

Pepper Varieties

(Subject to Availability)

Maturity (mat.) is defined as the time from garden planting until first fruit ripens.

1. Anaheim-Mild to medium-hot chili, green turning red 7 in. long fruit, 77 days maturity
2. Baby Red (Jingle Bells)-Small sweet green to red bell, 68 days mat.
3. Bell Boy-Hybrid, thick-walled, 4-lobed green bell, disease and virus resistant, 70 days mat.
4. Big Bertha-Hybrid, largest green bell, 70 days mat.
5. California Wonder- Old-time favorite, green bell, mainly 4-lobed, 73-75 days mat.
6. Caribbean Red Hot- Hybrid, twice as hot as Habanero, 1 in. by 1 in. fruit, 100 days maturity
7. Carolina Reaper-Hottest pepper in the world! 2.2 million Scovilles! 70-90 days maturity
8. Cayenne-Heirloom, long, skinny 6 in. fruit, red when ripe, Hot, good dried or fresh
9. Chocolate Beauty- Hybrid, dark brown sweet bell, disease resistant, 70 days mat.
10. Chocolate Habanero-chestnut brown, thin walled, good yield, 300,000 scovilles 85-100 days mat.
11. Cubanelle- Heirloom, tapered yellow-green sweet pepper, 68 days mat.
12. Fish-variegated foliage and fruit, hot, good for salsa and with fish
13. Fooled You-Jalapeno taste and shape without the heat
14. Garden Salsa-Hybrid, tapered green to red fruit, good for salsa, hot
15. Giant Marconi-Hybrid, 6-8 in. long sweet green to red fruit, large Melrose-type, 72 days mat.
16. Ghost (Jolokia)- Very Hot! 2-3"long, 1" wide, starts out green matures to red, yellow, orange, chocolate, 85-90 days maturity
17. Ghost (Multi Colored) -Just like the original ghost except this variety can show up in red, peach, and yellow. A colorful mouth burner! 85-90 days maturity
18. Golden Summer-Hybrid, 4 lobed golden yellow very sweet bell, 67 days mat.
19. Gypsy-Hybrid, 3 in. long wedge-shape sweet pepper, yellow-green to orange red color, 60 days mat.
20. Habanero-Extremely hot, orange when ripe, great for chili, salsa or dried, 90-100 days maturity
21. Hot Banana-Heirloom, tapered 6 in. yellow fruit, Hot, will turn red if left on plant,

22. Hot Red Cherry-Heirloom, round golf ball size red fruit, mild to medium heat, 75 days mat.
23. Jalapeno-Thick-walled 3 in. green fruit, will ripen to red, hotter when red, 72 days mat.
24. Kung Pao-4-5 in. thin red fruit, Hot, good for stir-fry, 85 days maturity
25. Lemon Chile-Peruvian seasoning pepper, cayenne level heat 80 days mat.
26. Mad Hatter-S. American pepper, "hat" shape, citrusy floral flavor, occasional mild heat, 65 days. mat.
27. Melrose-Long green to red sweet Italian pepper, thin-walled, great for grilling,
28. Mexibell-Hybrid, small 3-4 lobed bell, mildly hot, ripens to red, 70 days mat.
29. Pepperoncini-Tapered 4 in. long green fruit, great for pickling, 65 days mat.
30. Poblano-Hybrid, thin-walled, medium sized blocky fruit, pungent used for chile relleno, 70 days mat.
31. Pretty and Sweet-Multiple colors on one plant, great for containers, 60 days mat.
32. Purple Beauty- Sweet purple bell, slightly smaller than Bell Boy, 70 days mat.
33. Red Beauty-Hybrid, large, thick-walled bell, turns red quicker than Bell Boy, 72 days mat.
34. Red Mushroom-Hot Jamaican Scotch Bonnet type, fruity and spicy, 95 days mat.
35. Serrano-Heirloom, 2 in. green chili pepper, maturing to red, Hot, 75 days maturity
36. Shishito-Thin-walled Japanese variety, wrinkly 3" long, occasional heat, 60 days mat.
37. Spanish Spice-Hybrid, not hot or sweet but pungent, 7 in. long tapered dark green fruit, 65 days mat.
38. Sport-The Chicago Hot Dog pepper, hot, green matures to red
39. Sweet Banana-Heirloom, tapered 6 in. fruit, yellow turning red, 68 days maturity
40. Super Chili- Hybrid, 2 in. cone-shaped red chili pepper, Very hot, semi-compact plant, 75 days mat.
41. Tabasco-2 in. yellow-green to red chili pepper, Very hot, 76 days maturity
42. Thai Dragon-short red chili pepper, a staple in traditional Thai cuisine, Hot, 70 days mat.
43. Trinidad Scorpion "Butch T"- Habanero shaped with a tip like a scorpion tail, 1.5 million Scovilles 90- 100 days maturity
44. Valencia- Sweet bright orange bell, disease resistant, 70 days maturity
45. White Habanero- Peruvian, creamy white with a smoky flavor, very hot 85-90 days mat.