

## ***Description of Tomato, Pepper, Eggplant and Tomatillo Transplant Varieties Grown by Gabriel Valley Farm & Squeaky Frog for the Sunshine Community Gardens Plant Sale March 7, 2026 from 9 am-2 pm.***

### **TOMATOES: 86 Varieties**

For the sale, tomatoes have been grouped by size except for the paste tomatoes which are grouped separately. Size categories: large-to-very large (8 oz-2 pounds), small-to-medium (3-8 oz), and cherry (0.5-3 oz). There is some overlap in sizes used in listing under categories. Below, an alphabetical list of the tomato varieties is provided which includes the fruit color, days to harvest, size, flavor, texture, as well as the heat tolerance and disease resistance and seed saving status for each variety. Please note that the descriptions listed are derived from those provided by seed suppliers and what one observes in days to maturity, size, flavor, texture and productivity is subject to the actual growing conditions in one's garden.

**Amelia:** Red, Mid-Season (75 Days), Large (8-10 oz), Determinate Hybrid with V,F,N,GLS,TSWV-Disease Resistance & Heat Tolerance. Well-Balanced Flavor and Firm Texture.

**Austin's Red Pear:** Red, Mid-Season (78 Days), Cherry (2 oz), Indeterminate OP/Heirloom with Pear Shape & Sweet Flavor.

**Azoychka:** Yellow, Mid-Season (70 Days), Large (6-12 oz), Indeterminate OP/Heirloom with Fruity, Citrusy, Sweet-Tangy Flavor.

**Bella Rosa:** Red, Mid-Season (74 Days), Large (10-12 oz), Determinate Hybrid with V,F,TSWV,ASC-Disease Resistance & Heat Tolerance. Well-Balanced Flavor.

**Berkeley Tie-dye Pink:** Pink Flesh with Outer Green Stripes, Mid-Season (70 Days), Large (8-12 oz), Indeterminate OP with Rich, Sweet, Smoky Flavor.

**Better Boy Plus:** Red, Mid-Season (75 Days), Large (8-10 oz), Indeterminate Hybrid with TSWV,ToMV,ASC, F, FOR,N,GLS,V-Disease Resistance. Juicy and Firm in Texture with Well-Balanced Flavor.

**Big Beef Plus:** Red, Mid-Season (73 Days), Large (10-12 oz), Indeterminate Hybrid with ASC,F,FOR,GLS,ToMV,V,N, TSWV-Disease Resistance. Meaty with Well-Balanced Flavor.

**Black Cherry:** Mahogany-Purple, Early Season (63 Days), Cherry (1 oz), Indeterminate OP with Rich, Sweet Flavor.

**Black from Tula:** Mahogany, Mid-Season (78 Days), Large (8-14 oz), Indeterminate OP/Heirloom, Juicy with Rich, Smoky and Fruity Flavor.

**Black Krim:** Mahogany, Mid-Season (75 Days), Large (10-14 oz), Indeterminate OP/Heirloom with Rich, Smoky and Slightly Sweet Flavor.

**Bloody Butcher:** Deep Red, Early Season (54 Days), Small (3-4 oz), Indeterminate OP/Heirloom, Well-Balanced Flavor and High Yielding.

**Brad's Atomic Grape:** Multi-Color, Mid-Season (75 Days), Cherry (1-2 oz), Indeterminate OP. Sweet & Tangy, Fruity Flavor.

**Brandy Boy:** Pink, Mid-Season (75 Days), Large (7-14 oz), Indeterminate Hybrid, F,V,N, TMV-Disease Resistance. Rich and Tangy-Sweet Flavor.

**Brandywine OTV:** Pink, Mid-Season (72 Days), Extra-Large (12-16 oz), Indeterminate OP. Meaty with Rich, Sweet Flavor. Best Producer Among the Brandywine Varieties.

**Buffalosun:** Yellow w/Red Flames, Mid-Season (70 Days), Extra-Large (1-2 lbs), Pleated, Indeterminate Hybrid with F, TSWV, V-Disease Resistance. 2020 AAS Winner. Juicy and Firm with Sweet Flavor.

**Bush Early Girl:** Red, Early Season (54 Days), Medium (6-7 oz), Determinate Hybrid with F,N, ToMV, V-Disease Resistance. Well-Balanced Flavor. High-Yielding Compact Plant for Small Space or Container Gardening.

**Celebrity Plus:** Red, Mid-Season (75 Days), Large (8-12 oz), Semi-Determinate Hybrid with ASC, F, GLS, N, ToMV, V, TSWV-Disease Resistance. 1984 AAS Winner. Reliable Producer with Well-Balanced Flavor. Differs from Celebrity through addition of TSWV resistance.

**Cerise Orange:** Golden-Orange, Mid-Season (70 days), Cherry (1 oz), Indeterminate OP/Heirloom. Sweet, Fruity Flavor and High-Yielding.

**Champion II:** Red, Early Season (60 Days), Large (8-12 oz), Determinate Hybrid with F,N, ToMV, V-Disease Resistance. Meaty and Firm Flesh with Well-Balanced Flavor. High Yielding.

**Chef's Choice Black:** Maroon, Mid-Season (75 Days), Large (8-12 oz), Indeterminate Hybrid with F, ToMV, V-Disease Resistance. 2019 AAS Winner. Juicy with Rich, Sweet Flavor.

**Chef's Choice Orange:** Orange, Mid-Season (75 Days), Large (9-12 oz), Indeterminate Hybrid with TMV, A-Disease Resistance. AAS Winner with Sweet, Mild Flavor, Early Maturing for an Orange Tomato.

**Cherokee Green:** Green and Orange, Mid-Season (72 Days), Large (8-12 oz), Indeterminate OP, Juicy and Firm with a Rich and Tangy-Sweet Flavor.

**Cherokee Purple:** Purple with Green Shoulders, Mid-Season (72 Days), Large (8-12 oz), Indeterminate OP/Heirloom. Juicy with Rich, Smoky and Sweet Flavor. Very popular at Sunshine.

**Costoluto Genovese:** Red, Mid-Late Season (78 Days), Large (7-8 oz), Ribbed, Indeterminate OP/Heirloom with Heat Tolerance. Meaty flesh with Rich, Tangy-Sweet Flavor.

**Cream Sausage:** Yellow, Mid-Season (73 Days), Paste Tomato (3 oz), Determinate OP. Meaty and Mildly Sweet in Flavor. High-Yielding, Compact Plant for Small Space or Container Gardening.

**Dwarf Metallica:** Dark Pink with Green Stripes, Mid-Season (75 Days), Medium (4-8 oz) Hybrid with Rich, Sweet-Tangy Flavor. Compact Plant Suitable for Small Space or Container Gardening.

**Dwarf Pink Passion:** Pink, Early Season (64 Days), Medium (4-8 oz), Determinate Dwarf OP with Slightly Sweet Flavor. Compact Plant Suitable for Small Space or Container Gardening.

**Early Cherry:** Red-Orange, Early Season (55 Days), Cherry (1-2 oz), Determinate OP, Early to Ripen, Well-Balanced Flavor.

**Early Girl:** Red, Early Season (60 Days), Medium (4-8 oz), Indeterminate Hybrid with Well-Balanced Flavor.

**Eva Purple Ball:** Pink-Purple, Mid-Season (75 Days), Medium (5-7 oz), Indeterminate OP/Heirloom, Juicy with Rich, Sweet Flavor. Heat and Humidity Tolerant, High Yielding.

**Evil Olive:** Green and Orange, Mid-Season (75 Days), Cherry (1-2 oz), Indeterminate OP with Savory and Mildly Tart Flavor. Unique Coloration. High-Yielding.

**Fourth of July:** Red, Early Season (55 Days), Small-Medium (4-5 oz), Indeterminate Hybrid, Juicy with Well-Balanced Flavor. Heat Tolerant and an Early and Prolific Producer at Sunshine.

**Goliath Giant Early Bush:** Red, Early Season (50 Days), Extra Large (14-18 oz), Semi-Determinate Hybrid with F,N,V-Disease Resistance. Firm Texture with Tangy Flavor.

**Goliath Italian Hybrid:** Red, Mid-Season (76 Days), Large (8-12 oz), Indeterminate Hybrid with ASC,F,N-Disease Resistance. Firm Texture and Well-Balanced Flavor.

**Goliath Sunny Hybrid:** Yellow-Gold, Mid-Season (70 Days), Medium (7-8 oz), Indeterminate with F,N,V-Disease Resistance, Juicy with Mild, Sweet Flavor.

**Heatmaster:** Red, Mid-Season (75 Days), Medium (5-7 oz), Determinate Hybrid with ASC,B,F,GLS,N,ToMV,V-Disease Resistance and Heat Tolerance. Well-Balanced Flavor.

**Helsing Junction Blues:** Purple and Red, Mid-Season (70 Days), Cherry (1 oz), Indeterminate OP/Heirloom with Firm Texture and Sweet Flavor. Striking Appearance.

**Isis Candy:** Yellow and Red, Early Season (65 Days), Cherry (1 oz), Indeterminate OP/Heirloom with Rich and Fruity, Sweet Flavor.

**Italian Gold:** Yellow-Orange, Mid Season (78 Days), Paste Tomato (6 oz), Determinate OP with Mild, Sweet Flavor. Compact Plant for Small Space or Container Gardening.

**Juane Flamme:** Orange, Mid-Season (70 Days), Small (3-4 oz), Indeterminate OP/Heirloom. Juicy with Rich, Sweet Flavor. Popular at Sunshine.

**Juliet:** Red, Early Season (60 Days), Cherry (1-2 oz), Indeterminate Hybrid, Meaty with Well-Balanced Flavor, Heat Tolerance and High Yields. Reliable Producer at Sunshine.

**La Roma IV:** Red, Mid-Season (75 Days), Paste Tomato (4-5 oz), Determinate Hybrid with F,PI,SLS,TMV-Disease Resistance. Meaty texture with Rich, Well-Balanced Flavor.

**Large Barred Boar:** Pink with Green Stripes, Early Season (65 Days), Large (14-18 oz) Indeterminate OP. Meaty with Rich, Smoky-Sweet Flavor.

**Large Red Cherry:** Red, Mid-Season (72 Days), Large Cherry (2-3 oz), Indeterminate OP/Heirloom with Well-Balanced Flavor. A Popular “Salad Tomato” at Sunshine.

**Lemon Boy:** Yellow, Mid-Season (72 Days), Medium (6-7 oz), Indeterminate Hybrid with F,N,AS,GLS-Disease Resistance and Mild, Tangy-Sweet Flavor.

**Lime Green Salad:** Chartreuse, Early Season (58 Days), Small-Medium (3-5 oz), Semi-Determinate OP. Juicy with a Fruity and Tangy Flavor. Compact Plant for Small Space or Container Gardening.

**Margherita:** Red, Mid-Season (72 Days), Paste Tomato (5-6 oz), Determinate Hybrid with V, F-Disease Resistance. Meaty with Rich, Well-Balanced Flavor. Compact Plant Suitable for Small Space or Container Gardening.

**Midnight Roma:** Purple Skin with Red Flesh, Mid-Season Season (75 Days), Paste Tomato (3 oz), Semi-Determinate OP with Rich, Well-Balanced Flavor and Meaty Texture. A Favorite Pizza Topping.

**Money Maker:** Deep Red, Mid-Season (75 Days), Medium (4-6 oz), Indeterminate OP/Heirloom with Rich, Sweet Flavor and Meaty Texture. Heat Tolerant and High-Yielding.

**Mortgage Lifter:** Pink, Mid-Late Season (79 Days), Extra-Large (1-2 lbs), Indeterminate OP/Heirloom with Rich, Sweet Flavor and Meaty Texture. High-Yielding.

**Muddy Mamba:** Pink, Green and Copper, Late Season (85 Days), Large (6-14 oz), Indeterminate OP, Meaty with Rich, Sweet Flavor.

**Patio Hybrid Tomato:** Red, Mid-Season (70 Days), (Large) Cherry (3-4 oz), Determinate with ASC,F,GLS-Disease Resistance. Juicy and Sweet in Flavor. Compact Plant Suitable for Small Space or Container Gardening.

**Pink Delicious:** Pink, Mid-Season (74 Days), Large (8-11 oz) Indeterminate Hybrid with F,GLS,ToMV,V-Disease Resistance. 2023 AAS Winner. Ribbed with Meaty Texture and Sweet Flavor.

**Pink Furry Boar:** Pink with Cream Stripes, Mid-Season (75 Days), Medium (2-4 oz), Indeterminate OP. Juicy with Rich, Sweet Flavor and Fuzzy Skin. High-Yielding.

**Porter’s Pride:** Red, Mid-Season (75 Days), Small (3-4 oz), Indeterminate OP/Heirloom with Meaty Texture and Well-Balanced Flavor. Texas Tomato and Improved variety over Porter.

**Purple Boy Hybrid:** Purple, Early Season (65 Days), Medium (6-7 oz), Semi-Determinate Hybrid with F,N,ToMV,V-Disease Resistance, Juicy with Mild, Sweet Flavor. High-Yielding.

**Purple Bumblebee:** Purple with Green Stripes, Early Season (60 Days), Cherry (1 oz), Indeterminate OP Artisan Tomato with Sweet, Smoky Flavor. High-Yielding.

**Purple Zebra:** Deep Red with Green Stripes, Mid-Season (70 Days), (Large) Cherry (3-4 oz), Indeterminate Hybrid with AA,ASC,F,LM,TYLC,ToMV,TSWV,V-Disease Resistance. 2022 AAS Winner with Rich, Smoky and Sweet Flavor.

**Queen Bee:** Pink with Yellow Stripes, Early Season (60 Days), Cherry (1 oz), Indeterminate Hybrid with F,V,PI,GLS-Resistance. Sweet & Tangy Flavor and High-Yielding. Improved Variety Derived from Pink BumbleBee.

**Red Furry Boar:** Red with Gold Stripes, Mid-Season (75 Days), Medium (2-4 oz), Indeterminate OP. Juicy, with Well-Balanced Flavor and Fuzzy Skin. High-Yielding.

**Riesentube:** Red, Mid-Season (76 Days), Cherry (1 oz), Indeterminate OP/Heirloom with Beaked Plum Shape and Rich, Well-Balanced Flavor. High Yielding.

**Rosella Purple:** Purple, Mid-Season (75 Days), Large (6-12 oz), Indeterminate Dwarf OP with Rich, Well-Balanced Flavor. Compact Plant for Small Space or Container Gardening.

**Sakura:** Red, Early Season (55 Days), Cherry (1-2 oz), Indeterminate Hybrid with F,LM,N,ToMV-Disease Resistance. Firm Texture with Sweet Flavor.

**San Marzano:** Red, Mid Season (75 Days), Paste Tomato (4 oz), Indeterminate OP/Heirloom with Meaty Texture and Rich, Well-Balanced Flavor.

**San Marzano Redorta:** Red, Mid-Season (78 Days), Paste Tomato (8 oz), Indeterminate OP/Heirloom with Meaty Texture and Rich, Slightly Sweet Flavor.

**Sarah Black:** Deep Red with Green Shoulders, Mid-Season (70 Days), Large (10-16 oz), Indeterminate OP/Heirloom, Juicy with a Rich, Smoky and Slightly Sweet Flavor.

**Sioux:** Red, Mid-Season (70 Days), Medium (4-6 oz), Semi-Determinate OP with Heat Tolerance and Rich, Sweet-Tangy Flavor.

**Spot Yellow:** Yellow, Mid-Season (70 Days), Medium (3-5 oz), Indeterminate OP with Sweet, Tangy and Citrusy Flavor. High-Yielding.

**Stupice:** Red, Early-Season (62 Days), Medium (3-6 oz), Indeterminate OP/Heirloom with Well-Balanced Flavor. A Reliable Producer at Sunshine Community Gardens.

**Summer Cider:** Deep Yellow, Late Season (80 Days), Large (6-12 oz), Indeterminate OP. Meaty with Rich, Creamy, Sweet Flavor. Strong Producer.

**Sungold:** Golden Orange, Early Season (57 Days), Cherry (0.5-1 oz), Indeterminate Hybrid with F,TMV-Disease Resistance and Rich, Sweet Flavor. High-Yielding.

**Sunrise Bumblebee:** Yellow with Red Stripes, Mid-Season (70 Days), Cherry (1 oz), Indeterminate OP Artisan Tomato with Sweet and Tangy Flavor. Beautiful Appearance and High-Yielding.

**Super Sweet 100:** Red, Early Season (60 Days), Cherry (0.5-1 oz), Indeterminate Hybrid with F,V-Disease Resistance and a Sweet Flavor. High-Yielding.

**Sweet Orange II:** Orange, Mid-Season (70 Days), Cherry (1 oz), Indeterminate OP with Sweet and Fruity Flavor. High-Yielding.

**Tasmanian Chocolate:** Mahogany Red, Mid-Season (70 Days), Medium (4-6 oz), Indeterminate Dwarf OP with Rich, Sweet Flavor. Compact Plant Suitable for Small Space or Container Gardening.

**Thorburn's Lemon Blush:** Yellow with Pink Stripes, Mid-Season (75 Days), Large (6-10 oz), Indeterminate OP/Heirloom. Juicy with Sweet and Fruity Flavor.

**Thorburn's Terra Cotta:** Orange, Pink and Green, Mid-Season (70 Days), Medium (3-8 oz), Indeterminate OP/Heirloom with Rich, Sweet-Tangy Flavor and Beautiful Appearance.

**Tidy Treats:** Red, Early Season (60 Days), Cherry (0.5-1 oz), Indeterminate Hybrid with Well-Balanced Flavor. High Yielding, Compact Plant for Small Space or Container Gardening.

**Tough Boy (aka Momotaro):** Pink, Mid-Season (75 Days), Medium (4-6 oz), Indeterminate Hybrid with B,F,GLS,N,ToMV,V-Disease Resistance and Heat Tolerance. Juicy with Rich, Sweet and Tangy Flavor.

**Verinsage Yellow:** Yellow, Mid-Season (75 Days), Cherry (2 oz), Indeterminate OP/Heirloom with Sweet and Tangy Flavor.

**Violet Jasper:** Purple and Red with Green Stripes, Mid-Season (75 Days) Cherry (1-3 oz), Indeterminate OP/Heirloom. Juicy with Well-Balanced Flavor and Beautiful Appearance.

**Viva Italia:** Red, Mid-Season (75 Days), Paste Tomato (4 oz), Determinate Hybrid with Heat Tolerance and F,V,TMV,N,BLS,GLS-Disease Resistance. Meaty Texture with Well-Balanced Flavor. High-Yielding.

**Warrior 5443 Hybrid:** Deep Red, Mid-Season (71 Days), Large (12-14 oz), Determinate Hybrid with ASC,F,GLS,TYLCV,V-Disease Resistance and a Well-Balanced Flavor.

**Yellow Furry Boar:** Yellow, Mid-Season (75 Days), Medium (2-4 oz), Indeterminate OP. Juicy, with Extra-Sweet Flavor and Fuzzy Skin. High-Yielding.

**Zebra Ezel:** Red with Green Stripes, Mid-Season (70 Days), Large (12-18 oz), Indeterminate OP with Rich, Tangy-Sweet and Smoky Flavor. Striking in Appearance and High-Yielding.

## PEPPERS: 61 Varieties

For the sale, peppers will be divided into two groups: **Sweet Peppers** (not spicy; 0-500 SHU) and **Hot Peppers** (500 SHU-2 million SHU) according to the level of “heat” which is measured in Scoville Heat Units (SHUs). Below, an alphabetical list of the pepper varieties is provided which includes the days to harvest, heat category, Scoville Heat Unit (SHU), size, shape, wall thickness, color, flavor, and texture. Also included for each variety are the disease resistance and seed saving status, country of origin and culinary uses. The color and days to harvest listed correspond to when the pepper is expected to be at the “ripe” stage, however most peppers can be enjoyed at any stage. The hot pepper heat categories used are: very mild heat (500-3,000 SHU), mild heat (3,000-10,000 SHU), medium heat (10,000-30,000 SHU), hot (30,000-100,000 SHU), very hot (100,000-500,000 SHU), extremely hot (1-2 million; handle with gloves!). Please note that the descriptions listed are derived from those provided by seed suppliers and what one observes in days to maturity, size, flavor, wall thickness and spiciness is subject to the actual growing conditions in one’s garden. Moreover, the heat level in the pepper tends to increase during the hot summer months. Peppers that are listed as thick-walled are ideal for roasting, grilling, stir-frying and fresh uses whereas peppers that are listed as thin-walled are easier to dry and especially well suited for making chili powder.

**Adaptive Early Thai:** An early season (60-75 days), **hot (50,000-100,000 SHU)**, 2-3” long & 0.5-1” wide cylindrical, curved and tapered-shaped green pepper that quickly ripens to vibrant red with thin to medium wall thickness. Open-pollinated. Originating from Thailand, and having a good balance of heat and sweetness, it is used fresh to add heat to Thai dishes or to make sambal or curry paste or to pickle, and dried and ground to make chili powder.

**Aji Mango:** A late season (80-90 days), **medium heat (25,000-30,000 SHU)**, 2.0-2.5” long & 1.0-1.3” wide lantern shape green pepper that ripens to vibrant yellow to orange with medium wall thickness. OP/Heirloom. Originating from Peru, and having a fruity, mango, citrus, sweet flavor without excessive heat. It is used fresh in sauces, marinades, salsa, chutneys, soups and stews or pickled or dried and ground to make chili powder. (replaces Aji Guyana for which seeds were not available this year).

**Alma Paprika:** A midseason (70-80 days), **very mild heat (500-1,500 SHU)**, 2-3” round shaped green pepper that ripens to vibrant red with medium wall thickness. OP/Heirloom. Originating from Hungary, and having a sweet, tangy flavor when fresh, and a smoky flavor when dried and ground, it is famous for its use as Paprika powder. It is also used fresh in salads, stuffed peppers and in various Mediterranean and Eastern European dishes.

**Anaheim Joe E Parker:** A midseason (70-80 days), **very mild heat (500-2,500 SHU)**, 6-8” long & 1-2” wide cylindrical and tapered-shaped green pepper that matures to red with medium-thick walls. Open-pollinated. Originating in the USA, and having a mild and slightly sweet, earthy flavor when green, which intensifies in spiciness and sweetness when ripened to red, this pepper is great for roasting, grilling and stuffing. It is also used in salsas, sauces, stir-fries, soups and stews.

**Balik:** An early season (46 days), **very mild heat (1,000-2,000 SHU)**, 3” long by 0.5-1” wide cylindrical and tapered-shaped green pepper that ripens to a vibrant red with thin-to-medium wall thickness. OP/Heirloom. Originating from Turkey, and having a sweet fruity flavor, it is used to stuff, roast or pickle. It is also used in salads, salsa and stews.

**Basque:** A midseason (70-80 days), **very mild heat (1,000-2,000 SHU)**, 3-5” long by 0.5-1” wide cylindrical and tapered-shaped green pepper that ripens to a vibrant red with medium wall thickness. OP/Heirloom.

Originating from the Basque region of Spain, and having a rich sweet-tangy and smokey flavor, it is stuffed, roasted or pickled and used in Spanish sauces and dishes.

**Bell-California Wonder:** An early-midseason (60-70 days), **sweet (no heat; 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large bell-shaped green pepper that is early to ripen to vibrant red with a sweet and mild flavor. OP/Heirloom. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces.

**Bell-Chocolate:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large bell-shaped green pepper that ripens to a dark-brown, chocolate color. It is mild and sweet in flavor, with earthy undertones. OP/Heirloom. Originating from the USA, it is used for grilling, roasting, stir-frying, stuffing as well as for snacking and adding to salads and sauces.

**Bell-Goliath Goldrush Sweet Hybrid:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large bell-shaped green pepper that ripens to vibrant golden yellow with a sweet and mild flavor. Hybrid. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces.

**Bell-Goliath Sweet Hybrid:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large bell-shaped green pepper that ripens to red with a sweet and mild flavor. Hybrid. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces.

**Bell-Islander:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, medium-sized bell-shaped green pepper that ripens to a deep purple with a sweet, fruity and mild flavor. Hybrid with resistance to BLS, PMV, V and PCB diseases. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces

**Bell-Jupiter:** An early-midseason (65-70 days), **sweet (no heat, 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large-sized bell-shaped green pepper that is early to ripen to a red pepper having a sweet, mild flavor. OP/Heirloom. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces.

**Bell-King Arthur:** A midseason (70-80 days), **sweet (no heat, 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large-sized bell-shaped green pepper that ripens to a red pepper having a sweet, mild flavor. Hybrid with resistance to BLS and PVY diseases. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces.

**Bell-Purple Beauty:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, large-sized bell-shaped green pepper that ripens to a purple pepper having a sweet, mild flavor. OP/Heirloom. Originating from the USA, it is used for grilling, roasting, stir-frying and stuffing as well as for snacking and adding to salads and sauces.

**Bell-Sunbright:** A midseason (70-80 days), **sweet (no heat; 0 SHU )**, 4-5" long by 3-4" wide, blocky, crispy, juicy, thick-walled, medium-large sized bell-shaped green pepper that ripens to bright yellow pepper having

a sweet-tangy & fruity flavor. Hybrid. Originating from the USA, it is used for grilling, roasting, stir-frying, stuffing and sauce making as well as for snacking and adding to salads.

**Brazilian Starfish:** A mid-late season (80-90 days), **medium heat (5,000-30,000 SHU)**, 2-3" rounded star-shaped green pepper that ripens to a red pepper with thin-to-medium wall thickness. OP/Heirloom. Originating from Brazil, and having a sweet, fruity, citrusy flavor, it is used fresh in salads, salsas and sauces, as well as for roasting or adding to stews.

**Bulgarian Carrot:** A midseason (70-80 days), **medium heat (5,000-15,000 SHU)**, 3-6" long and 0.5-1" wide, cylindrical and tapered-shape green pepper that matures to a vibrant orange pepper with medium-to-thick walls and sweet-tangy flavor. OP/Heirloom. Originating in Bulgaria, it is used in Eastern European dishes and can be stuffed, grilled or roasted as well used in salads, salsas and sauces.

**Carolina Reaper:** A late season (90-120 days), **extremely hot (1.4-2.2 million SHU)**, 1.5-2.5" long, wrinkled, bumpy, irregular shaped pepper with a distinctive tail and thin-to-medium wall thickness. Starting out green, and turning red when ripe, its sweet and fruity flavor is dominated by the long-lasting, intense heat. Hybrid. Originating from the USA (South Carolina), it is used fresh or dried as a spicy seasoning for chilies and sauces. **Handle with gloves.**

**Cayenne (long thin):** A midseason (70-80 days), **hot (30,000-50,000 SHU)**, 5-6" long and 0.5-1" wide, cylindrical and tapered-shape green pepper that matures to a bright red pepper with thin walls and a rich, fruity flavor. OP/Heirloom. Originating from South America but widely cultivated, it is typically dried and ground for use as a spicy seasoning but can also be used fresh in salsa, chili and stir fries.

**Chilhuacle Negro:** A late season (90-120 days), **very mild heat (1,500-2,000 SHU)**, 3-4" long, tapered bell-shaped green pepper that matures to a dark purple-brown color and has thin walls. OP/Heirloom. Originating from Oaxaca Mexico, and having a rich smoky and sweet flavor, it is used to add a rich, smoky, earthy flavor to mole sauces as well as to chilies, soups and salsas.

**Chiltepin:** A late season (120 days), **hot (50,000-100,000 SHU)**, pea-sized red pepper with citrusy and smoky flavor. OP/Heirloom. Originating from Southwest USA, it is used fresh, dried or pickled. This pepper similar to McMahons Texas Bird for which seeds not were not available this year.

**Corbaci:** A midseason (75-90 days), **sweet (0-500 SHU)**, 6-10" long slender, medium wall, crisp green pepper that matures to a bright red. Having a sweet-tangy and fruity flavor, it is often used as a green pepper. OP/Heirloom. Originating from Turkey, it is sauteed, or stuffed and roasted, or added fresh to bulgur or vegetable salads.

**Corno di Toro Red:** A midseason (70-80 days), **sweet (0-500 SHU)**, 6-8" long and 1-2" wide horn-shaped, medium-to-thick wall, meaty and crisp green pepper that ripens to a bright red for harvest. It has a sweet and fruity flavor that becomes smoky and rich upon roasting. OP/Heirloom. Originating from Italy, it is used in Mediterranean and Italian roasted dishes and sauces, as well in fresh salads.

**Corno di Toro Yellow:** A midseason (70-80 days), **sweet (0-500 SHU)**, 6-8" long and 1-1.5" wide horn-shaped, medium-to-thick wall, meaty and crisp green pepper that ripens to a bright yellow for harvest. It has a sweet and fruity flavor that is more delicate than that of the red variety. OP/Heirloom. Originating from Italy, it is used in Mediterranean and Italian roasted dishes and sauces, as well as in fresh salads.

**Elephant's Ear:** A midseason (70-90 days), **sweet (no heat; 0 SHU)**, 6-8" long and 4-5" wide flat, tapered-shape and thick-wall green pepper that matures to deep red. At maturity it has a sweet, slightly smoky flavor. OP/Heirloom. Originating from Serbia and Croatia, it is commonly stuffed, roasted or grilled.

**Fresno:** A midseason (70-80 days), **mild heat (2,000-10,000 SHU)**, 2-4" long and 1-1.5" wide, tapered-shaped and medium-to-thick wall, crisp and juicy green pepper that matures to bright red. When ripe, it has a sweet-tangy, fruity and slightly smoky flavor. OP/Heirloom. Originating from California (USA), it is used fresh in salsas, sauces and stir-fry dishes and can be grilled, roasted or pickled.

**Ghost:** A late season (120-150 days), **extremely hot (1-1.5 million SHU)**, 2.5-3" long, 1" wide, wrinkled, elongated, irregular shape, medium-walled green pepper that matures to a red, orange or yellow color and a fruity, slightly sweet, smoky and intensely spicy flavor. OP/Heirloom. Originating from India, it is used fresh or dried in preparing very spicy salsa, sauces, curries and pickled dishes. **Handle with gloves.**

**Habanero:** A late season (90-120 days), **very hot (100,000-350,000 SHU)**, 2-3" and 1-2" wide, lantern shaped, medium to thin-wall green pepper that typically matures to bright orange. When ripe, it has a spicy but sweet, fruity and citrusy flavor and develops a smoky flavor when roasted or grilled. OP/Heirloom. Originating from Mexico, it is often used in salsas and hot sauces as well as soups and stews.

**Holy Mole:** A midseason (80-100 days), **very mild heat (700-800 SHU)**, 6-8" long and 1-1.5" wide, cylindrical, crunchy, medium-to-thin wall green pepper that ripens to dark red or purple-brown color, and a rich, slightly sweet, nutty, smoky flavor. Hybrid. Originating from Mexico, it is used dried to make mole sauces and salsas but can also be grilled or roasted and used in a variety of Mexican dishes such as tacos, enchiladas and tamales. An AAS 2007 winner.

**Hong-gochu:** A midseason (70-90), **very mild heat (1,000-2,500 SHU)**, 5-7" long and 1" wide, slender and tapered, medium-to-thin walled crisp green pepper that ripens to a bright red color and a slightly sweet, smoky flavor. OP/Heirloom. Originating from Korea, where it is dried and used in making Kimchi, Gochujang and bulgogi, it can also be used fresh in dishes that benefit from its nicely balanced flavor and spiciness.

**Hot Sunset Hybrid:** A midseason (70-90 days), **very mild heat (600-1,000 SHU)**, 5-7" long and 1.5" wide, banana-shaped, medium to thick-walled green pepper that matures to yellow, orange and then red. Sweet and fruity in flavor with mild spiciness. Hybrid. Originating from the USA, it is pickled or used fresh in salads, salsas and stir-fries and as an ingredient of curries and stews. A 2015 AAS winner that is similar to, but less spicy than, the Hungarian Wax pepper.

**Hungarian Wax:** A midseason (70-80 days), **medium heat (5,000-15,000 SHU)**, 4-6" long and 1-1.5" wide, conical/elongated-shaped, medium-walled green pepper that ripens to yellow for harvest and red at full maturity. Slightly sweet and fruity in flavor with noted spiciness. OP/Heirloom. Originating from Hungary, it is used fresh in salads and salsas and as an ingredient of Hungarian soups and stews.

**Jalapeno Early:** An early to midseason (55-70 days), **mild heat (3,000-5,000 SHU)**, 3-4" long and 1-1.3" wide, slender and slightly tapered-shaped, thick-walled green pepper at harvest and red when fully ripe. Clean, crisp, mildly sweet in flavor and delicate in texture. Hybrid. Originating from Mexico, it is used fresh in salads, salsas and raw dishes or for pickling for nachos/tacos.

**Jalapeno Gigantia:** A midseason (75-80 days), **mild heat (2,500-5,000 SHU)**, 4-5" long and 1.5-2" wide, thicker walled than most jalapeno varieties, plump and slightly curved shaped, green pepper at harvest and red when fully ripe. It is mild, slightly sweet and earthy in flavor. Hybrid. Originating from Mexico, its larger size, thick walls and meaty texture make this jalapeno variety ideal for cooking, grilling, stuffing or pickling for nachos/tacos.

**Jalapeno M:** A midseason (70-80 days), **mild heat (3,000-5,000 SHU)**, 3-4" long and 1-1.3" wide, thick-walled, medium-sized, slightly curved shaped, green pepper at harvest and red when fully ripe. Mild and slightly smoky in flavor. Hybrid. Originating from Mexico, it is used fresh in salads, salsas and raw dishes, pickled for nachos/taco or grilled.

**Jalapeno Mucho Nacho:** A midseason (75-80 days), **mild heat (3,500-5,000 SHU)**, 4-5" long and 1.5-2" wide, thicker-walled than most jalapeno varieties, plump and slightly curved in shape, green pepper at harvest and red when fully ripe. Rich, and slightly sweet flavor. Hybrid. Originating from Mexico, with its large size and thick walls, this jalapeno variety is particularly ideal for cooking, stuffing, grilling or pickling for nachos/tacos.

**Jalapeno Orange Spice:** A midseason (70-80 days), **mild heat (3,000-5,000 SHU)**, 3-4" long and 1-1.5" wide, thick-walled, slender and slightly tapered-shaped, green pepper at harvest and orange when fully ripe. Mild, sweet and slightly citrusy in flavor. Hybrid. Originating from Mexico, it is ideal for using fresh in salads, sauces and raw dishes and for pickling for nachos/tacos.

**Jalapeno TAM:** A mid-season (70 days), **very mild (1,000-2,000 SHU)**, 3" long and 1.5" wide, thick-walled, cylindrical and blunt ended in shape, green pepper at harvest, fresh in flavor and low in heat for a Jalapeno. OP and developed by Texas A & M University for Jalapeno taste with "less kick". Used fresh in salads and salsa, or grilled, or stuffed for Mexican Cuisine.

**Lesya:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 3-4" long and 3" wide, heart-shaped, thick-walled, crisp and meaty green pepper that ripens to red. Rich and mildly sweet flavor. OP/Heirloom. Originating from Ukraine, this versatile pepper is ideal for using fresh in salads, sandwiches and salsas as well for stuffing, grilling, roasting and pickling.

**Lunchbox Orange:** An early season (55-70 days), **sweet (no heat; 0 SHU)**, 2-3" long and 1.5-2" wide, small, bell-shaped, crisp and juicy, medium-to-thick wall green pepper that matures to bright orange when fully ripe. Sweet, mild and slightly tangy in flavor. Hybrid. Originating in the USA, this early sweet pepper is ideal for snacking, salads and stir-frying and is a kid's lunchbox favorite. A compact (~2' x 1') plant ideal for container or small space gardening.

**Lunchbox Red:** An early season (55-70 days), **sweet (no heat; 0 SHU)**, 2-3" long and 1.5-2" wide, small, bell-shaped, crisp and juicy, medium-to-thick wall green pepper that matures to bright red when fully ripe. Sweet, mild and slightly fruity in flavor. Hybrid. Originating in the USA, this early sweet pepper is ideal for snacking, salads and stir-frying and is a kid's lunchbox favorite. A compact (~2' x 1') plant ideal for container or small space gardening.

**Lunchbox Yellow:** An early season (55-70 days), **sweet (no heat; 0 SHU)**, 2-3" long and 1.5-2" wide, small, bell-shaped, crisp and juicy, medium-to- thick wall green pepper that matures to bright yellow when fully ripe. Sweet, mild and slightly tangy in flavor. Hybrid. Originating in the USA, this early sweet pepper is ideal

for snacking, salads and stir-frying and is a kid's lunchbox favorite. A compact (~2' x 1') plant ideal for container or small space gardening.

**Pasilla de Bajio:** A midseason (75-90 days), **very mild heat (1,000-2,500 SHU)**, 5-7" long and 1.5-2" wide, elongated green pepper with thin to medium thick walls and maturing to dark brown when fully ripe. Rich, smoky, earthy and slightly sweet in flavor with mild heat when fresh and complex, raisiny and chocolatey in flavor when dried. OP/Heirloom. Originating from Mexico (Bajio region) it is used in traditional Mexican mole sauces, salsas, stews and soups.

**Petit Marseillais:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 2-4" long and 1-2" wide, medium thick-walled, green pepper that matures to orange, with an aromatic, rich citrusy, sweet flavor. OP/Heirloom. Originating from southern France, these peppers are eaten raw in salads and salsa or grilled, roasted, stir-fried or pickled.

**Pimento L:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 3-4" long and wide, rounded heart shape, thick-walled, green pepper turning red at maturity. Sweet, fruity in flavor and crunchy in texture. OP/Heirloom. Originating from the Mediterranean, it is used fresh in salads and salsas or pickled, or stuffed, roasted, or stir-fried.

**Poblano-Ancho:** A midseason (75-80 days), **very mild heat (1,000-2,000 SHU)**, 4-6" long and 3" wide, heart shaped, thick-walled and meaty green pepper that matures to a reddish-brown and has rich, smoky, earthy, slightly sweet flavor when ripe. OP/Heirloom. Originating from Mexico (Northern- Central region) culinary uses include stuffing (Chili Rellenos), roasting, chili powder making, sauce (mole) making.

**Poblano-Mulato Island:** A midseason (80-90 days), **very mild heat (1,000-2,000 SHU)**, 5-6" long and 3" wide, heart shaped, thick-walled and meaty green pepper that matures to chocolate-brown and has a rich, smoky, chocolatey, raisin-like flavor when ripe. OP/Heirloom. Originating from Mexico (Mulato Island) culinary uses include stuffing (Chili Rellenos), roasting, chili powder making and sauce (mole) making.

**Pueblo Chili:** A midseason (70-80 days), **medium heat (5,000-20,000 SHU)**, 5-8" long, 2" wide, elongated, tapered-shaped, thick-walled green pepper that matures to red but is typically harvested for culinary use when green. Mildly sweet and smoky in flavor. OP. Originating from Pueblo, Colorado (USA) it is an ideal roasting or grilling pepper for use in enchiladas, tacos, salsas and stews. This pepper is similar to, but hotter than, the Hatch chili Ms. Junie.

**Red Sweet Cherry:** An early season (60-75 days), **sweet (no heat; 0 SHU)**, 1-1.5" round, medium to thick-walled, crisp and crunchy green pepper that matures to bright red with a sweet and fruity flavor. OP/Heirloom. Originating from European and Mediterranean regions, it is used fresh for snack, salad, sauce and salsa, or pickled, stuffed or roasted.

**Serrano:** An early-midseason (65-80 days), **medium heat (10,000-25,000 SHU)**, 2-4" long by 1" wide and cylindrical, medium thick-walled green pepper that matures to red. Bright, crisp, and sweet-tangy in flavor. OP/Heirloom. Originating from Mexico, this pepper is used fresh in salads, salsas, pico-de-gallo and sauces and is delicious stuffed; grilled, roasted, or stir-fried and can be dried to make chili powder.

**Sheepnose:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 3" rounded and lobed, thick-walled, meaty, juicy green pepper that matures to vibrant red. Mild and sweet-tangy in flavor. OP/Heirloom. Originating

from the USA (Illinois), this pepper is used fresh for snacks, salads and salsas and is also stuffed, roasted, grilled or stir-fried.

**Shishito:** An early-midseason (60-80 days), **very mild heat (100-1,000 SHU)**, 3-4" long, slender, thin-walled pepper typically harvested green but that matures to red and has a mild, slightly sweet and smoky flavor. OP/Heirloom. Originating from Japan, this pepper is pan-fried, deep-fried (Tempura), grilled or roasted.

**Sweet Banana:** A midseason (70-80 days), **sweet (0-500 SHU)**, 5-8" long, 1-1.5" wide, cylindrical "banana shape", medium thick-walled, crisp, pale green pepper that matures to orange and then red and has a sweet-tangy flavor with a hint of spiciness. OP/Heirloom. Originating from Hungary, but widely cultivated, this pepper is used fresh in salads and salsas, or is pickled, roasted or sauteed.

**Sweet Pickle:** An early-midseason (55-75 days), **sweet (0-500 SHU)**, 2-3" long, 1" wide, upright, medium to thick-walled, green pepper that matures to yellow, orange and then red when ripe. Firm and crunchy in texture with a mild, sweet-tangy in flavor. OP/Heirloom. Originating from the USA, this versatile pepper is often pickled, and can be used fresh in salads, salsas and snacks or can be roasted or stuffed.

**Szentesi Cherry:** A midseason (75-85 days), **medium heat (8,000-15,000 SHU)**, 1-2", round, thick-walled, green pepper that ripens to vibrant red. Sweet-tangy in flavor with moderate heat. OP/Heirloom. Originating from Hungary (Szentesi region), this pepper is often pickled but is also used fresh in salads and salsas or stuffed.

**Tabasco:** A midseason (80-90 days), **hot (30,000-50,000 SHU)**, 2-3" long, 0.5" wide, slender and tapered, thin-walled green pepper that matures to bright red when ripe. Having a sharp, spicy and tangy-sweet flavor, this pepper is used to make hot sauces or salsas, or is pickled, or dried to make chili powder. An **OP/Heirloom** originating from Mexico but famously used in Louisiana for tabasco sauce production.

**Tolli's Sweet Italian:** A midseason (70-80 days), **sweet (no heat; 0 SHU)**, 5-8" long, 2" wide, elongated and tapered, thick-walled green pepper that matures to vibrant red. Rich, sweet flavor. OP/Heirloom. Originating from Italy, these peppers are ideal for roasting, grilling, stuffing and stir-frying as well as for pickling, and fresh use in salad making.

**Trinidad Perfume:** A late season (90-110 days), **very mild heat (50-500 SHU)**, 2" long, lantern shaped, thin-walled, green pepper that matures to a bright yellow color when ripe. Sweet and fruity in flavor with very mild heat. OP/Heirloom. Originating from Trinidad and Tobago, this pepper is used in sauces and salsas and is a key ingredient in many Caribbean (Trinidadian) dishes.

**Trinidad Scorpion:** A late season (90-120 days), **extremely hot (1-2 million SHU)**, 2" long lantern shaped, pointed tail, thin-walled pepper that is bright red when ripe. Fruity, citrusy and sweet in flavor with extreme heat. OP/Heirloom. Originating from Trinidad and Tobago, this pepper it is used to create spicy-hot sauces, salsas, curries, as well as jerk seasoning. **Use gloves when handling.**

**Ubatuba Cambuci:** A midseason (80-90 days), **very mild heat (100-1,000 SHU)**, 3" wide, squat and lobed, thick-walled, green pepper that matures to vibrant orange and red. Sweet, fruity and citrusy in flavor with a touch of heat. OP/Heirloom. Originating from Brazil, this pepper is used fresh in salads and salsas, and can be grilled or roasted or used for sauce making for traditional Brazilian dishes.

**Urfa Biber:** A midseason (70-90 days), **mild heat (3,000-5,000 SHU)**, 3-6"-long. 2" wide elongated, tapered, thick-walled green pepper that matures to dark red. Smoky, chocolatey and sweet in flavor. OP/Heirloom. Originating from Turkey (Urfa), this pepper is grilled, roasted or dried for use in Middle Eastern and Mediterranean cooking.

## EGGPLANTS: 14 Varieties

The descriptions for the eggplant varieties offered for sale this year include (surface) color, approximate days to harvest of ripe eggplant (from time of transplanting), the length, width and shape, and the flavor and texture. In general, the shape of the eggplant falls into one of two distinct categories: elongated/slender vs round/bulbous/oval/egg-shaped. For best results harvest the fruit before it gets oversized, when the skin is glossy and smooth and when the color is correct and not bronzed or yellow, when it feels firm and not hard (under ripe) or soft (over ripe), and the flesh is creamy-white and the seeds are small and pale. Please note that the descriptions listed are derived from those provided by seed suppliers and what one observes is subject to the actual growing conditions in one's garden.

**Black Beauty:** Dark Purple, 70-80 days, large 6-8" long, 5" wide, bulbous shape, ribbed, slightly sweet flavor with creamy, soft texture. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan, Baba Ghanoush. An OP cultivated in the USA.

**Dancer:** Violet, 65-75 days, mid-sized, 7-8" long, 3-4" wide, semi-cylindrical, oval shape, mild, slightly sweet flavor. High-yielding. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan, Baba Ghanoush. A Hybrid cultivated in the USA.

**Fairy Tale:** Lavender with White Stripes, 55-65 days, small (mini), 3-4" long, cylindrical and slender, mild, slightly sweet flavor. Small size ideal for grilling, roasting, frying, stir-frying, or stuffing. AAS winner 2011. Miniature, compact plant for small spaces. A Hybrid cultivated in the USA.

**Hansel:** Dark Purple, 55-65 days, often harvested small (3-4" long) but can reach 10" long, cylindrical and slender, mild, slightly sweet flavor. Ideal for grilling, roasting, frying, stir-frying, or stuffing. AAS winner 2008. Miniature, compact plant for small spaces. A Hybrid cultivated in the USA.

**Ichiban:** Dark Purple, 50-61 days, 9-10" long, 2" wide, elongated and slender, mild and slightly sweet in flavor. Ideal for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews, curries and eggplant Parmesan. A Hybrid cultivated in Japan.

**Listada de Grandia:** Purple with White Stripes, 80-90 days, 5-8" long, egg-shaped, with sweet and firm flesh. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan, Baba Ghanoush. An OP/Heirloom from Spain.

**Millionaire Hybrid:** Dark Purple, 63 days, 8-10" long, 2" wide, elongated and slender, tender and nearly seedless flesh with sweet, mild flavor. Ideal for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan. A Hybrid cultivated in Japan.

**Patio Baby:** Dark Purple, 45 days, small (mini) 2-3” long, egg-shaped, mild in flavor. Ideal for grilling, roasting, frying, stir-frying, or stuffing. AAS Winner 2014. Miniature, compact plant suitable for small spaces or container growing. A Hybrid cultivated in the USA.

**Ping Tung Long:** Deep Lavender, 65-75 days, 12-16” long, 2” wide, elongated and slender, sweet and tender flesh. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan. An OP/Heirloom from Taiwan (Pingtung).

**Poamoho Dark Long:** Dark Purple, 67-70 days, 10-12” long, slender, mild and sweet in flavor. tender flesh with few seeds. Ideal for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan. An OP variety cultivated in the USA (Hawaii).

**Rosa Bianca:** Light Lavender with White Stripes, 73 days, 5” long, 4-5” wide, round to oval shaped with some ribbing, mild flavor and creamy texture. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan, Baba Ghanoush. OP/Heirloom from Italy.

**Shooting Stars:** Vivid Purple with White Stripes, 57-65 days, 3-4” long, oval shaped, sweet in flavor with tender texture. Ideal for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan. An OP/Heirloom originating from Italy.

**Thai Long Green:** Light Lime Green, 80-85 days, 10-12” long, 2’ wide, elongated, slender shape, mild and sweet with tender flesh. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making stews and curries, eggplant Parmesan. An OP/Heirloom from Thailand.

**Udumalpet:** Light Green with Purple Stripes, 70 days, 3-4” long, 3” wide, goose egg shaped, sweet in flavor, firm in texture. Harvest when fruits are small. Great for grilling, roasting, frying, stir-frying, or stuffing as well as use in making chutney, stew and curry. An OP/Heirloom from India (Udumalpet).

## **TOMATILLOS: 4 Varieties**

Tomatillos are closely related to tomatoes but differ significantly in appearance, texture and flavor as well as in pollination requirements. They are typically green in color but some varieties are purple. Tomatillos range in size from that of a golf ball to a tangerine. They are covered by a lantern shaped husk, which fills with the fruit, turns tan in color and splits when the fruit is ripe. When ripe, tomatillos are firm and have a tart flavor with slightly sweet, fruity, citrusy undertones. Compared to tomatoes they have less water content and are well suited for sauce making and are popular in Mexican cuisine. **Please note that successful fruiting requires that two or more different varieties of tomatillos are planted close to one another.**

**Crisineros:** Yellow-Green, 75-85 days, 2.5” wide, round (golf ball) shape, tart when green but developing to a sweeter and fruity flavor when ripe. Ideal for making salsas, sauces as well as Mexican style soups, chilis, and casseroles. An OP/Heirloom variety from Mexico.

**Plaza Latina Giant Green:** Green, 70-80 days, 3-4” wide, oblate shaped, tart when immature but developing to a sweeter and fruity flavor when ripe. The “beef steak” of tomatillos. Ideal for making salsas, sauces as well as Mexican style soups, chilis, and casseroles. An OP/Heirloom variety from Mexico.

**Purple:** Deep Purple, 70 days, 1-1.5" round shaped, sweet and fruity when ripe (less acidic than green tomatillos). Ideal for making salsas, sauces as well as Mexican style soups, chilis, and casseroles. An OP/Heirloom variety from Mexico.

**Toma Verde:** Green, 60 days, 2" round shaped, tart when immature but developing to a sweeter and fruity flavor when ripe. Great for making salsas, sauces as well as Mexican style soups, chilis, and casseroles. An OP variety from Mexico.