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 Baker Creek.

redhairfarm@gmail.com for info & pre-orders • \$6 each • plants available starting mid-May



Ananas Noire: 1.5 lbs • 85 days • Red Hair Farm Favorite

(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 • Prolific

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)



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 • Green Stripes Turn Yellow When Ripe

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 • Red Hair Farm Favorite

Prolific French heirloom that will set your heart on fire with its sweet, fruity flavor.Like a grown-up Sungold 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)

Lucid Gem: 2 oz • 70-75 days • Customer Favorite • Edible Art



This new Brad Gates selection is an absolute masterpiece! Slicing-type fruits are stunning, inside and out! This sister selection to Blue Beauty yields loads of 5-ounce, beefsteak-type fruits, very meaty and containing very few seeds. First they ripen yellow, then more toward orange when very ripe. Incredibly attractive with the black anthocyanin splashes really contrasting with the lighter colored skin. The sweet, juicy flesh is marbled yellow to red, and the flavor is fruity and superb. Unusually heat-tolerant; the fruits are great keepers. You can't go wrong with this one!



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 • Early

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*)



Nature's Riddle: >1 lb • 93-113 days • Heirloom • Customer Favorite

A big, bi-color tomato we are introducing this year from Russia. It is such an attractive one too, having fairly smooth fruit, golden- yellow with fanciful streaks of blushing salmon-pink! Great taste, being very sweet and meaty. This fine variety was sent to us by Valerrii Popenko of Kazakhstan.



Peacevine Cherry: 0.5-1 oz • 78 days • Organic

Prolific red cherries with a delicious flavor. A de-hybridized selection of Sweet 100, known for its incredible flavor and resistance to cracking. Produces impressive numbers of uniform bright crimson 1" tomatoes. Very high in Vitamin C and amino acids. Bred by Peace Seeds. Resists cracking. Indeterminate.



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.



Striped German: 12-16 oz • 78 days • Organic • Heirloom • New

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 A delicious beauty when sliced and also makes a great canning tomato. Meaty fruits have a complex tropical flavor and an excellent smooth texture. Heavy yielder. Indeterminate.



Sun Gold: 0.5-0.7 oz • 57 days • Favorite • Our Most Popular Tomato

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.



Yellow Pear: 0.75 oz • 70 days • Organic • New

Sweet, low-acid, and tangy yellow pear-shaped fruits have a mild flavor, and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. Rust resistant and thick skin resists cracking.

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
- Striped German: complex fruity flavor, gorgeous bi-color





Classic Red Slicers: Brandywine Mortgage Lifter Moskvich

Best for Containers (in order):

- 1. Sun Gold
- 2. Peacevine
- 3. Black Cherry
- 4. Yellow Pear
- 5. Principe Borghese
- 6. Jaune Flamme



For Cooking:

⇒ Sauce, Crushed, Canned: Ananas Noire, Gilbertie Paste, Striped German



 \Rightarrow Sun Dried: Principe Borghese