

Fedco Cherokee Purple Organic Tomatoes



Open-pollinated, but with relatively short vines. No list of the best-tasting heirloom tomatoes would be complete without Cherokee Purple, an unusual variety from Tennessee said to have originated with the Cherokee Indians. Fruits are globes to slightly oblate, averaging 10–13 oz, with dusky brownish-purple skin, dark green shoulders and brick-red flesh. The real attraction is their rich taste, described as “sweet rich juicy winey,” “delicious sweet,” and “rich Brandywine flavor”. Expect some concentric cracking.

Indeterminate; should be staked, trellised, or caged, and pruned for best results. Fruit ripens over an extended period. Transplant into medium-rich garden or field soil 14-20" for staking. Water seedlings with a high-phosphate fertilizer solution. For earliest crops, set plants out around the last frost date under floating row covers which will protect from frost to about 28°F (-2°C). If possible, avoid setting out unprotected plants until night temperatures are over 45°F (7°C). Frost will cause severe damage!