

Sweet Peppers



BANANA SWEET
Always popular! Named for its banana-like shape, this variety bears sweet, mild peppers that mature from yellow to orange to crimson red. Plants fruit prolifically and are great for frying or pickling.



CARMEN
This pepper is a favorite in the Harvest for the Hungry garden and is always super successful! Carmen is a traditional, horn-shaped Italian sweet pepper. It matures early from green to red and is extremely productive.



CORBACI TURKISH HEIRLOOM
These heirloom peppers from Turkey have a rich flavor and are super prolific. Fruit can be 10-12" long and ripen from yellow-green to bright red. Terrific for drying and making spices!



CORNO DI TORO
These tall, branching plants bear heavy sets of spectacular, 8- to 12-inch-long, curved, tapered, and pointed shiny peppers whose thick, sweet flesh colors up to bright yellow or vivid red. Sweet, crisp flavor that is great fresh or frying.



ESCAMILLO
These prolific golden-yellow peppers are similar to the popular Corn di Toro peppers. Very sweet pepper, traditionally fried or eaten fresh, also great stuffed. Fruits average 6" long 2" wide.



FUSHIMI
This Japanese pepper is thin-walled, glossy bright green, and tapers to 6" in length. It can be harvested earlier than most peppers and is prolific throughout the season. Similar to the Shishito but with a crispier skin and texture.



GIANT MARCONI
These big, fleshy peppers have a sweet, smoky flavor. They are great eaten fresh or cooked. Pick at full maturity for best, fully developed flavor.



GOLDEN CAL WONDER BELL
Superior sweet pepper, medium sized with thick walls and green fruit maturing to a bright yellow color. This variety sets early and produces all summer. Great in salads and perfect for grilling.



GYPSY QUEENS

Elongated, tapered fruit starts out a lime green color, ripens to red with great flavor at any stage. A superb short season market pepper. This is the open-pollinated version of the Gypsy pepper, so the seeds can be saved.



JIMMY NARDELLO

Rippled skin and sugary sweetness when ripe, they are one of the highest yielding sweet peppers anywhere. The peppers are about 1" in diameter and 6-8" in length. **On the Slow Food Movement's Ark of Good Taste!**



LESYA

This famous sweet pepper's heart-shaped fruit from Ukraine has some of the thickest flesh and an intensely juicy texture. Sturdy, high-yielding plants.



LUNCHBOX RED

These extra sweet mini peppers are perfect for a healthy snack and are delicious sautéed or in a salad. Fruits average 2" long by 1" wide. Strong, tall plants. Can be grown in containers.



MINI BELLS SWEET PEPPERS

These 2" mini bell peppers are easy to grow and produce an abundance of fruit. This peppers start out green and mature to both glowing orange or bright crimson. Fruit is tasty at all stages and is perfect for snacking, stuffing or pickling.



ORANGE BELL

These super sweet, brilliant orange peppers are blocky and good-sized with thick flesh that is flavorful and among the best tasting bells. The plant produces large yields and they are excellent in salads where the color creates plenty of interest.



OZARK GIANT

This variety produces huge heirloom beauties. Eaten when red, fruits have a deliciously sweet flavor (can also be eaten green) and are thick-walled and juicy. Sturdy plants have heavy foliage and should be supported as "giant" yields can weigh it down.



PIMENTO

These heart-shaped sweet peppers with thick walls and juicy flesh are perfect for eating fresh, stuffing, and roasting. Size is typically 3-4" long and 2-3" wide.



RED PICNIC

These small red peppers have an unbelievable sweet and rich complex flavor. Fruits are typically 3-5" long and start off as green, ripening to red, orange and yellow. Terrific fresh right out of the garden.



SHISHITO

This small, bright-green mild pepper from Japan (Shishi means lion) are super popular! Typically they are 2x4 and have thin walls. They have a sweet, smokey flavor and are terrific as a grilling pepper, in a stir fry ,or tempura.



STOCKY RED ROASTER

Sweet flavor raw, roasted, or cooked, 4-6" long, 2" wide. The open-pollinated Italian-type pepper of choice, it is certainly one of the best for roasting. The ripe red fruits hold quality for weeks, if not months, once picked and stored in a cool location.



SWEET SEQUOIA

A favorite at the Harvest for the Hungry Garden and all seeds are from our volunteer, Elaine's garden! Large red pimento type, thick fleshed, adapted to this area. Terrific for snacking, grilling and in salads! Very productive and delicious fruits.

Medium Hot Peppers



ANAHEIM

A New Mexican variety brought to Anaheim because it is well suited to a milder California pepper palate. This is a green roasting chile that ripens to a deep red. Peppers are thick-walled and are often dried to make ristras. Anaheims have rich mellow flavor and the plants are disease resistant. SHU 500



HABANADA

All the floral sweetness of an Habanero minus the burn. Can be used at the green stage but reaches its pinnacle of flavor when it turns a beautiful orange. 100 days to maturity; 70 to green. SHU 500



NADAPENO

Enjoy the flavor of jalapeño without the heat! Perfect for salsas, salads, and pickling. These grow to 3" and mature from green to red in 70-90 days.



NuMex JOE E. PARKER

A mild, thick-walled pepper (like Anaheim) that can be used green or red for roasting, stuffing, or grilling. Peppers average 8" long. SHU 500



PADRON

Harvest Padron peppers when they are 1" to 1-1/2" long. About 1 out of 20 fruits will be hot and the rest mild. All the fruits become hot if allowed to grow 2-3" long. Terrific for grilling! 60 days. SHU 500-2,500



PAPRIKA ALMA

This variety is sweet/hot with a bit of smoky heat in the seeds. Fruits begin as creamy white, turning bright red when ready to harvest. Container friendly. 1,000-2,000 SHU



POBLANO

This very productive variety bears loads of mildly pungent 4" heart-shaped fruits that ripen from dark to deep red. Called Ancho when dried and Poblano when fresh. Delicious used green in chile rellenos! 75 days SHU 2000



SANTA FE GRANDE

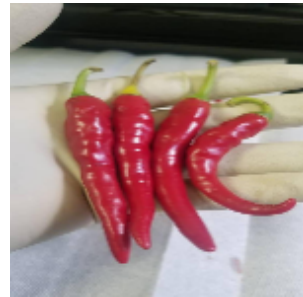
Looking for a bit of heat, but not too much? This is a fun pepper to grow with a variety of colors and abundant yields. Good for pickling and container friendly. 70 days. SHU 500-750

Hot and Spicy Peppers



BUENA MULATA

A rare, very productive, beautiful hot pepper exclusively through Baker Creek. It ripens from violet to pink, orange to brown, then the deep red that is sweeter and meatier than the violet. The long pods reach 6-7". 75-85 days. SHU 30,000-50,000



CAYENNE

Matures quickly to a bright crimson color for an eye-catching presentation. Sweet-hot flavor. Thin walls. Big, productive plants. Widely adapted. Fruits average 6"-6 1/2" long. SHU 30,000-50,000



CHINESE FIVE COLOR

This pepper is noted for its spicy hot peppers and its ornamental beauty. The compact plant bears small conical purple peppers that ripen to shades of yellow, orange, and red and is beautiful in the garden. SHU 30,000-50,000



HABANERO

This pepper is said to be 100 times hotter than jalapenos. The heat is intense but the flavor is a smoky, fruity one that lingers. Also grown as an ornamental whose prolific blooms attract hummingbirds. 90 days. SHU 100,000-350,000



JALAFUEGO

A gigantic jalapeno! This pepper is larger and spicier than other varieties. Smooth, glossy fruits grow 4-6" on strong, high-yielding plants. Resistance to bacterial leaf spot. SHU 4,000-6,000



JALAPENO

Heirloom variety offers abundant crops on medium to tall plants. Classic variety that is very versatile and adds mild to medium heat to any dish! Also perfect for grilling and canning. SHU 2,500



JALAPENO PUMPKIN SPICE

This bright pumpkin-orange variety is slightly spicy and super eye-catching. It is prolific and has a supremely fruity, sweet flavor. These beauties are perfect for stuffing, pickling, and roasting. SHU 2,500



LEMON DROP

This seasoning pepper from Peru is similar to a cayenne pepper. Strong notes of citrus and a lemony scent when cut. Excellent for drying. 2-3" long, bright yellow fruit. Some fruit will show blushes of purple. 100 days. SHU 30,000-50,000



SANTAKA CHILE

The Santaka pepper is popular in Japan for its hot and spicy flavor. These 2" peppers pack a punch. Great in stir-fries and soups. Can also be dried. 70-80 days. SHU 40,000-50,000



SERRANO

If you like Jalapeños but are ready for a little more kick, you will love Serranos. The Serrano pepper is similar in color and fresh flavor to the Jalapeno but it is smaller and meatier. Perfect for pickling or canning. SHU 5,000-15,000



THAI HOT CHILE

This 8-10" mounding plant produces very hot upright green and red peppers. Thin-fleshed, bright green turning to red when mature, 1 1/2" - 3" in length. Good for containers. 90 days. SHU 50,000-100,000

Eggplants



BLACK BEAUTY
A beautiful fruit and plant, Black Beauty has set the standard since 1902 for high-quality fruit. 5"-6 1/2" oblong, 1-3 lb. fruit. Outstanding when harvested at its peak, and the skin is tender so no need to peel. 80 days.



GAUDI
These plants are prolific producers of glossy fruits with an attractive teardrop shape. The eggplants average 6-8" long and are heavy producers all season. Pick young for a sweet taste and few seeds. Terrific for baking and stuffing! 75 days.



LISTA DE GANDIA
One of the most popular heirloom types, this one has 7" long fruit, white with lovely bright purple stripes. They are so beautiful and have fabulous flavor with sweet, tender flesh. This excellent variety hails from Spain. 90 days.



LONG PURPLE
This long, slender variety is flavorful in countless recipes. 8-10" in length and 2" wide with glossy purple skin and creamy interior. Good for containers. 70-80 days.



MILLIONAIRE
Slender 8"-10" fruits are deep purple, mature early, and have few seeds. Smooth texture and sweet flavor. Harvest when skin is soft and shiny. Plants are 2'-2 1/2' high. 54 days.



NADIA
Nadia is a hybrid, Italian-type eggplant known for its glossy, dark purple black skin, firm flesh and slow seed development which extends its shelf life. 6-8" long, 1 lb. fruits. 67 days.



NAGASAKI LONG

These extra long, heirloom eggplants are from Japan. They have a tender, but never bitter, fruit that is mild and sweet enough to eat raw! Classic rich eggplant taste. Terrific for stir-fry dishes! 70-80 days.



ROSA BIANCA

An elegant eggplant from Sicily. Fruit is medium-sized at 6-8 ounces. Rich, mild flesh is very popular with chefs and gardeners alike! No bitterness. A great variety for heirloom market growers. 75 days.

Tomatillos

Note: Tomatillos are not good self pollinators. If you have only one plant, you may only get a few tomatillos. Therefore, plant at least two tomatillo plants close together for good cross pollination.



GRANDE RIO VERDE

These tomatillos are the classic apple-green color on 2'x2' plants. Globe-shaped fruit reaches 3 ounces. Yields are typically very high, so you can enjoy salsa verde all season long! 85 days.



PURPLE

These beautiful tomatillos are a royal purple and sweeter than the green types. The purple variety is also rich in beneficial antioxidants. Fruits grow to 1"+ and turn purple and sweeter as they ripen. Plants are approx. 20"x20". 70 days.