



**University of California Cooperative Extension
Master Gardener Program
of Santa Clara County**

1553 Berger Dr., Bldg. 1, San Jose, CA 95112
Hotline: 408-282-3105
www.mastergardeners.org



Pepper Varieties

Master Gardener Spring Garden Market 2012

Sweet Bells

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin
Canary (Hybrid) <i>C. annuum</i>	Thick walled green peppers mature to bright yellow. Resistant to two strains of tobacco mosaic virus.	0	Y	USA
Chocolate Beauty (OP) <i>C. annuum</i>	Dark green bell peppers ripen to a beautiful chocolate brown. Same sweet flavor as red bells when fully ripe. Very productive.	0	Br	USA
Coral (Orange) (OP) <i>C. annuum</i>	Beautiful big bell peppers color up from green to bright orange at maturity.	0	O	USA
Early Sunsation (Hybrid) <i>C. annuum</i>	An early setting variety. Square-shaped bell that is sweetest when bright yellow.	0	Y	USA
Garden Sunshine (OP) <i>C. annuum</i>	High yielding variety, the fruit holds for weeks on the plant. Best eaten yellow or orange.	0	O,Y	USA
Giallo di Cuneo (OP) <i>C. annuum</i>	Large, sweet, square, yellow pepper. Pods have very thick walls & thin skin with great flavor.	0	Y	Italy
Giallo d'Asti (OP) <i>C. annuum</i>	Very large bell. Fruit is 6-7" long by 3½-4" wide. Thick walled, very sweet.	0	Y	Italy
Gourmet (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
Karma (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
King of the North (OP) <i>C. annuum</i>	Medium-sized green bell peppers ripen to a sweet red. Early variety is a good choice for areas with short, cool summers.	0	R	USA
Mini Chocolate (OP) <i>C. annuum</i>	Heirloom miniature chocolate bell from Ohio. Short stocky 16" plants are covered with 2" fruits with 2-3 lobes, excellent sweet fresh flavor.	0	Br	USA
Mini Red (OP) <i>C. annuum</i>	Heirloom miniature red bell from Ohio. Short stocky 16" plants are covered with 2" fruits with 2-3 lobes, excellent sweet fresh flavor.	0	R	USA
Mini Yellow (OP) <i>C. annuum</i>	Heirloom miniature yellow bell from Ohio. Short stocky 16" plants are covered with 2" fruits with 2-3 lobes, excellent sweet fresh flavor.	0	Y	USA

Orange Sun (OP) <i>C. annuum</i>	Sweet bell pepper with excellent taste. Bright orange, blocky pods are 4-5" long	0	O	USA
Purple Beauty (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
Quadrato d'Asti Rosso (OP) <i>C. annuum</i>	Very large bell pepper, square-shaped with sweet, thick flesh. This variety is very disease resistant.	0	R	Italy
Red Beauty (Hybrid) <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
Sweet Goliath (Hybrid) <i>C. annuum</i>	Massive 4-lobed fruits that grow 4" wide by 7" long. Ripen from green to dark red.	0	R	USA
Valencia (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
Wisconsin Lakes (OP) <i>C. annuum</i>	Early maturing bell red pepper developed at the University of Wisconsin. Sweet, thick walled, 4-6 oz. fruits, good yields.	0	R	USA

Sweet Non-bells

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin
Apple (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
Buran (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
Carmen (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
Chervena Chushka (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
Corno di Toro Giallo (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
Corno di Toro Rosso (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
Cuollarici (OP) <i>C. annuum</i>	Large curled pod from Tricarico, great for fried peppers. An MG favorite.	0	G,R	Italy
Fehér Ozon (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
Gentle Giant Goliath (Hybrid) <i>C. annuum</i>	A cubanelle hybrid that matures early. Fruits are 7" to 7-1/2" long & 2-1/2" wide. Ripen from light green to red. Plants are resistant to three races of bacterial spot disease.	0	G,R	USA
Goccia d'Oro (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	R,Y	Italy
Golden Treasure (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
Gypsy (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

Jimmy Nardello (OP) <i>C. annuum</i>	Large sweet fryer and very popular Italian sweet.	0	G,R	Italy/USA
Lipstick (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
Lombardo (OP) <i>C. annuum</i>	5-6" long, ¾-1" wide. Very thin skin. Pick green. Suitable for frying.	0	G,R	Italy
Marconi Golden (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
Marconi Rosso (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
Napoleatano (Friggitello) (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
Napoleon Sweet (OP) <i>C. annuum</i>	Peppers are 8" long and sweet as apples. Very productive bearing fruit until frost. Good flavor green but sweeter when red.	0	G,R	Italy
Paradicsom Alaku Sarga (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
Red Belgian (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	Belgium
Red Cheese (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	Spain
Romanian Gogosari (OP) <i>C. annuum</i>	Peppers are sweet and full flavored. Mature to red. A prolific producer.	0	R	Romania
Tollies Sweet (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
Topepo Rosso (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

Mild

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin
Aleppo (Hybrid) <i>C. annuum</i>	From the Kurdish area of Syria. 15,000 SHU but may be as high as 150,000 SHU. Also known as Halaby pepper.	1	R	Turkey
Ancho / Poblano (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
Baby Pepper Chilli (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
Beaver Dam (OP) <i>C. annuum</i>	Hungarian heirloom brought to Beaver Dam, Wisconsin in 1929. Fruits ripen from lime-green to red. Used for stuffed peppers.	3	G,R	Hungary
Beleskai (OP) <i>C. annuum</i>	Pods are tapered, about 4" long, greenish-yellow colored. Thick-walled fruit. grows Very tasty. Hungarian variety.	2	R	Hungary
Black Hungarian (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

Golden Greek (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
Habanero TAM (OP) <i>C. chinense</i>	Mild version of the hot habanero pepper developed at Texas A&M University. It has the aroma and flavor of the traditional habanero, but with much less heat.	2	R	USA
Holy Mole (Hybrid) <i>C. annuum</i>	Salvatierra under new name. Hybrid pasilla-type pepper with good weight, length and diameter. Early uniform fruits on strong plant mature from dark green to a chocolate color.	3	B,G	USA
Hungarian Yellow Wax (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	R,Y	Hungary
Jalapeño TAM (OP) <i>C. annuum</i>	Developed by Texas A&M University. Has standard Jalapeño flavor with much milder heat.	2	G,R	USA
Mariachi (Hybrid) <i>C. annuum</i>	Rio de Oro under new name. 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	R,Y	USA
NuMex Big Jim (OP) <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
NuMex Suave Orange (OP) <i>C. chinense</i>	Developed at New Mexico State University. Habanero-type flavour but much less heat. Has a citrus-like taste. Orange at maturity.	3	O	USA
NuMex Suave Red (OP) <i>C. chinense</i>	Developed at New Mexico State University. Habanero-type flavour but much less heat. Has a citrus-like taste. Red at maturity.	3	R	USA
Padrón (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
Peri Dot (OP) <i>C. baccatum</i>	The bell-shaped 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
Piquillo (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
Pizza Pepper (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
Shishito (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 Padróns.	2	G	Japan
Spanish Spice (Hybrid) <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
Szentesi (OP) <i>C. annuum</i>	4-5" long by 1½-2" wide with a pointed bottom. Thick flesh. Matures from yellow to orange to red.	2	R	Hungary

Hot

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin
Aji Amarillo (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
Aji Chinchi-Amarillo (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
Aji Cristal (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

Baccio di Satana (OP) <i>C. annuum</i>	Aka Ciliegia Piccante. 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
Big Bomb (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
Bulgarian Carrot (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
Cornaletto Calabrese Piccante (OP) <i>C. annuum</i>	From Calabrese region of southern Italy. Fruit are deep red and 5-6" long. Excellent taste.	5	R	Italy
Cyklon (OP) <i>C. annuum</i>	Red hot Polish pepper. Tapered fruits are 5" long. Used extensively by the spice industry in Poland for dryig due to its thin flesh.	5	R	Poland
De Arbol (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.	7	R	Mexico
Espelette (OP) <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
Fish (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
Georgia Flame (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
Hangzhou (Hybrid) <i>C. annuum</i>	A pasilla type pepper. Long hooked pepper with thick flesh. Great for roasting and stir frying. Developed in the area of Hangzhou near Shanghai.	6	G,R	China
Hawaiian Sweet Hot (OP) <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
Hot Portugal (OP) <i>C. annuum</i>	Sturdy upright plants produce heavy yields early in the growing season. Glossy vivid red elongated fruits grow 6" or longer.	5	R	Portugal
Indian Jwala (OP) <i>C. annuum</i>	Plant produces heavy yields of 4" long, slender, wrinkled peppers. Most popular pepper in India. Very ornamental with peppers in all stages of ripening.	8	R	India
Jalapeño (OP) <i>C. annuum</i>	High yielding Jalapeño. 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
Lapid (Hybrid) <i>C. annuum</i>	Long mid-width thick-fleshed pepper from the Middle East. Lovely as a roasted pepper. Becomes dramatically hotter as you eat from the tip to the stem.	5	G,R	Israel
Martin's Carrot (OP) <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
NuMex Barker's Hot (OP) <i>C. annuum</i>	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
Peruvian Purple (OP) <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
Rocoto/Manzano Orange (OP) <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	O	Bolivia
Rocoto/Manzano Red (OP) <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
Rooster Spur (OP) <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

Santa Fe Grande (OP) <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	R,Y	USA
Serrano (OP) <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
Sparky/Cherrapeño/VTR-95 (Hybrid) <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	G,R	USA
Tobago Seasoning (OP) <i>C. annuum</i>	Heirloom variety from Tobago. Reddish-orange peppers are mildly hot, delicious for seasoning Caribbean or other dishes.	5	R	Tobago
Wenk's Yellow Hots (OP) <i>C. annuum</i>	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

Extremely Hot

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin
Chiltepin, Tepin (OP) <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
Fatali (OP) <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
Habanero Caribbean Red (OP) <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
Habanero Chocolate Caribbean (OP) <i>C. chinense</i>	Oblong-shaped fruit about 1¾" long. Green colored changing to brown when fruit is mature. Unique, rich flavor.	10	Br	Jamaica
Habanero Mustard (OP) <i>C. chinense</i>	Fruits with classic habanero flavor ripen from light green with a tinge of purple to mustard orange to bright orange. Productive 32" plants.	10	O	Jamaica
Habanero Saint Jacobs (OP) SEED FAILURE <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. Substitute: Habanero Caribbean Red	10	R	Jamaica
Hinkelhatz Red (OP) <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
Hinkelhatz Yellow (OP) <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 ½-2" long.	8	Y	USA
NuMex Twilight (OP) <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	O,R,Y	USA
Piquin Firecracker (OP) <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
Santaka (OP) <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
Squash Red (5 in 1) (OP) <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 habanero taste.	10	R	Jamaica
Surajmukhi (OP) <i>C. annuum</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

Thai Hot Black (OP) <i>C. annuum</i>	Productive medium-walled pods are tapered, about 1-1/2" - 2" long. Pods grow upright covered in fine hairs giving the plant a silver look. Pods begin dark green to black depending on the sunlight & turn bright red at maturity.	9	B,R	Thailand
Thai Hot Orange (OP) <i>C. annuum</i>	Heavy producer of 2" to 2-1/2" long finger-shaped peppers that turn bright orange when mature. Beautiful and ornamental as well as being great for cooking and drying.	9	O	Thailand
Thai Hot Red (OP) <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
Zimbabwe Bird (OP) <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

Color to pick at:

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

Seed Sources:

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

- Amishland seeds
- Baker Creek
- Franchi Sementi
- Johnny’s Select Seeds
- Master Gardener saved seed
- New Mexico State University Chile Institute
- Orsetti Seeds
- Park Seed
- Peppergal
- Peppermania
- Redwood City Seeds
- Reimer Seeds
- Seed Savers
- Seeds of Change
- Seminis
- Swallowtail Garden Seeds
- Tomato Growers Supply
- Trade Winds Fruit

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