

# PEPPERS

SWEET & MILD



### **Corno di Toro Giallo Pepper**

The traditional favorite in Italy. Long 8-inch tapered, bull-horn shaped golden-yellow peppers are sweet and spicy. They are great fresh or roasted. Large plants yield well. Among the best peppers you can grow and so delicious. Pure Italian seed.



### **Etivda Pepper**

75 days--Blocky, thick-walled orange fruits are crisp, very sweet and juicy. These golden-orange bells can reach up to a half-pound in weight, and are lavishly produced on tall plants. Originally a Polish commercial variety, Etivda is equally at home under row cover, in the greenhouse or out in the garden. Lovely and very choice!



### **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.



### **Paradicsom Alaku Sarga Szentes Pepper**

80 days. One of the truly great Hungarian peppers. Yellow, flat, ribbed, pumpkin-shaped fruit have 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.



### **Round of Hungary Pepper**

Specialty pimento cheese pepper. Ribbed, flattened fruits mature early and have very thick, sweet, delicious flesh. Distinctive, globe-shaped fruits avg. 2-2 1/2" x 3-3 1/2", turn red early, and are great for stuffed peppers, in cooking, and in salads.



### **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.



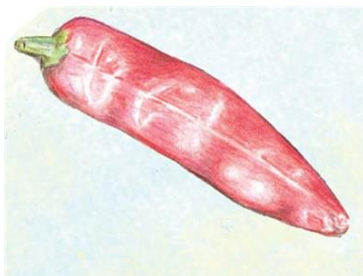
### **Topepo Giallo**

Gorgeous, nearly-round fruits are incredibly sweet, juicy and thick-walled, especially when allowed to mature from pale ivory to their final, deep golden color. The size is perfect for stuffed pepper appetizer plates; also great as pickles. Similar size and habit to our Topepo Rosso, but much rarer. A wholly superior Italian variety that we are excited to offer.



### **Thai Red Chili**

90 days. The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small, pointed fruits are easy to dry and bright red in color. The Thai people love the pungent heat. Ornamental plants are loaded with fruit. Pure Thai seed.



### **Corno Di Toro Rosso**

Similar to the "Italian frying peppers" that were so popular in New York in the old days: (a) they are thin skinned and do not require "peeling" like many of today's "market peppers" do; (b) they are VERY flavorful and sweet



## Mehmet's Sweet Turkish

65-70 days. Introduced by Dr. Mehmet Oztan of two seeds in pod heirlooms, this incredible pepper hails from Turkey. These sweet peppers are long, green, yellow turning to red. The fruits are tapered and crunchy, averaging 7-8 inches long. Best for grilling or fresh eating.



## 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.



**Doux D'Espagne or Spanish Mammoth** his variety was introduced before 1860. In the 1880's, this pepper was shipped to the large markets in Paris from warmer areas like Algeria and Valencia. In the 19th century the 6-7-inch long fruit were among the largest offered, and popular with cooks. It produces long, cone-shaped peppers that are perfect for frying and salads. They are sweet and flavorful, but hardly ever offered in America. A good-producing pepper that is reported to be disease resistant.



## Leutschauer Paprika Pepper

A lovely drying pepper that comes from Matrafured, Hungary. It has been grown there since the 1800s when it was brought from Leutschau (Slovakia). The medium-hot paprikas have great flavor, are terrific for drying, and make a delicious spicy powder. Very rare!



## **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!



## **Sweet Chocolate Pepper**

75 days. I love the flavor of this rich, chocolate-brown pepper. The flesh is cola-red color, very sweet and delicious. The medium-sized semi-bell-shaped fruit ripens very early, making this variety perfect for the North (or anyone who loves early peppers). Great in salads.



## **Pasilla Bajio Pepper**

80 days. Mild-sweet-hot, fruit is dark green, turning brown as it ripens. This pepper is used in Mexican "mole" sauces; tasty.



## **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!



## **Horizon Bell Pepper**

73 days. Plants produce excellent yields of brilliant orange- yellow bell peppers. Blocky, four-inch fruits are thickwalled, ripening from medium green to orange-yellow at maturity. Sweet and flavorful gourmet pepper for salads, stuffing and more!



## **Golden Cal Wonder Pepper**

78 days. Colorful golden bells that are very sweet and tasty. Gold peppers are superb for fresh eating; great for kitchen or market gardens. The productive plants produce early and are good for the North.



## **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 habenero! 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 habenero 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 sherbert. 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.



## **Red Mini Bell Pepper**

60 days. Oh, so cute! Tiny, red bell peppers are only about 1-1/2" tall and wide; they have thick red flesh that is very sweet. 2'-tall plants produce loads of these little winners, and early, too. Great for stuffing.