

THE TOMATO MEISTER

Supplying the Best Tomato, Pepper and Herb Plants in Oklahoma

WE DO NOT SHIP PLANTS ON THIS LIST

Tomato Varieties for 2011

KEY:

PL=Potato Leaf

OP=Open Pollinated

RL=Regular Leaf

HL=Heirloom

IND=Indeterminate

DET=Determinate

*= Very limited # of plants available this year

ALL TOMATO PLANTS \$2.50 EACH

As you can see by our list, we are cutting the number of available varieties this year. However, we welcome custom orders. We have over 300 varieties of tomato seed so probably have the variety you want. If you want us to grow a special variety, contact us before March 1, 2011. We request a minimum of 4 plants per variety for custom grow please.

Heirloom/Open Pollinated Varieties

Amish Paste

Amish heirloom variety produces paste-type fruit with an oblong oxheart shape. 8-OZ. tomatoes are solid with an outstandingly good, sweet flavor. Indeterminate. 85 days

Arkansas Traveler OP

Heirloom/Open Pollinated variety developed for the South by the University of Arkansas. Great hot weather producer of abundant harvests of 8-ounce, round fruits. Flavorful, rose pink tomatoes

Black Cherry

A tall, vigorous plant that produces abundant crops of 1", deep mahogany-brown fruits. The only round, truly black cherry we know of. Fruits are irresistibly delicious with sweet, complex, full flavors, characteristic of the "blacks." Beautiful to mix with other cherry tomatoes

Box Car Willie

Slightly flattened New Jersey variety. Produces 10 to 16-ounce, smooth, bright red with an orange tinge. These excellent tasting tomatoes are very juicy and because they are so dependably tasty and abundant throughout the season, Box Car Willie is a staple in many home gardens. Good resistance to disease and cracking. 80 days

*Brandywine, Legendary 80 days

This variety is legendary for its very exceptional rich, succulent flavor. Large pink-red fruit can become 1-1/2 lbs. with creamy flesh. Vines grow quite tall and have potato-leaved foliage. An Amish heirloom from about 1885. Not the best producer in Oklahoma but well worth growing for the flavor. Indeterminate. 80 days

Brandywine Cherry

Introduced in 1998 by fellow Seed Saver Exchange Member, Tim Diermann of Marthasville, MO. Tim called it a "genetic fluke" from a Legendary Brandywine seed. It has the Brandywine color, but best of all, the Legendary Brandywine flavor to boot! Bountiful production. A must have. PL, IND

Brandywine RED

Late mid, Ind., RL, oblate globes about one pound, excellent balanced taste and production. Named for the Brandywine River in PA, An Amish variety that was available by about 1885. 78 days

Cherokee Purple 72 days HL

Heirloom from Tennessee cultivated by Native American Cherokee tribe. Very productive plants producing loads of dusky rose to purple colored, 12 oz.-1 lb., beefsteak tomatoes with deep red colors to the interior flesh and dark shoulders. A very popular market variety because of its rich, complex and sweet flavors. One of the best tasting heirloom tomatoes. This is our best selling heirloom tomato.

*Creole OP

An heirloom or Open pollinated variety developed in Louisiana for hot, humid climates. This variety has a very loyal following. Yields 3-inch, round, firm, red fruit with a lots of juice and delicious tomato flavor with good acidity. We expect a large demand for this one!

*Germaid Red

A rare variety that's receiving the praises of tomato connoisseurs everywhere. A favorite in our trials! 10-24oz. red beefsteaks with superior flavor. Heavy and long production. Fruits can get much larger with fertile soil. Ind. 80 days

German Johnson

Old southern heirloom., said to be a parent to the famous Mortgage Lifter. Large 1lb+ fruits with yellow on shoulders. Great old time flavor, very sweet and a heavy producer. Ind. 80-85 days Please NOTE: We will have both The Regular leaf and potato leaf varieties.

Grandma Suzy's Beefsteak HL

This one will produce some real whoppers. 1-pound tomatoes are not uncommon with some approaching 2 pounds. Good flavor. Excellent production with good disease resistance.. This was our best producing tomato during the 2008 season. It produced an abundance of tomatoes despite way too much rain and hail beating it to the ground. The plants bounced back and never skipped a beat.... Ind.,RL

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Grape

Long, grape-like clusters of brilliant red elongated cherry tomatoes have earned this variety its name. Very sweet, complex flavor is delicious and has made these tomatoes a favorite of people everywhere. In fact, pints of these have become a popular supermarket item. Vigorous vines are very productive, but none of these delectable little morsels will go to waste. Their taste is addictive! Crack-resistant and tolerant to heat and a number of tomato diseases. Indeterminate. 60 days

Indian Stripe HL

Mid, Ind., RL, a strain of Cherokee Purple that has fruits of a lighter color, more fruits per truss and slightly smaller in size, all else is the same as Cherokee Purple. Cherokee Purple was from TN and Indian Stripe was found in AR where the Cherokee had (and still have) a presence.

J D's Special C-Tex

All we can say is WOW. This was probably one of the most productive blacks for 2009. It has great flavor that rivals Cherokee Purple (CP). Many people even say they like it better than Cherokee Purple. We didn't have the cracking associated with CP and the vines stayed healthy and continued to produce all season. We feel that this could possibly push CP out of first place. It's that good.

Kellogg's Breakfast

1 lb., pale to deep orange beefsteak tomatoes originally from West Virginia, that is thin-skinned, meaty, has few seeds and a fantastic sweet, tangy flavor. Juice and inside flesh has the same bright orange color as orange juice

Kentucky Beefsteak

80 days, indet., regular leaf plant with good yield of 0.5-1 lb orange beefsteak fruit, very good flavor.

Magnum Beefsteak New for 2010

Up to 2 pound red beefsteak fruit with excellent sweet flavor and great productivity. . This large red beefsteak had good production in 2009 and very healthy vines that resisted disease and insects better than most.

Mexico Midget

A very prolific producer of small, ½ inch, deep crimson colored fruits that have great robust tomato flavor. The tall vines keep bearing till frost. Great for snacking or in salads. Indeterminate vines. 65 days. This is a "Must" grow for any tomato lover.

Neves Azorean Red

a.k.a. NAR. Developed by Anthony Neves, who brought seeds from the Azores. They produce indeterminate, regular-leaf tomato plants with a large central stem that have moderate to heavy yield of huge, 1-3 pound, deep-red, beefsteak tomatoes with terrific, bold, complex

flavors. This could be the ultimate tomato sandwich or to showcase in a special tomato salad. This tomato packs such a wonderful flavor punch you will want to keep it as one of your favored tomato varieties to grow each year. Great disease resistance and produces till frost. This was our absolute best producing Red heirloom during 2009.

Randy's Brandy

This variety has the brandywine flavor and great production of 4 to 6 ounce fruit. Randy's Brandy was selected by Randy Fleming of Coweta OK from Brandywine Cherry for size. Highly recommended.

Roma HL/OP

A quality paste variety with very thick flesh. A popular old favorite, good yields. Determinate.

Royal Hillbilly OP

Introduced in 1997 by the late Darrell Merrell of Tulsa OK From a selection of a tomato named Hillbilly. This selection grew out three different tomatoes. Through selection Darrell established one with a color of deep, pink, with a purplish or violet tinge, hence the "Royal" tag. Its flavor-is a very complex blend of sweet and tartness, Grows an abundance of one pounders. It has received great reviews from Seed Saver Exchange friends in all parts of the country. A recommended variety.

Sioux HL/OP

Sioux is one absolutely wonderful tomato! Bred at the University of Nebraska, it was the most popular tomato in Oklahoma in the 1940's. Wonderful acid balance, it takes the Southern heat and keeps going. 4-6 oz. well formed fruits are bright scarlet with no a cracks or blemishes. This is one of our very favorite reds. Ind. 75 days. We sold this one out fast in 2009

*Yellow Pear

Also known as "Beam's Yellow Pear". A very tasty pear shaped yellow tomato. These are just like the little yellow pear tomatoes that your Grandmother grew. This tomato is pre-1800 and is very much popular today. Add wonderful taste and color to your summer salads. 75 days

We will have a limited number of Heirloom tomato varieties not listed. So if there is something you want, please ask, we might have it.

Hybrid Tomato Varieties

Beef Master VFN

One of America's favorites for the solid, meaty, flavorful red fruit that weighs up to 2 lbs. Vigorous vines and outstanding fruit taste and quality. Indeterminate. 80 days

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Better Boy VFN

Rugged vines produce large crops of bright red, 12 to 16 oz. smooth, flavorful fruit. Similar to Big Boy, but with additional disease resistance. Firm and perfect for slicing. One of the best tasting, garden tomatoes available anywhere. Indeterminate. 75 days.

Big Beef VFFNTA

1994 ALL-AMERICA SELECTIONS AWARD. One of the finest ever hybrids yet for home gardeners. Impressive yields of extra-large, 10 to 12 oz. smooth tomatoes with real old-time flavor. Its virtues include great disease resistance; early harvests and fruit that stay enormous even at the end of a long season. Indeterminate. 73 days

Big Boy

A long time favorite because of its very large, smooth scarlet fruit with meaty flesh and great flavor. Heavy crops peak in midseason but continue until frost. Indeterminate. 78 days

Celebrity New for 2010 by popular demand
72 days, Medium-large, 7-8 oz flavorful, globe-shaped, firm red fruits ripen midseason. Vigorous, popular determinate

Favorita F1 58 days

This is one of the most unbelievable red cherry type tomatoes that you can grow, early production, produces tons of tomatoes and keeps going all season long. Has real tomato flavor. This is a "MUST HAVE" tomato. If you only grow one cherry tomato this year... let it be favorita

Jet Star

Jet Star's tasty, mild-flavored fruit matures early with tremendous yields. Large, attractive globes have few scars or cracks. Indeterminate vines produce heavily. 72 days -- high-yield, low-acid tomato.

Park's Whopper VFFNT

These big, juicy, crack-resistant tomatoes, 4 inches or more across, ripen uniformly (even when the weather is overcast!) and finish 5 days sooner than the old Whopper. Then they keep right on coming in huge quantities until frost--none of your smaller, greener end-of-season fruits here! And because they're meatier, you get even more succulent tomato flavor in every slice! Resistant to Verticillium Wilt, Root Knot Nematodes, Tobacco Mosaic Virus, and 2 strains of Fusarium Wilt.

Sun Gold

Very sweet, bright orange cherry tomatoes taste not just sugary but also fruity and delicious. Vigorous growers, these tall plants bear long clusters of fruit. Try these for a real taste treat; you won't believe you're eating tomatoes! This is always at the top of any Tomato Taste Testing. Indeterminate. 57 days

Sun Sugar

Sweeter than Sungold, with even better crack resistance while retaining a very thin skin. Tall-growing plants set loads of 1/2 ounce, golden fruits filled with sweetness and Vitamin A - four times the amount in the usual red tomato.

Super Fantastic VF

Tall, vigorous plants produce abundant harvests of large, round juicy fruit. Smooth, solid, and meaty with absolutely delicious flavor that is a wonderful combination of sweet and acid. Well adapted to all growing areas and bears continuously through the entire season. Indeterminate. 70 days

Super Steak VFN

Introduced in 1980, this is the modern version of the old-fashioned beefsteak, with the imperfections removed. The fruit has the same rich flavor, but slightly more acid, and is smoother and less prone to catfacing; smaller core and blossom end scar. Average weight is 1 lb., but they often grow to 2 lbs. Indeterminate. 80 days.

Super Sweet 100

Huge, multiple-branched clusters of 1/2-inch, very sweet fruit with high vitamin C content. Mouth-watering flavor. Vigorous vines bear abundantly until frost and need staking for best results. Indeterminate. 65 days

Peppers, Sweet 2.50 each

Big Bertha 70 days

The largest elongated bell pepper available. 3 to 4 lobes and thick walls. Plant grows to 30 inches. This improved variety sets more and even larger fruit than the original and is resistant to tobacco mosaic virus. 72 days

California Wonder Bell

72-75 days. Smooth, blocky, 3-4 lobes, 3 1/2 to 4 1/2 by 4 inches. Thick, glossy, deep green to red. The upright strong plants have medium green foliage, good cover, bear continuously

Keystone Giant Bell 80 days

Very Productive, glossy green turning bright red. Large 3 to 4 inch 4 lobe bell peppers. Our best selling bell

Golden Cal Wonder Bell

Golden-yellow at full maturity, these peppers are thick-walled, meaty and really sweet and tasty. Square shaped fruits are about 4 inches long and wide, and grow upright on healthy, plants, making harvesting easy. Expect great production and beautiful, very sweet tasting peppers, perfect for enjoying fresh, cooked, or stuffed. 73 days

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Jimmy Nardello sweet frying pepper

Although technically a frying pepper, this is one of the sweetest non-bell peppers you'll ever taste. Green changing to Bright red, 6 to 7 inch long peppers are only about 1 in. wide, and taper from the shoulder to tip, with a curving, somewhat wrinkled appearance. They are great for adding to salads or cooking into stir-fries. No matter if you use it fresh or cooked, its flavor remains very sweet. Expect large yields. Great for containers too. Our best selling sweet pepper!...80 days

Purple Beauty Bell

70 days

Blocky, thick-walled, dark purple bells set well not only in the crown, but also as limb set. Compact plants offer good foliage cover for the fruit. Beautiful in salads as well as stuffed. 70 days

Sweet Banana

Profuse harvests of 5-1/2 to 6 inch long, tapered peppers that are wonderful fried or cut up into salads. Light green at first, they turn yellow and orange, and finally ripen to red. Compact plants. 72 days.

Peppers, HOT 2.50 each

Anaheim

70 days

Also know as the 'New Mexican Chile,' this moderately pungent fruit is deep green, but turns red at full maturity. Very smooth peppers are 7-1/2 inches long and 2 inches wide and borne on tall, productive plants that offer good foliage cover for the fruit. Tobacco mosaic virus resistant. Excellent for canning, freezing or drying.

Ancho/Poblano

70+ days

When fresh (ancho) and still green, these mildly hot, heart-shaped peppers are stuffed and made into chili rellenos. When mature (poblano) they are dark, rust red, richly flavored, and often dried and ground into chili powder. Peppers become 4 inches long, tapering to a blunt point. Wrinkled skin takes on even more character when dried. May be strung into long ropes or made into wreaths.

Jalapeno

75 days

Fiery, thick-walled peppers grow 3 in. long and 1-1/2 inches wide, with rounded tips. Starts out Dark green, then turns dark red. Good for fresh use or pickling; famous for nachos and other Tex-Mex dishes.

Habanero

90 days

A blistering hot pepper 40 times hotter than Jalapeno! Among the most potent ones we sell. Wrinkled fruit is 1 inch long and 1-1/2 inches wide, with a tapered end. Peppers begin as light green then turn to golden-orange and are loaded onto 36-inch tall plants.

Serrano

60 days

Very hot chili called for in many recipes. Candle-flame shaped fruit are 2-1/4 inches long, green, then red at full

maturity. Borne on attractive 30 to 36 inch erect, branching plants. Suitable for salsas and sauce recipes as well as eating fresh. Vigorous bearer. 75 to 80 days

Tabasco

Fiery hot, this is the one that has made Tabasco sauce famous. Green leaf strain that grows best in the South and East. Light yellow-green peppers turn to red and grow on tall plants. 80 days

EGGPLANT \$2.50 each

Black Beauty

This variety is nearly 100 years old, and still well loved as the classic big-fruited black eggplant. Glossy fruits become quite large but are well shaped, and perfect for slicing into thick eggplant steaks for grilling or eggplant Parmesan. 80 days.

Pingtung Long

Named after its town of origin in Taiwan, this slender violet-purple eggplant becomes at least 12 inches long and has an excellent mild flavor and tender white flesh. One of its other attributes is an ability to thrive and produce continuous, large harvests despite summer heat and humidity. Great for slicing and using in Oriental or other cuisine. 65 days

Rosa Bianca

Prized by chefs and gardeners alike for its creamy, mild flesh and lovely appearance, this Italian heirloom eggplant has become very popular. Well-filled, round to tear-drop-shaped fruit is white with soft lavender streaks outside, and inside flesh white and sweet with no trace of bitterness. Delicious for slicing, stuffing, or any eggplant use. 75 days

TOP RECOMMENDED HYBRID TOMATOES

All the hybrid varieties we offer are highly recommended.

We always recommend that you plant a few hybrids along with a few heirlooms, as some varieties perform differently from year to year. The old myth that says a hybrid tomato is flavorless....Just aint true. Also, hybrids usually have a higher production rate than most heirlooms.

2010 Recommended Heirloom Tomatoes

Top recommended RED varieties

- Box Car Willie
- Brandywine Red
- Creole
- Germaid Red
- Magnum Beefsteak
- Neves Azorean Red (NAR) (a best producer in 2009)
- Sioux (A best selling red in 2009)

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Top Recommended Pink Varieties

- Arkansas Traveler
- German Johnson
- Grandma Suzy's Beefsteak
- Royal Hillbilly (our best selling pink)

Top Recommended Purple varieties

Keep in mind that Purple/Black varieties are not really "Purple" or "Black"

- Cherokee Purple (our best selling heirloom)
- J D's Special C-Tex
- Indian Stripe

Top Recommended Yellow/Orange/Striped

- Kellogg's Breakfast

Top recommended "CHERRY" varieties

- Black Cherry
- Brandywine Cherry or Randy's Brandy
- Favorita
- Grape
- Sun Gold Hybrid
- Sun Sugar Hybrid

HERBS

Most Herbs are grown in a 2½ inch pots and are \$2.50 each except where noted.

Most herbs with the exception of the mints require as much sun and well drained soil as possible to do their best. Mints will grow in sun or part shade and like moist conditions

Aloe Vera

The famous healing plant. Fresh leaves can be split and gel applied to treat minor burns, sunburn, wrinkles, insect bites, minor cuts, scratches, and skin irritations. The juice is also used internally for ulcers. Grow indoors in good light. Bring outside in the summer. Different sizes available. Starting at \$2.50

*Basil, African Blue

Its attractive purplish-blue cast, strong growth habit, and sweet camphor scent enamor devotees of this unusual variety. Leaf veins, flower spikes and stems are purple while the rest is green. The hint of camphor is a little off-putting at first, but the unusual flavor and odor will definitely grow on you

Basil, 'Lesbos'

A most unusual scented basil. The fragrance defies description: it's spicy, of cinnamon, allspice and cloves; it's floral; and even citrusy -- all packed in one plant! Try it in salads, pestos, breads and herbed oils and butters. Stately columnar growth habit reaching 40".

Basil, Sweet Genovese

A favorite for authentic Italian basil flavor and appearance. This is the best variety for Pesto. Leaf Type from Genoa Italy, pesto capital of the world. Tall and relatively slow to bolt with large, dark green leaves about 3" long. Ht. 24-30". 68 days to harvest. Our most popular and best selling Herb

Basil Lemon

Intensely Lemon Fragrance. Great for tea and potpourri

Basil, Lime

Wonderful Lime-scented version of Lemon Basil from Thailand. Used to make "Margarita" chicken and other great dishes.

Basil, Green Pepper

Very unusual basil with the flavor and fragrance of green peppers mixed with basil...

Basil, Variegated

Just like basil "lesbos" above with a white variegated leaf. Very pretty in the garden

Bay

The famous bay-leaf seasoning. Dry the leaves before using to bring out the flavor. Makes a great houseplant. 6 inch pot \$6.00

Chives

Regular onion chives. Besides using the leaves, try the pretty purple flowers, separated into florets, in salads for color and flavor.

Chives, Garlic

Flat leaved variety from Japan. Irresistible combination of garlic and chives. Has become popular wherever regular chives are used. Showy white flowers. Use fresh as cooking kills the flavor

Cutting Celery

This plant grows and looks like parsley, however the leaves are used just like celery and added to any recipe calling for celery.

Dill

Finely cut foliage. For fresh use as "dill weed", or allowed to go to seed for dill pickles

*Fennel, Bronze

Highly decorative form of fennel with bronze-red, lacy foliage. Leaves can be used like green fennel and has a sweet anise flavor. The flowers taste like liquorish candy. The Butterfly's adore this plant! This is a hardy perennial and will come back for years.

Lavender

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For centuries the fragrant flowers have been used in dried sachets, scented soaps, perfumes and potpourris. Lavender oil is an important article of commerce. In the garden, lavenders make sweet-smelling border plants along pathways. The most popular are the English varieties. We offer varieties. Hidcote, Provence, et.

Lemon Grass *Cymbopogon flexuosus*

Source of lemongrass oil used to flavor teas, ice cream, candy, pastries, desserts, chewing gum - among its many uses. Also important in cosmetics and perfumery. Easy to grow and will produce a good crop of leaves to make tea and to add to potpourris. 3 1/2 inch pots \$3.00/6 inch pots \$6.00

Lemon Verbena *Aloysia triphylla*

This plant is a "must have"! Its sweet, strongly lemon-flavored leaves blend well with most other tea herbs. Leaves enhance all drinks, salads, jellies, sauces, soups, fish or meat dishes and desserts that call for lemon as an ingredient or a garnish

*Marjoram, Sweet

Leaves add strong, spicy flavor to soups, sauces, stuffing, and stews. Rubbing with fresh leaves before roasting improves all strong meats. Adds special flavor to sausages and meatloaf. A must in German potato soup.

*Mint, Apple

Soft gray-green round leaves have an apple-menthol fragrance. Delightful for tea or mint jelly.

Mint, Blue Balsam

The is the variety preferred by the Amish for tea. It is a strong flavored variety of peppermint.

*Mint, Banana

A wonder fragrance of mint with bananas. Smells like Banana Candy.

Mint, Chocolate

Amazing peppermint with chocolate overtones. Like a peppermint patty. Use wherever you would use any other peppermint.

Mint, MOJITO

Cuba's famed *mojito* cocktail, once a daily favorite of Ernest Hemingway, has enjoyed resurgence in popularity ever since James Bond drank one in the movie *Die Another Day*. The *mojito*, made with rum, sugar, lime juice and Cuba's unique *mojito* mint, is now an essential staple of cocktail lounges everywhere. While recipes call for any available variety of spearmint, the real *mojito* can only be made with the true *mojito* mint. This mint was impossible to get in North America but thanks to a Canadian *mojito* enthusiasts who visited Cuba in 2006 we now have the authentic mint from Cuba-- its scent and flavor are agreeably mild and warm, not pungent or overly sweet like other mints. In a perhaps typically Cuban understated way its warm embrace lingers until you realize you want more.

Like all mints it is easy to grow and will happily provide more than enough fresh sprigs for your *mojitos*. !

*Mint, Orange

(Eau de cologne mint; Bergamot mint) Treasured for its very special fragrance. Its hint of citrus is tantalizing in fruit punches, teas and potpourris. The oil is an ingredient in chartreuse and perfumes

Mint, Peppermint

(Candy mint) Peppermint tea is an old favorite -- a refreshing alternative to coffee and regular tea. Excellent for stomach indigestion. Lends its spiciness to many dishes. Don't be fooled by seeds labeled as 'peppermint', peppermint can't produce seeds because its flowers are sterile

Mint, Pineapple

Similar to apple mint with a sweeter, fruity scent. White variegation vary with the season

Mint, Spearmint

Best cooking mint. Excellent with carrots, peas and potatoes, and for making mint sauces for roast lamb. See also "Mint The Best"

Mint, Swiss

This peppermint has a lighter, refreshing scent and flavor. Used in the manufacture of a Swiss brand of herbal candies.

Mint, 'The Best'

Also known as 'Kentucky Colonel' mint, this hybrid of apple mint (*M. suaveolens*) and true spearmint (*M. spicata*) has a wonderful fruity spearmint aroma and flavor.

*Mint Wintergreen scented

The aroma of this exciting new mint reminds one of the wintergreen mint candy. Makes one great mint tea.

Oregano, Greek *Origanum vulgare hirtum*

This is the true oregano collected wild in the mountains of Greece. White flowers; very hardy. Excellent flavor

Oregano, Italian

Strong flavor. Similar to sweet marjoram but maybe a bit stronger.

*Oregano, Mexican *Lippia graveolens*

Often sold as true oregano in Mexico and southern U.S. where its fine oregano flavor is used to great advantage in chilies and other Mexican dishes. Properly pruned, it will grow into a miniature tree in a bright window or solarium. Not winter hardy. For authentic Mexican Cooking

Parsley Curly Leaf

Standard curled variety. Bright green, deeply cut and finely divided leaves. All parsley is loved by butterflies

Parsley, Italian

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Our favorite type because flavor is extra rich. Adds true European character to soups and stews. Dark green, glossy leaves, strong flavor. Taller, has larger leaves than standard strain. Very popular

*Pennyroyal, Creeping

Used in earlier times to flavor puddings and sauces. Tea is still used today to ease headache. Strong minty aroma. Has insect repelling properties. Oil is an abortifacient. Not to be used by pregnant women.

Rosemary, 'ARP'

This is the hardiest variety, reliable to zone 7, even surviving some years in zone 6 with protection. Interestingly, it not only takes the cold well, it thrives better in the U.S. South where summer heat can be a problem. Foliage is gray-green with good flavor and aroma. 3 ½ pot \$3.00/

Rosemary, 'Hills Hardy'

This variety is very cold hardy like ARP above and should do fine over wintering in Oklahoma.
3 ½ pot \$3.00/

Sage, Bergarten (Garden Sage)

The main culinary varieties popular with onions for poultry stuffing and for flavoring rich meats like pork or duck. Also in homemade sausage, omelet's, cheese and bean dishes. Sage tea gargle is valuable for sore throat. Choice strain, low habit

Sage, Garden Variety

Another great strain of Sage used just like the variety Bergarten.

Sage, Honeydew Mellon New for 2010

Grows like Pineapple Sage except it has a wonderful honeydew mellow aroma. Use as you would pineapple sage.

Sage, Golden Pineapple New for 2010

Exactly like regular pineapple sage except with gold yellow leaves that give it a special touch in the garden

Sage, Pineapple

Fabulous pineapple scent. Brilliant red flowers. Use for drinks, chicken, cheese and in jams and jellies. Grow indoors in good light. Pinch to keep bushy. Loved by hummingbirds

Society Garlic *Tulbaghia violacea variegated*

(Sweet garlic; Pink agapanthus) A more civil version of garlic can hardly be imagined: its lavender-pink flowers are sweet-scented like hyacinths, and are showy, and you don't get bad breath when you eat it! It tastes like garlic -- the mild garlicky rhizomes, leaves and flowers can be used like garlic and chives -- but it's not a garlic, it's a type of amaryllis. Weird, but wonderful! Flowers all summer. Prefers full sun and sandy, well-drained soil. Ht. 12-16".

*Stevia

Remarkable herbal sugar substitute! Contains stevioside, many times sweeter than sugar but without the calories. Leaf powder can be used in place of sugar in drinks, baked goods, desserts, preserves, etc. Has a pleasant flavor of its own that never dominates or overwhelms to which it is added.

*Tarragon, French *Artemisia dracunculus sativa*

The true French tarragon, which does not propagate by seeds. Dark green, shiny leaves possess distinctive flavor. Grows to 90cm/36". Requires light, well-drained soil in a sunny location

*Tarragon, Mexican Mint Marigold

Tagetes lucida

(Mexican tarragon; Mexican marigold) Sweet-smelling leaves and flowers with a flavor similar to tarragon. In Warm areas where French tarragon will not grow, this is an excellent substitute. Makes a stimulating tea. Golden yellow flowers in the Fall.

Thyme, French

(Summer thyme) Narrow leaves, distinctly grayer and sweeter than English. Preferred by the French. Needs some winter protection

Thyme, Frosted Lemon

Thyme, Garden

German thyme; winter thyme) Most popular variety. Broad dark green leaves. Robust growth habit.

Thyme, Lemon *Thymus x citriodorus*

Scattered yellow edges on some leaves create an attractive foliage contrast with wonderful Lemon Scent

*Thyme, Silver

Same flavor and fragrance as English thyme only with silver variegated foliage. Lovely accent plant. For hanging baskets and as garden edging

*Zaatar *Origanum syriaca* (Bible Hyssop)

Zaatar is one of the world's great seasonings. Throughout the Middle East it gives life to hummus, dips, and soups. It is mixed with olive oil to make delicious pastes for the traditional flatbreads served with meals. Each region has its own version of zaatar: in some areas it is a blend of herbs and spices while in others it is just one herb from among several varieties depending on the region. Our zaatar is from the mountains of northern Israel where it is popular among both Arabs and Jews. The attractive grayish-green foliage has a spicy aroma and flavor that is truly divine. Ht. 16". Not winter Hardy

Vietnamese Coriander *Polygonum odoratum*

Vietnamese coriander is considered one of the best Cilantro substitutes. It is a tender perennial also known as rau ram that tastes like a cross between arugula, sorrel and cilantro. Add it to hot dishes at the end of cooking; as

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heat dissipates the flavor. The leaves have the best flavor when they are young. Loves warm temperatures, lots of moisture and bit of shade. Not winter hardy

We will have limited amounts of other herbs available

Please email us at
DuckCreekFarms@aol.com

Send us your mailing address so we can put you on our mailing list. We will get our Tomato and Herb catalog out to you early next season. Please put "Tomato Catalog" in the subject line

The following varieties are tried and true and have performed well year in and year out. These were not part of our field trials for 2009, however we consider them in the Top tomato varieties

Arkansas Traveler	Cherokee Purple
Brandywine Cherry	Black Cherry
Germaid Red	German Johnson
Grandma Suzy's Beefsteak	Royal Hillbilly
Sioux	

Growing Tomatoes In Pots?

We recommend the following Varieties:

Most Cherry Types do well in pots including Sungold, Sun Sugar, Grape, Black Cherry, Favorita, Mexico Midget and Brandywine Cherry

Standard Varieties Suited for Pot Culture

Celebrity
Neve's Azorean Red
J. D's Special C-Tex
Cherokee Purple
Roma
Indian Stripe
Randy's Brandy

Where to find Our Plants

Please note that not all varieties listed will be at each sale. Some varieties are very limited and will sell out early. Some varieties may not be ready until later in the season. We will try to have all the varieties ready by May 1, 2011

Sale Dates:2011

February 12,

Oklahoma Horticulture Study Group
Seedy Saturday Seed Swap TBA

April 2, Saturday 10am-4pm

TBA

April 9, Saturday 8am-4pm

Brookside Herb Fest, 41st and Peoria Tulsa
Only a partial inventory of plants will be available.

April 16, Saturday 8am-4pm

Sand Springs Herbal Affair, Downtown
Sand Springs, OK (Next to the Amish Kitchen tent)
All herbs should be available with a partial inventory of Veggie Plants

April 23, Saturday 8am-4pm

Jenks Herb and Plant Show, Down Town Jenks OK
All Herbs should be available with a partial inventory of veggie plants

April 30, Saturday 9am-3pm

Oklahoma Horticulture Study Group Plant Sale, Tulsa
location TBA

All listed plants plus a few extra, should be available for this special sale

June 18, Saturday 9am-3pm

Oklahoma Horticulture Study Group TBA
Perennial and edible plant Sale TBA

September 23, Saturday 9am-3pm

Fall Plant Sale TBA
Tulsa Garden Center, Oklahoma Horticulture Study Group

Beginning May 7, 2011 we will be at the Cherry Street Farmer's Market, 15th and Peoria, Tulsa, OK. Market hours are 7am to 11:00 am Saturdays Only.

Planting Tip

We do not recommend planting before the last frost-free date. This is April 15 in the Tulsa OK area; Waiting until after May 1 will not affect harvest

THE TOMATO MEISTER

Supplying the Best Tomato, Pepper and Herb Plants in Oklahoma

About Us

We have grown quality tomato and bedding plants for over 30 years. We were the grower/supplier of Tomato/Herb plants for Darrell Merrell, The Tomato Man of Tulsa Oklahoma, for over 14 years. Our quality can't be beat!

Fall Tomato Plant Sales

We hope to have a good supply of tomato plants for fall planting beginning around July 10th.

To encourage more people to plant in the Fall, our plant prices will be \$2.00 ea. for fall plant sales only.

Email us for information

OUR PLANT GUARENTEE

While many factors affect the growing of Tomato Pepper and Herb plants, we cannot and do not guarantee any of our plants to perform under your particular growing conditions. However, We do guarantee that the plants you receive are "TRUE TO TYPE". If for some reason you don't believe you have received the variety as described. We will replace it FREE the following season

Blue Berry Plants

Varieties TBA

Black Berry Plants (Thornless)

Chester

Natchez

Triple Crown

Other varieties TBA

Fig Plants

Brown Turkey

Grape Vines (Seedless Table Grapes)

Mars

Other varieties TBA

Strawberry Plants

Varieties TBA

Sweetpotato slips

Please see our sweet potato list for varieties