



2020 Pepper Varieties

Peppers like both air and soil temperatures to be even warmer than tomatoes do before they get going, so wait until at least a week after the last frost date (April 15th here) before setting them out. Plant them where they will receive at least **6-8 hours of direct sunlight a day**, and in **amended, well-drained soil** that has soil conditioner and compost/aged manure dug into it. They also **grow well in containers** (be sure to use potting soil for this). Generally, a 5 gallon size pot, or larger, is recommended. Provide regular water to maintain moist but not wet soil conditions. Peppers, like tomatoes, are sensitive to temperature. Most peppers will drop their blooms when daytime temperatures get much above 90°F. in combination with night temperatures above 75°F. Hot peppers, such as jalapeños, withstand hot weather fairly well and can often produce fruit through the summer in most areas. Optimum temperatures fall between 70°F and 80°F for bell-type peppers and between 70° and 85°F for hot peppers.

Sweet Peppers

Banana - Sweet wax pepper with sleek tapered fruits reaching 6-7" long and 2" wide. It ripens to a red-orange color. Great for pickles, stuffed, or salads. 75 days.

Big Bertha - Grows thick, crisp 7" long fruits of dark glossy jade green changing into brilliant red. Seeds are few and clustered near the top so you can plenty of clean slices, free of seeds, for fresh green salads. Great for stuffing too. Large fruit and heavy yields make this pepper a favorite. 72 days.

California Wonder - A large bell pepper that is perfect stuffing because of it's blocky 4" x 3.5" and thick walled form. 75 days.

Cajun Belle – Mildly spicy but still sweet bell pepper making the perfect choice to add zing to salsas, salads and stir-fry dishes. Average fruit size is 3.5 to 4 inches. 60 days.

Corno Di toro - Heirloom Italian sweet frying pepper. Huge 8" fruits mature glossy green to dark red. 75 days.

Giant Marconi – Large tapered fruits grow to 8" by 3" with a sweet smoky flavor. It can be eaten green or red, fresh or grilled. Disease resistant. 70 days.

Green Bell - A good all around sweet bell pepper. It can be used for cooking, slicing, freezing, and stuffing. 75 days

Gypsy Hybrid – Early and heavy producer of these tasty wedge-shaped peppers. It has sturdy walls and is crunchy, firm, and sweet. Disease resistant. 60 days.

Lunch Box snacking –Sweet orange snacking peppers with loads of crunch and lots of beta-carotene and vitamin C. Use in salads or in stir fries. Heavy yielding. Great for growing in containers. 75 days.

Orange Bell – Super sweet brilliant orange fruit. Good sized with thick flesh and is a heavy producer. Great source of antioxidants. Great for salsa, salads, and cooking. Disease resistant. 70 days.

Pimento (Heirloom) - Can't have pimento cheese without pimentos! Sweet, succulent and more aromatic than bell peppers, it's also good for pickling, for stuffing as a nice appetizer, or chopped fresh into cold salads such as chicken or potato salad. 95 days.

Purple Beauty - Beautiful eggplant-purple sweet peppers are 4-lobed and thick-walled with a crisp, sweet flesh. Ripens to a purple-red. Bushy, short plants grow to 17". Resistant to tobacco mosaic virus. 70-75 days.

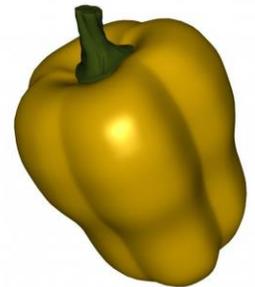
Red Bell - Very thick-walled, heavy fruits are blocky, and about 4 inches long. Heavy yields of bright red sweet peppers. Resistant to tobacco mosaic virus. 70 days

Red Marconi-A popular Italian heirloom pepper with 7" long tapered fruits that have a very sweet, meaty flesh. Great for frying, grilling, or fresh. 72-80 days.

Shishito - A small, thin-walled, wrinkled sweet pepper 3-4" long usually used when green. Popular in Japan, they have a sweet flavor with a spicy edge. Good for stir fries, salads, pickled, grilled, or fried in tempura. 60 to green; 80 to red.

Yellow Bell – Bright yellow, thick walled, sweet pepper that adds color and vitamins to any salad. Great for stuffing. 70 days.

Yummy Mix – Nearly seedless fruits of red, yellow, and orange. They are crisp and sweet and great for snacking. 73 days.



Hot Peppers *We recommend wearing latex or rubber gloves when handling and cutting up hot peppers. It's no fun to rub your eyes after cutting up a hot pepper with your bare hands. Some hot peppers can even burn your skin. Note: **SCOVILLE UNITS (SHU) are measures of spicy "heat" in a pepper.** For comparison, Jalapeños have 2,500 - 8,000 Scoville units. Hot, dry conditions can increase the heat in peppers making them hotter than usual.*

Ancho/Poblano (Heirloom) - One of the most popular Mexican peppers. When fresh it is called 'Poblano' and when dried it is referred to as 'Ancho'. Fresh, it is used for chile relleno, rice pilafs, salsas, and stuffing. Dried, it is ground and used in spice mixtures and mole sauce. 4" heart-shaped fruits are bumpy and deep, dark green. Mild: 1,000 to 2,000 Scoville units. 85 days.

Ancho Gigantia - Beautiful dark green almost black pepper. Somewhere between sweet and hot. While dark green use for stuffing and roasting. When red and dried, use for sauces, soups, and meat seasoning. 1,000-3,000 Scoville units. 90 days.

Carolina Reaper - The hottest pepper on earth. It has a sweet and slightly citrus flavor and an aggressive long lasting burn. 2.2 million SHU. 90 days.

Fish Pepper - An African-American heirloom pepper that's one of the prettiest, tastiest peppers around. Produces 2-3" long pendant variegated fruits. 80 days

Ghost Pepper - A blisteringly hot pepper. One of the hottest peppers in the world. 855,000 - 1,041,427 SHU. 2 to 3 " long pod like and taste is sweet and fruity. 100 days

Habanero (Heirloom) - Not for sissies, this is pepper is one of the hottest you can grow. Has a bright citrusy flavor (once you get over the heat). Great when zipped up into a hot sauce with carrots, lime juice and garlic. Small orange fruits 1-2" long and lantern-shaped. 100,000-350,000 Scoville units. 95 days.

Habanero Orange - Close relative of the Jamaican Scotch Bonnet. It has searing heat and a delicious, pungent, smoky quality unlike any other pepper. Great for sauces and salsas. 95 days. 100,000 to 300,000 scoville heat units!!

Hungarian Hot Wax (Heirloom) - Moderately hot peppers, about 5" long and tapered with a Scoville range of 5,000-10,000 units. Often picked when pale yellow but also be allowed to ripen to red. Good for soups, stews, and pickling as well as stuffing and grilling. Easy to stuff and peel after roasting. Thick skin makes it good for frying. Attractive appearance makes for pretty pickles. 58 days to pale yellow, 83 days to red ripe. 70 days

Inferno Hot Banana - Produces big 8" fruits that have outstanding flavor just hot enough to taste good with everything. Matures yellow to red. 500 to 1000 SHU. 60 days.

Jalapeño (Heirloom) - The classic hot pepper! Can be used pickled or fresh in a multitude of ways including salsa, guacamole, soup, and pickles. Allow to ripen to red for a more complex slightly sweeter flavor. 2,000 -8,000 Scoville units. 75 days.

Jalapeño Gigante II - The largest jalapeño measuring 5" long. Grows easily in containers. Perfect for salsa or stuffing. 80 days.

Long Red Cayenne (Heirloom) - A very hot pepper that can be used fresh or dried, and in pickles, jellies, vinegars, and hot sauces. 75 days.

Red Chili - One of the hottest, most pungent peppers available. High yielding, producing a multi-color effect as the 2.5" peppers ripen from green to orange to red. Great for patio and container gardens. 40,000 - 50,000 Scoville units. 75 days.

Red Hot Cherry Pepper - Hot, flattened globe shaped fruits that are 1-1/2" across. They turn cherry red when ripe. 80 days

Sriracha Jalapeño Pepper - Attractive large 5" x 1-1/4" dark green, chili-type fruits are firm and uniform with shiny smooth skin and thick walls. Flavor is mildly hot but not overpowering. Perfect for slicing and roasting and pickling. Peppers have a long shelf life. 65 days

Tabasco -The hot pepper that needs no introduction! The tiny little heat bombs (1.5-2 inches long) are produced through most of the season and have a unique smoky-hot flavor that is distinctive to the signature sauce of the same name. Try your hand at making your own sauce or a simple version by pouring hot vinegar over the peppers to let them pickle. 30,000-50,000 Scoville units. 80 days.

