

# Sweet Peppers

## [SP319-10 - Carmen Sweet Peppers](#)

### **2006 All-America Selections Winner!**

80 days. Capsicum annum. (F1) The plant produces good yields of 6" long by 2 ½" wide sweet peppers. Peppers turn from green to a deep carmine red when mature. These Italian-type Corno di Toro Sweet Peppers are perfect for roasting, grilling, or salads. An excellent choice for home gardens and specialty market growers.



## [SP345-10 - Cornito Giallo Pepper Seeds](#)

### **2016 All-America Selections Winner!**

75 days. Capsicum annum. (F1) Cornito Giallo Pepper. The plant produces high yields of 5" long by 1 ½" wide orange sweet peppers. This is a variety that produces very sweet peppers. Perfect for grilling and roasting. A variety from the USA.



## [SP346-10 - Escamillo Sweet Peppers](#)

### **2016 All-America Selections Winner!**

60 days. Capsicum annum. (F1) This early maturing plant produces high yields of 6" long by 2" wide yellow sweet peppers. These beautiful peppers are perfect for grilling, roasting, and stuffing. An excellent choice for home gardens and Farmer's Markets.



## [SP96-20 - Giant Marconi Pepper Seeds](#)

### **2001 All-America Selections Winner!**

72 days. Capsicum annum. (F1) Giant Marconi Pepper. This early maturing plant produces excellent yields of huge 8" long by 3" wide elongated sweet peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Used in salads, stir fry, roasting, or stuffed. The plant does well in extreme weather conditions. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Disease Resistant: PVY, TMV.



## [SP234-20 - Gypsy Wonder Sweet Peppers](#)

75 days. Capsicum annum. (F1) Plant produces good yields of large sweet bell peppers. Perfect for stuffing or used fresh in salads! pk/20

## [SP32-20 - Gypsy Sweet Peppers](#)

### **1981 All-America Selections Winner!**

60 days. Capsicum annum. (F1) The plant produces heavy yields of 5" long by 2" wide sweet bell peppers. Peppers turn from light yellow to red when mature. This small plant is suitable for containers. It does well in cool and hot regions. Disease Resistant: TMV.



### **SP335-20 - Mama Mia Giallo Pepper Seeds**

#### **2014 All-America Selections Winner!**

85 days. Capsicum annum. (F1) Mama Mia Giallo Pepper. The compact plant produces heavy yields of 9" long bright yellow sweet peppers. Peppers are sweet and tasty. It can be used fresh, grilled, or roasted. These Italian sweet peppers are juicy, rich in flavor, and meaty. It can yield up to 30 peppers per plant! This plant has good foliage cover to protect the peppers from sunburn. Suitable for containers and small gardens. Disease Resistance: TMV.



### **SP347-10 - Orange Blaze Pepper Seeds**

#### **2011 All-America Selections Winner!**

70 days. Capsicum annum. (F1) Orange Blaze Pepper. This early maturing plant produces good yields of 4" long by 1 ½" wide bright orange sweet bell peppers. Peppers are very sweet. Perfect for adding color to salads. Also a good selection for cooking. An excellent choice for home gardens. A variety from the USA.



### **SP70-20 - Sweet Banana Pepper Seeds**

#### **1941 All-America Selections Winner!**

65 days. Capsicum annum. Open Pollinated. Sweet Banana Pepper. This early maturing plant produces high yields of 7" long by 1 ¾" wide banana shaped sweet peppers. Peppers have thick walls, are sweet, and turn from bright yellow to red when mature. Most commonly used when yellow. Perfect for salads, frying, pickling, and freezing. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. United States Department of Agriculture, PI 592816.



### **SP341-20 - Sweet Sunset Sweet Peppers**

#### **2015 All-America Selections Winner!**

85 days. Capsicum annum. (F1) The plant produces high yields of 7" long sweet banana peppers. Peppers turn from yellow to red when mature. This variety can be used fresh, fried, pickled or used in salads, sandwiches and pizza toppings.

