

**address**

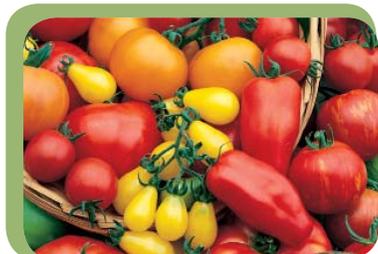
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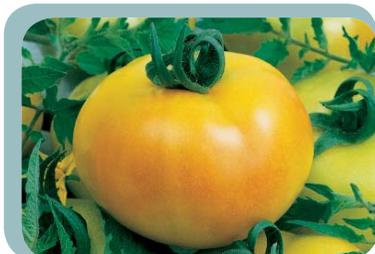
**website**

[www.seedsbydesign.com](http://www.seedsbydesign.com)



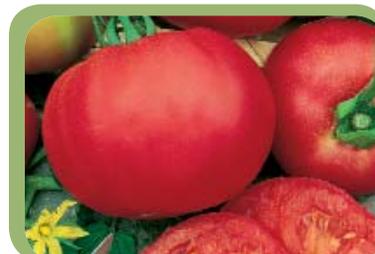
### Culinary Mixture

Culinary Mixture is an open-pollinated blend of full flavored tomatoes. We have chosen these varieties from many taste tests. Our customers from all over the world have passed on their best of the best. We have created this blend for home gardeners and chefs.



### Fried Green F1

This is the first tomato selected and created to be cooked — and the fruit are still firm. Create your own recipes and creations with this 6- to 7-ounce, very firm apple-green to yellow tomato. Plants are indeterminate and set well through the entire season. We have not tested a tomato that holds in the field or kitchen better than Fried Green.



### Gardeners Choice F1

This 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 resistance to multiple diseases, Gardeners Choice F1 is perfect for home and market gardeners looking for a flavorful addition to their garden.



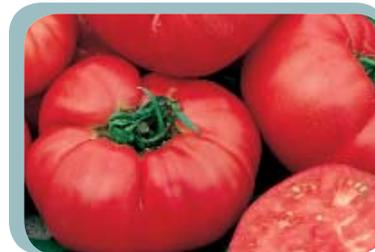
### Heirloom Black F1

A juicy tomato, Heirloom Black F1 is a flat-tened, globe-shaped, 8-ounce, dark-red to purple fruit. Maturing in 65 days, this variety features delicate skin, green shoulders, green-tinted flesh, and a full flavor with slight saltiness that enhances the taste. Plants must be staked or caged.



### Heirloom Green F1

Heirloom Green is an indeterminate, large green beefsteak with a delicious, sweet, spicy flavor. When ripe, this 10-ounce tomato has a tint of yellow. Boasting firm flesh, Heirloom Green has a nice acid/sugar balance.



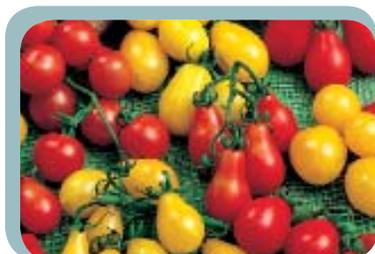
### One Pound Pink

Maturing in 90 days, this indeterminate, huge, dark-pink tomato, which weighs up to 2 pounds, has a smooth blossom end. These huge tomatoes have mild flavor, solid meat, and they are so sweet that some people have made wine from them.



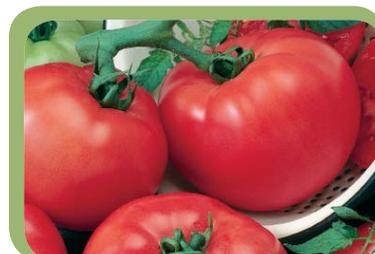
### Pink Brandy Master F1

Hybrid of the standard in heirloom tomatoes, this variety is prized for its incredible flavor, medium to large size, and 10-ounce pink fruits grown on an indeterminate plant with potato leaves. Originally an Amish heirloom, Pink Brandy Master is late to mature in northern areas.



### Red And Gold Pear Blend

Maturing in 80 days, this tomato grows on large, open, indeterminate vines with clusters of small, waxy yellow-and-red pear-shaped fruits with definite necks. Fruit can reach 2 inches long, are mild in flavor, and plants bear fruit all summer long. This variety is resistant to Alternaria, stem canker, and Fusarium wilt.



### Red Brandy Master F1

Red Brandy Master is a hybrid of the standard in heirloom tomatoes and is prized for its incredible flavor. Maturing in 80 days, this tomato is medium to large in size, weighs about 10 ounces, and produces pink fruits on indeterminate plants. Originally an Amish heirloom, this variety matures late in northern areas.