until just before frost.

CULTIVATE

Soil & Sun: Tomatoes prefer well drained fertile soils with a pH of 6.3 to 6.6 in full sun.

Spacing in row: 24 to 30 inches, 60 to 75 centimeters

Spacing between rows: minimum 36 inches, 90 centimeters

Transplanting: Tomatoes are most healthy and happy when transplanted after final frost, ideally night temps are above 50°F, 10°C. It's critical to 'harden off' your seedlings, acclimating them to life outdoors for 4 to 7 days before planting them. Plants can get sunburned, too! Slowly increase their sun exposure during this time. Just before transplanting, shower your seedlings with water or dilute fish emulsion to loosen and feed their roots, mitigating transplant shock.

Tomatoes can be transplanted either vertically or horizontally. Transplanted vertically, dig a hole about three-quarters as deep as the plant is high, adding a handful of compost or a dusting of our slow-release organic fertilizer to the bottom. Remove your seedling from their container, back-filling their roots & stem while burying about three-quarters of the stem. Gently tamp down the soil around each seedling base, reducing air gaps. Water with an extra dose of dilute fish emulsion, if you have any handy, and hooray!

Transplanting horizontally is brilliant, allowing your plant to establish only in the warmest, most nutrient-available top few inches of the soil, though it takes more effort and care since it's much easier to snap your tomato stem in the process. Ideally, harden off your tomato in a horizontal position, allowing your tomato's intrinsic phototropism to bend their top toward the light. When you're ready to

transplant, dig a trench as long as you need to bury three-quarters of your tomato stem only two inches deep, digging a deeper hole where your roots will be buried. Add a handful of compost or a dusting of our slow-release organic fertilizer in your hole and along your trench. Remove your seedling from their container, back-filling their roots & stem while burying about three-quarters of the stem, taking care to not snap the top of your tomato stem pointing skyward. Gently tamp down the soil around each seedling base, reducing air gaps. Water with an extra dose of dilute fish emulsion, if you have any handy, and hooray!



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Note! If your tomato (or pepper, eggplant, ground cherry or tomatillo) is flowering before or as you're transplanting, remove those flowers. So hard, right? It's counter-intuitive, true! Nonetheless: seedlings flowering prior to transplanting are stressed, fast-forwarding to the end-game of reproduction as a last-gasp hail mary. Removing these flowers allows your tomato to focus on vegetative and root production, becoming a strong, healthy tomato before flowering, which will ultimately surround you with significantly more abundance.

Weeding: Tomatoes are easily crowded by weeds. Mulch is marvelous! Darker mulches both suppress weeds and increase heat, which tomatoes love.

Feeding: Well-fed tomatoes are healthy tomatoes surrounding you with abundance! We share a handful of compost and a dusting of our granular slow release organic fertilizer in each hole as we transplant our tomatoes. We then feed our tomatoes with dilute fish emulsion, either as a root drench or foliar spray, every 2 to 3 weeks until 1 to 2 weeks before frost. Compost tea and worm castings tea are fabulous ways to nourish your tomatoes, as well.



Pruning tomato bonus branches make your tomatoes more manageable as well as fruitful. Pruning also increases light infiltration as well as airflow around your tomatoes, hastening ripening and decreasing disease susceptibility.

Pruning: Tomatoes produce abundant growth and fruiting branches often called ‘suckers’ and Friends, instead of pruning tomato ‘suckers’ we prune ‘bonus branches’ which is a Fruition community-sourced vocab shift which we just love!

Pruning tomato bonus branches make your tomatoes more manageable as well as fruitful. Pruning also increases light infiltration as well as airflow around your tomatoes, hastening ripening and decreasing disease susceptibility. Not all tomatoes need pruning, though the ones that need it really benefit from it (see below). ‘Bonus branches’ are side shoots emerging from your main stem just above each leaf which, left to their own devices, will fruit as well as grow yet more bonus branches.

Compact tomatoes need no pruning. Indeterminate cherries, semi-determinate and determinate varieties only need pruning in the first few weeks, ensuring that the bottom foot of each stem is a strong ‘single leader.’ Indeterminate slicers benefit from even more pruning, so there is more space, light and airflow in the canopy. The earlier you prune the better, so you’re removing tiny little ‘suckers’ rather than large branches. Tiny ‘suckers’ can be snapped off by hand; larger than a pencil, snip your ‘suckers’ with scissors. Pruning your tomatoes is more about trial and error than precision, since each tomato plant is unique. Interestingly, some varieties need more pruning than others. Our ‘Italian Heirloom,’ for example, is naturally more sparse in foliage and branching than most. Also, it’s easy to prune too much, especially when you’re first learning to prune, so hold back and simply

observe the growth habits of your plants. You’ll never look at tomatoes quite the same!

We also ‘prune’ our tomatoes about 4 weeks prior to frost, lopping off all the vegetative growth above the highest fruit set. Since tomatoes take about 28 days to ripen from flower to fruit, ‘topping’ tomatoes in this way helps your plants focus on ripening the fruit already forming while encouraging more light to infiltrate the canopy, additionally encouraging fruit ripening.

Pests: The beautiful Tomato Hornworm is the most common ‘pest’ insect affecting tomatoes, ravenously devouring both foliage and green fruit. Hand-squishing is the

most ‘organic’ method to curb their populations, though we most often slice them in half with scissors or collect them in a bowl to toss to our neighbor’s chickens. Braconid wasps naturally curb their populations, laying large white eggs on the caterpillar’s back for larvae to emerge, quickly hatching to devour the hornworm alive. If you see such eggs, resist squishing that caterpillar! Brilliantly camouflaged in tomato foliage, hornworms can be tricky to find though their white spots can’t hide from black lights in the dark.

Disease: In the Northeast, tomatoes suffer from many diseases, though the top three by far are late blight, early blight and septoria leaf spot. See our blog as well as ebook about *Identifying & Managing Tomato Disease Organically* as well as our blog sharing the *5 Keys to Preventing Tomato Disease (there is no silver bullet, but #1 is close)*. There is so much more to share! Blossom End Rot is also common, though it is a nutrient deficiency rather than a disease. An abysmal disappointment, Blossom End Rot is both manageable and preventable. Dive into the details in our blog, *Identifying & Managing Tomato Disease Organically*.

Trellising: All tomatoes benefit from trellising. Even compact varieties only 2.5 feet (75 centimeters) tall will ripen more fruit more quickly and be less susceptible to disease when trellised! Tomato ‘cages’ we rarely recommend except for compact varieties in containers; for all other tomatoes we recommend ‘The Florida Weave,’ brilliantly using just stakes and twine. Placing one 5-foot (150 centimeter) stake every three plants, weave twine (baling twine is much stronger than jute) between each plant,

pulling as taught as possible between stakes. Circle each stake twice to help hold the line taught, tying off once you reach the end. We aim to place twine every foot or so high, with lines pulled taught on both sides of your plants.

Containers: Tomatoes often thrive in large containers better than many other 'heavy feeding' crops like brussels sprouts and garlic. Compact or 'dwarf' varieties are best suited for containers; cherries can also thrive and indeterminate slicers are by far the least happy, healthy & thus abundant in containers. Though they survive with less, we recommend 10 gallon containers as a minimum or tomatoes, 15+ gallons all the better.

Be sure to fill your container with nutrient dense, slow-release fertility, Friends! Keep in mind that potting mix is perfect to start seeds but not to grow plants. Garden soil with plenty of compost is optimal, combined with an organic slow-release fertilizer (like our granular mix) incorporated into every square inch of the container, inspiring a vigorous and extensive root system throughout the container. Additionally, foliar feed or root drench with fish emulsion, compost tea and/or worm castings tea every two weeks to keep your plants healthy and abundant.

Grow just one tomato in the center of each container with quick-growing cut-and-come-again greens and herbs (basil is our favorite!) along the outer edge of the container. As the tomato overshadows the greens below, harvest them all and mulch for the greatest moisture retention and airflow. Enjoy our free *8 Keys of Container Gardening Mini-Course* for more tips like this!



All tomatoes ripen more fruit more quickly and are less susceptible to disease when trellised! Tomato 'cages' we rarely recommend except for compact varieties in containers; for all other tomatoes we recommend 'The Florida Weave,' brilliantly using just stakes and twine.

As tomato leaves yellow and abundance wanes, sigh: your plants are hungry. Foliar feed with fish emulsion or compost tea every two weeks all season long to stay ahead of the curve, keeping them healthy & prolific all through the season.

Season Extension: Tomatoes are most prolific with abundant heat, so anything you can do to increase the heat your tomato plants experience will amplify your abundance. Though hoops and floating row cover are an easy way to extend your harvest well past fall frost for many crops, the height of tomatoes makes this a difficult strategy. We find that there are often several weeks of frost-free nights after our first significant frost, so if you can throw sheets or heavy-weight floating row cover over your tomatoes to protect from those first frosts, you'll often ripen all the more fruit. Finally, some varieties like our Pianello del Vesuvio have been selected to have branches harvested and hung indoors to extend the harvest, well before the age of canning and freezing.

HARVEST

Though deceptively obvious, no matter our preconceived notions of color & shape, a tomato is ripe when it is soft to the touch. Many heirloom tomatoes will have greenish shoulders and this is actually a sign of deliciousness! For the full story, enjoy our blog, *The Secret (& Unexpected) Signs of a Ripe Tomato*.

At season's end, when the inevitable killing frost is imminent, we harvest the last of the tomatoes, including all large-ish green tomatoes, which we love as fried green tomatoes as well as chutney.

SEED KEEPING

Life cycle: Annual (in Zone 5, though perennial where it never freezes)

Self or Cross-Pollinated: Self-pollinated, tomatoes can still cross within ten feet. Varieties of 'potato leaf' (as opposed to more serrate 'modern' leaves) often have exerted stigmas, more prone to crossing. At Fruition, we separate all our tomatoes by at least 50 feet (15 meters) to be confident they will not cross.

Wet or dry-seeded: Wet

Qualities to select for: Above all else, deliciousness! Early vigor, early fruiting, abundant fruiting, stout and strong architecture as well as disease resistance are also important. Also, if you prefer tomatoes that don't crack, only save seeds from plants and fruit that are not cracking.

When to harvest: Mature seeds are harvested from mature fruits allowed to fully ripen on the vine. We love saving tomato seed because we get to 'have our cake (save our seed) and eat it, too!'

Seed Cleaning Notes: Saving tomato seed is deceptively simple, Friends. Yes, you can simply separate each seed from the fruit, rinsing and drying them before tucking them in an envelope to sow next season. But here's the thing: That clear membrane surrounding each seed is full of anti-germination compounds. Unless that membrane is removed, only about 30% or so of your seeds will germinate.

Which isn't the worst, but it's far from the best. For thousands of years our ancestors have fermented tomato seeds, effectively neutralizing those anti-germination compounds as well as removing some seed-borne diseases. It's a gloriously simple process. First, harvest your fruit. Once you squeeze out the seeds into a glass jar, enjoy the fruit and label the jar with variety name and ferment date. Next, add an equal measure of water to the pulp and seeds, covering with a napkin and rubber band. This keeps the fruit flies at bay as your tomato seeds ferment for a few days! Soon distinct layers will form: dense, mature seed at the bottom and light, immature seed with pulp at the top and a clear-ish layer of water in the middle. Next, pour off all but the mature seeds and rinse them well before drying on screens with fans wicking away moisture quickly. For a video tutorial and much more detail, dive into our blog, *Saving Tomato Seed in Seven Easy Steps*.

Seed storage & viability: Like all seeds, dry, cool and dark conditions increase the shelf-life of your tomato seeds. Expect 3 to 4 years of great germination when your tomato seeds are stored well. Enjoy our blog about seed storage, including freezing techniques, on our website.

Special Considerations: Though most tomatoes are *Solanum lycopersicum*, we are able to grow several other species here in the Northeast. Distinct species don't cross in the textbooks, though we recommend separating all your tomatoes by at least 10 feet (3 meters), regardless of species, if you're committed to them not crossing.

BEST OF THE BLOG

Fruition's Guide to Growing Tomatoes

5 Keys to Preventing Tomato Disease
(there is no silver bullet, but #1 is close)

7 Steps for Gorgeous Tomato, Pepper & Eggplant Seedlings
Plus Common Mistakes to Avoid

7 Steps to Transplant Tomatoes Perfectly
(#2 May Surprise You)

Secret (& Unexpected) Signs of a Ripe Tomato

How to Ripen Green Tomatoes in September

Saving Tomato Seed in Seven Easy Steps

Ideal Varieties for Container Gardening & Raised Beds

How Long Do Seeds Last? Fruition's Secrets to Storing Seeds

Enjoy the videos with each of our varieties online, as well!



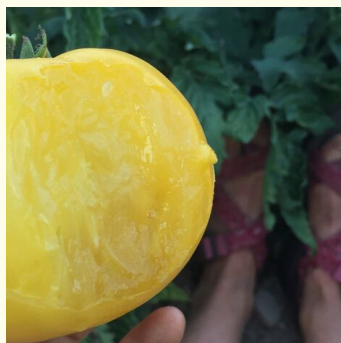
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OUR VARIETIES: COMPACT TOMATOES



ORGANIC LEMON ICE DWARF TOMATO

Our favorite dwarf tomato is perfectly named: sweet & creamy with rich, juicy flesh; and is always the first dwarf tomato to ripen each season. Many yellow tomatoes are low acid and their flavor isn't as balanced and robust; Lemon Ice, though

low acid, is a fabulous exception, her depth of flavor leaving nothing to be desired. Her incredibly stout 2.5 to 3-foot (75 to 90 centimeter) plants are impressively prolific and perfect for containers. You'll find fewer seeds in Lemon Ice than many other varieties and she's often heart-shaped! Extraordinarily, each year we've grown Lemon Ice we've found a Song Sparrow nest in her stout, strong branches, tucked into the foliage.



ORGANIC FRED'S TIE-DYE DWARF TOMATO

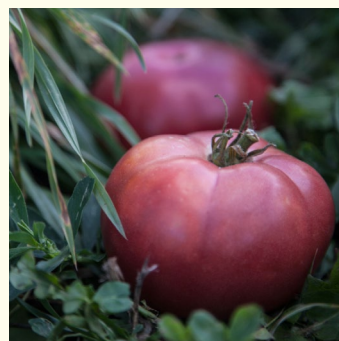
Essentially Berkeley Pink Tie-Dye with silver-green metallic stripes on abundant, striped slicers on a dwarf 3' (1 meter) plant, making trellising optional.



ORGANIC IDITAROD RED DWARF TOMATO

If you're looking for a red tomato to grow in a container, meet Iditarod Red. Just 3.5 feet (105 centimeters) tall and loaded with delectable red 4 to 5-ounce slicers, Organic Iditarod Red

Dwarf Tomato is remarkably early, making her perfect for your short seasons as well as your patio.



ARCTIC ROSE DWARF TOMATO

We love these pearlescent pink tomatoes with heirloom deliciousness and well-balanced sweetness, impressively abundant on dwarf 3.5-foot (105 centimeters) plants. Arctic Rose is among our first tomatoes to ripen, her fruits often 5 to 6 ounces. Like many tomatoes, early season fruits are larger than late, especially if nutrients are a limiting factor, as they often are in containers.

OUR VARIETIES: CHERRY TOMATOES



ORGANIC ARCTIC CHERRY EMBER TOMATO

INDETERMINATE We love the glorious sweetness of these gorgeous cherry tomatoes, each one a luminescent gem, like a striped heart-shaped apple, so creamy and so juicy. We also love

that Cherry Ember rarely cracks, no matter the rain that falls! This new tomato is the joy of Phil Griffiths of Cornell plus the genius of countless generations of indigenous seedkeepers who have co-adapted with tomatoes for millennia. Within a few generations, this tomato will be a beloved heirloom here in the Finger Lakes and so far beyond.



ORGANIC GARDENER'S SWEETHEART CHERRY TOMATO

INDETERMINATE We love the endearing heart-shape of these super sweet, crack-resistant cherries that melt in your mouth. Organic Gardener's Sweetheart Cherry

Tomato also has some of the most marvelous trusses we've ever seen, some hanging 18 inches and splitting into two separate trusses for dramatic cascades of fruit, often 20 to 25 per truss. With Gardener's Sweetheart's crack-resistance, we sometimes wait for an entire truss to ripen for the most impressive "on the vine" tomatoes we've ever seen.



ORGANIC HONEY DROP TOMATO

INDETERMINATE

Love Sungold? Meet Honey Drop! Fruition's most popular cherry tomato, Honey Drop has all the rich fruit flavor we love in a gorgeous rainbow of orange, gold and salmon. Abundant and less prone to cracking compared to

Sungold, Organic Honey Drop Tomato is open-pollinated as well, so she's delicious without the bitter intellectual property restrictions and support of multi-national chemical corporations as surrounds Sungold.

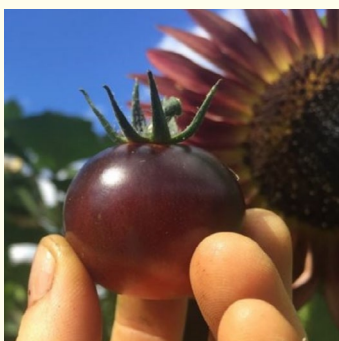


ORGANIC CHIAPAS TOMATO

INDETERMINATE

HEIRLOOM Along with her sweet yellow cousin Coyote, Organic Chiapas Tomato is always our first and last tomatoes we savor each season and she doesn't trickle in: Chiapas' vigorous growth sends cascades of delectable fruit in every

direction. Here's the thing: Chiapas and Coyote share the same genus as most other tomatoes, but not the same species (you'll find it above; all the plant nerds in your life will be very impressed with you)! Among other things, this means they're a little more wild, a little less domesticated, and as a result, they simply don't get classic tomato diseases like Late Blight, Early Blight and Septoria Leaf Spot. Delectable disease resistance!



ORGANIC DANCING WITH SMURFS CHERRY TOMATO

Purple! Tomatoes! Each glossy, glorious fruit ripens from green to purple to purple-crimson, borne in prolific clusters with classic tomato flavor and a red heart. Organic Dancing with Smurfs Cherry Tomato has a wide win-

dow of delectability: When she's slightly under-ripe, her deep purple fruit is more firm with flavor more bright acid; as she turns more fully ripe her skin turns crimson where the sun directly lands, her flesh softening and flavor deepening. We'll always be so grateful for our dear friend and mentor Dan Brisebois of Tourne Sol Seeds in Montreal for introducing us to this fabulous tomato.



ORGANIC BLACK CHERRY TOMATO

INDETERMINATE

If extraordinary flavor is why you grow tomatoes, it is our pleasure to share our Organic Black Cherry Tomato seeds with you! Her luminescent purple fruit are exceedingly prolific, perfect for salads and kabobs on the grill. Black

Cherry, like all 'black' tomatoes, has an incredible depth of flavor, an almost raspberry-like richness that we've never tasted in other tomatoes.



ORGANIC COYOTE CHERRY TOMATO

INDETERMINATE

HEIRLOOM We fell in love with Coyote at Caroline Hunt's gorgeous Italy Hill Farm here in the Finger Lakes in 2014 and Friends, it was truly a sad day in August as we walked past 100+ plants all succumbing to various dis-

eases including Late Blight...and there was Organic Coyote Cherry Tomato! Sparkling, abundant and deliciously under-terred. Lemon yellow and full of flavor, Coyote is resistant to both Late and Early Blight as well as Septoria Leaf Spot. She's also incredibly early, always one of the first tomatoes we harvest, alongside Chiapas. We enjoy Coyote in salads and salsa as well as snacking on them in the fields, all the way to frost.



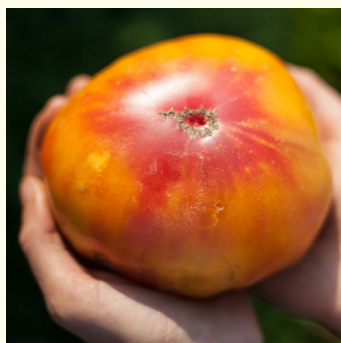
ORGANIC JADED CHERRY TOMATO

INDETERMINATE

If you think green tomatoes aren't delectable, well, don't be jaded...! Organic Jaded Cherry Tomato is the deliciously rich combination of several heirloom varieties crossed by our friend and mentor Phil Griffiths, fondly known as

Griff. He loves to describe their flavor as 'complex, charismatic and captivating,' and we couldn't agree more. One of the most unusual characteristics of Jaded is the remarkable translucence indicating peak flavor has arrived. If you prefer your tomatoes a little more bright and acid, harvest them as soon as the translucence emerges; if you love your tomatoes a little more sweet and mellow, harvest them as the translucence deepens toward gold. We harvest fruits from the whole spectrum for the fullest expression of colors and flavors.

OUR VARIETIES: SLICING TOMATOES



ORGANIC GOLD MEDAL TOMATO

INDETERMINATE

These massive 12+ ounce fruits are beautiful, fading from yellow to orange to red and the marbling of colors inside is absolutely stunning. The reason we can't live without Organic Gold

Medal Tomato though is their flavor & surprising tolerance of Late and Early Blights.



ORGANIC BRANDYWISSE TOMATO

INDETERMINATE

Finally, a juicy red slicing tomato full of disease resistance and flavor! Brandywise pairs the rich heirloom flavor of Brandywine with Cornell's cutting-edge

resistance to Late Blight, Early Blight and Septoria Leaf Spot. Best of both worlds, indeed!

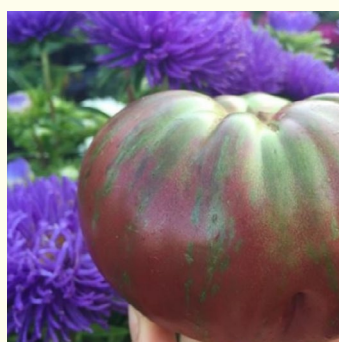


ORGANIC ROSE DE BERNE TOMATO

HEIRLOOM

If we could only grow one single slicing tomato, this would be it. A Swiss heirloom and a Brandywine cousin, the depth of rich fruit flavor makes Organic Rose de Berne Tomato our favorite for

sandwiches and, truly, everything else. Her soft, translucent pink skin rarely cracks, even on the largest of the 4 to 6-ounce tomatoes. Rose de Berne is pure abundance once she starts producing and some Late Blight tolerance offers extra weeks of harvest even when disease arrives.



ORGANIC BERKELEY PINK TIE-DYE TOMATO

INDETERMINATE

As delectable as she is breathtaking, the shimmering silver-green stripes on Organic Berkeley Pink Tie-Dye Tomato truly live up to her name. A large slicing

tomato, we're often surprised how early she begins to ripen her 8 to 12-ounce fruits.



ORGANIC PAUL ROBESON TOMATO

SEMI-DETERMINATE HEIRLOOM

Distinctly sweet and with an incredible depth often described as 'smooth smokiness', Organic Paul Robeson Tomato is named for the pivotal

opera singer and civil rights activist. The dark red-bronze skin with green shoulders is unique among tomatoes and indeed these 7 to 12-ounce meaty fruits have a passionate cult following, just like their namesake, which we are proud to be a part of. Paul Robeson is one of our most popular varieties and we couldn't be happier that flavor, as well as social justice, are back on the menu! We also love that Paul Robeson is so abundant on modest 4-foot plants, so if you garden in a small space, don't hold back.

OUR FAVORITE RECIPES:

Caprese salad
No-Cook Puttanesca
Gazpacho
Tomato basil sandwich
Roast Tomato Hummus
Grilled Salsa Roja
Ratatouille
Pico de Gallo
Tomato Onion Masala

PRESERVING THE HARVEST:

We love to both can and freeze a thousand varieties of tomato sauce and salsa. Cherry and saladette tomatoes we also halve and dry to cover in olive oil to enjoy for seasons ahead. Pianollo del Vesuvio paste tomatoes can actually remain delectable for several months when the whole truss is harvested about 70% ripe and hung in your kitchen!

OUR VARIETIES: PASTE TOMATOES



ORGANIC TEN FINGERS OF NAPLES TOMATO

SEMI-DETERMINATE HEIRLOOM San Marzano was our go-to roma-style paste tomato until we met Ten Fingers of Naples and Friends, we haven't looked back. We're biased of course, since Fruition is here in Naples, New York, but her rich flavor and resistance to Late Blight as well as long, luscious trusses of fruit (hence the 'Ten Fingers' of her name!) are impressive. Also, Organic Ten Fingers of Naples Tomato is remarkably early, though not surprising, since she was gifted to us from our dear friend Owen Bridge of Annapolis Seeds in Nova Scotia. With few seeds and delectable meat, Ten Fingers of Naples is our go-to for sauce and salsa, along with Italian Heirloom, and we look so forward to sharing such abundance with you!



ORGANIC ITALIAN HEIRLOOM TOMATO

INDETERMINATE HEIRLOOM Friends, if we could only grow one paste tomato, this is it, without question. And she's an equally impressive slicer! Organic Italian Heirloom Tomato produces simply incredible amounts of mas-

sive 12 to 20-ounce red fruits. Her flavor is the perfect balance of acid and sweet, her texture thick and meaty with very few seeds. We love Italian Heirloom for sandwiches and salsa as well as sauce and so appreciate its tolerance of many diseases, including Late Blight. We had plants producing into early October 2015 in the field here in the Finger Lakes. Many thanks to our friends at Uprising Seeds for sharing this gem with us.



ORGANIC PIENNOLO DEL VESUVIO TOMATO

HEIRLOOM Of course, they're darling & delectable! Organic Piennolo Del Vesuvio saste tomato is also early to mature in short seasons but what we really love her for is her heritage as the beloved

'hanging tomato of Vesuvius,' an heirloom selected for centuries in Italy's volcanic soils. Pianollo has phenomenally low water content as a paste tomato & her fairly thick skins allows her to be hung, traditionally, for months indoors to extend the season. Her concentrated flavor after even one month of hanging is heavenly! If you savor seeds & stories, you will be so glad you grew Piennolo del Vesuvio.

OUR VARIETIES: SALADETTE TOMATOES



ORGANIC SEIGER TOMATO

SEMI-DETERMINATE We asked our friend Amadeus (of Swiss Biodynamic seed company Sativa) about an early, delicious and disease-resistant tomato; he smiled and said, "You know you ask for the Holy Grail?" (Ohhhh,

we know!) "I don't have the Holy Grail, but try Seiger." We agree: Organic Seiger Tomato offers incredible amounts of delectable 4-ounce bright red fruits, early even in cool seasons and she produces for weeks after other varieties had succumbed to a number of diseases, including Late Blight, Early Blight and Septoria. Short of a Holy Grail, try Seiger. She is our favorite early slicing tomato for the Northeast.



ORGANIC SUMMER SWEETHEART CHERRY TOMATO

INDETERMINATE Finally, a delicious tomato with serious disease resistance! Organic Summer Sweetheart Cherry Tomato is a large saladette-style cherry, pairing the rich

heirloom flavor of Will Bonsall's Gardener's Sweetheart cherry tomato with Cornell's cutting-edge resistance to Late Blight, Early Blight and Septoria Leaf Spot. Best of both worlds, indeed! Each long and luscious truss will easily ripen ten fruits and often more. We love our Summer Sweetheart tomatoes on salads, kabobs, roasted and stuffed with mozzarella as well as sun-dried.