



Pepper Varieties Available at the 2019 Great Tomato Plant Sale **Central County—Walnut Creek**

March 30, 10 am – 3 pm

Our Garden, N. Wiget Ln. & Shadelands Dr., Walnut Creek

[**Other sale dates & locations:** April 6, 10 am–3 pm in Richmond, April 13, 10 am–3 pm in Antioch. Not all varieties available in all locations. Please see separate lists for Richmond and Antioch, available on this website.]

HOT PEPPERS

- **FLAMING FLARE** (70 days) [SHU 1,000]. A Fresno-style pepper with good adaptability. Their flavor is sweet with mild heat, Flaming Flare offers a bit of spiciness and a whole lot of flavor. Conical-shaped fruits are thin walled, averaging 4" long. This pepper is best used at its full maturity when it ripens to bright red. Excellent for fresh use, stir-fries, sautéing, hot sauce, and DELICIOUS for chile sauce. High resistance to tobacco mosaic virus. All-America Selections winner (AAS). *New for 2019!*
- **HATCH (ANAHEIM-TYPE)** (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 grilled and frozen for later use. Stake this plant early.
- **HOLY MOLE** (80 days) [SHU 800]. This is your classic pasilla pepper, which is best known for its distinctive nutty and spicy flavor in mole sauce. A thin pepper 7-9" long, best used at full maturity when it reaches a dark chocolate color. They may be used fresh or dried, adding rich, smoky flavor but just a little heat to dishes. High-yielding plants have good disease resistance. *New for 2019!*
- **JALAPEÑO—BIKER BILLY** (66 days) [SHU 30,000]. Here it is...a BLAZING hot jalapeño. We owe the fame of this pepper to Bill Hufnagle, a freewheeling food lover, pepper gardener, vegetarian and Harley rider. So, take your taste buds on a culinary road trip with this flavor packed HOT jalapeño pepper. Billy likes them best flaming red and at their sweetest. Fruits are very large, measuring 2" at the shoulder x 3½" long. *New for 2019!*
- **JALAPEÑO—EARLY** (65 days) [SHU 4,000]. An ideal pepper for Mexican dishes. Deep green fruits mature to red. The pepper is a bit "stubby" 3" long x 1" wide. This is one of the earliest of the jalapeño peppers to fruit and is better adapted to cool coastal conditions than other jalapeño peppers. A compact plant with sturdy branches. This variety is not as prolific as some, so put in two plants. Use fresh, or for a real treat, pickle some of these peppers for later use. *New for 2019!*



- **JALAPEÑO—FELICITY** (70 days) [SHU 0]. IT'S TRUE! This pepper is a TAMED jalapeño with NO HEAT! You will 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. Grilling, stuffing and mild salsa are ideal uses for this pepper.
- **LEMON DROP** (100 days) [SHU 100,000]. The country of origin for this pepper is Peru where it's a popular seasoning with a distinct citrus note. Bright yellow, crinkled, cone-shaped fruits are 2" long x ½" wide. Dense plants grow to 2' high x 2' wide, and are typically covered with neon-bright fruits, making this an excellent choice for container gardening. A MUST use for this pepper is making up a batch of hot pepper sauce. This pepper is slow to mature but worth the wait! *New for 2019!*
- **PADRÓN** (60 days) [SHU 100-1,000]. If you want an authentic, regional pepper from Spain, this is your pepper. Used small these peppers are a favorite in tapas bars across Spain. The peppers are traditionally picked green. Sauté these peppers in olive oil and finish with coarse-ground sea salt for a delectable appetizer. Note this pepper is humorously referred to as "Spanish Roulette", although 90% of these peppers are mild, you will occasionally come across an unpredictable hot one.
- **POBLANO—BARON** (65 days to green-best; 85 to red) [SHU 250-1,000]. Baron has proven to produce better than other ancho peppers under a wide variety of conditions. These two lobbed peppers are large, averaging 5" long x 3" wide, making them easy to stuff and cook in their signature dish—chile rellenos. This pepper has proven more disease resistant than other Poblano type peppers. *New for 2019!*
- **POBLANO—BASTAN** (65 days) [SHU 250-1,000]. These are the peppers we love to roast and stuff, but did you know they make an excellent dried pepper as well? When dried this pepper is known as an "ancho" pepper. This Poblano has a very thin skin which makes it especially easy to peel. This pepper is glossy, dark green but if temperatures get hot this pepper will ripen to color close to chocolate. Pick this pepper small to keep the heat mild or let it mature and take your chances! This plant has excellent leaf cover and is high yielding. Roasting, stuffing, battered and fried are all good culinary choices for this delicious pepper.
- **POBLANO—MOSQUETERO** (80-90 days) [SHU 250-1,000]. An ancho Poblano that stands out in the crowd! This is a BIG healthy plant with loads of very large, smooth, dark green fruits. These heavy peppers have a high gloss, growing 6" long by 3" wide at the shoulders, and tapering to a flat point. Most will be mild, but an occasional pepper can be hot. The shape of this pepper and the open interior make it perfect for stuffing. *New for 2019!*
- **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 if allowed to ripen to red, they also make fine chipotles (smoked, dried pepper).
- **THAI DRAGON** (75 days) [SHU 100,000]. This is a small plant with a BIG attitude. It's a hard-working pepper that can do TRIPLE duty: it's lovely used as an ornamental in the flower garden, it's a winner as a container plant, and it's gorgeous in the vegetable garden. The plant has a mounding growth habit between 12-18" high. The fruits are ½-1" long with rounded tips. Thai and Asian foods are a natural for this pepper. It can be used dried, pickled or fresh in stir-fries. *New for 2019!*



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 good tolerance to blossom drop. This pepper is widely adapted but performs particularly well in cooler climates where bell peppers are difficult to grow successfully. A good all-around, reliable bell pepper.
- **AJI DELIGHT** (70-85 days). A real rarity! All the FLAVOR of a chile pepper with the mildest of 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 but is at its best when fully mature.
- **AJVARSKI** (80 days). Here's a truly outstanding roasting pepper from eastern Macedonia. This pepper is thick-walled, with a broad-wedge 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".
- **ALLIANCE** (70 days). This bell pepper is known to be one of the best for disease resistance, allowing for a healthy yield of large 4½" blocky fruits with thick walls and smooth skin. Peppers mature from an attractive green to deep red and can be used at any stage. These strong, sturdy plants have good leaf canopy offering protection from sunscald. *New for 2019!*
- **CANARY BELL** (72 days). What an exceptional bell pepper! This pepper is brilliant yellow in high contrast to its deep green foliage, a beauty in the garden. It is crisp, sweet and renowned for its exceptional flavor. With high productivity, what's not to love about this pepper. *New for 2019!*
- **CORNO DI TORO GIALLO** (80-90 days). This pepper is sometimes referred to as 'Yellow Bull's Horn'. It is a sweet, yellow, long tapering pepper, about 6-7" long x 2" wide. It is great in salads, can be roasted or used in any pasta dish.
- **CORNO DI TORO ROSSO** (70-80 days). "Red Horn of the Bull." 8" long x 3" wide, this pepper bears heavily. Brilliant red when ripe, the Rosso pepper is a favorite in Italian kitchens, ideal for stuffing, frying or grilling. This very sweet pepper with its thin skin and thick flesh is the ideal pepper to use for marinated peppers. Let this pepper reach its full maturity and you will be "sweetly" rewarded.
- **FLAVORBURST** (60-80 days). Flavorburst is a stunning yellow/orange pepper with excellent flavor. The early color is lime green, turning to yellow, and then to glowing orange when ripe. This is a medium to large, bell type, pepper with 3 lobes, it will often be slightly elongated. Always a winner in salads and mild stir-fries.
- **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. The Gourmet pepper has high resistance to tobacco mosaic virus.



- **GYPSY** (65 days). An All-America Selections winner (AAS) which is high praise. Tapered fruits grow 4" long x 2" wide. The pepper matures from yellow to orange to red. This is a very prolific pepper on a short 18" plant, GREAT for container planting. Recommended for frying, for use in fresh salads or a summer crudité platter. If you love to cook this pepper is sublime stuffed with a mixture of sweet Italian sausage, artichoke hearts and eggplant then baked off in the oven and finished with a sprinkle of parmesan cheese and a drizzle of olive oil.
- **JIMMY NARDELLO** (80-90 days). 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, fresh garlic and a sprinkle of sea salt is all you need.
- **KING ARTHUR** (60-80 days). One of the earliest bell peppers to produce. Widely adapted to varied growing conditions, it's a good foundation plant in the pepper garden. Plants are large and early to bear a crop of thick-walled peppers, picked from green thru red. This is a fine salad pepper and a beauty on an appetizer platter. Plan on staking this plant early.
- **LUNCH BOX RED/YELLOW/ORANGE** (83 days). These beautiful, mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed or used as an addition to salads. Of course, they are perfect for a healthy snack in the garden or a lunch box. All varieties have tall, strong plants that yield well. Lunch Box comes in three colors: red, yellow or orange. We're offering all three in East & Central County, orange and yellow only in West County.
- **ORANGE BLAZE** (70 days). These vigorous plants bear gorgeous 2 to 3-lobed bell peppers that turn bright orange very quickly, providing an early harvest. In addition to the fabulous color you will find the flavor does not disappoint. This pepper is just right for cutting into salads or for use in cooking. Not only are the plants vigorous they are highly disease resistant. All-America Selections Winner (AAS). *New for 2019!*
- **ORANGE MARMALADE** (75 days). This bell pepper has performed well in multiple locations across the U. S. making it a top performer for the garden. In addition to a high yield this pepper has good resistance to bacterial leaf and Tobacco Mosaic Virus. Fruit will ripen from green to orange very quickly, measuring 4". And did we mention, it's a sweet treat to eat? *New for 2019!*
- **PARADICSOM** (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.
- **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 they also may be used red, thinly sliced into salads or coleslaws. Medium, upright plants produce a good yield over an extended harvest period. Average 3½ to 4" heavily wrinkled fruits are thin walled.
- **TOPEPO ROSSO** (65 days). This is the type of pepper you see pickled in large jars in Italian delis. Round, ribbed fruits are 2" high x 2" wide with a sweet, succulent flavor, they have a smooth skin with EXTRA thick walls. Eat fresh, roasted, or pickled. Their brilliant scarlet color resembles a tomato (hence the name combining tomato and pepper). Plants have a strong upright habit and good leaf cover to protect against sunscald. *New for 2019!*