

Tomato and Pepper Plant Sale

The Waukesha West Aquatic Roots greenhouse students are selling tomato and pepper plants again this Spring. This year we are offering five varieties of tomatoes and four peppers. For tomatoes, we are offering the **Wisconsin 55**, **Large Red Cherry, Sheboygan, Italian Heirloom, and Soldacki Organic**. The peppers selected are the **Beaver Dam**, **Hot Portugal**, **Wisconsin Laker, Napoleon Sweet Organic.** Please see the descriptions of each below.

Place orders with Joe Jenna at [jjenna@waukesha.k12.wi.us](mailto:jjenna@waukesha.k12.wi.us)

Plants are sold on a first come basis and are $4.00 each. 100% of this money is put directly back into Aquatic Roots. Orders will be available for pick up from West HS May 20th or 21st from 3:00-4:00. **Checks made out to: Aquatic Roots.**

**Wisconsin 55:** *(Solanum lycopersicum)* Bred by JC Walker at the University of Wisconsin in the 1940s. Excellent all-purpose tomato, great for canning. Does best on rich soils. Remembered as one of the best home and market tomatoes in the Madison, Wisconsin area. Indeterminate, 80 days from transplant.

**Large Red Cherry Organic:** *(Solanum lycopersicum)* Originally from the Ben Quisenberry collection. A very old type, tried and true. Extremely productive plants yield large 1½-2" cherry tomatoes. Great full flavor. Ben preferred this variety for canning whole. A favorite for salads and fresh eating. Indeterminate, 75-80 days.

**Sheboygan Organic:** *(Solanum lycopersicum)* Grown since the early 1900s by Lithuanian immigrants in Sheboygan, Wisconsin. Pink paste type 4-6 ounce fruits. Excellent flavor. Heavy yields, great for canning. Indeterminate, 80 days from transplant.

**Italian Heirloom**: *(Solanum lycopersicum)* Outstanding heirloom from Italy. Plants are loaded with red fruits weighing over a pound. One of the most productive varieties we have grown at Heritage Farm. Excellent full tomato flavor. Ideal for slicing and canning—very little waste and easy to peel. Indeterminate, 70-80 days from transplant.

**Soldacki Organic:** *(Solanum lycopersicum)* Heirloom from Krakow, Poland, brought to Cleveland, Ohio around 1900. Given to SSE member Carolyn Male in 1991 by a co-worker. Dark pink beefsteak fruits weigh up to one pound. Firm meaty flesh and thin skin, susceptible to cracking. Excellent flavor, low acid. Indeterminate, 75-80 days from transplant.

**Beaver Dam**: *(Capsicum annuum)* Hungarian heirloom brought to Beaver Dam, Wisconsin in 1912 by the Joe Hussli family. Florence Hussli recommends adding crisp sliced rings to a cheese and bologna sandwich, or using for stuffed peppers. Fruits are mildly hot when seeded. 80 days from transplant. MEDIUM HEAT

**Hot Portugal:** *(Capsicum annuum)* Offered in 1935 by Joseph Harris & Co. of Coldwater, New York, who reported, “If you want a large hot pepper, you should try the new Hot Portugal. The best hot pepper we know.” Sturdy upright plants produce very heavy yields early in the growing season. Glossy vivid red elongated fruits grow 6" or longer. 65-75 days from transplant. MEDIUM HOT.

**Wisconsin Lakes:** *(Capsicum annuum)* Developed in the 1960s at the University of Wisconsin at Madison by Professor O. B. Combs. Great choice for an early maturing bell pepper. Reliable yields of thick-walled, 4-6 oz. fruits that ripen from green to red. 75-85 days from transplant. SWEET

**Napoleon Sweet Organic:** *(Capsicum annuum)* Eight-inch elongated bells are as mild as apples. Fruits stand upright on 2' plants and ripen from green to red. Best used when green or just turning to red. Listed in 1923 by L. L. Olds Seed Company and described as “Possibly the most productive of all the large peppers, bears consistently until frost. Remarkably early for a large fruited pepper.” Best 70-90 days from transplant.SWEET