

Heirloom Sweet Peppers

[SP3-10 - Antohi Romanian Pepper Seeds](#)

78 days. Capsicum annuum. Open Pollinated. Antohi Romanian Pepper. The plant produces high yields of 4" long by 2 ¼" wide sweet peppers. Peppers turn from pale yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, stir-fries, and for making paprika. Jan Antohi, a Romanian acrobat, who defected to the USA, brought these seeds from Romania in 1991. An heirloom variety from Romania.



[SP382-20 - Ashe County Pimento Sweet Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of large 1 ½" long by 4" wide sweet Pimento peppers. Peppers are very sweet, have thick walls, and turn from green to bright red when mature. Great pepper for fresh eating, cooking, roasting, canning, and stuffing. Suitable for home gardens and market growers. An heirloom variety from Rob Danford in the Smoky Mountains of North Carolina, USA.



[SP267-10 - Bull Nose Pepper Seeds](#)

70 days. Capsicum annuum. Open Pollinated. Bull Nose Pepper. This early maturing plant produces good yields of sweet bell peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have thick walls, and are very sweet and crunchy. Excellent fresh in salads, pickling, roasting, and stuffed. This heirloom variety was grown by Thomas Jefferson in the gardens at Monticello, Virginia, USA. A variety from India.



[SP122-10 - Chervena Chushka Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chervena Chushka Pepper. The plant produces high d yields of 6" long by 2" wide sweet peppers. Peppers are very sweet, have thick flesh, and turn from green, to brown, to bright red when mature. The plant has green stems, green leaves, and white flowers. Great for salads and cooking. An heirloom variety from Bulgaria.



[SP380-10 - Corno di Toro Orange Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Corno di Toro Orange Pepper. The plant produces high yields of 10" long by 1 ½" wide sweet pepper. Peppers turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine, salads, stuffing, sauteed, roasting, and grilling. Also known as Horn of the Bull Pepper. An heirloom variety from Italy.



[SP18-20 - Corno di Toro Red Pepper Seeds](#)

72 days. Capsicum annuum. Open Pollinated. Corno di Toro Red Pepper. 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 Pepper Seeds](#)

72 days. Capsicum annuum. Open Pollinated. Corno di Toro Yellow Pepper. 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.



[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.



[SP44-20 - Marconi Red Pepper Seeds](#)

72 days. Capsicum annuum. Open Pollinated. Marconi Red Pepper. This early maturing plant produces good yields of 6" long by 2 ½" 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 annuum. 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.



[SP364-20 - Melrose Pepper Seeds](#)

65 days. Capsicum annuum. Open Pollinated. Melrose Pepper. 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.



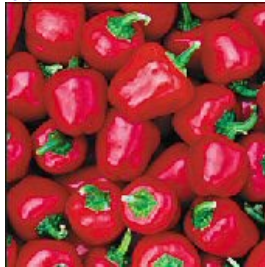
[SP197-20 - Miniature Chocolate Sweet Bell Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of miniature 2" long by 2" wide sweet bell peppers. Peppers are very sweet, have thick walls, and turn from green to chocolate when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh in salads. Great when these peppers are stuffed with cabbage and then pickled and canned. An excellent choice for home gardens. An heirloom variety from Ohio, USA.



[SP198-20 - Miniature Red Sweet Bell Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of miniature 2" long by 2" wide sweet bell 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. Great when these peppers are stuffed with cabbage and then pickled and canned. An heirloom variety from Ohio, USA.



[SP199-20 - Miniature Yellow Sweet Bell Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of miniature 2" long by 2" wide sweet bell peppers. Peppers are very sweet, have thick walls, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh in salads. Great when these peppers are stuffed with cabbage and then pickled and canned. An heirloom variety from Ohio, USA.



SP336-20 - Ozark Giant Sweet Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" to 8" long giant red sweet bell peppers. Peppers turn from dark green to bright red when mature. Peppers have thick walls, are sweet, and juicy. Great in salads, salsa, and stuffed. Should be staked to support the heavy yields of giant peppers. An heirloom variety from the USA.



SP310-20 - Red Cheese Sweet Peppers

60 days. Capsicum annum. 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 - Sheepnose Pimento Pepper Seeds

70 days. Capsicum annum. Open Pollinated. Sheepnose Pimento Pepper. 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.



SP95-20 - Tennessee Cheese Pepper Seeds

82 days. Capsicum annum. Open Pollinated. Tennessee Cheese Pepper. 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.

