

Tomatoes

Amy's Sugar Gem

Solanum lycopersicum

75 days

Indeterminate, cherry-sized

A “two-bite” cherry tomato with meaty texture and a small core. Tall, vigorous, and productive vines. The fruit is sweet, full flavor and has tiny light gold sparkles in the red skin.

Coyote Currant

Solanum pimpinellifolium

Indeterminate, currant-sized

60 days

Tiny currant tomatoes that are translucent yellow. A vigorous plant that will sprawl and take over an area like the Everglades. Given to our friend Craig LeHoullier in North Carolina, by Maye Clement from Vera Cruz, Mexico. She says they grew wild in her yard in Mexico. Very sweet flavor. No staking required. Productive.

Eva Purple Ball

Solanum lycopersicum

Indeterminate

75 days

Smooth, round 4-5 ounce blemish-free fruits with cherry red flesh. Very good flavor. Healthy plants and foliage, does well in humid areas.

Garden Gem (Hybrid)

Solanum lycopersicum

Indeterminate, medium-sized

60-65 days

A new variety out from the University of Florida. Produces massive numbers of delicious oval fruits that average 2-2.5 ozs. It's size is perfect for salads and popping in your mouth but it really shines as marinara. It has the taste of an heirloom with a much higher yield.

Grape Komohana

Solanum lycopersicum

Determinate, grape-sized

80-85 days

A Hawaiian-bred variety that bears prolifically and has excellent shelf-life, with a firm texture. Excellent for sauces, de-hydrating, sundries.

Juliet (Hybrid)

Solanum lycopersicum

Indeterminate, min-roma sized

60 days

Paste tomato with 1½-2 oz fruits that are excellent fresh or cooked. Juliet is one of the most disease resistant with deep red, shiny fruits. Typically 12-18 fruits per cluster. Delicious rich tomato flavor for salads, salsa, and fresh pasta sauce. Very productive, and keeps long on the vine.

Kopek Hayasi

Solanum lycopersicum

Indeterminate, medium-large sized

Resurrected from near extinction, Birhan Erkutlu and Tuba Gunal recovered this Turkish Heirloom in the early 2000's. Carried on by our friend Mehmet with Two Seeds in a Pod. Large, meaty fruits can be used for fresh-eating, canning, and making sauces and paste. Fruits can weigh to around 1lb. Very productive, few seeds. Mild balanced flavor, paste-type meaty texture.

Principe Borghese

Solanum lycopersicum

Determinate, grape-sized

70-75 days

The Italian heirloom that is famous for sun drying. Small 1-to 2-oz, grape-shaped fruit is very dry and have few seeds. It has a rich tomato taste that is wonderful for sauces. Vines yield clusters of fruit in abundance.

Red Currant Cherry

Solanum lycopersicum

Indeterminate, currant sized

65-70 days

Perfect for salads and crudites, these tiny ½” round red fruits are notable for their strong,

sweet-tart flavor and firm, juicy texture. They bear large trusses of clusters of fruit making harvesting easier.

Sun Gold (Hybrid)

Solanum lycopersicum

Indeterminate, cherry-sized

57 days

Intense fruity flavor. Exceptionally sweet, bright tangerine-orange cherry tomatoes are consistently one of the most loved in taste tests. Vigorous plants start yielding early and bear right through the season. Tendency to split make these an exclusively fresh-market, right off the plant treat.

W (Hybrid)

Solanum lycopersicum

Determinate, medium-large sized

70-75 days

A new variety out from the University of Florida (that needs a better name!). Produces a large number of large round deep red 6 ounce fruits. The fruits have a higher lycopene content than normal tomatoes.

PEPPERS

Datil

Capsicum chinense

This blazing hot, small 3.5-inch fruit exudes brilliant orangey yellow coloring. Comparable to habanero types, this pepper is HOT with a complex flavor, yet sweeter and more fruitier. They are popular in the St. Augustine area, with a long history there. Some attribute their origin to the island of Minorca, saying early immigrants brought them over. Others suggest that the Datil shares similarities with an African pepper called a Fatalii, and was brought to America by the African slave trade.

Fish

Capsicum annuum

80 days

An African-American heirloom popular in the Philadelphia/Baltimore region. A pre-1947 variety that was used in fish and shellfish cookery. The color of the fruit range from green, orange, yellow, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2' tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping. Super hot.

Hawaiian Chili Pepper

Capsicum annuum

A popular variety used in various dishes in Hawaii. The small cylindrical and pointed fruits pack quite a punch, and are considerably hot. The pepper averages" in length. Tall plants, about 5' high are very productive.

Jalapeno

Capsicum annuum

90 days

Popular hot pepper variety, but not nearly as spicy as some of the other ones we have. Green, cylindrical fruits.

Waiialua Hawaiian Chili Pepper

Capsicum annuum

75-80 days

Jalapeno-shaped, maturing to a beautiful red color, sweeter than a jalapeno but with similar spice; fruity aromas. Fruits about 1.5-2" long. Resistant to bacterial wilt and tolerant to root knot nematodes.

Aji Dulce

Capsicum chinense

110 days

Same shape, size, and color as the habanero, but it is sweet, spicy, and delicious with only a trace of heat. Highly aromatic and unusual. Peppers will germinate quicker if left on a heating mat or other warm space. These take a while to get going but once established, you can't stop them.

