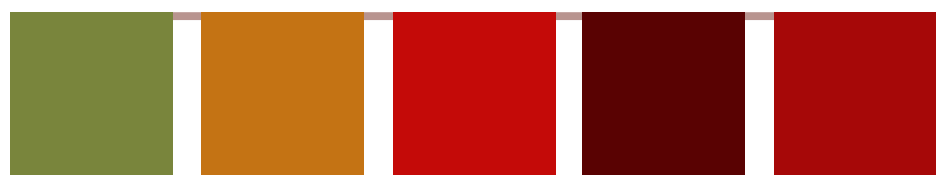


You say...



# T mato

...and I say tomahto

Tomatoes provide one of the best sources of the potent antioxidant, lycopene, as well as vitamins A and C. By cooking we are able to absorb lycopene more easily, making tomatoes a great nutrition booster for sauces, stews and soups.



### **GERMAN STRAWBERRY**

Known for its large, red, ox heart or strawberry-like shape and robust, "old-tomato" flavor



### **GREEN GRAPE**

Known as a type of heirloom with a yellowish green color and translucent pale-green inside



### **AMISH GOLD**

Rare, cherry-size tomato with a sweet and lightly tangy flavor and meaty texture.



### **ITALIAN BEEFSTEAK**

Big in size and mainly used for cooking and usually weighing one to two pounds.



### **PURPLE CHEROKEE**

Native to the Americas and unique for its blackish-red color and complex, earthy flavor.



### **YELLOW PEAR**

Pear shaped with a tangy yet sweet taste, very low acidity and a nice texture.



### **PINK BRANDYWINE**

Popular for its reddish-pink color, creamy flesh and superb taste.



### **LEMON BOY**

Known for its uniform, lemon-yellow color as well as its nice mild, sweet flavor.



### **CHERRY**

Very colorful; may vary from pea sized up to golf ball size which makes them suitable as a snack or in a salad.



### **GREEN ZEBRA**

Recognized as a bi-colored variety with green and yellow stripes and a slightly tart taste.



### **ROMA**

Also called Italian or plum tomato; known for having an egg shape and few seeds.



### **BLACK PRINCE**

Regarded as a "true Siberian tomato" and full of juice and incredibly rich fruity flavors.