



Gary Ibsen

A grower galvanizes his garden with the perfect tomatoes.

Tired of Romas and those nameless red rubber balls? Gary Ibsen is here to help. The author of *The Great Tomato Book* and founder of the Carmel TomatoFest, which runs in September, plans to develop 560 varieties of certified organic heirloom tomato seeds this season. Here are six of Ibsen's favorites.

"I fell in love with the flavors that became available through growing heirloom tomatoes, versus the rubber-ball type tomatoes that have existed for too long in supermarkets."



JULIA CHILD

A garden staple that produces lots of four-inch, deep-pink, lightly fluted beefsteak fruits. They have the kind of robust tomatoey flavors and firm, juicy flesh that invite feasting and seed-saving.



GREEN ZEBRA

This has become a favorite with chefs and is a gem in your garden. The two-inch round fruit ripens to a yellow-gold with dark-green zebra-like stripes and lime-emerald flesh. It has an invigorating lemon-lime flavor—perfect for snacking or brightening up salads and other tomato dishes.



DAGMA'S PERFECTION

With a jewel-like appearance—pale yellow with light red stripes—and amazing flavor, this variety has overtones of tropical fruit and subtle hints of lime. Firm, juicy, and elegant in the mouth.



GARDEN PEACH

There's a light fuzz covering this small, yellow fruit with a hint of red inside. It's a very pretty tomato with a wonderful, delicate sweetness.



BLACK CHERRY

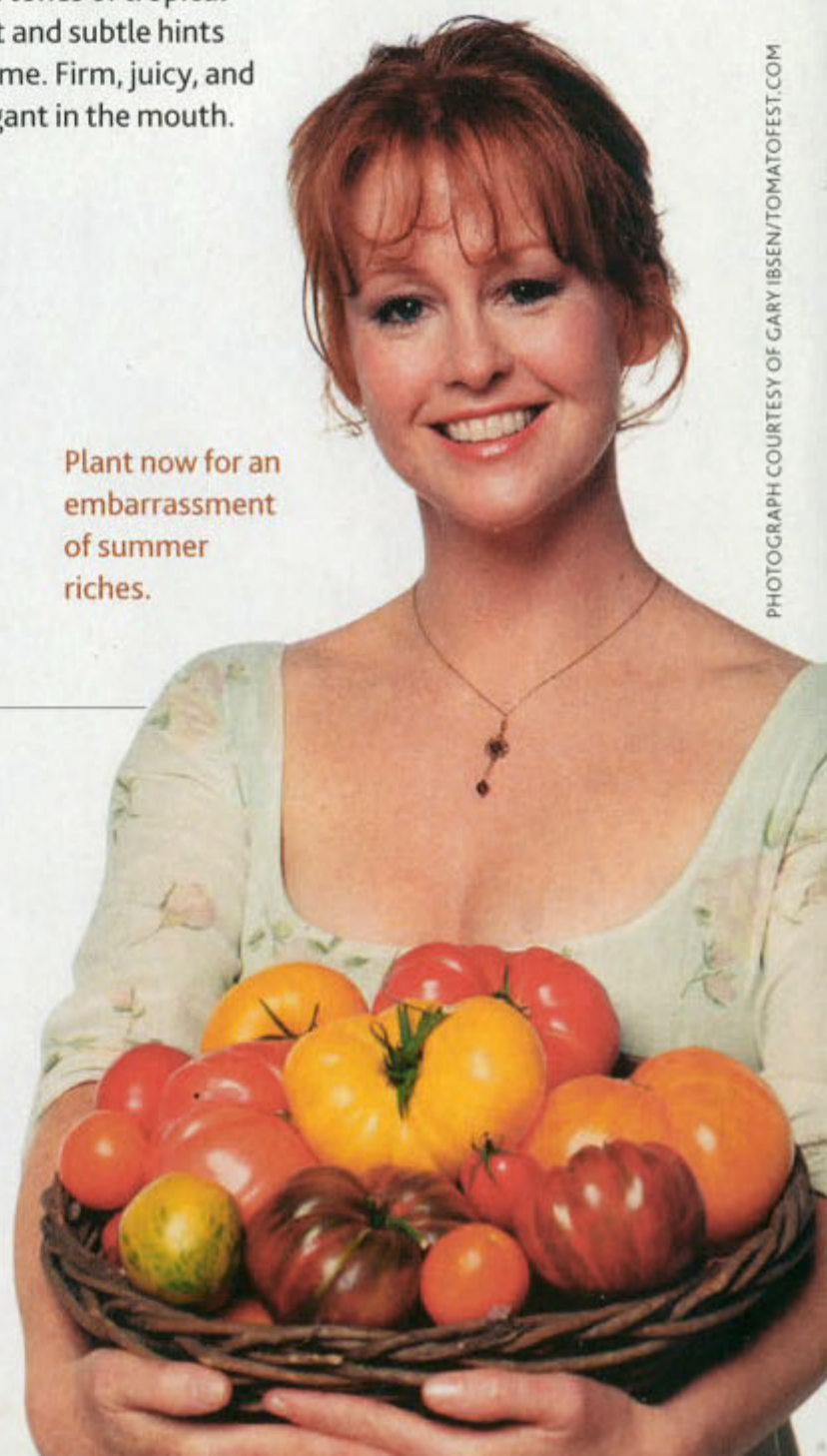
A tall, vigorous plant that produces abundant crops of one-inch-deep, mahogany-brown fruits. They're irresistibly delicious, bursting with sweet, complex, full flavors. Beautiful to mix with other cherry tomatoes.



PAUL ROBESON

Named for the famed operatic artist and activist, this beefsteak tomato's rich colors and luscious, earthy flavors stand apart. It has a good acid/sweet balance and has won several *Best of Shows* at the Carmel TomatoFest.

Plant now for an embarrassment of summer riches.



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