

## 2019 Pepper Varieties, Description and Uses

<b>Sweet Peppers</b>	<b>Days</b>	<b>H/Hy</b>
<b>Ace</b> - extra early, medium-sized, 3/4-lobed fruits, green to red, sweet and tender; huge yields; widely adapted; resists blossom drop	60-65	Hy
<b>Carmen</b> - traditional Italian bull's horn-shaped, richly sweet fruit; green to red, but sweetest at deepest red hue; bears till frost; wide temperature range	75	Hy
<b>Corbaci</b> - 10" very slender, curved, twisted, rich & sweet; lt. green to yellow to orange to bright red; extremely prolific; fresh, dry, pickle, fry, stake!	75	H
<b>Cubanelle Nassau</b> - 7-8" cylindrical w/ lobed ends, unique curled, wrinkled shape; sweet mild flesh, rich flavor; use yellow-green to fry, roast, stuff, on pizza	64-84	Hy
<b>Escamillo</b> - 6 oz. 6-8" x 2 1/2" golden yellow w/ broad, lobed shoulders; flavor rivals Carmen; AAS winner! raw, cooked, sauteed, stuffed, roasted; compact	60-80	Hy
<b>Felicity</b> - 4-5" thick-walled, green to red fruits with authentic jalapeno flavor and no heat! vigorous, sturdy plants; high yields; fresh, pickling, sauces; container	90	Hy
<b>Gourmet</b> - bright orange 3-5", thick, crisp, juicy walls, fruity sweet flavor; medium-large, very blocky, easy to grow; adaptable; prolific; suitable for container	65-85	Hy
<b>Habanada</b> - 1st heatless habanero! 2-3" fruits, lime green to tangerine orange; tropical, fruity, floral notes of habanero w/ no spice; fresh, sauteed, pickled, roasted	70-90	Hy
<b>Hungarian Cheese Mix</b> - flattened, round, ribbed, thick-walled fruits in gold, orange, and red; continuous high yields; stuff, fresh, salsa, can, pickle, dipping bowls	65-68	Hy
<b>Jimmy Nardello</b> - glossy red, 10", uncanny sweet, fruity flavor; green to red; excellent for frying, delicious fresh; super productive; disease resistant	80-90	H
<b>King Arthur</b> - big, blocky, 4 1/2" with thick, meaty walls; sweet, crunchy, green or red; highly productive; virus resistant; fresh, stir-fries, grilled, stuffed	59-79	Hy
<b>King of the North</b> - blocky, uniform, sweet, crisp bell pepper; best red bell for northern gardeners; great fresh, stuffed; early production until fall	70	H
<b>Marconi Red</b> - 3-lobed, tapered, blunt-tipped, extra sweet, red Italian pepper; 8-12" at maturity; prolific; excellent fresh, fried, and awesome roasted	70-90	H
<b>Purple Beauty</b> - 4" x 3" 4-lobed, stunning purple; blocky, thick walls, crisp, mild, sweet flavor; green to purple to red; salads, stuffing, gourmet dishes	70-75	H
<b>Sweet Banana Goddess</b> - 8-9" long, thick-walled, smooth, sweet banana pepper; mild, spicy taste when yellow, moderately sweet when red; great pickled	63-83	Hy
<b>Sweet Sunrise</b> - 6-8 oz. sunshine-colored, blocky fruit ripens early, dark green to yellow; fruity, sweet flavor; stays crisp when mature; fresh, stuffed	65-85	Hy
<b>Yummies</b> - 2 1/2" x 1 1/2" mini-sized, colorful, sweet and flavorful; tall strong plants, high yields; fresh, sauteed, salads, snacks	75-80	Hy
<b>Hot Peppers</b>		
<b>Anaheim Numex Joe E Parker</b> - 6-8" x 2" fruit; delicious, mild heat; rich chile flavor; ripens bright green to mahogany to red; stuffed, grilled, roasted; 2,500 SHU	70-95	Hy
<b>Ancho</b> - 4" long, mildly pungent fruits ripen from dark green to red; poblano when fresh, ancho when dried; SHU 3,000	80	H
<b>Cayenne Arapaho</b> - 8" attractive, wrinkled fruits; excellent flavor, sweet, medium-thick walls; high yields; excellent for frying, salsas, fresh; 2,000-4,000 SHU	65-85	Hy
<b>Chinese 5 Color</b> - 1" conical fruit, purple, then cream, yellow, orange, to red, gaining heat along the way; salsa, pickle, dry, fresh; container; 30,000-50,000 SHU	85	H
<b>Fatalii</b> - 3" long, golden-orange, habanero-type fruits borne in abundance; delicious citrus flavor; few seeds; sturdy 30" plants; sizzling! container; 125-400,000 SHU	90	H
<b>Ghost (Bhut Jolokia)</b> - wrinkled fruit, 2-3" long, ripens orange to red; one of the world's hottest peppers, with scoville heat units over 1 million!	100	H
<b>Habanero</b> - 1-2" lantern-shaped, small wrinkled fruit ripens green to orange; fiery hot; 200,000-300,000 SHU; fresh, dried, chutney, sauce	80-100	H
<b>Hungarian Hot Wax</b> - 5" long, smooth, waxy fruits ripen yellow to orange to red; medium hot; 5,000-8,000 SHU; stuffed, roasted, fried, pickled	70	H
<b>Jalafuego</b> - highest yielding, hottest jalapeno; 4" very dark green, extra long, smooth fruit; crack and disease resistant; salsa, pickled	70-93	Hy
<b>Santa Fe Havasu</b> - 3 1/2"x2" pale yellow-orange-red, thick-walled, cone-shaped; harvest pale yellow; prolific; fried, stuffed, pickled, chiles rellenos; 3-5,000 SHU	60-80	Hy
<b>Serrano Hot Rod</b> - 3" dark green fruits borne on big plants; prolific; traditionally eaten green, but make great chipotles if allowed to ripen red; 7,000-25,000 SHU	57-77	Hy
<b>Shishito</b> - 3", wrinkled, thin-walled Jap. sweet pepper; emerald green to red; superb flavor, favored by chefs; 1 of 20 has heat! tempura, stir-fries; 50-200 SHU	60-80	H
<b>Thai Hot</b> - small, conical, 1" fruits ripen to bright red; up to 200 fruits per plant; 50,000-100,000 SHU; used in Thai, Indian, and Vietnamese cuisine; 18" plant	85	H
<b>Time Bomb</b> - 2" dark green to bright red; thick-walled; round to slightly pointy; high yields; disease resistant plants; pickle, stuff w/ cheese; 1,000 SHU	65-70	Hy
<b>Trinidad Scorpion</b> - 2 1/2" x 1 3/4" wrinkled, lantern-shaped; medium-thick flesh; ripens green to searing red-orange; over 1,000,000 SHU!	90	H

### Key

H Heirloom - open-pollinated; exhibits distinctive characteristics; seed will be true to parent

Hy Hybrid - engineered for specific, desired characteristics; seed will not run true to parent