

**NORTHCOUNTRY MASTER GARDENER VOLUNTEERS
2019 ANNUAL PLANT SALE
PEPPERS**

VARIETY	DESCRIPTION	COLOR	DAYS TO MATURE
Giant Marconi	2001 AAS Winner. Large, tapered, elongated fruits grow up to 8" long and 3" across at the upper end. Sweet, yet smoky flavor is equally delectable when fruits are eaten green or red, fresh or grilled. Produces larger than normal crops anywhere. F-1 Hybrid	Green or Red	72
Healthy	A delicious and early maturing sweet pepper! Fruits grow up to 4" long, with a conical shape and ripen from yellow to orange then red. Plants produce well in cool summers and show good disease resistance. Open pollinated.	Red	70
Jalapeno	A large jalapeno that is perfect for stuffing and all other uses for a jalapeno. It is one of the biggest Jalapenos known, and very high quality and abundant. The plant is rather modest, but gets loaded with fruits. Like most jalapenos, not too hot when green but gets fiery when allowed to ripen to red. Open pollinated.	Red (ripe)	80
King of the North	Sweet, blocky, uniform fruits excellent for stuffing or fresh eating. For northern gardeners where seasons are cool and short. Plant height 24" – 36", fruit size 4"-6" long. Open pollinated.	Green to Red	70
New Ace	Huge yields of medium sized 3-4 lobed fruits. Has apparent tolerance to blossom drop as nearly every flower produces a pepper. Widely adapted but performs particularly well in cool climates where bell peppers are difficult to grow successfully. F1 Hybrid	Green to Red	62
Ruby King	Heirloom bell pepper with early ripening fruits. Dating to at least 1902, Ruby King bears heavy crops of blocky, sweet and mild fruits which ripen from green to red. Open pollinated.	Green to Red	65-70
Wisconsin Lakes	Plant produces good yields of 1 ½" long by 2 ½" wide sweet peppers. Peppers turn from green to red when mature. This thick walled bell pepper is very delicious and sweet. Open pollinated.	Red	75-80

A UW-Extension publication on growing tomatoes, peppers and eggplants in Wisconsin which can be found online at:

<https://learningstore.uwex.edu/assets/pdfs/a3687.pdf>