

## **BRICKYARD FARMS**

### **2019 Tomatoes & Peppers List**

Here it is! Your 2019 pepper and tomato menu!

These are all the tomatoes and peppers that I am planting this year. Time to start planning your garden and choosing your favorites! Please keep in mind these will not be ready to go home until Mothers Day, but I do take plant reservations so feel free to print this list or come to the farm and pick one up. I also have organic seed potatoes available in Yukon Gold, Russett Red or Blue Spuds.

Open Wed. – Sat. – 10 am – 6 pm; Sun. – Noon – 4 pm, closed Mon & Tues.

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### **2019 TOMATOES**

**BLACK BEAUTY:** 75-80 days, IND. World's darkets tomato! A dark, meaty, very rich fleshed tomato with deep red to solid blue-black on the skin. Rich, smooth & savory with earthy tones. Hangs well onthe wine and stores very well with the flavor improving at room tempurature.

**BLACK CHERRY:** 64-75 days IND Beautiful black cherry tomatoes, rich flavor. Large vines, high yielding.

**BLACK JAPANESE TRIFELLE:** 74 days IND Heirloom, pear shaped, burgundy colored 4-6oz fruits. Great flavor.

**BRANDYWINE:** 90 days. IND Amish heirloom considered world's best-flavored.

**CHEROKEE PURPLE:** 80 days, IND. Heirloom with beautiful deep dusky purple-pink color. Superb sweet flavor & very large sized fruit.

**EARLY CASCADE:** 50 days. IND Early, strong clusters of 4oz fine-flavored red fruits.

**EARLY GIRL:** 62 days. IND Early, abundant full-flavored.

**GLACIER:** 55 days, semi-DET. Loads of round 2-3" red to slightly orange fruit on compact potato-leafed plants that can reah up to 3' tall. Excellent flavor for an early season type. Reliable incooler season climates, setting fruit all summer long.

**GREEN DOCTOR CHERRY TOMATO:** A favorite green cherry variety, having a good sweetness and yet still has lots of tart flavor. Named after

Dr. Amy Goldman and Dr. Carolyn Male who have both written great tomato books. Fruit is yellowish-lime green with kiwi-green colored flesh. Large vines produce huge yields of these little cherries. Some plants produce bright green fruit; others produce “frosted” fruit, which are lighter in color and even sweeter.

**GREEN VERNISSAGE:** 70 days, IND. This little striped jewel is loaded with sublime sweetness and taste! A perfect addition to salads, salsas, and even desserts. The small fruit have lovely light green flesh. Plants are quite productive over a long season.

**GREEN ZEBRA:** 75 days. DET Heirloom Bright green/yellow stripes, high yields, great flavor.

**LEGEND:** 68 days, DET. Developed at OSU, this variety sets large fruit that are glossy red & round with very good flavor that is a nice blend of sugars & acids. Strong resistance against late blight fungus. Sets well in cool temperatures & contains few seeds.

**MORTGAGE LIFTER:** Large, smooth 1 lb. pink fruits have a delicious, rich, sweet taste. This variety has become very popular in recent years.

**NAPA CHARDONNAY BLUSH:** 65-70 days. IND. Yellow cherry tomato with a super amazing flavor! Many proclaim it to be the very best cherry type ever tasted! Easy to grow, and does especially well in containers.

**OREGON SPRING:** 77 days DET Brought back by popular demand! 75 days. DET Early, large size (4”), great flavor. Cool weather resistant. Developed at Oregon State University.

**PURPLE RUSSIAN:** 80 days. IND. Original stock of this variety came from Irma Henkel in the Ukraine. Meaty, plum-shaped, 6 oz. fruits are 3 to 4" long. Tomatoes are sweet and flavorful making them a good choice for eating fresh, salsa and sauces. High yielding plants produce purplish-black, smooth skinned fruits that are crack resistant.

**RED ROBIN:** 55 days DET Extra-sweet fruit on compact 12" plant ideal for windowsill, patio, hanging basket.

**RED TUMBLING TOM:** 70 days. This magnificent variety cascades to 20" or more, making it ideal for hanging baskets and container gardens. Sturdy, evenly branched plants are loaded with juicy 1 to 2" fruits, perfectly sized for snacking and salads. A true ornamental that may

seem too pretty to pick, but one sweet bite will have you coming back for more!

ROMA: 75 days. DET Heirloom Excellent for sauce, paste, juice and canning.

ROSSO SICILIAN: 80 days. IND. Deeply ribbed, intensely red fruit reaches up to 5 ounces. Firm, solid flesh and somewhat hollow seed cavity make this a star for stuffing or paste, but the ribbing also gives slices a scalloped appearance which is lovely on a plate. First grown in this country by Ann Fuller of Mitchell, Indiana, who received seed from a Sicilian man in 1987. Richly flavored, just as the Italians like their tomatoes, and stunningly beautiful!

SILETZ: 65 days. DET Very large, early. Cool weather resistant. Bred by Dr. Jim Baggett of OSU.

SILVERY FIR TREE: 58 days, DET. Beautiful Heirloom, compact plants have delicate, ferny foliage & ripens early with heavy crops of slightly flattened, fire-engine red fruit 2-3" across with a pleasant tangy taste.

STUPICE: 65 days. IND Czech heirloom. Early, prolific 2"-3" glossy red fruit. Compact 2-4' vines.

SUB-ARCTIC PLENTY: 55-65 days. DET. One of the very earliest tomatoes, the compact plant produces lots of 2oz. red fruits. It is one of the best for cool conditions & will set fruit in lower temperatures than most.

SUNSUGAR CHERRY: 62 days IND Very Sweet orange cherry tomato. Heavy producer.

SWEET MILLION: 60 days IND Super sweet cherries, disease-resistant, vigorous plants. Bears until frost.

VERNISSAGE: Here is a lovey black tomato that is loaded with flavor as well as production. This 2 oz. tomato is sure to make a big splash in the garden as well as the kitchen. These are perfect & rich tasting.

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PEPPERS 2019:

ANAHEIM: Mild. Great for chili rellenos, with salads, salsas, roasted, or stuffed when red-ripe. Capsicum annuum.

GREEN, ORANGE, RED, PURPLE OR YELLOW BELL: Sweet bell

peppers for short season growing, produces nice, blocky fruits. Choose from Red, yellow, purple, orange or green fruit varieties.

**BHUT JOLOKIA:** HOT 100-120 days. Also known as Ghost Pepper, Naga Morich. Legendary variety, one of the world's hottest peppers, with readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but eventually makes tall plants, exceeding 4 ft in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3" in length, ripening mostly to red.

**CHOCOLATE BHUT JOLOKIA:** HOT. 95 days. (*Capsicum Chinense*) Same malevolent shape and form as Bhut Jolokia, and the heat level is comparably wicked, but this natural variation ripens red-brown to a rich milk chocolate. Considered sweeter than the red Bhut.

**BLACK HUNGARIAN:** Mild. Unique, black colored fruits that are the shape of a jalapeno. They are mildly hot & have delicious flavor. The tall plants have beautiful purple flowers that make this rare variety very ornamental.

**BUENA MULATA:** HOT. Long narrow pods undergo chameleon-like color changes from purple, to pink, pale yellow, orange, brown, and then finally dark red. Highly ornamental, its high heat is counterbalanced with complex flavos. Idela for salsa morada or Caribbean style cookery. The 24-inch bushes should be planted 15 inches apart.

**CAROLINA REAPER:** HOT. 120 days. Believed to be the hottest pepper in the world, the Carolina Reaper is a serious scorcher! For those extreme pepper eaters, Carolina Reaper is a must. For those less adventurous, they make a great conversation piece in the garden.

These devious little peppers are fiery red with a little scythe shaped tail at the base of many fruit, hence the name reaper. The heat rating on these monsters can be over 1,500,000 Scovilles; in comparison the spicy habanero is a mere 100,000 Scovilles!

**CAYENNE PEPPER:** HOT. This versatile tropical fruit is used in cooking - fresh or dried - as a hot, spicy flavoring. The green or ripe pods can be pickled, used in chili vinegar, and in pepper-sauce and salsa. The glossy red fruits are also desirable in decorations and dried-flower arrangements.

**HABANADA:** Sweet. The world's first truly heatless habenero! Bred by well known organic plant breeder Michael Mazourek. Habanada is the product of natural breeding techniques. This exceptional snacking pepper has all of the fruity and floral notes of the habenero without any spice (even the seeds are sweet and add to the flavor). This 2-3 inch tangerine fruit stole the show at the 2014 Culinary Breeding Network Variety Showcase, where the fruit was made into a stunning sherbert. This exotic new pepper is sure to be the darling of the culinary scene, making it an excellent choice for market farmers, chefs and foodies.

**CHOCOLATE HABANERO:** HOT. So beautiful! The chocolate-brown, lantern shaped fruit are about 2" long, and so ornamental! But don't let the color fool you; these are not candy, but rather flaming-hot fruit that carry a massive 300,000 Scoville units of heat! Hot pepper enthusiasts love the heat and flavor that these chocolate fruits are packed with, but be careful and use in moderation.

**ORANGE HABANERO:** HOT. Extraordinary heat combined with fruity, citrus notes.

Avg. 2" x 1 1/4", wrinkled fruits ripen from dark green to salmon orange. This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican "jerk" sauces. Yield potential is good, but can be erratic in the North.

**CARIBBEAN RED HABANERO:** HOT. For those who like it hot! These can be twice as spicy as the common orange habanero, so use caution as you enjoy the incredible warmth and rich, smoky-citrus taste of these lantern-shaped 2-inch fruit. Very ornamental, as well as perfect for spicing up a pot of chili or making killer hot sauce. A heavy producer, so you will have plenty of extras for farmer's market.

**WHITE HABANERO:** HOT. Small bushy plants yield loads of these 1"-2" creamy-white, bullet-shaped fruit. This Caribbean variety is a favorite for its smoky, fruity taste and extreme heat. Ornamental and unique.

**HUNGARIAN PUMPKIN PEPPER:** Sweet. 80 days. One of the truly great Hungarian peppers. Yellow, flat, ribbed, pumpkin-shaped fruit has the tremendous flavor that peppers from Hungary are famous for. The flesh is very thick, crisp and juicy. This rare variety was collected at a

farmers' market in Matrafured, Hungary, but developed at Szentes, Hungary. A winning variety.

**ITALIAN PEPPERONCINI:** Mild. A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3"-5" fruit has a superb flavor and just a little heat. Small plants.

**JALEPENO:** Mild. 70 days. A very tasty, mild Jalapeno-type, with the same delicious flavor but a lot less heat. Great yields.

**LEMONDROP:** HOT. 100 days. Seasoning pepper from Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. The flavor is a very clean, uncomplicated, slightly citrusy heat. 2-foot plants are covered with the thin-walled, conical fruits which reach 2-3 inches in length, with very few seeds.

**MARIACHI:** Mild. 66 days. Delicious, mild, and low in pungency when grown under non-stress conditions. Large, 4" by 2" fleshy fruits mature red but are usually harvested yellow. Ready about 10 days earlier than most other chile types. Delicate, gourmet flavor with fruity overtones great for cooking, grilling, pickling and in salads.

**NADAPENO:** Sweet. Love the flavor and crunch of Jalapeño, but can't take the heat? This truly heatless jalapeño is perfect for those with sensitivity or aversion to the heat of traditional jalapeño peppers. Great for pickling, stuffing, poppers and salsa. This variety is very early and prolific!

**PAPRIKA:** Sweet-Mild. Highly productive plants are loaded with thick-walled cherry-type peppers. One of the best varieties for drying and grinding for paprika, or for fresh eating. Ripens from cream-white to orange to red. 70-80 days from transplant. Mildly peppery and very sweet.

**POBLANO (ANCHO):** Sweet-Mild. 75 days. One of the most popular chilis in Mexico! 3- to 6-inch heart-shaped fruit is usually of gentle heat, at around 2000 scovilles. Used green, after roasting and peeling, it is the classic pepper for chili rellenos. Dried, the fruit turns a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season.

**PURPLE GLOW IN THE DARK:** HOT. The leaves on this hot pepper

plant are mottled in a fabulous fluorescent purple & white. It truly looks as if it glows in the dark. The stems & branches are totally deep purple as well. The tiny brilliant peppers turn from green to a fluorescent purple then to a deep red when totally ripe.

Red Lipstick Sweet Pimento: Sweet. 70 days. A delicious pepper with 4" long tapered, pimiento type fruit that is super sweet. This fine pepper is early and ripens well in the North. A flavorful favorite with thick, red flesh.

SANTE FE GRANDE: hOT. Also known as "Yellow hot chili pepper" and the "Guero chili pepper", is a very prolific cultivar used in the Southwestern United States. The plants are resistant to tobacco mosaic virus.

SERRANO: HOT. A delightful hot pepper that looks similar in shape to a jalapeno with high yields of hot peppers throughout the growing season. Pick them early when the peppers are green & more mild or wait until they're mature & red hot.

SUGAR RUSH PEACH: HOT. A sumptuous snacking pepper, long peach colored fruits are packed with loads of super sweet, tropical flavor, & the seeds bring a smokey complex heat that when used together creates a wild flavor experience.

TABASCO: HOT. 90 days. This famous heirloom was introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. This pepper is very hot and has a delicious flavor. The plants grow up to 4' tall and are covered with small, thin peppers. Needs a warm summer or can be grown as a potted plant. Fruit ripen from green to orange, then red.

THAI: HOT. 90 days. The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small pointed fruit are easy to dry and bright red in color. The Thais love the pungent heat. Ornamental plants are loaded with fruit.

TRINIDAD SCORPION: HOT. 90 days. Former record holder for heat--nearly the hottest chili on the planet! Wrinkled, lantern-shaped fruit ripens to a searing red-orange. Was named as the world's hottest pepper by the New Mexico Chile Institute, edging out the previous

record holder, Bhut Jolokia. Trinidad Scorpion averaged at 1.2 million Scovilles. Who needs pepper spray?

TURKISH SWEETS: Sweet. 65-70 days. Sweet peppers 7-8" long, green-yellow turning to red. Fruits are tapered and crunchy, best for grilling or fresh eating.