

# 2026 Peppers, Page 1

**ACE (NEW ACE)** 60 days sweet bell. Thin walled, red early. Sure producer.

**ACONCAGUA** 70 days Good yields of 8 ½" long by 2" wide very sweet peppers. A Cuban type sweet pepper used in salads, stir fry, roasted, or stuffed.

**AJI CHINCHI AMARILLO** 59 days.(green > golden orange-yellow) Fruity, flavorful, with medium-high heat. Heavy yields of smaller peppers, about 3" x ½ in.

**ANAHEIMHOT** 75 days moderately hot; green to red; 7" long fruit x 2" wide; canning, freezing, drying. For chile rellenos. (See Highlander)

**ANCHO/POBLANO** (see Poblano)

**APPLE** 57 d green 82 d red top-shaped, sweet apple taste.

**BANANA,SWEET** (See also Jimmy Nardello's) 70 d Heavy yields of attractive banana-shaped peppers, 6 x 1-1/2". Great for colorful salads, frying and freezing.

**BEAVER DAM** 80 d Hungarian heirloom named for Beaver Dam, Wisconsin, in 1929. Crunchy and mildly hot, tapered fruits with excellent flavor; sturdy enough for stuffing. Fruits mature from bright green to deep red.

**BIQUINHO RED CHILI** Mild heat, ranging 500-1,000 SHU on the Scoville scale. Fruity flavors reminiscent of habanero without the intense heat.

**BULGARIAN CARROT CHILE** 68 d aka Shipkas; bright orange; 3" heirloom, thin-walled and hot

**BURAN** 70 green 90 days red Sweet and productive Polish heirloom. 4" long bell fruit with three lobes.

**CAMBUCI, UBATUBA** (See Ubatuba).

**CARMEN** 60 d green 80 d red bull's horn, sweet 2006 All-American winner; tapered 6" long

**CARROT BOMB HOT** 74 days Open-pollinated. An explosion of round 1-2" shiny bright tangerine baubles The heat is comparable to a mild jalapeño but will vary with weather conditions.

**CAYENNE, LONG RED** 75 d often curled and twisted 5"-6" long dark green to red. Heirloom. 3500-5000 Scoville units

**CAYENNE PURPLE** 70 d Exceptionally ornamental hot pepper. Dark purple, thin, about 3" long. Smaller than a regular cayenne.

**CHERVENA CHUSHKA** 85 d Bulgarian pepper traditionally used for roasting; also delicious eaten fresh. Sugary sweet. Large tapered fruits

measuring 2" wide by 6" long. Fruits ripen from green to brown to vivid red.

**CHILE LOMBAK** 90 d Heirloom from Indonesia; for drying; green to orange to red; considered best pepper for drying.

**CHOCOLATE BEAUTY** hyb 67 d green 85 d sweet, medium large, chocolate brown.

**CORBACI** Rare heirloom from Turkey; wonderful sweet pepper. Long 10-inch fruit are curved and twisted, very slender, like a Turkish scimitar. Perfect for pickling or frying. Most productive.

**CUBANELLE** 65 days semisweet frying, waxy yellow-green turning red. Not pungent.

**CYKLON** 80 d Polish pepper that is quite hot with good flavor. Red, tapered, slightly curved fruits are 2" at the shoulder by 4-5" long. One of the most productive hot peppers.

**CZECH BLACK HOT** 65 days black when immature, ripening to lustrous garnet with red juice. Mildly hot. Early and prolific.

**DATIL** 100 days Blazing hot, blunt little 3.5-inch fruits ripen to a brilliant orange yellow. Heat is comparable to habanero types; flavor is more complex, sweeter and more fruity. Originating in St. Augustine, Florida.

**EMERALD GIANT** 78 days Large, blocky bells; thick sweet flesh. Dark green fruit turn red when ripe. heavy yields.

**FATALII** 90 days Habanero-type with citrus flavor.

**FEHER OZON** 90 days. Sweet paprika, light yellow fruit turning red. Flavorful. Good productivity.

**FIREBALL HOT PEPPER** (5 d F-1 hyb. Small strawberry-shaped fruits turn from shiny green to blazing red, mirroring the fire within.

**FISH HOT** 80 d African-American heirloom with green and white foliage, striped fruit. White with green stripes turn to orange with brown stripes. Serrano-type.

**FLATSPINE SZECHUAN** Chinese prickly-ash, this shrub or small tree produces a deliciously spicy/numbing peppercorn. Hardy to at least Zone 6 and above. Also considered medicinal, with a resin from the bark and roots being used as a tonic and stimulant.

**GHOST PEPPER (Bhut Jolokia)** 100 days Legendary variety from India said to be one of the hottest peppers in the world with a Scoville rating of over 1 million units. Thin-walled, wrinkly fruit that ripens to red.

**GOCHUGARU** 60 days (green > red) Classic Korean; flakes traditionally made by drying peppers in the sun followed by grinding them. High yields of ¾" x 4" peppers; great for kimchi and Korean sauces. Medium heat.

**HABANADA** 100 days A sweet fruity habanero with no heat. Shiny orange 1x2½" fruit; 2 dozen sweet fruits per plant. Excess nitrogen can result in a bushy plant with no fruit.

**HABANERO** (orange) 90 d Fiery pepper 285,000 Scoville units. Distinct flavor. Matures to bright red. Grow in warm conditions.

**HABANERO RED SAVINA** 90 d Open-pollinated. Dark green to red. 200,000-325,000 Scoville units. 10-20 pendulous fruits per plant. Key ingredient in West Indian jerk sauce.

**HATCH GREEN CHILE** From New Mexico. Unique flavor and mild to medium heat and a slightly sweet, earthy taste. Harvested green.

**HIDALGO SERRANO** 90 d Bright, fruity hot flavor which lingers. Slightly hotter than a Jalapeno. Light green fruits ripen to bright scarlet. Perfect for fresh salsa and pickling or homemade hot sauces.

**HINKELHATZ** 80 d Pennsylvania Dutch heirloom used for pickling and pepper vinegar Small fruits. Hot.

**HO CHI MINH HOT** 68 days yellow cayenne pepper from Southeast Asia; prolific; good flavor

**HOT PORTUGAL** 64 d 5"-8" elongated fruit with wrinkled hip. Scarlet fruit hotter than Jalapeno

**HUNGARIAN HOT WAX** 68 days (pale green > yellow > crimson red) Banana-shaped, medium-hot, spicy peppers, 6 to 7" long. Reliable and productive. Use fresh, canned, or with pickles.

**JALAPENO, CRAIG'S GRANDE** 70 d Big, fat jalapeno. Perfect for making lots of salsa. Thick, flavorful, hot flesh.

**JALAPENO, EARLY** 75 days hot sausage-shaped from dark green to dark red. 4000-6500 Scoville units.

**JALAPENO, JALAFUEGO F1** hyb. 70 green, 93 red ripe Very high yields of 3-1/2" to 4" Jalapeno fruits that are resistant to cracking.

**JALAPENO, JALORO** 70 d golden yellow Jalapeno turning orange then red. Hot and disease-resistant.

**JALAPENO, JALUV AN ATTITUDE HOT** 75 d Thick skin and good, hot flavor.

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**JALEPENO, LEMON SPICE (JALAPINO)** Sturdy plants are covered in sunny color. Great for mixed-bed or container planting.

**JALAPENO, NADAPENO** Flavor and crunch of jalapeño but heatless. Great for pickling, stuffing, poppers and salsa. Very early and prolific.

**JALAPENO, ORANGE SPICE** Introduced by New Mexico State University. Tangerine-orange variety is great for salsa. Prolific; fruity-citrus taste, packed with nutrition and some heat.

**JALAPENO, PUMPKIN SPICE** 70-80 d Bright pumpkin-colored, lightly spicy and eye-catching fruit. Extremely prolific. Perfect for stuffing, pickling, or roasting.

**JALAPENO, TAM** 70 d A very tasty mild Jalapeno type, with the same delicious flavor, but a lot less heat. Great yields.

**JIMMY NARDELLO'S** 76 d thin-walled 8" frying pepper, often preferred to Banana Supreme. Also good for drying. Italian heirloom.

**KING OF THE NORTH** 70 d sweet bell pepper. Green to red.

**LIPSTICK** 53 d green 73 d red shiny, smooth sweet and thick. Roasting and salsa. Dependable.

**MAD HATTER (Bishop's Crown)** 85 green 105 red Resemble a bishop's crown. Moderately sweet flesh with floral and citrus notes; touch of heat near the seed cavity.

**MARCONI RED** 70-90 days Sweet Italian pepper with great flavor, growing 7 to 12 inches long. Use green or when ripened to a beautiful red. Great for frying, grilling, or stuffing. Use in salads or stir-fries.

**MATCHBOX** 75 d Open-pollinated Super Chili-type.

**MINIATURE RED OR YELLOW** Tiny heirloom pepper with flavor. Grow to 2 inches.

**MONSTER YELLOW** (See Yellow Monster)

**NADAPENO** (see jalapeno)

**NAPOLEON** 70-90 d Listed in 1923 by L. L. Olds Seed Company. Productive, bears consistently until frost. Mild as an apple. 8" long and 4" in circumference. Good flavor when green, sweeter when red.

**NUMEX BIG JIM** 80 d up to 4" long; medium hot; good for chiles rellenos

**ODESSA MARKET** 87 d Heirloom sweet from Ukraine. 7-12 tapered fruits per plant, crisp, juicy, thick-walled and tasty. Lime color to orange to a deep dark red. Sweet and full-textured raw, sauteed or roasted.

**OSZARK GIANT PEPPER** Huge, long bell peppers with delicious, thick flesh. Start green and turn bright red.

**PADRON** 60 d About 1 out of 20 fruits will be hot, and the rest mild. All the fruits become hot if allowed to grow 2-3" long.

**PASILLO BAJIO** also known as Chile Negro 75-80 d 8" to 10" long, thin walled, dark green ripening to dark brown. Smoky flavor; good for drying; less than 250 Scoville units.

**PEPPERONCINI** 62 d 4" long slightly wrinkled mildly hot. Good for pickling, often used in Greek salads. Abundant.

**PERI PERI** 75-90 d From Africa. Hot. Matures to an orange or red color. They are about .125 in diameter and an inch long.

**POBLANO** 75 d From Mexico. Heart-shaped fruits, gentle heat, around 2000 scovilles. For chili rellenos. Dried, may be ground into red chili powder.

**POBLANO MULATO ISLENO** 90 d Mild chile, larger and sweeter than the Poblano, tasting somewhat like chocolate or licorice, with undertones of cherry and tobacco. Dry to create the perfect mole sauce.

**POBLANO TRIDENT** 64 d green, 80 d red ripe)F-1 hybrid. Big relatively mild hot with perfect balance of heat and sweet rich flavor. Roasting, stuffing, making chili powder and sauces, especially the classic mole.

**POBLANO ALPINE** Poblano type developed in Colorado specifically for cooler climates. Produces large, sweet uniformed sized fruits.

**PURPLE BEAUTY** 74 d Sweet, blocky bells. Green to purple to deep red. Purple will turn green when cooked. Good yield.

**QUADRATO ASTI GIALLO** 70-80 days from transplant. Large, blocky bell from Italy. Green ripens to golden yellow. Thick, crisp with sweet spicy flavor.

**RALPH THOMPSON'S SQUASH** 80 d to 90 d Originally from Italian immigrants who came to Boston as indentured servants. Red fruit, saucer shaped with strong ribbing. Highly productive. Sweet flavor with medium-high heat.

**RED HOT CHERRY** Red hot and used primarily for pickling. Fruit are one to two inches across, round, and flattened. Plants are small and the color turns from deep green to dark red.

**RED SWEET CHERRY** (Cherry Sweet) 54 d (green to red) [Pre-1860.] Good size for lunch box treats, and great for pickling, canning, and

stuffing. Loads of dark red sweet 1"x 1-1/2" fruits.

**ROUND OF HUNGARY** 55 d green 75 d red Pimento cheese with distinctive shape (like red ribbed tomato)

**RUBY GIANT** (See World Beater).

**SANTA FE GRANDE** 75-80 d Mild hot conical blunt-tipped fruits, 1" wide by 3" long, medium-thick walls. Ripens from yellow to orange to red. Heavy yields. Good for pickling, canning and salsa.

**SERRANO TAMPIQUENO** 75 days. (glossy green > orange > red- orange) Pendant, thin-walled fruit (2" x 1/2"). Ideal for chili sauce, salsa, hot pepper vinegar, and for pickling. Very hot whether green or red. Dries easily.

**SHISHITO, SHISHIMAI** 60 d green 80 d red Mildly spicy flavor and exceptional culinary quality. Medium-green, wrinkled, and thin-walled fruits avg. 3 1/2-4" long. Prolific.

**SHISHITO** 60 d F-1 hyb. Elongated, sweet, early, easy and abundant. Wrinkled early 1"x 3 1/2" fruits on compact well-branched plants. Harvest green to be roasted, fried or grilled whole.

**SUPER SHEPHERD** 66 days. (green > red-brown > red) Italian sweet pepper, productive and versatile. Early, high quality fruits. Thick, juicy flesh good fresh, fried or pickled. 3-4 lobed fruits average 2 x 4 in. long. Tall plants.

**SWEET BANANA PEPPER** (See Banana)

**THAI RED CHILI 70 d-90 d** Hot little heirloom chili from Thailand used in almost every Thai dish. Small, 1-inch pointed fruit; easy to dry. Ornamental plants, too.

**UBATUBA CAMBUCI** 88 days. (green > red) (See Ubatuba) From Brazil. Shaped like bells, with a great, fruity flavor. Low level of heat; easy to dry.

**WHITE BELL** Translucent white to pale yellow colored bell with a crisp, sweet flavor. These peppers turn from translucent to pale yellow when mature.

**WORLD BEATER** (Ruby Giant) 72 days. (green > red) [Introduced before 1912.] Very large, blocky, non-tapering fruits averaging 3- 1/2" x 4". Thick-fleshed, and very sweet after turning from green to red.

**YANKEE BELL** 60 d green 80 d red. Sweet bell. Open pollinated early, blocky.

**YELLOW MONSTER** 70 d Huge 8" x 4", green to yellow, sweet flavor

**ZULU** From Poland, 'eggplant black' colored bell is crisp with thin flesh, with a piquant aftertaste — a great addition to salsa and salads.

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