



PEPPERS



2660 County Hwy G

Rhineland, WI 54501

www.hansonsgardenvillage.com

**Only grown in Jumbo 6-Packs, 3.5" pots or hanging baskets*

Sweet Peppers

New Ace Bell - 60 days, heavy yielding 4" x 3" fruit, disease resistant hybrid, one of the better "cold country" varieties

Baron Red Bell - 68 days, early, prolific, very sweet, thick walls, 4" x 3½", disease resistant, turns red early, great for grilling

Better Belle IV Bell - 75 days, early, thick walls, 4½" x 5" green to red fruit, dependable, disease resistant, improved Better Belle

Big Bertha Bell - 72 days, sweet, thick walls, 7" x 4" green to red fruit, disease resistant

California Wonder Bell - 75 days, good for stuffing, green to red 4" fruit

Early Sunation Yellow Bell - 69 days, earliest large yellow bell

King of the North Bell - 64 days, very mild flavor, large 6" x 4" blocky bell peppers, great for stuffing

North Star Bell - 60 days, mild flavor, green to red 4" fruit, disease resistant, somewhat cold tolerant

Muscato Orange Bell - **NEW!** 75 days, produces heavy yields of 5" long by 4" wide orange sweet bell peppers, peppers have very thick walls and turn from green to orange when mature, one of the best orange bell pepper for stuffing, used in salads and gourmet dishes

***PeppiGrande Red** - 80 days, a seedless roaster, 5" fruits are crisp and sweet, great for grilling

Purple Beauty Bell - 70 days, sweet, thick walls, 4" x 3½" green to purple fruit

Sweet Banana - 65 days, heirloom, medium-thick walls, sweet Hungarian, 1½" x 8" yellow to red fruit

Snack/Salad Peppers

***Candy Cane Chocolate Cherry** - **NEW!** 70–75 days, mini bell-shaped fruit is 3½ inches long and 2½ inches wide, it starts out green with white stripes and matures through red with white and finally to chocolate with red stripes, tasty at any stage, it's sweet and crispy, the bushy plants are bedecked with vibrant, variegated foliage, a great crop for in the garden or place them in containers prominently on the patio where you can impress your guests

Carmen (Italian Bulls Horn) - 55 to 68 days, very sweet, thick walls, good raw or cooked, 2½" fruit

Gypsy Salad - 60 days, wedge-shaped, very sweet, 4½" x 3" orange to red fruit, good in salads

***Peppi Red** - **NEW!** 70 days, nearly seedless, deep red, crunchy and delicious, 3.5" long fruit

***Snackabelle Red Mini-Bell** - 65 days, 2" x 2" fruit with "easy-out" stem and seeds

Mildly Hot Peppers

Anaheim Chili - 77 days, popular, mildly spicy chili, long, tapered, pungent, medium thick peppers, matures from green to red, excellent fresh, pickled or dried, very hardy

Ancho San Luis Poblano - 78 days, heart-shaped dark green peppers maturing to red, then mahogany, mildly pungent peppers, use fresh or dried, great for rellenos or moles

Felicity - 80 days, medium-early heatless jalapeno with all of the flavor and taste but without the spicy fire, continuous fruit set

Garden Salsa - 65 days, moderately hot, medium-thick walls, 8" x 1" green to red fruit

Hungarian Yellow Hot Wax - 70 days, medium-thick walls, hot, 5" x 1" yellow to red fruit

Pepperoncini - 65 days, mildly hot fruits on prolific plants, this heirloom variety from Greece is sweet, crunchy and only mildly hot-great for pickling, salads and salsas but tasty fresh too, the plants are prolific and productive, even in cooler, short-season areas, yielding fruits that grow to be about 4" long by 1" wide, harvest the peppers when they are light yellow and 2-3" long

***Pot-a-Peno - NEW!** 64 days, AAS Selection, a fun new jalapeno pepper with a compact habit perfect for growing in containers and hanging baskets, plentiful small, green jalapeño fruits have a traditional spicy zip, leave the fruit on the vine a few extra weeks and they will ripen to red for a sweet, spicy flavor, earlier to mature than other jalapenos, the fruit hangs down beneath the plant making it very easy to harvest without damaging the appearance or productivity of the plant

Hot Peppers

Cayenne Long Thin - 75 days, thin twisted, very hot fruit

Jalapeno - 75 days, 3½" x 1½" fruit usually picked green, moderately hot to hot, good for pickling, red when mature, heirloom

***Habanero Primero Red** - 60-80 days, earliest Habanero, huge yields of fruit with 1/3 of the heat

***Lemon Drop** - 90 days, a Peruvian treat, fruity lemon taste with heat, great for salsa or with fish, 1/2"x3"

Loco - 82 days, decorative and edible hot chili pepper, good in pots

Serrano Chili - 70-75 days, medium hot, 2" bright green to red fruit, good for salsa, pickling and fresh

Thai Dragon - 70-80 days, great for Asian cooking, outstanding flavor, 3" chilies are about six times hotter than Jalapenos, strong, well-branched habit to support the heavy fruit set

Super Hot Peppers *(Be Careful Handling Fruit—Especially Seeds)*

Ghost (Bhut Jolokia) - 95 days, wrinkled scarlet red, heirloom, wear gloves and mask to process, 1 million Scoville's

Habanero Red - 95-100 days, among top ten hottest pepper available, thin walled fruit wrinkles at maturity, 1" x 1½", heirloom

***Trinidad Scorpion** - 95 days, red and gnarled with a small tail, wear gloves and mask to process, 1.2 million Scoville's