

## Peppers at flora gardens

### Sweet

---

**Cubanelle** 68 days. Large, smooth tapered peppers. Fruit are lime green 6 in/15 cm long, 2 in./5 cm wide at the shoulder, slightly tapered to fairly blunt ends.

**Keystone (Sweet Green)** 79 days. Green ripening to red. Large, blocky, pendant fruit (3½ x 4 in.). Mosaic resistant. Heavy foliage reduces susceptibility to sunscald. Thick stems hold up under heavy fruit load.

**Giant Szegedi (Yellow Stuffer)** 70 days. Large top shaped, pendant, fruit -4 1/4 in. x 2 3/4 in./10.5 cm x 6.8 cm.

**Sweet Banana** 75 days. A huge crop of peppers, often 30 on a plant. The fruit are 1 ½ inches in diameter and 6in long, tapered.

**Super Shepherd** 68 days. Popular Italian sweet pepper. Dark red 7 1/2in fruit are early, tapered, hl flesh and a distinct sweet juicy flavour. Nice for frying.

**Nikita** 65-70 days. Golden with red-orange highlights. bold, bright flavor and crispness. Holds its crispness and shape when cooked, even under high heat. Nicely-branched plants produce early and prolifically.

**Friarieli** 80-90 from transplant. These sweet and flavorful frying peppers make such a warming, comforting dish from southern Italy. Tall, bush plants make tons of green fruits that ripen to bright red.

### Hot

---

**Bogyiszlói (Medium Yellow)** 70 days. Medium hot Bell shaped, very firm fruit, 3 ½ in by 2 in.

**Ring of fire (Hot)** 60 days. An extra early, short, smooth pencil thin Cayenne type. Fruit are very hot. 4 in. long.

**Hungarian Wax (Yellow Hot Banana)** 60 days. Yellow fruit average 6in. in length, very uniform and slightly tapered. Ripens green--yellow--red.

**Habanero (Very hot!):** Rated 100,000–350,000 on the Scoville scale. Small silver dollar sized acorn-shaped fruit. Turn green/gold/pale orange/red.

**Jalapeño.** A medium-sized chili pepper pod type cultivar of the species *Capsicum annuum*. A mature jalapeño chili is 5–10 cm (2–4 in) long and hangs down with a round, firm, smooth flesh of 25–38 mm (1–1 1/2 in) wide. Medium hot, with Scoville heat units of 3,500 to 3,600. Commonly picked and consumed while still green, it is occasionally allowed to fully ripen and turn red, orange, or yellow. (A detailed description of the particular variety we carry is not available.)

---

End of list of peppers at flora gardens (updated 2020.05.10, 12:10 am ).