



## Peppers & Other Vegetable Varieties Available at the 2016 Great Tomato Plant Sale

**NOTE: all varieties available in Walnut Creek; selected varieties available in Richmond. Check this website for dates, times & locations.**

### HOT PEPPERS

**ANCHO TIBURON** (65-85 days) MILD to MEDIUM HEAT. Large, dark fruits with sweet, thick flesh. The 4½-5" x 3" fruits are moderately hot and traditionally used for Chile Rellenos. Big sturdy plant holds abundant, uniform, heavy fruit well off the ground. *Johnny's Seeds.*

**BANGKOK THAI** (75-95 days) VERY HOT. Small, very hot Thai chile. Bangkok's small, fiery-hot fruits average 3" and set heavily on big, upright plants. Suitable for using green or red at the fresh stage or dried for making hot pepper flakes or mini ristras. This type of pepper is commonly grown in Southeast Asia and China. *Johnny's Seeds.*

**HABAÑERO CHILI** (75-100 days) EXTRA HOT. Bearing blocky, wrinkled peppers, 2" inches long and slightly less wide, this classic chili matures from silvery-green to bright orange. Yield potential is good, but can be erratic in cooler locations. May be used fresh or dried. Be sure to wear gloves when handling! *MG Seed Stock.*

**JALAFUEGO JALAPEÑO** (65-85 days) MEDIUM HEAT. A large, vigorous plant with excellent yield of extra-large, very dark green fruits. Good resistance to cracking. This is the hottest jalapeño pepper in the market. *MG Seed Stock.*

**JALAPEÑO EL JEFE** (67-90 days) MEDIUM HEAT. Best combination of earliness and yield in a jalapeño. Fruits average 3½ to 4", a bit longer and thinner with less checking (small cracks in skin) than other types of jalapeño. Large plants with high yield. *Johnny's Seeds.*

**KRIMZON LEE** (62-82 days) MEDIUM to MILD HEAT. Thick-walled frying pepper. Beautiful, big, 6-8" x 2" paprika type pepper holds heat in its ribs. Its thick, sweet and spicy flesh is choice for roasting, frying, grilling, salsa, and adventurous salads. Medium-size plant is upright and bushy. *Johnny's Seeds.*



**PADRÓN** (60-70 days) MEDIUM TO MILD HEAT. For mild peppers, harvest Padróns when they are 1" to 1½" long. Or, if you like 'em hot, harvest at 2-3" long. How cool is that? Padrón peppers are superior in flavor when sautéed in olive oil and sprinkled with a little sea salt. A classic for Spanish tapas and a favorite of top chefs. *MG Seed Stock.*

**PICCANTE CALABRESE** (65-85 days) MEDIUM HEAT. Peperone Piccante Calabrese, also known as Small Red Cherry or "Devil's Kiss", is a small, round hot pepper, one to two inches in diameter. Bright red when ripe with moderate heat, Piccante Calabrese is a classic Italian hot pepper used fresh, for pickling, or even dried. *Seeds from Italy.*

**SERRANO** (75 days) MEDIUM HEAT. This pepper hails from the foothills of Pueblo, Mexico. These short 2 to 3 inch peppers start out green, turning into a variety of different reds, browns, oranges and yellow ripe. They can be harvested at any stage. If you like spicy, you'll love this pepper! *Sustainable Seed Company.*

## SWEET & SPICY PEPPERS

**BEAVER DAM** (80 days) MEDIUM HOT. Hungarian Pepper brought to Beaver Dam, Wisconsin in 1912 by the Joe Hussli family. Fruits are mildly hot when seeded. Good stuffing pepper. Ark of Taste winner. *Seed Savers Exchange / Heirloom / Organic.*

**SHISHITO MELLOW STAR** (60-80 days). Japanese Shishito pepper for cooking or salads. Average 3½ to 4" heavily wrinkled fruits are thin walled, mild (no heat) when green and slightly sweet when red. Popular in Japan where its thin walls make it particularly suitable for tempura. Also very good in stir-fries or sautés. In Asia, fruits are always cooked green but they also may be used red. Thinly sliced, the red fruits are excellent in salads and coleslaws. Large, upright plants produce good yields over an extended harvest period. *Johnny's Seeds.*

## SWEET PEPPERS

**ACE** (50-70 days). Extra-early, highly productive standard. Huge yields of medium sized 3-4 lobed fruits. Has apparent tolerance to blossom drop since nearly every flower produces a pepper. Widely adapted but performs particularly well in cooler climates where bell peppers are difficult to grow successfully. *Johnny's Seeds.*

**CALIFORNIA WONDER-ORANGE** (75 days). Beautiful blocky orange bells with thick, sweet walls, perfect for stuffing or frying. The fruit starts out green then turns orange under the protective and substantial plant canopy. Harvest early fruit green to encourage additional fruit set. Adapted well to different climate areas. *Seeds of Change.*



**CALIFORNIA WONDER-RED** (70 days). A classic bell, produces sweet, juicy peppers that are excellent fresh, roasted, sautéed or stuffed and freeze well for later use. Fruits ripen from green to red on vigorous upright plants. Harvest early fruit green to encourage additional fruit set. *Seeds of Change*.

**CARMEN** (60-80 days). Best-tasting Italian frying pepper. A beautiful pepper of the Italian "bull's horn" (corno di toro) type from Johnny's Seeds plant breeders Janika Eckert and Rob Johnston. Carmen has a lovely, sweet taste for salads and roasting, especially when partially or fully red-ripe. Tapered fruits average 6" long x 2½" wide, 5 oz. (142 gm), and ripen from green to deep carmine red. Maturity is early on an upright, medium-size plant. Suitable for outdoor or indoor production. *Johnny's Seeds / Organic*.

**CORNO DI TORO ROSSO** (65-85 days). "Red Horn of the Bull." 8" long, 2-3" wide. Very sweet pepper with thin skin and thick flesh. Brilliant red when ripe. Ideal to stuff, fry or grill. Bears heavily. 65 days to green, 75-85 days to red. *MG Seed Stock*.

**GOURMET ORANGE** (65 -85 days). One of the best orange bell peppers. A thick walled pepper with a super sweet taste. High-yielding, compact plant is great for containers. *MG Seed Stock*.

**GYPSY** (65 days). This All-America Selections winner is a very prolific frying pepper that is also recommended fresh in salads. Tapered fruits grow 4½" long by 2½" wide and matures from yellow to orange to red. *Totally Tomatoes*.

**IKO IKO** (80-85 days). Iko Iko produces a carnival blend of purple, yellow, tangerine and red peppers as they ripen with excellent flavor. High-yielding, upright plants have good leaf cover. A residual purple blush may be seen on ripening fruit. *High Mowing Seed / Organic*.

**JIMMY NARDELLO** (80-90 days). A long Italian-type pepper with thin skin, delicious fried or roasted. This pepper also dries easily. Ripens to a deep red and is very prolific. Ark of Taste winner. *Baker Creek Heirloom Seed / Organic*.

**KING ARTHUR** (59-79 days). For early production of large green or red fruits. Plants are large and early to bear big crops of large, thick walled fruits. Widely adapted. *Johnny's Seeds*.

**KING OF THE NORTH** (70-75 days). An exciting bell pepper for short-season growers that produces nice, blocky fruit. Nicely flavored when picked either green or red. Plants are very productive. Good for cool or short season. *Baker Creek Heirloom Seed / Organic*.

**LUNCHBOX MIX** (55-83 days). All three colors in one seed mix. These beautiful red, yellow and orange, mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salads and, of course, perfect for a healthy snack. All three varieties have tall strong plants that yield well for snack-type peppers. *Johnny's Seeds / Organic*.



**MARCONI RED** (80-90 days). A late Italian pepper that yields big 7" long, tapering fruit with a very sweet flavor. Used for frying, but equally good eaten fresh. *Baker Creek Heirloom Seed / Heirloom / Organic.*

**OLYMPUS** (65 days green, 85 days red). Large bell peppers on medium-sized plants with good leaf cover. High-yielding plants are heat tolerant and can set fruit under a wide range of conditions. *MG Seed Stock.*

**STOCKY RED ROASTER** (65-85 days). Fruit is smooth-skinned, 4-6" long and 2" wide at the crown. Italian frying pepper, which is picked when red, has an outstanding sweet flavor and thick walls. Tall plants have an upright habit, but plants may need to be staked. *High Mowing Seed / F1 Open Pollinated / Organic.*

**SWEET CHOCOLATE** (75-80 days). A medium-sized, semi-bell shaped fruit that ripens early. This pepper has a cola-red color and is very sweet and delicious. *Baker Creek Heirloom Seed / Organic.*

**SWEET SUNRISE** (65-85 days). Medium-sized orange bell with a flavor that is both fruity and sweet. Sturdy, medium-sized plant has medium leaf cover and yields well. Early maturing. *MG Seed Stock.*

**TOPEPO ROSSO** (55-70 days). A pimento type pepper whose fruit measures 2-3" wide by 2" tall and resembles a tomato. Uniquely shaped squat, smooth-skinned, rounded fruit has extra thick, meaty walls with slight ribbing. Upright habit and good leaf cover. Early maturing. *High Mowing Seed / Heirloom / Organic.*

**YUMMY BELLES** (73 days). This delicious snack pepper comes from a Czech Republic seed company known for breeding delicious sweet peppers. The plants are compact yet vigorous and load up early with lots of sweet, crunchy, thick walled 3 to 4 inch peppers. Great for snacks, slicing into salads, tossing into a stir fry or topping a pizza. This one's a winner! *Renee's Garden Seeds. New for 2016!*



## Other Vegetable Varieties Available

### EGGPLANTS

**ANTIGUA** (75 days). A beautiful heirloom eggplant with streaks of violet that fade to lavender. The fruit grows to about 8 inches long and 3 inches wide with creamy white flesh that is very tender and mild tasting. Very productive plants bear fruit continuously throughout the season. *Tomato Growers Supply. New for 2016!*

**BLACK BEAUTY** (80 days). This variety is nearly 100 years old, and still well loved as the classic big-fruited black eggplant. Glossy fruits become quite large but are well shaped, and perfect for slicing into thick eggplant steaks for grilling or eggplant parmesan. *Tomato Growers Supply.*

**CASPAR** (70 days). This beautiful eggplant has snow white skin and flesh. Plants are compact and fruit is best when harvested small. The fruit works well for roasting, grilling or stewing. *Seed Savers Exchange. New for 2016!*

**DANCER** (65 days). Deep pink Italian type. Semi-cylindrical fruits are mid-sized (7-8" long by 3-4" diameter), mild, and non-bitter. Plants are strong and high yielding. Popular in Puerto Rico. Green calyx. A UC Master Gardener favorite and one you won't find on the grocery store shelf! *Johnny's Seeds.*

**FAIRY TALE** (65 days). Purple and white mini eggplant. Attractive 2 to 4 inch long fruit are borne abundantly on compact 18 to 24 inch plants. Delicious flavor with no bitterness and very few seeds. Some fruit may be picked in clusters. *Johnny's Seeds*

**GALINE** (65 days). High-yielding Black Bell type. Very glossy, uniform, black fruits are 6-7" long by 3-4" in diameter. Strong plants produce early, firm fruits. High yielding, even in cooler areas. Green calyx. *Johnny's Seeds.*

**HANSEL** (55 days). Solid purple early producing eggplant. Fruit can be picked at 3 to 4 inches long, in clusters for easy harvest. This variety is non bitter and perfect for grilling or slicing thin onto pizza. *Johnny's Seeds*

**LITTLE PRINCE** (65 days). Perfect for containers or small gardens, this compact plant produces an abundance of 3 to 4 inch oval fruit in clusters. This eggplant is never bitter and has succulent flesh with very few seeds. *Renee's Garden Seeds. New for 2016!*

**LISTADA de GANDA** (75 days). Egg shaped 5 to 6 inch fruit with dramatic irregular white stripes on compact plants. Delicious flavor with thin skin that doesn't require peeling. Heat and drought tolerant. *Southern Exposure Seed Exchange.*

**MILLIONAIRE** (54 days). Early ripening fruit, you may harvest these before others have even flowered! Upright plants hold an abundance of deep purple, slender fruit, 8 inches long. Tender, delicious Japanese variety with a minimal seed cavity. *Territorial Seed Company. New for 2016!*



**NADIA** (67 days). Traditional black Italian type. 7-8" long by 3-4" diameter, the uniform dark purple fruits are glossy and blemish free. Tall, sturdy plants can set fruit under cool conditions. Green calyx. *Johnny's Seeds*.

**ORIENT EXPRESS** (58 days). Dark purple Asian type. Attractive, slender, 8-10" long by 1½-2½" diameter, glossy. Ready up to 2 weeks before other early varieties, it features an ability to set fruit in cool weather as well as under heat stress. Tender, delicately flavored, and quick cooking. Purple calyx. *Johnny's Seeds*.

**ROUND MAUVE** (85 days). Round 4 inch fruit with a lovely deep mauve color and purple calyx. Plants are compact with attractive purple stems. A very good specialty variety! *Baker Creek Heirloom Seed. New for 2016!*

**ROSITA** (70 to 80 days). An heirloom from Puerto Rico. Sweet mild flesh and tender skin free of bitterness - sure to be a favorite! Excellent yields of lavender-pink, teardrop shaped fruits with white shoulders. *Southern Exposure Seed Exchange. New for 2016!*

**TRAVIATA** (70 days). Traditional black Italian type. Glossy black fruit in the classic bell shape, 5½-6½" long by 3-3½" diameter. Good flavor. Very uniform and high yielding. Green calyx. *Johnny's Seeds / Organic*.

## TOMATILLOS

**CISNEROS** (70 days). One of the largest in the Tomatillo family and a VERY heavy producer. Cisneros can be used when bright green in color for a more tart flavor. When left on the vine, it will develop a sweeter taste. Its unique flavor makes some of the world's tastiest salsa. Makes a great addition to chili *MG seed stock*.

**HUSK CHERRY GOLDIE** (75 days). Small orange berry with a husk. A conversation piece at markets, well liked by children. This old-fashioned tomato family member bears ½-¾" sweet golden berries inside papery husks, resembling small, straw-colored Japanese lanterns. The flavor is quite sweet and a bit wild. Plants are profusely branching, prolific, and drop ripe fruits. Fruits can be eaten raw, dried like raisins, frozen, canned, or made into preserves, cooked pies, and desserts. *Johnny's Seeds*.

**PURPLE** (70 days). This unusual deep purple tomatillo makes an ideal salsa with its sweet tart flavor. The plant has striking purple veins in the leaves, and the husks are light green to buff colored. Very decorative as a garnish. We've noticed that after harvest when husks are completely removed, the skin becomes more uniformly purple. Sweeter than the green types and can be eaten right off the plant! *Territorial Seed / Organic*.