



## Pepper, Eggplant & Tomatillo Varieties Available at the 2017 Great Tomato Plant Sale

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

### **HOT PEPPERS** [SHU=Scoville Heat Units, a measure of pepper hotness]

- **ALEPPO** (85 days) [SHU 10,000]. The Aleppo pepper is a popular spice and ingredient in the Middle Eastern and Mediterranean regions. It is a small pepper growing several inches long and up to an inch and half wide. Let this pepper mature to red before use. The peppers are traditionally used dried and crushed into flakes. Though the flavor is moderately hot, this pepper has a fruity undertone. This pepper is a rare find, and our supply is very limited. *Pepper North. New in 2017!*
- **ANCHO BARON** (65-95 days) [SHU 1,500]. This pepper is very adaptable. Baron has proven to produce better than other ancho peppers under a wide variety of conditions. It is a large-fruited ancho pepper, with the average fruit being 5" x 3". The fruit is typically two-lobed, which makes them easy to stuff and cook in their signature dish...what else—chile rellenos! *Johnny's Seeds. New in 2017!*
- **ANCHO POBLANO** (75 days) [SHU 1,500]. This pepper is 4" long and 2½" wide, it ripens from dark green to rust red. The plants are 30" tall and yield a continuous harvest all season. Fresh green poblanos make some of the best chile rellenos because of their mild heat. Their heart-like shape makes them easy to stuff. When this pepper ripens to red and is dried, it is called an "ancho pepper", wonderful for sauces & moles. This pepper is easy to grow. *Sandia Seeds. New in 2017!*
- **ANCHO TIBURON** (65-85 days) [SHU 1,500]. 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) [SHU 30,000]. 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. This type of pepper is commonly grown in Southeast Asia and China. *Johnny's Seeds.*



- **CAYENNE JOE'S LONG** (85 days) [SHU 50,000]. This cayenne pepper is 8-10" long and slender, tapering to a skinny point. This cayenne pepper is excellent for homemade hot sauce and dries well for hot pepper flakes. *Johnny's Seeds. New in 2017!*
- **HABANERO** (75-100 days) [SHU 325,000]. 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.*
- **HABANERO RED SAVINA** (90 days) [SHU 580,000]. Incendiary describes this pepper and Red Savina is the hottest habanero known! This pepper is small, only 2" long by 1 ½" wide with the characteristic "wrinkles" of a typical habanero. Brilliant red at maturity Red Savina has a tantalizing fruity flavor. *Only available at the Antioch Sale.*
- **HATCH** (85 days) [SHU 2,500]. If you know and love the Big Jim Pepper, but you would like a little more heat, this is your pepper! This is a meaty pepper with thick flesh and produces a heavy yield of large 9" long peppers on 36" plants. Hatch peppers can be flame roasted, when green, for immediate use or frozen for later use. *Sandia Seeds New in 2017!*
- **HUNGARIAN WAX** (75 days) [SHU 10,000]. This pepper was developed and perfected in Hungary. This pepper matures early. The unique texture of this pepper makes it ideal for pickling. At full maturity, Hungarian Wax are orange-red when ripe, but are usually picked while still yellow. Though mildly hot, this is a versatile pepper for use fresh in salads, pickled, fried, canned, or roasted. *Botanical Interest Seeds. New in 2017!*
- **JALAFUEGO JALAPEÑO** (65-85 days) [SHU 8,000]. A large, vigorous plant with excellent yield of extra-large, very dark green fruits. Good resistance to cracking. This is the hottest jalapeño pepper on the market. *MG Seed Stock.*
- **PADRÓN** (60-70 days) [SHU 1,500]. 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.*
- **SERRANO** (75 days) [SHU 20,000]. 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.*
- **SERRANO HOT ROD** (70-80 days) [SHU 22,000]. Hot Rod is a traditional serrano with 3" fruits. This pepper bears over a long harvest period. The dark green fruits are traditionally picked green but also make fine chipotles (smoked, dried pepper), if allowed to ripen to red. *Johnny's Seeds. New in 2017!*



## SAVORY PEPPERS [SHU=Scoville Heat Units, a measure of pepper hotness]

- **AJI DELIGHT** (70-85 days) [SHU 200]. A real rarity! Full chile pepper flavor without the heat. Extremely vigorous and easy-to-grow. Large 3 to 4" bullet-shaped, red peppers add a new flavor to salads or garnishes. Use anywhere you would use a bell pepper. This pepper can be used at any color stage. *Totally Tomato. New in 2017!*
- **ANAHEIM** (75-80 days) [SHU 1,000]. This is a very popular, mildly-hot chile pepper. The fruit is narrow with medium-thick flesh maturing from dark green to bright red. This pepper bears fruits over a long season and has a high yield. Anaheim is a bushy plant with good leaf development which protects the fruit from summer sunburn. *Totally Tomato. New in 2017!*
- **BIGGIE CHILI** (68-80 days) [SHU 500]. This is a strong plant that offers good sun protection and matures early and is also known for its heavy yield. The fruit will have a thick wall and reach up to 9" long. This is a lovely, mildly-hot pepper coming in at 500 Scoville heat units on average. *Totally Tomato. New in 2017!*
- **CHERVENA CHUSHKA** (85 days) [SHU 500]. This is a lovely, super-sweet pepper out of Bulgaria. Robust plants produce large, tapered fruits measuring 2" wide at the shoulder by 6" long. This pepper is traditionally used for roasting, but is also delicious eaten fresh. Fruits ripen from green to brown to vivid red. *Seed Savers. New in 2017!*
- **JALAPEÑO FOOLED YOU** (65 days) [SHU 100]. Wow! A pepper with all the flavor of a jalapeño, but without the heat. This pepper is perfect for mild sauces and salsas. It can be used in any application where you want the flavor of a jalapeño pepper without the pungent heat. "Fooled You" will reward you with a high yield all season. *Totally Tomato. New in 2017!*
- **JIMMY NARDELLO** (80-90 days) [SHU 0]. A long Italian-type pepper with thin skin, ripening to a deep, fire engine red. Jimmy Nardello peppers are sweet, crisp and light when eaten raw. This pepper is very prolific and has the added benefit of drying easily. An Ark of Taste winner this pepper has long been considered one of the best frying peppers in the garden. A quick grill or sauté with olive oil and fresh garlic with a sprinkle of sea salt is all you need. *Totally Tomato. New in 2017!*
- **SHEEPNOSE PIMENTO** (70 days) [SHU 0]. This is one pretty pepper! A gorgeous sweet pepper, ripening to deep red. The fruits are round, with soft ribbing. This pepper has a thick wall with a crisp, juicy interior. When refrigerated this pepper keeps an extraordinarily long time. This is an heirloom out of Ohio and has a reputation for being a great performer in cooler climates with a shorter growing period. This pepper is delightful roasted and drizzled with good quality olive oil and sea salt. *Baker Creek Heirloom Seeds. New in 2017!*
- **SHISHITO MELLOW STAR** (60-80 days) [SHU 50]. 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, it's 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 RELLENO** (70 days) [SHU 0]. This pepper can have just a hint of spice at the tip. A long, narrow pepper 8" long, the complex flavor profile is tart and crunchy with a peppery note and an undertone of sweetness. You will find this to be a very versatile pepper for use in salsa, sauces, dried, roasted, grilled and stuffed. *Seeds of Change. New in 2017!*
- **TEQUILA SUNRISE** (60-78 days) [SHU 200]. A very special pepper— a golden-orange, carrot-shaped fruit which almost glows! Crisp 6-inch fruit are flavorful, being sweet, crisp and sometimes slightly sharp-tasting, this plant is small and upright in habit, it is versatile and can be grown in the flower bed or in a container. Fun to grow! *Baker Creek Heirloom Seeds. New in 2017!*

## 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.*
- **AJVARSKI** (80 days). Here's a truly outstanding roasting pepper from eastern Macedonia. This pepper is thick-walled, with a broad-wedged shape; it reaches 6-7" long. A unique feature of this pepper is its fragrance; under the right conditions, this pepper can be smelled from 10' away! This pepper should be used when it ripens to deep red. It makes an exceptional roasting pepper and is unsurpassed for making the traditional sauce called ajvar. *Baker Creek Heirloom Seeds. New in 2017!*
- **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.*
- **CARMAGNOLA ROSSO** (70-80 days). This pepper comes from the northern part of Italy. This vigorous plant bears large fruits with 3-4 "lobes". It is a sweet pepper known for its aromatic fragrance with just a hint of spiciness. *Franchi Seeds. New in 2017!*
- **CARMEN** (60-80 days). Best-tasting Italian frying pepper! A beautiful pepper of the Italian "bull's horn" type, 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, ripening from green to deep carmine red. Maturity is early on an upright plant. Suitable for container gardening. This pepper is said to do well in cooler climates. *Johnny's Seeds.*



- **CHABLIS** (60-80 days). This pepper is early and easy-care, it will thrive in full sun. The fruit is blocky (4" by 3") and super sweet! A very versatile pepper to use fresh in salads or for use in frying, stuffing, roasting and pickling. Chablis is a lovely pepper in the garden ripening from creamy white to orange to brilliant red and can be used at all color stages. *Totally Tomato. New in 2017!*
- **CHINESE GIANT** (90-95 days). This pepper is mid- to late-season, but truly worth the wait! The fruit is large and blocky 6" across by 5" deep. This is a beautiful stuffing pepper, but it is also delicious in fresh salads. Let this pepper ripen to brilliant cherry red color. *Totally Tomato. New in 2017!*
- **CORONO GIALLO** (70-80 days). This flavorful pepper is prized by Italian chefs and is a traditional favorite in Italian home cooking. This pepper is sweet, crisp and full-bodied. When fully ripe the fruits are a gorgeous golden-yellow, growing 6 to 10" long and 2" wide at the shoulder. While this pepper can be harvested green, it has the best flavor when it reaches maturity. Uses for this pepper are seemingly endless from slicing into salads, topping a pizza, roasting in the oven or on the grill, or stuffing with your favorite filling. *Franchi Seeds of Italy. New in 2017!*
- **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. *MG Seed Stock.*
- **FLAVORBURST** (60-80 days). This is a stunning yellow/orange pepper. The early color is lime green, turning to yellow, and then to glowing orange when ripe. The pepper has excellent flavor. This is a medium to large, bell type, pepper with 3 lobes, it can be slightly elongated. *Johnny's Seed. New in 2017!*
- **FUSHIMI** (65 days). The Fushimi pepper is used when immature and bright green, though this pepper will ripen to a vibrant red hue. Its skin and flesh are thin with a glossy sheen and some exterior wrinkling. Measuring on average six inches in length, the Fushimi pepper is long, narrow 6" pepper, tapering to a point at its tip. The pod shape can be slightly curved and twisted. Outstanding in a stir-fry or served tempura style. *Kitizawa Seeds. New in 2017!*
- **GIALLO D'ASTI** (70-80 days). This is an heirloom bell pepper from Italy. It is a beautiful, large blocky, 4 to 6" pepper. This pepper ripens very slowly from green to golden-yellow in a way that leaves it streaked with both colors. The flesh is thick, the texture crisp and the flavor deliciously sweet. The flavor is exceptional throughout the ripening process. Large plants have dense foliage and are heavy yielders. Excellent raw, stuffed and roasted. *Franchi Seeds. New in 2017!*
- **GLOW** (55-75 days). A bright orange pepper similar in shape and size to the Lipstick pepper. This pepper is easy to grow and is deliciously sweet and fruity. The fruit is tapered and 4-5"



long. The pepper is thick-walled with 2-3 lobes per fruit. This pepper comes on early and easy to grow in diverse climates. *Johnny's Seed. New in 2017!*

- **GOLDEN TREASURE** (80 days). A very tasty Italian Heirloom variety. This pepper is narrow and long, reaching about 9". It is very sweet and can be stuffed or used as a frying pepper. The plants can reach three feet tall and are very productive. Golden Treasure will shine in your garden! *Seed Savers. New in 2017!*
- **GOURMET** (65-85 days). This pepper produces vibrant orange fruit. The walls of this pepper are thick and the flavor very sweet. The fruit is medium to large with a blocky shape. This pepper has a reputation for being easy to grow under a wide variety of conditions. The plants are strong and set plentiful fruit. This pepper is high resistance to tobacco mosaic virus. *Johnny's Seed.*
- **GYPSY** (65 days). An All-America Selections winner, this 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. *Only available at the Antioch Sale.*
- **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 Seeds.*
- **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.*
- **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 Seeds.*
- **MELROSE** (65-85 days). This pepper is hugely popular among Italian cooks. Melrose peppers have a slightly curved, tapered body; they look like a hot chili pepper, but have zero-heat. This pepper is 4" long, matures to bright red and is super sweet. Their sweetness is the attraction! A superb heirloom pepper used for frying, grilling and stuffing. *Baker Creek Heirloom Seeds. New in 2017!*
- **MIDAS** (70-80 days). This pepper bears beautiful golden fruit, 4" long and 2" across the shoulders. Midas is a unique cross between a jalapeño pepper and a sweet pepper developed in the Great Britain. This is a deliciously sweet pepper with fantastic flavor. Enjoy this pepper in all stages from green to golden yellow. This pepper retains the productivity of jalapeños, but does not have the heat. *Totally Tomato. New in 2017!*
- **NUMEX JO PARKER** (75 days). This is an Anaheim type pepper with a slightly thicker wall. A unique feature of this pepper is its incredible continuing production after the initial harvest.



It is a long, narrow pepper excellent for roasting or chopping for a variety of dishes. *Botanical Interest Seeds. New in 2017!*

- **PARADICSOM HUNGARIAN** (80 days). This is one of the truly great peppers to come out of Hungary. The pepper is unique in that it has the ribs and shape of a pumpkin, a bit squat and flat with a bright yellow coloring. It is known in Hungary for its exceptional flavor. This is a rare but winning variety. *Baker Creek Heirloom Seeds. New in 2017!*
- **PURPLE BEAUTY** (75 days). Purple Beauty is a colorful favorite in the garden. This pepper bears over a long season; the peppers mature from light green to white and then develop purple stripes that cover the whole fruit. The purple skin is a pretty contrast to the bright green flesh. This is a blocky, 4-lobed peppers on sturdy 24" tall plants. *Sandia Seeds. New in 2017!*
- **QUADRATO D'ASTI ROSSO** (70-80 days). In the northern part of Italy, this is a pepper par excellence! It is distinguished for its cubic shape and its very thick, sweet and crisp flesh. It is much appreciated eaten raw, with vinaigrette. This pepper matures from bright yellow or dark and glossy red, the colors so intense they seem almost artificial. *Franchi Seeds of Italy. New in 2017!*
- **SWEET BANANA** (75-90 days). Beloved by many generations of gardeners for its sleek, tapered fruits reaching 6-7" long and 2" wide. The color of this pepper is an unbelievable translucent ivory color when immature, ripening quickly to stunning red-orange. This is a superb pickling pepper and a nice addition to a fresh, crisp salad. *Baker Creek Heirloom Seeds. New in 2017!*
- **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 Seeds.*
- **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 with extra thick, meaty walls with slight ribbing. Upright habit and good leaf cover. Early maturing. *High Mowing Seed.*
- **VIOLET SPARKLE** (75-80 days). Here is a real cutie! These little peppers are wedge-shaped and come to a distinctive point at the tip. The fruit is purple, streaked with pale yellow. Left to mature fully this pepper ripens to red. Not only is this a pretty pepper it is also deliciously sweet. *Baker Creek Heirloom Seeds. New in 2017!*



## 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 Grower's Supply.*
- **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.*
- **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 Master Gardener favorite and one you won't find on the grocery store shelf! *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 Seed.*
- **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 Seed.*
- **ORIENT CHARM** (65 days). Pink and white Asian type. 8-10" long by 1½-2½ " diameter, slender fruits, with attractive shades of fluorescent pink, pastel pink, and white. Strong plant with high yields. Green calyx.
- **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** (65 days). This beautiful eggplant is spherical, about 4" across, with rose lavender thin skin and a pure white interior. Lovely to cook with as its size is ample without being overwhelming, and the flesh is mild and meaty with absolutely no trace of bitterness. Earliness and great productivity add to the attributes of this terrific eggplant. *Baker Creek Heirloom Seeds.*



- **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*.

## 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 chile! *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 Seeds*.