

2024 TOMATOES

Slicing Tomatoes (Large)



SummerPick Hybrid - Classic red slicing tomato, large fruit, excellent disease resistance. Determinate, 75 days.

Brandywine Heirloom - Very popular heirloom, large slicing tomato with fabulous flavor. Excellent on grilled burgers, BLT's or tomato sandwiches. Indeterminate, 90 days.

Cherokee Purple Heirloom - Superb sweet flavor, very large, 10-12 oz. purple/red fruit; slicing. Indeterminate, 80-90 days.

Kellogg's Breakfast Heirloom - Solid and meaty throughout, packed with mild, superb-tasting flesh; long-season producer with solid centers that have just a few seeds at the edges, 10-16 oz. orange fruits. Indeterminate, 85 days.

Black Beauty - Otherworldly tomato with black skin and red flesh. High in the antioxidant anthocyanin. Fabulous rich, smooth flavor. Maintains well on vine and after harvest. Indeterminate, 80 days.

Lemon Boy Plus - Sweet and tangy yellow slicing tomatoes on productive vines. Highly resistant to Tobacco Mosaic Virus, Fusarium Crown & Root Rot, Tomato Torrado Virus and Leaf Mold. Indeterminate, 75 days.

Zapotec Oaxacan Ribbed - Deeply lobed red fruits are a beautiful addition to your plate and your countertop. Sturdy walls, sweet flavor, good for baking, 80-90 days.



Salad and Pear (Medium)

Celebrity - Classic red medium-sized fruit prized for its flavor. Excellent on a sandwich or cookout. Crack resistant with good disease resistance. Semi-determinate, 70 days.

Bloody Butcher - A multi-purpose, heirloom slicing tomato, early and high-yielding; strong tomato flavor. 4 oz. fruits; dark red. Indeterminate, 70-90 days.

Wild Boar Mint Julep - Adorable pear-shaped yellow and green tomato. Supposedly the result of cross-breeding with popular Green Zebra. Extremely high yields. 75 days.

Juliet Hybrid Grape - Crack resistant, sweet-flavored fruits cling to the vine longer than other salad tomato; large grape; 1.5-2 oz. red/pink fruit. Indeterminate, 60 days.



Cherry (Small)

Sunsugar Hybrid - Our best selling cherry tomato! Incredibly sweet and tangy, fruit has thin skin, resistant to cracking. Quick and prolific. Indeterminate, 62 days.

Sweet Million Hybrid - Millions of small red fruits great for snacking in the garden. Will produce all summer long. Indeterminate, 60 days.

Tiny Tim - Small red cherries arrive early and dependably. Plants stay super small so great for patios and containers. Determinate, 60 days.

Yellow Patio Choice - 2017 All-American Selection Winner; prolific yields of delicious fruits; great for snacking; perfect for containers; cherry. Determinate; 50-60 days.

Riesenstraube Heirloom - Extremely heavy producers of small red grape tomatoes. Introduced by German gardeners to Philadelphia circa 1880. Indeterminate, 75-85 days.

Black Cherry - Flavorful reddish purple small cherries. Serve halved or whole. Ripen nicely off the vine, resistant to cracking. Indeterminate, 70 days.



Paste (Canning)

Early Resilience Hybrid - 2020 All American Selection winner, Roma with deep red color, uniform fruit 2" long. Determinate, 70-80 days.

Amish Paste Heirloom - Dates back to the turn of the century, and is the best for sauces and canning; its deep red fruits are large for typical canning tomato; not overly acidic; plum; 8-12 oz. fruits. Indeterminate., 80-90 days.

San Marzano Heirloom - Superb flavor in slightly rectangular-shaped heirloom fruits; holds well on the vine and in storage; extra-high solid content is perfect for canning; plum; 5-6 oz. red fruit. Indeterminate, 85-90 days.

Martino's Roma Heirloom - Italian plum tomato for cooking and eating; richly flavored, meaty, pear-shaped fruits set heavily on compact plants. Determinate, 75 days.



2024 PEPPERS

Super Hots

Carolina Reaper - 1.5'-2' plants, fruit size: 2"-3", 90-100 days, Scoville: 1,500,000-2,200,000+.

Brazilian Moruga - 4' plants, fruit size: 2", 165+ days, Scoville: 2,000,000-2,100,000.

Orange Bhut Jolokia Ghost Pepper - 4' plants, fruit size: 2", 90 days, Scoville: 900,000 - 1,000,000

Red Savina Habanero - 2-3' plants, fruit size: 2", 90+ days, Scoville: 350,000-577,000

Yellow Devils Tongue - 4' plants, fruit size: 2-4", 90+ days, Scoville: 125,00-325,000

Jamaican Yellow Mushroom- 3-4' plants, fruit size: 2", 100 days, Scoville: 100,000 - 200,000



[FULL LIST OF PEPPER VARIETIES
AVAILABLE HERE!](#)

Hot and Spicy

Craig's Grande Jalapeño- Perfect flavor and spice for a medium salsa in summer or for stuffing. Green flesh is thick and crunchy with a purple blush. Fruits average 3" - 3.5", Scoville: 2,500 - 8,000.

Fish Pepper - 1870's heirloom; variegated foliage and fruit; matures to fiery orange-red; fruits about 3", Scoville: 45,000 - 75,000.

Pepper Joe's Cayenne Blend - Each plant produces a rainbow of colors - yellow, orange, red and purple. Ridiculously flavorful and perfect for drying and seasoning. Scoville: 30,000-50,000.

Dragon's Toe - This uniquely wrinkly hybrid pepper from southern China ripens bright red and has an excellent flavor and pungency used in a lot of different fresh or cooked Asian foods. Fruits are 3-5"; Scoville: 30,000-100,000.

Purple Serrano Chili - This is a delicious and unique variety to add to your Pico de Gallo, salads, and salsas! Fruits average 4"; Scoville: 8,000-22,000.



Sweet and Snacking

Aji Dulce #2 - Looks just like a Scotch Bonnet but without the heat. This crunchy spice pepper is versatile in cooking dishes and plants are sturdy, resembling small trees. 2'-3' plants, fruits 2", 85-90 days, Scoville: 100-500.

Shishito - Japanese variety with mild but distinctive tinge of heat in about 1 in 10 peppers; long, slender, thin walled; usually harvested green but turns red when ripe; blister and char easily, becoming much more flavorful when cooked. Plants 2', fruits 1-4", 60 days, Scoville: 1,000 or milder.

Purple Beauty Bell - Loads of beautiful, dark purple peppers on compact, bushy plants; crisp texture; mild, sweet flavor; 1.5-2' plants, fruit size 4-5", 75 days.

Etiuda Yellow Bell - Vivid orange colored fruits on sturdy plants resistant to blossom end rot, winner of 2016 Adaptive Seed trials, developed in Poland, fruit 3-4", 80 days.

Jupiter Red Bell - Consistent, high yields of crisp red peppers with thick walls. Ripens red but can be picked earlier when green. Well-adapted and resistant to Tobacco Mosaic Virus. 3-4' plants, fruit 4"-5", 65-75 days.

Jimmy Nardello - Long, thin-skinned frying pepper dries easily with rich flavor; ripen a deep red and very prolific; sweet; 2' plants, fruit 10-12", 75-90 days.

Lipstick Snacking - Thick walled, tapered, pimiento-type, super sweet, 2' plants, fruit size 4", 70 days.

Blot Snacking - Sweet, crunchy snacking pepper with gorgeous yellow and purple sunset markings. Wonderful raw or cut into a salad. Productive 2' plants, fruits 3-7", 70-90 days.

Apple Hungarian - These aromatic, sweet pumpkin shaped peppers grow 2-3' tall with fruit about 4" long that ripen from a pale green to a dark red, 70+ days.

Pippins Golden Honey Snacking - Colorful array of sweet snacking peppers great for stuffing or pickling. Historic ties to Philadelphia. Fruits 3-4", 80 days.

Poblano - Used green as a roasting pepper or dry and grind the rich red-brown 3-6" fruits into an authentic red chili powder. Plants reach 2 feet or so. Scoville: 2000.



PEPPERS FULL INVENTORY LIST

Variety Name	Species Name	Type	Scoville Units
7 Pot Barrackpore	C. chinense	extreme hot	1000-1300K
7 Pot Chocolate	C. chinense	extreme hot	923-1853K
Aji Amarillo	C. baccatum	hot	30-50K
Aji Cachucha aka Aji Dulce	C. chinense	mild-sweet	0-1K
Aji Cristal	C. baccatum	medium	30K
Aleppo	C. annuum	medium	10K
Apple Hungarian	C. annuum	mild-sweet	0-1k
Bhut Jolokia Orange	C. chinense	extreme hot	855-1041K
Bishop's Crown	C. baccatum	medium	5-30K
Black Hungarian	C. annuum	medium	2.5-10K
Blot	C. annuum	mild-sweet	0K
Brazilian Moruga	C. chinense	extreme hot	2000-2100K
Bulgarian Carrot	C. annuum	medium	20-30K
Carolina Reaper	C. chinense	extreme hot	1500K
Chili Tepin/Chiltepin	C. annuum var. glabriusculum	hot	50-100K
Chocolate Fatali	C. chinense	extra hot	125-325K
Craig's Grande Jalapeño	C. annuum	medium	4-8.5K
Dragon's Toe	C. chinense	hot	30-100 k
Early Jalapeño	C. annuum	medium	2.5-8K
Etiuda	C. annuum	mild-sweet	0K
Fish	C. annuum	medium	5-30K
Goronong Habanero	C. chinense	extra hot	150-300K
Jamaican Yellow Mushroom	C. annuum	extra hot	100-200K
Jimmy Nardello	C. annuum	mild-sweet	0K
Jupiter Red Bell	C. annuum	mild-sweet	0K
Lipstick	C. annuum	mild-sweet	0K
MA Wartryx Yellow	C. chinense	extreme hot	1000+K
Magnum Habenero	C. chinense	extra hot	100-350K
Orange Rocoto	C. pubescens	hot	30-50K
Pepper Joe's Cayenne Blend	C. annuum	hot	30-50K
Pippin's Golden Honey	C. annuum	mild-sweet	0K
Poblano	C. annuum var. annuum	mild-sweet	1-1.5K
Puma	C. annuum	extra hot	300-400K
Purple Beauty	C. annuum	mild-sweet	0K
Purple Serrano	C. annuum	medium	8-22K
Red Savina Habanero	C. annuum	extra hot	350-577K
Shishito	C. annuum	mild-sweet	0-.2K
Yellow Devils Tongue	C. chinense	extra hot	125-325K