



Tomatoes



Since 1937



Beefsteak Tomatoes

Old-fashioned heirloom

Meaty, richly flavored fruits weigh up to 2 lbs.

Ideal for slicing and sandwiches

Very heavy yields

Open-pollinated **indeterminate**

Old-fashioned, heirloom variety bears gorgeous red, up to 2-lb. fruits with a meaty texture and a full, rich flavor. They're ideal for slicing and eating fresh or for sandwiches. For many, Beefsteak Tomatoes are the essence of summertime and a must-have in the home garden.

The open-pollinated, indeterminate plants bear very heavy yields and can keep producing for months, often until frost. The vines can grow up to 8 ft. tall and staking is recommended. Disease Resistance: F V. 75 DAYS.

Tomato, Steak House Hybrid

Meet the **biggest tomato ever bred**.

Big news in the tomato patch !And it's not just bigger but better. Tipping the scales at up to three lbs. plus, broad-shouldered tomato titan is bigger than Big Daddy, and loaded with true heirloom tomato flavor and head-spinning fragrance. **Indeterminate** plants produce gorgeous, humongous fruits.



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Black Krim

Description Indeterminate

The Black Krim is an heirloom tomato originating from Crimea. The plant is open-pollinated, indeterminate, bearing 8 ounce flattened globe fruits that are dark reddish-purple to black with green/brown shoulders. In 1990 it became the first "black" tomato to be commercially available in the United States. Wikipedia

What Does the Black Krim Tomato Taste Like? The Black Kim tomato has been described as tasting sweet, but also a little salty, with a subtle smoky flavor. There's a reason why Black Krims score high in taste trials. They're especially popular on the west coast of the US, but they're a favorite of chefs everywhere.

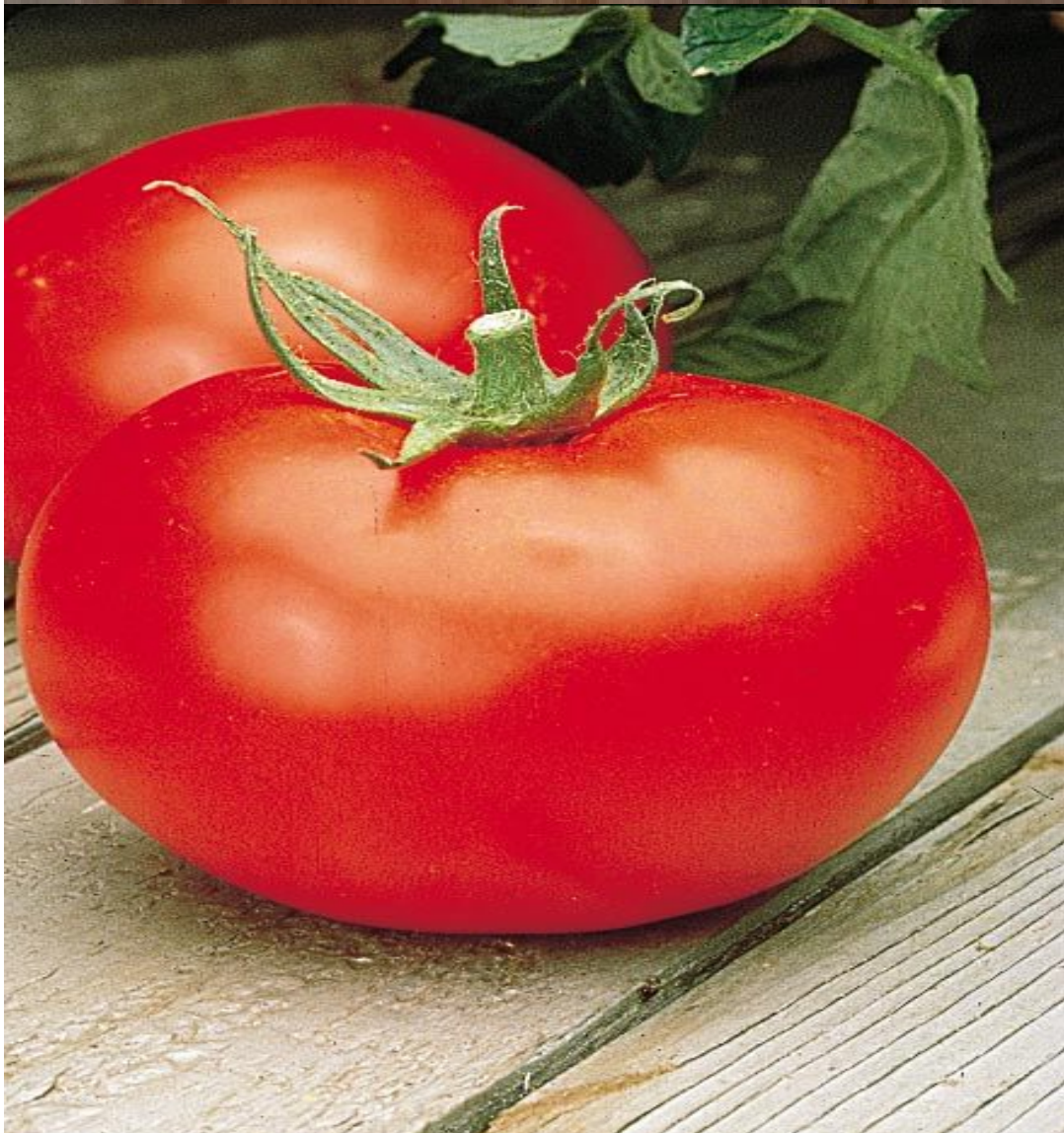


Brandywine Tomato

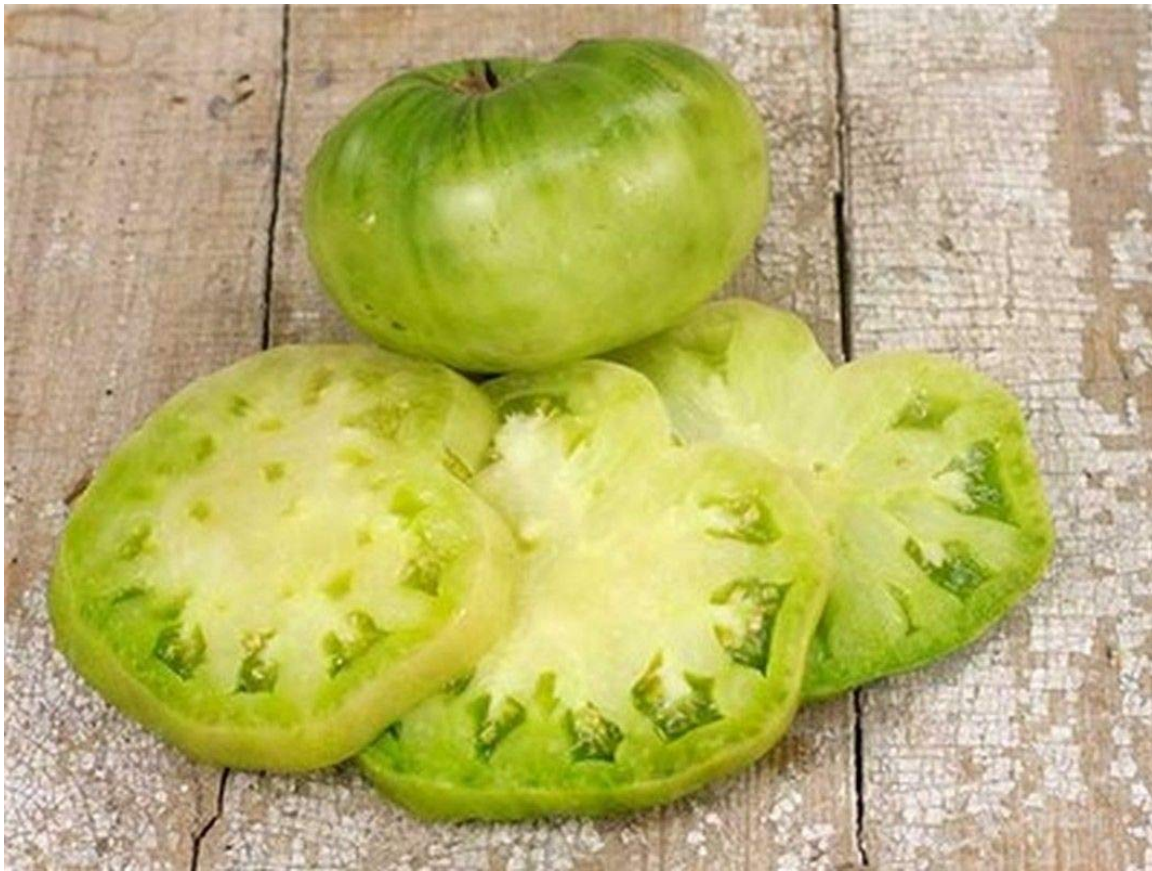
One of the most popular heirloom tomato varieties year after year, Brandywine tomato seeds yield huge beefsteak fruits, often **weighing 1 to 1½ lbs.** The attractive pink-red fruits have a rich tomato flavor with a creamy aftertaste and just enough acidity to give them a wonderful summertime tomato flavor. They are prized for slicing for sandwiches and fresh eating. Brandywine tomatoes have won countless taste tests over the years and are the standard on which many beefsteak types are judged. The indeterminate vines can grow 6-8 ft. tall and staking is recommended. 90 DAYS.



Carolina Gold Hybrid VFF Tomato 71 days. Our only yellow-gold 'Mountain' variety is early and features huge, 10-12-oz. fruits that are smooth, oblate, crack-resistant and tolerant of Grey Wall. Adapts to bush or stake culture. Determinate



Better Boy The "Better Boy" tomato variety is a hybrid between the Teddy Jones heirloom tomato variety and an unknown red variety developed by plant breeder John Peto. Wikipedia High yields of smooth skinned, large fruit earn Better Boy a spot as one of the most popular tomatoes grown in the US and as one of our all-time best sellers. The fruit has excellent classic tomato flavor with just the right balance of acid and sugar. This is a great slicing tomato. It is widely adapted throughout the country. Grow it in a tall cage or tie to a stake for support. The **indeterminate** vines are resistant to verticillium wilt (V), fusarium wilt (F), and nematodes (N).



AUNT RUBY'S GERMAN GREEN TOMATO

One of the largest green beefsteaks. Can grow to over 1 pound and is delicious. It has brilliant, neon-green flesh with a strong, sweet, and fruity flavor, much tastier than most red tomatoes. This family heirloom from Germany is beautiful. The winner of the 2003 Heirloom Garden Show's taste test.



TRUE BLACK BRANDYWINE TOMATO

Potato leaf. This fine variety was sent to us by our friend, famed seed collector and food writer, William Woys Weaver, of Pennsylvania. It was passed down to him from his Quaker grandfather's collection dating back to the 1920s. As to its history, Will states "The 'true' Black Brandywine was bred sometime in the late 1920s by Dr. Harold E. Martin (1888-1959), a dentist turned plant breeder who is best remembered today for his famous pole lima with huge seeds. Dr. Martin lived in Westtown, Penn., only a few miles from my grandfather's place in West Chester, and the two were gardening buddies. It was through that connection that his grandfather managed to wheedle seed out of the good doctor, as well as the details on how he created it. Dr. Martin always had a high opinion of his plant creations and did not like to share them. He charged 25 cents a seed for his lima, unheard of in those days. And he never released his Black Brandywine to a seed company, nor did he share it with many people, so I am fairly certain it never circulated among growers like his popular lima bean. According to my grandfather, Black Brandywine was a controlled cross between Brandywine and the original brown Beefsteak tomato otherwise known as Fejee Improved. Fejee Improved is probably extinct." We thank Will for entrusting us with this great-tasting tomato that is extra large in size and full of the deep, earthy and sweet flavor that has made blackish-purple tomatoes so popular. Some fruit tended to crack, but the yield was heavy, and the plants were vigorous and did well in our hot Missouri summer. Superior for salsa and cooking. We enjoyed these all summer, both fresh and in countless recipes. A great home garden variety that will surely become a favorite.

