

PAYNE'S TERRIFIC TOMATOES FOR 2016



This year Payne's will be offering **43 varieties of heirloom/open-pollinated tomatoes**, chosen from seed catalogues all over the world. Because they have been selected over the years to thrive in a local area, and for the flavor of their fruits, **heirloom/open-pollinated** tomatoes often possess qualities that cannot be matched by hybrids. Many heirlooms are late ripeners — as all tomatoes once were — but Payne's has searched the world over to find you heirlooms that will do well in Northern New Mexico's short, intense growing season. Note: All heirloom varieties are open-pollinated but not all open-pollinated varieties are heirloom varieties.

We are also offering **14 hybrid tomato varieties** superbly suited to Northern New Mexico growing conditions. **Hybrid** tomatoes are useful because they are often bred for high disease and climate-stress resistance and extra-heavy cropping. Furthermore, pressures from customers have resulted in flavor being given increased importance by breeders.

This year, Payne's will be offering **3 varieties** of the **Bumper Crop™ Grafted Tomatoes**. This tried and true grafting process joins a tasty heirloom/open-pollinated tomato with disease-resistant root stock. The best of both worlds, tasty heirloom/open-pollinated with disease-resistant should increase yields without sacrificing flavor. Got to love that. It is important that Grafted Tomatoes be planted at soil level so that the graft line remains above ground. It is also recommended that they be planted in the ground or a very large tub as they grow quite vigorously.



DEFINITIONS

Open-Pollinated & Heirloom Tomatoes An "open-pollinated" tomato is a tomato the seeds of which can be saved from the overripe fruit year to year in order to grow another generation of plants just like the original. "F2" or "F3" after a varietal name indicates a variety that was once a hybrid, but which has since been stabilized and will now come true from its own saved seed. An "heirloom" tomato is an open-pollinated tomato that has been passed on from generation to generation within a family or community. (On our list **Open-Pollinated & Heirloom tomatoes are indicated in red.**)

Hybrid Tomatoes

A "hybrid" tomato is a tomato that must be created freshly every year by the deliberate crossing of genes from two different parents. The seeds of hybrid tomatoes, if saved from the fruits and grown out, will not produce plants like the original.

Days to maturity

Are from the setting out of month-old transplants to the first ripe fruits; days stated are approximate and can vary according to growing conditions. Tomatoes prefer deep, rich, organically amended soil; full sun at least 10 hours a day; and lots of water in the growing season. Red or black plastic mulch can greatly improve yields; so will tapping the vines lightly once a week. Tomatoes are self-pollinating and mulch or tapping can aid the process.

DETERMINATE OR INDETERMINATE

Determinate are varieties whose compact bushes grow to a certain height, setting fruit along the way or all at once, depending on the cultivar. Indeterminate are varieties that keep growing and setting fruit until the frost kills them. A semi-determinate tomato is a tomato that can't make up its mind which it is. Any tomato variety may be grown in containers if the container is big enough. Earth Boxes™ and half-barrels can each accommodate three standard indeterminate or semi-determinate tomato plants. One determinate tomato plant will require a 10-inch pot (deep & wide); larger pots will result in greater yields.

Thank You for Shopping at Payne's!

Our goal is to help you be successful with your garden and landscape. We endeavor to give you as much information and instruction as possible to help. Please feel free to ask questions in person or by phone so we can help you help your plants thrive.



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VARIETY OR TYPE

Beefsteak Tomatoes - A “beefsteak” tomato is a medium to large fruited tomato, weighing 8 oz. or more, most often used for slicing.

Salad Tomatoes - Any tomato can be used for fresh eating, but “salad” tomatoes generally speaking are considered to be varieties bearing fruits of 2-8 oz. These are used for slicing, chopped for salads and salsas.

Sauce & Paste Tomatoes - Any tomato can be used for sauce and tomato paste, but the best sauce and paste varieties are bred or selected for fewer seeds and greater meat and juice than other varieties. In many cases they are referred to as plum tomatoes.

Very Small-Fruited Tomatoes - These are perfect to try if you have not grown tomatoes before or have a small space where you can only grow one or two plants.

Container Tomatoes

Any tomato can be grown in a container if the pot is big enough. Generally speaking, the bigger the above ground plant, the bigger the below ground roots. Larger plants will need larger pots in order for the plant to thrive. Also, remember that a smaller pot will need to be watered more often than a larger container.

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'Anna Russian': 68 days. Heirloom, Beefsteak, Indeterminate. Handed down to an Oregon woman through several generations of her family. Large, juicy, pinkish-red heart-shaped tomatoes, 1 pound or heavier, with fabulous low-acid flavor. Foliage is small and wispy on indeterminate vines. Very early for a beefsteak. Probable Origin: Russia.

'Better Boy F1': 75 days. Hybrid, Beefsteak, Indeterminate. One of the most popular hybrids with very high yields of smooth fruit with excellent flavor. Origin: USA.

'Black Krim': 75 days. Heirloom, Open-pollinated, Beefsteak, Indeterminate. An outstanding indeterminate variety that is very productive and seems to set well even in hot weather. The dark brown-red tomatoes are large 10 to 12ozs with a rich sweet flavor that has a hint of saltiness. Heirloom from the Black Sea of Russia.

'Black Pearl F2': 67 days. **Burpee Hybrid**, Cherry, Indeterminate. One inch fruit in huge clusters. Deep purple tomato bursting with sweet full flavor.

'Black Prince': 70-80 days Heirloom, Salad, Indeterminate. The deep garnet round, 2” fruit is regarded as a “true Siberian tomato” that does very well in cooler climates. Perfect for patio gardens. Until only recently this was considered a rare variety in the United States. The Black Prince tomato is said to have considerable health benefits beyond the presence of lycopene.

'Bloody Butcher': 55 days. Heirloom, Open-pollinated, Salad or Slicing, Indeterminate. One of our earliest tomatoes to ripen! Big, fast-growing, potato-leaved vines bear big crops of round, 4 oz, flavorful scarlet fruits that are a brilliant dark red inside and out. Very high in lycopenes. **Customer favorite!** Origin: England.

'Brandywine Red': 75-80 days. Heirloom, Beefsteak, Determinate. Large-lobed fruit is perfect for slicing. Flat, globe-shaped with a pinkish red skin. Higher yielding in cooler weather.


'Bumper Crop Cherokee Purple': 85 days. Heirloom, Grafted Beefsteak, Indeterminate. This 8 to 12 oz. tomato appears brown/purple in color. The inside is a medium pink to brick red. Because this is a grafted plant, remember to keep the graft above ground. [Burpee Home Gardens](#).

'Bumper Crop Fireworks': 65 days. Heirloom, Grafted Salad, Indeterminate. This 8 to 12 oz. tomato bright red in color. Extra early with a sweet, well-balanced flavor. Slightly flattened. Because this is a grafted plant, remember to keep the graft above ground. [Burpee Home Gardens](#).

'Bumper Crop Ispolin': 75 days. Heirloom, Grafted Beefsteak, Indeterminate. This extra large variety from Siberia takes its name from the Russian word for “giant”. It is dark pink in color with a meaty texture. Big flavorful fruit is ideal for salads, slicing or sauce. Ripens reliably even in cooler climates. Because this is a grafted plant, remember to keep the graft above ground. [Burpee Home Gardens](#).

'Bumper Crop Delicious': 80 days. Open-pollinated, Grafted Cherry, Determinate. This 1-2 oz. lip-stick red, plum-shaped tomato is flavorful and sweet. These tomatoes contain a high level of anthocyanin, a naturally occurring antioxidant which is reported to have disease fighting properties on the crown of the fruit. Because this is a grafted plant, remember to keep the graft above ground. [Burpee Home Gardens](#).





‘Celebrity F1’: 72 days. Hybrid, Beefsteak, Determinate. Vigorous, vines bear good yields of firm, globe-shaped, flavorful, 7-8 oz. scarlet fruits. **Customer favorite!** Origin: USA. Also available in [Burpee Home Gardens](#).

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‘Champion II F1’: 65 days. Hybrid, Salad, Indeterminate. Has the same delicious flavor of the original Champion. Improved disease resistance for easier gardening success. An old time garden favorite with large yields.

‘Chef’s Choice Orange F1’: 75 days. Hybrid, Beefsteak, Indeterminate. Derived from the popular heirloom Amana Orange. It is disease resistant. Excellent for soups and sauces because the intense bright color does not fade or discolor when cooked. Home chefs are going to love cooking with this variety as well as eating it fresh.

‘Cherokee Purple’: 85 days. Heirloom, Beefsteak, Indeterminate. This 8 to 12 oz. tomato appears brown in color. The inside is a medium pink. No cracking and is tolerant to mild drought as well as common diseases.

‘Clear Pink Early’: 58 days. Heirloom, Salad, Determinate. Compact plant loaded with perfectly round, clear pink tomatoes. Flavor purported to be sweet yet tangy. Origin: Russia.

‘Cosmonaut Volkov’: 65 days. Open-pollinated, Beefsteak, Indeterminate. Our earliest beefsteak! Disease-resistant, cold-tolerant vines bear large quantities of slightly flattened, deep red, juicy, crack-resistant 8-12 oz. globes with a rich, full-bodied flavor that has made this variety one of our best sellers for the past 3 years. Named for a Russian astronaut lost in space. **Customer favorite!** Origin: Dnepropetrovsk, Ukraine.

‘Coyote’: 65 days. Heirloom, Cherry, Indeterminate. Delightful little cherry tomatoes are creamy ivory with hints of yellow and an absolutely unforgettable taste. The flavor is not only sweet but is also marked by a fruity complexity. They are so irresistible that you won’t want to stop eating them at harvest time. Plants are large and quite prolific, bearing long clusters of these 1/2-inch delicious little treats. Variety originally from Mexico.

‘Early Girl F1’: 57 days. Hybrid, Salad or Slicing, Indeterminate. The most requested tomato year after year. Vines bear 4-5 oz. round, red tomatoes early in the season. **Customer favorite!** Origin: USA.

‘Fourth of July’: 49 days. [Burpee Hybrid](#), First tomato to ripen by Independence Day. Produces luscious, 4-oz. fruits until early fall.

‘Fresh Salsa F2’: 65 days. [Burpee Hybrid](#), Paste, Determinate. Plum shaped, firm, solid red tomato to use in your favorite salsa recipe. Very meaty, holds its shape once cubed.

‘Genuwine F1’: 70 days. Heirloom marriage of Costoluto Genovese and Brandywine. Salad, Indeterminate. Produces an abundance of squat, pleated slicer tomatoes with all the flavor of its parents and none of their shortcomings.

‘Green Zebra’: 75 days. Open-pollinated, Salad, Indeterminate. A unique tomato. Green fruits ripen to amber-green with darker green stripes. Very flavorful, sweet yet tangy.


‘Grushovka’: 60 days. Heirloom, Salad, Determinate. Delicious, 2 to 3” plum-shaped, pink/red tomato on small plants. A good choice for container gardening. Good canning tomato.

‘Indigo Blue Beauty’: 80 days. Open-pollinated, Beefsteak, Indeterminate. New to the Indigo series, this tomato is a cross between Beauty King and a blue tomato. It is a pink meat beefsteak that produces 4 to 8 oz. fruit. Sunburn and crack resistant. It is high in anthocyanin, a powerful antioxidant with disease fighting properties. Very good flavor.

‘Indigo Rose’: 80 days. Open-pollinated, Indeterminate. This very dark blue-purple tomato was developed by researchers at Oregon State University. Crossed with wild tomatoes that contain anthocyanin the antioxidant in blueberries, maintains all the health benefits (carotenoids) of regular tomatoes. The fruit must ripen on the vine and change from shiny to a dull purple-brown. Produces significantly more fruit than other cultivars. Valerie’s new favorite tomato.

‘Italian Ice’: 65 days. Hybrid, Cherry, Indeterminate. A white tomato that is sugary sweet and bursting with juicy flavor! Italian Ice produces high yields of 1” snack-sized fruits that ripen from green to white to yellow. The fruits are edible once they turn white. Italian Ice is a heavy producer that will grow and produce fruits up until the first frost.

‘Japanese Black Trifele’: 85 Days. Heirloom, Open-pollinated, Salad or Slicing, Indeterminate. This is a tomato with 3-5 oz. intense black to dark gray with magenta pear-shaped fruits. Fabulous flavor. Valerie swears by this variety, her favorite of the black tomatoes. These plants will require strong staking to support the abundance of fruit. Staff Favorite! Origin: Estonia.



‘Koralik’: 61 days. Heirloom, Open-pollinated, Cherry, Determinate. A wonderful tomato from Russia, perfect for containers and small-space gardens! Bushes yield 100’s of 1”, bright red, richly sweet-tart cherries in trusses of 8 at a time. Move over, ‘Sweet 100 F1’! Staff Favorite! Origin: Russia.

‘La Carotina’: 80 days. Heirloom, Open-pollinated, Salad, Indeterminate. Prolific plant yielding 2”, 7 oz orange fruits high in carotene. Well balanced citrusy flavor with a hint of carrot. Seed from TomatoFest.

‘La Roma III F1’: 69 days. Hybrid, Paste, Determinate. High yields of tasty, 4-7 oz, pear-shaped scarlet fruit on compact, manageable bushes. Fruit is more than twice the size of the old ‘Roma’, up to a week earlier, and much tastier. Origin: USA.

‘Legend’: 68 days. Open-pollinated, Beefsteak, Determinate. Very sweet, early ripening, 4-5” glossy red fruits on disease-resistant vines. Great for tubs!

‘Lemon Boy F1’: 72 days. Hybrid, Beefsteak, Semi-determinate. The vines are well behaved and great for containers. The fruits, which range from 6-7 oz, are a bright lemon yellow. Their flavor is a delicious mix of rich, red-tomato-sweetness and just enough tartness — the flavor explodes in the mouth with a smooth, sweet, tangy finish. The vines bear beautifully under Northern New Mexico conditions. Also available in [Burpee Home Gardens](#).

‘Manitoba’: 58 days. Heirloom, Open-pollinated, Salad, Determinate. An extremely early variety from Canada. Fruits are bright red and slightly flattened. Fruit weights about 6 ounces and can be grown in small areas. Great for slicing or canning.

‘Martino’s Roma’: 75 days. Heirloom, Open-pollinated, Paste. Compact, dark green, potato-leaved vines bear very heavy yields of meaty, pear-shaped, 2 oz, 3”, richly flavorful scarlet fruits that tend to drop from the vine when ripe. The perfect salsa, sauce, and paste tomato that can also be enjoyed fresh. Origin: Italy.

‘Money Maker’: 69 days. Heirloom, Beefsteak, Indeterminate. One of the oldest heirloom tomato varieties in the world. The smooth, 4 oz. round, deep red fruits grow in clusters of 6 to 10 tomatoes. This variety does very well in hot conditions.

‘Moskovich’: 60 days. Heirloom, Open-pollinated, Salad, Indeterminate. Extra-early tomato. Yields an abundance of deep red, 4-6 oz. fruit, which is cold-tolerant and slightly flattened. Rich taste.

‘Napa Grape Hybrid’: 65 days. [Burpee Hybrid](#), Cherry/Grape, Indeterminate. Eat fresh off the vine or use in salads, party trays. 1-in. red fruits are sweeter than any other grape tomato. Harvest all summer.

‘Paul Robeson’: 78 days. Heirloom, Open-pollinated Beefsteak, Indeterminate. Big, beautiful, vines bear slightly flattened, sometimes lobed, 6-12 oz., brick-maroon-red ‘black’ fruits of incomparable rich, sweet, smoky flavor. Fruits have green shoulders when fully ripe. Named for the persecuted African-American actor, athlete, singer, orator, cultural scholar, linguist (he spoke 15 languages fluently), and political activist Paul Robeson (1898-1976). **Customer favorite!** Origin: Russia.

‘Peacevine Cherry’: 78 Days, Open-Pollinated, Cherry, Indeterminate. One ounce Gazillions of 1” red fruits very high in vitamin C & gamma-amino butyric acid, a natural sedative. Bred from ‘Sweet 100’. Origin: USA.


‘Perfect Flame’: 65 days. Heirloom marriage between Peron and Flamme. Salad, Indeterminate. Early-yielding variety bears plenty of meaty, orange fruits with lots of flavor and few fruit blemishes.

‘Persimmon’: 80 days. Heirloom, Beefsteak, Indeterminate. This tomato dates back to the mid-1800s. Vines bear large fruit with few blemishes. One of the best tasting yellow tomatoes.

‘Pink Berkeley Tie-Dye’: 65 days. Open-pollinated, Beefsteak, Indeterminate. A new introduction from Brad Gates, a small organic farmer, tomato breeder and grower of heirlooms since 2000. This tomato is a large beefsteak, deep wine with metallic green stripes. Produces 8 to 12 oz fruits. Flavor considered to be better than Cherokee Purple.

‘Polish Linguisa’: 78 days, Heirloom, Open-pollinated, Paste, Indeterminate. An heirloom tomato brought to New York by Polish gardeners in the 1800’s. Produces indeterminate, regular-leaf, vigorous tomato plants that bear excellent yields of HUGE, 10-ounce, 2-inch in diameter, sausage-shaped, very meaty, bright-red, paste tomatoes that are very sweet for a paste tomato. Excellent for making tomato paste, tomato sauce, slicing into salads, eating fresh off the vine, drying or freezing. Plants produce abundantly well until frost. Seed from TomatoFest.

‘Power Pops’ (BOOST): 45 days, Indeterminate. From [Burpee Gardens](#), this tiny tomato can produce 55% more lycopene and 40% more carotenoids than the average garden tomato. (Based on vegetables grown under trial condition and harvested when ripe). Produces ripe fruit up to 2 weeks earlier than others of this type. Excellent variety for baskets and containers.



‘Principe Borghese’: 75 days. Open-Pollinated, Paste, Determinate. Very meaty Italian variety with little juice and few seeds. A favorite for drying. Small, very prolific plants bearing heavy yields. On Valerie’s list to grow this year.

‘Rio Fuego’: 70 days. Open-pollinated, Paste, Indeterminate. From Italy comes this exceptionally rare paste and sauce tomato. The vigorous vines carry heavy loads of rounded, rich red, prism-shaped fruits with an unusually full, sweet flavor that make them grand for fresh eating as well as for cooking. This variety produced heavily in Valerie’s garden in 2011. Origin: Italy.

‘Rose De Berne’: 75 days. Heirloom, Beefsteak, Indeterminate. Dark rose-pink with a flavor that is not too tart, nor too sweet. The 4 to 8 oz. round meaty fruits are perfect for slicing. Best eating/table tomato. Soft-skinned but hold up against cracking. Origin: Switzerland.

‘San Marzano’: 80 days. Paste, Indeterminate. Matures a little later than Roma. This bright red tomato has superb flavor that holds well in storage. Extra-high solid content is perfect for canning. Origin: Italy.

‘Siletz’: 70-75 day. Open-pollinated, Beefsteak, Determinate. Vigorous plants bear several flushes of 4-5”, deep red, 8-16 oz fruits. Great for tubs. Bred by Dr. Jim Baggett at Oregon State University.

‘Soldacki’: 75 days. Heirloom, Open-pollinated, Beefsteak, Indeterminate. Dark pink fruits, flattened in shape, weigh about a pound and are packed with firm flesh inside thin skins. It is low in acid and has an intense sweet flavor. Origin: Poland

‘Stupice’: 56 days. Heirloom, Open-Pollinated, Salad or Slicing, Indeterminate. One of the best extra-early tomatoes for Northern New Mexico. Compact, 4’, potato-leaved plants that bear all season heavy yields of sweet, richly flavored, 2-3”, 3-4 oz, clustered scarlet fruits. This is the most requested tomato year after year! Staff favorite! Origin: Czech Republic.

‘Sungold F1’: 65 days. *Burpee variety.* Cherry/Grape, Indeterminate. Distinctive orange color and tangy-sweet flavor. Eat fresh-picked 1-in. fruits off the vine or use in salads and party trays. Great for tomato jam.

‘Super Sweet 100 F1’: 60 days. Hybrid, Cherry/Grape, Indeterminate. What would we do without ‘Sweet 100’? Gajillions of small, 1”, sweet scarlet fruits on indeterminate hybrid vines all season. **Customer favorite!** Origin: USA.

‘Sweet Seedless Hybrid’: 70 days. *Burpee variety,* Salad or Slicing, Indeterminate. The world’s first seedless tomato! 4-8-oz. fruits are round, deep red and very juicy with exceptional flavor.

‘Taos’: 65 days. Open-pollinated, Salad, Indeterminate. Back by customer request. Giant 6’ vines, adapted to hotter, drier growing conditions and cool nights, bear plenty of round, red, slightly flattened 6 oz to ½ lb fruits bursting with sweet, moderately acidic lusciousness. Great for canning, juice, or salads. Should do very well as far north as Taos! Seed from TomatoFest.

‘Thessaloniki’: 68 days. Open-pollinated, Salad, Indeterminate. Big indeterminate vines bear large crops of flavorful, uniform, baseball-sized, round scarlet fruits that resist sunscald, cracking, spotting, and rot. Never disappoints. **Customer favorite!** Origin: Greece.

‘Yellow Pear’: 80 days. Heirloom, Open-pollinated, Cherry, Indeterminate. Loads of small yellow pear-shaped fruits on big indeterminate vines. If you like this, consider trying Blondkopfchen, **a Customer favorite!**

See next page for Order of Ripening.



TOMATOES LISTED IN ORDER OF RIPENING

Hybrids have “F1, F2 or the word Hybrid in their names; all others are open-pollinated varieties.
Days to maturity are approximate and can vary according to growing conditions.

59 Days or Fewer

45 Days	Power Pop Hybrid	55 Days	Bloody Butcher
49 Days	Fourth of July Hybrid	57 Days	Early Girl F1
52 Days	Stupice	58 Days	Clear Pink Early

60 to 69 Days

60 Days	Grushovka	65 Days	Napa Grape
60 Days	Moskovich	65 Days	Perfect Flame
60 Days	Super Sweet 100 F1	65 Days	Pink Berkeley Tie-Dye
61 Days	Koralik	65 Days	Sungold
65 Days	Bumper Crop Fireworks	65 Days	Taos
65 Days	Champion II F1	67 Days	Black Pearl
65 Days	Cosmonaut Volkov	67 Days	Siletz
65 Days	Coyote	68 Days	Anna Russian
65 Days	Fresh Salsa F2	68 Days	Legend
65 Days	Italian Ice	69 Days	Moneymaker
65 Days	Manitoba		

70 to 75 Days

70 Days	Black Prince	75 Days	Bumper Crop Ispolin
70 Days	Celebrity F1	75 Days	Chef's Choice Orange AAS
70 Days	Rio Fuego	75 Days	Martino's Roma
70 Days	Sweet Seedless Hybrid	75 Days	Paul Robeson
72 Days	Lemon Boy F1	75 Days	Principe Borghese
75 Days	Better Boy F1	75 Days	Rose De Berne
75 Days	Black Krim	75 Days	Soldacki
75 Days	Blondkopfchen	75 Days	Thessaloniki
75 Days	Brandywine Red		

76 to 90 Days

76 Days	La Roma III Red F1	78 Days	Yellow Pear
78 Days	Green Zebra	80 Days	Indigo Blue Beauty
78 Days	Peacevine Cherry	80 Days	Indigo Rose
78 Days	Polish Linguisa	80 Days	La Carotina
78 Days	San Marzano	85 Days	Japanese Black Trifele