

A Guide to Heirloom Tomatoes

From Brandywine to Marvel Stripe

By [Molly Watson](#), About.com Guide

Long gone are the days of pallid, flavorless tomatoes--at least for those who grow or seek out fresh, locally grown tomatoes. While "heirloom" labels and varieties don't guarantee great flavor (for that you need to consider *how* they're grown--I always look for dry-farmed tomatoes), they do offer a range of tomato flavors and colors unimaginable to most of us just a few years ago.

Brandywine Tomatoes



Brandywine tomatoes are the most classically tomato-flavored and the hardiest of commonly available heirloom varieties. For that reason they are relatively widely available. Don't worry about grooves and bumps, Brandywine tomatoes are notoriously oddly shaped.

Black Prince Tomatoes



Black Prince tomatoes have a sweet, earthy flavor and relatively firm texture.

Cherokee Purple Tomatoes



Cherokee Purple tomatoes are a bit earthier and sweeter than other varieties. They can be a reddish-purple color, as pictured here, or almost brown. Like Brandywine tomatoes, they tend to be larger than many heirloom varieties.

Costoluto Genovese Tomatoes



These bright red, deeply grooved tomatoes burst with balanced, classic tomato flavor.

Flamme Orange Tomatoes



Like most orange tomatoes, Flamme Orange tomatoes are sweeter and less acidic than other tomatoes. These small examples burst with juice.

Green Zebra Tomatoes



Green Zebra tomatoes are, as you might guess, green and striped. Lines of darker and lighter greens stripe the sides of these brightly tasting, just barely tart tomatoes.

A Guide to Heirloom Tomatoes (continued)

Lemon Boy Tomatoes



A brightly flavored, low acid tomato, Lemon Boy tomatoes are perfect for slicing and eating or tossing into salads for color

Marvel Stripe Tomatoes



These are a great, all-purpose fresh eating tomato. Marvel Stripe tomatoes are best eaten raw--either sliced or chopped on their own or in salads for one reason: their fabulous color is lost when cooked or blended, and their stripes are a huge part of their charm. That said, they have a mild, balanced tomato flavor.

Stupichka Tomatoes



You may find it as tempting as I do to call Stupichka tomatoes "stupid" tomatoes. Stupid tasty, maybe. These small, solid-fleshed gems are filled with full tomato flavor.

Vintage Wine Tomatoes



Vintage Wine tomatoes have a mix of purple, red, and green in them--both in color and flavor. A bit of classic red flavor, mild and un-acidic green tomatoes, and earthy purple tomatoes all in one.

TOP TIPS FOR EXTENDING THE BATTERY LIFE OF YOUR HAND HELD DEVICES

Sure, the smart thing to do is to always have your charger handy, but life doesn't always go according to plan. Here are our top tips for stalling that powerless feeling.

- **Be kind to your battery:** Keep the contacts clean, and avoid touching them with your fingers. Also, don't let your device get overheated in direct sunlight or extreme heat.
- **Economize:** Resist the temptation to stream videos or music when you are worried about battery power. Wi-Fi is another heavy power consumer. Keep the screen as dim as you can stand it.
- **Change your Settings:** Change your display settings on your phone so that the screen time-out is at a lower setting. Make sure Bluetooth* and optional GPS features are turned off when not in use.
- **Do some digging:** Find an app to help you monitor your battery USE. Such as iOptimizer or Battery Graph.
- **Don't turn it of:** Really – your tablet or phone will use more juice powering back up than it will quietly napping.
- **Charge it:** But not too often. Wait til the battery is down to about 10 percent, then fill'er up to 100 percent, but don't overcharge. Never charge a battery that's above 90 percent.

From *Network News / Verizon Wireless*
(submitted by Jim Spates #263)

Please Remember that the SPEED LIMIT in Foxwood Village is 15 MPH !