

Pepper List 2011
All items subject to availability

<u>Variety</u>	<u>Type</u>	<u>*Days</u>	<u>Description</u>
Alma Paprika	Sweet	70-80 days	Round, thick walled peppers are perfect for drying and grinding for paprika, or to eat fresh. Very sweet, with a little spicy heat, ripening from cream-white to orange to red. Plants are productive. Originally from Hungary.
Anaheim TMR	Hot	75-80 days	Smooth, 7" x 2" peppers, mildly hot, green ripening to bright red. Heavy bearing, vigorous plant, 24-30" tall. Used for rellenos, sauces, stews, frying. Flavor intensifies with roasting. When ripened to red, known as <i>chile colorado</i> .
Ancho Ancho/Poblano	Hot	76-80 days	Heart-shaped, 4" x 2 1/2" fruit that matures from deep green to rust red. Rich flavor. Use when fresh and green to stuff for rellenos; when mature red, they can be dried, ground, and used for chili powder (dried ancho is essential for mole). Great for ristras. Ht. 30-36" with spreading habit.
Antohi Romanian Pimento Open-Pollinated	Sweet	53-78 days	Romanian heirloom frying pepper with full, sweet flavor; heavy yields of smooth, pointed, 4" x 2" fruits, ripen from pale yellow to red; strong, upright plants, good in containers .
Apache F1 Hybrid	Hot	65 days	Highly ornamental dwarf (18") plant, excellent for containers ; prolific producer of smooth 3" fruits, green maturing to bright red; very hot.
Aruba F1 Hybrid	Sweet	65 days	Uniform, 7 1/2" x 2 1/2", sweet Cubanelle pepper; color changes from lime green to orange to red; use at any color stage; good fresh, great for frying; strong, erect plants.
Banana Supreme F1 Hybrid	Sweet	65 days	High yields of slender, curved, 8" x 2" peppers, light yellow ripening to bright red; very sweet, great for frying and pickling; vigorous, disease-resistant plants with spreading, upright habit.
Basque Fry Pepper	Sweet	65-70 days	Heirloom pepper from the Basque Country; 6-8" long, 1-2" wide, delicious sauteed or fried (seeds and all); best flavor when green. Traditionally grown in pairs -- you will see two plants in each Elle pot or 4-pack cell. Generous gift of our friend Jose.
Better Belle	Sweet	65 days	Very blocky, thick-walled, 4 1/2" X 3 1/2", four-lobed green fruits turning red when ripe; heavy producer, disease resistant.
Bhut Jolokia	Hot	85-100	A.k.a. Ghost Pepper. Hottest known pepper. Conical to sub-conical, lobed and wrinkled fruit, 2-6 in. long, bright red when ripe; plant grows 3-4 ft. high. Handle with extreme caution (always wear gloves, even when touching seeds or leaves) and use very conservatively in cooking. Note: grow well away from other peppers, cross-pollination will decrease heat.
Big Bertha	Sweet	70 days	Extra-large elongated bell, popular for fresh market, home gardeners and gourmet chefs; 7" long by 4" across, very thick walls, mostly four-lobed; stocky, 30" tall plant, resistant to tobacco mosaic virus; widely adapted, reliable variety.
The Big Early F1 Hybrid	Sweet	70 days	Huge (8" X 4 1/2"), elongated bell; crisp and sweet, thick walls, excellent for fresh use or stuffing; harvest early green, or let ripen to red.

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Big Jim NuMex	Hot		75-85 days	Released by New Mexico State University; largest of all chili peppers, 10-12" long and 4 oz.; makes great rellenos and can be dried for green chili powder; plant grows 24-36", produces well even in high heat.
Big Red	Sweet		75 days	Large, blocky bell, 5" x 5"; sweet and thick-walled, terrific fresh or stuffed.
Biker Billy F1 Hybrid Jalapeno	Hot		66 days	Named after renowned chef "Biker Billy" Hufnagle, it is one of the biggest and hottest jalapenos. Thick-walled fruit, 3 1/2-4" long, matures from green to red.
Biscayne F1 Hybrid	Sweet		62 days	Cubanelle type, excellent for frying; large, tapered, blunt-ended fruits, 6-7" long & 2 1/2" at shoulders, mature yellow-green to red; productive, vigorous plant, ample foliage protects against sunscald.
Blushing Beauty F1 Hybrid	Sweet		72 days	All-America Selections Winner. Unique bell peppers start out ivory white, mature to soft gold, then to bright gold with a red dusting, finally to glossy orange red. Heavy, meaty, 4-lobed. Bushy, leafy plant with excellent disease resistance.
Bolivian Rainbow	Hot		75 - 85 days	Ornamental and edible hot pepper, grown for centuries in Bolivia. 1" fruit held upright on 24-36 in. plant, fruit ripens from purple to yellow to orange to red, with all color stages on the plant at once. Flowers are purple too. Bears early for a long season. Very, very hot pepper. Perfect for containers , and can overwinter indoors.
Bulgarian Carrot Open-Pollinated	Hot		75 days	Heirloom pepper, shaped and colored like a baby carrot, 3 to 4 in. long, hot, spicy, crunchy, with fruity notes that make it a natural for chutneys, salsas, hot pepper jellies; compact plant grows 18" x 18", good for containers ; very heavy yields.
California Wonder Open-Pollinated	Sweet		76 days	Standard bell pepper variety, very popular with home gardeners; high yields of 4-lobed, thick-walled, 4" x 4" fruits, maturing from green to red; reliable producer, disease resistant.
Camelot F1 Hybrid	Sweet		74 days	Large, blocky, thick-walled bell peppers, 5-6" long by 4" across; glossy dark green color, ripens to red; very productive and disease resistant plant; upright habit, suitable for closer spacing.
Caribbean Red Habanero	Hot		75-90 days	Fiercely hot variety, almost twice as hot as the standard habanero -- use very carefully (wear gloves); rich, smoky, citrusy flavor, terrific for salsas, marinades, your own hot sauce. Thin-walled, wrinkled, tapered, 1 1/2" x 1" fruits ripen to bright red. At 350,000 to 400,000 Scoville units, it is the "King of Hot."
Carmen F1 Hybrid	Sweet		75 days	Very sweet, Italian horn-shaped pepper, 6" long & 2" wide at shoulders, green ripening to red (vitamin content increases the redder it gets); good stuffed, grilled, sauteed, eaten fresh; heavy yields, compact plant, perfect for a container ; excellent disease resistance and adaptability; 2006 All-America selection.
Cayenne	Hot			Long, 5-7 in. x 0.5 in., curved, wrinkled peppers on open, bushy, 26 in. tall, accessible plants; medium-thick walls, ripen from dark green to scarlet; perfect for pickling, drying, for ristras and arrangements, hot sauce, dip; productive and dependable.

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Cherry Bomb Hybrid	F1	Hot	65 days	First hybrid hot cherry pepper, with greater yields; use green or red, fresh or for canning and pickling; 2 1/2" x 1 1/2", glossy, thick-walled; resists tobacco mosaic virus.
Chichimecca F1 Hybrid Jalapeno		Hot	70 days	Vigorous, disease-resistant plant produces high yields of 3 3/4" x 1 1/4" peppers; use green in salsas and salads, or let ripen to red; excellent for pickling.
Chili Grande Open-Pollinated		Hot	60 days	Large, tapered chili, 3 in. x 1 in., ripens to bright red. Very hot. Freezes well.
Chiltepin Open-Pollinated		Hot	90-95 days	Pea size, fiery hot fruit on an 8-10 in. plant. Very prolific. Small size makes the peppers handy for recipes. Ripen to bright red. Pretty in container .
Chocolate Beauty F1 Hybrid		Sweet	85 days	Medium-large bell, very smooth, 3-4 lobed, 4 1/2"; matures from green to a lovely chocolate with amazing flavor; vigorous plants, resistant to tobacco mosaic virus.
Corno di Toro Open-Pollinated		Sweet	72 days	Italian heirloom, "bull's horn" shaped peppers, 8-10" long. Mature to deep red, delicious fresh in salads, sauteed or grilled. Tall, vigorous plants, prolific.
Corno Verde F1 Hybrid		Sweet	76 days	9" long horn-shaped fruits, best harvested green but good red too; sweet, tender flesh, great in salads, better for stuffing, grilling, roasting; productive, disease-resistant plants.
Cubanelle Open-Pollinated		Sweet	65 days	Sweet Cuban frying pepper with delicious flavor. Long, green, 2-3 lobed, thin-walled fruit turns to yellow, then bright red at maturity. Peppers average 5 1/2" x 2 1/2". Try splitting in half, then frying in olive oil.
Early Jalapeno Jalapeno		Hot	60-65 days	Deep green fruits mature to red. Sausage-shaped, 3" by 1", thick-walled, perfect for fresh use or pickling. Sturdy, compact, 24" tall bush sets fruit in cooler weather than most hot pepper varieties.
Elisa Hybrid		Sweet	68 days	Very early bell pepper. Smooth, thick-walled, 4-6" long x 4" wide, ripens to bright red with sweet flavor. Very good for early planting. Produces deep, blocky fruit under cool conditions; tends to elongate under warmer conditions. Disease resistant.
Fat 'n' Sassy F1 Hybrid		Sweet	61 days	Widely adapted, heavy yielding, extra-early bell pepper; crunchy, thick-walled & blocky, about 4 1/2" by 4 1/2", turns bright red early; sturdy 22" plant, tolerates tobacco mosaic virus.
Figaro Pimento		Sweet	71 days	Italian pimento, blocky fruit, 4 in. x 4 in. Good yields. Peppers ripen from green to red, good at all stages. Disease resistant.
Fooled You F1 Hybrid		Sweet	65 days	Tastes like a jalapeno, looks like a jalapeno, but has no heat. Perfect pepper for mild sauces, salsa, stir-fry, pickling. Very delicious -- try it in an omelet. Plant grows 27" tall, bears an enormous number of 3" x 1" fruits.
Garden Salsa Hybrid		Hot	73 days	Developed just for Mexican salsas, also great in other Mexican recipes. Fruit is 8" long by 1" across. Medium hot -- hotter than Anaheim, milder than jalapeno -- when picked green. Heavy yields, good disease resistance.
Giant Thai Hot Thai		Hot	42-85 days	Thicker, meatier and hotter than standard Thai Hot; conical fruit, 2-2 1/2" long x 1-1 1/2" at shoulders, dark green maturing to deep red; great fresh or dried for Asian cuisine.

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The Godfather Hybrid	Sweet		64 days	Versatile pepper, traditional Italian type for grilling or frying, but also good fresh. Large 7" fruits. Often used green, but exceptionally sweet picked red. Outstanding yields.
Golden Bell F1 Hybrid	Sweet		65-80 days	4" long & 3 1/2" across, true bell-shaped peppers. Vigorous, compact plants bear early and continue with concentrated fruit set. Bright golden color at maturity.
Golden Cayenne Cayenne Open-Pollinated	Hot		70-80 days	6" long, pencil-thin fruits ripen from green to golden yellow, flavor is milder than red cayenne; good fresh, dried or pickled; vigorous, prolific plant.
Golden Giant Hybrid	Sweet		72 days	72 days. Sweet, juicy, very large, extra thick-walled bell peppers (7 in. x 5 in.) ripen to bright yellow. Perfect for roasting or eating fresh.
Golden Greek Pepperoncini	Mildly Hot		62 days	Rare and special strain from Greece, excellent for pickling; smaller, with lighter color than regular Pepperoncini, so home canned jars look more like commercial product. Thin-walled, slightly wrinkled, mildly hot, perfect for Greek salads.
Golden Summer Hybrid	Sweet		67 days	Early, 4-lobed, 4" by 3", blocky fruits ripen lime green to a bright golden yellow. Superb sweet flavor. Disease resistant.
Goliath F1 Hybrid	Sweet		71 days	Jumbo bell pepper, 6-7" long & 4" wide, with rich, sweet flavor and more vitamin C than an orange; great fresh, for stuffing and cooking; green maturing to red.
Gypsy F1 Hybrid	Sweet		60 days	Very early, heavy producer, tolerates cool weather. Thick-walled, mostly 3-lobed fruits are 6" by 2" with a pendant wedge shape. Fruits mature from yellowish-green to orange-red, are very sweet. Great fresh or cooked. All-America Selection winner in 1981.
Habanero	Hot		95 days	Yucatan native, among the very hottest. Lantern-shaped fruit is 1" long and 1-1/2" wide. Ripens light green to a lovely golden orange. Use fresh or dried.
Holy Mole Hybrid	F1 Hot		80 days	All-America Selection for 2007. Pasilla type, mildly hot, used for Mexican mole sauce. 7-9" long, dark green ripening to chocolatey brown with a nutty, tangy flavor. Plants grow to 36". Excellent for containers .
Hungarian Sweet Open-Pollinated	Sweet		68 days	Popular European heirloom (AKA Sweet Banana). 6-8" long & 1 1/2" wide, tapered, thick-walled with sweet flesh. Wonderful fresh, cooked or pickled. Fruits start out pale greenish-white, ripen to yellow and orange, and at maturity are red. 16-24 inch compact plants produce large harvests.
Hungarian Yellow Wax Open-Pollinated	Hot		67 days	Banana-shaped heirloom, 6" long & 1 1/2" across. Perfect for pickling, canning. Matures from light yellow to bright red, best flavor when yellow. Good in cooler climates. Prolific plant grows 16-24" tall, bears both upright and pendant fruit.
Italian Gourmet F1 Hybrid	Sweet		70 days	Vigorous, productive, Italian frying variety; spicy, sweet, thin-skinned fruits up to 7" long, dark green ripening to red; good fresh, fried or grilled.
Italian Red Marconi	Sweet		70-80 days	Tapered, 3-lobed, blunt-ended fruit, 8" in length x 1 1/2" at shoulders; thin skin, rich flavor, delicious fresh, sauteed, grilled or roasted; green maturing to deep red.
Italian Roaster F1 Hybrid	Sweet		70-85 days	Medium-size plants set abundant long (7-8" by 3/4" at shoulders), thin-walled, dark green peppers with sweet, spicy flavor. Mature to a deep red, but should be roasted green. Can be grilled whole and eaten, seeds and all.

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Ivory	Sweet		65 days	Creamy white bell pepper, blocky variety that matures to a bright yellow. Smooth 3-4 lobed fruits are 4 1/2" by 3 1/2".
Ixtapa Hybrid Jalapeno	Hot		75-80 days	Jumbo, 4 in. long peppers with thick walls, a bit hotter than regular jalapenos. Great for stuffing, salsa. Disease resistant plants, high yields.
Jalapa Hybrid Jalapeno	Hot		65 days	Fruits are 2-3" by 1", thick-walled, hot with nice flavor, green maturing to red. Good for short-season growing. Compact plants produce early, heavy yields.
Jalapeno	Hot		60-65 days	Hot and pungent. 2-3" fruit with medium-thick walls. Very prolific, all-purpose pepper.
Joe E. Parker NuMex	Hot		70-95 days	Great multipurpose pepper; loads of tapered, 6-8" x 2", mildly hot fruits on vigorous plants; typically used green (70 days) but ripens to mahogany then red (95 days); firm and flavorful, great fresh, stuffed, roasted or canned, or dried for cooking and decorating.
Jupiter Open-Pollinated	Sweet		72 days	Green bell pepper released in 1985, one of the most productive open-pollinated varieties. 4 1/2" square, 4-lobed blocky, with thick walls. Ripens to bright red. Dense foliage protects fruits from sun. Disease resistant.
King of the North	Sweet		65-70 days	Big, 6" x 4", thick-walled bell with sweet, mellow flavor; ideal for stuffing, great fresh or fried; early, sturdy and productive, particularly suited to Northern regions; ripens green to bright red.
Kung Pao Hybrid	Hot		85 days	Thin, curved, 4 1/2" long peppers cover tall plants. Very hot (7000-12,000 Scoville units), handle and eat with care. Fruits mature from green to red, are thin-walled and dry quickly, or may be used fresh. Essential for Asian cuisine, providing both heat and flavor.
Lido Lamuyo	Sweet		75 days	Very sweet, elongated bell, matures from green to bright red. Peppers average 6" long by 3 1/2" wide. Excellent fresh and for cooking. Tall, vigorous plants. Good disease resistance.
Lilac F1 Hybrid	Sweet		65-70 days	Unique lavender-colored bell peppers with mild, sweet, ivory flesh. Fruits mature from ivory to lavender to crimson, but they stay lavender longer than other purple peppers. Smooth, glossy, thick-walled, 3-4 lobed fruits are 4 1/2" by 3 1/2". Resistant to tobacco mosaic virus.
Lipstick	Sweet		53-73 days	53 days green, 73 days red ripe. Tapered, pointed, 4" long & 2" at shoulders. Thick, juicy & deliciously sweet, perfect for salsa, salads, cooking, and roasting. Early, heavy yields even in cool summers.
Loco	Hot		82-85 days	colorful and attractive plants; very hot peppers. Perfect for a container .
Mandarin Hybrid	F1 Sweet		75 days	Lovely elongated bell peppers the color of mandarin oranges. Fruit is 5-6" long and smooth, with medium-thick walls & sweet flavor. Resistant to tobacco mosaic virus.

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Mariachi F1 Hybrid	Hot		66 days	4" x 2", mildly hot Santa Fe type, ripens from yellow to orange to red. Flavorful at all stages, good fresh, grilled, stuffed or pickled, for sauces & salsa. High yields, sets fruit continuously through the season. Compact plant, suitable for container . To make it hotter, water less frequently and reduce shade; to make it milder, water more frequently and add afternoon shade. 2006 All-America Selections winner.
Mexibell F1 Hybrid	Mildly Hot		70-75 days	Bell pepper with a trace of heat, great fresh or for stuffing. Plants grow about 25" tall, bearing lots of flattened, 4-5" x 3-4" fruit with firm flesh. Ripens green to chocolate to red. Resistant to tobacco mosaic virus.
Mohawk F1 Hybrid	Sweet		75 days	Promising new container variety, short and compact with semi-trailing habit; perfect for hanging baskets, planters, patio gardens; sweet, meaty, 4" fruits ripen from green to glossy orange, keep well on the shelf.
Mosco NuMex	Hot		75 days	A pepper developed from the Mira Sol ("looking at the sun") chili pepper, and, like its ancestor, Mosco holds its fruit upright; the fruits may bend down as they increase in size and maturity. Thick-walled, pungent, and quite hot (about jalapeno heat), 5.5 in. x 1.5 in., excellent for roasting, green chili, rellenos. Very productive plants.
Mucho Nacho Hybrid	F1 Hot	Jalapeno	68-70 days	Large 4" fruits are thicker, heavier, a bit hotter and up to a full inch longer than regular jalapenos. Plants are vigorous, disease resistant and high yielding.
Mulato Isleno Ancho/Poblano	Hot		80 days	Matures from green to rich, deep brown called <i>achocolatado</i> . Use fresh or dried (indispensable for mole), or roasted & peeled for rellenos. Somewhat sweeter and more pungent than ancho, 6" long x 3" at shoulders, flattened and heart-shaped. Peppers hang pendant from large-leafed, 30" plants.
Nardello (Jimmy Nardello's Sweet Italian) Open-Pollinated	Sweet		80-90 days	Heirloom, very sweet Italian frying pepper, fruits are 6-7 in. x 1 in., curving, slightly wrinkled, intensely flavored. Harvest at any stage from green to red, use fresh in salads and relishes, great for cooking, freezing, and the best sweet pepper for drying. Productive, widely adapted, disease resistant.
New Mexico Chili	Hot		75 days	Hot chili similar to an Anaheim in size and shape, hotter than an Anaheim, milder than a jalapeno. Roast when green and use for green chili, let mature to red and dry to use in ristras (strings of dried chilis). Dried ground NuMex is used to flavor beef jerky.
Park's Early Thickset F1 Hybrid	Sweet		50 days	One of the earliest and most prolific bell peppers, green maturing to bright red. Outstanding sweet flavor. Smooth, 4 1/2" by 3 1/2", thick-walled fruit. Good variety for freezing. Plant ht. 20-24". Tobacco mosaic virus resistant.
Pasilla Bajio	Hot		78 days	The <i>dula negro</i> or <i>chile negro</i> pepper -- 8-10" long, skinny, thin-walled fruit, very dark green ripening to deep brown. Mildly hot, mainly used dried for its rich, sweet, smoky flavor in sauces (essential for mole). Resists tobacco mosaic virus.
Pepperoncini	Sweet		72 days	Sweet Italian pickling pepper with a hint of warmth. Bushy plants produce abundant yields of thin, wrinkly, 2-4" long fruit, yellow turning to red. Great for pickling, also delicious eaten fresh or fried.

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Pequin	Hot	105 days	Numerous 1/2 to 1 in. fruits cover bushy plants. Ripen to bright red with a fiery heat, used for salsas, soups, sauces and vinegars. Great for containers and very attractive, they can be over-wintered indoors.
Pimento Perfection Pimento	Sweet	78 days	Fine variety for home and market. Vigorous, 36" plant produces heart-shaped, smooth fruits, 4 1/2" by 3 1/2". Superb sweet flavor, great fresh or cooked. Matures from deep green to bright red.
Purple Beauty	Sweet	70 days	Dark purple bell peppers, tasty and beautiful fresh or cooked. 3 1/2" square, thick-walled, 4-lobed. Stays in purple stage quite a while, then matures to purplish-red. Good foliage cover for fruits on compact plants.
Red Beauty F1 Hybrid	Sweet	68 days	Vigorous, productive bell, reliably turns red in almost any part of the country. Heavy, 4" x 4", thick-walled, glossy fruits set early. Delicious fresh. Tobacco mosaic virus resistant.
Red Knight F1 Hybrid	Sweet	57-75 days	1/2" long & wide, blocky, thick-walled. Sweet, fruity flavor. Strong, upright plants with excellent disease resistance.
Red Start F1 Hybrid	Sweet	65 days	Medium-size red bell, thick-walled and 3-4 lobed. Dark green, 3 3/4" fruit turns red by September. Fantastic yields and taste.
Redskin	Sweet	65 days	Dwarf (12-18 in.), upright plant. Sweet bell pepper, medium size (4-5 in.) fruits mature to red. Perfect for container .
Ring of Fire Cayenne	Hot	60-80 days	Among the earliest of hot peppers; 4-6" long by 1/2" wide, fiery hot, thin-skinned, matures to bright red; compact plants give abundant yields; use fresh or dried, or grind into chili powder.
Santa Fe Grande	Hot	75-80 days	Short, thick, conical fruits, 3 1/2" long & 1 1/2" wide. Ripen from yellow to orange to red, very ornamental. Sturdy 24" tall plants give continuous yields. Warm and spicy, good in condiments, salsas, pickles.
Serrano	Hot	85 days	Very hot and flavorful pepper, perfect for chili sauce, salsa, hot-pepper vinegar, pickles and drying. Vigorous 30" plants, high yields of 2" finger-shaped fruit. Ripens to red, use at any stage, but with care (highly variable heat level).
Sheepnose Pimento	Sweet	70-90 days	Heirloom from Ohio, a variety of 'cheese' pepper; good yields of flattened, lobed fruits, 3" deep & 4" across; thick flesh is very sweet, terrific fresh, roasted, pickled, canned, frozen; matures green to red, at maturity will keep up to 4 wks. in fridge; sturdy, compact, 24" tall plants, nice in a container .
Spanish Spice Hybrid	Sweet	63-68 days	Looks like a green chile, but is spicy, not hot, similar to Cubanelle or Gypsy. Flavorful and aromatic when grilled or fried, thin walls cook quickly. Extra early fruits average 7" in length, mature to red. A heavy yielder.
Sunbell	Sweet	70 days	Unusual bell pepper, matures from ivory to gold to bright red and is very sweet at all stages. Large and elongated, 5" x 3 1/2", 4-lobed fruit.
Super Heavyweight F1 Hybrid	Sweet	75-90 days	Enormous bell pepper, up to 7" long x 6" wide and 9 oz., ripens green to golden yellow; thick-walled, crunchy, great for stuffing or fresh use; strong, disease-resistant plants.

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Super Shepherd	Sweet		70 days	Conical peppers with 3-4 lobes, 5-7" long & 3-4" at shoulder. Thick, sweet, juicy flesh, delicious fresh, fried, or pickled. Matures from green to dark red. Very productive.
Sweet Cherry	Sweet		75 days	Prolific yields of 1 1/2" round, very sweet peppers. Good for pickling, stuffing and canning. Matures from green to cherry red.
Tabasco	Hot		80 days	Very, very hot pepper, bred for McIlhenny Co.'s Tabasco Sauce. Fruit ripens from yellow to green to red. Vigorous plants offer high yields and easy harvest. Handle with care, wear gloves and mask when grinding after drying. Beautiful in containers .
Tequila Hybrid	Sweet		72 days	Amethyst colored sweet bell; 3 to 4-lobed fruits stay purple a long time, then change to orange, followed by red - all colors are lovely. Resists Tobacco Mosaic Virus.
Thai Hot Thai	Hot		40 days	Bushy little 8-15" plants bear erect, conical, 1" by 1/4" fruit, green maturing to red. Extremely hot, and very ornamental -- excellent for containers . Will cover itself with pretty peppers, then, if picked clean and brought indoors, will set a second crop in time for the holidays. The perfect seasoning for Asian cuisine, but handle peppers with extra care.
Tiburon F1 Hybrid Ancho/Poblano	Mildly Hot		65-85 days	Large (7" long, 3 1/2" wide), glossy, dark green, uniform peppers. Picked green (65 days), can be roasted, peeled and used for rellenos, or preserved by freezing or canning; or, if allowed to mature to dark red (85 days), can be dried (then called ancho) and ground into chili powder. Big sturdy plants are far more productive than standard poblano varieties. Heavy foliage protects fruit from sunscald. Tobacco mosaic virus and bacterial spot resistant.
Valencia Hybrid	Sweet		70-90 days	4" square, 4-lobed fruit, green (70 days) ripening to vivid orange (90 days). Flavor is wonderfully sweet when ripe, excellent fresh or sauteed. Resistant to tobacco mosaic virus.
Vivaldi F1 Hybrid	Sweet		55-68 days	Among the earliest large bells; smooth, elongated, 6" x 5", ripens quickly from green to bright red; great taste and texture, perfect for fresh use; sturdy, highly productive plants, full foliage shades fruit from sun.
Yolo Wonder Open-Pollinated	Sweet		75 days	Improved relative of the California Wonder bell -- larger, more adaptable and disease-resistant. 4 1/2" fruit is thick-walled, blocky, sweet and crunchy. Peppers are emerald green, maturing to scarlet.
Pepper Companions				Tomatoes, eggplant, cucumber, squash, lettuce, spinach, carrots, onions, chives, okra, beets, parsley, basil, marjoram, oregano, marjoram, lovage, petunia, nasturtium, geraniums. Peppers are said to dislike cole crops, beans and fennel.