



PECONIC LAND TRUST

Quail Hill Farm

Community Supported Agriculture

TOMATOES – 2007

This year, Quail Hill Farm is growing 50 varieties of tomatoes – cherry, paste and standard in all shapes, sizes and colors: red, pink, orange, yellow, purple and green. Tomatoes require hot sunny days and warm nights as well as good irrigation. May was cooler than normal, but June was the perfect growing month – warm, low humidity, timely rains supplemented by farm irrigation. The crop looks good. Come taste, rate, savor and enjoy!

Except for Sun Gold and a few other early varieties, tomatoes grown at Quail Hill Community Farm are open pollinated varieties, and many are heirlooms. Heirloom tomatoes are open-pollinated varieties developed before 1940. Unlike hybrids, open-pollinated tomatoes have the ability to reproduce seed. Many 2007 varieties – Amish Paste, Dr. Carolyn, Costoluto Genovese, Jeanne Flammée and Valencia – are being grown from seed Quail Hill farmers saved from the 2006 crop.

Most of our favorite tomatoes are back, and there are new ones to try. The farm is growing 21 new tomato varieties this year, indicated with an *. Try them all!

CHERRY/ GRAPE TOMATOES: The tasty red **Be My Baby*** is a cross of three famous tomatoes – an heirloom beefsteak and two cherries, one orange and one red – and may rival a farm favorite Sungold. A pale yellow cherry that grows in clusters of six, **Dr. Carolyn** has an excellent balance of sugar, tartness and depth of flavor. **Large Red Cherry** has a great full flavor, a favorite for salads and fresh eating. Red and small, **Matt's Wild Cherry** is an early ripener and is packed with sweet full flavor. A mouth watering, bright yellow grape tomato, **Morning Light*** pumps out fruit all season long. Botanists and breeders have crossed currant tomatoes (formerly wild varieties) with cherry tomatoes and one outstanding result is **Sungold**. Among the first tomatoes to ripen; it is bright tangerine orange in color and has a sweet taste, with just a hint of acid tartness. The bite size **Sweet Olive** is a grape variety; bright red and oval shaped, it is bursting with flavor.

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PASTE TOMATOES: The heart-shaped **Amish Paste** with thick, bright red, sweet flesh is meaty, has few seeds, and is good for eating fresh or making sauce. A Russian variety, **Black Plum** has oval 2-inch fruits that ripen from deep mahogany to black brown and is great for sauce. The small sweet fruits of **Golden Rave*** are just 2-inches long and grow in clusters. A very early tomato **Grandma Mary's** produces nearly seedless 5" fruit; red and sweet, it makes great sauce and tomato paste. The firm, flavorful 2.5 oz. fruit of **Heinz 2653** matures early and is great for canning. **Juliet** is sweet tasting and is equally good for salads, salsa and sauce; it grows in clusters of 12 to 18. The sprightly sweet flavor of **Orange Banana** is reminiscent of Sungold, but with more depth and diverse tones; great for sauce! The 3-4 inch long fruits of **Purple Russian*** are meaty and sweet. **Red Agate**, a San Marzano-type variety, has deep red, pear-shaped fruit. The large, slightly rectangular fruits of **San Marzano** have great flavor and are perfect for canning. The gorgeous **Speckled Roman** is red with yellow and orange iridescent streaks down its side; the fruit is meaty and makes great sauce. Good in salads and for making sauce, **Yellow Bell*** produces 5 to 12 fruits per cluster; its flavor is both sweet and rich.

STANDARD TOMATOES:

RED:

Beaverlodge* matures early and its small round fruit has a rich and balanced flavor. This old-timer with old fashioned flavor, **Box Car Willie*** has large red-orange fruit and is good for canning and freezing. **Brandywine**, with deep pink skin and red flesh, has a luscious flavor and can reach one pound in size. The real **Cosmonaut Volkov**, who died in a landing accident, is honored by this Russian favorite with its round, slightly flattened fruits and full flavor, nicely balanced between acid and sweet. The flattened fruits of **Costoluto Genovese**, a variety Nikki (the 2006 field manager) brought back from Italy, have scalloped edges and a sweet yet slightly tart flavor.

MORE RED: **Druzba** translates from the Bulgarian as *friendship*; the round 4-inch fruits are slightly flattened and have a sweet yet tart flavor. The beautiful, smooth mid-size fruit of **First Lady*** ripens early and has great flavor. Though small, the early ripening **Glacier** is rich in flavor. A very early-maturing slicing tomato, **Legend*** produces big gloss red fruit that are sweet with just the right amount of acid flavor. **Moskvich** hails from eastern Siberia and has deep red skin. A freebie included in our order from Totally Tomatoes and unlisted in its catalogue, **Raad Red*** will reveal its qualities at the tasting. Producing one-pound fruit, **Rose***, an Amish heirloom, has amazing flavor that some prefer to Brandywine. Developed in 1928 by Campbell's Soup Company, **Rutgers** is terrific for canning and slicing; the 8-ounce fruits have a rich red interior and a great old

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time flavor. An early tomato, **Super Lakota*** has large, fleshy juicy fruits and is an excellent slicer. **Tiger-Like***, has orange-red skin with yellow-green stripes and a sweet, complex flavor. Known for its distinctive shape, **Zapotec*** is a trial tomato from OSP (Organic Seed Partnership) and looks like a flower when sliced.

PINK: The pinkish red, heart-shaped fruit of **Anna Russian*** is large and juicy; it was brought to Oregon by a Russian immigrant generations ago. Originally grown in Russia, **Caspian Pink*** has, in California trials over the past several years, bested Brandywine, generally considered the world's finest flavored tomato. The round dark pink **Eva Purple Ball**, which comes from the Black Forest of Germany, has a creamy texture and good balanced flavor. Juicy and very sweet, **Garden Peach** is a French heirloom; the small 2-ounce yellow fruits blush pink when ripe and have fuzzy skins like peaches. **Ozark Pink*** has 7-ounce, flattened globe-shaped fruits. **Pruden's Purple** has vivid, dark pink skin with crimson flesh.

ORANGE/ YELLOW: The beautiful apricot-shaped **Jaune Flammée** grows in clusters and has a deep orange color and excellent bitey flavor. Maturing to a golden yellow, **Manyel*** has a lively citrus-like flavor. A beautiful golden yellow with red to pink stripes going through to the core, **Old German*** is a Mennonite family heirloom; it produces huge, tasty fruits which can weigh 1½ to 2 pounds and is a terrific slicer. An early variety, the 4 to 6-ounce, baseball-sized **Taxi** has lemon yellow globed-shaped fruit and a sweet flavor. The sunny orange fruit of **Valencia**, a Maine family heirloom, has a meaty interior and excellent flavor. Another trial tomato from OSP, **Yellow Ruffles*** has small tasty fruit and is a good slicer; it will occasionally produce a red offtype.

PURPLE/BROWN: **Black Sea Man*** produce medium-sized, dark brown fruits that have a rich flavor. Originally from Russia, the baseball sized **Nyagous** is borne in clusters of up to six fruits and has excellent full flavor. The delicious **Paul Robeson**, a Russian heirloom, honors the operatic vocal artist and civil rights advocate; its fruit is a dusky dark red with dark green dusky shoulders.

GREEN: **Green Zebra** with its various shades of yellow-green stripes has a sweet zingy flavor.

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The 10th Annual
GREAT TOMATO TASTE-OFF
Saturday, September 1, 2007
from 9 am to noon in the Apple Orchard

The Great Tomato Taste-Off is a unique opportunity to sample at one time all 50 varieties of tomatoes grown at Quail Hill Farm and to vote for your favorites.

Due to rain, the 2006 Taste-Off was held at the farm shop. Dispensing with rating sheets, everybody just ate to their heart's content.

The ten top-rated tomatoes in 2005 were (in descending order) Matt's Wild Cherry, Sun Gold, Brandywine, Dr. Carolyn, Koralik, Juliet, Sweet Olive, Glacier, Green Zebra, Jaune Flammée.

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