

TERRA FARMS  
AMICO MS

**TOMATO CATALOG**

2024

## **#1 - Black Krim**

Dark red-purple fruit, rich sweet flavor. It always places high in tomato taste trials. It's very juicy.

An heirloom from Russia with very unique looking, large fruit. The wonderful flavor is popular at many markets on the West Coast; also a favorite of many fine chefs.



## #2 – Yellow Brandywine

An orange old-timer with rich flavor. This rich-flavored old timer is an orange version of Brandywine. The fruits are larger than Valencia. This potato-leaf variety can be finicky to grow, with roughly shaped fruit one year and smooth the next.



### **#3 - Carbon**

Winner of the 2005 “Heirloom Garden Show” best-tasting tomato award. These have won taste awards coast to coast in the last few years. The fruit is smooth, large, and beautiful, being one of the darkest and prettiest of the purple types we have seen. It seems to have an extra dose of the complex flavor that makes dark tomatoes famous.





## #4 – San Marzano

Classic heirloom paste tomato. San Marzano is considered one of the best paste tomatoes of all time, with old-world look and taste. Whole 4–6 oz. tomatoes peel easily and cook down quickly. The strain originates from Parma, Italy, where it was developed for the 1950's canning industry. This strain has a very traditional San Marzano shape and appearance as well as a vibrant red color.



## **#5 – Red Brandywine**

Large pink beefsteak fruits grow up to 2 pounds.

Rich, delightfully intense tomato flavor.

Indeterminate - Fruit ripens throughout the season.



## #6 – Damsel

Late blight resistance and excellent flavor. Damsel produces avg. 8-12 oz., globe-shaped fruits with beautiful, pink skin. Shares flavor qualities (sweet, rich, and tangy) with traditional pink heirlooms, such as Brandywine and Pruden's Purple, but is more resistant to disease. Compact indeterminate plants require minimal pruning.





## #7 – Lucky Tiger

Elongated 2 fruit comes in stunning, jewel-toned shades of green and red with hints of gold. This tomato gets top marks for flavor: tangy, sweet and complex with tropical notes and balanced acidity.





## #8 – Cherokee Purple

Famously rich flavor and texture make this a colorful favorite among heirloom enthusiasts. Medium-large, flattened globe, 8-12 oz. fruits.

Color is dusky pink with dark shoulders. Multilocular interior ranges from purple to brown to green.



## **#9 – Martha Washington**

Heirloom-quality pink slicer with a more reliable plant. Great taste like the pink heirloom tomatoes with wider adaptability make it easier to grow under varied growing conditions. Soft, melting texture will limit the shipping range. Globe-shaped pink fruit weigh from 8–12 oz.



## #10 – Clementine

Unique orange cocktail tomato. Clementine's tangerine-colored, oval-round fruits avg. 2 oz. Plants produce high yields with appealing, sweet-tart flavor. Exceptional when halved and roasted!





## **#11 – Cherry Citrine**

Tantalizing, crack-resistant orange cherry.

Exceptional snacker with rich, balanced flavor, a meaty bite, and resistance to the splitting and cracking common to many similar market varieties.



## #12 – GinFiz

Early bicolor to kick off the season. Protected-culture tomato that offers traditional, heirloom character. Nice balance of sweetness and acidity.



## #13 – Striped German

Bicolor red-and-yellow fruit. The flat, medium-to-large tomatoes with variable shoulder ribbing are shaded yellow and red. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture. Medium-tall vines bear 12+ oz. fruit. Indeterminate.





## #14 – Black Prince

Mahogany brown with good flavor. Unusual brown shoulders become orange-red at the blossom end. Color will be deeper and more pronounced in sunnier locations. Distinctive, rich, fruity tomato flavor. Relatively smooth, 3–5 oz., 3" globes show less cracking than typically seen in most heirlooms. Indeterminate.



## **#15 – Valentine**

Delicious high-lycopene grape.

Massive early yields, deep-red color, and unusually rich flavor. Valentine marries the best of wild-type tomato genetics with flavorful high-performing strains. This vivid red, high-yielding, and early blight-resistant tomato is the first commercial variety developed with Penn State's patented high-lycopene breeding lines. Valentine adds diversity to a small tomato mix.



## #16 – Jasper

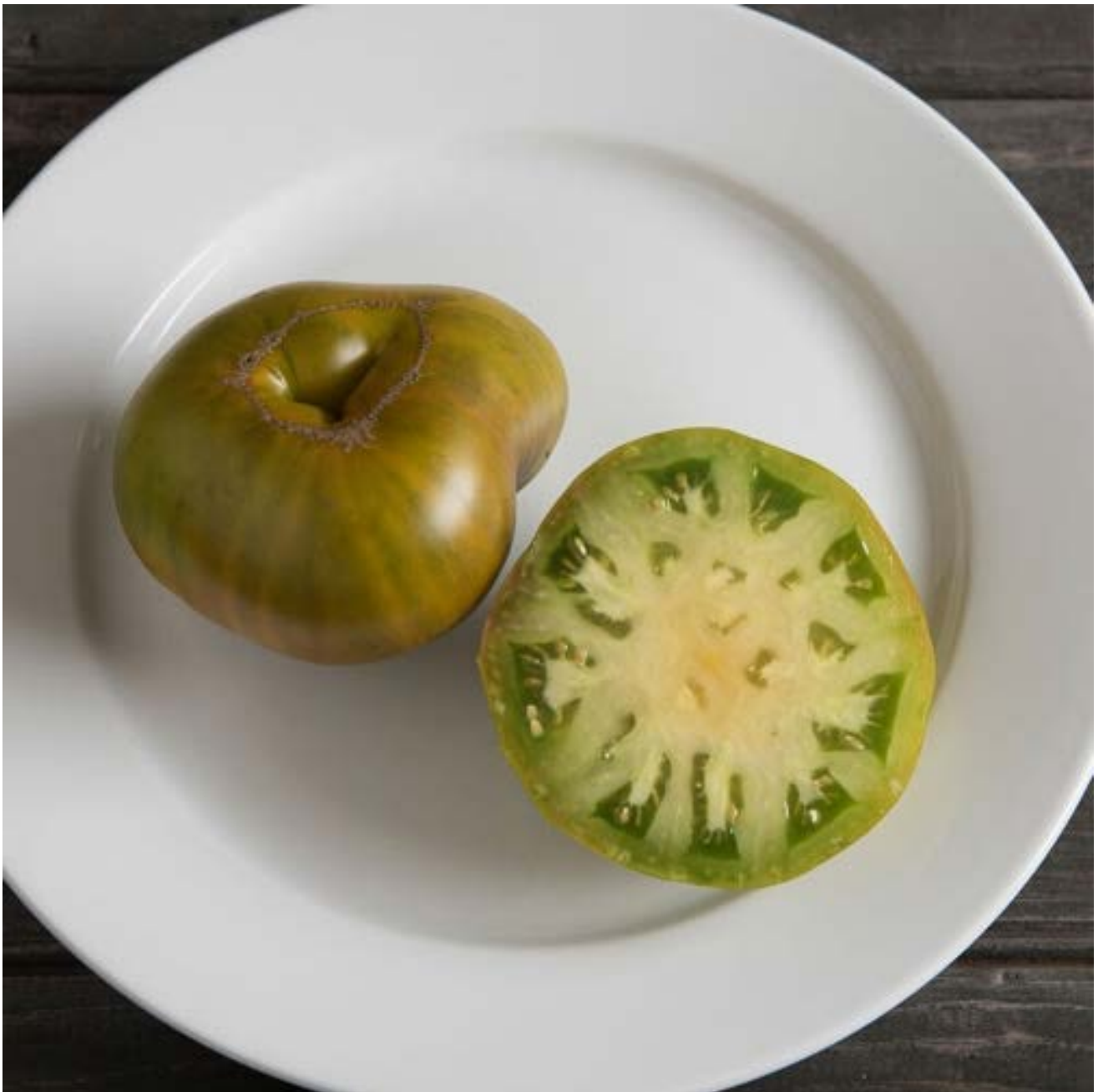
Round, 7–10 gm. fruits are crack resistant, borne on small trusses, and store on the plant well, resisting cracking and rot. The texture is pleasantly chewy, and the flavor is sweet and rich. Plants are extra vigorous and tall, staying healthy for a long picking period. Indeterminate.





## #17 – Cherokee Green

One of the best green tomatoes. Medium-size, 8+ oz. green fruits acquire some yellowish-orange color on the blossom end when ripe. Lots of bold, acidic, complex tomato flavor. Indeterminate.



## **#18 – Nepal**

The 10-12 oz. medium-large, globe-shaped, bright red fruits are rather soft but meaty with plenty of old-fashioned tomato flavor.  
Indeterminate.



## **#19 – Mortgage Lifter**

Large, smooth, 1-lb pink fruit has a delicious, rich, sweet taste. This variety has become very popular in recent years and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants for \$1 each and paid off the \$6000 mortgage on his house.





## #20 – Prudens Purple

Early Brandywine type.

Large to very large (many over 1 lb.) fruits are flattened and smooth (except for shoulder ribbing on some), and resist cracking. Vivid dark-pink skin with crimson flesh. Medium-tall, potato-leaf plants. Indeterminate.



## #21 – Tasmanian Chocolate

Delicious slicer for small spaces.

A small plant with abundant flavor, Tasmanian

Chocolate retains the superior qualities of its heirloom parentage. Unlike traditional heirlooms, it is well-suited for patios and containers (owing to its tidy plant habit and short stature) and only needs a standard tomato cage for support. These

burgundy 4–6 oz., ribbed tomatoes are richly flavored and perfect for slicing onto sandwiches.

Determinate.



## #22 – Skyway

Large, organic beefsteak-type. Attractive red, moderately ribbed 8–12 oz. tomatoes. Skyway's multiple resistances keep the vigorous plants healthy. Very good flavor and fruit quality. Skyways are richly flavored and perfect for slicing onto sandwiches. Determinate





## **#23 – Wisconsin**

Resurrected strain of this classic, flavorful slicer. Produces 6–8 oz. slicers that are great for fresh eating and popular for canning, particularly for stewed tomatoes.



## #24- Moskovich

One of the most appealing extra-early tomatoes. Fruits are early, deep red, and cold tolerant. Rich flavor. Smooth and globe-shaped. 4-6 oz. with a small stem scar. Indeterminate.



## **#25- Valencia**

Sunny orange fruits with full tomato flavor. Round, smooth fruits average 8-10 oz. Their meaty interiors have few seeds. This midseason tomato is among the best for flavor and texture. Indeterminate.





## #26 – Magic Bullet

New! Green, yellow, pink! With streaks of indigo. Very productive and tasty multicolored snacking tomato with dark indigo shoulders. Strong plants produce throughout the season. Increase sunlight on fruits to deepen the indigo coloration. Pruning can help fruits better access sunlight. Indeterminate.



## **#27 – Cherry Sun Gold**

Intense fruity flavor.

Exceptionally sweet, bright tangerine-orange cherry tomatoes leave everyone begging for more.

Vigorous plants start yielding early and bear right through the season. Tendency to split precludes shipping, making these an exclusively fresh-market treat. The taste can't be beat. 15–20 gm. fruits. Indeterminate.



## #28 – Paul Robeson

This famously tasty, brick-red tomato from Russia has a cult-like following among seed collectors and tomato connoisseurs, who simply cannot get enough of its distinctive, smoky-sweet flavor. It is named in honor of famous opera singer Paul Robeson, star of the 1936 film *Showboat*. Indeterminate.





## #29 – Abigail

Nearly perfect pink heirloom-type.

Bred for improved fruit quality and disease tolerance, Abigail delivers significantly higher yields of 10–16 oz. marketable fruit with greatly reduced cracking and stem scarring—a significant improvement over true heirlooms.

Early maturity, late blight resistance, and a balanced plant provide even more benefits to growers. Ribbed shoulders, meaty texture, and rich flavor evoke our favorite pink heirlooms.

Indeterminate.



## **#30 – Rutgers Basil Obsession**

Very attractive, compact plants with strong downy mildew resistance. This line of downy mildew resistant basil has been trialed against market standards all across the country and has come up aces every time. Obsession also gets high marks for vigor and bolt tolerance. Plants have a high leaf-to-stem ratio and average 26" in height. Suitable for field or potted plant production



## **#31 – Speckled Roman**

Striking red sauce tomato with yellow streaks. Speckled Roman is an elongated plum tomato, avg. 6-8 oz., 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.





## #32 – Rosella

Massive trusses of dusky-rose to purple cherries with a smoky blush. The tiny cherries are a half-inch across, contain very few seeds--superb for fresh eating, yet solid enough for cooking or for making a deep, rich red tomato paste. Superior balance of sweetness and acidity, with a rich, lingering aftertaste. We're crazy about it for snacking right in the garden! Indeterminate.



## #33 – Sunrise Bumble Bee

The sweetest cherry in the Artisan™ collection. Gorgeous combination of yellows and reds, inside and out. Excellent sweet and tangy flavor. Adds a nice pop of color to any mix, but also stands alone as a premium-quality cherry for snacking and salads. Like all the Artisan tomatoes, Sunrise Bumble Bee was bred with high vigor to perform under tough conditions. 20-25 gm. fruits. Indeterminate.



## #34 – Blue Beauty

The darkest tomato we know! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage. Some proclaim it as the BEST tomato they have ever eaten! Indeterminate.





## #35 – Thorburn’s Terra Cotta

Incredible flavor, color and history! Introduced in 1893 by James Thorburn of New York, this is one of the most sensational tomatoes we have ever grown. With honey-brown skin, orange-pink flesh, and green seed mass, this is an eye-catching slicer with an out-of-this-world flavor. The tomato produces heavily during mid-season and then drops off quickly once cool weather sets in. As a cooker it will yield a pumpkin-orange sauce with a floral aroma. Semi-determinate.



## #36 – Black Cherry

Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.

Indeterminate.





## #37 – Red Pearl

Take advantage of our overstock position! Tender and nearly seedless, with intermediate resistance to late blight. Fruits weigh 15–20 gm., and have good flavor and a meaty texture. Resists cracking and stores well on and off the vine. Tall, healthy plants. Indeterminate.





## #38 – Henderson’s Pink Ponderosa

Originating in 1891 by the Peter Henderson Company, the Pink Ponderosa Tomato is an open-pollinated heirloom variety that has been a favorite among gardeners for over a century. The indeterminate plants produce large fruits with pink skin and beautiful crimson-colored flesh that average a mighty 1 lb. each but have been known to get as large as 2lbs. The Pink Ponderosa is a beefsteak variety and has low acidity and sweet flavor profile that features a rich meaty flesh that is excellent for slicing and canning. **80 Days To Maturity.**



## #39 – Black Vernissage

These are another pretty marble black tomato.

Small in size, about golf ball size, they have a sweet slightly smokey flavor. A quick producer, it is only a 65 day tomato, it also is bvery abundant. Great in sauces, salads or just eating.



## #40 – German Johnson

More vigorous, higher yielding Brandywine type. Recommended for higher productivity in a pink heirloom. Earlier, more uniform, and slightly smaller than Brandywine at 8-16 oz. Fruits have lots of deep, acidic tomato flavor and a rich, creamy texture. This is the regular-leaf strain, which is earlier and more productive than the potato-leaf strain. Indeterminate.





## #41 – Chadwick Cherry

Delicious, sweet flavor makes this 1-ounce cherry popular with home gardeners. Large vines set huge yields and are disease resistant. Developed by the late horticultural expert Alan Chadwick.

He sure had a winner with this one!

Indeterminate.



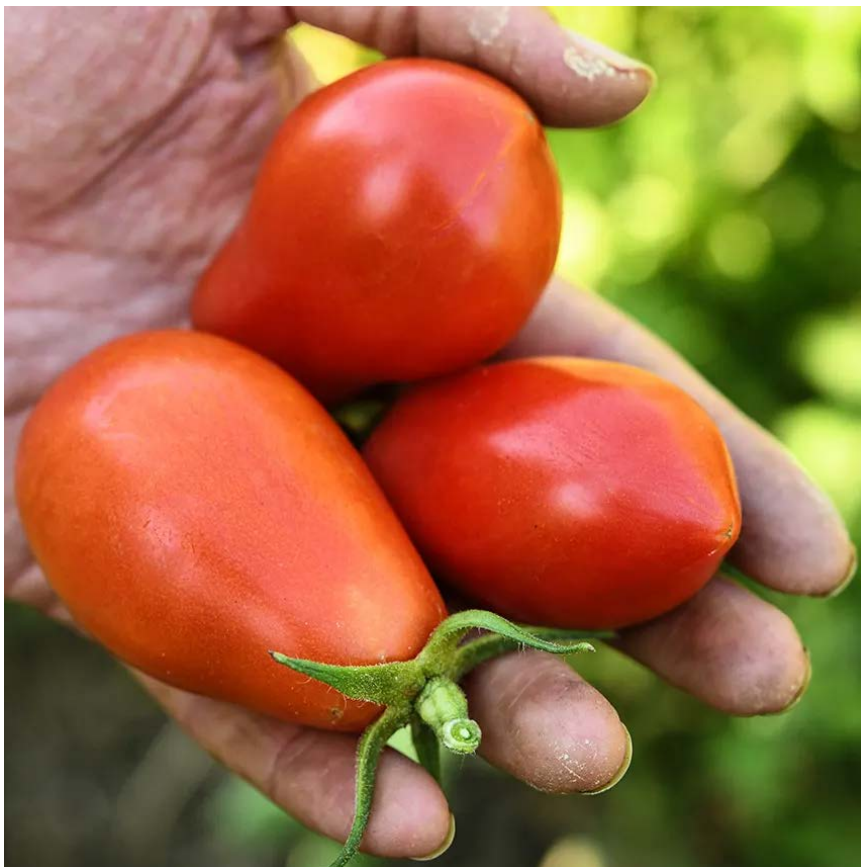
## #42 – Brad’s Atomic Grape

Our Favorite tomato! Large, elongated cherries in clusters. The color (and flavor!) is a full-blown assault on the senses—lavender and purple stripes, that turn to Technicolor olive-green, red, and brown/blue stripes when fully ripe. Really wild! Fruit holds well on the vine or off, making this amazing variety a good candidate for market growers. Olive green interior is blushed with red when dead-ripe. Crack-resistant fruit is extraordinarily sweet! Wispy foliage looks delicate but belies these plants’ rugged constitution and high productivity. These range some in size from a large grape to plum-sized. AMAZING!  
Indeterminate.



## #43 – Roma

Fantastic yields of richly flavorful plum-shaped tomatoes, on compact plants that require very little staking! Resistant to early blight, reliable for home or market gardens! The paste-type fruit weighs in at 2-3 ounces, dry-fleshed and very meaty with few seeds. Great for sauces, salsas and pastes.





## #44 – Paisano

Exclusive! High-yielding bush San Marzano.

Thick-walled 4–5 oz. fruits in the true San Marzano shape. Good flavor and high solids for sauce or canning. Concentrated sets of paste tomatoes midseason. Most of the bright red fruits are blunt tipped, so they don't crush during harvesting. Medium determinate plant.



## #45 – Gold Medal

The 1 to 3 lb fruits are among the smoothest bi-colored tomatoes we carry and one of the most beautiful we have seen. Yellow fruit is blushing with rosy red that radiates from the blossom end. Lovely! The firm flesh is of superior quality, being sweet and mild. It has very little acid; great for fresh eating. Indeterminate.

