



Pepper Varieties Available at the 2018 Great Tomato Plant Sale

NOTE: Sales in Walnut Creek, Antioch and Richmond. Check this website for dates, times & locations. Note that not all varieties will be available at all sales.

HOT 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.
- **ALEPPO** (85 days) [SHU 10,000]. A small pepper growing several inches long and up to 1 ½" wide, the Aleppo pepper is a popular spicing ingredient in the Middle Eastern and Mediterranean regions. Let this pepper mature to red before use. The fruits 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.
- **BIGGIE CHILE** (68-80 days) [SHU 500]. This is a strong plant that offers good sun protection, matures early and is known for its heavy yield. The fruit is thick-walled, reaching up to 9" long. A lovely, mildly-hot pepper coming in at 500 Scoville heat units, on average.
- **CHERVENA CHUSHKA** (85 days) [SHU 500]. Here's 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.
- **FISH** (80 days) [SHU 30,000]. With a spicy heat, this African pepper is especially well paired with fish and shellfish; it's also reported to be addictive when pickled (heavy on the garlic). The color of the fruit starts green, takes on a creamy yellow stripe, continues to ripen to red with a green stripe, and finally matures to a deep red. If that weren't enough, the foliage of this pepper is stunning with a display of white and green mottled leaves. The combination of interesting fruit and unique leaves gives this pepper an ornamental flair. The plants are compact at 2' and are known for robust production. Slow to start but finishes strong. *New for 2018!*
- **GEORGIA FLAME** (85-90 days) [SHU 1,500]. Given its name, you would think this pepper was "screaming hot"! While this pepper does have a nice heat, the name refers more to the color and shape. The slightly wavy pepper is a brilliant, shimmering red with a slight curve at the tip, reminiscent of a flame. The 6-8" fruits are thick and crunchy, delicious in salsa, hold up well for roasting, and produce a lovely heat level when dried for chili flakes or ground to chili powder. *New for 2018!*



- **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!
- **HATCH** (85 days) [SHU 2,500]. If you know and love the Big Jim pepper but would like a little more heat, this is your pepper! Large 36" plants produce heavy yields of 9" long, meaty peppers with thick flesh. Hatch peppers can be flame roasted when green for immediate use or frozen for later use.
- **HIGHLANDER** (65 days) [SHU 1,000]. This Anaheim pepper is unique because it produces well in cooler growing conditions and comes on earlier than other Anaheims. The plants are large with good fruit production. The fruits are two-lobed and thick-walled, about 7" long with narrow shoulders. Most often used green, they are great for stuffing and brilliant for drying. When dried, this pepper goes by the name chili pasado or chili del norte. *New for 2018!*
- **JALAPEÑO (EL JEFE)** (67-90 days) [SHU 1,500]. 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. Use this pepper in any application where you want that traditional jalapeño flavor.
- **JALAPEÑO (EMERALD FIRE)** (65 days) [SHU 2,500]. This is an extra-large jalapeño type pepper, resistant to cracking. Though the plant is compact in size it cranks out peppers all summer. The fruits come in at 4" long, making them great for stuffing and grilling but also wonderful in fresh salsa. *New for 2018!*
- **JALAPEÑO (FELICITY)** (70 days) [SHU 0]. IT'S TRUE...this pepper is a TAMED jalapeño with NO HEAT! You'll find this pepper rich in flavor but without the pungency and heat of the traditional jalapeño pepper. A great choice for those who love the flavor of a jalapeño but can't tolerate the heat. The 4" peppers will be uniform in shape, fruiting over a long season with a high yield, and can be used for grilling, stuffing and mild salsa. *New for 2018!*
- **JALAPEÑO (JALAFUEGO)** (65-85 days) [SHU 8,000]. A large, vigorous plant with an excellent yield of extra-large, very dark green fruits. Good resistance to cracking. This is the hottest jalapeño pepper on the market. If you want a really HOT salsa, this is the pepper for you, or you could try your hand at making hot sauce.
- **KRIMZON LEE** (62-82 days) [SHU 2,500]. A beautiful, big, 6-8" x 2" paprika-type pepper that holds a lot of heat in its ribs. Its walls are thick and both sweet and spicy. The 26" plants are upright and bushy. Use for roasting, frying, grilling, salsa, and adventurous salads.
- **LIGHTNING** (65 days) [SHU 5,000]. Don't let the creamy-yellow color of this banana pepper lull you into a false sense of security...this pepper packs some heat! This is a large plant with excellent yield and attractive, slender, thick walled fruit. The fruits are best picked when creamy yellow and then pickled, either whole or cut into rings. A sweet pickling brine will yield a heavenly sweet-hot pickle with lots of crunch. *New for 2018!*



- **MAULE'S** (70 days) [SHU 50,000]. This cayenne pepper has an impressive pedigree, originating from the William Maule Seed Company in 1912. The fruits are long, slender and graceful...hence the nickname "lady finger". Occasionally this pepper will take on a sassy little twist. This is a strong plant with good vigor and can be grown in short season areas. One of the best tasting peppers of its type. Use this pepper for homemade picante sauce, or dry it for cayenne powder or flakes. *New for 2018*
- **NUMEX LEMON SPICE** (65 days) [SHU 25,000]. This pepper is in the jalapeño group but you will find it packs a lot more heat, so be warned! This plant is compact with concentrated fruit set. A variant in the jalapeño world, although the fruits are a typical green color when immature, they will ripen to a bright, glowing yellow at full maturity. They would make a great hot sauce. *New for 2018!*
- **PADRÓN** (60 days) [SHU 1,000]. If you want an authentic, regional pepper from Spain, this is it. Used small, these peppers are a favorite in tapas bars across Spain. The peppers are traditionally picked green. Sauté them in olive oil and finish with coarse-ground sea salt for a delectable appetizer. Be forewarned, this pepper is humorously referred to as "Spanish Roulette". Although most of the fruits are mild, you will occasionally come across an unpredictable *hot one*, especially as they ripen to red. *New for 2018!*
- **POBLANO (BASTAN)** (65 days) [SHU 1,000]. These are the peppers we love to roast and stuff but did you know they make an excellent dried pepper as well? When dried, they are known as "ancho" pepper. This Poblano has a very thin skin, which makes it especially easy to peel. Typically a glossy, dark green, if temperatures get hot, this pepper will ripen to a color closer to chocolate. Pick this pepper small to keep the heat mild or let it mature and take your chances! The plant has excellent leaf cover and is high yielding. Roasted, stuffed, or battered & fried are all good culinary choices for this delicious pepper. *New for 2018!*
- **POBLANO (TIBURON)** (65-85 days) [SHU 1,500]. This is a pepper with large, dark fruits that have a subtle sweetness and thick flesh. The 4½-5" x 3" peppers can run from mild to moderately hot. Big sturdy plants hold abundant, uniform, heavy fruit well off the ground. This pepper is traditionally used for chile rellenos.
- **RED FLAME** (80 days) [SHU 80,000]. This is a pepper in the cayenne group, coming in at a sleek 6-7" long. The flavor has a sweet note under the heat. You will find this plant is large, 36" or taller, with excellent production. The fruits are quick and easy to dry but also surprisingly delicious when pickled. *New for 2018!*
- **SERRANO HOT ROD (A.K.A. RED HOT)** (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.
- **THAI HOT** (85 days) [SHU 75,000]. This is a small plant with a BIG attitude. It's a hard-working pepper that can do TRIPLE duty: lovely used as an ornamental in the flower garden, a winner as a container plant, and gorgeous in the vegetable garden. The plant has a mounding growth habit between 12-18" high, and the fruits are ½-1" with rounded tips. This pepper is a natural for Thai and Asian dishes. Use it dried, chopped or fresh. *New for 2018!*



- **THAI RED CHILI** (90 days) [SHU 75,000]. This Thai pepper has a more upright growing habit but is still a powerhouse when it comes to cranking out 100's of peppers. The fruit is slightly larger than the Thai Hot, slender with a pointed tip. Drying this pepper is easy, but it can be used fresh as well in any stir-fry or Asian-inspired dish. *New for 2018!*

SWEET PEPPERS

- **ACE** (50-70 days). An extra-early, highly productive standard bell pepper. Heavy yields of medium sized 3-4 lobed fruits. Ace has a tolerance to blossom drop. Widely adapted, but performs particularly well in cooler climates where bell peppers are difficult to grow successfully. A good all-around, reliable bell pepper.
- **AJVASKI** (80 days). Here's a truly outstanding roasting pepper from eastern Macedonia. Thick-walled, with a broad-wedged shape, the fruits reach 6-7" long. A unique feature of this pepper is its fragrance; under the right conditions, the scent can be detected from 10' away! Wait to use until ripened to deep red. It makes an exceptional roasting pepper and is unsurpassed for making the traditional sauce called "ajvar".
- **CALIFORNIA WONDER-RED** (70 days). A classic bell, it produces sweet, juicy peppers that are excellent fresh, roasted, sautéed or stuffed. They even freeze well for later use. Fruits ripen from green to red on vigorous upright plants. Harvest early fruit while still green to encourage additional fruit set.
- **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. Upright plants with early fruit maturity. Suitable for container gardening. This pepper is said to do well in cooler climates.
- **CHINESE GIANT** (90-95 days). This pepper doesn't produce until mid- to late season, but is truly worth the wait! The fruit is large and blocky, 6" across by 5" deep. A beautiful stuffing pepper, it's also delicious in fresh salads. Let this one ripen to a brilliant cherry red color.
- **CORNO DI TORO GIALLO** (70-80 days). This flavorful pepper is prized by Italian chefs and is a traditional favorite in Italian home cooking. The fruits are sweet, crisp and full-bodied. When fully ripe they 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.
- **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.
- **DOORKNOB** (85 days). This heirloom pepper comes to us from the Mennonite gardening culture. How do you suppose this pepper got its name? Well, it looks just like a small round doorknob. This thick-stemmed plant will reach 3' tall and is very sturdy and productive. The fruit has a thick flesh and is VERY sweet. Here's another pepper reported to be tolerant of cool weather. *New for 2018!*



- **ESCAMILLO** (77 days). A stocky Italian-type pepper bearing big, bold 6-ounce fruits on a compact plant. The fruits have a broad shoulder, an average length of 8", and rest high on the plant for easy harvest. Escamillo peppers are known for their high yield. An excellent pepper used raw but equally versatile cooked, whether sautéed, stuffed or fire-roasted. *New for 2018!*
- **FLAVORBURST** (60-80 days). A medium to large bell type pepper with 3 lobes, this variety can be slightly elongated. It's a stunning yellow/orange pepper with excellent flavor. The early color is lime green, turning to yellow and then to glowing orange when ripe.
- **GLOW** (55-75 days). A bright orange pepper similar in shape and size to the Lipstick pepper, it's 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 is easy to grow in diverse climates.
- **GODDESS** (83 days). This is a sweet banana pepper. Goddess ripens from yellow to red but is best enjoyed yellow. The fruits are 8-9" long, very smooth, with thick walls. The plants are 26" tall and good producers. This is a pepper you will want to grow if you like to pickle peppers, but it will also function well sliced into a summer salad. *New for 2018!*
- **GOURMET** (65-85 days). This pepper produces medium to large, vibrant orange, blocky-shaped fruit with thick walls and a very sweet flavor. It has a reputation for being easy to grow under a wide range of conditions. The plants are strong, have high resistance to tobacco mosaic virus, and set plentiful fruit.
- **GYPSY** (65 days). An All-America Selections winner, high praise indeed. Tapered fruits grow 4½" long by 2½" wide. The pepper matures from yellow to orange to red. This is a very prolific pepper. Recommended for frying and use in fresh salads.
- **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. All it needs is a quick grill or sauté with olive oil & fresh garlic, followed by a sprinkle of sea salt.
- **KING ARTHUR** (59-79 days). For early production of large green or red fruits. Widely adapted to varied growing conditions. Plants are large and early to bear. You can expect a big crop of large, thick walled peppers; pick them green or red. This is a fine salad pepper.
- **KING OF THE NORTH** (70-75 days). An exciting bell pepper for short-season growers, this pepper produces large, blocky fruit, nicely flavored when picked either green or red. Plants are very productive. Good for cool or short season growing. Works well in salads or for stir-frying.
- **LILAC** (70 days). This is a bell pepper you are going to want to grow for the stunning color. The fruits ripen from pale cream to a shimmering lilac (with a faint yellow stripe) to red. For the greatest interest, pick this pepper in its lilac stage; fruit size can be quite varied and is not an indication of maturity. This pepper cooks up surprisingly well but it really shows off best in salads or used as a garnish. If left to ripen to red, it will develop a deeper sweetness. *New for 2018!*



- **LUNCH BOX 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 or used as an addition to salads. Of course, they're also perfect for a healthy snack. All three varieties have tall, strong plants that yield well.
- **LUNCH BOX ORANGE** (80 days). If you're looking for a mini-pepper plant with good production you can stop looking now. This pepper is sweet but not overly so, and small enough to be just the right size for your kid's lunch box if they make it in from the garden! The plant is 24" tall but with such an abundant fruit set, it will need to be staked. *New for 2018!*
- **MARCONI GOLDEN** (90 days). We think you are going to fall in love with this pepper! It's a sweet Italian-type pepper, and when we say sweet, we mean it! The color is deep, shiny yellow with a hint of green at the shoulder. This pepper will rival any yellow bell pepper on the market. Delicious fresh, it's superb when roasted. *New for 2018!*
- **MOHAWK** (75 days). We just had to try this little bell pepper. The plant is only about 10" wide by 12" tall. It's perfect for a patio garden and can even be grown in a hanging basket. Although the plant is small, the fruit is standard size and glossy orange, creating a beautiful contrast to the deep green foliage. This pepper is very early and productive. Use as you would any bell pepper. *New for 2018!*
- **OBRIY** (80 days). Of Ukrainian heritage, this is a lovely sweet pepper the shape of a "ridged tomato". The plant is VERY cold hardy yet will take a surprising amount of summer heat. Pick when the fruit reaches its deep crimson color and is "candy sweet". Raw or sautéed are the best uses for this little gem. *New for 2018!*
- **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.
- **PIQUILLO** (85 days). Lovingly called "little beak" by the Basque people, here's a sweet Spanish pepper with a long and cherished history in Iberia. The pepper is stocky with wide shoulders, coming to a distinct point. You'll find it to be spicy-sweet with no heat. The fruits develop on solid 24" plants with good production and come in at about 3" long. Roasting or grilling with a finishing sprinkle of sea salt is a traditional use for this pepper. It also shines stuffed with meat, seafood or cheese. *New for 2018!*
- **POMPEII** (80 days). Pompeii is a natural dwarf bell pepper. This is another pepper suitable for a patio garden or even a hanging basket...what fun! You'll find this pepper sweet, with a thinner wall than a conventional bell pepper. Pompeii matures from green to orange to red and can be picked at any stage. It's a fun companion plant mixed with annual flowers in the garden. A great salad pepper. *New for 2018!*
- **RATUND** (90 days). Here's an heirloom pepper that has reached us from Bulgaria and the Ukraine. Uniquely shaped, the fruits resemble little red tomatoes. The plant also has the distinction of being highly tolerant of cool weather. Occasionally this pepper will give you a surprise and grow a tiny little pepper inside a larger fruit. You'll want to let the fruits ripen all the way to red before you use them. Stir-frying and fresh salads are both good options. *New for 2018!*



- **SHISHITO** (60-75 days). Slender fruits are 2-4" long and 1" wide. These bushy plants will be 18" tall and are abundantly productive. Typically harvested and used green, but if allowed to turn orange-red, this pepper will have a slightly sweeter flavor. Thin walls make it especially well-suited for flash wok cooking where they take on rich flavor. Recommended for Asian cooking, they make a delicious appetizer.
- **SHISHITO MELLOW STAR** (60-80 days). This pepper is 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, this pepper is always cooked green, but it may also be used red. Thinly sliced, the red peppers are excellent in salads and coleslaws. Medium, upright plants produce a good yield over an extended harvest period. Average 3½ to 4" heavily wrinkled fruits are thin walled.
- **ZULU** (75 days). This bell pepper is of Polish heritage. The color is astounding, so deep purple it can appear nearly ebony/black. The flesh is thin with a distinct crispness. Zulu is unique in that it has a lingering piquant finish. Salads are a great way to display this pepper. It's also stunning on a crudités platter and sure to spark a conversation. *New for 2018!*