



PEPPER VARIETY LIST

Bell 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 V 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

Dragonfly Purple Bell - 75 days, thick-walled, juicy purple bell

Flavorburst Yellow Bell - 72 days, easy to grow plants produce a big harvest of crisp, juicy, golden peppers with plenty of sweet flavor

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

Mercer Red Bell - 72-78 days, firm, dark green bell pepper matures to an attractive deep red, delivers high yields, good cover and firm, thick walled fruit. Large disease resistant plants are well adapted to many growing regions.

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

Sweet Peppers

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

Peppi Red - 75-80 days, nearly seedless under right conditions, deep red, crunchy and delicious, 3.5" long fruit

Peppi Yellow - 75-80 days, 3.5" long snack peppers are great straight from the vine, will grow seedless fruit under the right conditions

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

Red Impact - **NEW!** 75 days, AAS winner, Lamuyo-type pepper, dark red fruit, easy to grow, produces thick, sweet walls, plants are upright and tidy, with strong disease resistance, highly uniform in shape and size

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

Mildly Hot Peppers

Early Jalapeno - 60 days, 2-2.5" fruit usually picked green, moderately hot to hot, good for pickling, red when mature

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

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

La Bomba II Jalapeno - **NEW!** 56 days, 2½-3½ inch, early peppers have extra thick walls, have good flavor and medium heat

Pepperoncini - 65 days, mildly hot fruits, 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

Hot Peppers

Basket of Fire - **NEW!** Prolific fruiting plant is loaded with small hot peppers in a compact size, explosion of color, from deep purple to yellow and orange to a bright red, create homemade salsas, pickled peppers, hot pepper jelly and more with this delightfully fiery vegetable, rates 80,000 on the Scoville heat scale

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

Hot Lemon - 70-80 days, an heirloom from Ecuador, 3-4" fruits ripen to yellow, but are also very flavorful when green, the skin is tender and the aroma is spicy with a hint of pine woods, as hot as any Cayenne, these peppers have a truly unique flavor, they are best fresh, in sauces or dried

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

Thai Red Chili - **NEW!** 90 days, hundreds of little red peppers per plant, great for use in Thai dishes, originally used in Sriracha sauce, easy to dry, pungent heat

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

Carolina Reaper - 120 days, believed to be the hottest pepper in the world, fiery red with a little scythe shaped tail at the base of many fruit, can be over 1.5 million Scovilles

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

Habanero Red - 95-100 days, among top ten hottest pepper available, thin walled fruit wrinkles at maturity, 1" x 1½", heirloom, 100,000-300,000 Scovilles

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