



Pepper Varieties

(All items subject to availability)

VARIETY	TYPE	MATURE	DESCRIPTION
Anaheim	Med-hot	75 days	Medium thick dark green flesh ripening to bright red. Continuous bearing, vigorous, great for sauces and salsa 24-30" tall
Ancho/Poblano	Mild	65 days	Bears extra large, glossy, dark green peppers. Mildly pungent with a lightly sweet flavor. Called Ancho in its dried state, used in chili powders and sauces. Called Poblano in its fresh, green state - makes the best chili rellenos
Big Bertha	Sweet Bell	70 days	Extra large, mostly 4 lobed superior fruit matures up to 7" long 3 ½ across
Big Jim	Med-Hot	75-80 days	Largest of all chili peppers. Excellent for chili rellenos. Fruit 10-12" long; Produces well even in high heat
California Wonder	Sweet Bell	76 days	Deep green, 3 to 4 lobed, smooth and blocky fruit. Turns RED at maturity
Caribbean Red Hot	Hot	90 days	Blunt, tapered, 1-½ " fruits rate twice as hot as a typical commercial Habanero. Use green to red. The more red the pepper, the hotter it is.
Cayenne	Hot	70 days	Wrinkled peppers are 6" long and skinny. Fiery hot and excellent for drying.
Chipotle	Hot	66 days	Thick walled 1 x 2 ½; Smoke to get spicy wood taste
Cubanelle	Sweet	65 days	Sweet Italian frying pepper. Long, green, thick skinned turns yellow then red at maturity. 6" fruit tastiest when fried in olive oil



Garden Salsa	Med-Hot	73 days	Moderately hot, tapered fruit with medium thick walls
Giant Marconi	Sweet	72 days	Large, tapered fruit grow to 8"x3". Sweet, smoky flavor eaten green or red, fresh or grilled
Gypsy	Sweet	60 days	Early, heavy producer. Long fruit 5"x3" mostly 3 lobed wedge shape. Matures from a yellowish-green to an orange-red
Habanero	Hot	95 days	Rated one of the hottest chilies. Fruit is 1 ½ - 3" Light green turning to deep orange when mature
Hot Portugal	Hot	64 days	Heavy yields of 6" long ¾ " wide; very hot
Hungarian Yellow Wax	Hot	67 days	Banana shaped fruit, 6"long, 1 ½ wide. Good for pickling. Matures from light yellow to bright red
Jalapeno	Hot	60-65 days	Hot and pungent. 2-3" blocky fruit with medium thick walls; Very prolific
Jalapeno Tam	Mild Hot	65-70 days	Mildly pungent pepper that matures early and is just right for pickling
Lipstick	Sweet	73 days	Shiny red, tapered sweet pepper. Great for salads, baking, roasting or freezing.
Orange Beauty	Sweet	75 days	Blocky bright orange with thick flesh. Very sweet
Pepperoncini Greek Golden	Mild	75 days	4x1 ½, yellow to red mild pepper. Great for sandwiches, pickling
Pimento	Sweet	80 days	Mild pimento type, heart-shaped fruit matures from dark green to red
Red Bell	Sweet Bell	68 days	Considered the "King of the Reds" Thick walled very sweet, four lobed pepper
Serrano	Hot	85 days	Vigorous producer of small ½" - 2 peppers. They are very hot when green and much hotter when the turn red



Super Chili	Hot	75 days	Plants bear 3" fruit with a spicy hot flavor. Great for salsa. Ripens from green to orange to red
Sweet Banana	Sweet	70 days	Very large 8" Hungarian-type fruit. The attractive yellow color eventually turns crimson. Super sweet flavor, high yield
Tabasco	Hot	80 days	2" peppers are very pungent and hot. Fruit ripens from yellow to green to red. REPELS PEST
Thai Hot	Hot	65 days	Thai Hot is an excellent yielding, good tasting, highly pungent pepper. Fruits mature from green to dark red
Yellow Bell	Sweet Bell	70 days	Sweet, four-lobed pepper reaches 4-5" Lime green to yellow