

## PEPPERS 2023

\*All items subject to availability\*

Key: F1=F1 Hybrid, OP=Open Pollinated				
		*Days	Description	
Hot Peppers	Scoville Units			TYPE
Anaheim	500-1,500	77-80 days	Mild to medium hot peppers, 6-8 in. long, thick walled, ripen from green to red on 24-30 in. plants. Used for rellenos, sauces, salsas, guacamole, stews, frying. Flavor intensifies with roasting. When ripened to red, known as chile colorado.	OP
Anaheim Highlander	500-1,000	65 days	Early Anaheim variety, does well even in cooler, short season areas. 1-2 lobed peppers, 7 in. long x 2 in. at the shoulder, semi-flattened, and milder than traditional Anaheims. Ripen to red, but usually used green for stuffing, grilling, roasting. Plants are large and productive.	F1
Apache	75,000-80,000	65 days	Highly ornamental dwarf (18 in.) plant, excellent for <b>containers</b> ; prolific producer of smooth 3 in. fruits, green maturing to bright red; very hot.	F1
Biker Billy Jalapeno	4,000-10,000	66 days	Named after renowned chef "Biker Billy" Hufnagle, it is one of the biggest and hottest jalapenos. Thick-walled fruit, 3½ - 4 in. long, matures from green to red.	F1
Bishop's Crown	5,000-30,000	90-100 days	Bell shaped peppers resemble a Bishop's miter; 3-4 sided, 1-1.5 inches long by 2-3 inches wide, with thick flesh, thin skin; ripening from light green to orange to red; the wide range of possible heat depends on how ripe it is: 5,000 SHU at green, 30,000 SHU at red. Sweet, fruity, hot flavor. Peppers carried on a large (4 ft.) plant, branches may need support to hold the heavy yields of fruit. Excellent for stuffing, grilling, pickling, in salad and salsa. From Barbados.	Heirloom, OP
Bhut Jolokia (a.k.a. Ghost)	970,000	100-120 days	Extremely hot peppers from India, thin walled, wrinkled, 2-3 in. long, ripen to red. Plants grow 4 ft. tall, bushy. Use caution when handling and cooking with them.	OP
Big Jim Numex	1,500-2,500	75-85 days	Released by New Mexico State University; very large chili peppers, 10-12 in. long and 4 oz.; make great rellenos and can be dried for green chili powder; plant grows 24-36 in., produces well even in high heat.	OP
Bolivian Rainbow	10,000-30,000	75-80 days	Ornamental and edible hot pepper, grown for centuries in Bolivia. 1 in. fruit held upright on 24-36 in. plant, 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. Perfect for <b>containers</b> , and can overwinter indoors.	Heirloom, OP
Bulgarian Carrot	2,000-5,000	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 in. x 18 in., good for <b>containers</b> ; high yields.	Heirloom, OP
Cajun Belle	100-1,000	60 days green, 80 days red	Pretty little bells, 3 in. x 1.5 in., that are both sweet and spicy, great for mini stuffed peppers, stir fries, salsa or sliced fresh in salad. Green ripening to red, delicious at all stages, high in Vitamin C. Bushy, compact plants produce heavily, and are perfect for <b>containers</b> . 2010 AAS winner.	F1

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Carolina Reaper	1,569,000 to 2,200,000	70-90 days	A Ghost pepper/Red Habanero cross, one of the hottest peppers available. Bright red and bell shaped, it is said to have a great flavor, fruity and sweet, despite the heat. Developed by Ed Currie in South Carolina. Large plants - 5 ft. x 4 ft., very productive. Handle with care - a little of this pepper goes a long way.	OP
Cascabella	1,500-4,000	75-85 days	Spicy little cone-shaped peppers, 1 3/4 in. long x 3/4 in. wide, with thick walls, usually used yellow but will ripen to red. Excellent for pickling.	OP
Cayenne	30,000-50,000	70-72 days	Slender, 4-6 in. long, bright red peppers on vigorous and productive 2 ft. plants. Excellent fresh or dried, used as a spice and as a medicinal herb.	Heirloom, OP
Cherry Bomb	2,500-5,000	65 days	High yielding hybrid hot cherry pepper; use green or red, fresh or for canning and pickling; 2 1/2 in. x 1 1/2 in., glossy, thick-walled; resists tobacco mosaic virus.	F1
Chichimeca Jalapeno	3,500	70 days	Vigorous, disease-resistant plant produces high yields of 3 3/4 in. x 1 1/4 in. peppers, somewhat milder than other jalapenos; use green in salsas and salads, or let ripen to red; excellent for pickling.	F1
Chile de Árbol	15,000-30,000	85 days	Mexican variety similar to Cayenne, with a bold, smoky flavor. Thin walled fruits 2-3 in. long x 1/2 in. wide. Also called 'bird's beak' or 'rat's tail' due to pointy shape, or 'tree' due to the shape of the plant, which can reach 3-4 ft. tall. Excellent for drying and grinding into powder or drying in ristras.	Heirloom, OP
Chiltepin	40,000-70,000	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 <b>container</b> .	OP
Chipotle Jalapeño	2,500-8,000	60+ days	Chipotle Jalapeño takes well to the smoking process that will turn it into an 'official' chipotle, and has a slightly smoky flavor to begin with. Pods are 2-3 in, long. Excellent for all culinary purposes, smoked or not!	OP
Dragon Roll Shishito	200 (red)	67 days	Shishito variety, chartreuse, 3-5 in. long and wrinkled, enjoyed in Japanese cuisine. Flavor is sweet, spicy, smoky, hottest when matured to red, but traditionally eaten green. Great roasted, fried as tempura, stir fried, or thinly sliced raw in salads.	F1
Early Jalapeño	3,500-5,000	60-65 days	Deep green fruits mature to red. Sausage-shaped, 3 in. by 1 in., thick-walled, perfect for fresh use or pickling. Sturdy, compact, 24 in. tall bush sets fruit in cooler weather than most hot pepper varieties.	OP
Fish Chile	5,000-30,000	70-80 days	1870s African-American heirloom from the Chesapeake Bay area. 24 in. plant, green and white variegated foliage. 2-3 in. fruits change color and heat levels: solid creamy white, light green with dark green stripes, orange with dark brown stripes, maturing to hottest at solid red. Pick early, while still white and mild, to dry for cream sauce seasoning; excellent in any fish or shellfish dish, salsas and hot sauces. Lovely in a <b>container</b> , or as an edible landscape plant.	Heirloom, OP
Flaming Flare Fresno	800-1000	75 days	Thin walled, cone-shaped, 4 in. fruits; spicy and sweet, hottest when fully red ripe. Great fresh, sautéed, in salsas, stir fries, and chili sauce. Noted for especially productive plants; will grow almost anywhere. Tobacco mosaic virus resistant. 2015 AAS Winner.	F1
Garden Salsa	2,000-4,500	73 days	Fruit is 8 in. long by 1 in. across. Medium hot - hotter than Anaheim, milder than jalapeno - when picked green. Heavy yields, good disease resistance.	F1
Golden Cayenne	30,000-50,000	70-80 days	6 in. long, pencil-thin fruits ripen from green to golden yellow, with smoother skin than red cayenne; good fresh, dried or pickled; vigorous, prolific plant.	OP

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Golden Greek Pepperoncini	3,000-3,500	62 days	Rare and special strain from Greece, excellent for pickling; smaller, 3-5 in. fruits, with lighter color than regular pepperoncini, so home canned jars look more like commercial product. Thin-walled, slightly wrinkled, superb flavor, mildly hot, perfect for Greek salads.	Heirloom, OP
Habanero	100,000-325,000	95 days	Yucatan native, among the very hottest. Lantern-shaped fruit is 1 in. long and 1-½ in. wide. Ripens light green to a lovely golden orange. Use fresh or dried.	OP
Holy Mole	700-1,000	80 days	All-America Selection for 2007. Pasilla type, mildly hot, used for Mexican mole sauce. 7-9 in. long, dark green ripening to chocolate brown with a nutty, tangy flavor. Plants grow to 36 in. Excellent for <b>containers</b> .	F1
Hot Lemon	30,000-50,000	80 days	Ecuadorian pepper, narrow wrinkled fruit, 3-4 in. long, ripens to lemon yellow but delicious green as well. Tender skin, spicy aroma, unique flavor. Excellent fresh or in sauces.	Heirloom, OP
Hungarian Hot Yellow Wax	5,000-15,000	67 days	Banana-shaped heirloom, 6 in. long and 1 ½ in. 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 in. tall, bears both upright and pendant fruit.	Heirloom, OP
Italian White Wax	500-1,000 green 12,000 red	80-90 days	Legendary pepper from Northern California (a.k.a. Marchand or Vallecito); our seed donated by generous neighbors who moved here from N CA and continue to grow this pepper. 3-4 in. long x 1/2 in. wide fruits mature from light, pea green to whitish, pale yellow to red; usually harvested when pale yellow-green and mild, at red they are hot. Thin skinned, crisp, crooked and kinked peppers, traditionally pickled with vinegar and garlic. Productive 40 in. plants.	Heirloom, OP
Jalafuego Jalapeño	4,000-6,000	green-93 days red	One of the hottest and most productive jalapeños. Large, vigorous, high yielding, disease resistant plants; 3.5-4 in., crack resistant, smooth, and very dark green fruit. Great for stuffing, deep frying, salsas, pepper jelly.	F1
Jalapeño	3,500-5,000	60-65 days	Hot and pungent, 2-3 in. fruit with medium-thick walls. Very prolific, all-purpose pepper.	
Jaloro Jalapeño	2,500-8,000	65+ days	Thick-walled, yellow jalapeño that ripens from green to yellow to orange to red. Flavor is fruity and hot. Plants are 2-4 ft. high and virus resistant, peppers average 3 in. long. Developed by the Texas Agricultural Extension Office.	OP
Joe E. Parker NuMex	1,500-3,500	70-95 days	Great multipurpose pepper; loads of tapered, 6-8 in. x 2 in., 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.	OP
La Bomba II Jalapeño	5,000	56 days	Early, 2-3 in. jalapeños with thick walls, slightly sweet and seriously hot. Upright, disease resistant plants, dense foliage protects peppers from sunscald. Productive plants grow 32-40 in. high, 12- 18 in. wide, just right for a <b>container</b> .	F1
Leutschauer Paprika	500-1,000	85 days	Heirloom from Hungary via Leutschau, Slovakia. Spicy red pepper, 2-3 in. long by 1 1/4 in. wide, for drying and grinding into paprika powder; can also be stuffed, or used to make a mild sauce. Hardy and very productive plants.	Heirloom, OP
Loco	24,000	82-85 days	Small (1 in.), oval fruits, ripening from purple to bright red, held upright above the foliage on compact plants. Very colorful and attractive plants; very hot peppers. Perfect for a <b>container</b> .	F1

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Manzano	12,000-30,000	90+	From Central and South America, this pepper is also known as the apple pepper because it looks like a little, 1-2 in., yellow apple with black seeds inside. Flavor is sweet, citrusy, and hot. 2 ft. or taller plant looks like an apple tree with fuzzy leaves, and is unusually cold hardy (to 32°). These peppers are great stuffed and in sauces and salsas.	OP
Mariachi	500-600	66 days	4 in. x 2 in., mildly hot Santa Fe type, ripens from yellow to orange to red. Flavorful at all stages, good fresh, grilled, stuffed or pickled, for sauces and salsa. High yields, sets fruit continuously through the season. Compact plant, suitable for <b>container</b> . 2006 AAS winner.	F1
Mosco NuMex	5,000-6,000	75 days	Like its ancestor, the Mira Sol ("looking at the sun") chile, Mosco holds its fruit upright; fruits may bend down as they increase in size and maturity. Thick-walled, pungent, and about jalapeno heat, 5.5 in. x 1.5 in., excellent for roasting, green chili, rellenos. Very productive plants.	OP
Mucho Nacho Jalapeño	4,000-8,000	68-70 days	Large 4 in. fruits are thicker, heavier, a bit hotter and up to a full inch longer than regular jalapeños. Plants are vigorous, disease resistant and high yielding.	F1
Mulato Isleno Poblano	500-1,500	80 days	Heirloom pepper from Mexico. Matures from green to rich, deep brown called achocolatado. Use fresh or dried (indispensable for mole), or roasted and peeled for rellenos. 6 in. long x 3 in. at shoulders, flattened and heart-shaped; large-leafed, 30 in. plants.	Heirloom, OP
Orange Scotch Bonnet	150,000-325,000	120 days	About as hot as a habanero. Bonnet-shaped (like a squashed hat), ripens to bright orange, with a hot, smoky flavor. 30 in. tall plants are perfect for a <b>container</b> . Use fresh or dried, with caution. Important ingredient in Jamaican jerk seasoning and Caribbean curries.	OP
Padrón	500-2,500	85 days	Spanish heirloom pepper, small and furrowed. Harvest when 1-1.5 in. long and green, and about 1 out of 20 fruits will be hot, the rest mild (Padrón roulette). Harvest when 2-3 in. long and ripened to red, and all the fruits are hot. In Spain, they are served green, sautéed in olive oil with a little sea salt at tapas (appetizer) bars; lively addition to recipes; great pickled.	Heirloom, OP
Pasilla Bajio	1,000-2,000	78 days	The dule negro or chile negro pepper - 8-10 in. 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.	OP
Pequin	70,000-120,000	105 days	Numerous ½ to 1 in. fruits cover bushy plants. Ripen to bright red with a fiery heat, used for salsas, soups, sauces and vinegars. Great for <b>containers</b> and very attractive, they can be over-wintered indoors.	OP
Piquillo	500-1000	75 days	2 1/2 in. red, cone-shaped fruit, tangy, smoky, sweet flavor, mildly spicy. Perfect for frying or roasting, crunchy served fresh, great for pickles, best when ripened to red.	OP
Purple Jalapeño	2,500-8,000	85-120 days	This is one showy jalapeño: sturdy, 24 in. plants produce lots of jalapeños that ripen from green to purple to red, and the flowers are purple too - all of these on the plant at the same time! Would be beautiful in a <b>container</b> , a show stopper in the garden. Peppers average 3 in. long x 3/4 in. wide, and are sweeter than the ordinary jalapeño; great fresh in salsa, salads and sandwiches, for stuffing, make beautiful pickles.	OP
Ring of Fire Cayenne	70,000-85,000	60-80 days	Among the earliest of hot peppers; 4-6 in. long by ½ in. wide, fiery hot, thin-skinned, matures to bright red; compact plants work well in <b>containers</b> and give abundant yields; use fresh or dried, or grind into chili powder.	OP

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Robustini Pepperoncini	100-500	62-85 days	Pepperoncinis that are about 3 ½ in. long by 1 in. wide; mildly hot and turn from lime green to red when mature - crisper if harvested before they turn red. Great for pickling.	F1
Santa Fe Grande	500-750	75-80 days	Short, thick, conical fruits, 3 ½ in. long and 1 ½ in. wide. Ripen from yellow to orange to red, very ornamental. Sturdy 24 in. tall plants give continuous yields. Warm and spicy, good in condiments, salsas, pickles.	OP
Serrano	2,000-4,500	85 days	Hot and flavorful pepper, perfect for chili sauce, salsa, hot-pepper vinegar, pickles and drying. Vigorous 30 in. plants, high yields of 2 in. finger-shaped fruit. Ripens to red, use at any stage, but with care (highly variable heat level).	OP
Serrano Tampiqueno	6,000-23,000	78-82 days	Big plants, 2-3 ft. x 2-3 ft.; heavy yields of distinctively delicious, hot and spicy, 2 ½ in. peppers, essential for Mexican cuisine. Larger than regular serranos; green ripening to red, use at any stage, with caution.	OP
Shishito	50-200	60 days green	Japanese Heirloom. 3-4 in. wrinkled fruits, green ripening to red. Mildly spicy, very flavorful, perfect for grilling and Asian cuisine: tempura, stir fry, yakitori. Like Padrón peppers, occasionally will be quite hot.	Heirloom, OP
Super Chili	20,000-40,000	75 days	AAS Winner 1988, both ornamental and edible. Great for garden, <b>containers</b> , can even be grown indoors. 2 ½ in. cone-shaped peppers held upright on semi-compact, 24 in. plants. Peppers have thin walls, mature from green to orange to red. Use fresh or dried in cooking; very hot, wonderfully pungent.	F1
Tabasco	30,000-50,000	80 days	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, especially when grinding after drying. Beautiful <b>in containers</b> .	OP
Takanotsume	3,500-10,000	60-70 days	Japanese "Hawk's Claw" chile. Abundant 1 ½ - 2 ½ in. bright red chiles held upright on a very productive plant. Use fresh or dried, great for stir fry, traditionally used ground in the Japanese condiment <i>shichimi togarashi</i> .	OP
TAM Mild Jalapeño	1,250-2,000	65-70 days	Mildly pungent pepper that matures early and is just right for pickling. Semi-compact, 22-24 in., very productive plants. Fruits mature from green to red. First cultivated at Texas A & M University (TAM).	OP
Thai Hot	50,000- 100,000	40 days	Bushy little 8-15 in. plants bear erect, conical, 1 in. by 1/4 in. fruit, green maturing to red. Extremely hot, very ornamental - excellent for <b>containers</b> . Will cover itself with pretty peppers; when 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.	OP
Tiburon Poblano	1,250-2,500	65 days green, 85 days red	Large, 7 in. x 3 ½ in., glossy, dark green, uniform peppers. Picked green, can be roasted, peeled and used for rellenos, or preserved by freezing or canning; matured to dark red, can be dried (then called ancho) and ground into chili powder. Big, sturdy plants, more productive than standard poblanos; heavy foliage protects fruit from sunscald. Tobacco mosaic virus and bacterial spot resistant.	F1
Time Bomb	1,100	65-70 days	Perfect for pickling or stuffed for appetizers; 2 ½ in. x 1 ½ in., glossy, thick-walled.	F1
Yellow Mushroom	100,000- 300,000	85-95 days	Heavy yields of 1 in. x 1 ½ in. mushroom shaped, flattened and scalloped, peppers that ripen from green to bright yellow. Fruity and very hot flavor, excellent for pickling, salsas, hot sauce, stuffing.	OP

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Zavery Habanero	100	90 days to red	Unusual pepper has habanero aroma and flavor, but very little heat. Green ripening to bright red, wrinkled, 2 1/4 in. x 1 1/4 in. peppers on a vigorous and productive plant. Perfect for stuffing, mild salsa, or eating fresh in salads and as a crudité.	OP	
<b>Bell Peppers</b>					
Better Belle II	Color Sequence	green to red	75 days	Very blocky, thick-walled, 4 1/2 in. X 3 1/2 in., four-lobed fruits; TMV resistant; top quality fruit, dependably high yields.	F1
Bianca	white to red	65-85 days	Medium sized, 4-lobed, blocky fruit with mild sweet flavor, on sturdy, vigorous plants with plenty of foliage to protect from sun scald. Ripen early to white (65 days), hold white color for a long period, then ripen to red (85 days). High resistance to tobacco mosaic virus.	F1	
Big Bertha	green to red	70 days	Extra-large, elongated fruit; 7 in. long by 4 in. across, very thick walls, mostly four-lobed; stocky, 30 in. tall plant, resistant to tobacco mosaic virus; widely adapted, reliable variety.	F1	
Big Red	green to red	75 days	Large, blocky pepper, 5 in. x 5 in.; sweet and thick-walled, terrific fresh or stuffed.	OP	
Cabernet	green to red	71 days	"Lamuyo" type, elongated pepper, 8 in. long, super-sweet fruit, vigorous, productive plants, resistant to TMV.	F1	
California Wonder	green to red	76 days	Very popular standard bell pepper variety; high yields of 4-lobed, thick-walled, 4 in. x 4 in. fruits; reliable producer, disease resistant.	OP	
Canary Belle	green to yellow	72 days	Brilliant yellow adds nice color to any dish; slightly elongated, 5 in. long x 3 1/2 in. wide; thick-walled, exceptional flavor; very fine fresh, stuffed, sautéed or grilled; steady, season-long production. TMV resistant.	F1	
Chocolate Beauty	green to chocolate	85 days	Medium-large, very smooth, 3-4 lobed, 4 1/2 in.; amazing flavor; vigorous plants, resistant to tobacco mosaic virus.	F1	
Early Summer	green to yellow	70-75 days	Beautiful, bright, 4 lobed bell, 4 in. x 5 in.; thick walled and sweet, good yields and good disease resistance.	F1	
Fat & Sassy (a.k.a King Arthur)	green to red	61 days	Widely adapted, heavy yielding, extra-early; crunchy, thick-walled and blocky, about 4 1/2 in. x 4 1/2 in., turns bright red early; sturdy 22 in. plant; tolerates tobacco mosaic virus.	F1	
Golden California Wonder	green to yellow	62-78 days	1920's yellow version of California Wonder. Blocky, thick walled, 5 in. x 4 in., very sweet peppers. Productive, sturdy, 2 ft. plants with good foliage cover to prevent sun scald; resistant to TMV.	Heirloom, OP	
Golden Summer	lime green to yellow	67 days	Early, 4-lobed, 4 in. by 3 in., blocky fruits. Superb sweet flavor. Disease resistant.	F1	
Karma	green to red	60-68 days	Blocky, 4 in. x 4 1/2 in., thick walled and very sweet. Strong plants with good leaf protection for fruit; fruit sets early. Intermediate resistance to tobacco mosaic virus.	F1	
Lido Lamuyo	green to red	75 days	Very sweet, elongated pepper matures from green to bright red. Fruits average 6 in. x 3 1/2 in. Excellent fresh and for cooking. Tall, vigorous plants. Good disease resistance.	F1	
Lilac	ivory to lavender to red	65-70 days	Unique peppers with mild, sweet, ivory flesh. Fruits stay lavender longer than other purple peppers. Smooth, glossy, thick-walled, 3-4 lobed, 4 1/2 in. x 3 1/2 in. peppers. Resistant to tobacco mosaic virus.	F1	
Orange Sun	green to orange	80 days	Sturdy, 2 ft. plants produce big yields of blocky, 4-5 in., 3-4 lobed, beautiful fruit. Thick walls, crisp texture, sweet flavor; great for salad, stir fry, grilling.	OP	

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Pizza	green to red	80 days	A thick walled pepper, sweet with just a little heat. Peppers are 3-4 in. long, cone shaped, spiciest at green, sweetest at red. Wonderful fresh in salads and salsas, great in chili and other Mexican dishes, pizza, omelets; dried they can be ground for a delicious mild seasoning. Sturdy 14-18 in. plants; heavy producers.	OP
Purple Beauty	purple to red	70 days	Tasty, beautiful fresh or cooked (turn green when cooked). 3 ½ in. square, thick-walled, 4-lobed. Compact plants with good foliage cover for fruit.	OP
Red Beauty	green to red	68 days	Vigorous, productive, reliably turns red in almost any part of the country. Heavy, 4 in. x 4 in., thick-walled, glossy fruits set early. Delicious fresh. Tobacco mosaic virus resistant.	F1
Red Knight	green to red	57-75 days	Big, early fruit, 4 ½ in. long and wide, blocky, thick-walled. Sweet, fruity flavor. Strong, upright plants; excellent disease resistance.	F1
Roumanian Rainbow	ivory to orange to red	60 days	Short, compact plants continuously produce colorful peppers that begin ivory, change to persimmon, mature to red. Usually all 3 colors are on plant at once - an eye catching plant. Fruits are 4-5 in. long, very sweet.	OP
Super Heavyweight	green to yellow	75-90 days	Enormous pepper, up to 7 in. long x 6 in. wide and 9 oz.; thick-walled, crunchy, great for stuffing or fresh use; strong, disease-resistant plants.	F1
Sweet Chocolate	green to chocolate	60-85 days	Lovely 3-4 lobed, tapered, elongated pepper, chocolate on the outside and brick red inside. Heavy fruit set; tolerant of cool nights. Thick sweet flesh; excellent for grilling, salads, stir fries.	OP
Sweet Sunrise	green to yellow to orange	65-85 days	Sweet and fruity flavor in a medium to large, crisp, blocky, 3-4 lobed, somewhat elongated pepper; sturdy plant, good leaf cover. Excellent yields.	F1
White Cloud	white to red-orange	70 days	Sweet, mild, blocky peppers, great for salads, stuffing, striking color for gourmet cooking, appetizers. Compact plants, lovely in <b>containers</b> .	OP
Yellow Bell	yellow to orange to red	65 days	Compact plants with heavy foliage bear many 3-4 lobed, 2 ½ in. x 3 in. fruits with thick walls and delicious flavor.	OP
Yolo Wonder	green to red	75 days	Improved relative of California Wonder - larger, more adaptable and disease-resistant. 4 ½ in. fruit, thick-walled, blocky, sweet and crunchy.	OP
<b>Sweet Non-Bell Peppers</b>	<b>Color Sequence</b>			
Aji Dulce	lime green to orange-red	65 days	Puerto Rican pepper, habanero sized and shaped, but only mildly spicy, with a fruity, smoky flavor; great for salads, stir-fries, Caribbean dishes, pickles.	OP
Alma Paprika	cream to orange to red	70-80 days	Round, thick walled peppers on productive plants; easy to dry and grind for paprika, also delicious eaten fresh. Very sweet, with a little spicy heat. Heirloom from Hungary.	Heirloom, OP
Antohi Romanian Pimento	pale yellow to red	53-78 days	Romanian heirloom frying pepper with full, sweet flavor; heavy yields of smooth, pointed, 4 in. x 2 in. fruits; strong, upright plants, good in <b>containers</b> .	Heirloom, OP
Carmen	green to red	75 days	Very sweet, Italian horn-shaped pepper, 6 in. long and 2 in. wide at shoulders; good stuffed, grilled, sautéed, eaten fresh; heavy yields, compact plant, perfect for a <b>container</b> ; excellent disease resistance and adaptability; 2006 AAS Winner.	F1
Cherry Pick	green to red	68 days	Perfectly round, 1 ¼ in. sweet peppers, heavy producer over long season; excellent for salads, pickling. Disease resistant.	F1

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Choricero (AKA Gernika)	green to red	90 days	Wonderful Basque fry pepper, 3 in. long x 1.5 in. wide with blunt, rounded tips, sweet and delicious sautéed or used fresh, usually when green. Traditionally grown in pairs. Save the seed, this is a classic.	Heirloom, OP
Corno di Toro	green to red	72 days	Italian heirloom, "bull's horn" shaped peppers, 8-10 in. long. Delicious fresh in salads, sautéed or grilled. Tall, vigorous plants, prolific.	Heirloom, OP
Cubanelle	green to yellow to red	65 days	Sweet Cuban frying pepper with delicious flavor. Long, 2-3 lobed, thin-walled fruit average 5 ½ in. x 2 ½ in. Try splitting in half, then frying in olive oil.	OP
Fooled You	green to red	65 days	Tastes like a jalapeno, looks like a jalapeno, but has no heat. Perfect pepper for mild sauces, salsa, stir-fry, pickling, omelets. Plant grows 27 in. tall, bears an enormous number of 3 in. x 1 in. fruits.	F1
Giant Marconi	green to red	63-72 days	2001 AAS winner. Very early and high yielding. Large, slightly tapered, elongated fruits grow to 8 in. by 3 in. Sweet, smoky flavor, wonderful grilled or roasted, or ripened to red and used in salad. Excellent disease resistance.	F1
Golden Treasure	green to yellow	80 days	Italian heirloom. Fruit is 6-9 in. long, sweet, with medium thick flesh, tender skin, great for eating fresh, roasting, frying. Plants are tall, may need to be staked.	Heirloom, OP
Gypsy	yellow-green to orange-red	60 days	Very early, heavy producer, tolerates cool weather. Thick-walled, mostly 3-lobed fruits are 6 in. by 2 in., shaped like a pendant wedge, and are very sweet. Great fresh or cooked. AAS winner in 1981.	F1
Hungarian Sweet Banana	greenish white to yellow-orange to red	68 days	Popular European heirloom. 6-8 in. long by 1 ½ in. wide, tapered, thick-walled with sweet flesh. Wonderful fresh, cooked or pickled. 16-24 inch compact plants produce large harvests.	Heirloom, OP
Italian Red Marconi	green to red	70-80 days	Tapered, 3-lobed, blunt-ended fruit, 8 in. long x 1 ½ in. at shoulders; thin skin, rich flavor, delicious fresh, sautéed, grilled or roasted.	OP
Lipstick	green to red	53-73 days	Tapered, pointed, 4 in. long by 2 in. at shoulders. Thick, juicy and deliciously sweet, perfect for salsa, salads, cooking, and roasting. Early, heavy yields even in cool summers.	OP
Lunch Box Peppers	green to red or yellow or orange	75-83 days	Delicious mini-peppers perfect for healthy snacks (high in beta-carotene and vitamin C), salads, sautéed, and as an addition to any number of recipes. 2-4 in. peppers held on 24-30 in. tall, vigorous, high yielding plants. Beautiful in a <b>container</b> . Available in red, orange and yellow.	OP
Morrón	green to red	90 days	Delicious Basque bell-like pepper. Small (2-3 in.), thick walled peppers, great fresh, sautéed, or stuffed. Save the seed, this is a classic.	Heirloom, OP
Nadapeño	green to red	75-80 days	This pepper gives you full jalapeño flavor but no heat at all! Looks exactly like a jalapeno - actually, it is a jalapeno, bred by choosing the seeds of the least hot but most flavorful jalapeños over many generations, till they arrived at a jalapeño with no heat but lots of flavor. 3 in. fruit, ripens from green to red, and can be used any way you would use a spicy jalapeno, it just doesn't have the bite. Sturdy 18-24 in. plants, high yields.	OP
Nardello (Jimmy Nardello's Sweet Italian)	green to red	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.	Heirloom, OP
Pimento Elite	green to red	73 days	Smooth, glossy, heart-shaped fruits are 3 ½ in. by 3 in. Very sweet, terrific fresh, good choice for canning. Highly productive, resistant to tobacco mosaic virus.	F1



**PEPPERS 2023**

**\*All items subject to availability\***

Spanish Spice	green to red	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. long. A heavy yielder.	F1
Tony's Red	green to red	90 days	What we think is a cross between Choricero and Morrón, another Basque pepper. Peppers are not as long as a Choricero, not as short as a Morrón; excellent as a fry pepper, stuffed, or in stir fries.	Heirloom, OP
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.	