

# 2022 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 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.

**BRIQUINHO 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 Shipkas; 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

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 1¼ x 1½ 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 3½-5" 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 2½" 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, sauteed 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 1x3½" 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 PIMIENTO** 80 days Open-pollinated. Early and productive with an enjoyable rich fruity taste.

**TANGERINE PIMIENTO** 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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