

2023 Eggplant, and Pepper 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.

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!
- **Banana Pepper (BA):** Yellow heirloom sweet pepper; yellow, pointed 6" fruits that look hot but are not. Pretty and plentiful. Sweet and juicy, turning orange and ripening red. Enjoy fried or pickled. Go bananas!
- **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.

- **Goldsrush Yellow (GY):** A yellow version of Carmen (CM) sweet frying pepper; hybrid variety of the popular Hungarian-style sweet pepper. Delicious sweet, fruity taste; Heavy-yields of thick-walled, 7" fruits. Bright yellow and matures to orange-red.
- **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.
- **Purple Beauty (PB):** Purple bell heirloom; 18-20" plants produce good yields of blocky 3x3" fruits that ripen from purple to green to deep red as they mature; fruits are incredibly striking in their purple phase; Great flavor and great beauty in all stages. Purple peppers reveal green interiors when sliced, and turn green in their entirety when cooked.

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 2½"-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.

- **Hildago Serano (HS):** Heirloom; Slightly hotter than a jalapeno; bright fruity hot flavor lingers in the front of the mouth and makes your taste buds tingle all over; Extremely prolific 3-3 ½' plants yield dozens of light green fruits that ripen to bright scarlet. The 2 ½ -3 ½ fruits, as fat as your ring finger, but only as long as your pinky, have thin walls, a long seed cavity and classic serrano heat. They are perfect for fresh salsa, pickling, and hot sauces. Originated in the mountainous regions of the Mexican state of Hidalgo, 3,000-17,000 Scovilles!!
- **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.

The Allens

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