



**Agriculture & Natural Resources  
Cooperative Extension  
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 2008

## Sweet

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Apple</b> <i>C. annuum</i>	Mild, juicy, sweetly fruity. Best just as turning green to red. Avg. 4" top-shaped fruits, more rounded than Lipstick, a little heavier, a few days later. Medium-sized plants yield well.	0	G/R	USA	JS
<b>Corno di Toro Giallo (OP)</b> <i>C. annuum</i>	Shaped like a bull's horn. Pods are 6" to 10" long and 1½" wide. Ripens to deep red color.	0	R	Italy	FS
<b>Corno di Toro Rosso (OP)</b> <i>C. annuum</i>	Shaped like a bull's horn. Pods are 6" to 10" long and 1½" wide. Ripens to deep red color.	0	R	Italy	FS
<b>Early Sunsation, bell (OP)</b> <i>C. annuum</i>	An early setting variety. Square-shaped bell that is sweetest when bright yellow.	0	Y	USA	SOC
<b>Garden Sunshine, bell (OP)</b> <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 (OP)</b> <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 d'Cuneo, bell (OP)</b> <i>C. annuum</i>	Large, sweet, square, yellow pepper. Pods have very thick walls & thin skin with great flavor.	0	Y	Italy	FS
<b>Goccia d'Oro, bell (OP)</b> <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	FS
<b>Gourmet, bell</b> <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	JS
<b>Jimmy Nardello (OP)</b> <i>C. annuum</i>	Large sweet fryer and very popular Italian sweet.	0	G/R	Italy/USA	SOC
<b>Karma, bell (Hybrid)</b> <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>Larosa Emanuele (OP)</b> <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	FS
<b>Lipstick (OP)</b> <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	ST

<b>Lombardo (OP)</b> <i>C. annuum</i>	5-6" long, ¾-1" wide. Very thin skin. Pick green. Suitable for frying.	0	G/R	Italy	FS
<b>Mandarin, bell</b> <i>C. annuum</i>	Good yields of 6" long pumpkin orange-red sweet peppers. Resistant to Tobacco Mosaic Virus.	0	G/O	USA	ST
<b>Marconi Golden (OP)</b> <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>Napoleatano (Friggitello), (OP)</b> <i>C. annuum</i>	About 5" long, tapered, with thin skin and very sweet. Recommended to pick when green. Excellent fried.	0	G	Italy	FS
<b>Orange Sun, bell (OP)</b> <i>C. annuum</i>	Bell sweet pepper with excellent taste. Bright orange, blocky pods are 4-5" long	0	O	USA	SOC
<b>Orion, bell</b> <i>C. annuum</i>	Bountiful, smooth, blocky, thick-walled fruits on a plant with good cover	0	G/R	USA	JS
<b>Paprika Feher Ozon (OP)</b> <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>Purple Beauty, bell (OP)</b> <i>C. annuum</i>	Sturdy compact plants loaded with large 4-lobed, thick-walled meaty fruits. Tender crisp texture, mild sweet flavor. Holds in purple stage for some time before ripening to a deep purple-red. Developed through the dehybridization of Purple Belle.	0	P	USA	SS
<b>Quadrato d'Asti Rosso, bell (OP)</b> <i>C. annuum</i>	Very large bell pepper, square-shaped with sweet, thick flesh. This variety is very disease resistant.	0	R	Italy	FS
<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. Disease Resistant: TMV.	0	G/R	USA	ST
<b>Romanian Gogosari (OP)</b> <i>C. annuum</i>	Peppers are sweet and full flavored. Start out ivory-colored, turn orange, then mature to red. A prolific producer.	0	R	Romania	MG
<b>Topepo Rosso (OP)</b> <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	FS

## Mild

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Ancho / Poblano (OP)</b> <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	RW
<b>Baby Pepper Chili (OP)</b> <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>Gam Mi 부드러운 풋고추</b>		2		Korean	
<b>Habañero TAM</b> <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.	3	Y	USA	FS/MG
<b>Hungarian Yellow Wax (OP)</b> <i>C. annuum</i>	Thick-walled and tapered, about 6" long. Pick yellow for firmer bite or let mature to bright red for more succulent flavor. Great for stuffing or grilling, they keep their shape as well as their superior flavor, and are an excellent choice for pickling.	4	Y	Hungary	P
<b>Jalapeño Seniorita (OP)</b> <i>C. annuum</i>	Excellent tasting Jalapeno type pepper. Pods are tapered and they turn dark red at maturity. Very disease resistant variety.	2	R	Mexico	PG

<b>Jalapeño TAM</b> (Hybrid) <i>C. annuum</i>	Developed by Texas A&M University. Has standard Jalapeño flavor with much milder heat.	3	G/R	USA	PG
<b>Long Soft (Korean)</b> <b>감미 파리 고추</b>		2		Korean	
<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 Joe E. Parker</b> (Hybrid) <i>C. annuum</i>	This 8" long, thick walled, mildly hot Anaheim pepper is excellent for stuffing, roasting, or chopping fresh into a variety of dishes.	1	G/R	USE	CI
<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>Paprika Beleckskai</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	SS
<b>Paprika 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.	2	B	Hungary	PG
<b>Peperoncini 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.	3	G	Greece	PG
<b>Peri Dot</b> (OP) <i>C. baccatum</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	FS
<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.	2	R	Spain	RE
<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.	4	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>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	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	PG
<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.	8	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.	7	R	Chile	PG

<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.	4	R	Italy	FS
<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>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.	7	G/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	FS
<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	RE
<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	R	USA	RE
<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	R	Mexico	MG
<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	R	USA	PM
<b>Indian PC-1</b> (OP)	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	RE
<b>Jalapeño</b> (OP) <i>C. annuum</i>	High yielding Jalapeno. Peppers are hot, have thick wall, and turn from green to red when mature. Best when harvested when green. Excellent for making salsa and pickling.	8	G/R	Mexico	RE
<b>NuMex Baker's Hot</b> (Hybrid) <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.	4	G/R	USA	RW
<b>Peruvian Purple</b> (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	MG
<b>Piment d'Espelette</b> (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.	4	R	Spain	PM
<b>Rocoto/Manzano – Red</b> (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	RW
<b>Rocoto/Manzano – Yellow</b> (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	Y	Bolivia	RW
<b>Serrano</b> (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	SEM
<b>Serrano Tampiqueño</b> (OP) <i>C. annuum</i>	From mountains of northern Puebla and Hidalgo, Mexico. Smooth pods are 1-2" long by ½" across. Distinctive and unique flavor. Medium thick walls.	6	G/R	Mexico	RW
<b>Sparky/Cherrapeño/VTR-95</b> (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	R	USA	O
<b>Szentesi</b> (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.	4	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	FS

# Extremely Hot

Variety Name	Description (from seed catalog)	Heat	Color to pick at	Origin	Seed Source
<b>Chicken Heart 雞心椒</b> (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	G/R	Chinese	MG
<b>Chicken Heart Red</b> (OP) <i>C. annuum</i>	Cultivated by the Pennsylvania Dutch for over 150 years. Traditionally used extensively for pickling and making pepper vinegar. Ripens from green to red, fruits measure ¾" wide by 1½-2" long.	8	R	Dutch	SS
<b>Chicken Heart Yellow</b> (OP) <i>C. annuum</i>	Cultivated by the Pennsylvania Dutch for over 150 years. Traditionally used extensively for pickling and making pepper vinegar. Ripens from green to yellow, fruits measure ¾" wide by 1½-2" long.	8	Y	Dutch	AL
<b>Chiltepin</b> (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	PG
<b>Fatali</b> (OP) <i>C. annuum</i>	Sturdy plants grow 24-30" tall and are loaded with habanero-type, 1" wide by 3" long top-shaped golden-yellow fruits. Excellent citrusy flavor, but very hot. Very few seeds. Excellent choice for pots.	9	Y	Mexico	SS
<b>Habanero Burkina Yellow</b> (OP) <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</b> (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	RW
<b>Habanero Chocolate Caribbean</b> (OP) <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>NuMex Twilight</b> (Hybrid) <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	CI
<b>Piquin Firecracker</b> (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	RW
<b>Santaka</b> (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	PG
<b>Scotch Bonnet</b> (OP) <i>C. chinense</i>	From Jamaica. Pods are 1-1½" in diameter, and irregularly shaped. Thick walled. Bright red at maturity.	10	R	Jamaica	RW
<b>Squash Red (5 in 1)</b> (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 habañoero taste.	10	R	Jamaica	RW
<b>Tabasco</b> (OP) <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 which resurfaced after the Civil War, and was grown to make the famous Tabasco hot sauce.	8	R	USA	RE
<b>Thai Bangkok</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	RW
<b>Zimbabwe Bird</b> (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	O/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

Master Gardener Hotline  
For advice or more information, call us.  
Monday – Friday, 9:30 a.m. – 12:30 p.m.  
408-282-3105

Friday, 1:00 p.m. – 4:00 p.m.  
650-329-1356

Or send us e-mail through our website at  
[www.mastergardeners.org](http://www.mastergardeners.org)

3/2008 – BG/KS

The University of California prohibits discrimination against or harassment of any person employed by or seeking employment with the University on the basis of race, color, national origin, religion, sex, physical or mental disability, medical condition (cancer-related or genetic characteristics), ancestry, marital status, age, sexual orientation, citizenship, or status as a covered veteran (special disabled veteran, Vietnam-era veteran or any other veteran who served on active duty during a war or in a campaign or expedition for which a campaign badge has been authorized).  
University Policy is intended to be consistent with the provisions of applicable State and Federal laws. Inquiries regarding the University's nondiscrimination policies may be directed to the Affirmative Action/Staff Personnel Services Director, University of California, Agriculture and Natural Resources, 1111 Franklin, 6th Floor, Oakland, CA 94607-5200, (510)-987-0096.