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## Tomato & Vegetable Sale and Festival 2014

### PEPPERS

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#### *Sweet Peppers*

**Early Sunsatton** is a big, blocky, heavy yellow pepper, turns from a lemon yellow to a deep yellow at maturity. Sweet, beautiful sliced in a salad, a great source of Vitamin C. Good disease resistance.

**Orange Blaze** is a new hybrid, a 2011 All American Selections winner. Vigorous plants bear gorgeous 2 to 3-lobed peppers that turn bright orange quickly. The fruit is 3 to 4-inches long and 1 1/2-inches wide with a very sweet flavor. Long season, highly productive.

**Red Beauty Hybrid**—"the best" red bell pepper if you have good sun and heat. Huge size (up to 8" long) and very thick flesh make roasting and peeling a breeze.

**Carmen**—a sweet, "bull's horn" shaped Italian sweet red pepper. Best for your sweet pepper needs if you have a bit less sunlight (4-6 hours) or live in a slightly cooler or windier microclimate.

**Bounty** is a sweet banana-type pepper great for pickling. It grows 10-12' long, and turns from white to orange to deep red. Highly productive.

**Mini Belle Red and Mini Belle Yellow**--Cute little miniature bell peppers are just an inch or two long and feature very sweet flavor. Best when harvested as fully red or yellow, they are great for putting out whole on platters or cut up as sweet additions to salads. Compact plants produce an impressive amount of peppers; great for container gardening and lower water use.

#### *Mild Peppers*

**Biggie Chili Hybrid**, an Anaheim-style long green pepper, is fleshy and easy to roast—good for all uses for "California green chiles." Does much better in Bay Area climate than other Anaheim-type varieties.

**Holy Mole Hybrid**--the first hybrid pasilla pepper, which is best known for its distinctive nutty and spicy flavor in mole sauce. 7 to 9-inch long peppers start out green then mature to a gorgeous mahogany color. They may be used fresh or dried, adding rich, smoky flavor but very little heat to dishes. High-yielding plants are resistant to 2 types of pepper virus.

**Ancho San Martín**--Fantastic for chile rellenos. When dried, these are called ancho peppers but are called poblano peppers when fresh. Deep, smoky flavor; good eaten either green or red.

#### *Medium Peppers*

**Garden Salsa**--Moderately hot peppers just right for salsa fresca. Tolerates fewer hours of sun than most other hot peppers (4-6 hrs.)

### **Medium Peppers** (cont'd.)

**Hungarian Wax**--Peppers grow upright on a bush that looks like a Christmas tree--all stages from lime green through yellow, orange, and red at the same time! Great for canning with green beans or carrots to make spicy pickles!

### **Hot Peppers**

**Mucho Nacho Hybrid** is a very productive, disease resistant jalapeño pepper that is not only longer than the standard jalapeño, but also wider, heavier, and hotter. Very vigorous plants are excellent producers of these 4 inch long peppers. Beautiful fruit ripen to red upon full maturity.

**Pimiento de Padrón**—Best way to eat these Spanish peppers is as “tapas” when they're quite small: delicious toasted on a skillet, with or without olive oil, and salted with sea salt. Later they are quite hot, close to serranos in heat; dried and crush they make “red chili flakes.”

### **Very Hot Peppers**

**Congo Trinidad**--A staple of Caribbean cooking, these are a different species from most edible peppers. They are a type of habaño pepper. Intensely hot, highly productive. Long growing season that extends well into fall.

**Rocoto, Red and Rocoto, Yellow**--Perennial pepper, originally from Bolivia and Peru, and cultivated for over 5000 years. This species is different from other Capsicum species by having hairy leaves and blue flowers. Peppers are very hot (50,000-250,000 Scoville units). The larger red rocotos are typically used in Andean dishes like *rocoto relleno*; the yellow variety is more common in Caribbean and Central American cuisine. Hard to find in U.S. markets.

**Serrano**--Very hot chile called for in many recipes. Candle-flame shaped fruit are 2-1/4 inches long, green, then red at full maturity. Borne on attractive 30 to 36 inch erect, branching plants. Suitable for salsas and sauce recipes as well as eating fresh. Vigorous bearer.

**Thai Hot**--Hundreds of tiny, very hot peppers on a single bush. These should mature till red in color and are often used whole in stir fries and other Asian foods.

## **Eggplants**

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**Black Beauty**--This variety is nearly 100 years old, and still well-loved as the classic big-fruited black eggplant. Glossy fruits become quite large but are well shaped, and perfect for slicing into thick eggplant steaks for grilling or eggplant Parmesan.

**Florida High Bush** is another old (classic-shaped) variety bred in Florida in the 1940's for use in commercial fields. Named for its large upright plants that keep fruit off the ground without staking, the fruits are quite large (up to 10") and glossy blackish-purple. Produces over a long season.

**Hansel** and **Gretel** are compact varieties with bushes that grow no more than 3' tall, making them perfect for containers. The fruits of Hansel are deep purple and may be harvested from 2" to 10", with no bitter flavor and insignificant seeds. Little cousin Gretel is a miniature white eggplant.

**Millionaire**--Millionaire's extra-early maturity and high productivity will make you feel like you've hit the jackpot. The healthy, upright plants produce extraordinary harvests of deep purple, slender fruit, 8 inches long. This exquisite Japanese variety is tender and delicious with a minimal seed cavity.