



Pepper Varieties Available

at the 2019 Great Tomato Plant Sale

West County—Richmond

April 6, 10 am – 3 pm
Civic Center Public Library, Richmond

[Other sale dates & locations: March 30, 10 am–3 pm in Walnut Creek, April 13, 10 am–3 pm in Antioch. Not all varieties available in all locations. Please see separate lists for Walnut Creek and Antioch, available on this website.]

HOT PEPPERS

- **FLAMING FLARE** (70 days) [SHU 1,000]. A Fresno-style pepper with good adaptability. Their flavor is sweet with mild heat, Flaming Flare offers a bit of spiciness and a whole lot of flavor. Conical-shaped fruits are thin walled, averaging 4" long. This pepper is best used at its full maturity when it ripens to bright red. Excellent for fresh use, stir-fries, sautéing, hot sauce, and DELICIOUS for chile sauce. High resistance to tobacco mosaic virus. All-America Selections winner (AAS). *New for 2019!*
- **JALAPEÑO—EARLY** (65 days) [SHU 4,000]. An ideal pepper for Mexican dishes. Deep green fruits mature to red. The pepper is a bit “stubby” 3" long x 1" wide. This is one of the earliest of the jalapeño peppers to fruit and is better adapted to cool coastal conditions than other jalapeño peppers. A compact plant with sturdy branches. This variety is not as prolific as some, so put in two plants. Use fresh, or for a real treat, pickle some of these peppers for later use. *New for 2019!*
- **JALAPEÑO—FELICITY** (70 days) [SHU 0]. IT'S TRUE! This pepper is a TAMED jalapeño with NO HEAT! You will find this pepper rich in flavor but without the pungency and heat of the traditional jalapeño pepper. A great choice for those who love the flavor of a jalapeño but can't tolerate the heat. The 4" peppers will be uniform in shape, fruiting over a long season with a high yield. Grilling, stuffing and mild salsa are ideal uses for this pepper.
- **PADRÓN** (60 days) [SHU 100-1,000]. If you want an authentic, regional pepper from Spain, this is your pepper. Used small these peppers are a favorite in tapas bars across Spain. The peppers are traditionally picked green. Sauté these peppers in olive oil and finish with coarse-ground sea salt for a delectable appetizer. Note this pepper is humorously referred to as “Spanish Roulette”, although 90% of these peppers are mild, you will occasionally come across an unpredictable hot one.
- **POBLANO—MOSQUETERO** (80-90 days) [SHU 250-1,000]. An ancho Poblano that stands out in the crowd! This is a BIG healthy plant with loads of very large, smooth, dark green fruits. These heavy peppers have a high gloss, growing 6" long by 3" wide at the shoulders, and tapering to a flat point. Most will be mild, but an occasional pepper can be hot. The shape of this pepper and the open interior make it perfect for stuffing. *New for 2019!*



- **SERRANO—HOT ROD** (70-80 days) [SHU 22,000]. Hot Rod is a traditional serrano with 3" fruits. This pepper bears over a long harvest period. The dark green fruits are traditionally picked green, but if allowed to ripen to red, they also make fine chipotles (smoked, dried pepper).
- **THAI DRAGON** (75 days) [SHU 100,000]. This is a small plant with a BIG attitude. It's a hard-working pepper that can do TRIPLE duty: it's lovely used as an ornamental in the flower garden, it's a winner as a container plant, and it's gorgeous in the vegetable garden. The plant has a mounding growth habit between 12-18" high. The fruits are ½-1" long with rounded tips. Thai and Asian foods are a natural for this pepper. It can be used dried, pickled or fresh in stir-fries. *New for 2019!*

SWEET PEPPERS

- **ACE** (50-70 days). An extra-early, highly productive standard bell pepper. Heavy yields of medium sized 3-4 lobed fruits. Ace has good tolerance to blossom drop. This pepper is widely adapted but performs particularly well in cooler climates where bell peppers are difficult to grow successfully. A good all-around, reliable bell pepper.
- **AJI DELIGHT** (70-85 days). A real rarity! All the FLAVOR of a chile pepper with the mildest of heat. Extremely vigorous and easy-to-grow. Large 3 to 4" bullet-shaped, red peppers add a new flavor to salads or garnishes. Use anywhere you would use a bell pepper. This pepper can be used at any color stage but is at its best when fully mature.
- **GOURMET** (65-85 days). This pepper produces vibrant orange fruit. The walls of this pepper are thick and the flavor very sweet. The fruit is medium to large with a blocky shape. This pepper has a reputation for being easy to grow under a wide variety of conditions. The plants are strong and set plentiful fruit. The Gourmet pepper has high resistance to tobacco mosaic virus.
- **HUNGARIAN CHEESE** (65-68 days). This pepper is very early maturing, a bonus in our cooler growing climates. These sturdy little 18 to 24" plants set continuous high yields. Fruits are flattened and round, with flutes around the stem. Unlike other mini-sweet peppers they have very thick walls. The plants are suitable for garden or container growing. Harvested peppers have a long shelf life and are the perfect shape for stuffing. They will also perform well in salsa, canning or pickling – even use them as bowls for individual dip cups. *New for 2019!*
- **LUNCH BOX [RED]/YELLOW/ORANGE** (83 days). These beautiful, mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed or used as an addition to salads. Of course, they are perfect for a healthy snack in the garden or a lunch box. All varieties have tall, strong plants that yield well. Lunch Box comes in three colors: red, yellow or orange. We're offering all three in East & Central County, but **West County will only have yellow and orange.**
- **SHISHITO—MELLOW STAR** (60-80 days). This pepper is popular in Japan where its thin walls make it particularly suitable for tempura, it's also very good in stir-fries or sautés. In Asia, this pepper is always cooked green, but they also may be used red, thinly sliced into salads or coleslaws. Medium, upright plants produce a good yield over an extended harvest period. Average 3½ to 4" heavily wrinkled fruits are thin walled.