

Heirloom tomato varieties that have come to be among the most popular with family gardeners and small farmers are: Brandywine, Marvel Striped, Cherokee Purple, Kellogg's Breakfast, Tobolsk, Green Zebra, Black Zebra, Black Krim, and Sunset's Red Horizon.

For more information about Gary Ibsen's Carmel TomatoFest® and seed varieties visit [www.tomatofest.com](http://www.tomatofest.com).

product from harvest to table. The bounty from our seed harvest is then shared with home gardeners around the world via our seed catalog, available at [www.tomatofest.com](http://www.tomatofest.com). We are dedicated to an ongoing seed donation program for urban, community, and school gardens in the United States, Africa, India, and Asia.

Each year we grow a selection of 35 market varieties under the TomatoFest® Farm label for restaurant chefs who want an assortment of pronounced flavors and for produce markets that seek to provide their customers with traditional favorites and new tomato taste experiences.

### A truly unique heirloom

For years I have wanted to pay tribute to our neighbor Clint Eastwood for the generosity he has bestowed upon the Carmel-Monterey community, for his actions to preserve the natural beauty of our coastline and for the years of support he has given to the Carmel TomatoFest®.

Within the hundreds of varieties of heirloom tomatoes I have grown each year has been a selection of previously undistributed, un-named varieties. The seeds of these varieties have been handed down within different families from around the country for generations—tucked into letters from gardeners wanting to share their legacy with me. I have been growing some of these unnamed varieties "on trial" for several years. One of these I found to be outstanding, and

with Clint's permission I chose to name it *Clint Eastwood's Rowdy Red* after Rowdy Yates, the character he played in the television series *Rawhide*.

The seeds of this variety came from Archie Millett. Archie is 82 and lives in the foothills of the Sierra. He was a tomato breeder at UC, Davis beginning in the early 1950s and spent years crossing thousands of tomato varieties with the goal of producing a disease-resistant tomato with intense flavor. Archie retired in 1987 and continued cross-breeding to enhance the flavor qualities of his favorite tomato from his small home garden.

Archie gave me these seeds by pressing them into my palm while we were in his garden. He said, "Here, Gary, these are for you. I've only shared these with friends and family. This is the best-tasting tomato produced during my 50 years of growing them. Name it what you want and share it with others. Introduce this tomato to the public."

*Clint Eastwood's Rowdy Red* is an open-pollinated tomato (78 days to maturity). The tall, indeterminate plant produces lots of two to three-inch (10-12-ounce), firm, juicy-fleshed, deep-red, round, beefsteak fruits that have the kind of robust, unruly, "tomatoey" flavors that invites tomato feasting and seed-saving.

This is a big, bold tasting tomato that is not for sissies. Although it has some of the highest sugar levels I've ever seen in a tomato, the sweetness is in the background and its fruity flavors are balanced beautifully with plenty of acidity, earthy nuances and complexity. It's perfect for eating fresh or canning.

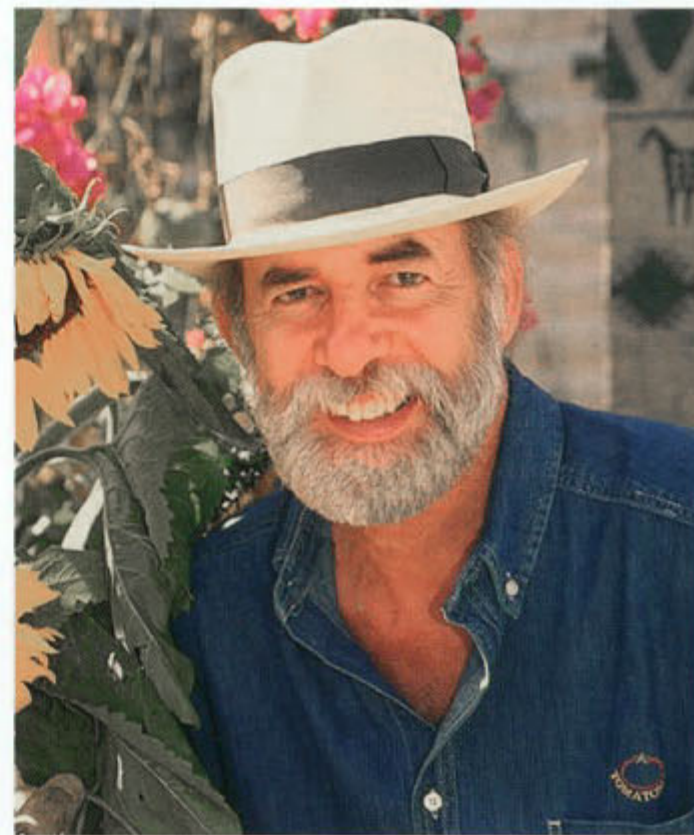
Another great benefit for gardeners is that *Clint Eastwood's Rowdy Red* has proven resistant to several of the most common tomato diseases (*verticillium wilt*, *fusarium wilt*, *nematodes* and *tobacco mosaic virus*).

### Tomato lover's paradise

The accomplishment that I am most proud of is that the appreciation of and desire for true heirloom tomatoes has been revitalized through the Carmel TomatoFest®. This festival is a vehicle for tomato lovers to visit and experience paradise. We share our passion

by inviting attendees to tempt their palette with more than 350 heirloom tomato varieties, more than 100 premium Monterey County and California wines, international olive oils and cheeses, a salsa showcase featuring 90 tomato salsas, and a feast of gourmet tomato entrées created by leading chefs from 60 of America's top restaurants. Most cannot resist, and once you experience this paradise, your interest and desire for the best-tasting varieties of tomatoes will flourish.

Gary Ibsen's Carmel TomatoFest® is truly a tomato lover's paradise. If you love tomatoes, you won't want to miss America's most spectacular and unique tomato event. The Carmel TomatoFest® entices more than one's senses; it captures the spirit and embraces the celebration of the season's tomato harvest. It is a community festival for gardeners, chefs, winemakers and food lovers. ☪



Gary Ibsen is founder of Gary Ibsen's Carmel TomatoFest and a grower of 500 varieties of certified organic, heirloom tomatoes in California. Gary was publisher of several food and wine magazines in California and served on the founding Board of the American Institute of Wine & Food. He is the author of *The Great Tomato Book* and distributes heirloom tomato seeds around the world. Gary can be reached at [gary@tomatofest.com](mailto:gary@tomatofest.com).