

Sweet Peppers 2024



AJVARSKI

Sweet pepper variety from Macedonia. Conical shaped peppers that ripen from green to red. Aromatic, sweet, thick-walled crispy flesh. Traditionally grilled or ground to paste.



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.



BANANA SWEET

New This Year! 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.



CORABACI TURKISH HEIRLOOM

These heirloom pepper 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 as well as pickling!



CALIFORNIA WONDER

This is the standard bell with growing success since 1928! It starts as green and matures to red and is approximately 3"x4" in size. Plants typically have high yields and are very adaptable. Nematode resistant; 75 days.



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. 75 days.



CAPPERINO SWEET RED CHERRY

New This Year! These compact plants produce loads of stuffable, grillable peppers that are typically 2" in size and very sweet. Perfect for container gardens!



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



ETIUDA

Amazing rich, sweet citrus flavor bell pepper, originally from Poland. Blocky thick-walled bell peppers have orange fruit and are crispy and juicy. Beautiful and perfect for stuffing.



KING OF THE NORTH

This red bell pepper reliably yields thick-walled, early ripening 3-4" peppers. This is the best variety in cool weather and is excellent for stuffing or fresh eating. The fruit has a great, sweet flavor. 68 days.



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. 70 days.



LESYA

New this year! The Lesya sweet pepper originates from Ukraine and is an odd shaped pepper that turns from green to red. They can get very large with very thick walls and a super juicy flavor. The fruit typically measures 6" long and the plant 24" tall. Expect lots of peppers on this prolific plant!



HUNGARIAN MAGYAR PAPRIKA

Heavy yields of slender, pointed, 4-inch crimson-red peppers. Once harvested, simply dry them and grind into sweet paprika spice powder; 72 days.



MINI BELLS SWEET PEPPERS

New this year! 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. 66 days.



JIMMY NARDELLO

Rippled skin, sugary sweetness when ripe, and sheer abundance — they are undoubtedly one of the highest yielding sweet peppers anywhere. The peppers are small to medium in size, about 1" in diameter and 6-8" in length. Southern Italy. On the Slow Food Movement's Ark of Good Taste; 75 days.



OZARK GIANT

This variety produces huge, 8" long, heirloom beauties. Eaten when red, fruits have a deliciously, sweet flavor (can also be eaten green), are thick-walled and juicy. Sturdy plants have heavy foliage and should be supported as "giant" yields can weigh it down; 75 days.



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.



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:70-80 days.



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.



YELLOW CANARY 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.



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; 90-100 days.



SWEET 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.

Medium Hot Peppers



ANAHEIM

This is a New Mexican variety that was brought to Anaheim, California, because this pepper is suited to a milder California pepper palate. This is a green roasting chili that ripens to a deep red. Peppers are thick-walled and are often dried to make ristras, or strings of dried peppers. Anaheims have rich mellow flavor and the plants are disease resistant. 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



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



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 1000



NADAPENO

Authentic jalapeño flavor without any of the heat. Large, medium-green fruits are thick-walled and average 4½"-5" long. 65 days. SHU 500



ROUND OF HUNGARY PIMENTO

This thick-walled heirloom is great for stuffing or canning. Round fruit, ripens to red. **So delicious that it is on the Slow Food Movement Ark of Good Taste**; 70 days. SHU 500



NuMex JOE E. PARKER

A mild New Mexico style pepper (much like Anaheim) that can be used green or red for roasting, stuffing, grilling, or processing. Peppers average 8" long and are thick walled. 70 days green, 80days red. SHU 500

Hot and Spicy Peppers



CAYENNE RED FLAME

Matures quickly to a bright crimson color for an eye-catching presentation. Sweet-hot flavor. Thin walls. Big, productive plants. Widely adapted. Fruits are longer than Red Rocket and avg. 6"–6 ½" long. 60 days green; 80 days red. SHU 30,000



JALAFUEGO

Vigorous plants consistently produce very high yields of 3 ½" to 4" fruits that are resistant to cracking. Large plants are later than a typical jalapeño but have a higher yield potential. 70 days. SHU 2,500



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. 70-80 days purple. 80-90 days to red. SHU 40,000



JALAPENO EARLY

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. 72 days. SHU 2,500



HABANERO RED SAVINA

Bred selectively for generations to produce larger and hotter fruit than traditional habaneros. Each plant produces about 50 peppers in warm conditions. The heat is intense but the flavor is a smoky, fruity one that lingers. Some people grow Red Savina as an ornamental whose prolific blooms attract hummingbirds. 90 days. SHU 150,000



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. **Very popular and sold out at last year's sale!** SHU 2,500



JALAPENO LEMON SPICE

New for this year! A stunning burst of fruity flavor and vibrant color makes this an exciting new hot pepper! This pepper is another from New Mexico State and is a great addition to salsas and perfect for canning. Add some color to your cooking!



SERRANO TAMPIQUINO

If you like Jalapeno peppers 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 75 days. SHU 10,000



TRUE THAI VESUVIUS

Small, very hot Thai pepper - A versatile, fiery-hot cayenne-type pepper used fresh at both green and ripe stages. Can be dried for hot pepper flakes or mini ristras. 75 days. SHU 50,000

Eggplants 2024



BLACK BEAUTY

This heirloom variety is the standard for large-fruited eggplant and has a classic flavor. Black Beauty ripens early and is perfect for baking and stuffing. 74 days



PATIO BABY

Perfect for containers or small space gardens, compact Patio Baby produces an abundance of glossy, 2 to 3" inch long fruits on pretty plants with velvety leaves and lavender blossoms. This productive variety is a real edible landscaping dynamo that will keep you well supplied with tasty fresh eggplants. 65 days



GAUDI

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



ROSA BIANCA

A simply elegant eggplant from Sicily. Colorful, light pink-lavender fruit has a soft white shading and gently scalloped form. Rich, mild flesh is very popular with chefs and gardeners alike! No bitterness. A great variety for heirloom market growers. 80 days.



LISTA DE GANDIA

One of the most popular heirloom types, this one has 7-inch long fruit that is white with lovely bright purple stripes. They are so beautiful and have fabulous flavor with sweet, tender flesh. This excellent variety hails from Spain, a country that is renowned for fine food. 90 days.



VIOLETTA LUNGA

"Long Purple." 8-inch-long, rustic, deep purple eggplant. Grown all over Italy. Classic rich eggplant taste. Good producer, reliable. Terrific for stirfry dishes! 70 days.

TOMATILLOS 2024

Note: Tomatillos are not good self pollinators like other plants. If you have only one plant, you may get a few tomatillos, but you need at least two plants for a good crop. In order for the plant to set fruit and have an abundant crop, place two or more plants close by for good cross pollination.



Purple Tomatillo

These beautiful tomatillos are a royal, purple color with a great, slightly tangy taste. They are a bush spreading plant that is a self-seeder. Tomatillos are great in salsa, Chile verde and chutney.



Rio Grande Verde Tomatillo

These tomatillos are the classic apple-green color on medium-sized plants. Fruit is globe shaped and reach 3-4 ounces, very large for a tomatillo! Yields are typically very high so you can enjoy tomatillo salsa all seasoning long! 90-100 days