

## 2020 Organic Pepper Varieties, Description and Uses

### Sweet Peppers

	Days	H/Hy
<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>Chervena Chushka</b> - large tapered 2"x6"; super sweet fruit from Bulgaria; green to brown to vivid red; raw, roasted, salads, salsa, cooking; good yields	85	H
<b>Corbaci</b> - 10" very slender, curved, twisted, rich & sweet; lt. green to yellow to orange to bright red; extremely prolific; fresh, dried, pickled, fried; stake!	75	H
<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>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>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 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>Lesya</b> - 2" elongated heart-shaped fruit; thick flesh; dark green to deep red; very sweet and intensely juicy; high yields; raw, cooked, sauteed; compact plant	60	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, stuffed, gourmet dishes	70-75	H
<b>Red Knight</b> - 4" x 4" big, blocky, meaty, thick-walled bell; green to bright red; fruity and sweet; early maturing; fresh, stir-fried, grilled, stuffed; disease resistant	55-77	Hy
<b>Round of Hungary</b> - 2 1/2" x 3 1/2" flattened, round-ribbed, bright red cherry pepper; thick, sweet, delicious flesh; fresh, stuffed, sauteed, baked, fried, pickled	55-75	H
<b>Shishito Mellow Star</b> - 3 1/2" - 4" long, heavily wrinkled, thin-walled Jap. snacking pepper; sweet; early; green to red; high yields; tempura, stir-fried, pan-fried	60-80	Hy
<b>Sweet Banana</b> - 6" long, thin-walled, smooth, sweet banana pepper; mild and sweet when red; great pickled, salads; very prolific	65-80	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

### Hot Peppers

<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 Poblano</b> - 4" long, mildly pungent fruits ripen from dark green to red; poblano when fresh, ancho when dried; SHU 3,000	80	H
<b>Buena Mulata</b> - 4-6" long, round, tapered pods; ripens violet/pinkish/orange/brown/red,w/ flavor changes while ripening; red is sweetest; container; 50,000 SHU	75-80	H
<b>Cayenne Red Ember</b> - 4-4 1/2" long; red, spicy, thick-walled; most flavorful cayenne; AAS Winner; fresh, cooked, dried, hot sauce, stir-fried; 30,000-50,000 SHU	55-75	Hy
<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

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### Hot Peppers continued

<b>Fresno Flaming Flare</b> - 4" long; 1 oz. conical-shaped, thin-walled; sweet, spicy, green to red; AAS Winner; fresh, stir fried, sauteed, hot sauce; 800-5,000 SHU	67-77	Hy
<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>Havasu Santa Fe</b> - 3 1/2" x 2" 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>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>La Bomba</b> - 3x1" jalapeno; hint of sweet, then mild heat, followed by true jalapeno heat; extra thick walls; disease resistant; container; fresh, poppers; 5,000 SHU	56	Hy
<b>Mad Hatter</b> - 2 1/2" disc-shaped, lobed pods; gr to bright red; citrusy, floral, sweet flavor, touch of heat, AAS Winner; hi yields; raw, pickled, stuffed; 500-1,000 SHU	65-90	Hy
<b>Padron</b> - 1-1.5" small bright green Spanish pepper; delicious, sweet, w/1 in 20 hot; heat increases as matures; 500-2,500 SHU; saute in oil w/sea salt; paprika	55-80	H
<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>Sugar Rush Peach</b> - 3" long peach-colored, sweet tropical flavor w/smoky, complex heat; prolific; fruity salsa, pickled, cooked; stake! 80,000-100,000 SHU	80-100	OP
<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>Tony's Teenies</b> - small, multi-colored, hot peppers; delicious, fun, ornamental, unique		
<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