



**Agriculture & Natural Resources  
Cooperative Extension  
Santa Clara County**

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## Pepper Varieties

### Master Gardener Spring Garden Market 2009

## Sweet Bells

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Early Sunstation, bell</b> (OP) <i>C. annuum</i>	An early setting variety. Square-shaped bell that is sweetest when bright yellow.	0	Y	USA	TGS
<b>Garden Sunshine, bell</b> (OP) <i>C. annuum</i>	High yielding variety, the fruit holds for weeks on the plant. Best eaten yellow or orange.	0	Y/O	USA	SS
<b>Giallo d'Asti, bell</b> (OP) <i>C. annuum</i>	Very large bell. Fruit is 6-7" long by 3½-4" wide. Thick walled, very sweet.	0	Y	Italy	FS
<b>Giallo di Cuneo, bell</b> (OP) <i>C. annuum</i>	Large, sweet, square, yellow pepper. Pods have very thick walls & thin skin with great flavor.	0	Y	Italy	GI
<b>Gourmet, bell</b> (Hybrid) <i>C. annuum</i>	Swiss variety, sweetest orange pepper. Typically produces 6 to 12, 4-lobed fruit per plant. Bell-shaped fruit are 3" wide and 5" long. Resistant to tobacco mosaic virus.	0	G/O	USA	TS
<b>Karma, bell</b> (Hybrid) <i>C. annuum</i>	Can produce four to five pods per plant on the first set. Large, heavy and blocky with smooth shoulders and thick walls, very sweet.	0	G/R	USA	P
<b>Orange Sun, bell</b> (OP) <i>C. annuum</i>	Sweet bell pepper with excellent taste. Bright orange, blocky pods are 4-5" long	0	O	USA	TGS
<b>Purple Beauty, bell</b> (OP) <i>C. annuum</i>	Large, 4-lobed, thick-walled meaty, tender crisp texture, mild sweet flavor. Holds in purple stage for some time before ripening to a deep purple-red. Dehybridization of Purple Belle.	0	P	USA	SS
<b>Quadrato d'Asti Rosso, bell</b> (OP) <i>C. annuum</i>	Very large bell pepper, square-shaped with sweet, thick flesh. This variety is very disease resistant.	0	R	Italy	GI
<b>Red Beauty, bell</b> <i>C. annuum</i>	Good yields of 4" long by 4" wide sweet bell peppers. Peppers turn from green to red when mature. Excellent for salads, stuffing, gourmet dishes. Resistant to tobacco mosaic virus.	0	R	USA	TGS
<b>Valencia, bell</b> (Hybrid) <i>C. annuum</i>	Large and blocky rich-orange bells 4 1/2" long and wide. Thick-walled and incredibly sweet. Vigorous plants with good foliage cover and resistant to tobacco mosaic virus.	0	O	USA	TGS

# Sweet Non-bells

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Apple</b> (OP) <i>C. annuum</i>	Sweet and fruity thick walled fruit. Great eaten just like an apple. Best when red. Avg. 4" top-shaped fruits on medium plants that yield well.	0	G/R	USA	JS
<b>Buran</b> (OP) <i>C. annuum</i>	Extremely sweet and productive Polish heirloom with great flavor. Medium-sized plants produce 3-lobed, 4" by 3" fruits that are almost equally sweet when either green or red.	0	R	Poland	SS
<b>Carmen</b> (Hybrid) <i>C. annuum</i>	Early and beautiful Italian bull's horn-style fruit. 6 in. long and 2 1/2 in. wide shoulders tapering to a point. Very sweet when ripened to red with medium-thick flesh.	0	R	USA	TGS
<b>Chervena Chushka</b> (OP) <i>C. annuum</i>	Bulgarian heirloom traditionally for roasting, but also great fresh. Tapered fruits are 2" by 6" long, ripen from green to brown to red, very sweet, almost candy-like. Highly productive.	0	R	Bulgaria	SS
<b>Corno di Toro Giallo</b> (OP) <i>C. annuum</i>	Shaped like a bull's horn. Pods are 6" to 10" long and 1 1/2" wide. Ripens to bright yellow color.	0	Y	Italy	GI
<b>Corno di Toro Rosso</b> (OP) <i>C. annuum</i>	Shaped like a bull's horn. Pods are 6" to 10" long and 1 1/2" wide. Ripens to deep red color.	0	R	Italy	GI
<b>Fehér Ozon</b> (OP) <i>C. annuum</i>	Excellent for container growing, early gardens, and cool areas. The conical-shaped pods are 4" long by 3" wide and are born in clusters.	0	O	Hungary	SS
<b>Goccia d'Oro</b> (OP) <i>C. annuum</i>	An excellent frying pepper. About 6" long with a thin skin. Yellow green turning yellowish-red when full ripe. Prolific and an early season variety.	0	Y/R	Italy	GI
<b>Golden Treasure</b> (OP) <i>C. annuum</i>	Italian heirloom with beautiful, sweet golden-yellow peppers is excellent for frying, roasting and fresh eating. Large tapered 9" fruit.	0	Y	Italy	BC
<b>Gypsy</b> (Hybrid) <i>C. annuum</i>	Early hybrid, heavy producer, plants to 18". Very tasty ancho shape fruit. TMV resistant. 60 days from transplant	0	G/R	USA	PG
<b>Jimmy Nardello</b> (OP) <i>C. annuum</i>	Large sweet fryer and very popular Italian sweet.	0	G/R	Italy/USA	SS
<b>Larosa Emanuele</b> (OP) <i>C. annuum</i>	A long sweet pepper, frying type common in southern Italy. They have a bit of a curve and are about 6" long. Thin skin.	0	G/R	Italy	GI
<b>Lipstick</b> (OP) <i>C. annuum</i>	Sweet, thin-walled, 4" long and tapered to a blunt point. Dark red at maturity. The plants are productive and relatively early producing.	0	R	USA	JS
<b>Lombardo</b> (OP) <i>C. annuum</i>	5-6" long, 3/4-1" wide. Very thin skin. Pick green. Suitable for frying.	0	G/R	Italy	GI
<b>Marconi Golden</b> (OP) <i>C. annuum</i>	Big, 7-9" long pods. Very sweet, great for grilling or frying or consuming fresh. Yellow /orange colored. A frequent taste test winner.	0	Y	Italy	RW
<b>Marconi Rosso</b> (OP) <i>C. annuum</i>	Like Marconi Golden, but red. Big, 7-9" long pods. Very sweet, great for grilling or frying or consuming fresh. A frequent taste test winner.	0	R	Italy	SS
<b>Napoleatano (Friggitello)</b> (OP) <i>C. annuum</i>	About 5" long, tapered, with thin skin and very sweet. Recommended to pick when green. Excellent fried.	0	G/R	Italy	SS
<b>Paradicsom Alaku Sarga</b> (OP) <i>C. annuum</i>	Yellow, flat, ribbed pumpkin shaped fruit with very thick, crisp and juicy flesh and the tremendous flavor that peppers from Hungary are famous for.	0	Y	Hungary	BC

<b>Red Belgian</b> (OP) <i>C. annuum</i>	Wedge-shaped peppers are 3 1/2" long, early and high yielding. Starts out a pale yellow, then slowly turns red. Very sweet and rich in taste. This is a family heirloom from Belgium.	0	R	Belgian	BC
<b>Red Cheese</b> (OP) <i>C. annuum</i>	Candy-sweet, round, flat, 3", pimento-type peppers that have thick, red flesh, great for stuffing or fresh eating. Very productive plants. Once used to color cheese.	0	R		BC
<b>Romanian Gogosari</b> (OP) <i>C. annuum</i>	Peppers are sweet and full flavored. Mature to red. A prolific producer.	0	R	Romania	MG
<b>Tollies Sweet</b> (OP) <i>C. annuum</i>	Sweet red Italian heirloom great for fresh eating and canning recipes. Great added to tomato sauces. Large, dependable yields of 4-5" long tapered fruits. 75-85 days from transplant.	0	R	Italy	SS
<b>Topepo Rosso</b> (OP) <i>C. annuum</i>	Very sweet, 2½" round dark red fruit. The flesh is very thick and crisp. A taste-test favorite.	0	R	Italy	GI

## Mild

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Ancho / Poblano</b> (OP) <i>C. annuum</i>	Pods are 5-7" long and about 2¾" wide. The fresh pods are called poblano, and ancho refers to the dried form. A traditional stuffing pepper.	3	G/R	Mexico	SS
<b>Baby Pepper Chilli</b> (OP) <i>C. annuum</i>	Cherry type with 1-1½" diameter. Large 3' high bush. Fruit is very uniform, pungent and ideal for pickling.	2	R	South Africa	MG
<b>Belecskai</b> (OP) <i>C. annuum</i>	Pods are tapered, about 4" long, greenish-yellow colored. Thick-walled fruit. grows Very tasty. Hungarian variety.	2	Y	Hungary	MG
<b>Black Hungarian</b> (OP) <i>C. annuum</i>	The 3-4" long fruit has the same shape as a Jalapeno. Color changes to blackish-red at maturity. Pods have a delicious flavor.	1	B	Hungary	SS
<b>Golden Greek</b> (OP) <i>C. annuum</i>	Usually picked and pickled in the yellow stage. A very productive variety. Pods are 2-4" long with a thin, green wrinkled skin. Classic sandwich garnish as "pepperoncini."	3	G	Greece	PG
<b>Habañero TAM</b> (Hybrid) <i>C. chinense</i>	Mild version of the hot Habañero pepper developed at Texas A&M University. It has the aroma and flavor of the traditional Habañero, but with much less heat.	2	R	USA	MG
<b>Hungarian Yellow Wax</b> (OP) <i>C. annuum</i>	Thick-walled, tapered, about 6" long. Pick yellow for firmer bite or let mature to bright red for more succulent flavor. Great for stuffing or grilling and are excellent for pickling.	3	Y/R	Hungary	PG
<b>Jalapeño TAM</b> (Hybrid) <i>C. annuum</i>	Developed by Texas A&M University. Has standard Jalapeño flavor with much milder heat.	2	G/R	USA	MG
<b>Korean Winner</b> (Hybrid) <i>C. annuum</i>	Very prolific 6" x 1/2" peppers used in many Korean dishes and kim-chi. 80 days from transplant	3	G/R	Korea	PG
<b>NuMex Big Jim</b> (Hybrid) <i>C. annuum</i>	Big Jim is a popular variety Pods are very large, 8-10" long and about 2" in width. The pods are thick-walled. Great taste. An MG favorite.	2	G/R	USA	RW
<b>NuMex Suavé Orange</b> (Hybrid) <i>C. chinense</i>	Hybrid developed at New Mexico State University. Habañero-type flavour but much less heat. Has a citrus like taste. Orange at maturity.	3	O	USA	CI
<b>NuMex Suavé Red</b> (Hybrid) <i>C. chinense</i>	Hybrid developed at New Mexico State University. Habañero-type flavour but much less heat. Has a citrus-like taste. Red at maturity.	3	R	USA	CI
<b>Peri Dot</b> (OP) <i>C. bacatum</i>	The bell-shape pods are bright orange colored and very thick walled. Excellent flavor. Plant has a long growing season, and can be used as an ornamental.	1	O	South America	MG
<b>Pimiento de Padrón</b> (OP) <i>C. annuum</i>	Wonderful pepper from Padrón in Spain. Wrinkled pods are picked small and green. Often eaten fried and garnished with kosher sea salt as a tapas.	2	G	Spain	MG

<b>Pimiento de Piquillo</b> (OP) <i>C. annuum</i>	Produces good yields of 3" long by 1½" wide peppers. Peppers turn from green to bright red when mature. Excellent stuffed, sautéed, or pickled.	3	R	Spain	CI
<b>Pizza Pepper</b> (OP) <i>C. baccatum</i>	Heavy, thick-walled, cone-shaped 3-4" pods with a crunchy texture and delicious flavor. Dark-red colored at maturity.	1	R	USA	PG
<b>Rio de Oro</b> (Hybrid) <i>C. annuum</i>	New U.S. bred variety. The fruit have wide shoulders and thick walls. Pods are 4" long and tapered in shape. Matures from golden yellow to red.	3	Y/R	USA	SEM
<b>Salvatierra</b> (Hybrid) <i>C. annuum</i>	Hybrid pasilla-type pepper with good weight, length and diameter. Uniform fruits mature from dark green to a chocolate color. The plant is strong and produces an early set.	3	G/B	USA	SEM
<b>Shishito</b> (OP) <i>C. annuum</i>	Plant produces high yields of 2 ¼" long by ½" wide mild peppers. Peppers turn from green to red when mature. Similar in preparation and flavor to Pimiento de Padròn.	2	G	Japan	PG
<b>Spanish Spice</b> <i>C. annuum</i>	Dark green pods have a tapered shape, about 7" long and 1½" wide. Thin walled, and mild heat. Excellent for grilling.	2	G/R	Spain	PG

## Hot

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Aji Amarillo</b> (OP) <i>C. baccatum</i>	Popular South American variety. Pods are tapered, about 5" long by 1¼" wide. The shiny, greenish yellow fruit ripen to orange. Consume fresh or dried.	7	O	Bolivia	PM
<b>Aji Chinchi-Amarillo</b> (OP) <i>C. baccatum</i>	Similar to Aji Amarillo, but is lighter in color and about half the pod length. The pods tend to mature about a month earlier.	7	Y	Bolivia	PM
<b>Aji Cristal</b> (OP) <i>C. baccatum</i>	Waxy pods are 3-3½" long. They turn from light green to red when mature. The pods are good to eat when green when they have a hot citrus flavor.	6	R	Chile	SS
<b>Baccio di Santana</b> (OP) <i>C. annuum</i>	Plant produces good yields of 1" long by 1" wide cherry shaped fruit. Peppers have thick walls, and turn from lime-green to red when mature. Good fresh or pickled.	5	R	Italy	GI
<b>Big Bomb</b> (Hybrid) <i>C. annuum</i>	Round pods are 2" in diameter. Matures to dark red color. Fleshy fruit is ideal for pickling. Fruit has a sweet, hot flavor.	5	R	USA	SEM
<b>Bulgarian Carrot</b> (OP) <i>C. annuum</i>	Extremely productive 18" tall plants. Fruit ripens from green to yellow-orange, quite hot. Crunchy flesh, adds color and texture to chutneys and salsas. Excellent when roasted.	8	O	Bulgaria	SS
<b>Cayenne Mesilla</b> (Hybrid) <i>C. annuum</i>	Large pods are 10" long x 1½" in diameter. Wrinkled surface texture. Pods grow pendant from a large plant, maturing at mid-season. Can be consumed either green or red.	6	R	USA	SEM
<b>Cornaletto Calabrese Piccante</b> (OP) <i>C. annuum</i>	From Calabrese region of southern Italy. Fruit are deep red and 5-6" long. Excellent taste.	5	R	Italy	GI
<b>De Arbol</b> (OP) <i>C. annuum</i>	Plant produces good yields of 3" long by ½" wide hot peppers. Peppers turn from green to red when mature. Plant has green stems, green leaves, and white flowers.	7	R	Mexico	RW
<b>Fish</b> (OP) <i>C. annuum</i>	Pre-1870s African-American heirloom. Beautiful variegated foliage. 2-3" long variegated fruits ripen from striped to all red. Traditionally used in Maryland oyster and crab houses.	6	R	Africa	SS
<b>Fresno</b> (OP) <i>C. annuum</i>	Plant produces good yields of 3½" long by 1" wide hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for roasting, pickling, or for making salsa.	5	G/R	USA	RW
<b>Gallegos</b> (OP) <i>C. annuum</i>	Hybrid used at a popular family restaurant in Los Angeles. Conical-shaped pods. Excellent taste. Picked red. Use like a Jalapeño.	5	G/R	USA	MG
<b>Georgia Flame</b> (OP) <i>C. annuum</i>	From the Republic of Georgia. Plants grow 24" tall and produce heavily over a long period. Fruits are 2" at the shoulder by 6-8" long. Thick, crunchy flesh. Excellent for salsas.	8	R	Rep. of Georgia	SS

<b>Hawaiian Sweet Hot</b> <i>C. annuum</i>	Smaller than a Jalapeno with rounder shoulders. Pods are 1½-2" long and 1/4 - 3/8" wide. Fruit is bright red at maturity. Sweet, hot taste.	5	G/R	USA	RW
<b>Indian PC-1 (OP)</b>	Plant produces good yields of 2" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when mature. Plant has green stems, green leaves, and white flowers.	8	R	India	RW
<b>Jalapeño (OP)</b> <i>C. annuum</i>	High yielding Jalapeno. Hot, thick walled. Turn from green to red when mature. Best when harvested when green. Excellent for making salsa and pickling.	5	G/R	Mexico	PG
<b>Kim Chi (Hybrid)</b> <i>C. annuum</i>	Early pepper, 5" long, ripens green to red, excellent dried. Vigorous plant. 65 days from transplant.	4	R	Korea	PG
<b>Martin's Carrot (OP)</b> <i>C. frutescens</i>	Rare heirloom pepper from Pennsylvania. Bushy plants about 2 1/2 feet tall. 3 – 3 1/2" pods really look like carrots when ripening.	6	O	USA	MG
<b>NuMex Barker's Hot (Hybrid)</b> <i>C. annuum</i>	Hybrid developed at New Mexico State University. Pods are tapered in shape, 5-7" long. May be eaten when red or green. Very tasty.	5	R	USA	RW
<b>Peruvian Purple (OP)</b> <i>C. frutescens</i>	Striking plant that is completely purple, foliage and all, with upright deep purple fruits that turn red when mature.	8	P	Peru	MG
<b>Piment d'Espelette (OP)</b> <i>C. annuum</i>	From Basque region of France. The fruits are conical shaped and 3-4" long. They are red when mature. Good dried.	5	R	Spain	PM
<b>Rocoto/Manzano – Red (OP)</b> <i>C. pubescens</i>	The purple flowers, long, hairy stems, and jet-black seeds make this an unusual variety. The thick-walled pods are apple-shaped and are about 2" across.	8	R	Bolivia	SS
<b>Rocoto/Manzano – Yellow (OP)</b> <i>C. pubescens</i>	The purple flowers, long, hairy stems, and jet-black seeds make this an unusual variety. The thick-walled pods are apple-shaped and are about 2" across.	8	Y	Bolivia	RW
<b>Rooster Spur (OP)</b> <i>C. annuum</i>	Rare heirloom pepper traditionally used to make Rooster Pepper Sausage. Plants are loaded with 1 1/2" fruits, 24" tall. Very nice for pots. 95 days from transplant.	8	R	USA	SS
<b>Santa Fe Grande (OP)</b> <i>C. annuum</i>	Conical blunt-tipped fruits, 1½" by 3½" long, medium-thick walls. Ripens from yellow to orange to red. Sturdy 24" tall plants, heavy yields. Good for pickling, canning & salsa.	6	Y/R	USA	SS
<b>Serrano (OP)</b> <i>C. annuum</i>	Pods are about 3" long x ¾" in diameter. Round and tapered at the bottom. Dark green initially they turn red at maturity. Excellent taste.	7	G/R	Mexico	SS
<b>Sparky/Cherrapeño/VTR-95 (Hybrid)</b> <i>C. annuum</i>	Strawberry-shaped pods are about 1½" long. Taste is initially sweet that is quickly followed by medium heat. An MG favorite.	4	R/G	USA	O
<b>Szentesi (OP)</b> <i>C. annuum</i>	4-5" long by 1½-2" wide with a pointed bottom. Thick flesh. Matures from yellow to orange to red.	6	R	Hungary	PG
<b>Topepo Rosso Picante</b> <i>C. annuum</i>	Hotter version of the Topepo Rosso. Pods are 1½-2" across, round shaped. Dark red in color when ripe. The flesh is very thick and crisp. Excellent taste.	5	R	Italy	GI
<b>Wenk's Yellow Hots (OP)</b> <b>C. annuum</b>	Medium hot heirloom pepper with thick, waxy yellow walls, ripening to bright orange and then to red, 2-4" long, blunt tipped fruits. A great variety for canning and pickling.	6	Y	USA	SS

# Extremely Hot

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Chicken Heart (Chinese)</b> 雞心椒 (OP), <i>C. annuum</i>	1" long by ¼" wide pepper used by the Chinese Hakka 客家 people in stir-fried dishes and cut it up in source as a table sauce. Grows on a 2-3' bush.	9	R	Chinese	MG
<b>Chiltepin (OP)</b> <i>C. annuum</i>	From Sonora region of Mexico. Pods are 1/4 - 3/8" long by 1/4 - 3/8" wide. Upright held fruit have thin flesh. Matures from green to red.	9	R	Mexico	PG
<b>Fatali (OP)</b> <i>C. annuum</i>	Sturdy plants 24-30" tall loaded with habanero-type, 1" wide by 3" long top-shaped golden-yellow fruits. Excellent citrusy flavor, very hot. Very few seeds. Excellent choice for pots.	10	Y	Mexico	SS
<b>Habanero Burkina Yellow (OP)</b> <i>C. chinense</i>	Fruits are globular-elongated shape, wrinkled, with pointed end. Pods are 2" long and 1½" in diameter. Color changes from light green to bright yellow at maturity.	10	Y	Jamaica	RW
<b>Habanero Caribbean Red (OP)</b> <i>C. chinense</i>	Pods are wrinkled, approximately 2" long and 1" in diameter. Color changes from light green to red at maturity. Has a distinctive flavor.	10	R	Jamaica	RW
<b>Habanero Chocolate Caribbean (OP)</b> <i>C. chinense</i>	Oblong-shaped fruit about 1¾" long. Green colored changing to brown when fruit is mature. Unique, rich flavor.	10	B	Jamaica	RW
<b>Habanero Saint Jacobs (OP)</b> <i>C. chinense</i>	Collected from a farmers market in Saint Jacobs Canada. Pods are 1-1½" in diameter and irregularly shaped. Thick walled. Bright red at maturity.	10	R	Jamaica	MG
<b>Hinkelhatz Red (OP)</b> <i>C. annuum</i>	Heirloom from the Pennsylvania Dutch. Traditionally used extensively for pickling and making pepper vinegar. Ripens from green to red, fruits measure ¾" wide by 1½-2" long.	8	R	USA	SS
<b>Hinkelhatz Yellow (OP)</b> <i>C. annuum</i>	Heirloom from the Pennsylvania Dutch. Traditionally used extensively for pickling and pepper vinegar. Ripens from green to yellow, fruits measure ¾" wide by 1½-2" long.	8	Y	USA	MG
<b>NuMex Twilight (Hybrid)</b> <i>C. annuum</i>	Edible and also an ornamental plant. Suitable for containers. Upright-growing pods start out purple then turn yellow, orange and finally red, and are about 1" long.	9	Y/O/R	USA	PG
<b>Piquin Firecracker (OP)</b> <i>C. annuum</i>	Very prolific with masses of small, conical, upright growing pods. Fruit is ½-1" long, and are colored purple, as well as many shades of yellow, orange and red.	9	P/R	USA	RW
<b>Santaka (OP)</b> <i>C. annuum</i>	A Japanese variety. Pods are approximately 2½" long. Ripens from green to red. Fruit grows upwards in large clusters. Very productive.	9	R	Japan	RW
<b>Squash Red (5 in 1) (OP)</b> <i>C. chinense</i>	Irregularly shaped with 3-4 lobes with a bonnet shape. This variety is a heavy producer with 5 different shapes of fruits on one plant. Great habañoero taste.	10	R	Jamaica	RW
<b>Surajmukhi (OP)</b> <i>C.</i>	Small fruits, 1/4 inch across and 1 inch long are borne upright, bright red and very hot. From East India.	9	R	India	RW
<b>Tabasco (OP)</b> <i>C. annuum</i>	Heavy yields of small 1¼" long by ¼" wide hot peppers growing upright in clusters, turning red when mature. Heirloom variety dating back to 1848, grown to make Tabasco hot sauce.	9	R	USA	RW
<b>Thai Hot</b> <i>C. annuum</i>	Very productive variety. Medium-walled pods are tapered and pointed at the bottom, about 1½-2" long. Pods grow upright. Dark red at maturity.	9	R	Thailand	SS
<b>Zimbabwe Bird (OP)</b> <i>C. annuum</i>	Plant produces good yields of 1" long by ¼" wide pods. Fruit grows upwards on plant. Initially light green, then orange, and finally red when mature.	9	R	Zimbabwe	RW

**Seed Sources:**

Some seed sources for these varieties include the following. Inclusion or exclusion of a seed company does not imply endorsement.

AL – Amishland seeds  
CI – New Mexico State University Chile Institute  
FS – Franchi Sementi  
JS – Johnny’s Select Seeds  
MG – Master Gardener saved seed  
O – Orsetti Seeds  
P – Parks Seeds  
PG – Peppergal  
PM – Peppermania  
RE – Reimer Seeds  
RW – Redwood City Seeds  
SEM – Seminis  
SOC – Seeds of Change  
SS – Seed Savers  
ST – Swallowtail Garden Seeds

**Color to pick at:**

O – Orange, R – Red, Y – Yellow, G – Green  
B – Black, P – Purple, W – White

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Friday, 1:00 p.m. – 4:00 p.m.  
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[www.mastergardeners.org](http://www.mastergardeners.org)

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