



Claude Moore Colonial Farm

2018 Vegetable Tomato, Eggplant and Pepper Varieties

HEIRLOOM TOMATOES

Arkansas Traveler - Heirloom, medium pink variety, tolerant of heat and humidity and disease and crack resistant with mild flavor.

Big Rainbow - Beautiful golden beefsteak with ruby streaks. Huge fruit with classic flavor of balanced sugar/acid taste.

Black Brandywine - A cross between Brandywine and Feegee's Improved from the 1920's. Never released to commercial production. A black tomato with the famous Brandywine flavor.

Black Cherry - Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.

Black Prince - An heirloom from Irkutsk, Siberia. The 2- to 5-oz. fruits vary in shape from round to plum- or heart-shaped; the color is a wonderful deep blackish-chocolate brown. The flavor is as deep, sweet and rich as the color. A unique salad tomato; the plants produce a large crop and early.

Black Vernissage - A lovely "Black" tomato that is loaded with flavor as well as production. This 2 oz. tomato is excellent for sauces.

Brandywine Pink - The tomato that really started the heirloom tomato craze. Excellent flavor and good yields make this beefsteak tomato worth growing.

Carbon - Medium purple black tomato, flavor is rich and sweet with limited blemishes and cracking.

Cherokee Carbon - A new cross of Cherokee Purple and Carbon, both excellent tomatoes on their own.

Cherokee Purple - Purple Red, very meaty, perfect slicer for Tomato Sandwiches with a slightly sweet aftertaste.

D'jena Lee Golden Girl - Medium golden orange color, perfect sweet/tangy flavor. Won 1st prize at the Chicago Fair 10 years in a row.

Green Vernissage - First year growing this 2 oz. green tomato with great flavor.

Green Zebra - Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite. Yield is excellent. Around 3 ounces.

Kellogg's Breakfast - Yellow orange beefsteak reaching 4-5 inches across. Rich flavor with acid/sugar balance.

Mortgage Lifter - Large beefsteak tomato, red, excellent flavor, developed by a WVA man who paid for his house by selling these in the early 1940's.

Mrs. Maxwell's Big Italian - Vigorous potato leaved plants produce 1 to 2 lb., dark pink beefsteak fruits with incredible flavor. Excellent for using fresh or for canning.

Paul Robeson - medium redish brown fruit with unusual smoky sweet flavor with great balance.

Purple Bumblebee - Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruits are produced all season long. The flavor is complex but sweet. Excellent holding quality.

Sungold - Everyone's favorite golden cheery tomato, perfect balance of sweet and acid with huge yields.

Sungold Select - An open pollinated selection of Sungold.

Super Sweet 100 - Huge yields from this famous small cherry tomato.

Tappy's Heritage - Beautiful, smooth, large red fruit are globe shaped. Superb for market growers: good disease resistance, great yields, perfect shape and wonderful flavor.

EGGPLANTS

Black Beauty - Standard old type, large black fruit of excellent quality. Very tasty but is lower yielding and much later than many types and needs a long season.

Edirne Purple Striped - Beautiful purple striped eggplant from Turkey. Vigorous and productive.

Listadia de Gandia - Purple striped eggplant from Spain with 7" fruits that are tender and sweet.

Mitoyo - Large fruits are oval to teardrop-shaped and nearly black. Flesh is very tender and sweet, it is even highly recommended for use without cooking! Fruits are also excellent baked or roasted and are often used in pickling as well in their native Japan, where the variety was originally collected at a local market. Traditionally grown in the Mitoyo and Kanonji areas.

Ping Tung Long - Long purple eggplant from Taiwan that is sweet and tender.

Prosperoso - Massive fruits are nearly round to slightly teardrop shaped, and sometimes very slightly ribbed. Their rich dark purple exterior also glistens with a satiny greenish sheen—quite spectacular to see! The white flesh is as good as the fruit looks, being mild, tender, and slow to discolor when sliced; superb in parmigiana dishes. Yields all season long.

Rosa Bianca - Light pink lavender with rich, mild flesh and large yields.

SWEET PEPPERS

Ajvarski - Roasting pepper from eastern Macedonia with 7" wedge shaped red peppers that are fragrant and tasty.

Corbaci - From Turkey this 10" long pepper starts out yellow green and matures to red with a fruity, sweet flavor. Great for fresh eating, pickling, grilling and drying.

Horizon Sweet - Plants produce excellent yields of brilliant orange-yellow bell peppers. Blocky, four-inch fruits are thick-walled, ripening from medium green to orange-yellow at maturity. Sweet and flavorful gourmet pepper for salads, stuffing and more!

Italico - Formerly known as Spanish Spice. Flavorful and aromatic when grilled or fried, this European import looks like a green chili, but has a pleasing spicy taste, rather than heat.

Jimmy Nardello's Italian Sweet - This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in "The Ark of Taste" by the Slow Food organization. Ripens a deep red, is very prolific, and does well in most areas.

Keystone Giant - These vigorous 30 inch plants grow plenty of big, blocky 5 inch fruits. A variety known for its thick, dark green flesh, as well as its heavy yields! Tasty!

Long Red - Great pepper for the grill, very flavorful and productive

Marconi - Red Italian with thin walls and a crunchy texture and sweet flesh.

Red Belgian - This Variety is popular among growers for its earliness and high yields. The fruit start out a pale yellow, then slowly turn red. The peppers are wedge shaped and 3 1/2" long. Many growers prefer the flavor to ordinary bell peppers as they are very sweet and rich in taste

Sweet Pickle - Very ornamental and productive with upright peppers in four colors all at the same time.

HOT PEPPERS

Anaheim Chili - A mild, medium sized chili pepper that grows to 6-10 inches, often used when green, though it can be used when red. The basic variety ripens to a dark green/reddish color, but other strains ripen to full red

Ancho-Poblano - Spicy variety used for stuffing and dried they are used in flavoring dishes. Beautiful very deep green pepper. Also very good grilled.

Hungarian Wax Hot - A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit are light yellow in color; sets fruit over a long season.

Lombok Chile - From Indonesia comes this excellent hot drying pepper with great taste and rich color. Very large and productive plants.

Long Red Large Hot - We don't know the name of this pepper but its very good and grows true from the seed we save every year. The name is also the description.

Numex Big Jim - Mildly hot pepper from New Mexico has excellent flavor and are wonderful on the grill. Very large plant and super productive

Serrano Hot - Serrano will give you dozens of medium-thin walled fruits per plant. Pick them early when the peppers are green and milder or wait until they're mature and "red hot", at about 10,000 Scovilles.

Sugar Rush Peach - Long peach colored fruits packed with sweet tropical flavor and the seeds add smoky heat.

Thai Super Hot - 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. Ornamental plants are loaded with fruit and the plants are short and spreading with the fruit held upright.

Tunisian Baklouti - Large red, tapering pods have a wonderful hot flavor, but tend to get milder with cooking.

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