



UC Master Gardener Program
San Mateo & San Francisco Counties



Pepper and Eggplant Varieties

Spring Garden Market 2017
San Mateo County Event Center
2495 South Delaware Street, San Mateo

PEPPERS

SWEET				
Variety Name	Description and comments	Type	Days	Zone
Boldog Paprika - NEW	Open-pollinated. The spice "paprika" is often a mix of peppers, but Hungary has produced a characteristic sweet, slightly spicy pepper also called "paprika." A prolific bearer of 4–6" long wrinkled tapered pendant fruits. Pick red, thoroughly dry and grind into sweet paprika, string into decorative <i>ristras</i> or enjoy fresh. Boldog sets enough fruit to accommodate all three uses.	paprika	71	A / B
Carmen Hybrid	A beautiful Italian sweet pepper that tolerates cooler microclimates and less sun--but would like at least four hours!	Italian	75	A / B
Early Sunstation Hybrid	Big, blocky bell peppers are a mature green in 70 days, then turn to a beautiful shade of golden-yellow in just two more weeks. The peppers are about 4-1/2" long and nearly that wide, and are smooth and consistently well shaped. As a bonus, plants are tolerant to most pepper virus diseases and 3 races of bacterial spot. Extra sweet when fully yellow.	bell	70	A / B
Mini Belle Red - NEW	Best when harvested fully red, these miniature red bells are great for putting out whole on platters or cut up as sweet additions to salads. Compact, productive plants, good for container gardening.	bell	55	A/B/C
Mini Belle Yellow - NEW	Miniature yellow bell peppers are just an inch or two long and feature very sweet flavor. Best when harvested when fully yellow. Compact, productive plants, good for container gardening.	bell	55	A/B/C
Orange Blaze Hybrid	Incredibly productive. Many 3-4" peppers on robust plants; starts producing early and continues into fall. All-America Selection for 2011.	bell	65-70	A / B

Red Beauty Hybrid	Thick flesh makes for easy roasting and peeling; if you have good sun and heat, this is the red bell to grow! Green at 68 days; full red 2 weeks later.	bell	68	A / B
Sweet Banana	Profuse harvests of 5-1/2" to 6" long, tapered peppers that are wonderful fried or cut up into salads. Light green at first, they turn yellow and orange, and finally ripen to red. Compact plants.	banana	72	A / B

MILD				
Variety Name	Description and comments	Type	Days	Zone
Biggie Chile Hybrid	Much more productive in our area than traditional Anaheim chiles. Thicker flesh makes for easy roasting and peeling. Peppers are 10-12" long, 4 oz. each. Long harvest period.	Anaheim	68	A / B
Holy Mole Hybrid	The first hybrid pasilla pepper, best known for its distinctive nutty and spicy flavor in <i>mole</i> sauce. 7- 9" peppers start out green, then mature to a dark chocolate color. They may be used fresh or dried, adding a rich, smoky flavor. Ask for other recipe ideas!	pasilla	80	A / B
Mosquetero	Fantastic for chile rellenos. These are called <i>anchos</i> when dried, <i>poblanos</i> when fresh. Deep green, flat and tapered peppers mature to 6" long and about 3" wide, with a high percentage of two lobes. Tall, large plants are high-yielding and perform well even under cooler conditions.	ancho/ poblano	90	A / B

MEDIUM				
Variety Name	Description and comments	Type	Days	Zone
Garden Salsa Hybrid	A medium-hot pepper developed just for homemade salsa - milder than Jalapeño but hotter than Anaheim. Smooth green peppers are 8-9" long and 1" wide, ripening to red. Large, productive plants tolerate fewer hours of sun than most other hot peppers (4-6 hrs.)	salsa	73	A/B/C
Guajillo	Medium-hot peppers with a distinctive flavor are 4-6" long and deep orange-red with brown tones. The name means 'little gourd' for the rattling sound the seeds make in the dried pods, which are good for adding to salsas and sauces.	salsa	90	A
Hungarian Wax	Peppers grow upright on a bush that looks like a Christmas tree - all stages from lime green through yellow, orange, and red at the same time! Great for canning with green beans or carrots to make spicy pickles!	banana	70	A / B
NuMex Joe E. Parker	Classic New Mexico chile for green chile stew - your home will smell like Santa Fe in the fall! Ripens to red for decorative <i>ristras</i> . Short season means will tolerate fewer hours of sunshine than other cultivars of this type.	New Mexico	65	A / B

HOT				
Variety Name	Description and comments	Type	Days	Zone
Arbol	With pointed pods, 2-3" long and 3/8" wide, these peppers mature to dark red and are thin-fleshed. Mexican common names for this type are <i>pico de pajar</i> (bird's beak), and <i>cola de rata</i> (rat's tail). A "hot" new choice in Latino and fusion cuisine, they are usually ground into dry powder for red chile sauces or added to soups and stews.	Cayenne	80	A
Mucho Nacho Jalapeño	A reliable, very productive jalapeño pepper. Good both green and red. Variable heat from one to the next so taste first!	jalapeño	75	A / B
Pimiento de Padron	Best way to eat these is when they're very small: toast on a skillet and salt with sea salt. As they mature, they are quite hot, hotter than serranos. Large, bushy plants with long harvest season.	padron	65	A / B
Serrano	Very productive. Use either fresh or dry; green or red. Grind coarsely for pepper flakes. The basic "hot pepper" with many uses in the kitchen. A little goes a long way!	serrano	75-80	A / B

VERY HOT				
Variety Name	Description and comments	Type	Days	Zone
Caribbean Red	Our hottest pepper. A hybrid from seed found in the Caribbean, bred to produce a productive pepper with uniformly hot fruits (445,000 Scoville units compared to regular habañeros at 260,000). Must be used with care but is wonderful in salsas, marinades, and for making your own hot sauce. Wrinkled red fruits are about 1-1/2" long and 1" wide and have flavor with fruity overtones.	habañero	110	A
Thai Hot	Originally from Thailand, these small, very hot peppers are often used whole in stir fries and other Asian dishes. Clusters of bright red peppers ripen on the tops of plants, with individual fruits up to 3" long. Hundreds of peppers on a single bush.	asian hot	90	A

EGGPLANTS

CLASSIC				
Variety Name	Description and comments	Type	Days	Zone
Black Beauty	This variety is nearly 100 years old, and still well loved as the classic big-fruited black eggplant. Glossy fruits become quite large but are well shaped, and perfect for slicing into thick eggplant steaks for grilling or eggplant Parmesan.	classic	80	A
Florida High Bush	This is an old variety bred in Florida in the 1940's for use in commercial fields. Named for its large upright plants that keep fruit off the ground, the truly special thing about this variety, however, is its enormous eggplant. Glossy blackish-purple eggplants are oval to oblong in shape and can easily become 10" long.	classic	85	A
Satin Moon	This variety is a gorgeous purple-black, slightly fluted oval eggplant that is 6-8" long. Its firm, high-quality flesh is mild and flavorful and its shape lends itself to large, meaty slices for Italian eggplant dishes or cooking on the grill. Because of its very early maturity, it is well suited to growing in cooler microclimates.	classic	50	A / B
ASIAN				
Variety Name	Description and comments	Type	Days	Zone
Fengyuan Purple	This slender Asian eggplant is one of the longest available. Its beautiful purple skin is so thin that peeling is unnecessary and creamy white flesh is reliably mild with no bitterness. Wonderful for grilling or adding to stir fries.	asian	65	A / B
Millionaire	Extra-early maturity and high productivity will make you feel like you've hit the jackpot. Millionaire often has ripe fruit before many of the other eggplant varieties are even flowering! The healthy, upright plants produce extraordinary harvests of deep purple, slender fruit, 8 inches long. This exquisite Japanese variety is tender and delicious with a minimal seed cavity.	asian	54	A / B
Pingtung Long - NEW	Named after its town of origin in Taiwan, this slender violet-purple eggplant has an excellent mild flavor and tender white flesh. Likes heat. Great for slicing and using in Oriental or other cuisine.	asian	45	A
COMPACT				
Variety Name	Description and comments	Type	Days	Zone
Patio Baby	This compact variety yields an abundance of personal-sized, 2-3" long eggplants that are thornless for easy harvesting. The small fruits mature very early but continue bearing for a long season. Deep purple to black in color with a teardrop shape, this variety is just perfect for growing in containers or small garden spaces. Very early maturity time. All-America Selections Winner.	compact	45	A / B (C?)

Definitions and Symbols Key

Pepper Categories by Flavor/Heat

- Sweet
- Mild
- Medium
- Hot
- Very Hot

Eggplant Categories

- Classic
- Asian
- Compact

Days – days to maturity; indicates in general the time-in-days interval from planting a seedling to harvest.

Type – can include shape, color, origin (where it originally grows), common uses and how it's used in cuisine

San Mateo / San Francisco Zones

Zone A – Hot - Red

Roughly equivalent to Sunset Zones 14 to 16 – includes San Carlos, Redwood City, Portola Valley, Woodside, Atherton, Menlo Park, East Palo Alto & La Honda. Characterized by hot summers and cool winters. Zone A is considered climatically favorable for fruit, nuts, and berry production. Summers are long and hot enough for maturation of most fruits. Some frost protection may be needed in the coldest locations in the zone. All varieties, except those with very high chill requirements (over 1,000 hours) can be expected to perform well.

Zone B – Sunny - Yellow

Roughly equivalent to Sunset Zone 16 – includes Millbrae, San Mateo, Hillsborough, Burlingame, Belmont, & Foster City. Warm summers and mild to cool winters characterize this zone. Moderate chill (400 to 700 hours) or low chill (less than 400 hours) varieties should be selected. Early or midseason ripening varieties do well.

Zone C – Foggy - Blue

Equivalent to Sunset Zone 17 – includes San Francisco, South San Francisco, Brisbane, Colma, Daly City, San Bruno, Pacifica, Half Moon Bay & San Gregorio. Coastal fog and wind dominate much of this zone in the summer months. Variety selection is limited in zone C because of the characteristically moderate summers and winters. Too little winter chill and not enough summer heat prevents proper fruit development of many varieties. Low chill (less than 400 hours) and early ripening varieties should be selected.

UC Master Gardener Helpline:



*For advice or more information:
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