

## **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. Bulgarian Carrot-Orange tapered heirloom hot pepper, 5,000-30,000 Scovilles, 65-70 days maturity
6. California Wonder- Old-time favorite, green bell, mainly 4-lobed, 73-75 days mat.
7. Caribbean Red Hot- Hybrid, twice as hot as Habanero, 1 in. by 1 in. fruit, 100 days maturity
8. Carolina Reaper-Officially the 2nd Hottest pepper in the world (Pepper X has been recently named the hottest)! 2.2 million Scovilles! 70-90 days maturity
9. Cayenne-Heirloom, long, skinny 6 in. fruit, red when ripe, Hot, good dried or fresh
10. Chocolate Beauty- Hybrid, dark brown sweet bell, disease resistant, 70 days mat.
11. Chocolate Habanero-chestnut brown, thin walled, good yield, 300,000 scovilles 85-100 days mat.
12. Cubanelle- Heirloom, tapered yellow-green sweet pepper, 68 days mat.
13. Diamond Ivory-Creamy white bell pepper that ripens to yellow, then red. 70 days mat.
14. Fatali- Habanero type, fruity citrus flavor, good yield, 300,000 scovilles 90 days mat.
15. Fresno Chile-medium heat, 2.5" long, 75 days mat.
16. Fooled You-Jalapeno taste and shape without the heat
17. Garden Salsa-Hybrid, tapered green to red fruit, good for salsa, hot
18. Giant Marconi-Hybrid, 6-8 in. long sweet green to red fruit, large Melrose-type, 72 days mat.
19. Ghost (Jolokia)- Very Hot! 2-3"long, 1" wide, starts out green matures to red, yellow, orange, chocolate, 85-90 days maturity
20. Golden Summer-Hybrid, 4 lobed golden yellow very sweet bell, 67 days mat.
21. Gypsy-Hybrid, 3 in. long wedge-shape sweet pepper, yellow-green to orange red color, 60 days mat.

22. Habanero-Extremely hot, orange when ripe, great for chili, salsa or dried, 90-100 days maturity
23. Hatch Chile-medium heat, 12"long, matures to red, 75 days mat.
24. Hot Banana-Heirloom, tapered 6 in. yellow fruit, Hot, will turn red if left on plant,
25. Hot Red Cherry-Heirloom, round golf ball size red fruit, mild to medium heat, 75 days mat.
26. Jalapeno-Thick-walled 3 in. green fruit, will ripen to red, hotter when red, 72 days mat.
27. Kung Pao-4-5 in. thin red fruit, Hot, good for stir-fry, 85 days maturity
28. Lemon Chile-Peruvian seasoning pepper, cayenne level heat 80 days mat.
29. Mad Hatter-S. American pepper, "hat" shape, citrusy floral flavor, occasional mild heat, 65 days. mat.
30. Melrose-Long green to red sweet Italian pepper, thin-walled, great for grilling,
31. Pepperoncini-Tapered 4 in. long green fruit, great for pickling, 65 days mat.
32. Poblano-Hybrid, thin-walled, medium sized blocky fruit, pungent used for chile relleno, 70 days mat.
33. Pretty and Sweet-Multiple colors on one plant, great for containers, 60 days mat.
34. Red Beauty-Hybrid, large, thick-walled bell, turns red quicker than Bell Boy, 72 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. Spinning Tops-small hot, yet fruity, pepper shaped like a top, 30,000 Scovilles 90-100 days maturity
39. Sport-The Chicago Hot Dog pepper, hot, green matures to red
40. Sriracha-used for sauce, 5" long fruit, 30,000 Scovilles 70 days mat.
41. Sweet Banana-Heirloom, tapered 6 in. fruit, yellow turning red, 68 days maturity
42. Super Chili- Hybrid, 2 in. cone-shaped red chili pepper, Very hot, semi-compact plant, 75 days mat.
43. Tabasco-2 in. yellow-green to red chili pepper, Very hot, 76 days maturity
44. Thai Dragon-short red chili pepper, a staple in traditional Thai cuisine, Hot, 70 days mat.
45. Trinidad Scorpion "Butch T"- Habanero shaped with a tip like a scorpion tail, 1.5 million Scovilles 90- 100 days maturity

46. Trinidad Scorpion "Moruga"-The next step in Scorpion peppers, 2 million Scovilles 110 days maturity
47. Valencia- Sweet bright orange bell, disease resistant, 70 days maturity
48. White Habanero- Peruvian, creamy white with a smoky flavor, very hot 85-90 days mat.