Boyert's Sweet Peppers 2024

<u>New for 2023</u> New for 2024

- 1819 PEPPER 70 days, 1819 is a blocky, green to red maturing bell pepper that offers high resistance to BLS 1, 2, 3, 4, 5 and intermediate resistance to Phytophthora. It produces a continuous set of large to extra-large, 3 - 4 lobed, anthocyaninless fruit on medium large plants that offer good foliage cover. 1819 has also shown good field tolerance to silvering on the fruit.
- 2. <u>ARISTOTLE</u> 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. F1
- 3. **<u>BABY RED</u>** 60 days. *HEIRLOOM* Miniature bell, 1¹/₂ x 1¹/₂", 3 lobe, thick flesh, green to red, terrific taste, for the gourmet.
- 4. <u>BABY YELLOW</u> 60 days. *HEIRLOOM* Miniature bell, 1¹/₂ x 1¹/₂", 3 lobe, thick flesh, green to yellow, terrific taste, for the gourmet.
- 5. <u>BANANARAMA -</u> 70 days. Big, meaty banana peppers on small plants. Peppers start yellow and mature to orange-red; can be picked at any time.
- 6. <u>BETTER BELLE II</u> 65 days. Blocky and thick walled these 4-lobed green peppers are very sweet and plants are vigorous throughout the season. 4.5" x 3.5" F1
- <u>BIG BERTHA</u> 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. F1
- 8. <u>**BIG DADDY</u>** 73 days. These huge 8-10" sweet Marconi peppers are glossy golden yellow, thick-walled and crispy sweet. The strong 18-24" plants hold the hefty fruits high for easy pepper picking. **F1**</u>
- 9. <u>**BIG RED</u>** 75 days. Big red peppers have thick flesh and are very sweet. Excellent for salads and stuffing. *HEIRLOOM*</u>
- <u>BLUSHING BEAUTY</u> 72 days *All American Selections Winner*. 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. F1
- <u>CALIFORNIA WONDER</u> 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. *HEIRLOOM*
- 12. <u>CANDY CANE CHOCOLATE CHERRY</u> –NOT AVLIABLE 2024 75 Days. This pepper will bring excitement to any garden or patio container with variegated green and white leaves. Mini Bell fruit will ripen from green and white striped peppers to chocolate and cherry red. Deliciously crisp and sweet fruit can be eaten at any stage of ripeness.
- <u>CARMEN F1</u> All American Selection 2006 55-68 days; Italian bull's horn style, 6" long, very sweet raw or cooked, ripening green to dark red. F1

- 14. <u>CHABLIS</u> 60 Days Early maturity means early rewards from this easy-care variety, which thrives in full sun to produce blocky, 4" by 3" fruits on plants 18" to 24" tall. Popular for fresh salsa, salads, frying, stuffing, roasting and pickling. Weighty fruits are supersweet, with thick walls that hold their shape and slice like a dream. High yields look picture-perfect as they ripen from white to orange to brilliant red. Especially resistant to Tobacco Mosaic Virus and Bacterial Leaf Spot.
- 15. <u>CORNO DI TORO GIALLO</u> –72 days. Italian-type bull-horn shaped pepper. Ripens green/yellow with a sweet and spicy flavor. Large plants yield well.
- 16. <u>COSTA RICAN SWEET</u> 70 days. A large Marconi type, pick when the skin turns deep ruby red. Great in salads and sliced in strips for dips. Also tasty when roasted or grilled. 5" x 6". *HEIRLOOM*
- 17. <u>CUBANELLE</u> 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. *HEIRLOOM*
- <u>EARLY SUNSATION</u> 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. F1
- 19. <u>GIANT ACONCAGUA</u> 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. *HEIRLOOM*
- 20. <u>GIANT MARCONI</u> 72 days *All American Selections Winner* Large tapering bell, with a sweet, smoky flavor that can be used fresh or cooked. Withstands cold, wet and drought! Ripens green to red. 8" x 3". F1
- 21. <u>GIANT SZEGEDI</u> –NOT AVLAIBLE 2024 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.
- 22. <u>GOLDEN CALIFORNIA WONDER</u> 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. *HEIRLOOM*
- 23. <u>GYPSY</u> 60 days, *All American Selections 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. F1
- 24. <u>HUNGARIAN SUNSHINE</u> -NOT AVALAIBLE 2024 55 days. Fruit size is 3" x 6" with a slight taper to the tip but still somewhat blocky with a light yellow color. Heavy yields if kept picked. Out performs Romanian Sweet. F1
- 25. JIMMY NARDELLO'S SWEET ITALIAN FRYING PEPPER 75 days. 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. HEIRLOOM
- 26. <u>**KEYSTONE GIANT**</u> 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. *HEIRLOOM*
- 27. <u>KING ARTHUR</u> (Fat & Sassy) Very large, 4-lobed blocky bell pepper becomes 4 1/2 -in. long and wide and seems to set well even in heat. 60 days green; 75 days red. F1
- <u>LADY BELL</u> -NOT AVALIABLE 2024 71 days. Rich green, 3 to 4-lobed peppers measuring 4" x 3.5". Ripens green to red. *HEIRLOOM*

- 29. <u>MAMA MI GIALLO</u> –85 days. *All American Selections Winner* Early maturing yellow sweet Italian pepper. 6" long tapered fruits have an easy to remove skin. Sweet flavor that is excellent either fresh, grilled or roasted. Compact plants are ideal for the patio.
- 30. <u>MARDI GRAS FUN ORANGE</u> 65+ days. 3" x 1" fruit. The perfect snack-sized peppers feature eye-catching colors that beg to be eaten. The Mardi Gras Fun series offers four colors that can be grown together in one large container for a pretty patio display. Plants are well matched in habit and timing across all colors: Red, Orange, & Yellow
- 31. <u>MARDI GRAS FUN SNACKER</u> 65+ days. 3" x 1" fruit. The perfect snack-sized peppers feature eye-catching colors that beg to be eaten. The Mardi Gras Fun series offers four colors that can be grown together in one large container for a pretty patio display. Plants are well matched in habit and timing across all colors: Red, Orange, & Yellow
- 32. <u>NORTHSTAR</u> –NOT AVALIABLE 2024 60 days. Extremely early, and ideal for short-season areas. Deep green, blocky fruits become bright red at full maturity. 4" x 4". F1
- 33. <u>ORANGE BLAZE</u> 70 days. *All American Selections Winner*. 'Orange Blaze' is a winner for great flavor, early maturity, easy growing and remarkable disease resistance. 2-3 lobed fruits are 4" long and 1.5" wide—sweet flavor and texture at harvest. F1
- 34. <u>ORANGE KING</u> 90 days. Tall, thick-walled, orange, super sweet pepper. A very good stuffing bell, also great on the grill. This pepper grows sturdy and strong but may need staking once fruit reaches mature stage. 5" x 7" size fruit. *HEIRLOOM*
- 35. <u>ORANGE SUN</u> 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. *HEIRLOOM*
- 36. <u>**PIMENTO ELITE**</u> 73 days. Good yields of heart-shaped, sweet, thick-walled fruit. Delicious flavor when roasted. Ripens green to red. **F1**
- 37. <u>PURPLE BEAUTY</u> 70 days. 4" x 3 ½" fruits are blocky, thick-walled and dark purple. Compact plants set heavily, with good cover to protect fruits from sunscald. *HEIRLOOM*
- 38. <u>**RED BEAUTY**</u> 68 days. Very sweet, blocky, disease resistant, green to red, early prolific variety. 4" x 3.5" **F1**
- 39. <u>RED KNIGHT</u> 72 days. Big, heavy blocky peppers measure 4.5" long and wide, and mature to red early in the season. Compact plant habit. F1
- <u>REVOLUTION</u> 72 days. Bell pepper variety with extra-large blocky thick-walled fruits that are fourlobed, about 4-1/2 inches long and wide, with firm, thick flesh turning from green to an eventual brilliant red. F1
- 41. <u>**ROUMANIAN RAINBOW**</u> 60 days. Very early, colorful bell peppers start out as ivory, turn orange, and then finally mature to red. Fruit is 4-5" long and very sweet. Great production and continuous fruiting on short, compact plants.
- 42. **<u>ROUMANIAN SWEET</u>** 60 days. 2 x 5" tapered, very sweet, ivory to orange to yellow to red with thick walls. *HEIRLOOM*

- **43**. **<u>SAILFISH</u> 65 Days. Early. An early red bell pepper for fresh market, with high quality, blocky smooth fruit, and excellent red color.</u>**
- 44. <u>SHEEPNOSE PIMENTO</u> 70-80 days(Organic Heirloom) Tomato-type peppers are exceedingly flavorful with sweet juicy flesh. Very meaty, good for canning. Keeps for an extended period when refrigerated
- 45. <u>SUPER HEAVYWEIGHT</u> 77 days. Jumbo blocky bell, excellent fresh or stuffed. One pepper feeds a crowd! Ripens green to gold. 5" x 6"
- 46. <u>SWEET BANANA</u> 72 days *All American Selections Winner*. 5-6" long, Light green ripening to red, very productive. *HEIRLOOM*
- 47. <u>SWEET CHERRY PICK</u> 68 days; sweet cherry variety is perfect for pickling. Excellent flavor, dark green to red. Tobacco Mosaic resistant.
- 48. <u>SWEET PICKLE</u> 65 Days. Plant produces heavy yields of 2" long by 1" wide sweet peppers. Make excellent pickled peppers. Plants used for ornamental bedding.
- 49. <u>**TRICKED YOU**</u> 90 days. This plant produces large yields of 4" long jalapeno-type peppers that are heatless and turn from green to red when mature. Improved version of Fooled You pepper. Great stuffing pepper, for making homemade salsa and hot sauce. **F1**
- 50. **TURNPIKE** 75 days. Plants produce lots of beautiful, blocky, sweet bell peppers on sturdy plants with a strong disease resistance package. Grow in ground or in a container.
- 51. <u>VALENCIA</u> 70 days for green, 90 days for orange. *HEIRLOOM* 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.
- 52. <u>WHOPPER</u> 75 Days. The Whopper Pepper produces high yields of huge sweet bell peppers! This pepper plant produces huge yields of large 4" long by 4" wide bell peppers that will turn from green to red when ripe and ready to be picked. Whopper is one of the best bell peppers for home gardens and is excellent for salads, stuffing, sauteed, or fried. This tasty pepper also freezes well.
- 53. <u>YUM YUM MIX</u> 55 Days. Colorful pepper mix produces plenty of sweet, mini bell peppers for snacking, appetizers and kabobs. Yum Yum Hybrid Mixed Mini Bells Sweet Pepper plants produce high yields of nearly seedless, 2 1/2-in. peppers in a mix of tangerine, red and yellow colors. The fruits keep well and maintain their crunch. They have a very sweet flavor, so they're great on kebobs, stuffed or fresh. Sweet peppers are warm season vegetables, and seeds are usually started.
- 54. <u>YUMMY MIX</u> –73 days. F1 2" snack-size, baby bell peppers, very sweet, nearly seedless, long keepers, ripen green to orange, red, or yellow. Perfect for veggie trays, stuffed or grilled on skewers.