



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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2018 Peppers

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Corno Di Toro Red

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.



Corno Di Toro Yellow

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



King of the North

SWEET The most reliable sweet bell pepper for gardeners and growers with limited growing days. Sturdy plants produce early heavy yields of

blocky, thick walled, 3 - 4 lobed fruits that ripen from green to red. Excellent for many uses including cooking and fresh eating.



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.



Albin Bullnose

SWEET Beautiful, blocky 3-4" peppers are a lovely cream color. They have a nice mild, sweet flavor and ripen to a beautiful deep red. It produces loads of fruit on very compact, dwarf plants.

They are very pretty in a large container with flowers such as lobelia, red petunias and parsley.



Volcano Candy

HOT Peperone Piccante Calabrese. Also know as Small Red Cherry or "Devil's Kiss". This is a small, round hot pepper, one to two inches in diameter. Bright red when ripe. Moderate heat. This is a classic Italian hot pepper used fresh or for pickling, or even dried.



Carmen

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.



Sweetie

SWEET this is a miniature sweet pepper that produces some of the sweetest peppers we have ever tasted. Its medium size plant produces good yields of fruit that measure approximately 4" long x 1.25" wide at the crown and taper

to a blunt point. Sweetie's green fruit ripen to a glossy red color and have thin crunchy walls. Fruit size can vary depending on growing conditions.



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.



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.



Gypsy

SWEET Gypsy peppers have a sweet flavor. Use them raw, or try frying or stuffing them. Starting out a light yellow-green they mature to red when completely ripe.



Lipstick

SWEET A lovely 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.



Gordo

SWEET Impressive, extra-long, and large. Strong plants hold the fruit well The fruit ripen from green to red and have good thick flesh that hold up well after harvest. Most of the fruit are two to three-

lobed and have a flattened shape that resembles a "cow's tongue"



Feher Ozon Paprika

MILDLY HOT Compact plants are loaded with 5-6" long, tapered sweet peppers, held closely to the stem so that the plants stay upright. Peppers are initially light yellow, but mature to orange and finally

red when fully ripe. Thick walls make them perfect for drying and grinding into your own flavorful paprika--far superior to anything you can find at the store



Purple Beauty

SWEET Absolutely stunning purple bell pepper. Large 4-lobed, thick-walled fruits borne on sturdy compact plants. Tender crisp texture, mild sweet flavor. Holds in the

purple stage for some time before ripening to a radiant purple-red.



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.



Sweet Banana

SWEET An AAS Bronze Medal winner for 1941 and still extremely popular. Long, pointed fruits. The mild yellow peppers turn brilliant red. A favorite for pickling



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.



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.



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.



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.



Caballero turns from bright green to red when ripe.

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.



Jalapeno Purple

HOT Purple pepper plants are highly productive, with the peppers starting off green, then to a dark purple color, and then deep red. The purple jalapeno peppers are perfectly edible and delicious, and are also as hot as a typical jalapeno pepper.



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 bear loads of large,

thick-walled fruits measuring about 1-3/4" wide at the shoulder, maturing from green to red. Yield is enormous.



Jalapeno TAM

MILDLY HOT Created at Texas A&M University, this jalapeno is a lot milder 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.



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



Pimiento Rosso

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.



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



Violet Sparkle

SWEET Unique looking pepper, great size for roasting, bbq, fresh eating. Sweet, crisp and thick-walled. Pointed, wedge-shaped fruit is purple streaked with pale yellow. Short plants produce a lot of fruit. From a Russian seed trader. Ripens red. Simply lovely.



Hungarian Cheese

SWEET Compact plants are loaded with 5-6" long, tapered sweet peppers, held closely to the stem so that the plants stay upright. Peppers are initially

light yellow, but mature to orange and finally red when fully ripe. Thick walls make them perfect for drying and grinding into your own flavorful paprika--far superior to anything you can find at the store

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 \$4.50 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



Customer Favorite! Delicious, juicy and sweet. Sungold glows with an golden orange color. Foliage is a pretty bluish green color. The best cherry tomatoes I've eaten. They are a treat to eat straight from the vine, warmed by the sun. Everyone who tries one, always comes back for more. Prolific and early. WOW your friends with a salad composed of white, gold, red, green and purple cherry tomatoes. Indeterminate, mid-season

