

## Peppers (Sweet)

### [HP2468-10 - Cajun Belle Hot Peppers](#)

#### [2010 All-America Selections Winner!](#)

61 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" tall by 2" wide bell peppers with a mild spicy taste. Peppers are mildy hot and turn from light green to red when mature. Just the right heat for those who want a spicy pepper that is not too hot. Excellent for salsas, salads, and stir-fry dishes. A variety from the USA. Scoville Heat Units: 100.



### [SP380-10 - Corno di Toro Orange Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Corno di Toro Orange Pepper. The plant produces high yields of 10" long by 1 ½" wide sweet pepper. Peppers turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine, salads, stuffing, sauteed, roasting, and grilling. Also known as Horn of the Bull Pepper. An heirloom variety from Italy.



### [SP18-20 - Corno di Toro Red Pepper Seeds](#)

72 days. Capsicum annuum. Open Pollinated. Corno di Toro Red Pepper. This early maturing plant produces good yields of 10" long by 1 ½" wide sweet pepper. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent in salads, sauteed or grilled. Also known as Horn of the Bull. An heirloom variety from Italy.



### [SP19-20 - Corno di Toro Yellow Pepper Seeds](#)

72 days. Capsicum annuum. Open Pollinated. Corno di Toro Yellow Pepper. This early maturing plant produces good yields of 10" long by 1 ½" wide sweet pepper. Peppers turn from green to yellow when mature. Excellent in salads, sauteed or grilled. It is a great cooking and frying pepper. An heirloom variety from Italy.



### [SP390-10 - Dulce Italiano Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Dulce Italiano Pepper. The plant produces good yields of 6" long by 2" wide Cubanelle peppers. Peppers have thick flesh and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, pickling, stuffing, and garnishes. A variety from Italy.



### [SP307-20 - Golden Treasure Sweet Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 9" long shiny yellow sweet peppers. Peppers turn from green to shiny yellow when mature. Peppers have thick flesh and tender skin. Plant has green leaves and white flowers. Excellent for frying, roasting, or used fresh in salads. An excellent choice for home gardens. A heirloom variety from Italy.



### [SP282-20 - Italian Pepperoncini Sweet Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide peppers. Peppers are very flavorful and sweet and turn green when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when peppers are young, and then pickled. These peppers are like the type you see in supermarkets. Excellent in salads. A variety from Italy.



### [SP23-20 - Jimmy Nardello Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Jimmy Nardello Pepper. The plant produces high yields of 8" long by 1" wide sweet peppers. Peppers turn from green to bright red when mature. This is one of the sweetest non-bell varieties on the market. Excellent for salads, cooking, and stir fry. An excellent choice for home gardens. A variety from Italy.



#### [SP43-10 - Marconi Golden Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Marconi Golden Pepper. The plant produces good yields of 6" long by 2 ½" wide Cubanelle peppers. Peppers are sweet, have medium thick flesh, and turn from green to gold when mature. The plant has green stems, green leaves, and white flowers. Great for salads, stuffing, roasting, stir-fry, and cooking. A rare heirloom variety from Italy.



#### [SP110-10 - Marconi Purple Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Marconi Purple Pepper. The plant produces good yields of 6" long by 2 ½" wide Cubanelle peppers. Peppers are sweet, have medium thick flesh, and turn from green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Great for salads, stuffing, roasting, stir-fry, and cooking. A rare heirloom variety from Italy.



#### [SP44-20 - Marconi Red Pepper Seeds](#)

72 days. Capsicum annuum. Open Pollinated. Marconi Red Pepper. This early maturing plant produces good yields of 6" long by 2 ½" wide sweet peppers. Peppers turn from green to red when they mature. Great for salads, stuffing, frying, and grilling. An excellent choice for home gardens. An heirloom variety from Italy.



#### [SP271-20 - Marconi Rosso Sweet Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces high yields of large 8" long by 3" wide sweet peppers. Peppers turn from green to deep red when they mature. It can be used at any stage, green or red. Great for salads, stuffing, frying, and grilling. An excellent choice for home gardens. An heirloom variety from Italy.



#### [SP364-20 - Melrose Pepper Seeds](#)

65 days. Capsicum annuum. Open Pollinated. Melrose Pepper. This early maturing plant produces heavy yields of 4" long red sweet peppers. These sweet peppers turn from green to bright red when they mature and the flavor becomes more intense the longer they ripen. Great for salads, stuffing, fried, and cooking. Excellent choice for home gardens. An Italian heirloom from the Chicago area.



#### [SP59-10 - Quadrato d'Asti Giallo Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Quadrato d'Asti Giallo Pepper. The plant produces good yields of 7" long by 4" wide large elongated sweet peppers. Peppers are sweet, have thick flesh, and turn from green to yellow when they mature. Excellent fresh in salads, stuffed, or fried. A variety is grown throughout Italy.



#### [SP60-10 - Quadrato d'Astiv Rosso Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Quadrato d'Astiv Rosso Pepper. The plant produces good yields of 7" long by 4" wide large elongated sweet peppers. Peppers are sweet, have thick flesh, and turn from green to red when they mature. Excellent fresh in salads, stuffed, or fried. A variety is grown throughout Italy.



#### [SP393-10 - Sigaretto di Bergamo Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Sigaretto di Bergamo Pepper. The plant produces good yields of 4 ½" long by ¾" wide Peperoncini peppers. Peppers are very sweet, have medium thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling. Also known as Cigarette Pepper. A variety from Italy.



### **SP126-10 - Super Shepherd Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Super Shepherd Pepper. The plant produces good yields of 7 ½" long by 2" wide Cubanelle peppers. Peppers are very sweet, have very thick flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. They are very flavorful and perfect for salads, frying, grilling, roasting, and stuffing. A great freezing variety. An excellent choice for home gardens. A variety from Italy.



### **SP195-20 - Tollies Sweet Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long scarlet-red sweet peppers. Peppers are very sweet, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh in salads, frying, canning, or added to tomato sauce. Also known as Tolly's Pepper. An heirloom variety from Italy.

