

Amish Paste Tomato



Heirlooms have all the flavor that store tomatoes lack. Huge fruit, many over up to ounces, beautiful color and flavor. They make excellent sauce and great to dehydrate.

- ***Lycopersicum 'Amish Paste'***
- **Use:** The Amish Paste heirloom tomato is, as the name implies, a plum tomato of Amish origins, that is commonly used for cooking, although it's sweet enough to eat fresh.
- **Exposure/Soil:** FULL SUN! Soak to depth of 6 to 10 inches when watering. They need at least 6 hours of direct sunlight a day. Tomatoes hate red clay so use a good soil such as our peat mix.
- **Growth:** Grows 36" tall and 36" wide or more depending on type. Plant tomatoes 2"-3" deeper than current soil line for a sturdy plant.
- **Hardiness:** Zone 9-11, annual, houseplant. 50 days from transplant to ripen.
- **Foliage:** Small, lacy leaves.
- **Fruit:** Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin. Large for a sauce tomato, Amish Paste's slightly irregular plum-to-strawberry shaped fruits avg. 8-12 oz. with excellent flavor. These meaty tomatoes are good in salads and great for processing. A Slow Food USA Ark of Taste variety.