

2020 Peppers by Type, Page 1

See alphabetical pepper list for complete descriptions

Sweet, Bell

- ACE (NEW ACE)** 60 days sweet bell. Thin walled, red. Sure producer.
- CHOCOLATE SWEET** tapered fruits turn from green to glossy brown.
- CORONA** Early maturing green-to-orange; stunning color, sweet flavor.
- EMERALD GIANT** Dark green fruit turn red when ripe. heavy yields.
- GILBOA SWEET** Blocky orange bell
- GOLDEN STAR SWEET** 72 d F-1 hyb. Largeblocky yellow bell; from Israel.
- JUPITER** 70 d sweet, blocky bell. Green to bright red
- KING OF THE NORTH** 70 d sweet bell pepper. Green to red.
- LADY BELL SWEET** Early elongated bell ripen rich green to bright red.
- LUNCHBOX RED** 55 d green 75 d red Sweet and flavorful red snack peppers.
- MINIATURE RED BELL** Tiny heirloom pepper with flavor. Fruits ripen to bright red and grow to 2 inches.
- MINIATURE YELLOW BELL** Tiny heirloom with excellent flavor. Fruits ripen to bright yellow and grow to 2 inches.
- MONSTER YELLOW** 70 d Huge 8" x 4", green to yellow, sweet flavor
- NAPOLEON** Bears consistently until frost. Mild as an apple.
- PURPLE BEAUTY** Sweet, blocky. Green to purple to deep red.
- QUADRATO ASTI GIALLO** Large, blocky; from Italy. Ripens to golden yellow.
- REVOLUTION SWEET** F-1 hyb. Sweet, blocky red when ripe.
- STADDONS SELECT** Large, glossy bell. Dark green to red.
- WISCONSIN LAKES** Thick-walled, 4-6 oz. sweet fruits ripen from green to red.
- WORLD BEATER (Ruby Giant)** 72 d. Sweet bell.

Sweet, Frying / Roasting

- ACONCAGUA** Cuban sweet pepper used in salads, stir fry, roasted, or stuffed.
- ANTOHI ROMANIAN** 4" long tapered, heirloom, sweet flavor
- CHERVENA CHUSHKA** Bulgarian heirloom Bright-red and very sweet.
- CORNO DI TORO** 80 d Italian heirloom, known as Horn of the Bull. Thin, 8"-10" fruit, great flavor, good for frying and cooking.
- CUBANELLE** waxy yellow-green turning red. Not pungent.
- DOUX D'ESPAGNA** (Spanish Mammoth) Introduced before 1860.
- GOLDEN TREASURE** Italian variety; ripens from green to shiny yellow;.
- JIMMY NARDELLO'S** Italian heirloom. Thin-walled 8" frying pepper.
- LIPSTICK** green to red; shiny, smooth sweet and thick. Roasting and salsa. Dependable.
- MEGA MARCONI SWEET** 90 days Lamuyo peppers.

- SIGARETTA DE BERGAMO** 70 d Sweet, long with a pointed tip. Bright green turns brilliant red when fully ripe. Can be eaten fresh, fried, grilled, or pickled
- SUPER SHEPHERD** Italian sweet pepper, most productive, versatile.
- TAKARA SHISHITO** 60 d F-1 hyb. Elongated, sweet, early, easy and abundant. Wrinkled 1x3½" fruits borne early on compact well-branched plants. Typically harvested green to be roasted, fried or grilled whole, they will eventually sweeten and ripen to red.
- TOLLI'S SWEET ITALIAN** Heirloom scarlet fruits grow to 5 inches long

Sweet, Paprika

- BOLDOG HUNGARIAN SPICE** bright red
- FEHEROZON** Light yellow fruit turning red.

Sweet, Unusual

- AMISH PIMENTO SWEET** 85 d rich sweet flavor, fleshy, productive
- APPLE** 57 ed top-shaped, sweet apple taste
- CARMEN** red bull's horn, sweet 2006 All-American winner; tapered 6" long
- KLARI BABY CHEESE** aka Golden Delicious Apple Pepper. From Hungary
- NUMEX JOE PARKER** 65 d relatively mild to medium in flavor. 7" thick-fleshed. Green to red.
- PADRON** 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.
- PARADICSOM ALAKU SARGA SZENTES** Hungarian, yellow, flat, ribbed, pumpkin-shaped fruit. Flesh is very thick, crisp and juicy.
- SWEET PIMIENTO** Early and productive with an enjoyable rich fruity taste.
- VIOLET SPARKLE** 75 d Dazzling, sweet, crisp colorful early pointed 4" fruits that start out chartreuse, streak purple, then turn more fully purple with red streaking, before ripening solid red. Harvest a stunning sparkling assortment.

Ancho Poblano

- ANCHO GIGANTEA**
- CABALLERO ANCHO** Perfect balance of heat and sweet rich flavor; thick flesh and ribs.
- TIBURON** 65 green, 85 red ripe Sweet, thick flesh. Ancho type.

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Hot Peppers

Anaheim

ANAHEIM HOT moderately hot; green to red; 7" long fruit x 2" wide; canning, freezing, drying. For chile rellenos.

Cayenne

LONG RED CAYENNE red cayenne

Jalapeno

HO CHI MINH HOT 68 days yellow cayenne pepper from Southeast Asia

JALAPENO, EARLY

JALAPENO, CRAIG'S GRANDE

JALAPENO JALORO

JALAPENO, TAM

JALUV AN ATTITUDE HOT

Serrano

HIDALGO SERRANO

Drying

ANAHEIM HOT

CHILE LOMBAK 90 d Heirloom from Indonesia; considered best pepper for drying

CYKLON

RED ROCKET

Pickling

HIDALGO SERRANO

HINKELHATZ Pennsylvania Dutch heirloom. Hot.

JOE'S ROUND Heirloom from Italy. Clusters of 3/4" fruit ripen to bright red.

SANTA FE GRANDE 75-80 d Mild hot conical blunt-tipped fruits, 1" wide by 3" long, medium-thick walls.

SIGARETTA DE BERGAMO 70 d Sweet, long with a pointed tip.

Mildly Hot

BEAVER DAM Hungarian heirloom. Crunchy, tapered; good for stuffing. Matures to deep red.

BULL NOSE Large Sweet Spanish heirloom. Unusual combination of sweet and heat.

CZECH BLACK HOT Ripening to lustrous garnet with red juice. Mildly hot.

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.

JASMYN RISSIE 62 d Sweet, intense, fruity pepper flavor, and mild heat. Oblong to oblate, lantern-shaped fruits, about 1¼ x 1½ in.

SANTA FE GRANDE 75-80 d Mild hot conical blunt-tipped fruits, 1" wide by 3" long, medium-thick walls. Ripens yellow to orange to red.

Medium Hot

ANAHEIM HOT

BULGARIAN CARROT CHILE aka Shipkas; bright orange; 3" heirloom

CARROT BOMB HOT Round 1-2" shiny bright tangerine baubles.

CAYENNE (See Long Narrow, Joe's, Ho Chi Minh)

GEORGIA FLAME 90 d Heirloom from Republic of Georgia.

HIDALGO SERRANO Slightly hotter than a Jalapeno.

HUNGARIAN HOT WAX pale green > yellow > crimson red. Banana-shaped, medium-hot, spicy peppers. Reliable and productive. 700-3000 Scoville units.

JALAPENO FAMILY

KARLO PAPRIKA 70 d Semi-hot and semi-sweet for perfectly balanced homemade paprika. Shiny pointed 3½-5" fruits.

LEUTSCHAUER PAPRIKA From Matrafured, Hungary. Great flavor and make a delicious spicy powder.

MATCHBOX 75 d Open-pollinated Super Chili-type.

RED ROCKET 65 green 85 red. Early ristra pepper. Dries quickly to a bright crimson red.

Quite Hot

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. Used extensively by the spice industry in Poland because of its ease of drying. One of the most productive hot peppers.

FIRE BALL First impression of sweetness swiftly followed by searing heat.

HABANERO Most fiery pepper 250,000-300,000 Scoville units. Bright orange.

HABANERO CARRIBEAN RED 285,000 Scoville units. Bright red.

HABANERO MUSTARD light green with purple blush to orange.

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

JOE'S ROUND Heirloom from Italy. Clusters of 3/4" fruit ripen to bright red.

SERRANO FAMILY

THAI HOT 90 d thin-fleshed, hot for Oriental cooking.