

Sweet Bell Pepper Varieties

<u>Ace</u>

- · Green-to-Red
- Extra-early (50 days to green; 70 days to red ripe)
- Highly Productive
- Medium-sized 3-4 lobed fruits

Intruder

- Green-to-Red (62 days to green; 82 days to red ripe)
- Excellent disease resistance, especially to Phytophthora
- Large, blocky, thick-walled fruit
- Medium-large fruit

Sweet Speciality Pepper Varieties

<u>Aura</u>

- Green-to-Gold (53 days to green; 73 days to golden yellow ripe)
- Tapered, thick-walled, 2-3 lobed fruits, 4-5" long
- Deliciously sweet and fruity
- Great partners for Glow and Lipstick

<u>Carmen</u>

- Green-to-Red (60 days to green; 80 days to red ripe)
- Sweet Italian frying pepper
- Early, adaptable, notably sweet fruits 6" long by 2.5" wide
- Excellent roasted, grilled and in salads

Chocolate Cake

- Green-to-Rich, Reddish Brown (90 days to ripe)
- Reddish-brown 3.5" by 3.5" blocky, thick-walled fruit
- Great sweetness and flavor
- Meaty, sweet, delicious and flavorful when harvested green

Glow

- Green-to-Bright Orange (53 days to green; 73 days to ripe orange)
- Attractive 2-3 lobed fruits are tapered, thick-walled and 4-5" long
- Remarkably sweet and fruity
- Great match to Aura and Lipstick

Goddess

- Green-to-Yellow (63 days to yellow; 83 days to red ripe)
- Sweet banana pepper for pickling or fresh eating
- Long, thick-walled smooth fruits average 8-9" long
- Mild when yellow and moderately sweet when red ripe

<u>King of the North</u>

- Green-to-Red (50 days to green; 70 days to red ripe)
- Popular early bell pepper that grows well in cold climes
- Blocky, thick-walled 3-4 lobed fruits
- Produces solid yield of good-sized peppers in short, cool seasons

Lipstick

- Green-to-Red (55 days to green; 75 days to red ripe)
- Sweet, juicy and thick-fleshed 4" long heart-shaped fruit
- Delicious in salads and salsa, and also great for roasting
- Dependably productive even in areas with cooler summers

Hot Pepper Varieties

Bangkok Thai Chile (Cayenne)

- Hot, bright red (75 days to green; 95 days to red)
- Versatile hot cayenne
- Use fresh at both green and red stages
- Can be dried for hot pepper flakes or mini-ristas

<u>Early Jalapeño</u>

- Early (60 days to green; 80 days red ripe)
- Cylindrical fruits of the smaller traditional size (2-2.5")
- Earlier but lower-yielding and with more checking (small cracks in skin) than hybrid jalapeños
- Recommended for early season crop; other varieties are suggested for main season production

<u> Helios (Habanero)</u>

- Extra-early hybrid habanero (67 days to green; 87 days to orange ripe)
- Fruits average 2.75" by 1.5" and are VERY hot
- Much earlier, higher-yielding and with bigger fruits than standard habanero

<u> Highlander (Anaheim)</u>

- Early and adaptable Anaheim pepper (65 days to green; 85 days to red ripe)
- Good productivity even in cooler regions
- Traditional, semi-flattened two-lobed fruits average 7" by 2"
- Suitable for raw eating, roasting, grilling and baking
- Can be used as a slightly hotter substitute for bell peppers in a wide variety of savory dishes

Jalafuego (Jalapeño)

- Big, smooth, dark-green fruits (70 days to green; 93 days red ripe)
- Average fruit size 3.5-4", similar to El Jefe
- Resistant to checking (small cracks in skin)
- Slightly later, but higher yield