

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.



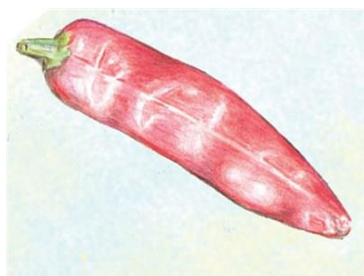
Topepo Giallo

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



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 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 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.



Mira White

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.



Purple Beauty

75 days. This absolutely stunning purple bell pepper has a tender, crisp texture and low-key, sweet flavor. The large, four-lobed, thick-walled fruits remain purple for some time before ripening to a radiant purple-red and are borne on sturdy, compact plants.



Ozark Giant Pepper

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 Ozark variety a favorite.



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.



Red Knight

70 Days. King Arthur type with better disease resistance and a more compact, open plant. Get a jump on the season with a large, early, green-to-red pepper. Big, blocky, thick-walled bell pepper turns red early. Fruity and sweet. Widely adapted. High resistance to bacterial leaf spot races 1-3 and potato virus Y.



Sheepnose Pimento Pepper

70 days. Gorgeous cheese-type sweet pepper, ripening from green to red. The fruit is round, oblate, and stylishly ribbed—so pretty in the garden or on your table! Thick walled, crisp and juicy fruits keep an extraordinarily long time when refrigerated. An Ohio heirloom, so you know it's a great performer in northern climates.



Canary Bell Pepper

72 days. Canary Bell is a superior sweet pepper with exceptional flavor, thick-walled, and bright yellow color. It sets fruit early and continues to produce throughout summer. A vibrant accent in salads, and deliciously sweet when sautéed or grilled. Easy to grow, a wonderful addition to your palette of pepper colors!



Albino Bull Nose Pepper

Beautiful, blocky 3-4 inch peppers are a lovely cream color. They have a nice mild, sweet flavor and ripen to a beautiful reddish-orange. They produce loads of fruit from early summer until frost on very compact, dwarf plants. They are very popular here at Baker Creek and used in our restaurant. This is one of the first varieties I read about when I first became interested in heirloom seeds.



Fish Pepper

80 days. An African-American heirloom popular in the Philadelphia/Baltimore region. A chilli pepper notable for its unique history. Fish pepper plants are like no other, with striated and speckled white and green leaves; the compact 2 foot tall plants stand out, even for their small stature. The peppers themselves are a feast for the eyes. Starting as a solid creamy white, they develop into a light green with dark green striations, turning orange with dark brown striations until they finally mature into solid red peppers of flavorful culinary fire. The fish pepper more than likely originated in the Caribbean and was introduced to the mid-Atlantic region in the 1870s, where it gained a strong a foothold in the oyster and crab houses of the area.



Islander Pepper

80 Days. Light lavender skin, pale yellow flesh. 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. High resistance to tobacco mosaic virus.



Chocolate Mini-Bell

55 Days. Mini Bell chocolate is a very productive, low growing, strong plant and it produces a prolific amount of small, bell pepper-shaped fruits that grow to about 4-5 cm in size. The delicious, sweet flavored peppers ripen from dark green to chocolate brown. This easy and fast growing variety is very well suited for growing in cooler climates. It can also be grown outdoors in large pots on a sunny spot with some

shelter. Harvest the sweet peppers regularly to prolong the flowering and growing of new fruits till the end of summer. Height: 60 - 65 cm.



Ancho Gigantea

The standard Mexican variety for sauces and stuffing, excellent for chiles rellenos. Green-black heart-shaped fruits measure 4" long. Referred to as poblanos when fresh and anchos when ripened to red and dried. Distinctive rich flavor. 90 days from transplant.



Shishito

The 'Shishito' is finding its way into many restaurants as a popular appetizer. The 2"–4" slender peppers have a citrusy, slightly smoky flavor enhanced by grilling or sautéing, and can be the life of the party when an occasional hot one passes the mouth of the unsuspecting. Highly productive plants. 50–200 Scoville heat units (mild).



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.



Pimiento De Padron

These small-fruited peppers originated in Galicia, northwest Spain, where the bite-sized green fruit is sautéed in olive oil and served with coarse-ground sea salt in tapas bars across the country. Most of the peppers are relatively mild, but an occasional unpredictable hot one led a New York Times writer to call eating the dish a game of "Spanish Roulette!" Also fine

for pickled peppers; the heat increases as they ripen to red. An authentic regional variety.



Jimmy Nardello Italian

A customer favorite! This fine Italian pepper was grown each year by Giuseppe and Angella Nardiello at their garden in the village of Ruoti, in Southern Italy. In 1887 they set sail with their one-year-old daughter Anna for a new life in the U.S. When they reached these shores, they settled and gardened in Naugatuck, Connecticut, and grew this same pepper that was

named for their fourth son, Jimmy. This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in "The Ark of Taste" by the Slow Food organization. Ripens to a deep red, is very prolific, and does well in most areas.



Italian Pepperoncini

A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3-5-inch fruit has a superb flavor and just a little heat. Small plants.



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.



QUADRATO D'ASTI GIALLO PEPPER

80 days. The giant yellow Quadrato bell pepper. The huge fruit is a favorite here. The largest variety we have grown, beautiful and blocky, with very thick walls; the flavor is outstanding--sweet and rich! This Italian variety gives very heavy yields; one of the best varieties for marketing. This superb pepper is a real winner!



Murasaki Purple

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. A new favorite at Baker Creek for its dramatic, dark purple fruit and flowers; even the foliage has a purplish haze. Very productive.



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).