



Anthoi Romanian

SWEET Eastern European frying pepper. Plant produces high yields of 4" long by 2 1/4" wide sweet peppers. Peppers turn from pale yellow, to orange, to red when mature. The upright plants have good branch strength and yield early and

heavily. Jan Antohi, a Romanian acrobat, defected to the USA, brought these seeds from Romania in 1991. A heirloom variety from Romania

Jimmy Nardello

SWEET From the small village of Ruoti in the Basilicata region of southern Italy, this heirloom was brought to the states, and introduced in 1887. Growing 20-24", these plants produce loads of long, thin peppers, up to 10" long. The peppers are delicious, whether cooked in a little olive oil, grilled, chopped, or used raw in salsas and salads. Peppers are perfect for pickling or drying.



Chinese 5 Color

HOT Screaming hot little peppers turn a rainbow of vibrant colors; from purple, cream, yellow, orange to red as they ripen. Since I don't eat

hot peppers, I would use this as an ornamental. The plants are great for containers. Just pick a few any time to liven up your salsa.

Cayenne

HOT Slender, long peppers turn bright-red and are very hot. The 2-foot tall plants are vigorous and productive.



Carolina Reaper

SUPERHOT The Carolina Reaper was originally bred by Ed Currie, who runs PuckerButt Pepper Company in South Carolina. As of 2013,

it is officially the world's hottest pepper averaging 1,569,300 on the Scoville scale. **Be very careful with these as they will set you head on fire. Use gloves at all time when interacting with them.**



Ghost Pepper

SUPERHOT Also known as **Bhut Jolokia**, Naga Morich. Legendary variety, one of the world's hottest peppers, if not the hottest, with

readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but eventually makes tall plants, exceeding 4 ft in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3" in length, ripening mostly to red. **Be very careful with these as they will set you head on fire. Use gloves at all time when interacting with them.**

Jupiter

SWEET A large green bell that is perfect for home and market growers. They produce dark, green fruit that are a blocky 4.5 x 4.5 inches. They ripen red and have sweet, thick walls. A good producer of quality bells, plants have good disease resistant. Ideal for stuffing.



Orange Blaze

SWEET This is a lovely, sweet orange bell pepper, a AAS 2011 winner. Orange Blaze is a winner for great flavor, early maturity, and remarkable disease resistance. Allow them to mature for the full orange experience!

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2017 Peppers

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Corno Di Toro

SWEET An heirloom 'Horn of the Bull' pepper imported from Italy with fruits 8 to 10 inches long. Ripens to a gorgeous red, perfect in salads, grilled or sauteed.



Spanish Mammoth

SWEET This pepper was introduced to the markets in Spain and Southern France around 1859. It can get up to 7" X 3" in size. It is a very popular pepper in

farmers markets. It is extremely sweet with no heat. A pepper that is great for salads, roasting, frying or stuffing! It is extremely productive and highly disease resistant.

Golden Bell

SWEET Large, square, yellow pepper from Northern Italy. This pepper is big, round, has very thick walls & thin skin with great flavor. Has a bit of a pointed end. Ripens to a brilliant yellow/gold color.





Hungarian Yellow Wax
HOT A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit are light yellow in color; sets fruit over a long season.



Pepperoncini Golden
MILDLY HOT The popular little, thin, pickling pepper. 3-5-inch fruit have a superb flavor and just a little heat. Small plants. This heirloom comes from southern Italy.



Habanero
HOT These are about as hot as they come. Compact 12 inch plants yield dark green, thin walled peppers that ripen to a red color.

King Arthur

SWEET The best early 'green to bright red' bell for home or market gardener! Sweet, crunchy, 4-lobed fruits are thick-walled and blocky - about 4-1/2" by 4-1/2". Upright plants reach 22", with good disease tolerance. That is my hand in the picture, they grow very large!



Hungarian Cheese

SWEET This blend contains peppers in a range of red, orange and yellow colors. These early maturing peppers start off dark green and mature to their respective colors. The flat round fruit are smooth, thick walled and are ideal for stuffing or pickling. When fully ripe they are very sweet.



Anaheim

MEDIUM to MILDLY HOT Medium sized chile to 6-10". They are one of the most common chiles in the United States and are used in many foods for flavoring. Red varieties are strung together and used to make ristras.

Coral Belle

SWEET The Coral Belle Pepper is 4 inches by 3 1/2 inches and four lobed. Beautiful bright orange. They grow vigorously on a compact bushy plant



Padron

MILDLY HOT Unique peppers famous in Spain as tapas fare. Named after the town where they originated. Young Padrons are crisp, the color of limes and mature to a fiery red. Harvest Padron peppers when they are 1" to 1 1/2" long. About 1 out of 10 fruits will be hot, and the rest will be mild. All the fruits become hot if allowed to grow more than 2-3" long.



Thai

HOT The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small pointed fruit are easy to dry and turn from green to

bright red in color. Their pungent heat is loved in many dishes.



MonsterBell

SWEET these peppers will mature to be sweet and delicious. These extraordinary green bell peppers mature to a beautiful rich red as the season progresses. Measuring up to 8 in. long, these spectacular growers are sure to

be a colossal favorite in your garden.

Cal Wonder

SWEET A heavy-bearing, disease-resistant, vigorous plant. These peppers are thick-walled and blocky, about 4 inches tall and wide. They mature from green to red on the plant.



Big Bertha

SWEET A large elongated bell pepper! Thick-walled, 7-inch long fruit ripen from green to red. Plants are disease resistant. Ideal for giant stuffed peppers. This is a big plant, so use a tomato cage to support the plants because when the stems are heavy with big fruit, they can break in wind or rain.



Yolo Wonder

SWEET Top quality, very well shaped with thicker walls and a very blocky shape with 4 lobes. This pepper is high yielding. Great for stuffing and salads.



Numex Big Jim

HOT The largest of New Mexican varieties, this pepper with fruit up to 12" long. Their size makes them a favorite for chiles rellenos. As an advantage, plants are able to set fruit under hot, dry conditions.





Flavorburst

SWEET A thick-walled, juicy, succulent bell pepper, that has hints of citrus. These fruits measure about 4 inches long and nearly as wide, with 4 thick lobes and glossy skin that turns from lime-green to deep gold.

the peppery bite you expect is overlaid with a surge of pure citrus that is zesty and refreshing!

Petite Color Blend

SWEET It's a blend of colors, shapes, and flavors! Perfect for snacking or appetizers and stuffing. This mix contains the full range of colors, from green and red to hard-to-find yellow, orange, white, purple, and black and vary greatly in size as seen here. Delicious, productive, and beautiful.



Giant Red Marconi

SWEET Bred in Italy, this pepper's also an All America Selections winner. Large, tapered fruits are 8" long x 3" wide and can be picked green or left on the plant a little longer and harvested red. The fruits mature earlier to red than other varieties. Grow in full sun, at least 6 hours of direct sun a day, in soil that is rich in organic matter and well drained.



Blight Buster

SWEET Not the prettiest or most enticing name unless of course, you have problems with blight or other ugly diseases. The most disease-resistant variety ever! Resistant to bacterial leaf spot races 1-5 and phytophthora blight. Huge fruits ripen green to bright red. An exclusive from Seeds n Such



Mini Bell

SWEET These small, bell peppers are sweet, mild-flavored and virtually seedless. Perfect for stuffing with things like herbed cream cheese or chicken salad. I have stuffed them and baked them for my family. with a traditional rice and

hamburger mix. They are sold as a mixed color, where you don't know what color you will get. they could be red, yellow, or orange.



Poblano

MILDLY HOT The poblano is a mild chili pepper originating in the state of Puebla, Mexico. Dried, it is called an ancho or ancho chile. Stuffed

fresh and roasted it is popular for Chile Rellenos.



Sweet Banana

SWEET An AAS Bronze Medal winner for 1941 and still extremely popular. Large, pointed fruits measure 6-7" long and 1 1/2" across. The mild yellow peppers ultimately turn brilliant red. A favorite for pickling

Sweet Pickle

SWEET The perfect pickling pepper, Sweet Pickle looks as good as it tastes with colorful "Christmas tree light" fruits of yellow, orange, red, and even purple! These peppers are about 2 inches long, tapering to a blunt end. Thick-walled and very sweet, they hold up beautifully on the plant, and keep their color, shape, and texture nicely when pickled. So appealing as they ripen into warm shades in the sunny garden!



Poblano - Caballero

MILDLY HOT Caballero is a poblano pepper and produces huge yields of large, glossy, uniform, mild and delicious peppers. This thick-walled pepper is perfect for stuffing, and is classic for Chile Relleno. Caballero turns from bright green to red when ripe.



Purple Marconi

SWEET Plant produces good yields of 6" long by 2 1/2" wide sweet peppers. Peppers turn from green to purple when mature. Grow this variety to make a beautiful salad with the red Marconi peppers. An heirloom variety from Italy.



Poblano - Tiburon

MILDLY HOT Large, dark fruits. Sweet, thick flesh. 4 1/2-5" x 3" fruits are moderately hot and traditionally used for chile rellenos. Big sturdy plant holds abundant, uniform, heavy fruit well off the ground.



Jalapeno

MILDLY HOT An early-bearing little plant that will keep you in great eating for months to come! Just 3 to 4 inches long and about 1 1/2 inches wide, these cone-shaped, thick-walled fruits and are very prolific



Jalapeno Fooled You

MILDLY HOT Perfect for mild sauces, salsas and stir-frys...not pungent, not hot, but still enormously flavorful. Plants grow 27" tall, bearing loads of large, thick-walled fruits



Gypsy

SWEET Gypsy peppers have a sweet flavor. Use them raw, or try frying or stuffing them. These peppers are fairly early in the garden at around 65 days. Starting out a light yellow-green they mature to red when completely ripe. .

Jalapeno Emerald Fire

MILDLY HOT This pepper is extra large and very tasty, perfect for stuffing, grilling or using in salsa. Emerald Fire produces gorgeous, glossy green peppers with thick walls that have very little cracking, even after maturing to red. Very high yielding.



Jalapeno TAM

MILDLY HOT Created at Texas A&M University, this jalapeno is a lot way milder than its brothers and sisters. In short, if you like the taste of the Jalapeno but can't take its heat, this one is for you! TAM Jalapeno is a very productive variety that is resistant to disease.



Tabasco

HOT Originally from Mexico—and taking its name from a Mexican state—this small, very hot pepper's a favorite in the South and East, where the plants can grow tall and are covered with the petite light yellow-green to red fruits. Best known as the pepper that lends the kick to the namesake hot sauce from Avery Island, Louisiana.



Jalapeno Purple

MILDLY HOT Purple jalapeno pepper plants are highly productive, with the peppers starting off green, then maturing to a dark purple color, and then turn deep red. The purple jalapeno peppers

are perfectly edible and delicious, and are also as hot as a typical jalapeno pepper.

Lombardo Yellow

SWEET Long, green, slim, very sweet frying pepper. Will mature to red, yellow or orange when ripe. Large plant, space about 18 inches apart. Peppers are 5-6" long Very thin skin. Can also pickle or dry them



Jalapeno Mucho Nacho

MILDLY HOT An impressive jalapeno from Mexico. Jumbo, 4" fruits are fatter, thicker, heavier, a bit hotter, and up to a full inch longer than regular jalapenos and start green, maturing to red. Plants are vigorous and high yielding, bearing fruti about a week earlier than is typical jalapenos.



Merlot

SWEET Intriguing Merlot is one of those varieties that look good on paper and prove to be even better in the garden! Rich, jewel-toned, blocky fruits have crisp, thick walls and very sweet flavor.

High-yielding plants mature early, growing 18 to 24" tall Resistant to TMV and Bacterial Leaf Spot.



Serrano

HOT Large plant bears lots of very hot and pungent chiles with a distinctive flavor and fairly thin skins. They originated in the mountainous regions of the Mexico.

Karma

SWEET Karma got top ratings for its heavy yield, large 6" X 4" shape, showy dark-green-to-bright-red color, and thick walls. These TMV-resistant plants reach 25 to 35 inches tall and need staking to support their huge bounty. Scrumptious juicy, sweet flavor with no aftertaste!.



Pimiento Rossao

SWEET Round red pepper with sweet, delicious flesh. Eat fresh, roasted, or pickled. You could also stuff these with cream cheese. This is the type of pepper you see pickled in large jars in Italian delis.



Shishito

MILDLY HOT Native to Japan, the slender, green peppers grow 3"- 4" long, have delicate skin and a slightly pleated surface. Most of them have a hint of grassy and peppery flavor, with a faint note of citrus. However, some (approximately one in ten) have a real bite! The plants have a spreading habit and produce prolifically. They turn red when ripe.



Lipstick

SWEET A delicious pepper with 4" long tapered, heart-shaped fruit that are super sweet when the mature from green to bright red. This pepper is early and ripens well in the north. A flavorful variety with thick, red flesh.

White Cloud

SWEET Ivory bell-shaped fruits start out pale ivory, ripening in due course to fiery red-orange. Sweet, mild flesh. Compact plants are great in containers!



Trinidad Scorpion

SUPERHOT In 2012, the Trinidad Scorpion was noted as the hottest chili in the world, racking up more than 1.2 million Scoville units. In 2013, the Carolina Reaper took the

stage as the hottest pepper. The Trinidad has a tender fruit-like flavor, which makes it a sweet-hot combination. **Be very careful with these as they will set you head on fire. Use gloves at all time when interacting with them**

Trinidad Scorpion Chocolate

SUPERHOT The Trinidad Chocolate Scorpion is the natural chocolate colored variant of the red Trinidad Scorpion. Some say the Chocolate Scorpion is smoother with more sweetness and less acidity than the red Scorpion. They ripen to a reddish brown color. **Be very careful with these as they will set your head on fire. Use gloves at all time when interacting with them.**



Hatch Chile

HOT Hatch is the term for subscribing several different varieties of chile grown in the Hatch valley of SW New Mexico. This one is sold as Hatch Medium This was a customer request.



Scotch Bonnet

HOT Scotch bonnet, also known as scotty bons, bonney peppers, or Caribbean red peppers, is a variety of chili pepper named for its resemblance to a tam o' shanter hat. They are very hot and are used in a variety of ethnic cuisines. Fresh, ripe scotch bonnets change from green to yellow to scarlet red.

Habanada

SWEET A heatless habanero. all the flavor of the Habanero without the burn. some it is citrusy, others detect a hint of guava. I can't wait to try this one. For an interesting article about this pepper, check out this link.



<http://wamc.org/post/heatless-habanero-packs-all-flavor-none-burn>



Ghost Peach

SUPERHOT A natural variant of the Red Ghost, just Peach in color. They can grow up to 6 inches in length. Ripens from green to peach The Peach Ghost has a smooth taste with

heat similar to the red ghost. Please be careful with this one. Eat at your own risk! **Be very careful with these as they will set your head on fire. Use gloves at all time when interacting with them.**

Klari Baby Cheese

SWEET A very rare heirloom pimento type sweet pepper, this ancient variety originates in Hungary. The fruit resembles a small wheel of cheese, average size of 2 -3 inches. Starts pale yellow, through orange to bright red and all colors will be present on each plant at one time. Highly ornamental and excellent in pots. Thick walls, juicy texture with a medium sweet flavor. Ideal for pickling whole or stuffing



NEW: Plant Tags

Never, ever, forget what plant is planted in your garden and where . . . or what it's supposed to look like when it is ripe or flowering!

We have colorful tags for all of the tomatoes, peppers, flowers and vegetables we sell. The tags are 4,25 X 5.5 inches. I can also create custom tags with your pictures. These beautiful, weather resistant tags are interchangeable from year to year and help you and your visitors know what is being grown. They add color to your garden.

If purchased locally and picked up, you'll receive a 5.5 X 4.25 laminated tag, a paint stick and a binder clip. If you need them mailed, the paint stick and binder clip won't be included and postage will apply.

Individual pre-made tags are \$3.00 plus tax

All orders must be prepaid

Digital tags are available for download on my Etsy store (<http://www.etsy.com/shop/Flowerchild-CardShop>) complete with instructions on how to print and laminate then. You'll be able to print out as many as you like. Tags can only be used for personal use. Commercial operators can contact me for terms of retail distribution.

Tip They will last a long time if you don't leave them in the garden all winter long. Sun will eventually fade these, so place them in area that isn't facing the sun all day.

