

## 2025 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.

**ANAHEIM HOT** 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** 60 d Classic sweet wax. Sleek, tapered fruit reaches 6-7 inches long, 2 inches wide ripening to stunning red-orange. Superb pickled or stuffed, in salads.



**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.

**BOLD OG HUNGARIAN SPICE** 71 d sweet paprika; bright red.

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

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

**CAPPERINO** 60 d green 85 d red Hot round cherry for stuffing and pickling. 1-1/2" in diameter.

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

**CAROLINA WONDER** 75 days Bell pepper, nematode resistant. Premium fruit ripening to red.

**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, JOE'S LONG** 85 d Thin red fruits that grow up to 12" long. Great for fresh eating or or drying. Productive. Hot.

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

**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.

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

**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.

**EL JEFE** 67 d green 90 d red See jalapeno.

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

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

**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.

**GILBOA SWEET** 66 days F-1 hyb. Blocky orange bell loaded with thick-walled crunchy squat bells, prolific with engaging fruity flavor.

**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.

**GOLDEN STAR SWEET** 72 d F-1 hyb. Large 4" 4-lobed glossy thick-walled blocky yellow peppers; from Israel. Nice, sweet and crispy.

**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 most 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.

**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.

**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. 700-3000 Scoville units. 60 days.

**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, EL JEFFE** F1 67 d green 90 d red Best combination of earliness and yield in a jalapeno.

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

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

**JALAPENO, ORANGE SPICE** A colorful new “heirloom” introduced by New Mexico State University. Tangerine-orange variety is extra tasty. Great for salsa. Prolific; fruity-citrus taste, packed with nutrition and some serious heat.

**JALUV AN ATTITUDE HOT** 75 d Jalapeno type with thick skin and good, hot flavor.

**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.

**LEMON DROP** 100 d From Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. Slightly citrus flavor with heat. Conical fruits 2-3 inches in length.

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

**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.

**OZARK 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.

**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.

**PIMIENTO DE PADRON** 65 d From South America by Spanish monks in the 16th century now grown in the village of Padron in Galicia. Eaten throughout Spain as finger food that is first blistered in hot olive oil, then sprinkled with sea salt, and served, stem and all. Some have a spicy kick.



**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 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 uniform 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 olden yellow. Thick, crisp with sweet spicy flavor.

**RALPH THOMPSON’S SQUASH PEPPER** 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 ROCKET** 65 green 85 red. Early ristra pepper. Tapered, thin-walled, 5-6” long fruits. Dries quickly to a bright crimson red. Dried fruits have tender flesh which is nice and soft when cooked. Early, high yielding and widely adapted.

**RED SAVINA** (see habanero)

**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 in. x 1-½ in. fruits.

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

Japan. Larger-sized fruit than hybrids; harvest when still green. Exceptional flavor.

**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, TAKARA** 60 d F-1 hyb. Elongated, sweet, early, easy and abundant. Wrinkled early 1”x3½” fruits on compact well-branched plants. Harvest green to be roasted, fried or grilled whole.

**SUGAR RUSH PEACH** Fruity Long, peach-colored fruit is packed with loads of super sweet, fruity flavor The seeds bring a smoky, complex heat.

**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. CAPPERINO 60 d green 85 d red Hot round cherry for stuffing and pickling. 1-1/2” in diameter.

**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