



## Wolf Gulch Farm Starts

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[Tomato Varieties](#) – [Pepper Varieties](#)

### Tomato Varieties

**Ace:** Best for fresh use. The medium late, red, firm, oblate fruit are moderately smooth. The plants are medium to large and weigh 6-8 oz.

**Amish Paste:** Staking variety. 'Plum' type multi purpose tomato. Because it has few seeds and thick fruit walls it is particularly useful for making sauces or any dish where canned tomatoes are called for. It produces well. A variety maintained for many years solely by the Amish religious sect of USA. Main season.

**Big Beef:** Staking variety. Outstandingly productive, easily out-producing most other large varieties, very regular fruit shape, with no cracking, produces large tomatoes even toward the end of the season, very good flavor. One of the very best of the large main season varieties.

**Brandywine:** Staking variety. A large beefsteak. Not as tall some staking plants, this old cultivar (pre 1885, from the Amish community in USA) is renowned for its flavor. The fruit are large, between 400 and 700 grams. They are subject to minor cracking on the top, and are a rather soft fruit, but the flavor is outstanding, with both high sweetness and acidity, making for full flavor. The flavor can be poor in unfavorable seasons. Moderately productive. Main season. It has no disease resistance, and is unsuited to very humid hot areas where disease is a problem.

**Celebrity:** One of the most popular hybrid tomatoes, the Celebrity produces uniform, rounded fruits to about 6oz. Taste is classic tomato and the fruits are great for sandwiches, in salads and for cooking. Plants are resistant to many common tomato pests making this a favorite for those who like a hardy tomato. Prolific fruiting. Indeterminate.

**Cherokee Purple:** A rather short staking variety said to have been grown by the Cherokee tribe of USA at least since the late 1800's. This is a dirty pinky-purple colored fruit with brownish shoulders. The flesh is soft, brick colored with green gel. It is one of the sweetest (if not the sweetest) large tomatoes available. It has little acid. Mid season.

**Early Girl:** Staking variety. Starts maturing fruit early and carries on producing to relatively late in the season. Moderate sweetness, medium to high acidity. A good all season tomato for those who prefer the acid notes in tomatoes

**Green Zebra:** Developed in the mid 80's by heirloom tomato breeder, Tom Wagner of Tater Mater Seeds. Uniform, small olive yellow fruit overlaid with dark green stripes. The flesh is green with good sugar acid balance. Productive.

**Medford:** Introduced by Oregon State University. Good fruit cover, early to medium early depending on location, fruit medium to large, uniform red color. Solid, good flavor and internal color.

**Oregon Spring:** A supreme flavored early ripening tomato. This variety is a more recent introduction by Oregon State University and bears beautiful medium-large, classic red ripening fruits. Not only do the fruits have a great flavor but they have few seeds. Plants are compact and cold tolerant, perfect for short seasons, early seasons, and colder climates. Juicy, full flavor. Indeterminate.



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**Striped German:** A West Virginia variety that produces very large, red and yellow skinned fruits. The bi-colored flesh has a nice, slightly tart flavor and looks very attractive when sliced. Indeterminate vines.

**Sungold** Staking variety. A golden yellow cherry tomato with particularly good flavor, almost universally preferred over other cherry tomatoes. Seems to perform well over a range of climatic conditions, including cool early season.

**Sweet 100s** Staking variety. The plant is vigorous, and spectacularly productive, and reliable. Small fruit are borne in long herringbone trusses of around 15 fruit. The fruit are sweet, with a little acid. One of the very best in this class. Early season.

### **Viva Italia:**

**Yellow Pear:** Staking. Old variety, from the early 1900's. Yellow pear shaped small fruit, about 40mm long, borne in clusters. Little flavor, but attractive. Prolific. Main season.

## Peppers Varieties

**Ancho:** Among the most popular chiles in Mexico. Mildly hot, long and broad-shouldered fruits are used for making chile rellenos and mole. Known as poblano when fresh, ancho when dry.

**Anaheim:** The medium-hot, thick-walled conical fruit turn from red to green. Excellent roasted and stuffed or minced into salsa.

**California Wonder:** Classic bell pepper: tender, sweet and juicy without a hint of pungency. The dark-green fruits ripen to a bright orange color. Vigorous 18-24" plants.

**Cayenne:** Bountiful harvest of pencil-shaped fruits that are 5 inches long and 1/2 inch thick, but often curled and twisted. Flavor is red hot and best used in very hot dishes.

**Espallete:** This heirloom breed from the Pyrenees is 3-4" long, 1 inch diameter, tapered at the end, and about as hot as a jalapeno. Very productive.

**Jalapeno:** Hot. Originated in Mexico - it is named after the city of Xalapa (Jalapa). This chili gained its worldwide popularity by being versatile. Short, dark green tapered fruit.

**Nardello:** Sweet Italian Frying. One of the very best for frying. Productive 24" plants are loaded with 10-12" long peppers.

**Red Ruffled Pimento:** Gorgeous red, sweet pimento with thick, juicy walls. Marvelous for eating fresh or stuffing.

**Tangerine Pimento:** Round to slightly flattened 2-3" pimento fruits are very thick walled of sweet and juicy flesh. Delicious when eaten raw. Ripens to a lovely tangerine hue. Vigorous, productive and early maturing on a 16-24" plant.