

# 2026 Pepper Seedlings

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## 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.

## Tomatillos

- **Pancho Tomatillo (PT):** Round green/yellow fruits; light, citrusy flavor is like a sweet paste tomato mixed with a husk cherry; Very productive; Plant 2+ plants for pollination

## Sweet peppers

- **Ace Bell (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!
- **Carmen (CM):** red hybrid frying pepper; 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"
- **Escamillo (ES):** yellow hybrid frying pepper; A classic Italian Corno di Toro type; Essentially a yellow twin of Carmen; sweet horn-shaped tapered pointed 3x6" fruits averaging 5 oz; Great for salads, especially as they ripen from green to deep carmine, with (like Carmen) good sweet flavor: "fruity," "nutty," "sweet with a hint of spice"
- **Golden California Wonder (GC):** Bright yellow bell hybrid; Classic, thick-walled beauties with sturdy bell shape; Juicy and delicious.
- **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.
- **HMS Orange Picnic (OP):** Small orange peppers with unbelievable sweetness & a rich, complex flavor; Great yields & easy harvest; Great for use as a frying pepper or as a bell pepper; Tart flav
- **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.
- **HMS Red Picnic (RP):** Small red peppers with unbelievable sweetness & a rich, complex flavor; Great yields & easy harvest; Great for use as a frying pepper or as a bell pepper.
- **Shishito (SH):** 3" thin-walled Japanese heirloom; Excellent flavor roasted, in stir-fries, or sauteed; Cooked green in Asia, but you can also let them ripen to a sweet red for salads & cole slaws; Large, productive plants
- **HMS Yellow Picnic (YP):** Small yellow peppers with unbelievable sweetness & a rich, complex flavor; Great yields & easy harvest; Great for use as a frying pepper or as a bell pepper.

# Hot peppers

- **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.
- **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.
- **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
- **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.
- **Orange Habanero (HB):** yellow to orange heirloom; 300,000+ Scoville heat units; Intense, sizzling, melt-your-face-off heat is provided by Habanero, 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.
- **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.
- **Hidalgo Serrano (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!!
- **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.
- **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.
- **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!

## The Allens

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