



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

Trailblazer 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

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

Red Impact - 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

Desperado Anaheim - 65 days, mild pepper with large fruit that "decaps" well for fresh eating or roasting

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

Felicity Jalapeno - 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, hot, 5" x 1" yellow to red fruit

La Bomba II Jalapeno - 56 days, 2½-3½ inch, early peppers have extra thick walls, have good flavor and medium heat, great disease resistance

Sergento Poblano - 80 days, large fruited ancho/poblano, use fresh or dried

Hot Peppers

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

Hot Lemon - 70-80 days, 3-4" fruits ripen to yellow, but are also very flavorful when green, as hot as any Cayenne, they are best fresh, in sauces or dried

Pot-a-Peno Jalapeno - 65 days, determinate spreading habit jalapeno, great for planters and baskets

Primero Red - 70 days, huge yields of early ripening habaneros (with 1/3 the heat)

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

Thai Red Chili - 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 fruit, 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