



## **What's new in Mighty 'Mato & Mighty Veggie Grafted Vegetables in 2021??**

Three new Collections, all 68 liners each variety/204 total (2 flats)

### **Cream of the Crop tomato Collection**

*Red Torch* (AAS 2019), *Prairie Fire* and *Sparky XSL* (AAS 2019)

### **Cooking Collection - Drying, Sauce and Stuffed**

*Principe Borghese*, *Saucy Lady* and *Get Stuffed!*

### **First-to-Fruit Collection**

*Early Girl*, *Stupice* and *Sweet Aperitif*

### **New 2021 Grafted Mighty 'Mato varieties**

*Alice's Dream*

*Black Krim*

*Brad's Atomic Grape*

*Brandywine Pink*

Cream of the Crop *Prairie Fire*

Cream of the Crop *Red Torch* (AAS 2019)

Cream of the Crop *Sparky XSL* (AAS 2019)

*Dixie Golden Giant*

*Goliath*

*Principe Borghese*

*Spoon*

*Super Fantastic*

*Thorburn's Terra Cotta*

*Virginia Sweets*

### **New 2021 Grafted Mighty Veggie varieties**

Cantaloupe *Yubari King*

Cucumber *Lime Crisp*

Melon *Montréal*

Pepper *Carolina Reaper*

Pepper *Sriracha*



### **Tomato 'Alice's Dream'**

Indeterminate. One of the prettiest tomatoes you'll ever grow! Fruits of this anthocyanin variety even turn heads before they ripen. Beautiful yellow and orange bicolor fruits turn darker on the top side with blushes of yellow, orange and reds. Perfect variety for slicing and garnishing, or just eat straight off the vine. Sweet, complex flavor and wonderful citrus aroma. 80 days.



### **Heirloom Tomato 'Black Krim'**

Indeterminate. Violet- red, slightly flattened 4-5 inch fruits with nearly black shoulders have strong, exotic flavor that's been described as "smoky" or "salty." Russian variety named for the Crimean peninsula in the Black Sea. 70-90 days from transplant. OP



### **Tomato 'Brad's Atomic Grape'**

Indeterminate. Definitely the bomb! Another winner from Brad Gates of Wild Boar Farms. Elongated large cherries in clusters with color and flavor that's a full-blown assault on the senses. Lavender and purple stripes, turning to technicolor olive-green, red, and brown/blue stripes when fully ripe. The fruit holds well on the vine or off. Olive green interior is blushed with red when fully ripe. Crack-resistant fruit is extraordinarily sweet! 75 days from transplant. OP



### **Heirloom Tomato ‘Brandywine Pink’**

Indeterminate. A pink-colored beefsteak with excellent flavor that perfectly balances high sugar and high acid. Potato leaf plants produce good yields of slightly irregular, meaty, juicy 1-pound fruits. 80-90 days from transplant. OP



### **Tomato ‘Dixie Golden Giant’** plants are large and productive.

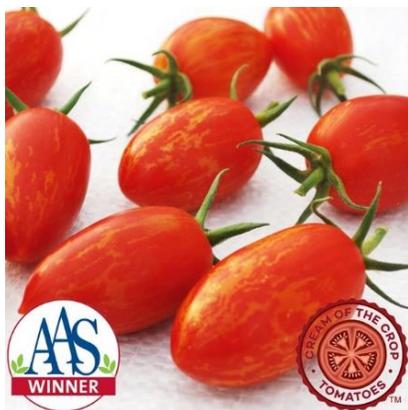
The abundant fruits are large (one to two pounds each) and clear, lemon-yellow colored. Some fruits exhibit a pink blush on the blossom end. It has a nice, juicy, sweet fruity flavor. 85 days, indeterminate



**Tomato ‘Goliath’** Appropriately named, this variety bears giant fruit. Dark pink, solid tomatoes are ribbed, have few seeds, and are very sweet yet have an acid component, making for really good flavor. Most fruit is in the 1 to 2 lb. range, but it is not unusual for tomatoes to become a mammoth 3 lbs. Heirloom variety grown since the late 1800's. Indeterminate. 85 days.



**Tomato 'Prairie Fire'** Cream of the Crop Julienne Cherry Tomato  
If you like sweet tomatoes, this one is for you. It tied for first in 2017 taste tests, and had a Brix score of 10.0 – highest in the trial. Long skinny sepals on a red elongated, pointed grape-shaped fruit. The fruit has subtle gold striping and deep red flesh. Our guarantee is that this is the one that always gets picked and eaten in the field before reaching the kitchen. It is a kid magnet. Fruiting is early on a compact semi-determinate vine. Very good plant health and fruit quality in both open field and greenhouse trials. Fruits measure 1" across and 3" long. Indeterminate, 60-70 days from transplant.



**Tomato 'Red Torch' F1** Cream of the Crop Julienne Cherry Tomato  
An All America Selections (AAS) Winner for 2019! Red Torch is a striped oblong tomato with 1.5" long fruits that weigh about 1.5 ounces. This hybrid is a very prolific early-season producer. The combination of excellent flavor, great texture, and high yields make this hybrid better than other varieties in the trendy niche market of striped tomatoes. Plants have been bred with excellent tolerance to environmental stresses like heat and harsh growing conditions. Fruits are borne on indeterminate vines that grow

5-6' tall and ripen 60-70 days from transplanting. Judges were pleased with both the earliness and yield of this variety in addition to the unique skin coloration.



**Tomato 'Sparky XSL' F1** Cream of the Crop Cherry Tomato  
One of the few X-tended Shelf Life (XSL) cherry tomatoes available to home gardeners. Early to mature, prolific and very flavorful. Produce a large number of usable fruits per plant. You'll enjoy gardening with these plants that have excellent tolerance to environmental stresses like heat and harsh growing conditions. Very sweet fruits have an average Brix score of 8.5. Round fruits weigh 1 ounce and are 1 inch in diameter. Indeterminate 5-6' plants produce fruits 60-70 days from transplant.



**Heirloom Tomato ‘Principe Borghese’** Determinate. The traditional Italian sun-drying tomato, with heavy trusses of small egg-shaped fruits that have thick, meaty flesh. Don’t water too much later in the season if you plan to dry them. 75-85 days from transplant. OP



**Tomato ‘Spoon’** Indeterminate. Probably the world’s smallest tomato! All the flavor of a beefsteak is crammed into fruit the size of a pea. Twenty will fit in a teaspoon, they are very ornamental, and they taste great. Vigorous vines will scramble up a trellis and cover your front porch, or you can prune them to a bushy shape. Either way, they’ll produce millions of tiny pea-sized fruits. 72 days.



**Tomato ‘Super Fantastic’** Indeterminate. Produces very high yields of solid, meaty, smooth-skinned 10 Oz. fruit all summer. Blossoms and fruit develop progressively, and the harvest lasts several months. One of the BEST tomatoes. Full sun. 70 days to maturity.



### **Heirloom Tomato 'Thorburn's Terra Cotta'**

Indeterminate. Incredible flavor, color and history! Introduced in 1893 by James Thorburn of New York, this sensational beefsteak tomato has honey-brown skin, orange-pink flesh, and green seed mass. Adds wonderful flavor to salads, sauces or any meal; also a wonderful slicer. As a cooker it will yield a pumpkin-orange sauce with a floral aroma. Produces heavily during mid-season and then drops off quickly once cool weather sets in. Full sun. 75 days.



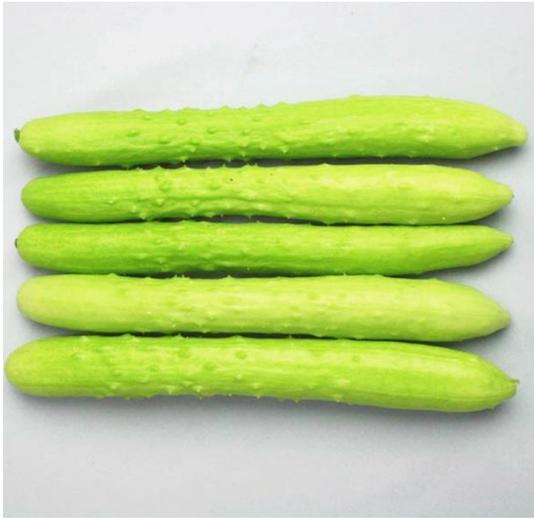
### **Heirloom Tomato 'Virginia Sweets'**

Indeterminate. This heirloom variety is simply one of the best tasting, best producing gold-red bicolors. The tomatoes are stunningly beautiful and enormous, weighing at least 1 pound each. Golden yellow beefsteaks are colored with red stripes that turn into a ruby blush on top of the golden fruit. Flavor is sweet and rich, and harvests are abundant. Full sun. 80 days.



### **Cantaloupe 'Yubari King'**

Amazing hybrid melon from the cooler climes of Hokkaido, the northernmost island of Japan. Named after the city where it was first grown, Yubari, this muskmelon has round fruit with a netted texture. Orange flesh is very sweet. Fruit ripens within a few days of harvest. Full sun. 85 days (from starts). Hardy in Zones 5-11. Fruit weight ranges from 1.5 lbs to 3.5 lbs.



### **Cucumber 'Lime Crisp'**

*The most exciting new cucumber variety in decades! Crisp, crunchy, and refreshing with a unique, light green skin. Very productive, disease-resistant plants produce smooth, mellow tasting cucumbers right up until frost. *Lime Crisp* can be harvested when small, but still retains its crisp texture when the fruit get quite long. 60 days.*



### **Melon 'Montréal'**

Around 1900, these beautiful melons were grown extensively on the fertile farmland on the Island of Montréal. Also known as Montréal Nutmeg melon. Flavor isn't musky like some cantaloupe, but light and richly fruity. For peak flavor, harvest the fruit when still firm and mostly green. When the green flesh ripens to yellow they're slightly over-mature. Full sun. 80 days.



### **Hot Pepper 'Carolina Reaper'**

*Carolina Reaper* has ascended to the top of the Scoville Heat Unit scale as the hottest pepper in the world. The original cross was between a Ghost pepper (Bhut Jolokia) and a red habanero and is named 'Reaper' due to the shape of its tail. For those who love hot peppers, *Carolina Reaper* is a must— for those less adventurous, they make a great conversation piece.



### **Hot Pepper ‘Sriracha’**

Attractive, large, 5" x 1-1/4", jalapeño-type fruits are firm and uniform with shiny, smooth skin and thick walls. Ripens to red. Flavor is mildly hot, but not overpowering. Perfect for slicing, roasting and pickling. Peppers have a long shelf life. 65-70 days. With the ripening comes a kick up in heat (an increase in capsaicin) to the upper end of the jalapeños range (2,500 to 8,000 Scoville heat units).