

# Sweet Peppers

2017

*Capsicum annuum*. There are many types of sweet peppers including bell, mini-bell, Italian (Cubanelle), pimento, banana and cherry. Sweet peppers usually start out green and mature to another color. They are often eaten at the green stage when they are less sweet. Peppers are an excellent source of Vitamin A, Vitamin C, carotenoids, and lycopene, especially when allowed to ripen. Plant in a well-drained, fertile, sunny location after any danger of frost. Taller plants may need support.

## ‘Big Bertha’

Type: 4-lobed bell

Color: matures from green to red

This hybrid produces peppers that are up to 7” long and 4” wide! Peppers are thick and sweet. Plants grow to 2’-3’ tall. 70 days.

## ‘Bull Nose’

Type: bell

Color: matures green to red

Heirloom from the 1700’s, it was grown by Thomas Jefferson at Monticello. Productive, sturdy plants produce mild, sweet peppers. 55-80 days.

## ‘Cornito Giallo’

Type: Italian bull’s horn

Color: matures green to yellow

AAS winner. Small size (half as long as a corno di toro) hybrid is very attractive. Sweet 5” long peppers are great fried or fresh. 55 days to green, 75 days to yellow.

## ‘Flavorburst’

Type: bell

Color: matures lime-green to yellow

This hybrid produces 4” blocky bells. Superb flavor. Plants are 24” tall and produce heavy yields all summer long. 67 days to green, 87 days to red.

## ‘Jimmy Nardelo’s’

Type: Italian

Color: matures green to red

This old heirloom (brought to the US from Italy by Jimmy’ mother) is one of the best frying peppers, but also is great fresh. Slender 9” peppers are sweet and fruity. Super-productive, 2’ tall plants. 85 days.

## ‘Lunchbox Orange’

Type: mini-peppers

Color: matures green to orange

Tapered mini-peppers are 3” long and 1½” wide. Perfect for snacking, adding to salads or grilling. Tall strong plants produce good yields. Open-pollinated. 60 days to green, 80 days to orange.

## ‘Lunchbox Red’

Type: mini-pepper

Color: matures green to red

Tapered mini-peppers are 2” long and 1½” wide. Perfect for snacking, adding to salads or grilling. Smaller yet sweeter than the other Lunchbox types. Tall strong plants produce good yields. Open-pollinated. 55 days to green, 75 days to orange.

### **‘Lunchbox Yellow’**

Type: mini-peppers

Color: matures green to yellow

Tapered mini-peppers are 3” long and 1½” wide. Perfect for snacking, adding to salads or grilling. Tall strong plants produce good yields. Open-pollinated. 60 days to green, 80 days to orange.

### **‘Mellow Star’**

Type: Japanese shishito

Color: matures green to red

Heavily wrinkled, 4” long green peppers are perfect for stir fry and tempura! Thinly slice when they are red onto salads or coleslaw. 60 days to green, 80 days to red.

### **‘Orange Blaze’**

Type: 2-3 lobed bell

Color: matures green to vibrant orange

AAS winner. Great flavor, early maturity and great disease resistance in this hybrid 4” long bell. Compact plant. 70 days.

### **‘Purple Star’**

Type: bell

Color: matures purple to deep red

Beautiful hybrid amethyst-purple pepper is 3-4” wide, blocky with thick walls. Crisp and mild flavored. 65 days.

### **‘Sweet Banana’**

Type: Hungarian/banana

Color: matures yellow to deep red

Large pointed peppers are 7” long and 1½” wide. Plants grow 2’ tall and 1’ wide. Sweet and mild. A favorite for pickling or eat fresh. High yields. 72 days.

### **‘Wisconsin Lakes’**

Type: bell

Color: matures green to red

Reliable and heavy producer of 5” long peppers that are thick walled, juicy and sweet. Developed at the University of Wisconsin in the 1950’s! Open-pollinated. 75 days.

### **‘Yankee Bell’**

Type: bell

Color: matures green to red

Open pollinated bell for Northern growers! Blocky, 3-4 lobed peppers are smaller than hybrids, with great quality. 60 days to green, 80 days to red.

### **‘Yummy’**

Type: snack-size

Color: green to orange

Hybrid plants produce bright orange 3” long, sweet mini-peppers. Upright plants with high production. Perfect for container gardens! 44-64 days.