

## Sweet Peppers

Variety	Days to maturity	Type	Description
Golden California Wonder	62-73	Bell	Popular since the 1920s, this is the golden version of the red California Wonder. Smooth, blocky and blunt-ended 5" x 4" fruits are thick-walled, very sweet and mild. Maturing from light-green to golden-yellow, the peppers grow on 22-26" sturdy, upright plants that set continuously.
California Wonder	75	Bell	The standard bell pepper for many decades, this 1928 introduction is still the largest open-pollinated, heirloom bell you can grow, and it's a vast over the earlier bells. A perfect stuffing pepper—blocky 4" x 3½", thick-walled, tender and flavorful.
Better Belle	65	Bell	Even blockier, thicker walled and earlier than the original. Four-lobed peppers mature from green to bright red. Vigorous variety maintains its large fruit size and production throughout the season. Resistant to tobacco mosaic virus.
Red Beauty	65	Bell	Thick walls hold up well for cooking or stuffing, remaining sweet, tender and juicy. Sweet, flavorful peppers usually have 3-4 lobes. An early prolific variety with thick walls. Resistant to tobacco mosaic disease. Turn from green to red as they mature.
Rainbow Mix	65-70	Sweet	Consisting of 5 hybrids and 2 open-pollinated types, this mix assures you of big, thick-walled, blocky bells in every color. We selected not only for appearance but uniform harvest time and superb disease resistance, so these varieties all mature within a week of one another and are vigorous garden performers.
Sweet banana	72	Sweet	Even after more than 70 years, this is still extremely popular pepper. Large, pointed fruits measure 6-7" long and 1½" across. The mild yellow peppers ultimately turn brilliant red. A favorite for pickling.
Sweet Cherry	75-80	Sweet	These bite-sized, cherry-shaped peppers are popular for pickling and preserving. They have thick walls and ripen from green to bright red. Fruit hang under a good foliage cover that helps prevent sunburn.
Fooled You	65	Sweet	Perfect for mild sauces, salsas and stir-frys...not pungent, not hot, but still enormously flavorful. Plants grow 27" tall, bearing loads of large, thick-walled fruits measuring about 1.75" wide at the base.

## Hot Peppers

Pepperoncini	75	Hot 100-500 Scoville units	If you are a pickled pepper person, this Italian pepper is for you. Expect gratifyingly large crops of 5-6" long thin, slightly wrinkled peppers. At first, the peppers are a pleasing light green, and as the season progresses, their color shifts into bright red. Take your pick: you can harvest the sweet, thin-walled fruits in either the green or red stage, and you can enjoy them raw, pickled or cooked.
Sweet Heat	52	Sweet hot Scoville: 329 green 235 red	A perfectly calibrated blend of sweetness and heat, with a big nutritional bonus. Red peppers boast 65% higher vitamin C than average peppers. 10" tall plants bear 3.5" x 1.5" fruit in 52-56 days.
Anaheim	77	Hot 500-2,500 Scoville units	Green fruits turn deep red when ripe. Use these pungent peppers fresh or dried. CAUTION: Use rubber gloves or clean hot peppers under running water to avoid skin burn from the juice.
Garden Salsa	73	Hot 1,000-5,000 Scoville	Heavy yields of thick-walled, medium-hot peppers from a hybrid that was developed for making salsa. Great for adding a zesty kick to homemade salsas, but also chili and other dishes. Turn red as they mature. Resistant to tobacco mosaic virus.
Ancho	65	Hot 1,000-2,000 Scoville units	Called Ancho when dried, Poblano when fresh. This is one of the most popular peppers grown in Mexico. Plants grow to 2½ ft. tall. Fully ripened, red fruits are much hotter and flavorful than the earlier picked green ones.
Jalepeno	75	Hot 2,500-5,000 Scoville units	Matures to dark red. Space plants 18-24" apart. CAUTION: Use rubber gloves or clean hot peppers under running water to avoid skin burn from the pepper juice.
Hungarian Wax	70	Hot 5,000-10,000 Scoville units	Heat-lovers, here's another Mexican favorite used in a variety of dishes, from salsas to soups, with a distinctive, pungent flavor. Large 2-3' plants produce fruits about 5" long that start out bright yellow and turn red as they mature. They make great pickled peppers.

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Cayenne	70-75	Hot 30,000-50,000 Scoville units	This very hot pepper is the prime ingredient in Cayenne pepper, which is made when the dried peppers are ground into powder. This is also the favored spice of Creole and Cajun cuisine used to give gumbo and crayfish dishes their punch. Thin-walled, skinny, wrinkled fruits are 5 to 6 inches long and very hot. However, they will not be hot when small. Wait until they get at least 5 or 6 inches long to pick hot ones. They can be substituted for most dishes calling for Serrano, Jalapeno, or Habanero peppers. Easy to grow and tolerant of hot, humid weather, Cayenne will produce peppers all summer. These skinny peppers are also called chili or finger peppers. Great for containers.
Red Chili	85	Hot 30,000-50,000 Scoville units	Plant produces high yields of 1" long by 0.5" wide hot peppers. Peppers are very hot and turn from light green to red when mature. Plant has fuzzy green stems, fuzzy green leaves and white flowers. Excellent for making hot pepper sauce, pickles, or dried for spices.
Super Chili	75	Hot 40,000-50,000 Scoville	AAS Winner. This super productive chili produces smallish, thin walled fruits measuring about 2 ½ inches long by ½ inch across. It is not unusual for a single plant to produce as many as 300 peppers. Peppers ripen from light green to orange to red and can be used fresh or dried. Scoville units: 40,000 - 50,000.
Habanero	95	Hot 100,000-350,000 Scoville	One of the most potent of all hot peppers—100 times hotter than Jalapeno! Great for hot sauces and basting. Wrinkled, tapered little fruit turn from green to orange. Bear very well in hot weather. Grows well in containers.

# Scoville Heat Scale of peppers we offer

The Scoville Scale is a measure of the 'hotness' of a chili or hot pepper

0	Bell and sweet peppers
100-500	Pepperoncini
500-2,500	Anaheim
1,000-2,000	Ancho
2,500-5,000	Jalepeno
5,000-10,000	Hungarian Wax
30,000-50,000	Cayenne
40,000-50,000	Super Chili
100,000-350,000	Habanero

## Other peppers and substances for comparison

855,000	Naga Jolokia pepper
1,001,304	Naga-Bih Jolokia pepper
2,000,000	Pepper spray
5,300,000	Police grade pepper spray
16,000,000	Pure capsaicin