

## 2020 Pepper Varieties

Heirloom	Variety	heat	style	Days	Description
	<b>SWEET PEPPERS</b>				
	Better Bell	S	B	65	Very blocky, thick walled, green to red. Heavy producer.
	Big Bertha	S	B	71	Green to red, thick walled. 24" plant. Largest pepper on the market.
x	California Wonder	S	B	76	Green to red thick walled sweet bell. Tomato mosaic virus resistant.
	Mini Bell Yellow	S	B	57	Sweet mini-bell, very high yielding. Great for stuffing. The mini's you are seeing in gourmet markets.
	Jingle Bells Red	S	B	60	High yield, small bells, green to red. For salad or stir fry or stuffed.
	Giant Marconi	S	B	63	Exceptionally sweet smoky flavor, high yield, great roasted. Good short season non bell.
	Golden California Wonder	S	B	73	Glorious golden color adorns these sweet, crunchy, 4-lobed bells.
	Orange Blaze	S	B	65	AAS winner. Early maturing bell w/ sweet flavor which reaches it's best at full orange color.
x	Purple Beauty	S	B	70	A truly purple pepper. Thick flesh and highly productive.
	Red Beauty	S	B	68	High producing sweet bell. Shiny fruit matures from dark green to intense red.
	Cubanelle	S	SO	68	HEIRLOOM. Large smooth frying type. Delicious pungent flavor.
	Candy Cane	S	SO	70	NEW! Unique green-yellow striped snack pepper that turns red. Variegated foliage
	Gypsy	S	SO	60	Very early, compact producer. 3-lobed wedge shaped fruit. Plants produce 30+ fruit.
	Peperoncino	S	SO	62	Mild wrinkled Italian type, green to red, medium thick walled. Great fresh or pickled.
	Sweet Banana	S	SO	67	One of our most popular peppers, excellent fresh or cooked! Thick walled. Ripens from pale green to yellow.
	Sweet Cherry	S	SO	75	Round 1 1/2" cherry type, ripens green to red. Medium thick skin. Pickle or snack,
x	Sweet Hungarian Wax	S	SO	65	Thin skin, thick flesh pepper ripens from yellow to orange, heat rising with each phase. Best as yellow.
	<b>SPICY PEPPERS</b>				
	Alma Paprika	H	C	80	1-2" rounded fruit turns from cream to red. Eat fresh or dry and grind to make paprika. Easy to grow.
x	Anaheim	H	C	75	New Mexican chili pepper. Mildly hot, thick walled. Great for roasting, canning, and green chili.
	Big Jim	H	C	75	Medium hot 10-12" long chili pepper. Excellent for Chili Rellanos. 20-30 peppers per plant.
	Carribbean Red Habanero	H	C	100	VERY HOT!!!! Twice the heat of a Habanero. Excellent in salsas, marinades and sauces.
	Carolina Reaper	SH	C	90	In Oct. 2013, this was crowned the Hottest Pepper in the World. 1,569,300 scovilles!!! DANGER!!!
x	Cayenne Long Slim	H	C	70	HEIRLOOM. Slender twisted, elongated peppers are fiery hot. Use fresh or dried.
	Cherry Bomb	H	C	84	Early productive 2 1/2" round hot cherry pepper. VERY HOT! Small plant, great for patios.
	Chocolate Habanero	H	C	95	Glossy chestnut brown, great aroma, super hot! 425,000 Scovilles. Limited quantities!
	Garden Salsa	H	C	73	8" long fruit is smooth skinned, thick walled, tapers to a point. Not as hot as a jalapeno.
	Ghost Pepper (Bhut Jolokia)	SH	C	95	One of the hottest peppers in the world at 1 million scovilles. Wrinkled red skin. Use with caution!!!
x	Habanero	H	C	90	Blazing hot! Small 2" wrinkled fruit is light green, maturing to orange-pink.
	Holy Mole	H	C	85	7-9" fruit matures from green to a dark chocolate brown. Distinct taste but not overly spicy.
x	Hot Hungarian Wax	H	C	90	HEIRLOOM. Banana shaped fruit starts out yellow, ripening to red. Perfect for pickling.
x	Jalapeno	H	C	72	Dark green fruit matures to intense red. Long harvest period. Great in salsa, pickling or fresh.
	Lemon Drop	H	C	90	Terrific fruity lemon taste. Bright yellow for fresh salsa or seasoning for fish. Limited quantities.
x	Thai Chili	H	C	70	Very hot, upright facing fruit ripens from dark green to red. Replaces Kung Pao (Balada)
	Mexibell	H	C	70	Short, bell shaped, mildly hot pepper. Thick flesh, ripens green to red.
	Mucho Nacho	H	C	68	Larger version of the Jalapeno. Fatter and thicker but without the heat. Great for salsas and sauces.
x	Pimento de Padron	SH	C	60	Originated in Spain. About one in 20 will be much spicier than the others. Best when grilled or sauteed.
x	Poblano (Ancho)	H	C	75	Mildly hot with a mellow aromatic flavor. Dark green pepper ripens to reddish brown. Great roasted and peeled for rellanos, or dried and used as chili powder. When dried, becomes ANCHO.
	Sandia (NuMex)	H	C	78	Tapered 1 1/2"x 6 1/2", dark green turning red, medium thick walled. Good for canning, drying.
x	Serrano	H	C	75	HEIRLOOM. Chili-type pepper bears slim fruit with thick flesh with crisp fresh spicy taste.
x	Shishito	SH	C	70	An old Japanese variety. Produces 3" long fruit that are emerald green with just a hint of spice. Heirloom
	Sriracha	H	C	65	Large and firm, uniformly dark green pepper with smooth skin and spicy flavor. Has a long shelf life.
	Super Chili	H	C	75	AAS winner. Compact habit, heavy producer. Turns orange-red. Hot fruit often used in Asian cooking.
x	Tabasco	H	C	80	Bred for the famous extra hot sauce. Fruits ripen yellow-green to red and are easily harvested.
	Trinidad Moruga Scorpion	SH	C	100	2012 Worlds hottest pepper @ 1.2 million scovilles. Extreme caution should be taken with this one!