

# PEPPERS

SWEET & MILD



## Lilac Bell Pepper

75 days--Fruits are a stunning medium lilac-purple. Crisp, juicy, and sweet! What a lovely addition to a relish tray! Medium-sized fruits start out yellow-green, ripen to purple, finally to red.



## King of the North

68 days. Early, good-sized peppers of a heavy yielding habit. The variety thrives in the cooler summer weather so prevalent in New England and yields crisp bells, green ripening to red, right up until frost.



**Ajvariski** Here's a really outstanding roasting pepper from eastern Macedonia. Two-foot, stocky plants are covered in 6- to 7-inch, broadly wedge-shaped pods that ripen green to deep, rich red. These peppers are incredibly fragrant and tasty. When you throw half a dozen on your grill, everybody in your neighborhood will smell them! These thick fleshed traditional peppers are roasted on flat metal stoves, peeled, then ground into a traditional relish called ajvar, which

is eaten spread on bread, often with sirenje, a local cheese similar to feta. Nearly every rural household puts up a supply of ajvar for winter eating. In autumn, Macedonians flock to the markets in fertile valleys in the east to buy bushels of the best aromatic roasting peppers from the local villages. The original seed was a gift from the students in the villages of Kalugeritsa and Zleovo.



## Banana Pepper

60 days. We're thrilled to offer this classic, sweet wax pepper that has been grown by generations of gardeners. Sleek, tapered fruits reaching 6-7" long, to 2" wide and are a translucent ivory color when immature, ripening quickly to stunning red-orange. Superb in pickles or stuffed, in salads, and more. A treasure!



## **Chocolate Beauty Pepper**

70 days. Blocky, medium to large, green, 3-4 lobed fruit ripens to a rich chocolate-brown. The green fruit is good, but is spectacular when fully ripe--crisp, juicy, and very sweet! Productive enough to make a good variety for market growers, and so early!



## **Anaheim Pepper**

80 days. Delicious mildly-hot flavor, excellent for roasting or frying; good yields of very large chili peppers.



## **Habanada - Sweet Pepper**

The world's first truly heatless habanero! Bred by well-known organic plant breeder Michael Mazourek. Habanada is the product of natural breeding techniques. This exceptional snacking pepper has all of the fruity and floral notes of the habanero without any spice (even the seeds are sweet and add to the flavor). This 2-3 inch tangerine fruit stole the show at the 2014 Culinary Breeding Network Variety

Showcase, where the fruit was made into a stunning sherbet. This

exotic new pepper is sure to be the darling of the culinary scene, making it an excellent choice for market farmers, chefs and foodies.



## **Bullnose Pepper**

75 days. The original Bull Nose pepper was popular in early America and was grown by Thomas Jefferson. They are still grown at Monticello today. This is one of the first medium-large "bell"-type peppers, although this strain may be larger than the strain grown by Mr. Jefferson and are more likely dating back to the Bull Nose of mid-to-late 1800s. Delicious good-sized fruit are great in salads or for cooking.



## **PARADICSOM ALAKU SARGA SZENTES**

80 days. One of the truly great Hungarian peppers. Yellow, flat, ribbed, pumpkin-shaped fruit has the tremendous flavor that peppers from Hungary are famous for. The flesh is very thick, crisp and juicy. This rare variety was collected at a farmers' market in Matrafured, Hungary, but developed at Szentes, Hungary. A winning variety.



## **Cubanelle**

Also known as "Cuban pepper", the Cubanelle is a variety of sweet pepper commonly used in Cuban, Puerto Rican, and Dominican cuisine. Many cooks prefer it to bell types. Sweet Cubanelle peppers can some times be slightly hot, but with only a touch of heat. This 6-8-inch pepper is prized for its sweet, mild flesh, rich flavor, and pretty colors. The thin-walled pepper is especially suited for quick cooking and has a low water content. Best picked when yellow-green for use in roasting, stuffing, as a pizza topping, for frying, a substitute for Anaheim peppers.



## **Zulu**

This impressively 'eggplant black' colored bell pepper is crisp with thin flesh. It has an amazing piquant aftertaste of spicy zip minus the nip of a hot pepper, and this sweet pepper is sure to please even the toughest critic! Zulu pepper would be a great addition to salsa and salads. A beautiful pepper from Poland.



## **Yellow Monster**

90 days. Gigantic, behemoth elongated yellow bell peppers can grow 8 inches long by 4 inches wide! These impressive peppers are really sweet, meaty and wonderful; so pretty after they turn from green to bright sunshine-yellow. These are great fresh, fried or roasted, so you will be happy the plants produce plenty of these colossal beauties.



## **Criolla De Cocina**

A legendary heirloom pepper of Nicaragua, essential for the signature sweet and sour salsa criolla campesina, but this versatile and mouthwatering pepper is equally at home in any sweet pepper context. This small pepper was collected in peppers that are fragrant and richly flavored; these have strong pepper flavor, making them perfect for a variety of dishes. Fruit is very wrinkled and unique looking. 1988 from a farmer in Nicaragua. It produces small 4-inch



## **Manganji**

80-90 days. Sure to be a new sensation with chefs and foodies alike. Manganji is recognized as a traditional cultural vegetable in Kyoto, Japan, where it is celebrated as the King of Japanese Chili peppers. Contrary to this distinction, Manganji is actually a sweet pepper! The complex sweet flavor and soft skin makes this a favorite of traditional home cooks as well as high-end chefs. Considered extremely versatile and often the subject of

exciting new culinary innovation by some of Kyotos most brilliant culinary masters (Manganji pepper chocolate bars, and candied manganji pepper juice).



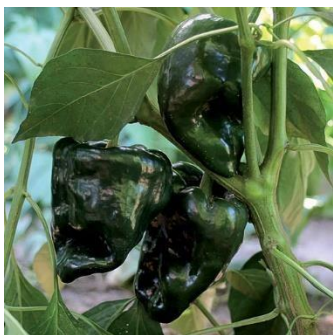
## **Lipstick**

70 days. A delicious pepper with 4-inch long tapered, pimiento type fruit that is super sweet. This fine pepper is early and ripens well in the North. A flavorful favorite with thick, red flesh.



## **NADAPEÑO**

Love the flavor and crunch of jalapeño, but can't take the heat? This truly heatless jalapeño is perfect for those with sensitivity or aversion to the heat of traditional jalapeño peppers. Great for pickling, stuffing, poppers and salsa. This variety is very early and prolific!



## **Pablano**

75 days. One of the most popular chilis in Mexico! 3- to 6-inch heartshaped fruit is usually of gentle heat, at around 2000 Scovilles. Used green, after roasting and peeling, it is the classic pepper for chili rellenos. Dried, the fruit turns a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season.





## **Lesya**

Believed to be the sweetest of all peppers and with the thickest flesh we have seen, Lesya is a total crowd pleaser. The unique pointed heart shaped fruits ripen to a deep red and have intensely juicy texture. Plants are stocky and high yielding, an all over rugged and easy to grow pepper! A superior flavor and texture that every gardener and sweet pepper lover should experience.



## **California Wonder – Red**

70 days. One of the oldest and largest heirloom bell pepper available. First introduced by California growers around 1928. Tall, sturdy plants produce good yields of blocky, thick-walled fruits. A delicious green pepper that ripens to a vibrant red.



## **Ashe Country Pimento**

52 days. An exquisitely gourmet heirloom pimento from the Blue Ridge Mountains of North Carolina. This super sweet red pepper is squat and small, about 3-4 inches wide and just 1-1.5 inches long, but it packs an incredibly flavorful, juicy punch. Thanks to its mountainous origins, this variety is appreciated for being more early maturing and even a little bit more cold tolerant than other peppers. The tidy plants are just 24-30 inches tall, but they are smothered in scrumptious fruit, perfect for pickling, stuffing, roasting, snacking and for making pimento cheese.



## **Ozark Giant**

75 days. What a pepper! This variety produces huge, long bell peppers that have delicious, thick flesh. They start out green and turn bright red. Very productive plants and great flavor will make this old Ozarks variety a favorite.



## **Canary Bell**

70 days. Superior sweet pepper, medium-sized, thick-walled green Fruit ripensing to bright yellow color. Sets early and produces all summer. Superb in salads, and a premier type for grilling. Exceptional flavor, very productive two-foot plants.



**Golden Greek Pepperoncini** thin walled peppers, 2 to 3 inches in length, have wrinkled skin and are usually sold pickled. The skin is a light yellow-green but will turn red as they mature, so you'll find both green and red pepperoncinis in stores, although green is most common. Pickled are also most common, although you can use fresh peppers in recipes, such as pizza sauce. There are two primary types of pepperoncini peppers - Greek and Italian.



**Italia** This corno-di-toro ("horn of the bull") type of sweet pepper earned high marks from Seed Savers Exchange staff at a 2014 tasting at our Heritage Farm headquarters. Curved, tapered fruit mature from green to red, have thin walls, and taste very sweet (not hot).



### **Mini Red Bell**

55 days. These impressive miniature bells really pump out the peppers! The 3-lobed fruit are 2 ½ inches wide by 1 ¼ inches long. They are very sweet, excellent on veggie platters, in salads, stuffed, or cored and eaten whole.



### **Mini Yellow Bell**

55 days. These impressive miniature bells really pump out the peppers! The 3-lobed fruit are 2 ½ inches wide by 1 ¼ inches long. They are very sweet, excellent on veggie platters, in salads, stuffed, or cored and eaten whole.



**Nokturn** Bears dark purple, triangular, extremely ornamental, and at the same very tasty, fruit. This is a truly unique variety among pepper cultivars available on the market. The ripening fruit takes on intense purple colour that might resemble the colouring of ripe plums, while the fully mature fruit will also display a hint of cherry-red colouring.



**Rewia** Sweet pepper that does really well in this country. It's a truly vigorous orange pepper, really early and so great for cooler areas. These plants produce an abundance of heavy, juicy peppers with a wonderful sweet flesh that is delicious eaten raw or cooked. Perfect for slicing into salads or simmering down into a rich pasta sauce, Rewia is one of our favourite varieties of sweet pepper.