



# The Tomato Lady

## 2020 Peppers

### Sweet Peppers



#### Antohi Romanian

**SWEET** Eastern European frying pepper. Plants produce 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



#### Albino 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.



#### 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.



#### Corno di Toro - Escamillo

**SWEET** The golden-yellow counterpart to lovely 'Carmen' and a refined take on the popular Corno di Toro (or "Bull's Horn") pepper class. Bred by Johnny's and named for Carmen's love interest in the French opera: the bullfighter Escamillo. Intoxicating



#### Cubanelle

**SWEET** Peppers are a light green with a sweet flavor. When mature, they turn orange-red. Thin-walled, long, tapered peppers are perfect for roasting and frying. See recipe for Stuffed Cubanelles on our recipe page.

v.



#### California 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.



#### 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. Good for a container garden. Sweetness any way it is prepared, but traditionally used for frying. Broad-shouldered with an attractive taper. Fruits avg. 6" long x 2-2 1/2" wide. AAS winner.



#### Feher Ozon Paprika

**MILD** 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. This is an incredibly beautiful and plucky pepper.



#### Flavorburst

**SWEET** A thick-walled, juicy, succulent bell pepper, that has hints of citrus. These fruits measure about 4" 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!



#### 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.



### Golden Bell

**SWEET** Large, square, golden bell pepper. This pepper is sweet and mild with thick walls & thin skin. Ripens from green to a brilliant yellow/gold color. These add a bright lively color in a salad or stuff them with your favorite mix.



### 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 "cows tongue"



### Glow

**SWEET** 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. These beautiful peppers seem to glow!



### Horizon Orange

**SWEET** The plant produces good yields of orange-yellow bell peppers. Peppers have thick walls and turn from green to orange-yellow when mature. Excellent gourmet peppers for salads and stuffing.



### Hungarian Cheese

**SWEET** This mix contains a surprise! You don't know what color you are getting. Early maturing peppers start off dark green and mature to red, orange or yellow peppers. Flat round fruit are smooth, thick walled and are ideal for stuffing. When fully ripe they are very sweet..



### Hungarian Cheese Right on Red

**SWEET** Early maturing, they go from green to red on top of prolific 18 to 24 inch plants. Fruits are flattened and round with flutes around the stem and have thick walls. Suitable for garden or container. Great for stuffing, fresh eating, canning or pickling. Use them as bowls for individual dip cups.



### Islander

**SWEET** Light lavender skin, pale yellow flesh. This is a picture of the peppers that I grew in my garden one year.. 3-lobed, medium-size, thick-fleshed bell peppers with a mild, slightly sweet taste. Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red. Strong, medium-tall plants yield well. r



### Jimmy Nardello

**SWEET** An heirloom frying pepper from the small village of Ruoti in the Basilicata region of southern Italy and was introduced to the states 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 salsa and salads. Peppers are perfect for pickling or drying.



### 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.



### 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 We liked this one. It wasn't super early but when it finally got going, boy did it ever!.



### 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!



### 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.



### Mira

**SWEET** Super-early Polish variety yields very large, very thick-walled fruit, crisp, sweet and mild. The color is sublime; it starts very pale cream, ripening in due course to bright red. The smooth, sleek fruit is bullet-shaped, to almost a perfect wedge, very wide at the shoulder. Compact plants are an especially good container subject.r



### Murasaki

**SWEET** An old Japanese pepper from the Nara Prefecture. Tapered black pods are highly ornamental and look deceptively like a fiery hot pepper. In fact, the beautiful fruit is totally heatless. It has dramatic, dark purple fruit and flowers; even the foliage has a purplish haze. Very productive..



### Mini Bell Mix

**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.



### Petite Color Blend

**SWEET** 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, and purple, and vary greatly in size as seen here. You never know what you are going to get!



### 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.



### 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.



### Sweet Italian

**SWEET** Dulce Italiano. Largish bulls horn type of pepper. Smaller than Corno Rosso. Widely used in Italy. Sweet and productive. Pick either when green or when red ripe. Thin skins.



### Sweet Banana

**SWEET** An AAS Bronze Medal winner for 1941 and still extremely popular. Long, pointed fruits. The sweet yellow peppers 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 when pickled.



### Sweety

**SWEET** This is 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" x 1.25" at the crown and taper to a blunt point. They ripen to a glossy red color and have thin crunchy walls. Fruit size can vary depending on growing conditions.



### 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. These are simply lovely. One of the sweetest peppers I've ever had when they are red.

## Hot Peppers



### 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.



### Anaheim - Charger

**HOT** An Anaheim type that performs well in both the Eastern U.S. and California. The fruits are large and thick-walled, making them suitable for frying and stuffing. The very large plants have good leaf cover to protect the fruits from sunscald. Fruits avg. 7" long x 2" wide. Intermediate resistance to tomato spotted wilt virus.



### 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. This heirloom has been popular many years for drying, using as a spice, and also for medicinal use.



### Cayenne Red Rocket

**HOT** Early, quick-drying for ristras Attractive taper and bright red when dried. Flavor is sweet and hot. Matures early. Thin walls. High yields. Widely adapted. Fruits average. 5-6" long.



### Fresno

**MILDLY HOT** The Fresno Chili pepper is a medium-sized pepper. It is often confused with the jalapeño pepper but has thinner walls, often has milder heat, and takes less time to mature. Green Fresno peppers are more versatile with a mild heat, and can be added to many types of dishes. They can also be pickled and eaten whole.



### Habanero

**HOT** Habanero is about as hot as they come, without stepping into the “superhots” territory. When added to salsa or dip, this little pepper will make your taste buds shout! Compact 12 inch plants yield thin walled peppers that start out dark green and ripen to orange.



### 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.



### 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 - Mucho Nacho

**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 fruit about a week earlier than is typical jalapeno.



### Jalapeno

**HOT** An early-bearing plant that will keep you in great eating for months to come! Just 3” to 4” inches long and about 1 1/2” wide, these cone-shaped, thick-walled fruits are borne in great numbers on very vigorous plants. They are ready to pick when dark green, delivering a wallop of pure heat! You could also allow them to mature and ripen to red.



### Jalapeno - Fooled You

**MILDLY HOT** Perfect for mild sauces, salsa 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 - Jedi

**HOT** High yielding, continuous set type. Jedi's fruits avg. 4-4 1/2” and are slow to check (show small cracks in skin). The large plant is of the "continuous set" type that produces over a long harvest window, especially in regions with a long growing season. High resistance to bacterial leaf spot races



### 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.



### 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.



### Padron

**MILDLY HOT** Unique peppers are famous in Spain at tapas bars. Named after the town where they originated in Galicia, northwest Spain and are crisp, the color of limes and mature to a fiery red. Harvest when they are 1” to 1 1/2” long. One out of 10 fruits will be hot, the rest will be mild. All the fruits become hot if allowed to grow more than 2-3” long. Some folks say that eating them is like “Spanish Roulette”.



### Poblano - Caballero

**MILDLY HOT** A poblano pepper that 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. This pepper turns to deep red when ripe.



### Sandia

**MILDLY HOT** From what I see doing my research this is a Hatch type chile. From New Mexico, this smooth-skinned 5” to 8” chile is used perfect for chile rellenos, enchilada sauce, and stews. Ranging from mildly hot to moderately spicy, it's also sweet and fruity when red.



### Shishito - Mellow Star

**MILDLY HOT** 3 1/2-4” heavily wrinkled fruits are thin walled, mild (*no heat*) when green and slightly sweet when red. In Asia, fruits are cooked green but they also may be used red. Thinly sliced, the red fruits are excellent in salads and coleslaw. Large, upright plants produce good yields over a long period of time..



### 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



### 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.



### **Volcano Candy**

**HOT** Peperone Piccante Calabrese. Also known 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. My husband says these are fruity as well and nicely balanced.

## **Super Hots**



### **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.***



### **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.***