

Red Hair Farm Tomatoes

We grow heirloom, rare, and just plain delicious tomato varieties. What makes our plants special is that we grow them in nutrient dense organic potting mix that we import from Amish Country. We treat our tomato plants with love, care, and optimum nutrition in order to produce healthy plants without pesticides or synthetic fertilizers. All plants come in 1 quart square pots, have thick stems, and are hardened off. Seeds and descriptions from High Mowing, Johnny's, and Rare Seeds.

redhairfarm@gmail.com for info & pre-orders • \$5 each • plants available starting mid-May



Amish Paste: 8-12oz • 80 days • Heirloom

Many seeds savers believe this is the ultimate paste tomato. Giant, blocky Roma-type tomatoes have delicious red flesh that is perfect for paste and canning. World class flavor and comes from an Amish community in Wisconsin. Image provided by www.abundantacres.net



Ananas Noire: 1.5 lbs • 85 days

(Black Pineapple) A most exciting tomato, it is wonderful in every way. This unusual variety was developed by Pascal Moreau, a horticulturist from Belgium. The multi-colored, smooth fruit (green, yellow and purple mix) weigh about 1 1/2 lbs. The flesh is bright green with deep red streaks. Everyone loves their superb flavor that is outstanding, being both sweet and smoky with a hint of citrus. The yield is one of the heaviest we have ever seen! Be the first at your farmer's market to have this new classic.



Black Cherry: 0.5-0.7 oz • 75 days

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.



Brandywine: >1 lb • 78 days • Heirloom • Organic

One of the best-tasting tomatoes. We describe Brandywine's luscious flavor as "very rich, loud, and distinctively spicy." The large fruits, often over 1 lb., have a deep pink skin and smooth red flesh. The medium-tall, potato-leaf plant is best staked or caged. Our "Quisenberry" strain is considered among the best. Indeterminate.



Cherokee Purple: 12-16 oz • 72 days • Heirloom • Organic

Large beefsteak fruits with mauve-purple skin, green shoulders and red flesh. The most popular of the "black" tomatoes for its outstanding flavor and texture. Widely grown by gardeners and market growers alike. A popular heirloom for the greenhouse. Believed to trace back over 100 years to the Cherokee tribe. Indeterminate • Field or greenhouse • 12-16 oz. fruit. (*Lycopersicon esculentum*)



Geranium Kiss: 1-2 oz • Early • Container Garden Favorite

This is a top choice for container growing. These stocky dwarf plants max out at 24-30 inches high, and produce tons of golf ball sized fruit. These fruit are a nice round red with pointed end, good texture and an exceptional flavor, especially for an early producer. They are reported to be blight resistant. Leaves look a lot like a geranium plant. Plants last well into the fall and fruits maintain well on the drying bushes. Developed by Peace Seeds. Determinant.



German Pink: 1-2 lb • 85-90 days • Heirloom

One of the tomatoes that originally ignited the heirloom movement in America, this variety originated in Bavaria. It made its US debut in 1883, brought here by Michael Ott, a great-grandfather of Seed Savers Exchange co-founder Diane Ott Whealy. The luxuriant potato-leaf plants give high yields of 1- to 2-lb, nearly seedless meaty fruit. The prestigious Slow Foods USA Ark of Taste enthused: "a full sweet flavor, even floral, and...tender skinned." These gorgeous pink fruits are extremely versatile, excellent for canning and freezing but also for slicing and juicing. This one is sure to become a favorite in your garden!



Gilbertie Paste: 10-12 oz • 85 days • Heirloom, Organic

Rich, meaty and delicious! Beloved variety our customers praise year after year. Long, slender shape with characteristically green shoulders and a slight crook in the neck. Narrow fruits average 7" long with very solid, rich-flavored flesh that makes excellent sauces and soups. Very small seed cavity. In our catalog since 1996! Given to Tom by Mel Bristol of Sherman, CT. Indeterminate • 10-12 oz.. (*Lycopersicon esculentum*)



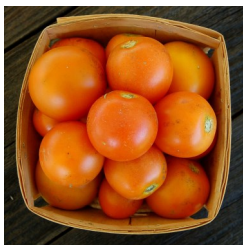
Golden King of Siberia: 1 lb • 75 days • Heirloom

This tomato is one of the real favorites here. Big, lemon-yellow fruit are a delightful heart shape. The flesh is smooth, creamy and has a nicely balanced sweet taste. I always find myself "snacking" on these one-pound beauties. Plants are very productive and seem to have some disease resistance. Thanks to Russia for this really great yellow type.



Green Zebra: 3 oz • 75- days

Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it (just too good to describe!). A favorite tomato of many high class chefs, specialty markets, and home gardeners. Yield is excellent. The most striking tomato in our catalog, a real beauty. Around 3 ounces. This is the tomato colored for the Green Bay Packers.



Jaune Flamme: 2-3 oz • 75 days • Heirloom • Organic

Prolific French heirloom that will set your heart on fire with its sweet, fruity flavor. Like a grown-up Sun-gold with larger apricot-sized fruits that we loved in our trials. 1.5-2" fruits hang in neat clusters. A terrific salad tomato that is also great for sauces and for drying. Indeterminate • Versatile • Prolific • 2-3 oz.. (*Lycopersicon esculentum*)



Mortgage Lifter: 1 lb • 85 days • Heirloom

Large, smooth, 1-lb. pink fruit have a delicious, rich, sweet taste. This variety has become very popular in recent years, after being 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 1940's after he sold plants for \$1 each and paid off the \$6,000 mortgage on his house. See the article in the Spring 2003 issue of "The Heirloom Gardener" magazine!



Moskvich: 4-6 oz • 75 days • Heirloom • Organic

High quality, early-season red heirloom that rivals hybrids. Fruits are round to slightly flattened with deep red color and luscious, rich flavor. Great eaten fresh or processed. Highly resistant to cracking, making it a great pick for the greenhouse. Like all Russians it can stand up to cool conditions. Semi-determinate • Field or greenhouse • 4-6 oz.. (*Lycopersicon esculentum*)



Principe Borghese: 1-2 oz • 70-75 days • Heirloom

The Italian heirloom that is famous for sun drying. Small 1-2 oz. grape-shaped fruit are very dry and have few seeds. They have a rich tomato taste that is wonderful for sauces. Determinate vines yield clusters of fruit in abundance, perfect for selling in fresh markets and making specialty products. We offer pure Italian seed.



Riesentraube: 1 oz • 76-85 days • Heirloom

This old German heirloom was offered in Philadelphia by the mid-1800's. The sweet red 1-oz fruit grow in large clusters, and the name means "Giant Bunch of Grapes" in German. It is probably the most popular small tomato with seed collectors, as many enjoy the rich, full tomato flavor that is missing in today's cherry types. Large plants produce massive yields.



Sun Gold: 0.5-0.7 oz • 57 days

Intense fruity flavor. Exceptionally sweet, bright tangerine-orange cherry tomatoes leave customers 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.



Thorburn's Terra-Cotta: Rare • Limited Qty • \$7/plant

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. Rare treasure! Very limited seeds this year.

Heirloom Lover's Must-Haves:

- Ananas Noire: up to 2 lbs, gorgeous and delicious
- Brandywine: a classic red heirloom, great flavor
- Cherokee Purple: personal favorite for texture and taste
- Golden King of Siberia: unusual and striking and tasty
- Jaune Flamme: prolific, sweet, amazing
- Thorburn's Terra Cotta: the rarest of the rare



Classic Red Slicers:

Brandwine
German Pink
Mortgage Lifter
Moskvich



Best for Containers (in order):

1. Geranium Kiss
2. Sun Gold
3. Black Cherry
4. Reisenstraube
5. Principe Borghese
6. Jaune Flamme



For Cooking:

- ⇒ *Sauce, Crushed, Canned:* Amish Paste, Ananas Noir, Gilbertie Paste, German Pink, Thurburn's Terra Cotta
- ⇒ *Sun Dried:* Principe Borghese

