

2022 Eggplant, Pepper, & Tomatillo Plant List

Misty Acres Farm

Eggplants

- **Diamond (DE):** 9"x3" mild, dark purple fruits with superb flavor and firm flesh. A delicious heirloom with a slender shape. This variety from the Ukraine was collected by Seed Savers Exchange in 1993.
- **Galine (GE):** high yielding hybrid, Black Bell type; very glossy, uniform, black to purple fruits are 6-7" long & 3-4" in diameter. Strong plants produce early firm fruits.
- **Oriental Express (OE):** hybrid; the most dependable eggplant. High-yielding plants produce armloads of attractive, slender, and glossy fruits 9" long by 2" diameter. Tender, delicately flavored, and quick cooking.

Sweet peppers

- **Ace (GR):** green to red hybrid bell peppers; huge yields of medium-size, 3-4 lobed fruits that ripen from green to red on the plant. Nearly every flower produces a pepper. Delicious and dependable!
- **Cupid (CP):** red hybrid; Early, sweet, mini bell. Fruits are blocky to slightly pointed, snack size, avg. 2" x 2", and are particularly sweet when red. Large, well-branched plants protect the fruits from sunscald.
- **Eros (ER):** yellow hybrid; Early golden yellow mini bell. The perfect partner to Cupid, Eros's slightly tapered fruits are the same snack size, avg. 2" x 2", with a sweet and slightly fruity flavor. The large, sturdy, and leafy plants protect the fruits from sunscald.
- **Carmen (CM):** red hybrid; A classic Italian Corno di Toro type, Carmen features unusually sweet horn-shaped tapered pointed 3x6" fruits averaging 5 oz that wins rave reviews. Great for salads, especially as they ripen from green to deep carmine, with good sweet flavor: "fruity," "nutty," "sweet with a hint of spice"
- **Coronito Rossa (CR):** Red grilling peppers, 1-1 1/2" wide at the shoulders & 5" long. They are very early, sweet, and perfect for grilling & roasting. Quite popular as "kapia type" in Europe.
- **Coronito Gallo (CG):** yellow hybrid; A popular class of peppers, coronitos are 1-2" wide at the shoulders and 5" long. They are exceptionally sweet and attractive smaller versions of the Corno di Toro type, with similar maturity. Perfect for grilling and roasting, like their full-size counterparts.

- **Jimmy Nardello (JN):** This long, thin-skinned red frying pepper dries easily & has such a rich flavor that it has been placed in "The Ark of Taste" by the Slow Food organization. The plants are very prolific. This fine Italian pepper was grown each year by Giuseppe and Angela Nardiello at their garden in the Village of Ruoti in Southern Italy. In 1887 they set sail with their one-year-old daughter for a new life in the US. When they reached these shores, they settled in Naugatuck, Connecticut, and grew the same pepper that was named after their fourth son Jimmy.
- **Fehér Ozon (FO):** Open-pollinated Hungarian heirloom. Incredible productivity: up to two dozen 3x4 1/2" pointed, light yellow, sweet fleshy thick-walled peppers. Let any turn red, and they can be roasted or dried for a delicious paprika. The beauty of this pepper as it turns is noteworthy. Beginning with the faintest red overtones blending into its yellow background, the red blush grows more pronounced as it matures.

Hot peppers

- **Jalapeno (JP):** Green to red heirloom; 2,000 to 5,000 Scoville heat units at maturity; Hot 3x1" sausage-shaped blunt fruits mature early; Characteristic brown netting appears as fruit ripens from dark green to dark red. Originally from Jalapa in the state of Veracruz, Mexico.
- **Czech Black (CZ):** Purple heirloom; 2,000 to 5,000 Scoville heat units; Very striking appearance: black when immature, the 2 1/2"-long conical peppers ripen to lustrous garnet. Mild juicy thick-walled flesh runs with a cherry-red juice when cut. The heat, a tad less than a jalapeño, is in the ribs and seeds and is just right
- **Thai Hot (TH):** Red heirloom; 25,000-40,000 Scoville heat units; You'll get about 200 of these little "sweeties" per plant, "cute little compact treasures full of heat." Small conical peppers ripen to bright red and stand erect above the foliage -- beautiful!
- **Hungarian Hot Wax (HH):** Yellow to orange to red heirloom; 5,000-10,000 Scoville heat units; Smooth waxy yellow 6x2" fruits taper to a point and ripen from yellow to orange to red. Pickle all three colors for a beautiful hot-pepper medley—a staple for winter sandwiches. A favorite for chiles rellenos. Originated 1941 in Hungary.
- **Red Habanero (RH):** yellow to orange to red heirloom; 300,000+ Scoville heat units; Intense, sizzling, melt-your-face-off heat is provided by Habanero Red, like very few other peppers can produce. Smoky, citrus notes accompany the heat, if you have any taste buds left to experience it! Matures from green to yellow, then orange to red.
- **Bulgarian Carrot (BC):** Yellow-orange heirloom; 20,000 Scoville heat units; Eighteen-inch plants produce abundant crops of 3" long fruits that ripen to yellow-orange, quite hot yet fruity. Crunchy flesh adds color and sizzle to chutneys and salsas. Excellent when roasted.
- **Fatali (FT):** Orange heirloom; 500,000+ Scoville heat units; The hottest pepper we offer; Originates from the Central African Republic. Habanero-type peppers with delicious citrus flavor and few seeds. Golden-orange 3" long fruits are borne in abundance on sturdy 30" plants. A great choice for pots and can be overwintered inside.

- **Ancho Poblano (AN):** Green-black heirloom; 1,800 Scoville heat units; This distinctively rich Mexican poblano sets the standard for sauces and stuffing; it is also excellent used fresh for chile rellenos. Can be harvested when green-black heart-shaped fruits measure 4" long, or it can be allowed to ripen to red and be dried as an ancho chile.
- **Red Cayenne (RC):** Red heirloom; 3,500–5,000 Scoville heat units; Often curled and twisted, the wrinkled peppers grow 5–6" long, ½" across, and taper to a point. Dark green color changes to bright red. Prolific ("produce zillions") and hot. Great for red chile pastes. Dries easily on screens, or blend them in a food processor for crushed red pepper.
- **Black Magic (BM):** An extra-dark jalapeno; 3.5" fruits are very dark green (almost black!) with traditional jalapeno checking (small cracks in the skin) that indicates the fruits are ready for harvest. (They may also be harvested before checking); medium-size plants have a high yield potential.
- **Red Rocket (RR):** Early, quick drying heirloom hot pepper. Thin-walled, attractive fruits are bright red fresh and dried. Flavor is sweet and hot. Matures early and produces high yields. Fruits average 5-6" long.

Tomatillo

- **Toma Verde (TV):** Early maturing, large flat-round, green tomatillo. Use in salsa or Mexican cooking.
- **Purple Blush (PT):** Open-pollinated, heirloom tomatillo. Lush production of large 2"+ fruits on sprawling 5' plants. Everyone who tasted them used words like 'sweet', 'fruity', 'yummy'. Roast them with pumpkin seeds and hot pepper. Then grind them together with spices for a delicious and nutritionally dense repast. The fruits blush purple where they are kissed by the sun.

The Allens

Misty Acres Farm, 155 Hillcrest Road, Flemington, NJ 08822

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