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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.

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

ANCHO GIGANTEA 90 d Poblano type. Produces many 4” heart shaped fruits on 2 ft plants. Sweet and smokey flavor with mild heat (5000 SHU).

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.

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

BOLDOG HUNGARIAN SPICE 71 d sweet paprika; bright red.

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

BULL NOSE 58 d Large Sweet Spanish heirloom. Early maturing. Unusual combination of sweet and heat. Prolific.

CAMBUCI, 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, THIN LONG 70 d. Slender, long peppers turn bright red and are very hot. The 2-foot plants are vigorous and quite productive. Very popular for drying and using as a spice; also used medicinally.

CAYENNE, PURPLE 70 d Two-foot plants of light purple blossoms which turn into dark purple, thin peppers about 3” long. Very hot.

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.

CHOCOLATE CAKE 90 d Open-pollinated. Rich reddish brown 3½x3½” blocky thick-walled, great sweetness and flavor.

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.

CORONA 90 days Open-pollinated. Early maturing green-to-orange; stunning color, sweet flavor. Large thick-walled 3½” blocky fruit with 3–5 lobes; easy to harvest; weight of up to half a pound.

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.

DOE HILL 61 d (green to orange) [Pre-1900 family heirloom from the Doe Hill area in Highland County, Virginia] Miniature (1 x 2¼ in.), 4- to 6-lobed, flattened orange bells, with sweet, fruity, multidimensional flavor. High yielding. Fruits keep well.

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.

FLAVORBURST SWEET 75 d F-1 hyb. Citrus flavor, 4-6” blocky bells, thick-walled, crisp and juicy.

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.

HIGHLANDER f1 hyb. 65 d green 85 d red Early and adaptable Anaheim. Traditional, semi flattened, mostly two-lobed fruits avg. 7” x 2”. Good productivity.

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.

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 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.

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

KING ARTHUR hyb 55 d green 75 d red very large earl bell. Disease resistant.

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

KLARI BABY CHEESE 65 d aka Golden Delicious Apple Pepper. From Hungary squat, thick-walled white to yellow to red. Heirloom.

LADY BELL SWEET 68 d F-1 hyb. Early elongated bell ripen from rich green to attractive bright red. Good producer of 3x5" bells, juicy and sweet with a hint of spiciness.

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.

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

MATCHBOX 75 d Open-pollinated Super Chili-type.

MINIATURE BELL MIX 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.

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

POBLANO See also Sargento.

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

RED HOT CHERRY These peppers are 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 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 1-1/2 in. fruits.

REVOLUTION SWEET 72 days F-1 hyb. Sweet, blocky red when ripe.

REWIASWEET 90 days. From Poland. Oblong bell pepper; tangerine when fully ripe. Flesh is thick and super sweet and juicy. Productive. Citrus taste.

RUBY GIANT (See World Beater).

SANTA FE GRANDE 75-80 d Mild hot conical blunt-tipped, 1" by 3" , medium-thick walls. Yellow to orange to red. Sturdy 24" tall plants, heavy yields. Good for pickling, canning and salsa. Introduced in 1965 by Peto Seeds.

SARGENTO F1 Poblano 65 d green 85 d red-lobed fruits are smooth, shiny, and very dark green. Average 5"-6" long x 3" wide. Excellent yield potential.

SERRANO TAMPIQUENO 75 days. (glossy green > orange > red- orange) Attractive 30" plants with pendant, thin-walled fruit (2"x 1/2"). Flavorful, ideal for chili sauce, salsa, hot pepper vinegar, and for pickling. Very hot green or red. Dries easily.

SHISHITO, RESILIENT Open pollinated from 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"x3 1/2" 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)

SWEET PIMIENTO 80 days Open-pollinated. Early and productive with an enjoyable rich fruity taste.

THAI HOT 82 d Small conical peppers ripen to bright red and stand erect above the foliage so fetchingly that it's grown "in the trade" as a red and green Christmas potted plant. Prolific. 25,000-40,000 Scoville Units.

TOBAGO SEASONING Traditional ingredient in jerk seasoning in the Caribbean. Gorgeous scarlet peppers reach 2-3 inches long; Fruity overtones of a habanero, but with just 500 Scoville Heat Units.

TREPADEIRA WERNER A wild Brazilian hot pepper that looks like a cherry and tastes like a berry. Very fruit-forward chili pepper has upper mid-level heat and sweet balance. Prolific, bushy 3 to 5 foot plants with 1-inch, lipstick red pods.

TRINIDAD SCORPIAN 100 d The hottest pepper in the world until Carolina Reaper came along. 1.2 million Scoville units and deep in that heat is a bit of fruity sweetness.

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

WISCONSIN LAKES 75-85 days from trans-plant. Developed in the 1960s. Early maturing bell pepper. Reliable yields of thick-walled, 4-6 oz. sweet fruits ripen from green to red.

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' sweet bell; crisp thin flesh; piquant aftertaste of spicy zip minus the nip. Great addition to salsa and salads.

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