

## 2024 Pepper Descriptions

Heirloom	Variety	Heat	Style	Days	Description
	<b>SWEET PEPPERS</b>				
	Better Bell	S	B	65	Very blocky, thick walled, green to red. Heavy producer.
	Bella Rouge	S	B	66	4" Blocky fruit with thick walls and great disease resistance. Ripe when red.
	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.
	Candy Cane Chocolate Cherry	S	SO	65	Boldly striped greenish, yellowish, brownish fruit against uniquely variegated foliage.
	Cubanelle	S	SO	68	HEIRLOOM. Large smooth frying type. Delicious pungent flavor.
	Golden California Wonder	S	B	73	Glorious golden color adorns these sweet, crunchy, 4-lobed bells.
	Gypsy	S	SO	60	Very early, compact producer. 3-lobed wedge shaped fruit. Plants produce 30+ fruit.
x	Jimmy Nardello	S	SO	75	Long, thin-skinned frying pepper that ripens green to red. Very prolific.
	Lunchbox Red	S	B	75	Beautiful mini-sized peppers are delicious sauteed, added to salads or just for snacking. Ripens to Red.
	Lunchbox Yellow	S	MB	75	Beautiful mini-sized pepper are delicious sauteed, added to salad or just for snacking. Ripens to yellow.
	Orange Blaze	S	B	65	AAS winner. Early maturing bell w/ sweet flavor which reaches it's best at full orange color.
	Peperoncino	S	SO	62	Mild wrinkled Italian type, green to red, medium thick walled. Great fresh or pickled.
x	Purple Beauty	S	B	70	A truly purple pepper. Thick flesh and highly productive.
	Revolution	S	B	72	Large to extra-large thick walled super sweet bell pepper. A great staple in the garden. Disease resistant.

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	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,
	<b>SPICY PEPPERS</b>				
x	Anaheim	H	C	75	New Mexican chili pepper. Mildly hot, thick walled. Great for roasting, canning and green chili. Scoville: 500-2,500
	Big Jim	H	C	75	Medium hot 10-12" long chili pepper. Excellent for Chili Rellanos. 20-30 peppers per plant. Scovilles: 500-2,500
	Carolina Reaper	super hot	C	90	Crowned the hottest pepper in the world in 2013! Scovilles: a scorching 2,200,000
	Carribbean Red Habanero	H	C	100	VERY HOT!!! Twice the heat of a Habanero. Excellent in salsas, marinades and sauces. Scovilles: 350,000-400,000
x	Cayenne Long Slim	H	C	70	HEIRLOOM. Slender twisted, elongated peppers are fiery hot. Use fresh or dried. Scovilles: 30,000-50,000
	Cherry Bomb	H	C	84	Early productive 2 1/2 round hot cherry pepper. VERY HOT! Small plant, great for patios. Scovilles 2,500-5,000
	Chipotle	H	C	66	Thick walled 2 1/2 long jalapeno type. Smoke to get a spicy wood taste. Scovilles: 6000
	Chocolate Habanero	H	C	110	A distinctive earthy and somewhat smoky taste on a really hot pepper. Scovilles:425,000-577,000
	Fresno	H	C	75	Mildly hot chili pepper. Very prolific. Looks and tastes like a jalapeno, but slightly hotter (5-10,000 scovilles)
	Ghost Pepper (Bhut Jolokia)	super hot	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. Scovilles: 150,000

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	Holy Mole	H	C	85	7-9" fruit matures from green to a dark chocolate brown. Distinct taste but not over spicy. Scovilles:700 - 1,000
x	Hot Hungarian Wax	H	C	90	HEIRLOOM. Banana shaped fruit starts out yellow, ripening to red. Perfect for pickling. Scovilles:5,000-15,000
	Jalafuego	H	C	70	Big smooth dark green fruit with thick walls. VERY PROLIFIC! Scovilles: 4,000- 6,000
x	Jalapeno	H	C	72	Dark green fruit matures to intense red. Long harvest period. Great in salsa, pickling or fresh. Scovilles: 2,000- 8,000
x	Jamaican Scotch Bonnet	H	C	100	The backbone of Caribbean cooking. Fruity and full bodied. Very exotic! Scovilles: 150,000
S/H	Lemon Drop	H	C	95	Intensely hot pepper. Very clean citrusy flavor. Bright yellow fruit. Scovilles: 15,000- 30,000
	Mexibell	H	C	70	Short, bell shaped, mildly hot pepper. Thick flesh, ripens green to red. Scovilles: 100 - 1,000
	Mucho Nacho	H	C	68	Larger version of the Jalapeno. Fatter and thicker but without the heat. Great for salsas and sauces. Scovilles:4,000-6,000
x	Pimento de Padron	sweet hot	C	60	Originated in Spain. About one in 20 will be much spicier than the others. Best when grilled and sauteed. Scovilles:500-2,500
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. Scovilles: 1,500
	Sandia (NuMex))	H	C	78	Tapered 1 1/2 x 6 1/2, dark green turning red, medium thick walled. Good for canning, drying. Scovilles: 5,000-7,000
x	Serrano	H	C	75	HEIRLOOM. Chili-type pepper bears slim fruit with thick flesh with crisp fresh spicy taste. Scovilled: 10,000-25,000

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x	Shishito	S/H	C	70	HEIRLOOM. An old Japanese variety. Produces 3" long fruit that are emerald green with just a hint of spice. Scovilles: 50-250
	Sriracha	H	C	65	Large and firm, uniformly dark green pepper with smooth skin and spicy flavor. Has a long shelf life. Scovilles:1,000-2,500
	Super Chili	H	C	75	AAS winner. Compact habit, heavy producer. Turns orange-red. Hot fruit often used in Asian cooking. Scovilles:40,000-50,000
x	Thai Chili	H	C	70	Very hot, upright facing fruit ripens from green to red. Replaces Kung Pao. Scovilles: 50,000 - 100,000
	Trinidad Moruga Scorpion	super hot	C	95	Native to Trinidad and Tobago. Fiery citrus like flavor with a tip like a stinger. Scovilles:1,200,000-2,000,000
	T. Rex Yellow	super hot	C	90	One of the gnarliest, most grotesque looking peppers. Ruthless heat @ 1.500.000 scovilles. You will roaring like a T-Rex!
	Brazilian Moruga	super hot	C	100	Strong fruity flavor with a long-lasting burn. Ripens green to fiery red. Scovilles:2,000,000-2,210,000
	Gator Jigsaw	super hot	C	110	Rumored to be hotter than the Carolina Reaper. Packs quick heat that dissipates quickly. Scovilles:1,500,000