

# **BOYERT'S SWEET PEPPERS 2009**

1. **GIANT ACONCAGUA** - 70 DAYS. The longest of all sweet peppers, up to 11". Sweet flavor. Use in salads, stir-fry, or roasted and stuffed. Flavor is best when picked at the light green stage.
2. **ARISTOTLE** – 72 days. 4" x 5". A green to red blocky bell with tremendous yield potential because of its very heavy set, thick walls and extra-large fruit size. Aristotle grows on a vigorous plant that produces beautiful dark green fruit. Performs well when stressed.
3. **BANANA SUPREME** – 65 days An early Sweet Banana type with very high yields of yellow sweet peppers that ripen to bright red. Larger than the standard type, fruit is 8" long x 2" across, tapering to a point.
4. **BELL BOY** – 70 days. Large thick-walled dark green fruit is mostly 4-lobed and blocky. Turns red at maturity. A super all-purpose pepper.
5. **BETTER BELLE** - 65 days Blocky and thick walled these 4-lobed green peppers are very sweet and plants are vigorous throughout the season.
6. **BIG BERTHA** – 70 days. One of the most popular for fresh market, home gardens, and gourmet chefs. Extra-large, mostly 4-lobed, superior fruits mature up to a full 7" long by 3.5" across, turning deep green to red, with full-season fruiting.
7. **BIG EARLY** – 70 days. 8" x 4.5"; Huge, 3 to 4-lobed stuffing pepper. This pepper ripens from dark green to red.
8. **BLUSHING BEAUTY** – 72 days Fruits start out ivory white, then brighten to a soft gold, blushing to a bright gold with a red dusting, deepening to a glossy orange red, and finally darkening to a bright red at full maturity when 4" x 4". Fruits are thick and extra-sweet. Heavy, meaty, 4-lobed fruit can be used at any stage of maturity.
9. **CALIFORNIA WONDER** – 75 days. Deep green to red, thick-walled with an attractive glossy flesh. Fruits are medium-sized, 4" x 4", 3 to 4-lobed, smooth and blocky. A nice stuffer, with high yields.
10. **CARMEN F1** – *All American Selection 2006* – 55-68 days; Italian bull's horn style, 6" long, very sweet raw or cooked, ripening green to dark red.
11. **CHERVENA CHUSHKA** - 85 days; a Bulgarian heirloom, traditionally used for roasting, but also a great sweet pepper. Bright-red and very sweet. Ripens green to brown to red.
12. **CHOCOLATE BEAUTY** – 70 days; bell type, deep brown color, non-pungent. Tobacco Mosaic resistant.
13. **COSTA RICAN SWEET** – 70 days. A truly tasty pepper from Central America, it is a large Marconi type but shorter in length and wider through the shoulder. Pick when the skin turns deep ruby red to experience its unique fruity sweetness. We like it in salads and sliced in strips for dips. Also tasty when roasted or grilled.

14. **CUBANELLE** – 65 days. Yellow-green, frying type pepper. 6” long fruits have thin walls and waxy flesh. Excellent split and fried in olive oil but also a sweet and crisp addition to salads.
15. **EARLY SUNSATIION** – 70 days. Big, blocky bell peppers mature green and then turn golden-yellow in 2 more weeks. 4.5” x 4.5” these peppers are smooth and well shaped. Extra sweet when fully yellow.
16. **EXCURSION II** – 75 days. 4.5” x 4.5” dark green to red bell pepper. Fruit is extra large and blocky, mostly 4 lobed with thick walls.
17. **FAT ‘N SASSY** – 61 days. Unmatched for its large fruit size and early maturity. Sweet, crunchy, 4-lobed fruits truly live up to their name – about 4.5” x 4.5”, thick walled and blocky.
18. **FOOLED YOU** – 65 days; distinctive jalapeno flavor without the pungent “heat” – good choice for mild salsas, picante sauces, and garnishes. Resemble jalapenos and ripen green to red.
19. **GIANT MARCONI** – 72 days; large tapering bell; sweet, smoky flavor can be used fresh or cooked. Withstands cold, wet and drought! Ripens green to red. Resists Tobacco Mosaic and Potato Y.
20. **GIANT SZEGEDI** – 75 days. Wedge-shaped sweet pepper starts out white then deepens to orange and red when fully ripe. Pendant fruit is 4.5” long with thick, sweet flesh and produces abundantly even in cooler weather.
21. **GOLDEN CALIFORNIA WONDER** - 73 days Golden-yellow at full maturity, these peppers are thick-walled, meaty, and really sweet and tasty. Square-shaped fruits are about 4” long and wide, and grow upright on healthy plants.
22. **GYPSY** – 60 days, *AAS winner* Hybrid. Outstanding yields, good looks and flavor combine with earliness to make this a great pepper. Wedge-shaped fruit is 3-5” long, pale yellow maturing to orange-red; very sweet when ripe.
23. **HUNGARIAN SUNSHINE** – 55 days; fruit size is 3” by 6” with a slight taper to tip but still somewhat blocky with a light yellow color. Heavy yields if kept picked.
24. **JIMMY NARDELLO’S SWEET ITALIAN FRYING PEPPER** – 75 days; the best for frying; 10-12” long, wrinkled non-bell peppers; ripens green to red – sweet – no heat. Great for salads, cooking into stir fries or fresh. Very sweet with extra-large yields.
25. **KARMA HYBRID** - 68 days. Karma got top ratings for its heavy yield, large 6- by 4-inch shape, showy dark-green-to-bright-red color, and thick walls. These TMV-resistant plants reach 25 to 35 inches tall and need staking to support their huge bounty. Juicy, sweet flavor with no aftertaste!
26. **KEYSTONE GIANT** – 75 days Large fruits 4.5” x 3.5”, are 4-lobed and thick-walled; perfect for stuffing! Plants bear heavily, even when under stress. Ripens dark green to red.
27. **KING ARTHUR** – 70 days, red, 4 ½” long, sets well in heat.
28. **LADY BELL** – 71 days Rich green, 3 to 4-lobed peppers measuring 4” x 3.5”. Ripens green to red.

29. **NORTHSTAR** – 60 days. Extremely early, and ideal for short-season areas. Deep green, blocky fruits become bright red at full maturity.
30. **ORANGE BELL** - 85 days. Deep orange, sweet and prolific. Fruits ripen quickly on compact plants.
31. **ORANGE SUN** – 80 days. Deep orange bell pepper is from 4 to 5” long and not quite as wide. Thick walls and very sweet flavor make this a wonderful addition to salads, stir fries, or any use when color and sweet taste are desired.
32. **PARK’S EARLY THICKSET** - 45 days. Earlier and more prolific than ever! 3- to 4-lobed bells have walls an incredible 1/2-inch thick, offering great texture and flavor retention! 5 inches long and 4 inches wide, Plants set clusters of 12 or more peppers right at the crown, perfectly protected from sunscald. They begin glossy green and then mature to bright red while remaining firm, thick, and juicy!
33. **PIMENTO ELITE** – 73 days, green to red, heart shaped, high yield.
34. **PURPLE BEAUTY** – 70 days. Fruits are blocky, thick-walled and dark purple. Compact plants set heavily, with good cover to protect fruits from sunscald.
35. **RED BEAUTY** – 68 days, hybrid, very sweet, blocky, disease resistant, green to red, early prolific variety.
36. **RED KNIGHT** – 72 days, Big, heavy blocky peppers measure 4.5” long and wide, and mature to red early in the season. Compact plant habit.
37. **ROUMANIAN RAINBOW** – 60 days. Very early, colorful bell peppers start out as ivory, turn orange, then finally mature to red. Fruit is 4-5” long and very sweet. Great production and continuous fruiting on short, compact plants.
38. **SUNBELL** – 70 days. Very sweet, 4-lobed peppers grow 4-5” long and 4” wide; ripening from yellow to red.
39. **SUPER HEAVYWEIGHT** – 77 days. Jumbo blocky bell, excellent fresh or stuffed. One pepper feeds a crowd! Ripens green to gold.
40. **SWEET CHERRY PICK** – 68 days; sweet cherry variety is perfect for pickling. Excellent flavor, dark green to red. Tobacco Mosaic resistant.
41. **SWEET HAVANA** – 63 days; a bigger Cubanelle type. Light green.
42. **SWEET BANANA** – 72 days, 5-6” long, lt. Green to red, very productive.
43. **VALENCIA** – 70 days for green, 90 days for orange. Rich-orange bell peppers are large and blocky, growing to 4.5” long and wide. Thick-walled fruit maintains its firmness and is incredibly sweet when fully ripe.
44. **WHOPPER IMPROVED** – **NOT AVAILABLE IN 2009** 72 days Thick-walled, large blocky bell peppers turn from green to red and are dependable for large yields. A classic home-garden pepper.

