

productive and most disease resistant tomato plants. By 2010, although still under development, we arrived at a strain that produced the tomatoes we were looking for about 90% of the time.

The golden yellow tomatoes are extremely firm with few seeds, and many are large enough that you can only hold one at a time in your hand. Their smooth meaty texture gives a mild flavor that is low acid and perfect for sandwiches and salsas, slicing into salads or making a dark yellow tomato sauce.

If you want to grow your own.

We also have seedlings for Snakeroot Golden Arrow tomatoes in May and June for those who would like to try these in their own gardens.

Although Snakeroot Golden Arrow is a late producer, often yielding only lightly before September, when they finally do come in the short stocky vines are loaded with dark yellow “golden” tomatoes. Unlike Hogheart, Golden Arrows will ripen about 60% of their tomatoes within a few weeks of the first ones to ripen.



WHERE TO FIND US

Newport Farmers' and Artisans' Market

Saturdays 9am–1pm. At the Public Works Building parking lot on Water St. Early May to late Oct.

Orono Farmers' Market

Saturdays 8am–1pm April thru mid Nov, and Tuesdays 2–5:30 pm late June thru Oct. At the UMO Steam Plant parking lot on College Ave.

Pittsfield Farmers' Market

Monday & Thursday, 2–6pm. At Hathorn Park across from Hartland Ave. (Rte 152). May thru Oct.

Unity Farmers' Market

Saturday 9am–1pm. At the Community Center on Rt 139 (School St.). May thru November.

Waterville Farmers' Market

Thursdays 2–6 pm. Downtown on the Concourse. April thru mid November.

At the Farm

Anytime we're not at market, stop by from 8am til dusk. From the Higgins Road, we are ½ mile down the Snakeroot Road on the right. Our driveway has been named Organic Farm Road. The farm isn't visible from the road; look for our sign near the end of our driveway as it heads into the woods.

Snakeroot Organic Farm

27 Organic Farm Road, Pittsfield ME 04967

Tom Roberts & Lois Labbe

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Gardening for the public since 1995.



*Great for fresh eating,
sandwiches, salsa or
processing.*

Snakeroot Organic Farm

*Buy locally grown...
right from the grower!*

What is a paste tomato?

Paste tomatoes are meatier than regular tomatoes and have far less juice. Paste tomatoes come in all shapes and sizes because paste is a consistency, not a shape. This means they are ideal for making tomato soup, sauce and paste, since there is less boiling down of the liquid required. But they are also great for salads (no puddle at the bottom of your salad), salsa, sandwiches.

Some other common paste tomatoes are the plum-shaped Roma, the blocky Amish Paste, and round Campbells.

Hogheart Paste Tomatoes

Where do Hogheart Paste Tomatoes come from?

In 1985 we got a few tomatoes seeds from Martha Gottlieb, the Comissioner of Agriculture under Governor Joe Brennan, who had these seeds given to her by a friend who got them through the Seed Savers Exchange. They are an Italian heirloom variety developed for yielding a large crop of heavy paste tomatoes and for making great tomato sauce. We grew the tomatoes from the seeds and have been saving our own seeds ever since. For a few years we even supplied FEDCO Seeds with Hogheart seed.

How to use Hogheart Tomatoes.

Being a paste tomato, of course Hoghearts make a great spaghetti sauce, tomato paste and even ketchup. What many folks don't realize is that their meaty low-juice texture also means that they make a salsa that isn't all juice.

Many folks also like them sliced lengthwise to fit a couple of slabs on a sandwich. Being a firmer paste tomato, they

don't get the bread all soggy, so a sandwich made in the morning is still good at noon.

If you want to grow your own.

For gardeners we also offer Hogheart tomato seedlings in May and June. The tomato leaves on hoghearts have a slight "twist" to them, giving them the appearance of needing to be watered even when the soil is plenty moist.

Being an indeterminate tomato, the plants grow large but yield only a few red tomatoes before late August. By September, however, be prepared to lug a lot of hogheart tomatoes out of your garden. Even though Hogheart is a heavy yielder, it does not ripen all of its tomatoes at once, giving the gardener a fairly long harvest season. After a few weeks of a light harvest, the flood gates open and a dozen or more tomatoes per plant at a time will ripen to a brilliant red.

Snakeroot Golden Arrow Paste Tomatoes

We built this tomato from scratch.

The Snakeroot Golden Arrow tomato is one we have been developing at Snakeroot Organic Farm through ten years of selective breeding. We started with an F1 hybrid tomato called Golden Roma from Johnny's Selected Seeds which had two features we liked: the golden color and the fact that it was a paste tomato. We grew Golden Roma for a year, then planted seeds saved from that tomato which gave us a wide range of tomatoes shapes and sizes, some of which were longer than others.

We immediately realized it might be possible to develop a hogheart-shaped paste tomato with a golden color, and therefore began saving seeds from the longest, most

