

# SWEET PEPPERS

*Capsicum annuum*. These heirloom and ethnic open-pollinated varieties generally produce high yields and are fairly disease free. Sweet peppers lack the capsaicin that give hot peppers their pungency. Although bell is the most widely known shape, there are many other sweet pepper types boasting an array of colors. Growing peppers is similar to growing tomatoes. Plants need a well drained, fertile soil in a sunny location, with consistently moist soil. Plant after any danger of frost. Many peppers start out green and may be picked at this stage or allowed to mature to their ripened color.

## **‘Antohi Romanian’**

Days to maturity: 78

Type: Red Hungarian Wax

Romanian heirloom, high yields of 4" long x 2" wide peppers. Fruit turns from yellow to orange to red.

Acrobat Jan Antohi brought seeds when he defected to the US.

Romanians fry these in a hot skillet to enjoy the sweet full flavor, or use fresh or stuffed.

## **‘Bullnose’**

Days to maturity: 58

Type: Red Bell

India heirloom from 1759, grown at Monticello by Thos. Jefferson. Productive plants bear 4-lobed red fruit that resembles the nose of a bull.

Good flavor, crisp fruit. Great stuffed. May have a hint of heat.

## **‘Buran’**

Days to maturity: 90

Type: Red Bell

Polish heirloom. 3-lobed fruit is 4" long x 3" wide. Very productive 24" plants.

Extremely sweet, equally sweet whether green or red.

## **‘California Wonder’**

Days to maturity: 70

Type: Green Bell

Popular old-time variety, nice size and good yields.

Introduced by Burpee in 1928.

Use fresh, stuffed or roasted.

## **‘Chervena Chuska’**

Days to maturity: 85

Type: Red

Bulgarian heirloom, 6" x 2" fruit turns from green to brown to bright red. Good yields.

Very sweet, almost candy-like. Great for roasting or eating fresh.

## **‘Corno di Toro Giallo’**

Days to maturity: 68

Type: Yellow Bullhorn

Traditional favorite in Italy. 8" long tapered fruit resemble a bull's horn. Large plants with high yields.

Sweet and spicy, delicious fresh or roasted. Great in salads, sauteed or grilled.

## **‘Corno di Toro Rosso’**

Days to maturity: 72

Type: Red Bullhorn

Traditional favorite in Italy. 8" long tapered fruit resemble a bull's horn. Large plants with high yields. Sweet and spicy, delicious fresh or roasted. Great in salads, sauteed or grilled.

## **‘Jimmy Nardelo’**

Days to maturity: 85

Type: Red Italian

An Italian heirloom classic, seeds brought to Conn. by Jimmy Nardelo's mother in 1887. 12" long peppers grow on productive 24" plants.

One of the best for frying or roasting.

## **‘Marconi Golden’**

Days to maturity: 72

Type: Yellow Italian

Italian heirloom, tremendous yields, 3-lobed peppers up to 1 foot long.

Traditionally used for frying, also delicious fresh.

## **‘Marconi Purple’**

Days to maturity: 90

Type: Purple Italian

Italian heirloom, up to 6" long, these peppers are a rich shade of purple when mature.

Traditionally used for frying, also delicious fresh.

## **‘Marconi Red’**

Days to maturity: 80

Type: Red Italian

Italian heirloom produces 3-lobed peppers that are 7" long. Tremendous yields.

Traditionally used for frying, also delicious fresh.

## **‘Napolean’**

Days to maturity: 80

Type: Red Bell

Recorded in 1923 L.L. Olds Seed catalog as a very productive pepper. 8" long, 4-lobed fruit is 4" around. Good flavor when green, sweeter when red.

## **‘Pequillo Pimento’**

Days to maturity: 80

Type: Red Pimento

A prized Basque variety, it's smaller than a bell and triangular in shape.

Traditionally roasted, use for stuffed tapas, or can be added to soups or stews.

### **'Purple Beauty'**

Days to maturity: 72

Type: Purple Bell

Sturdy, compact plants hold fruit that is 4-lobed and thick-walled. Fruit holds eggplant- purple color for quite some time before ripening to red-purple. A dehybridization of Purple Belle.

Meaty and crisp, great in salads or stuffed.

### **'Quadrato d'Asti Giallo'**

Days to maturity: 80

Type: Yellow Bell

Quadrato means 'square'. Italian heirloom ripens slowly from green to yellow. Huge fruit, blocky with thick walls, high yields.

Delicious sweet spicy flavor can be enjoyed in either the green or yellow stage.

### **'Quadrato d'Asti Rosso'**

Days to maturity: 80

Type: Red Bell

Quadrato means 'square'. Italian heirloom, one of the largest reds, thick red flesh, blocky fruit.

Excellent for frying, salads, stuffing.

### **'Red Belgian'**

Days to maturity: 80

Type: Red

Belgium heirloom, prized for it's earliness and high yields. 3 1/2" long wedge-shaped fruit slowly turns from yellow to red.

Many prefer this pepper over regular bells for it's very sweet and rich taste.

### **'Red Cherry Large'**

Days to maturity: 80

Type: Red Cherry

Heirloom since pre-1860, produces high yields of 1.5" round fruits. 20" tall bushy plants.

Very sweet, great for pickling, canning or stuffing.

### **'Shishito'**

Days to maturity: 60

Type: Red Japanese

Popular old Japanese variety, 3" long slightly wrinkled fruit colors from lime green to red.

Mild sweet flavor with just a bit of spice, perfect for tempura. Use in stir fry or pickled.

### **'Sweet Chocolate'**

Days to maturity: 80

Type: Chocolate Brown

Introduced in 1965 by the Univ. of NE, this chocolate brown long 3-chambered pepper is very productive.

Great for Northern gardens.

Thick sweet flesh is excellent in fresh salads.

### **'Tennessee Cheese'**

Days to maturity: 82

Type: Red Bell

Heirloom originally from Spain, seed came from Kingston, TN. Fruit are round, apple or tomato-shaped, with flattened base and thick skin. So named because it's shape resembles a wheel of round cheese.

Perfect for stuffing, use it fresh, pickled or canned. Still used in Spain to make paprika.

### **'Tollie's Sweet'**

Days to maturity: 80

Type: Red Italian

This easy-to-grow heirloom produces dependable yields of 5" tapered fruit.

Sweet red fruit can be eaten fresh, canned, or for added to tomato sauces.

### **'Topepo Rosso'**

Days to maturity: 80

Type: Red Pimento

This Italian heirloom produces blood red pimento peppers on short compact plants. High yields.

Very sweet with thick, crisp flesh. Great fresh or cooked.

### **'Wisconsin Lakes'**

Days to maturity: 80

Type: Red Bell

Developed in 1960's at Univ. of WI, Madison, a great choice for early ripening. Reliable yields of 4-6 oz fruit.

Very sweet and delicious, thick walled.

### **'Yellow Cherry Large'**

Days to maturity: 80

Type: Yellow Cherry

Heirloom since pre-1860, produces high yields of 1.5" round fruits. 20" tall plants.

Very sweet, great for pickling, canning or stuffing.