



Pepper Varieties Available

at the 2019 Great Tomato Plant Sale

East County—Antioch

April 13, 10 am – 3 pm

Mangini Garden, Contra Costa County Fairgrounds, Antioch

[**Other sale dates & locations:** March 30, 10 am–3 pm in Walnut Creek, April 6, 10 am–3 pm in Richmond. Not all varieties available in all locations. Please see separate lists for Walnut Creek & Richmond, available on this website.]

HOT PEPPERS

- **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!
- **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!*
- **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.
- **RED FLAME** (80 days) [SHU 80,000]. This is a pepper in the cayenne family, coming in at a sleek 6-7" long. The flavor will have a sweet note under the heat. You will find this plant is large, 36" or taller with excellent production. This pepper is quick and easy to dry but is also surprisingly delicious when pickled.
- **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).



SWEET PEPPERS

- **CALIFORNIA WONDER** (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.
- **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.
- **GODDESS** (83 days). This is a sweet banana pepper. Goddess ripens from yellow to red but is best enjoyed yellow. The pepper is 8-9" long, very smooth and has a thick wall. The plant is 26" tall and a good producer. 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.
- **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.
- **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.