

Non Bell Sweet Peppers

[SP15-20 - Aruba Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces good yields of 7 ½" long by 2 ¼" wide elongated sweet bell peppers. Peppers turn from lime green to orange, to red when mature. It can be used fresh at any color stage. Excellent for stir-fries, salads, and gourmet dishes.



[SP376-10 - Banana Bounty Sweet Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces high yields of 8" long by 2" wide sweet banana peppers. These Hungarian type peppers have thick walls and turn from a light yellow, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. An excellent processing variety with very high yields. Great when used fresh or cooked. An excellent choice for home gardens, market growers, and open field production.



[SP256-10 - Big Daddy Sweet Peppers](#)

73 days. Capsicum annuum. (F1) This early maturing plant produces good yields of huge 10" long sweet peppers. Peppers have thick walls and turn from green to a glossy golden-yellow when mature. Strong plants hold the peppers high for easy picking. Excellent for grilling, frying, or stuffing! Try to impress your neighbor by growing a Giant Sweet Pepper! An excellent choice for home gardens and Farmer's Markets.



[SP127-10 - Biscayne Sweet Peppers](#)

80 days. Capsicum annuum. (F1) The plant produces good yields of 7" long by 2 ¼" wide Cubanelle-type sweet peppers. Peppers turn from light yellow-green to red when mature. Commonly used when in the yellow-green stage. Excellent frying pepper. It does well in the Northern and Southern regions. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers.



[SP361-20 - Boris Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of 8" long by 1 ¾" wide banana sweet peppers. The peppers turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are mild, sweet, and delicious. It is one of the most popular banana pepper on the market! Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Disease Resistance: TMV.



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

2006 All-America Selections Winner!

80 days. Capsicum annuum. (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.



[SP191-20 - Cherry Pick Sweet Peppers](#)

68 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of 1 ¼" long by 1 ¼" wide sweet peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great for salads and gourmet dishes.



[SP115-20 - Corbaci Sweet Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 12" long by ¾" wide sweet peppers. Peppers turn from light green to yellow, to orange, to red when mature. One of the world's most productive plants produces over 650 peppers from 7 plants. Plants should be staked as very heavy yields will cause the plants to fall over. An heirloom variety from Turkey.



SP345-10 - Cornito Giallo Sweet Peppers

2016 All-America Selections Winner!

75 days. Capsicum annuum. (F1) 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.



SP18-20 - Corno di Toro Red Sweet Peppers

72 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 10" long by 1 ½" wide sweet pepper. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent in salads, sauteed or grilled. Also known as Horn of the Bull. An heirloom variety from Italy.



SP19-20 - Corno di Toro Yellow Sweet Peppers

72 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 10" long by 1 ½" wide sweet pepper. Peppers turn from green to yellow when mature. Excellent in salads, sauteed or grilled. It is a great cooking and frying pepper. An heirloom variety from Italy.



SP21-20 - Cubanelle Sweet Peppers

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 5 ½" long by 2 ½" wide sweet peppers. Peppers turn from light green, to yellow, to orange, to red when mature. One of the best frying peppers on the market. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. A variety from New York, USA. United States Department of Agriculture, PI 586668.



SP346-10 - Escamillo Sweet Peppers

2016 All-America Selections Winner!

60 days. Capsicum annuum. (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.



SP204-20 - Feher Ozon Paprika Sweet Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of huge 5" long by 3 ½" wide sweet bell peppers. Peppers turn from creamy white, to orange, to red when mature. It can be used at either color stage. This variety has thick walls. Great for salads, stuffing, and making Hungarian Paprika powder. Excellent in salads, sauteed or stuffed. A variety from Hungary.



SP362-10 - Felicity Sweet Peppers

85 days. Capsicum annuum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.



HP290-10 - Fooled You Jalapeno Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 3 ¼" long by 1" wide Jalapeno peppers. The peppers turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This is the first Jalapeno pepper with absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA.



SP265-20 - Fushimi Sweet Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by 3/4" wide sweet peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A very popular pepper in Japanese dishes. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Japan.



SP28-20 - Giant Aconcagua Sweet Peppers

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 12" long by 3" wide sweet peppers. Peppers are very sweet and turn from light green, to orange, to red when mature. It is one of the largest sweet peppers. It is named after Mt. Aconcagua in the Andes. A Cubanelle-type sweet pepper used in salads, stir fry, roasted, or stuffed. United States Department of Agriculture, PI 371866. A variety from the USA.



SP96-20 - Giant Marconi Sweet Peppers

2001 All-America Selections Winner!

72 days. Capsicum annuum. (F1) 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.



SP307-20 - Golden Treasure Sweet Peppers

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 9" long shiny yellow sweet peppers. Peppers turn from green to shiny yellow when mature. Peppers have thick flesh and tender skin. Plant has green leaves and white flowers. Excellent for frying, roasting, or used fresh in salads. An excellent choice for home gardens. A heirloom variety from Italy.



SP255-10 - Goliath Gentle Giant Sweet Peppers

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7 1/2" long by 2 1/2" wide Cubanelle-type sweet peppers. Peppers turn from light green to a beautiful red color when they mature. Excellent for grilling, frying, or stuffing! An excellent choice for home gardens and market growers. Disease Resistant: BS.



SP377-10 - Grenada Sweet Peppers

82 days. Capsicum annuum. (F1) The plant produces heavy yields of extra-large sweet Cubanelle peppers. Peppers have thick walls and turn from light green to red when mature. A smooth and attractive Cubanelle pepper. The plant has a good leaf canopy providing protection against sun-scald. Grows well in Midwest and Southeast regions in the USA and the Caribbean region. An excellent choice for home gardens and market growers. Disease Resistant: BLS.



SP88-20 - Guantanamo Sweet Peppers

60 days. Capsicum annuum. (F1) Plant produces heavy yields of 7 1/2" long sweet peppers. This variety is lime green and larger than other Cubanelle peppers. Excellent sauteed, fried, or used fresh. pk/20

SP222-10 - Hungarian Spice Paprika Sweet Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 4 1/2" long by 1 1/2" wide sweet paprika peppers. Peppers turn from green to red when they mature. It is one of the finest quality strains for making Hungarian Paprika. Excellent color and is ideal for grinding into Paprika powder. A variety from Hungary.



[SP23-20 - Jimmy Nardello Sweet Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of 8" long by 1" wide sweet peppers. Peppers turn from green to bright red when mature. This is one of the sweetest non-bell varieties on the market. Excellent for salads, cooking, and stir fry. An excellent choice for home gardens. A variety from Italy.



[SP224-10 - Key Largo Sweet Peppers](#)

63 days. Capsicum annum. (F1) This early maturing plant produces heavy yields of large 7" long by 2" wide sweet Cubanelle peppers. Peppers have thick walls and turn from light green to red when mature. A smooth and attractive Cubanelle pepper. Excellent choice for home gardens, market growers, and open field production.



[SP214-10 - Klari Baby Cheese Sweet Peppers](#)

70 days. Capsicum annum. Plant produces good yields of 1" long by 2" wide tomato shaped sweet peppers. Peppers turn from green to red when mature. Excellent for pickling. A variety from Hungary. pk/10

[SP128-20 - Lipstick Sweet Peppers](#)

73 days. Capsicum annum. Open Pollinated. This early maturing plant produces heavy yields of 4" long by 2" wide sweet peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most delicious and sweetest peppers on the market. Excellent for salsa, salads, cooking, and roasting. An excellent choice for home gardens and market growers.



[SP335-20 - Mama Mia Giallo Sweet Peppers](#)

2014 All-America Selections Winner!

85 days. Capsicum annum. (F1) 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.



[SP44-20 - Marconi Red Sweet Peppers](#)

72 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of 6" long by 2 1/2" wide sweet peppers. Peppers turn from green to red when they mature. Great for salads, stuffing, frying, and grilling. An excellent choice for home gardens. An heirloom variety from Italy.



[SP271-20 - Marconi Rosso Sweet Peppers](#)

80 days. Capsicum annum. Open Pollinated. The plant produces high yields of large 8" long by 3" wide sweet peppers. Peppers turn from green to deep red when they mature. It can be used at any stage, green or red. Great for salads, stuffing, frying, and grilling. An excellent choice for home gardens. An heirloom variety from Italy.



[SP385-10 - Mattadores Sweet Peppers](#)

90 days. Capsicum annum. (F1) The plant produces good yields of large 8" long by 3" wide elongated sweet peppers. Peppers turn from green to red when they mature. This is a high-quality Italian Roasting pepper. Excellent for grilling, frying, stuffing, salads, and cooking. An excellent choice for home gardens, Farmer's Markets, and Market growers. A variety from the USA. Disease Resistant: Tm.



[SP364-20 - Melrose Sweet Peppers](#)

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces heavy yields of 4" long red sweet peppers. These sweet peppers turn from green to bright red when they mature and the flavor becomes more intense the longer they ripen. Great for salads, stuffing, fried, and cooking. Excellent choice for home gardens. An Italian heirloom from the Chicago area.



[HP2265-10 - NuMex Garnet Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.



[SP155-20 - NuMex Sweet Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of Anaheim peppers. Peppers are sweet and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making dark red paprika powder. A variety from New Mexico, USA.



[SP353-20 - Orange You Sweet Hungarian Cheese Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of flat-rounded sweet peppers. Peppers hang like ornaments on top of the plant. Peppers turn from green to orange when they mature. Great fresh, salsa, stuffing, and pickling. An excellent choice for home gardens and Farmer's Markets.



[SP365-20 - Pageant Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7" long yellow elongated sweet peppers. The plant has green stems, green leaves, and white flowers. These sweet banana-type peppers have thick walls and are great fresh, broiled, grilled, or pickled. The plant produces peppers continuously all year. Suitable for containers. Disease Resistant: BLS.



[SP55-20 - Pimento L Sweet Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 1/2" long by 2 1/2" wide heart-shaped sweet peppers. Peppers turn from green to red when they mature. Excellent pickling variety. Suitable for containers and pots. An excellent choice for home gardens. Disease Resistant: TMV.



[SP111-20 - Pimento Sweet Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of heart-shaped sweet peppers. Peppers turn from green to red when they mature. Excellent pickling pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from the USA.



[SP56-20 - Pimiento Elite Sweet Peppers](#)

75 days. Capsicum annuum. (F1) The plant produces extremely heavy yields of 3 1/2" long by 3" wide sweet pimento peppers. Peppers have thick walls and turn from green to red when they mature. Similar to Pimento L, but has higher yields. Ideal for canning, salads, and garnishes. An excellent choice for home gardens and market growers.



[SP310-20 - Red Cheese Sweet Peppers](#)

60 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" wide flat and round-shaped sweet peppers. Its thick flesh is excellent for baking, broiling, or stuffing. Plants have a strong resistance to insects. An heirloom variety from Spain.



[SP208-20 - Sheepsnose Pimento Sweet Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" long by 4" wide sweet peppers. Peppers turn from green to red when fully mature. It has thick walls, is crisp and juicy, and keeps a long time when refrigerated. This cheese-shaped pepper is excellent fresh, freezing, or pickled. An excellent choice for home gardens. An heirloom variety from Ohio, USA.



[SP67-10 - Spanish Spice Sweet Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of 8 ½" long by 2 ¾" wide sweet peppers. Peppers have a spicy taste, not hot, and have thin walls. Peppers turn from green to dark red when mature. Excellent for salads and frying. A variety from the Mediterranean region.



[SP69-10 - Super Red Pimento Sweet Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 5 ¾" long by 3 ¼" wide sweet peppers. Peppers turn from green to red when mature. This variety is much larger and thicker than other Pimento varieties. Great for salads, stuffing, pickling, cooking, and gourmet dishes. Suitable for freezing. Disease Resistant: TMV.



[SP126-20 - Super Shepherd Sweet Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7 ½" long by 2" wide Cubanelle sweet peppers. Peppers turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. They are very sweet, very thick, and very flavorful. Perfect for salads, frying, grilling, roasting, and stuffing. A great freezing variety! An excellent choice for home gardens. A variety from Italy.



[SP384-20 - Sweet Arrow Sweet Peppers](#)

62 days. Capsicum annuum. (F1) This early maturing plant produces good yields of 8 ½" long by 2" wide elongated sweet peppers. Peppers turn from green to yellow when mature. Excellent for grilling, frying, stuffing, salads, and cooking. An excellent choice for home gardens, Farmer's Markets, and Market growers. A variety from the USA.



[SP70-20 - Sweet Banana Peppers](#)

1941 All-America Selections Winner!

65 days. Capsicum annuum. Open Pollinated. 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.



[SP201-20 - Sweet Cayenne Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of giant 12" long by ½" wide Cayenne sweet peppers. Peppers are very sweet, have thin walls, and turn from green to crimson red when mature. The plant has green stems, green leaves, and white flowers. The plant is loaded with amazingly long Cayenne peppers. Excellent drying pepper for making pepper flakes and seasoning spice powder. Excellent for stir fry. Enjoy the Cayenne pepper without the heat! Excellent choice for home gardens. A variety from the USA.



SP75-20 - Sweet Pickle Sweet Peppers

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces heavy yields of 2" long by 1" wide sweet peppers. Peppers are not hot, grow upright in clusters, have thick flesh, and turn from orange, yellow, purple, to red when mature. Perfect for making beautiful pickled peppers. Excellent for salads and garnishes. Good freezing variety. Suitable for containers, pots, small gardens, square foot gardens, patios, raised gardens, borders/rock gardens. An excellent choice for home gardens. A variety from the USA.



SP95-20 - Tennessee Cheese Sweet Peppers

82 days. Capsicum annum. Open Pollinated. The plant produces good yields of apple or tomato shaped sweet peppers. Peppers have thick walls and turn from green to red when mature. Excellent for making high quality paprika. Also good stuffing and pickling pepper. A heirloom variety from a family of Kingston, Tennessee, USA. A variety originally from Spain.



SP195-20 - Tollies Sweet Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long scarlet-red sweet peppers. Peppers are very sweet, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh in salads, frying, canning, or added to tomato sauce. Also known as Tolly's Pepper. An heirloom variety from Italy.



HP2424-10 - Tricked You Jalapeno Hot Peppers

90 days. Capsicum annum. (F1) The plant produces high yields of giant 4" long Jalapeno peppers. These are an improved version of the Fooled You Jalapeno Peppers. They have no heat, zero heat, but have the flavor of a Jalapeno pepper. Peppers turn from green to bright red when mature, but are usually used when green. This Jalapeno pepper has absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA. Disease Resistant: BLS.



SP154-20 - Yellow Monster Sweet Peppers

70 days. Capsicum annum. Open Pollinated. This early maturing plant produces heavy yields of giant 7" long by 4" wide sweet peppers. Peppers are very sweet and turn from green to brilliant yellow when mature. Excellent in salads, stir fry, roasting, or stuffed. Impress your neighbors by growing a colossal Giant Sweet Pepper.



SP369-20 - Yellow Sparkler Sweet Peppers

68 days. Capsicum annum. (F1) This early maturing plant produces heavy yields of 3" long by 1 1/2" wide yellow sweet peppers. These sweet peppers turn from green to bright yellow when mature and are crispy and extra sweet. Great for salads, stuffing, cooking, and gourmet dishes. Disease Resistance: TMV.



SP343-10 - Yum Yum Mix Sweet Peppers

72 days. Capsicum annum. (F1) This early maturing plant produces high yields of little sweet elongated peppers. Peppers are a variety of colors ranging from golden tangerine, red, to yellow. This variety is perfect for appetizers and snacks due to its small size and very few seeds.



SP370-20 - Yummy Orange Sweet Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of small 2 1/2" long by 1 1/4" wide orange sweet peppers. These petite peppers have few seeds, are crispy, and super sweet. Perfect for vegetable trays! Great for dips, stuffed with cheese, or shish kabobs. Keeps well for a long time without refrigeration. An excellent choice for home gardens.



HP2034-10 - Zavory Hot Peppers

90 days. *Capsicum chinense*. Open Pollinated. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero hot peppers. Peppers have no pungent, have medium-thick flesh, and turn from green to red when mature. Peppers have loads of Habanero flavor but without the heat. Great in salsa, soups, and salads. Also great stuffed with cheese and baked. A variety from the USA. Scoville Heat Units: 100.

