

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.

Black Strawberry: Fantastic, sugar-sweet flavor, with a hint of grape and plum flavors. Marbled in blue, scarlet and gold. A bowl full resembles a luminous and luxurious bunch of gems. Productive and early.

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 Cherry Drop: Striking, dark blue anthocyanin coloration and red flesh. Vigorous plants.

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.

Principe Borghese: Italian Determinate variety famous for sun drying and sauces.

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.

Tidy Treats: Best cherry for patios and containers. Compact. Sweet flavor.

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.

Hansel: Compact plants produce tender purple small elongated fruit. Not bitter.

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.

Nigral: High yielding, early and reliable black Italian type.

Orient Express: Most dependable Asian eggplant. High yielding, early and reliable. Thin, 8-10” long fruit.

Patio Baby: Best container variety, highly ornamental. Tender small 2-3” fruit.

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

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

Bode: From Brazil. Very small fruit with a smokey fruity sweet/spicy flavor. Very productive. 30,000 scoville.

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.

Chinchi: Aji Amarillo type, fruity, flavorful with medium-high heat.

Chombo: Very hot pepper from Panama. 150,000-350,000 scoville. Fruity flavor similar to scotch bonnet and habanero.

Datil: Renowned pepper originating from St. Augustine, Florida. Blazing hot, blunt little 3.5-inch fruit ripens to a brilliant orange yellow. 100,000-300,000 scoville.

'El Jefe' Jalapeno: Green thick and flavorful midsized chili pepper. Heat varies from mild to medium.

Garden Bird: Thai type, very productive.

Hot Paper Lantern: Habanero that's earlier and more productive. Fruit are elongated and wrinkled. 150,000-400,000 scoville, hotter than traditional habanero.

'Jalafuego' Jalapeno: Large, vigorous plants are later to mature than 'El Jefe' but higher yield potential.

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. Other Scotch Varieties we stock include 'Freeport Orange', originating from the Bahamas, and 'MOA', a standard yellow type from the Jamaican Ministry of Agriculture.

Serrano: 'Tampiqueno' and 'Impala' are the varieties we stock. Thin-walled flavorful peppers ideal for chili, salsa, hot sauce and pickling.

Seven Pot Yellow: Highly ornamental and one of the world's hottest peppers from Trinidad. 1,000,000 scoville.

Sugar Rush Peach: 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. 1,000,000-2,000,000 scoville.

West Indies Habanero: Scorching hot productive pepper from the Caribbean. 450,000 scoville.

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: Worlds first heatless habanero. Fruity and floral sweetness, minus the burn. Turns green to golden orange when ripe.

Nassau: Cubanelle type, great for frying. Usually used unripe light green but can also be used red. Popular in Caribbean cooking.

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.