



2016 SWEET PEPPERS

*DAYS TO MATURITY

| NAME | FRUIT DESCRIPTION | HEIR- LOOM ? | DT M |
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| ALMA PAPRIKA | 2" round, thick walled peppers with sweet flavor and a hint of warmth. Turns from creamy white, to orange, then to red. | ✓ | 80 |
| ATRIS | Early and very sweet! Striking, long, slender, sweet pepper up to 6" in length. A greatly improved Corno di Toro type with larger size and earlier maturity. Fruit quickly matures from green to red. Extremely prolific plants have good leaf cover to protect peppers from sun. | | 58-65 |
| AURA | Golden yellow fruits turn from green to yellow to gold at full maturity. Tapered, thick-walled, 2-3 lobed fruits are 4-5" long, and are deliciously sweet and fruity. Medium-size plants yield well. Early and easy to grow in diverse climates. | | 73 |
| BANANA SWEET | Hungarian-type. Attractive wax-type w/golden, long, tapered fruits. Ripens from pale green to yellow to orange to red. Sweet, mild taste. Reliable and heavy yielding. | ✓ | 70 |
| BARON RED BELL | Baron is a widely adapted, heavy producing bell pepper. It's a medium dark green color turns to an exceptionally rich red. Large fruit sets high in the plant early and is heavy and sweet. | | 70 |
| BELL BOY | Considered one of the best all-purpose early bell peppers. Sturdy, vigorous plants bear a heavy crop of large, blocky, mostly 4 lobed peppers which can be used when a deep glossy green or left to turn bright red. Fruits are uniformly large, thick walled and fine quality. Resistant to tobacco mosaic virus | | 70 |
| BETTER BELLE | Large green bell-type ripens to red. Very blocky and thick-walled. Juicy and great for stuffing. Resists Tobacco Mosaic Virus. | | 65 |
| BULLNOSE BELL | Grown at Monticello by Thomas Jefferson and listed in 1863 by Fearing Burr. Crisp fruits ripen from green to red with an excellent flavor. Productive, sturdy plants. Very sweet. | | 55-80 |
| CAJUN BELLE | Choose Cajun Belle when you love sweet pepper flavor but yearn for a just a touch of spicy heat. These fruits resemble miniature bell peppers, with a classic blocky, lobed shape. Cajun Belle infuses dishes with a sweet and savory flavor. Pick peppers green, or allow them to ripen further, harvesting bright red. Red fruits pack the most heat. Plants boast disease resistance and impressive yield. | | 60 |
| CALIFORNIA WONDER | Large, green, blocky fruit. Ripens to red. Good for stuffing. Tender and juicy. | | 75 |
| CARMEN | Traditional Italian sweet pepper with abundant yields of horn shaped fruits. As they mature from green to red they get even sweeter. | | 75-80 |
| CHERRY PICK | Early maturing, very productive 1 1/4" round fruit that mature from dark green to bright red. | | 68 |
| CORBACI | A unique and wonderful sweet pepper. Very long 10-inch fruit are curved and twisted, very slender, like a snake. This rare heirloom from Turkey has a very rich flavor, perfect for pickling or frying. One of the most productive of all peppers, out-yielding all others in tests by the U. of CA | ✓ | 75 |

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| CORNO DI TORO (RED) | Italian frying-type whose name means “bull’s horn” due to its shape. Ornamental & edible. Excellent sweet flavor. Tall vigorous plants w/intensely red, 8” long fruits. | ✓ | 88 |
| CORNO DI TORO (YELLOW) | 10” long by 1 ½” wide sweet pepper that turns from green to yellow when mature. | ✓ | 75 |
| CUBANELLE | Non-bell, thin-walled, 6x2½” peppers light green ripens to red. | ✓ | 70-80 |
| CUTE STUFF (RED) | An apple shaped mini-bell that turns from green to red has an excellent sweet flavor that is perfect for stuffing, grilling or for fresh eating. Extremely productive! | | 62 |
| CUTE STUFF (GOLD) | An apple shaped mini-bell that turns from green to gold has an excellent sweet flavor that is perfect for stuffing, grilling or for fresh eating. | | 62 |
| EARLY SUNSATIION | Large, bright yellow, and very heavy yielding fruit with thick, juicy walls. This variety stays nice and crisp even when fully yellow. Resistant to Bacterial Leaf Spot | | 65-80 |
| FEHER OZON | An extra-early, large wax, Hungarian sweet pepper with compact growth and concentrated fruit set. Dwarf determinate plants are only 12-15" tall, yet produce an early yield of 7 fruits per plant on the first harvest. Thick-walled, pointed bells 2.5" x 3.5". Excellent for containers, early crops, and northern gardens. | | 60 |
| FRIARELLO | This is the famous frying pepper in Italy. The plants are very productive, so you get plenty of delicious little cone-shaped peppers all summer. Good fried or pickled’ known for their sweet, distinctive flavor. | ✓ | |
| GATHERER’S GOLD | A gorgeous, golden variation of the quintessential, sweet Italian frying pepper. Long, tapered, smooth-skinned fruit are sweet and tasty with relatively few seeds. Fruit remain golden even at full maturity and are superb fried or raw. Large, vigorous plants. | | 70 |
| GLOW | Bright orange, tapered, thick-walled fruits. 2-3 lobed fruits are 4-5” long, and are deliciously sweet and fruity. Medium-size plants yield well and are easy to grow in diverse climates. | | 73 |
| GOLDEN ITALIAN SWEET ROASTING | Long, wrinkled orange fruit with thick walls and very sweet flavor. | | 70 |
| GOLDEN SUMMER | Mild, sweet lime-green fruits mature to golden yellow. Uniform, 3 to 4 lobed fruit, 4 inches long and wide, with very thick walls. | | 71 |
| GOLDEN STAR | Thick walled blocky fruit 4”x4” start light green then to bright yellow. | | 62 |
| GOLDEN TREASURE | Rare Italian tapered fruits, 8-9” long, tender skin with sweet flavor and shiny yellow color. | ✓ | 80 |
| GOLDEN CALIFORNIA WONDER | Yellow-orange bell heirloom similar to Cal. Wonder, exceedingly sweet. | | 70-78 |
| GYPSY | Gold to red, wedge-shaped, Hungarian-type fruit. Produces more than bell-types. Thick-walled and sweet. Resists TMV. | | 58-65 |
| HEALTHY | Russian variety, Early maturing plants loaded with sweet 4” fruits. | | 70 |
| ITALIA | Prolific, sweet Italian roasting pepper, matures early and is easy to grow. | | 65 |

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| ITALIAN PEPPERONCINI | This Italian heirloom variety ripens from yellow to green, to a deep, delicious red and become remarkably sweet and succulent. 3-5 in. long peppers are great for salads and cooked dishes, but they excel as picklers. Bushy, protective plants are lovely in containers. | ✓ | 75 |
| ITALIAN SWEET | Produces a heavy set of 8" long, conical, thick walled, very sweet peppers that turn red very quickly. When fully ripe the fruit is amazingly tasty and great for making sweet pickles. Perfect for munching or in a salad. | | 70 |
| JOELENE'S RED ITALIAN | Long, straight tapered, brilliant red fruits, run 8"-12" long 24" plants are steady producers, even if you don't fry or roast peppers consider these sweet peppers. Seeds are concentrated at the stem end. | | 70 |
| KAPELLO | Extremely sweet and delicious 6" long tapered fruit are early to ripen, making it a winner for growing in the pacific northwest. Perfect for roasting and fresh eating. | | 65 |
| KING ARTHUR | This hybrid produces a quality blocky shaped, 3-4 lobed sweet bell pepper that matures green to red, and has excellent yield potential. The jumbo 5 inch fruit have medium-early maturity. This hybrid is quite early for having such large fruit. | | 65 |
| KING OF THE NORTH | Developed in Wisconsin for northern growers, King of the North is a good choice if you have a short growing season. Medium sized, uniform bell peppers ripen to red. | | 70 |
| LADY BELL | Plant produces good yields of sweet bell peppers. Peppers are very sweet, have thick walls, and turn from green to bright red when mature. Excellent for salads and stuffing. It is one of the most dependable producers of sweet peppers on the market, even in cooler climates. | | |
| LIPSTICK | Delicious, mildly sweet fruit. 4" long tapering to a blunt point. Green, ripens to red. Prolific, dependable, & early yields. | | 53 |
| LITTLE BELLS | Little Bells is sweet pepper with thick juicy sweet walls that are bright red in color. Fruits are about 4-5" long and 3-4" wide. Massive amounts of fruits are densely set on dwarf plants with sturdy short branches. | | 85 |
| LUNCHBOX SNACK (YELLOW, ORANGE, RED) | These beautiful, 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. | | 55-75 |
| MAMMA MIA GIALLO | Italian, bright yellow tapered fruits grow 7-9" long and are very uniform, smooth skin and sweet flavor. Plants are semi-compact with excellent coverage to protect fruit from sunburn. Strong stems support heavy yields of 30 fruits per plant. Excellent fresh, roasted or grilled. | | 85 |
| MELROSE | Italian frying type, 3.5" x 2", turns from dark green to deep red, sweetest when red. | ✓ | 70 |
| MINI BELL | 2" fruits mini green bell that ripens to red, 25-30 peppers per plant. | | 80-90 |
| MINI CHOCOLATE BELL | This impressive miniature bell really pumps out the peppers! The chocolate 3-lobed fruit are 2 1/2 inches wide by 1 1/4 inches long. Very sweet, and excellent on veggie platters, in salads, stuffed, or cored and eaten whole. Peppers ripen from green to chocolate. | | 55 |
| MINI RED BELL | Tiny, red, bell peppers are only about 1.5" tall and wide. They have thick, red flesh that is very sweet and great for stuffing. 2' plants produce loads of these little winners and early, too. | | 60 |
| MINI YELLOW BELL | This impressive miniature bell really pumps out the peppers! The 3-lobed fruit are 2.5" wide by 1.5" long. Very sweet, and excellent in salads, stuffed, or cored and eaten whole. Peppers ripen from green to yellow. | | 55 |

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| NARDELLO'S | Sweet and light when eaten raw. It is considered one of the very best frying peppers as its fruity raw flavor becomes perfectly creamy and soft when fried. Nardello's is consistently one of the first peppers to ripen, beginning green and ripening to red. The long, slender fruit will easily reach 6-9 inches. Super productive, disease-resistant plants. | | 75 |
| ORANGE BELL | Large, blocky, thick walled and best tasting orange bell. | ✓ | 100 |
| ORANGE BLAZE | Matures to a beautiful orange color earlier than most. Expect very sweet flavor at full orange. Produces 3 to 4-inch long fruits about 1.5 inches wide with 2-3 lobes. Resistance to Bacterial Leaf Spot and TMV. | | 68 |
| ORANGE SUN | Beautiful bright orange sweet pepper. The very sweet fruits are blocky and 4", with 3 to 4 lobes. The plant is sturdy and compact and yields an abundance of high quality fruits. Perfect for grilling, roasting and salads. | | 85 |
| PAPRI | Mild, 6" peppers with just a hint of heat turn from green to dark red as they mature. Excellent dried, crushed, and ground into paprika. | | 85 |
| PARADICSOM ALAKU SARGA SZENTES | One of the truly great Hungarian peppers. Yellow, flat, ribbed, pumpkin-shaped fruit have tremendous flavor. The flesh is very thick, crisp, and juicy. | | 80 |
| PIMENTO | Medium sized, heart-shaped, red, thick-walled fruit. Harvest after fruit is red for sweetest flavor. Ideal for roasting, canning, & pickling. | | 65-75 |
| PINOT NOIR | Large blocky fruits start light green, turning shades of pale red, purple, and gold as they mature. Crisp, sweet, and thick-walled fruits on adaptable plants. | | 70-80 |
| PURPLE BEAUTY | Bell-type, very flavorful, sweet, & crisp. Goes from green to purple to deep red. Good for stuffing or salads. | | 70-75 |
| QUADRATO D'ASTI GIALLO | The giant yellow Quadrato bell pepper. The huge fruit are a favorite here. The largest variety we have grown, beautiful and blocky, with very thick walls; the flavor is outstanding--sweet and rich! This Italian variety gives very heavy yields; one of the best varieties for marketing. | | 80 |
| RED BEAUTY | An early, prolific variety bearing very sweet, 4x3½", bell-type pepper w/thick walls. Green to red. TMV resistant. | | 68 |
| RED BELT | Excellent flavor and prolific yields of radiant red 5" fruits. Very sweet when mature with a long shelf life. Strong, disease resistance against TMV. | | 60-65 |
| RED RUFFLED | Pimiento-type with uniquely-shaped fruits. Turns dark red when ripe. Excellent for fresh eating. 2' tall plants yield 8-10 ea. | ✓ | 85 |
| REDSKIN | The best bell pepper for containers, with large healthy fruit covering well-branched, super petite plants. Pick them green or let them mature to rich red. | | 80 |
| RUBY KING | Early bell pepper that ripens from dark green to ruby red. Fruits grow to 6" long with thick sweet flesh, excellent for frying or fresh eating. So Sweet! | | 65-70 |
| SHEEPNOSE PIMENTO | 3" tall and 4" wide with thick meaty flesh and a mild flavor. | ✓ | 70-80 |
| SHISHITO | 3-4" long green peppers with wrinkled skin, slightly hotter than bells with a crisp sweet flavor, popular in Japan. | | 60 |

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| SIGARETTO DE BERGAMO | Rare variety from Italy produces slim, wrinkled, thin-skinned 4-6 inch peppers that ripen to deep red. Exceptionally sweet and tender, they are good for fresh eating, frying, or pickling | | 70 |
| STOCKY RED ROASTER | Open-pollinated Italian frying pepper competes with the hybrids in quality and yield. A truly outstanding pepper, juicy, sweet flavor and thick walls. Attractive, smooth skinned fruits are 4-6" long, 2" wide at the crown. Tall plants laden with fruit remain upright in the field. | | 65-85 |
| SWEET BANANA | Hungarian-type. Attractive wax-type w/golden, long, tapered fruits. Ripens from pale green to yellow to orange to red. Sweet, mild taste. Reliable and heavy yielding. | ✓ | 70 |
| SWEET CAYENNE | Plant produces good yields of giant 12" long by 1/2" wide cayenne shaped sweet peppers. Peppers are very sweet, have thin walls, and turn from green to crimson red when mature. Excellent for stir fry. Enjoy the cayenne pepper without the heat! | | 85 |
| SWEET CHEESE RED | Pimento style 2" long peppers that turn from green to red when mature. | ✓ | 65 |
| SWEET CHEESE YELLOW | Pimento style peppers that turn from green to yellow when mature. | ✓ | 65 |
| SWEET CHOCOLATE | Medium size semi bell shaped, very sweet and delicious chocolate brown color with cola red flesh. | ✓ | 75 |
| SWEET HEAT | One of the earliest to bear fruit, compact and bushy 'Sweet Heat' is a great choice for any gardener. The 3-4" long by 1.5" wide peppers are sweet and mildly spicy like pepperoncini, with a great smoky flavor. 'Sweet Heat' can be harvested green or red, and is perfect for grilling or salsa. | | |
| TOPEPO ROSSO PIMIENTO | Early pepper with a unique shape and sweet flavor. Squat, smooth-skinned, rounded fruit with extra thick, meaty walls. Lipstick red fruit measures 2-3" wide by 2" tall and resembles a tomato (hence the name Topepo, which combines the words tomato and pepper). Topepo Rosso is a pimento, a type that is sweeter, more succulent, and earlier maturing than bell peppers. | | 55-70 |
| WONDER BELL | These semi-upright plants are loaded with sweet, bell-shaped fruits. Ripen to blazing red and weigh 1/3 lb. each! Thick walls make these great for stuffing, slicing and grilling. | | 70 |
| YOLO WONDER | Thick-walled, 4x3 3/4" sweet peppers have firm flesh. Green ripening to red. | | 75 |