



Oregon State University North Willamette Research and Extension Center: Aurora, OR

Peppers were grown organically at the NWREC Learning Farm in Aurora, OR and evaluated for early maturity and fruit quality. Seven varieties of Italian sweet peppers and three varieties of pimento or pimento-type peppers were included in the trials. Seedlings were grown at the OSU vegetable greenhouses in Corvallis and delivered to NWREC for hardening off and planting. Fertilizer rates were determined by soil tests and nutrient needs, feather meal was broadcast pre-plant. followed by laying black plastic and drip tape for irrigation. Peppers were transplanted by hand on June 3, 2019 in single rows and spaced 18" within row and 5' 2" between rows, each variety had twelve plants per plot. Peppers were grown in black plastic mulch with drip irrigation. Evaluations were made using the middle ten plants of each plot. Field day participants rated fruits for flavor and appearance on September 12, 2019.



**Oregon State University North Willamette Research and Extension Center: Aurora, OR
2019 NWREC Pepper Maturity**

Variety	Seed Source	Immature Color	Mature Color	Planting Date	First Ripe Fruit	First Ripe (Days after Transplant)	First Harvest
*Bridge to Paris	Hudson Valley	dark green	dark flat red	3-Jun	23-Aug	81	28-Aug
*Carmen	Johnny's	bright/light green	bright red	3-Jun	23-Aug	81	23-Aug
*Early Perfect Italian	Wild Garden	dark green	bright red	3-Jun	23-Aug	81	4-Sept
*Gypsy Queens	Adaptive	light green/yellow	bright red	3-Jun	23-Aug	81	28-Aug
Escamillo	Johnny's	dark green	light orange/yellow	3-Jun	23-Aug	81	28-Aug
Golden Treasure	Southern Exposure Seed Exchange	dark green	bright orange	3-Jun	30-Aug	88	4-Sept
Lively Sweet Italian	High Mowing	light green	yellow	3-Jun	30-Aug	88	4-Sept
Liebsapfel (pimento)	Adaptive	dark green	deep red	3-Jun	23-Aug	81	23-Aug
Red Ruffle (pimento)	Siskiyou	dark green	bright red	3-Jun	23-Aug	81	28-Aug
Lipstick (pimento-type)	Siskiyou	dark green	deep/bright red	3-Jun	23-Aug	81	28-Aug

KEY:

*3 replicates all others not replicated



**Oregon State University North Willamette Research and Extension Center: Aurora, OR
2019 NWREC Pepper Fruit Characteristics**

Variety	Fruit Width (cm)	Fruit Length (cm)	Fruit weight (oz)	Leaf Cover**	Sunscald***	Notes
*Bridge to Paris	5.3	16.3	3.73	3.67	1	blossom end rot prominent
*Carmen	6.1	16.3	4.87	3.33	2	blossom end rot prominent
*Early Perfect Italian	5.2	15.8	3.28	4	0	blossom end rot prominent
*Gypsy Queens	6.2	11.2	3.33	2.33	3	severe lodging, exciting juvenile fruit color
Escamillo	8.0	16.6	5.73	4	0	blossom end rot prominent
Golden Treasure	4.9	15.4	3.29	4	0	blossom end rot prominent
Lively Sweet Italian	6.0	18.4	4.90	3	0	
Liebsapfel (pimento)	7.6	4.2	3.58	4	0	minor lodging, prolific number of fruit per plant, easy to harvest/handle
Red Ruffle (pimento)	8.3	4.4	4.09	2	0	
Lipstick (pimento-type)	5.7	8.4	2.92	3	0	

KEY:

*3 replicates all others not replicated

**Scores based on a 1-5 scale, 5=best cover

***Scores based on a 1-5 scale, 5=most sunscald



**Oregon State University North Willamette Research and Extension Center: Aurora, OR
2019 NWREC Pepper Post-Harvest Ratings**

Variety	Brix	Taste Explorations			Overall Rating**
		Appearance	Flavor	Texture	
*Bridge to Paris	7.69	6.6	6.3	6.9	6.9
*Carmen	8.59	7.6	7.3	7.4	7.3
*Early Perfect Italian	8.38	7.1	6.6	7	6.6
*Gypsy Queens	8.48	6.5	5.3	5.6	5.8
Escamillo	7.69	7.3	6.4	6.9	6.3
Golden Treasure	8.04	6.1	5.0	5.3	5.4
Lively Sweet Italian	7.75	6.6	4.1	4.4	4.9
Liebsapfel (pimento)	8.20	7.1	5.9	5.8	6.1
Red Ruffle (pimento)	8.16	7.1	6.0	6.8	6.3
Lipstick (pimento- type)	8.30	6.3	5.5	6.1	6.0

*3 replicates all others not replicated

**Scores based on a 1-9 scale, 9=highest/best