

# Tomato Varieties

## SMALLER VARIETIES

**Apero:** High-yielding red grape-cherry tomato with exceptional flavor and disease resistance.

**Atomic Grape:** Lavender and purple stripes, turning to technicolor olive-green, red, and brown/blue stripes when fully ripe. Elongated, Grape to plum size.

**Black Cherry:** Favorite rich-flavored cherry variety. Deep red, purple dark tones, yields high quantity.

**Blue Berries:** Very dark purple cherry tomato. Have antioxidant Anthocyanin similar to blueberries. Perfect amount of sweetness and juiciness.

**Everglades Cherry:** Year-round Florida favorite, little sweet cherry type. Ground spreading, branchy highly adapted to our climate.

**Indigo Kumquat:** Eye-catching beautiful grape fading from orange to dark indigo. Very sweet with a kick of tart. Compact plants and high yielding.

**Juliet:** Considered a roma grape (larger grape). Disease resistant. Great flavor fresh or cooked. Salad, salsa and sauce qualities.

**Lucky Tiger:** Long grape tomato with green/red stripes. Sweet/tart flavor. Indeterminate.

**Minibel:** Tiny ornamental plants with bite-sized fruit grow only about 1 ft tall and require no staking. Excellent choice for containers.

**Purple Bumblebee:** Little sweet cherries with lime-green and bronzy purple striping. Heat tolerant.

**Sakura:** Compact sweet red cherry tomatoes. More disease resistant. Compact plants. Nematode resistant.

**Sungold:** Another favorite, high yielding, sweet, bright tangerine-orange cherry tomatoes.

**Sunrise Bumblebee:** Large cherry with luminous swirls of reds and oranges, even inside the fruit. Sweet fruity taste with a small point (beak) at the end.

**Supersweet100:** Classic sweet red cherry tomato. Productive, bears large clusters.

## LARGER VARIETIES

**Tie Dye:** Green with red and yellow stripes, large-fruited slicing variety. Spicy, sweet and tart flavor.

**Black Beauty:** World's darkest tomato! Blue-black skin with a deep red meaty flesh. One of the best tasting tomatoes, rich, smooth and savory with earthy tones.

**Blue Beauty:** Productive pink beefsteak tomato with a blue top. Very good flavor.

**Cherokee Purple:** Large dark purple heirloom. Superb, sweet old-time tomato flavor.

**Grand Marshall:** Determinate, disease resistant red beefsteak that can set fruit in hot weather.

**Green Zebra:** deep lime-green striped medium/large sized. Flesh is bright green and very rich tasting, sweet with a citrusy kick to it.

**Homestead:** Semi-determinate, disease and heat resistant plants producing big red tomato. Well adapted to FL.

**Purple Ball:** More red than purple medium round fruit with very good flavor. Does well in humid areas.

**Roma:** Determinate. A quality paste red tomato variety with very thick flesh.

**San Marzano:** A heavy producing Italian favorite. Red long, cylindrical fruit is filled with thick, dry flesh and few seeds.

**Tropic:** Exceptionally disease resistant red tomato developed by UF. Recommended for hot, humid areas.

## Eggplant Varieties

**Black Beauty:** Standard old type, large black fruit are of excellent quality. Very tasty!

**Calliope:** Oval purple/white striped fruits up to 4" long.

**Dancer:** Light purple semi-cylindrical Italian type. 7-8" long by 3-4" diameter. Non bitter. Plants are strong and high-yielding. Popular in Puerto Rico.

**Fairy Tale:** Purple and white little eggplants grow up to 4", not bitterness.

**Nadia:** Traditional black Italian type. Tall, sturdy, productive plants.

**Nagasaki Long:** Japanese heirloom, tender never bitter fruit is sweet enough to eat raw! Tolerant of heat and humidity.

**Ping Tung:** From Taiwan, elongated lighter purple fruit up to 18” long.

**Rosita:** Neon, lavender-pink bell-shaped fruits up to 8” long. From Puerto Rico.

**Thai Round Purple:** Very productive, widely adapted variety produces small round fruit (2” diameter). Very popular in India, Thailand and Vietnam.

## Spicy Pepper Varieties

**Apocalypse Scorpion:** One of the world’s hottest peppers. Ugly but beautiful warted fruit.

**Biquinho:** Small 1” resembling little beaks. From Brazil, with both smoky and fruity flavor.

**Bird:** Tiny ½” hot peppers commonly found growing in the wild and eaten by birds.

**Bode:** From Brazil. Very small fruit with a smokey fruity sweet/spicy flavor. Very productive.

**Brazilian Starfish:** Unique star shaped fruit. Floral and fruity with medium spice.

**Carolina Reaper:** Believed to be the hottest pepper in the world. Can be over 1,500,000 Scovilles.

**Datil:** Renowned pepper originating from St. Augustine, Florida. Blazing hot, blunt little 3.5-inch fruit ripens to a brilliant orange yellow.

**Dragon’s Toe:** Unusual pepper from Southern China. Beautiful and convoluted in shape. In China, they are typically used in stir fries. Thin walls and sweet and mild heat.

**‘El Jefe’ Jalapeno:** Green thick and flavorful midsized chili pepper. Heat varies from mild to

**Lemon Jalapeno:** “Fruity” flavored, ripens to a stunning yellow.

**Mad Hatter:** Slightly hot unusually shaped peppers resemble a bishop's crown. Moderately sweet with floral and citrus notes.

**Padron:** From NW Spain, prepared sautéed like shishitos, but much more spicy. Wider, thicker skin and less wrinkled than shishitos. Traditionally sautéed with oil and salt, also great in stews.

**Scotch Bonnet:** A Jamaican heirloom, fruity flavor used in jerks and curries.

**Seven Pot Yellow:** Highly ornamental and one of the world’s hottest peppers from Trinidad.

**Sugar Rush:** A nice balance of fruity sweetness and spice.

**Tabasco:** Famous heirloom introduced to Louisiana in 1848.

**Thai Chili:** Prolific producer of slender, bright red 2-3" long fruit.

**Trinidad Scorpion:** Wrinkled, lantern-shaped fruit ripens to a searing red-orange. Was named as the world's hottest pepper by the New Mexico Chile Institute.

**West Indies Habanero:** Scorching hot productive pepper from the Caribbean.

## Mild Pepper Varieties

**Aji Dulce:** Sweet relative of the Habanero with only a trace of heat. Flavor is unusual and complex. Excellent choice for sautéed veggies. 1"x2" fruit and highly productive in South FL.

**Aji Dulce (yellow):** Rare Venezuelan heirloom pepper smells like a habanero but it is a sweet pepper without much heat. Very large productive plant.

**Cachucha:** Small aji dulce type popular in Cuba and the Caribbean. Taste is complex, usually used in sauces and stews.

**California Wonder:** Standard green-red bell pepper. Popular old-time variety.

**Cubanelle:** Light yellowish-green in color, but will turn bright red if allowed to ripen. Very juicy and refreshing taste. Similar to a banana pepper.

**Gourmet:** Large bright orange bell pepper. Very sweet and flavorful.

**Habanada:** World's first heatless habanero. Fruity and floral sweetness, minus the burn. Turns green to golden orange when ripe.

**Marconi:** A warm thriving Italian sweet pepper that turns green to red when ripe. Can measure up to 7" long.

**Red Knight:** Disease resistant bell pepper on a compact plant. Widely adapted.

**Shishito:** 2-3" long slightly wrinkled Japanese variety that has a mild flavor and occasionally one is spicy. Often sautéed with sesame oil and then given a little salt and lemon.

**Sweet Banana:** Sweet wax pepper, measuring up to 7" long. Translucent ivory color with a juicy crunch.