



PEPPERS

(Subject to availability)

- Anaheim** **Moderate heat (Heirloom - 75 days)** Called the "New Mexican Chile"; moderately pungent; ripens from green to deep red. Long, tapered, medium-thick peppers are borne on tall, productive plants. Tobacco mosaic virus-resistant. Excellent for canning, freezing, or drying.
- Ancho 211** **Moderately hot (88 days)** Standard Mexican-type pepper for sauces & stuffing; excellent for chiles rellenos. Green-black, heart-shaped, thinner-walled, 4 1/2-5" long peppers. Called **poblanos** when fresh, **anchos** when ripened to red & dried.
- Ancho San Martin** **Medium hot (75-85 days)** Large size, early maturity, & great production; thick-fleshed peppers mature to 5 1/2" long x 3 1/2" wide. Perfect for stuffing into chiles rellenos. Called **poblanos** when fresh, **anchos** when ripened to red & dried. (JL)
- Big Bertha** **Sweet (70-72 days)** Giant sweet bells, with extra-large elongated fruits, up to 7" long x 4" across. Matures to red. Resists tobacco mosaic virus.
- Big Bertha Hybrid** **Sweet (72 days)** One of the largest elongated bell peppers available. This improved variety sets more & even larger fruit than the original & is resistant to tobacco mosaic virus.
- Big Bomb** **Medium hot (62-68 days)** Big & early yields of bright red, thick-walled, 2", medium-hot cherry-type peppers that hold their shape when pickled or stuffed with cheese as an appetizer. Vigorous, disease-resistant plants.
- Bulgarian Carrot** **Very hot (Heirloom - 65-68 days)** Extremely productive, quick to mature, 3-4" long, carrot-shaped, bright orange, crunchy fruit with a very hot but fruity flavor. Adds a colorful tint to glazes, marinades, salsas, and hot pepper jelly. Compact enough to grow in containers. (JL)
- Cajun Belle** **Mildly hot (60 days) Award winner.** Mini bell peppers with a spicy flavor that blends heat and sweet. Prolific producer of 2" x 3" long, bell-shaped fruit that ripens from green to deep red but can be eaten at either stage. Compact plants are about 2' tall and equally as wide and exhibit good disease tolerance.
- California Wonder** **Sweet (Heirloom 72-75 days)** Glossy green fruit is blocky with crisp, thick walls & sweet taste. Matures to red. A nice stuffer with high yields. Tobacco mosaic virus resistant.

Carmen	Sweet (75 days) Sweet peppers in the Italian bull's horn style that grow to about 6" long & 2 1/2" wide, maturing from green to red with a flavor that is noticeably sweeter than other varieties, raw or cooked. Excellent yields, widely adapted, reliable, & easy to grow.
Cayenne	Very hot (72 days) Thin skinned fruit is 4-6" x 1/2", slightly wrinkled and very hot. Matures from green to red. Use dry or fresh in salsas, etc. (JLL)
Cayenne Long Thin	Very hot (72 days) Long, slender (no thicker than a pencil), slightly wrinkled, very hot peppers mature from dark green to fiery red. Great in chili & salsa or for pickles, canning, or drying.
Chile Pequin (Bird Pepper)	Very hot (100 days) Tons of very hot (10 x hotter than a jalapeno), tiny, 1/2" long peppers that ripen from green to red on bushy plants. Slightly larger & more oblong than chiltepin. Native to S. Texas & Mexico.
Chiltepin	Very hot (90-95 days) Wild type, native to Southwestern US & Mexico that produces 1/4" long & wide, pea-shaped fruit all year in mild winters. Root hardy shrub is very ornamental. Popular for spicing up soups & bean dishes.
Chocolate Beauty	Sweet (70-75 days) Medium to large, blocky fruit that ripens from green to a rich chocolate-brown. Crisp, juicy, & very sweet when fully ripe. Early & productive. Resistant to tobacco mosaic virus.
Christmas Bell	Hot (90-100 days) Unusual, 2" long, flying saucer-shaped fruit with tangy, sweet, & fruity flavor & heat similar to that of Tabasco sauce or a hot, smoky jalapeño. Matures from light green to orange-red. Thin, crisp flesh doesn't go soggy when baked, so a perfect choice for stuffing. Also great in salsa, grilled, roasted, or dried (you can even use dried peppers as Christmas decorations).
El Jefe (Jalapeño)	Hot (67 days) Plant produces heavy yields of large (about 3 1/4" long by 1 1/2" wide), thick-skinned, crack-resistant jalapeño peppers. (90 days to red stage) (JLL)
Fatalii	Very hot (Heirloom - 90 days) Habañero-type peppers with delicious citrus flavor and few seeds. As hot, if not hotter than habaneros. 2-3" inch long, tapered, wrinkled, golden-orange fruits are borne in abundance on sturdy, compact plants. A great choice for pots.
Fish	Very hot (80 days) African-American heirloom. Beautiful variegated foliage and fruit on compact plants. 2-3" long peppers ripen from cream with green stripes to orange with brown stripes to all red. Perfect for salsa and seafood recipes.
Ghost (Bhut Jolokia)	HOT, HOT, HOT! (Heirloom - 85-100 days) One of the world's hottest peppers--over 300 times hotter than jalapenos! Looks similar to a habañoero but with thinner skin, a rougher texture and a more dented appearance. When ripe, it is red or orange colored and measures 2 1/2" to 3 1/2" long. Handle & eat with caution & keep away from eyes!
Golden Calwonder	Sweet (Heirloom - 72 days) Golden-yellow, thick-walled, meaty, sweet peppers on upright, healthy plants. Produces prolific crops of blocky, 4" long x 4" wide fruit.

Golden Summer	Sweet (67 days) Heavy yields of large, golden-yellow, blocky fruit with outstanding sweet, mild flavor. Excellent stuffed or added to salads. (JL)
Gypsy	Sweet (60 days) Plant produces early & heavy yields of 3-5" long, wedge-shaped, very sweet bell peppers that mature from pale yellow to orange-red. Performs well in both hot and cool regions. Tobacco Mosaic Virus-resistant.
Habañero, Burning Bush	Blistering hot (Heirloom - 85-100 days) Wrinkled, 3" long x 1-1/2" wide, tapered fruit that ripens from light green to unusual peach with all the heat of a habañero but tempered with a touch of sweetness. One of the earliest maturing habañeros. (JL)
Habañero, Chocolate	Blistering hot (Heirloom - 90-100 days) Considered the world's 4th hottest pepper. Deep, chocolate-colored peppers that are a favorite in the Caribbean for making barbecue sauces & marinades because of the unique, rich flavor. (JL)
Habañero, Orange	Blistering hot (Heirloom - 90-100 days) Wrinkled, 1" long x 1-1/2" wide, tapered fruit that ripens from light green to golden-orange. Abundant harvests. Forty times hotter than a jalapeño.
Habañero, Peach	Blistering hot (Heirloom - 95-100 days) Pretty peach-colored peppers on compact plants great for containers.(JL)
Habañero, Red	Blistering hot (Heirloom - 90-100 days) Just like the traditional orange habañero, but even hotter -- about 65 times hotter than a jalapeño. (JL)
Holy Mole	Very little heat (85 days) Award winner. A pasilla-type best known for its distinctive nutty & spicy flavor in mole sauce. 7-9" long peppers mature from green to dark chocolate. Use fresh or dried to add rich, smoky flavor but very little heat.
Hot Banana (Hungarian Hot Wax)	Mildly hot (Heirloom - 65-85 days) Spicy, fairly hot, banana-shaped fruits, 6" long x 1-1/2" across that mature from canary yellow to bright red. Everbearing, compact, strong, upright plants.
Inferno Hot Banana/ Hungarian Wax	Mildly hot (60 days) Early, high-yielder produces big (8" long by 1-1/2" wide) fruit with outstanding flavor--just hot enough to taste good with anything. Matures from yellow to red. (JL)
Jalafuego	Very hot (70 days) One of the hottest & most productive jalapeño varieties on the market. Top quality, 4" long peppers are produced over a long season. Large, vigorous, disease-resistant plants.
Jalapeño	Hot (Heirloom - 75 days) Fiery, thick-walled, 3" long x 1-1/2" wide peppers that ripen from dark green to red. Famous fresh or pickled for nachos & other Tex-Mex dishes.
Lemon Drop	Hot (90 days) Popular, 2" long seasoning pepper from Peru that ripens to a bright, sunshine yellow. Fruit has very few seeds & a hot, citrusy flavor. When peppers are cut, they release a pleasant aroma of fresh lemons. Easy to dry.

Linebacker	Sweet (70 days) Juicy, sweet, & crunchy, thick-walled bell peppers mature from green to red. Fruit holds well on the plant. Compact, heat-tolerant, heavy bearing plant. (JLJ)
Mariachi	Mildly hot (65 days) Award winner. Early producer of mildly hot, 4" long x 2" wide peppers that ripen from yellow to red. Delicate, gourmet flavor with fruity overtones lends itself well to cooking, grilling, pickling, and salads. A widely adaptable plant that produces continuously through the season. (JLJ)
Mucho Nacho Jalapeño	Hot (68-70 days) Jumbo 4" fruit are fatter, thicker, heavier, & a bit hotter than regular jalapeños and a little earlier too. Vigorous, high-yielding plants.
Orange Blaze	Sweet (65-70 days) Award winner for its early maturity, very sweet flavor and high disease resistance. Gourmet-style, lobed fruits are 3-4" long and about 1-½" wide & mature to a bright orange quickly. High resistance to Bacterial Leaf Spot (races 0-3, 7, 8) and Tobacco Mosaic Virus.
Orangesicle	Sweet (70 days) Thick-walled, crisp, & sweet bright orange pepper that tapers to 4-6" long. Superb for stuffing, slicing into rings, or chopping up for salad. Very compact plant sets a heavy load of fruit over a long season. (JLJ)
Purple Beauty	Sweet (70 days) Blocky, thick-walled, dark purple bell peppers on compact plants that set heavily and have good cover to protect fruits from sunscald.
Purple Jalapeño	Hot (Heirloom - 75 days) Fiery, thick-walled, slightly larger jalapeños that turn from green to dark purple and stay that way for a long time before finally ripening to red. Very productive plants.
Red Beauty	Sweet (68 days) Thick-walled, blocky bell pepper that grows to about 4" long. Heavy yields of bright red sweet peppers. Resistant to tobacco mosaic virus. Widely adapted.
Red Peter Pepper	Very hot (Heirloom - 90 days) Rare pepper with very high yields of unusual looking, fiery hot fruit that ripen from green to red. Pods are 4-6" long and blunt-tipped. Adaptable to a variety of growing conditions.
Serrano	Very hot (Heirloom - 75 days) Candle flame-shaped fruit are 2-1/4" long, green, then red at full maturity. Perfect for chili sauce, salsa, hot pepper vinegar, & pickles.
Shishito	Mild (60 days for green; 80 days for red) An old Japanese variety favored by restaurants & chefs. Small, slightly wrinkled, thin-walled peppers are perfect for stir-fries. Also delicious char-grilled or pan-fried. Mild & sweet with 1 out of every 10 or so having a spicy kick. Prolific.
Sweet Banana	Sweet (Heirloom - 68 days) Thick-walled, 5-1/2 to 6" long, tapered, sweet fruit that matures from pale green to yellow to red. Excellent fresh or cooked. Heavy crops on a compact plant.

- Sweet Heat** **Sweet (56 days)** Mild, spicy flavor, similar to pepperoncini but with smoky undertones. Sweet bells average 3-4" long x 1 to 1-1/2" wide & can be eaten at the green or red stage. Early & prolific on compact, bushy plants. (JLJ)
- Tabasco** **Fiery hot (Heirloom - 80 days)** Huge quantities of fiery hot, 1 1/2" upright pods mature from light green through orange to red; use fresh or dried. Strong disease-resistant plants up to 4' tall. Bred for the famous extra-hot Tabasco sauce.
- TAM Jalapeño** **Mildly hot (85 days)** Plant produces good yields of 3" long by 1" wide mildly hot peppers (milder than regular jalapeños). Peppers turn from green to red when mature. Perfect for salsa and pickling.
- Thai Hot** **Very hot (Heirloom - 85 days)** Compact, mounded plants covered with 2-3" tabasco-type fruit that ripens from green to a rich deep red. Ideal for Asian recipes. Beautiful in containers or flower borders. Ornamental as well as edible.
- Tiburón (Poblano)** **Mildly hot (65 days)** Just about the best Ancho/Poblano available! Huge yields of extra-large, 7" long, dark green fruit which matures to red. Three-lobed, very thick-walled, glossy, and smooth with a barely warm, fruity-sweet flavor. Perfect for stuffing; it holds up well when cooked, and is ideal for drying whole and then grinding into Ancho spice. Resistant to Bacterial Leaf Spot and Tobacco Mosaic Virus.
- Tricked You Jalapeño** **Mild (65 days) Improved version of Fooled You.** Delicious jalapeño flavor without the heat. Perfect for mild sauces, salsas, & stir-fried dishes. Combine with regular jalapeños when cooking to customize heat level without sacrificing flavor. 4" long, thick-walled fruit matures from green to red. Enormous yields. Excellent resistance to bacterial leaf spot.
- Trinidad Scorpion** **Outrageously hot (90-120 days)** Sweat-inducing, tear-generating, mouth-on-fire, golf ball-sized pepper that matures from green to orange to red. This rare & hard-to-find pepper is one of the hottest in the world. Characteristic shape is a 2-3" pendant which tapers to a sharp point, resembling a tail--hence the name.