

Chef's Choice Orange F1



Beautiful orange heirloom hybrid is selected from the Northeast and Midwest varieties. Grown on indeterminate vines, large deep globe orange beefsteak fruits with outstanding flavor can produce up to 1-pound fruits. Orange interior color is prized for soups and sauces. Orange tomatoes have higher levels of carotene and antioxidants. Matures in 75 days.

Culinary Mixture



Culinary Mixture is an open-pollinated blend of full-flavored tomatoes. We have chosen these varieties for their culinary uses from fresh to roasted to stewed. Our foodie customers from across the U.S. have picked their best for cooking and eating. We have created this blend for market and home gardeners plus private to professional chefs.

Fried Green F1



Now available: The first tomato created to be cooked and eaten when fruit are firm. Create your own recipes with this 6- to 7-ounce very firm apple-green to yellow tomato. Plants are indeterminate and set huge crops throughout the entire season. And talk about holding ability! We have not tested a tomato which holds in the field or kitchen better than Fried Green.

Gardeners Choice F1



A pink tomato with green shoulders sets on an indeterminate potato-leaf vine and matures in 76 days. This sweet, succulent, deep oblate globe-shaped tomato offers outstanding flavor in its 10- to 12-ounce fruit. With multiple disease resistance, Gardeners Choice F1 is perfect for home and market gardeners looking for a flavorful and huge yielding addition to their garden.

Heirloom Blend



This open heirloom pollinated blend is full of wonderful flavored tomatoes. We have chosen these varieties from many taste-test panels. Our customers from all over the world have passed on their best of the best to us, so we have created this blend for home gardeners, market farmers, and chefs.

Heirloom Green F1



This indeterminate, large, bright-green beefsteak fruit with delicious, sweet, spicy flavor matures in 75 days. These 10-ounce beauties are light green when ripe with a hint of yellow at full maturity. A very full-flavored tomato, its flesh is firm and has a very nice acid sugar balance.

Pink Brandy Master F1



Pink Brandy Master F1 is a true F1 hybrid of the prized standard choice in heirloom tomatoes. This variety's incredible flavor, plus large sized 12- to 14-ounce deep pink fruits, is a winner every time. Grown on potato-leaved indeterminate plants, this variety matures in 80 days from transplanting.

Red Brandy Master F1



One of the favorite heirloom tomatoes prized for its mild flavor and fruit texture, Red Brandy Master F1 matures in 80 days. Vigorous potato-leaved indeterminate plants mature much earlier than open pollinated heirlooms and produce medium-to-large, 10-ounce deep red fruits. Selected from traditional Amish heirlooms.

Window Box Yellow



This true container tomato only reaches 10 inches and has a huge amount of bright yellow cherry flavorful tomatoes. Just imagine planting this ornamental tomato as a border plant next to your other annual flowers.

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