

# Misty Acres Farm

## 2019 Eggplant and Pepper Plants

### Eggplant

**Diamond Eggplant (DE)** - this elongated slightly tapered dark purple eggplant originated in the Ukraine. The plants set 2 ½ x 7" fruit in clusters. The slender fruits with firm flesh and pleasing texture are entirely lacking in that bitter eggplant taste.

### Sweet Peppers

**Ace Green to Red (GR)** - Sweet hybrid bell pepper. Huge yields of medium sized fruits. Apparent tolerance to blossom drop as nearly every blossom produces a pepper. Turns from green to red sweet. Eat at either stage.

**Carmen (CM)** - Carmen features unusually sweet horn-shaped tapered pointed 2-1/2x6" fruits avg 5 oz. Great for salads and roasting, especially as they ripen from green to deep carmine, with good sweet flavor.

**Cupid (CP)** -Mini-bell fruits are blocky to slightly pointed, snack size, avg. 2" X 1 3/4", and are particularly sweet when red.

**Eros (ER)** - The perfect, yellow mini-bell partner to Cupid, Eros's slightly tapered fruits are the same snack size, avg. 2" x 1 3/4", with a sweet and slightly fruity flavor.

**Cornito Giallo (CG)** - A new class of peppers, cornitos are 1-1 1/2" wide at the shoulders and 5" long. They are exceptionally sweet and attractive smaller versions of Carmen, with similar maturity. Perfect for grilling and roasting.

**Jimmy Nardello's (JN)** - This thin-walled 8" frying pepper has won many converts. The long curved tapering pointed fruits turn deep red with shiny wrinkled skin when ripe. Pleasing sweet mild flavor, good raw, in stir fries and, especially, fried.

**Lipstick (LS)** - Sweet, juicy, and thick-fleshed, these 4" long, heart-shaped red peppers are not only delicious in salads and salsas but are also great for roasting

**Purple Beauty (PB)** - Produces a good yield of blocky 3x3" fruits that ripen from purple to green to deep red as they mature. They taste like other crisp green bells. Purple peppers reveal green interiors when sliced, and turn green in their entirety when cooked.

## Hot Peppers

**Czech Black (CZ)** 2" long conical fruits ripen to a lustrous striking garnet. Mild juicy flesh runs with a cherry red juice when cut. The heat, a tad less than a jalapeño's, is in the ribs and seeds.

**Habeñero (HB)** - A Scotch Bonnet-type infamous for its extreme heat, the fiery Habanero registers a blistering 200,000 -325,000 Scoville units, depending on how hot the growing season, 30-80 times as hot as the Early Jalapeno.

**Hidalgo Serano (HD)** - A small, richly-flavored hot pepper. Fruits stay green for a good while, which is when this variety is usually harvested.

**Hungarian Hot Wax (HH)** - Semi-hot, smooth, waxy, yellow 5½ x 1½ " fruits tapered to a point. 700 to 3,000 Scovilles.

**Jalapenos (JP)** - Hot, 3x1" sausage-shaped blunt fruits mature early. Characteristic brown netting appears as fruit ripens from dark green to dark red. 4,000 - 6,500 Scoville units at maturity. From Jalapa in the state of Veracruz, Mexico

**Red Cayenne (RC)** - Often curled and twisted, peppers grow 5-6" long, 1/2" across, and taper to a point. Dark green color changes to bright red. 30,000-50,000 Scoville units.

**Thai Hot (TH)** Thai Hot's small conical peppers ripen to bright red and check in around 80,000 Scoville units.

## *The Allens*

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