

Love Apple Farms 2019 Spring Plant Sale – 5311 Scotts Valley Dr. Scotts Valley, CA
Open everyday from March 24 to June 2. Daily Hours: Mon-Fri 11-6, Sat 10-5, Sun 11-5

| Tomato Varieties | Color | Shape, Size | DTM | All plants are indeterminate (tall) unless noted as bush. "C" means they tolerate poor conditions like fog & some shade. |
|------------------------|-------------|------------------|-----|--|
| Ananas Noire | Bi-Color | Beefsteak, M/L | 80 | Gorgeous green, red, yellow bi-color. One of our favorites. |
| Beauty Lotringa | Red | Ruffled, M/L | 85 | Rare heirloom show-stopper. Deep ribs, ruby red beauty. NEW |
| Berkeley Tie-Dye | Bi-Color | Beefsteak, M/L | 80 | Red, yellow & green stripes, with tri-color interior. Complex flavor. |
| Black Bear | Purple | Beefsteak, large | 75 | Creamy taste, touch of wine flavor. Beautiful dark color. |
| Black Cherry | Purple | Round, cherry | 65 | Our favorite black cherry. Delightful color, full flavored. "C" |
| Black Krim | Purple | Beefsteak, large | 80 | Fantastic, intense, slightly salty flavor. Very tasty! |
| Black Prince | Chocolate | Round, S/M | 75 | Juicy and fruity. High yielding, even in cooler climates. "C" |
| Blondkopfchen | Yellow | Round, cherry | 65 | "Little blonde girl" in German. Sweet & tangy clusters. "C" |
| Brandywine Sudduth's | Pink | Beefsteak, large | 90 | 100-year-old variety, incredibly rich taste. |
| Carmello F1 | Red | Beefsteak, M | 75 | Classic hybrid French slicer. Perfect sugar/acid balance. "C" |
| Casey's Pure Yellow | Yellow | Beefsteak, M/L | 75 | True yellow color. Incredibly sweet and juicy. NEW |
| Caspian Pink | Pink | Beefsteak, large | 85 | Taste test winner. Customer favorite. Sweet flavor. |
| Celebrity F1 | Red | Round, M/L | 68 | Very reliable bush-type hybrid. Early and prolific. "C" NEW |
| Chef's Choice F1 | Orange | Beefsteak, M | 75 | Award winning hybrid with wonderful old-fashioned flavor. |
| Cherokee Carbon F1 | Purple | Beefsteak, M/L | 75 | Hybrid cross of Cher. Purple & Carbon, higher yielding. "C" |
| Cherokee Purple | Purple | Beefsteak, large | 85 | Customer favorite. Sweet with a rich smoky taste. |
| Chinese Paste | Red | Plum, XL | 76 | Excellent/delicious heirloom paste; larger than San Marzano. |
| Chocolate Cherry | Chocolate | Round, cherry | 70 | Bursting with flavor. Performs even in toughest conditions. "C" |
| Delano Green | Green | Beefsteak, M/L | 85 | Our favorite green-when-ripe variety from our private seed source. |
| Fruit Punch Cherry | Pink | Round, cherry | 75 | Super fruity & sweet. Crack-resistant thin skin. Prolific plant. "C" |
| German Red Strawberry | Red | Oxheart, large | 80 | Our favorite red oxheart. Robust, traditional flavor. |
| Gold Medal | Bi-Color | Beefsteak, large | 80 | Sweet and beautiful. Gold and red bi-color. Thin skin. |
| Gold Nugget | Yellow | Round, cherry | 60 | Bush (short) heirloom cherry. Super early producer. "C" |
| Great White | Pale yellow | Beefsteak, M | 80 | One of the best whites! Pale yellow fruit are fabulous and sweet. |
| Green Tiger | Green | Elongated, small | 55 | Green & yellow stripes. Great for salsa & sauces! "C" NEW |
| Green Zebra | Striped | Round, small | 70 | Green with yellow stripes. Customer favorite. "C" |
| Hawaiian Pineapple | Bi-Color | Beefsteak, large | 85 | Sweet & luscious. Yellow, orange, & red blushes. Gorgeous! |
| Hippie Zebra | Striped | Beefsteak, M | 80 | Excellent taste. Purple, green, and red striping. |
| Indigo Apple | Bi-Color | Round, medium | 75 | Almost black fruits ripen to deep orange from the bottom up. "C" |
| Indigo Cherry Drops | Bi-Color | Round, cherry | 70 | Prettiest cherry around! Red/purple/yellow. Delicious! "C" |
| Indira Gandhi | Purple | Round, medium | 75 | Reddish/purple from Belarus. Savory, rich flavor. |
| Japanese Black Trifele | Purple | Pear, medium | 80 | Meaty, unique Russian type. Full-flavored, great for salsa & paste. |
| Jaune Flamme | Orange | Round, small | 65 | Great for all climates, even cooler ones. Fabulous taste. "C" |
| Juliet F1 | Red | Plum, small | 60 | Small plum/paste. Disease resistant w/ rich flavor. Hi yields. "C" |
| Kentucky Beefsteak | Orange | Beefsteak, large | 95 | Large, golden orange beefsteak. Big, sweet flavors. |
| Lemon Boy F1 | Yellow | Round, medium | 75 | High yielding hybrid resists disease (VFN). Gorgeous color. "C" |
| Love Apple | Dark Red | Beefsteak, M | 85 | Mahogany fruits, wonderful taste. Our signature variety. |
| Matt's Wild Cherry | Red | Round, cherry | 55 | Sweet & delicious! Loads of small cherries. Complex taste. "C" |
| Momotaro F1 | Pink | Round, medium | 70 | Japanese hybrid with superb taste & perfectly sweet fruit. "C" |
| Mortgage Lifter | Pink/Red | Beefsteak, M | 82 | Famous old heirloom. Prolific. Tasty. Meaty. Few seeds. |
| New Girl F1 | Red | Beefsteak, M | 62 | Hybrid with better flavor & disease resistance than Early Girl. "C" |
| Northern Lights | Bi-Color | Beefsteak, M | 80 | Yellow/orange with red starburst. Very sweet. "C" |
| Nova F1 | Orange | Grape, cherry | 60 | Productive, fast-growing, hybrid snacking tomato. "C" |
| Orange Blossom F1 | Orange | Beefsteak, M | 60 | Hybrid determinate (bush type). Early orange. Sweet w/ a kick |
| Orange Russian 117 | Bi-Color | Oxheart, M | 80 | Love this one: orange and red stripes. Fairest of them all! |
| Paul Robeson | Chocolate | Beefsteak, M | 80 | Chef's favorite. Complex flavors. Prize-winning tomato. |
| Pink Accordion | Pink | Ruffled, M/L | 75 | Show stopping, highly ruffled, gorgeous pink beauties! |
| Ramapo F1 | Red | Round, large | 85 | Hybrid by Rutgers that packs that old "Jersey tomato" flavor. |
| Rojita F1 | Pink | Grape, cherry | 60 | High yields of beautiful, sweet fruit. High fusarium res. Hybrid. "C" |
| San Marzano | Red | Plum, medium | 78 | Gold standard of sauce tomatoes. One of Italy's great treasures. |
| Sexy Beast | Pink | Oxheart, large | 80 | Love Apple's own cultivar. Beautiful pink heart-shaped. |
| Sisters | Red | Beefsteak, M/L | 80 | Deep red fruits come in fast and furious. Great flavor too! |
| Stupice | Red | Round, small | 52 | Abundant, early. Customer favorite. Determinate. "C" |
| Summer Love | Yellow/Pink | Beefsteak, M/L | 80 | Spontaneous cross in our 2015 garden. Gorgeous and delicious. |
| Sungold F1 | Orange | Round, cherry | 65 | Hybrid. Sweetest cherry around. Extremely popular. "C" |
| Sungreen Garden F1 | Green | Round, cherry | 65 | Green version of Sungold. Crazy sweet, eye-poppin' hybrid. "C" |
| Sweet Million F1 | Red | Round, cherry | 65 | Disease resistant (FNT), wonderful flavor and yield. Hybrid. "C" |
| Tomatillo | Green | Round, small | 70 | Great for salsa verde. Must get 2 plant for pollination. "C" |
| White Cherry | White | Round, cherry | 70 | Gorgeous color. Rivals Sungold in sweetness. "C" |
| White Oxheart | Pale yellow | Oxheart, M | 75 | Rare variety! Creamy fruit has excellent flavor with low acid. "C" |
| Yellow Pear | Yellow | Pear, cherry | 70 | Customer favorite. Prolific and cute. Great in salads. "C" |
| Zhezha | Red | Round, medium | 75 | Short Chinese heirloom with great flavor. Great for containers! "C" |

| Pepper Varieties | Color | length/diameter | Flavor | Description |
|------------------------|------------|-----------------|-----------|---|
| Anaheim F1 | Green | 6" L, 2" D | Medium | Classic hybrid stuffing pepper. Anyone up for some chilis relleños? |
| Antohi Romanian | Yellow/Red | 4" L, 2" D | Sweet | Eastern European type for frying. Early. Prepare like Padrons. |
| California Wonder Bell | Green/Red | 4.5" L, 4" D | Sweet | Colorful, sweet, & tasty. Pick when green, or allow to ripen until red. |
| Carolina Reaper | Red | 1" L, .5" D | Extreme | Guinness World Record holder for hottest pepper. |
| Cayenne | Red | 4-6" long | Medium | Staple spice for your pantry. Not too hot, but packs a zing. |
| Espelette | Red | 5" L, 1" D | Hot | From the Basque region. Dry & grind into powder. Fav of fine chefs. |
| Fatalii | Yellow | 3" long | Extreme | Delicious citrus notes beneath a scorching heat. Be careful! |
| Habanero F1 | Orange | 2.5" long | Very hot | Definitely a spicy one! Productive hybrid, very tasty for chili fans. |
| Jalapeno F1 | Green | 3.5-4" long | Hot | Good fresh or pickled. The classic nacho pepper! Hybrid. |
| Jalapeno, Purple | Purple | 3" L, 1" D | Hot | Small purple fruit that matures to red. Very pretty and tasty. |
| Jimmy Nardello | Red | 6-9" long | Sweet | Perfect, super sweet, frying pepper. Try it, you'll love it! |
| Orange Sun Bell | Orange | 4-5" long | Sweet | Thick walls, sweet, gorgeous color. Starts green; ripens to orange. |
| Padron | Green | 1-1.5" long | Mild | Pick at 1" long for best flavor. Fry in olive oil & salt for a tasty snack. |
| Poblano F1 | Brown | 5" L, 2.5" D | Medium | Dark green matures to brown. Slight taper, blunt end. "Ancho" dried. |
| Purple Beauty Bell | Purple | 3-4" long | Sweet | Unique color. Resistant to sunscald. Starts green; ripens to purple. |
| Serrano F1 | Green/Red | 1-2" L, .25" D | Very hot | Chili that's great for salsas and sauces. Crisp, fresh flavor. Hybrid. |
| Shishito F1 | Green | 3.5-4" long | Very mild | Japanese type usually used green & fresh. Abundant. Hybrid. |
| Thai Pepper | Red | 1" long | Hot | Not-too-hot pepper that is used throughout Asia in stir fry. |
| Eggplant Varieties | Color | Size | Shape | Description |
| Galine F1 | Black | 6" L, 3" D | Standard | Glossy, uniform fruit. Ripens earlier than most. Hybrid. |
| Little Fingers | Black | 2" long | Elongated | Clusters of 3+ more. Harvest when at least the size of your pinky finger. |
| Orient Express F1 | Black | 9" L, 2" D | Elongated | Dark purple at lightest. Heat & cool weather resistant. Very early hybrid. |
| Rosa Bianca | Bi-Color | 5" L, 6" D | Round | Plump, variably ribbed fruit streaked with white and violet. Mild, creamy. |

All varieties are indeterminate (they will get very tall) unless otherwise noted as bush (plant stays short). All varieties are heirloom, aka open-pollinated, unless specified as hybrid. DTM means "Days to Maturity." It's the number of days after you plant that you should get ripe fruit. Everyone's garden is different, depending on your micro-climate, shade, spacing of plants, among other factors. Consider taking Love Apple Farms' Tomato Masters class to learn more about how to grow award-winning tomatoes.

IMPORTANT INFO TO READ THE FIRST DAY YOU BUY YOUR PLANTS:

IF YOU DON'T PLANT RIGHT AWAY: Your plants need special care until it is warm enough to leave them outside at night. That means outside in the sun during the day, inside at night. Limit sun exposure the first few days home to 3 or 4 hours, as they are used to a semi-shaded greenhouse. Your plants may need watering every day in their little pots. On warm days, they will lose water quickly. They need fertilizing every few days with a half-strength mixture of an all-purpose organic fertilizer or worm casting tea. If they are turning yellow, then you have not been fertilizing them! If they are getting tall (over 12" in their pots, you should pot them up into a larger pot using G&B Organic Potting Soil if you are still a week or more away from transplanting them out to the garden.

IF YOU PLANT RIGHT AWAY: Put something in front of them (not OVER them) that will shade them during the afternoon. You need only do this a few days until they get used to the direct sunlight. Again, they have spent all of their lives inside a semi-shaded greenhouse. If you plant them without getting them used bit by bit to direct sunlight, you risk killing them. Also, if you decide to plant before May 1st, then you should cover them each night. Do that by inverting a large pot over them at sundown, and removing it before 9 a.m. Fertilize and water planted tomatoes per the instructions at LoveAppleFarms.com. Tomatoes are tropical plants; they are easily killed by a light frost, and the nights are way colder than they like in our spring weather. It's not the day temps that hurt them; it's being cold and damp at night that damages them. Don't plant them until April 1st in warmer locations, and May 1st in colder locations (like the mountains). Ditto with peppers and eggplants, which are even more sensitive to cold spring nights.

Email us at loveapplefarms@gmail.com / Or TEXT at: 831-588-3801

How We Plant a Tomato

First, we start with light, fluffy soil. Loosen the soil in your beds using a spade fork. Compacted soil won't do. We dig a two-foot deep hole (yes! That deep!). Then we put in the bottom of our tomato planting holes:

1. A fish head (or 1/2 cup **G&B Fish Meal**. Fish emulsion is not a substitute).
2. 1/2 cup **G&B Bone Meal**.
3. 1/2 cup **G&B Tomato, Veg & Herb (4-6-3) Fertilizer**.
4. 1/2 cup **100% pure worm castings**.
5. Two aspirin tablets.
6. Several crushed egg shells.
7. 1/3 package **Mykos Mycorrhizae** (sprinkled on root ball).

If you're growing in pots, use G&B Organic Potting Soil, and double up all of the above ingredients, except do not use a fish head, use one cup of fish meal instead (plus all the other ingredients). Use a 15 or 20 gallon pot (the bigger the better) for each plant. Consider putting bush-type plants in pots rather than needing to stake a 10 foot tall indeterminate tomato in a pot.

We carry these items at our plant sale: 5311 Scotts Valley Drive in Scotts Valley (open Mondays – Fridays 11 a.m. – 6 p.m., Saturdays 10 a.m. – 5 p.m., and Sundays 11 a.m. – 5 p.m.) in the spring. For our available hours, events, and locations throughout the year, sign up for our newsletter on our website: www.LoveAppleFarms.com

Plant the tomato very deep; only let the top half stick up out of the ground. Water all of them in really well their first time, then try not to water more than once a week after that—although if the weather is hot, you may need to water more often. Fertilize every two weeks with either compost tea, worm casting tea, or an all-purpose liquid organic fertilizer. Space them at least two feet apart (three feet is better), and stake them well. If you know what you're doing, you can get a 10-foot tall plant! For more info on tomato growing, the reasoning behind the list above, and how to make a proper tomato cage (a store-bought "tomato cage" will just fall over), visit LoveAppleFarms.com.

For hands-on instructions, Love Apple gives dozens of gardening and cheese making classes at the farm, located at 2317 Vine Hill Road in Santa Cruz. Visit our website at LoveAppleFarms.com for more info.

Shopping List

- G&B Fish Meal
- G&B Bone Meal
- G&B Tomato, Veg, Herb Fertilizer
- 100% Pure Worm Castings
- Mykos Mycorrhizae (We recommend 1 package per 3 plants = 1/3 package per plant)
- 20-gallon Geopot
- Potting Soil (1+1/3 bag per 20-gallon pot)

LOVE APPLE FARMS

Class & Event Schedule

www.LoveAppleFarms.com

All classes, except for our cheese class, are taught at our spring plant sale:

5311 Scotts Valley Dr, Scotts Valley, CA 95066

Find us in the parking lot behind Ivy's Porch

ADVANCE REGISTRATION REQUIRED

JANUARY 2019

- Sun, 6: Early Spring Vegetable Gardening - \$69
- Sat, 12: Beginning Cheese Making - \$99
- Sat, 19: Growing Tomatoes, Peppers & Eggplants from Seed - \$89
- Sat, 26: Early Spring Vegetable Gardening - \$69

FEBRUARY 2019

- Sat, 9: Designing the Perfect Vegetable Garden - \$69
- Sun, 10: Fruit Trees Simplified - \$79
- Sat, 16: Beginning Cheese Making - \$99
- Sat, 16: Backyard Beekeeping - \$99
- Sun, 17: Growing Tomato Transplants from Seed - \$69

MARCH 2019

- Sat 2: Tomato Masters - \$69
- Sun, 3: Designing the Perfect Vegetable Garden - \$69
- Sat, 9: Summer Vegetable Gardening - \$79
- Sat, 16: Beginning Cheese Making - \$99
- Sat, 17: Tomato Masters - \$69
- Sat, 23: **TOMATO PLANT PRESALE PICKUP DAY**
- Sun, 24: **TOMATO PLANT SALE OPENING DAY**
- Sun, 31: Summer Vegetable Gardening - \$79

APRIL 2019

- Sat, 6: Tomato Masters - \$69
- Sun, 7: Straw Bale Gardening - \$69
- Sat, 13: Growing Culinary Herbs - \$69
- Sun, 14: Backyard Beekeeping - \$99
- Sat, 20: Summer Vegetable Gardening - \$79
- Sat, 27: Drip Irrigation Simplified - \$69
- Sun, 28: Tomato Masters - \$69
- Sun, 28: Beginning Cheese Making - \$99

MAY 2019

- Sun, 5: Beginning Cheese Making - \$99
- Sat, 11: Tomato Masters - \$69
- Sun, 19: Summer Vegetable Gardening - \$79
- Sat, 25: Compost, Vermiculture, & Soil Fertility - \$69
- Sat, 25: Beginning Cheese Making - \$99
- Sun, 26: Container Vegetable Gardening - \$69

JUNE 2019

- Sat, 1: Backyard Chicken Keeping - \$89
- Sun, 2: **LAST DAY TOMATO PLANT SALE**
- Sun 2: Tomato Masters - \$69
- TBD: Beginning Cheese Making - \$99

AUGUST 2019

- Sat, 10: Winter Vegetable Gardening - \$79
- TBD: Beginning Cheese Making - \$99

SEPTEMBER 2019

- Sun, 15: Winter Vegetable Gardening - \$79
- TBD: Beginning Cheese Making - \$99

OCTOBER 2019

- Sat, 12: Winter Vegetable Gardening - \$79
- TBD: Beginning Cheese Making - \$99

NOVEMBER 2019

- TBD: Beginning Cheese Making - \$99

OUR SMALL-GROUP CLASSES ARE TAUGHT BY EXPERTS IN THEIR FIELD AND ARE ALL HANDS-ON PLUS LECTURE.

ALL CLASSES HELD RAIN OR SHINE. OUR WORKSHOPS ARE DESIGNED EXCLUSIVELY FOR ADULTS AND MATURE CHILDREN OVER THE AGE OF 12. WE DO REQUIRE ADVANCE REGISTRATION.