



# Heirloom Tomatoes

Heirloom tomatoes are grown from seed that have been handed down from one generation to the next. They are usually considered to be at least 50 years old. By definition heirloom must be open pollinated. Seeds from this fruit will form fruit same as original plant. Hybrid plants will not necessarily form the same fruit.



### Green Zebra:

Days--- 75-90  
Color---dark green striped/ green flesh  
Size-----1.5 " to 2.5"  
Flavor---mild but not bland  
Indeterminate

### Black Cherry

Days---75-90  
Color---Dark Purple  
Size---Cherry/ Round  
Flavor—Full Flavor/Classic black tomato flavor  
Indeterminate

### Keepsake

Days---70  
Color---Pink to Red  
Size---6 to 8 oz  
Flavor—Sweet  
Determinate

*Sets a lot of fruit, When picked vine ripe fruit will keep at room temperature up to 6 weeks. Flesh is firmer than other tomatoes. Ripe fruit can stay healthy on the vine 10 to 14 days*

### Black Russian

Days---75  
Color—Brown skin Purple Flesh  
Size—4 oz  
Flavor---Sweet/ spicy/exceptional  
Indeterminate

### Tangerine

Days---80-85  
Color---Yellow/orange  
Size---Beefsteak  
Flavor—Sweet/ Rich  
Determinate

### Brandywine

Days—90  
Color—Red/Pink  
Size—16 to 24 oz.  
Flavor—Sweet/ mildly acid  
Indeterminate

### Glacier

Days—65  
Color—orange-red  
Size—2 1/2 inch  
Determinate

### Siletz

Days—70-75  
Color—deep red  
Size—7-10 oz  
Determinate

### Moskvich

Days—60 days  
Color—deep red  
Size—4-6oz (globe shape)  
Indeterminate

### Oregon Spring

Days—60 days (good for cooler locations)  
Color—red  
Size—6-7 oz  
Compact plant

### Northern delight

Days—65  
Color---red  
Size ---3.5 inch  
Indeterminate

**Black Krim**

Days—80  
Color---Purple  
Size ---Medium Size Indeterminate

**White**

Days—75  
Color---White  
Size ---Small

**Oregon Spring**

Days—58  
Color---red  
Size ---Medium  
Determinate

**Taxi**

Days—65-70  
Color---Lemon Yellow  
Size ---4 to 6 oz  
Determinate

**German Johnson**

Days—80  
Color---Dark Pink  
Size ---Beefsteak size  
Indeterminate

**HOW TO SAVE TOMATO SEEDS**

Select an heirloom tomato, with a flavor you like, from a healthy plant. Slice it across middle, then with clean fingers or spoon, scoop out seeds and pulp into a clean container. Add 2 T. water and cover with plastic wrap. Poke a hole in wrap. A little air is needed for fermentation.

Place the container in a warm place (sunny window or top of refrigerator). It will take 2-3 days to ferment. Each night remove plastic, stir seeds then cover again.

The fermentation process will separate the seeds from the pulp. There will be a film on top. Carefully remove this film and throw it away, then pour seeds into a fine sieve and rinse while stirring under running water until seeds are clean.

Line a plate with parchment paper, waxed paper or coffee filter and spread seeds in single layer on top. Stir each day then spread again. Seeds can take a week or more to dry thoroughly. When completely dry they won't stick together.

Store seeds in paper envelope. Label with variety and date.



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