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See alphabetical pepper list for complete descriptions

Sweet, Bell

ACE (NEW ACE) 60 days sweet bell. Thin walled, red. Sure producer.

CAROLINA WONDER 75 days blocky bell

CHOCOLATE CAKE blocky fruits turn from green to glossy brown.

CORONA Early maturing green-to-orange; stunning color, sweet flavor.

DOE HILL 61 d (green to orange) Heirloom from Highland County, Virginia] Miniature (1 x 2¼ in.), 4- to 6-lobed, flattened. High yielding. Keep awell.

EMERALD GIANT Dark green fruit turn red when ripe. heavy yields.

GILBOA SWEET Blocky orange bell

GOLDEN STAR SWEET 72 d F-1 hyb. Large, blocky yellow bell; from Israel.

KING ARTHUR KING ARTHUR hyb 55 d green 75 d red Very large. Disease resistant.

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 BELL MIX Tiny heirloom pepper with flavor. Grows 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.

OZARK GIANT Huge, long bells. Thick flesh. Start green and turn bright red.

PURPLE BEAUTY Sweet, blocky. Green to purple to deep red.

QUADRATO ASTI GIALLO Large, blocky. Ripens to golden yellow.

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

WISCONSIN LAKES Thick-walled, 4-6 oz. sweet fruits ripen from green to red.

WORLD BEATER (Ruby Giant) 72 d. Sweet bell.

ZULU SWEET Eggplant black' colored bell pepper is crisp with thin flesh. Piquant aftertaste of spicy zip minus the nip of a hot pepper.

Sweet, Frying / Roasting

ACONCAGUA Cuban. Used in salads, stir fry, roasted, or stuffed.

BANANA, SWEET 70 d Banana- shaped peppers, 6 x 1½" Great for colorful salads, frying, and freezing.

CHERVENA CHUSHKA Bulgarian heirloom Bright-red and very sweet.

CORBACI Long 10-inch fruit are curved and twisted, very slender

CUBANELLE waxy yellow-green turning red. Not pungent.

JIMMY NARDELLO'S Italian heirloom. Thin-walled 8" frying pepper.

LIPSTICK green to red; shiny, smooth sweet and thick. Dependable.

ODESSA MARKET 87 d tapered fruits: crisp, juicy, thick-walled and tasty. Lime color to orange to a deep dark red. Sweet and full-textured raw, or roasted.

SHISHITO (See Shishito listings)

SUPER SHEPHERD Italian sweet pepper, most productive, versatile.

Sweet, Unusual

APPLE 57 ed top-shaped, sweet apple taste

CARMEN red bull's horn, sweet 2006 All-American winner; tapered 6" long

CORBACI Long 10-inch fruit are curved and twisted, very slender

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

HABANADA (Habanero type without the heat)

KLARI BABY CHEESE aka Golden Delicious Apple Pepper. From Hungary

NADAPENO (Jalapeno type without the heat)

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.

RED SWEET CHERRY (Cherry Sweet) 54 d (green to red) [Pre-1860.] Loads of dark red sweet 1 in. x 1-½ in. fruits.

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

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

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.

ZULU From Poland. 'Eggplant black' sweet bell.

Ancho Poblano

ANCHO GIGANTEA Poblano type. Produces many 4" heart shaped fruits

CABALLERO ANCHO Perfect balance of heat and sweet rich flavor; thick flesh and ribs.

POBLANO 75 d

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

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.

Paprika, Sweet & Semi Hot

BOLDOG HUNGARIAN SPICE bright red

FEHEROZON Light yellow fruit turning red.

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

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Hot Peppers

Anaheim

ANAHEIM HOT moderately hot; green to red; canning, freezing, drying. For chile rellenos.

HIGHLANDER f1 hyb. 65 d green 85 d red Early and adaptable 7" x 2". Good productivity.

Cayenne

JOE'S LONG grows to 12" long

PURPLE CAYENNE 70 d dark purple, about 3" long. Very hot.

THIN RED CAYENNE red cayenne

Jalapeno

JALAPENO, EARLY

JALAPENO, CRAIG'S GRANDE

JALAPENO, EL JEFE

JALAPENO, LEMON SPICE

JALAPENO, ORANGE SPICE

JALAPENO, TAM

JALUV AN ATTITUDE HOT

Serrano

FISH HOT

HIDALGO SERRANO

SERRANO TAMPIQUENO

Shishito

SHISHITO, RESILIENT from Japan. Larger-sized fruit than hybrids; harvest when green. Exceptional flavor.

SHISHITO, SHISHIMAI 60 d green 80 d red Mildly spicy flavor. 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, abundant. Wrinkled 1"x3 1/2" Harvest green: roasted, fried or grilled whole.

Drying

ANAHEIM HOT

CAMBUCI

Pickling

CAPPERINO hot cherry

CORBACI Long, sweet 10-inch fruit are curved and twisted, very slender

HIDALGO SERRANO

HINKELHATZ Pennsylvania Dutch heirloom. Hot.

NADAPENO mild with Jalapeno flavor

PEPPERONCINI 62 d

RED HOT CHERRY 65 d green to red

RED SWEET CHERRY (Cherry Sweet) 54 d (green to red) Dark red sweet 1 in. x 1-1/2 in. fruits.

SANTA FE GRANDE 75-80 d

Mildly Hot

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

BULL NOSE 8 d Large Sweet Spanish heirloom. Early maturing. Unusual combination of sweet and heat. Prolific.

CZECH BLACK HOT Ripening to lustrous garnet with red juice.

FISH HOT 80 d African-American heirloom with green and white foliage, striped fruit. White with green stripes turn to orange with brown stripes.

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

NUMEX BIG JIM 80 d up to 4" long; medium hot; good for chiles rellenos

PEPPERONCINI 62 d 4" long slightly wrinkled mildly hot. Good for pickling, often used in Greek salads. Abundant.

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.

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

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

Medium Hot

ANAHEIM HOT

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

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

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

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

CAYENNE FAMILY

GOCHUGARU GOCHUGARU 60 days (green > red) Classic Korean; flakes traditionally made by drying peppers in the sun and grinding them. For kimchi and Korean sauces. Medium heat.

HIDALGO SERRANO Slightly hotter than a Jalapeno.

HUNGARIAN HOT WAX pale green > yellow > red. Banana-shaped, medium-hot, spicy. 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 3 1/2-5" fruits.

MATCHBOX 75 d Open-pollinated Super Chili-type.

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

RED ROCKET 65 green 85 red. Early ristra pepper. Tapered, thin-walled, 5-6" long fruits. Dries to bright crimson red. Dried fruits have tender flesh which is nice and soft when cooked.

TREPADEIRA WERNER wild Brazilian hot looks like a cherry. Very fruit-forward chili pepper: upper mid-level heat and sweet balance. Prolific. 1-inch, lipstick red pods.

Quite Hot

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

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

HABANERO ORANGE 285,000 Scoville units. Tangerine orange.

HABANERO RED SAVINA

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

PERI PERI From Africa. Matures to orange or red color. About .125 in diameter and an inch long.

SERRANO FAMILY

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

TRINIDAD SCORPIAN 100 d 1.2 million Scoville units and deep in that heat is a bit of fruity sweetness.