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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.

AJI AYUYO Heirloom from Venezuela, flavor and aroma of Tabasco without the heat - overtones of black pepper and coriander. 2" fruit. 111 days until red.

ANAHEIM HOT 75 days moderately hot; green to red; 7" long fruit x 2" wide; canning, freezing, drying. For chile rellenos.

ANTOHI ROMANIAN 53 d pale yellow 78 d ripe red. 4" long tapered, heirloom, sweet flavor

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

BANANA (See Jimmy Nardello's & Sweet Banana)

BHUT JOLOKIA 100-120 d AKA Ghost Pepper, Naga Morich. One of the world's hottest peppers, in excess of 1,000,000 Scoville units! Thin-walled, wrinkled, pointed fruits, 2-3" in length, ripening mostly to red.

BHUT, PINK TIGER x PEACH Hot chili. Greenish purple to a peach purple iridescent glow-like color. Slightly larger than the regular Pink Tiger; similar taste to Peach Bhut Ghost. Very productive.

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

BISHOP'S CROWN Unique shape. Easy to grow, eatable medium heat (5,000 to 30,000 Scoville heat units), and fruity flavor.

BLACK HUNGARIAN 70-80 days 4" long shiny black ripening to red. Good flavor. Medium hot.

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

CABALLERO ANCHO 65 days green, 84 days red ripe F-1 hybrid. Balance of heat and sweet rich flavor; thick flesh and ribs. Large uniform glossy dark green 3-lobed elongated fruit

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 (See Long Narrow, Joe's)

CHERVENA CHUSHKA 85 d Bulgarian heirloom traditionally used for roasting; also a great sweet

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pepper. Bright-red tapered fruits are 2" at the shoulder by 6" long, ripen from green to brown to red.

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

CORNO DI TORO 80 d Italian heirloom, known as Horn of the Bull. Thin, 8"-10" fruit, great flavor, good for frying and cooking.

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.

CYKLON 80 d Polish pepper, 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.

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

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.

GLOW PEPPER Tapered, thick-walled, 2-3 lobed fruits are 4-5" long and are deliciously sweet and fruity. Early and easy to grow in diverse climates.

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 Caribbean red 90 d most fiery pepper 285,000 Scoville units. Distinct flavor. Matures to bright red. Grow in warm conditions.

HABANERO-ORANGE 90 d Open-pollinated. Fiery Habanero. Each 1½' plant will set 10-20 pendulous fruits that turn from dark green to tangerine.

HABANERO PEACH 90 days. Typical bullet-shaped slightly wrinkled habanero type fruits. Ripens to a clear bright salmon color. Beautiful and richly flavored. Hot, hot, HOT!!

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 PAPER LANTERN 70 d lime green 90 d red, lantern-shaped fruits are 3-4" long. Early maturing.

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 75 d Early Jalapeño, Merge green and ripen to vibrant orange with a spicy, fruity flavor.

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

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

JASMYN RISSIE 62 d Sweet, intense, fruity pepper flavor, and mild heat. Oblong to oblate, lantern-shaped fruits, about $1\frac{1}{4} \times 1\frac{1}{2}$ in., on 4-ft. plants. From Hartbeespoort, South Africa.

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

JOE'S LONG CAYENNE 60 green 85 red ripe. 8-10" long, thin-fleshed fruits taper to a skinny point. Heirloom from Calabria, Italy.

KARLO PAPRIKA 70 d Semi-hot and semi-sweet for perfectly balanced homemade paprika. Thick-walled light yellow to red fruits for roasting and stuffing pepper. Shiny pointed $3\frac{1}{2}$ -5" fruits.

KIMCHI Traditional Korean chili heirloom. Cayenne-like with meatier flesh. Abundant.

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

KOREAN DARK GREEN 80 d 3"-4" slender peppers: dark green to red in color. Very spicy and hot. Great kimchi and other Korean dishes.

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.

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.

LUNCHBOX RED 55 d green 75 d red Sweet and flavorful red snack peppers. Mini-sized. Delicious sautéed, in salads and as a healthy snack. Smooth red fruits average 2-2 1/2" long by 1" wide.

MATCHBOX 75 d Open-pollinated Super Chili-type.

MEGA MARCONI SWEET 90 days Heavy early fruit set of 2 1/2" tender-skinned Italian-style Lamuyo peppers. Sweet with good texture and pepper flavor when green, and were especially tasty when ripe.

MINIATURE BELL MIX Tiny heirloom pepper with flavor. Grow to 2 inches.

MONSTER YELLOW (See Yellow Monster)

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

NUMEX JOE PARKER 65 d relatively mild to medium in flavor. 7" thick-fleshed. Green to red.

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 whether enjoyed raw, sautéed or roasted.

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.

PEPPERDEW 90 d Mild heat changing to sweet. Fruity. Thick flesh is perfect for stuffing or pickling.

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 (See Caballero Ancho)

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

PUMA Mix of visual intrigue and high intensity flavor. 2.5"-3" long with brushstrokes of tangerine and violet. Habanero-level heat. Edible ornamental pepper with handsome forest green foliage tinged with deep purple.

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.

RED FLAME Sweet-hot cayenne pepper. Thin walled, 6-6 1/2" long, on big, productive plants.

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.

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

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. Yellow to orange to red. Sturdy 24" tall plants, heavy yields. Good for pickling, canning and salsa. Introduced in 1965 by Peto Seeds.

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, TAKARA 60 d F-1 hyb. Elongated, sweet, early, easy and abundant. Wrinkled 1x3 1/2" fruits borne early 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, vigorous plants.

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

TANGERINE PIMENTO 85 d Productive beautiful orange-sherbet pimientos, round to slightly flattened, 3-4 lobed, thick-walled sweet and juicy. Great for eating fresh or roasting.

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

THUNDER MOUNTAIN Thin curly peppers that can get over a foot long. Very similar to a Cayenne but better tasting and milder. Traditionally dried and smoked. Ripen from green to red.

VIOLET SPARKLE 75 d Dazzling, sweet, crisp colorful early pointed 4" Starts out chartreuse, streaks purple, then purple with red streaking, before ripening red. Stunning sparkling assortment.

WISCONSIN LAKES 75-85 days from transplant. 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.] Tall plants produce very large, blocky, non-tapering fruits averaging 3-1/2" x 4". Fruit is thick-fleshed, and very sweet after turning from green to red.

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

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