

## Banana Sweet Peppers

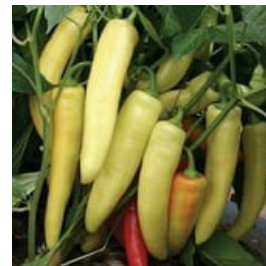
### [SP376-10 - Banana Bounty Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Banana Bounty Pepper. The plant produces high yields of 8" long by 2" wide sweet banana peppers. These Hungarian type peppers have thick walls and turn from a light yellow, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. An excellent processing variety with very high yields. Great when used fresh or cooked. An excellent choice for home gardens, market growers, and open field production.



### [SP361-20 - Boris Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of 8" long by 1 3/4" wide banana sweet peppers. The peppers turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are mild, sweet, and delicious. It is one of the most popular banana pepper on the market! Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Disease Resistance: TMV.



### [SP322-10 - Goddess Pepper Seeds](#)

63 days. Capsicum annuum. (F1) Goddess Pepper. This early maturing plant produces good yields of 9" long sweet banana peppers. Peppers are sweet, have thick flesh, and turn from yellow to red when mature. Excellent for salads, stuffing, pickling, and cooking. Suitable for home gardens, farmer's markets, and market growers. Disease Resistant: BLS.



### [SP125-20 - Hungarian Sweet Wax Pepper Seeds](#)

66 days. Capsicum annuum. Open Pollinated. Hungarian Sweet Wax Pepper. The plant produces high yields of 6" long by 1 1/2" wide sweet Banana peppers. Peppers turn from greenish yellow, to orange, to red when mature. Excellent for sandwiches, salads, frying, and pickling. A variety from the USA.



### [SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 1/2" long by 1 1/2" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.



### [SP365-10 - Pageant Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7" long yellow elongated sweet peppers. The plant has green stems, green leaves, and white flowers. These sweet banana-type peppers have thick walls and are great fresh, broiled, grilled, or pickled. The plant produces peppers continuously all year. Suitable for containers. Disease Resistant: BLS.



### **SP387-20 - Sweet and Spicy Pepper Mix Seeds**

70 - 85 days. Capsicum annum. Open Pollinated. Sweet and Spicy Pepper Mix. The plants produce good yields of a great mix of both sweet and spicy peppers. The mix includes Cal Wonder Sweet Peppers, Large Red Cherry Sweet Peppers, White Bell Sweet Peppers, Orange Bell Sweet Peppers, Golden Cal Wonder Sweet Peppers, and Hungarian Hot Wax Peppers. Peppers turn from green to red, yellow, and white when they mature. Excellent for salads, stuffing, and cooking. A variety from the USA.



### **SP70-20 - Sweet Banana Pepper Seeds**

#### **1941 All-America Selections Winner!**

65 days. Capsicum annum. Open Pollinated. Sweet Banana Pepper. This early maturing plant produces high yields of 7" long by 1 3/4" wide banana shaped sweet peppers. Peppers have thick walls, are sweet, and turn from bright yellow to red when mature. Most commonly used when yellow. Perfect for salads, frying, pickling, and freezing. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. United States Department of Agriculture, PI 592816.



### **SP341-20 - Sweet Sunset Sweet Peppers**

#### **2015 All-America Selections Winner!**

85 days. Capsicum annum. (F1) The plant produces high yields of 7" long sweet banana peppers. Peppers turn from yellow to red when mature. This variety can be used fresh, fried, pickled or used in salads, sandwiches and pizza toppings.

