

Hot Peppers				
Variety	Scoville Units	Days to Harvest	F1 Hybrid or Open Pollinated (OP)	Plant Description
Aleppo	10,000	85	OP	A rich red pepper from Syria with 4-6" fruits. Used dried and crushed or powdered, this slightly smoky and sweet pepper adds a nice heat kick to Mediterranean dishes.
Anaheim	500-1,500	77-80	OP	Mild to medium hot peppers are 6-8" long, thick walled, and ripen from green to red on 24-30" plants. Used for relish, sauces, salsas, guacamole, stews, and frying. Flavor intensifies with roasting. When ripened to red, known as chile colorado.
Anaheim Highlander	500-1,000	65	F1	Early Anaheim variety that does well even in cooler, short season areas. 1-2 lobed peppers are 7" long x 2" at the shoulder, semi-flattened, and milder than traditional Anaheims. Ripen to red, but usually used green for stuffing, grilling, and roasting. Plants are large and productive.
Apache	75,000-80,000	65	F1	A highly ornamental dwarf (18") plant that is excellent for containers. It is a prolific producer of smooth 3" fruits that are green maturing to bright red. Very hot.
Basket of Fire	80,000	90	F1	Another great container or small garden option. Plants grow 12-18" tall, have a spreading, well-branched habit, and produce an abundance of 1", creamy yellow fruits maturing to orange then red. Adaptable to a wide variety of conditions. Very hot.
Bhut Jolokia	970,000	100-120	OP	AKA Ghost Pepper. Extremely hot peppers from India that are thin walled, wrinkled, 2-3" long, and ripen to red. Plants grow 4' tall and have a well branched habit. Use caution when handling and cooking with them.
Biquinho (Red Beak)	500-1,000	70-75	OP	A popular snacking pepper from Brazil. Green to red, 1" fruits are rounded and taper to a beak-shaped point. The flavor is sweet, fruity, and slightly tart. Excellent pickled or added fresh to pastas or salads. Plants grow to about 2' tall, are prolific, and make an ornamental container addition.
Bishop's Crown	5,000-30,000	90-100	OP	Bell shaped peppers resemble a Bishop's miter. They are 3-4 sided, 1-1.5" long by 2-3" wide with thick flesh and thin skin. Fruits ripen from light green to orange to red. The wide range of possible heat depends on how ripe it is: 5,000 SHU at green, 30,000 SHU at red. Sweet, fruity, hot flavor. 4' plants have branches that may need support to hold the heavy yields of fruit. Excellent for stuffing, grilling, pickling, and in salad and salsa. From Barbados.
Bolivian Rainbow	10,000-30,000	75-80	OP	An ornamental and edible heirloom grown for centuries in Bolivia. 1" fruit is held upright on 24-36" plants and ripens from purple to yellow to orange to red with all color stages on the plant at once. Flowers are purple too. Bears early for a long season. Perfect for containers and can overwinter indoors.
Bulgarian Carrot	2,000-5,000	75	OP	An heirloom pepper shaped and colored like a baby carrot. Peppers are 3 to 4" long with spicy, crunchy, and fruity notes that make it a natural for chutneys, salsas, and hot pepper jellies. Compact, high yielding plants grow 18" x 18" and are good for containers.

Carolina Reaper	1,569,000 to 2,200,000	70-90	OP	A ghost pepper/red habanero cross and one of the hottest peppers available. Bright red and bell shaped. It is said to have a great flavor that is fruity and sweet, despite the heat. Developed by Ed Currie in South Carolina. Very productive plants can grow to 5' x 4'. Handle with care - a little of this pepper goes a long way!
Cascabella	1,500-4,000	75-85	OP	Spicy, cone-shaped peppers are 1 3/4" long x 3/4" wide, with thick walls. Usually used yellow but will ripen to red. Excellent for pickling.
Cayenne	30,000-50,000	70-72	OP	Heirloom with slender, 4-6" long, bright red peppers on vigorous and productive 2' plants. Excellent fresh or dried. Used as a spice and as a medicinal herb.
Cayenne, Golden	30,000-50,000	70-80	OP	6" long, pencil-thin fruits ripen from green to golden yellow with smoother skin than red cayenne. Good fresh, dried, or pickled. Plants are vigorous and prolific.
Cayenne, Ring of Fire	70,000-85,000	60-80	OP	Among the earliest of hot peppers with fruits reaching 4-6" long by 0.5" wide that are fiery hot, thin-skinned, and mature to bright red. Compact plants work well in containers and give abundant yields. Use fresh or dried or grind into chili powder.
Cherry Bomb	2,500-5,000	65	F1	A high yielding hybrid hot cherry pepper. Can be used green or red and is great fresh or for canning and pickling. Fruit is 2 1/2" x 1 1/2", glossy, and thick-walled. Resists tobacco mosaic virus.
Chile de Árbol	15,000-30,000	85	OP	An heirloom from Mexico that is similar to cayenne with a bold, smoky flavor. Thin walled fruits are 2-3" long x 1/2" wide. Also called 'bird's beak' or 'rat's tail' due to pointy shape, or 'tree' due to the shape of the plant, which can reach 3-4' tall. Excellent for drying and grinding into powder or drying in ristras.
Chiltepin	40,000-70,000	90-95	OP	Pea sized, fiery hot fruit on an 8-10" plant. Very prolific. Small size makes the peppers handy for recipes. Ripen to bright red. Pretty in containers.
Fish Chile	5,000-30,000	70-80	OP	An 1870s, African-American heirloom from the Chesapeake Bay area. 24" plants have green and white variegated foliage. 2-3" fruits change color and heat levels: solid creamy white, light green with dark green stripes, orange with dark brown stripes, maturing to hottest at solid red. Pick early, while still white and mild, to dry for cream sauce seasoning. Excellent in any fish or shellfish dish or in salsas and hot sauces. Lovely in a container or as an edible landscape plant.
Fresno Chile	7,000	75		Similar to jalapeno but slightly hotter and with thinner walls. Fruits are cone-shaped and ripen from light green to bright red. Make great pickles. Plants are vigorous, can grow to 28", and are resistant to Tobacco Mosaic Virus.
Fresno Chile, Flaming Flare	800-1000	75	F1	Thin walled, cone-shaped, 4" fruits are spicy and sweet and hottest when fully red ripe. Great fresh, sautéed, in salsas, stir fries, and chili sauce. Noted for especially productive plants that will grow almost anywhere. Tobacco mosaic virus resistant. 2015 AAS Winner.
Garden Salsa	2,000-4,500	73	F1	Developed just for salsas, it is also great in other Mexican recipes. Fruit is 8" long by 1" across. Medium hot - hotter than Anaheim, milder than jalapeno - when picked green. Heavy yields and good disease resistance.

Golden Greek Pepperoncini	3,000-3,500	62	OP	A rare and special heirloom strain from Greece that is excellent for pickling. Fruits are smaller, 3-5", with lighter color than regular pepperoncini, so home canned jars look more like commercial product. Thin-walled, slightly wrinkled with superb flavor and mild heat... perfect for Greek salads!
Guajillo	2,500-5,000	85	OP	A popular chile from Mexico. The green to reddish brown fruits are slender and up to 5" long with thin walls. The distinctive flavor is sweet with hints of fruit. Great for sauces and drying and often used with anchos and pasilla chilies in what is referred to as the 'holy trinity' of Mexican peppers.
Habanero	100,000-325,000	95	OP	A Yucatan native chili that is among the very hottest. The lantern-shaped fruit is 1" long by 1.5" wide and ripens from light green to a lovely golden orange. Use fresh or dried.
Habanero, Zavory	100	90 to red	OP	An unusual pepper with habanero aroma and flavor but very little heat. Fruits are green ripening to bright red, wrinkled, and 2.25 x 1.25" on a vigorous and productive plant. Perfect for stuffing, mild salsa, or eating fresh in salads and as a crudité.
Hot Lemon	30,000-50,000	80	OP	An Ecuadorian pepper with narrow, wrinkled fruit that grows to 3-4" long and ripens to a lovely lemon yellow but is also delicious green. Tender skin, spicy aroma, and unique flavor make this pepper excellent for fresh use or in sauces.
Hungarian Hot Wax	5,000-15,000	67	OP	A banana-shaped heirloom growing up to 6" long and 1.5" across. Matures from light yellow to bright red but the flavor is best when yellow. Perfect for pickling and canning. Prolific plant grows 16-24" tall, bears both upright and pendant fruit, and yields well even in cooler climates.
Italian White Wax	500-1,000 green 12,000 red	80-90	OP	A legendary pepper from Northern California (a.k.a. Marchand or Vallecito) with 3-4" long x 0.5" wide fruits maturing from light, pea green to whitish, pale yellow to red. Peppers are usually harvested when pale yellow-green and mild. Hot when red. Thin skinned, crisp, crooked and kinked peppers are traditionally pickled with vinegar and garlic. Productive plants grow to 40". Our seed is donated by generous neighbors who moved here from N CA and continue to grow this pepper.
Jalapeño	3,500-5,000	60-65		An all-purpose variety with hot, pungent, 2-3" fruit with medium-thick walls. Plants are very prolific.
Jalepeno, Biker Billy	4,000-10,000	66	F1	Named after renowned chef, "Biker Billy" Hufnagle, this is one of the biggest and hottest jalapenos. Thick-walled fruits are 3½ - 4" long and mature from green to red.
Jalapeño, Chipotle	2,500-8,000	60+	OP	Chipotle jalapeño takes well to the smoking process that will turn it into an 'official' chipotle and has a slightly smoky flavor to begin with. Pods are 2-3" long. Excellent for all culinary purposes, smoked or not!
Jalapeño, Early	3,500-5,000	60-65	OP	Deep green fruits mature to red are sausage-shaped, 3" by 1", and thick-walled. Perfect for fresh use or pickling. Sturdy, compact, 24" tall bush sets fruit in cooler weather than most hot pepper varieties.
Jalapeño, Jalafuego	4,000-6,000	70 to green/93 to red	F1	One of the hottest and most productive jalapeños. Large, vigorous, high yielding, disease resistant plants yield loads of 3.5-4", crack resistant, smooth, and very dark green fruit. Great for stuffing, deep frying, salsas, and pepper jelly.

Jalapeño, Jaloro	2,500-8,000	65+	OP	This thick-walled, 3" long jalapeño ripens from green to yellow to orange to red. The flavor is fruity and hot. Plants are 2-4" tall and virus resistant. Developed by the Texas Agricultural Extension Office.
Jalapeno, La Bomba II	5,000	56	F1	An early, 2-3" jalapeño with thick walls. Flavor is slightly sweet and seriously hot. Upright, disease resistant plants have dense foliage that protects peppers from sunscald. Productive plants grow 32-40" tall and 12- 18" wide, just right for a container.
Jalapeño, Mucho Nacho	4,000-8,000	68-70	F1	Large, 4" fruits are thicker, heavier, a bit hotter, and up to a full inch longer than regular jalapeños. Plants are vigorous, disease resistant, and high yielding.
Jalapeno, Nadapeño	0	75-80	OP	This pepper gives you full jalapeño flavor but no heat at all! A jalapeño bred by choosing the seeds of the least hot but most flavorful jalapeños over many generations yielding a pepper with no heat but lots of flavor. 3" fruit ripens from green to red and can be used any way you would use a spicy jalapeno. Sturdy, 18-24" plants are highly productive.
Jalapeño, Purple	2,500-8,000	85-120	OP	Peppers average 3" long x 0.75" wide and are sweeter than the ordinary jalapeño. Great fresh in salsa, salads, and sandwiches and for stuffing or makes beautiful pickles. Sturdy, 24" plants produce lots of jalapeños that ripen from green to purple to red, and the flowers are purple too. Beautiful in a container and a show stopper in the garden!
Jalepeno, San Joaquin	2,500-6,000	60	F1	New! A determinate jalapeno that produces a large crop (up to 50!) at one time... great for canning or processing. Fruits also hold well on the plant for harvest over an extended time. Peppers are thick walled, ripen from green to red, and are delicious at any stage.
Jalepeno, TAM Mild	1,250-2,000	65-70	OP	Mildly pungent pepper that matures early and is just right for pickling. Semi-compact, 22-24 in., very productive plants. Fruits mature from green to red. First cultivated at Texas A & M University (TAM).
Kung Pao	7,000-12,000	85	F1	A cayenne-like pepper with thin, 3-6" long, thin walled fruits that ripen from green to red. Dries nicely. The earthy, smoky flavor and moderate heat are excellent in Kung Pao chicken and stir fries.
Leutschauer Paprika	500-1,000	85	OP	An heirloom from Hungary via Leutschau, Slovakia. This spicy red pepper grows 2-3" long by 1.25" wide and is used for drying and grinding into paprika powder but can also be stuffed, or used to make a mild sauce. Hardy and very productive plants.
Loco	24,000	82-85	F1	Small (1"), oval fruits, ripening from purple to bright red are held upright above the foliage on compact plants. Very colorful and attractive plants and very hot peppers. Perfect for a container.
Manzano	12,000-30,000	90+	OP	From Central and South America, this pepper is known as the apple pepper because it looks like a little, 1-2", yellow or orange apple with black seeds inside. The flavor is sweet, citrusy, and hot. 2' or taller plants even look like an apple tree with fuzzy leaves and are unusually cold hardy (to 32°). These peppers are great stuffed and in sauces and salsas.
Mariachi	500-600	66	F1	A 4" x 2", mildly hot Santa Fe type pepper that ripens from yellow to orange to red. Flavorful at all stages, it is good fresh, grilled, stuffed or pickled and for sauces and salsa. Compact plants are high yielding and set fruit continuously through the season. 2006 AAS winner.

MexiBell	2,500	70	F1	Bell pepper shape with the mild heat and flavor of an Anaheim, these peppers grow to about 3.5" long, are 3-4 lobed with thick walls, and ripen from green to bright red. The 24" tall plants are productive and provide a nice canopy to prevent sun scald.
Numex, Big Jim	1,500-2,500	75-85	OP	Released by New Mexico State University, this cultivar produces very large chili peppers (10-12" long and 4 oz). They make great rellenos and can be dried for green chili powder. Plants grow 24-36" and produce well, even in high heat.
NuMex, Joe E. Parker	1,500-3,500	70-95	OP	A great multipurpose pepper with loads of tapered, 6-8" x 2", mildly hot fruits on vigorous plants. These are typically used green (70 days) but ripens to mahogany then red (95 days). The firm and flavorful fruit is great fresh, stuffed, roasted or canned and can be dried for cooking and decorating.
NuMex, Mosco	5,000-6,000	75	OP	The Mosco chili holds its fruit upright though fruiting branches may bend down as they increase in size and maturity. Fruits are thick-walled, pungent, and about 5.5" x 1.5". Excellent for roasting, green chili, and rellenos. Very productive plants.
Orange Scotch Bonnet	150,000-325,000	120	OP	Bonnet-shaped (like a squashed hat) fruits ripen to bright orange and have a hot, smoky flavor. Use fresh or dried, with caution. An important ingredient in Jamaican jerk seasoning and Caribbean curries. 30" tall plants are perfect for a container.
Padrón	500-2,500	85	OP	A Spanish heirloom pepper that is small and furrowed. Harvest when 1-1.5" long and green, and about 1 out of 20 fruits will be hot, the rest mild (Padrón roulette). Harvest when 2-3" long and ripened to red, and all the fruits are hot. In Spain, they are served green and sautéed in olive oil with a little sea salt at tapas (appetizer) bars. They are a lively addition to recipes and great pickled.
Pasilla Bajio	1,000-2,000	78	OP	The dule negro or chile negro pepper is 8-10" long, skinny, thin-walled, and very dark green ripening to deep brown. Mildly hot, it is mainly used dried for its rich, sweet, smoky flavor in sauces (essential for mole). Resistant to tobacco mosaic virus.
Pasilla, Holy Mole	700-1,000	80	F1	This pasilla-type chili is mildly hot, 7-9" long, and dark green ripening to chocolate brown with a nutty, tangy flavor. Great for mole sauce. Plants grow to 36" and are excellent in containers.
Pequin	70,000-120,000	105	OP	Numerous 0.5 to 1" fruits ripen to bright red and have a fiery heat. Used for salsas, soups, sauces, and vinegars. Plants are high yielding, great for containers, and very attractive. They can be over-wintered indoors.
Poblano, Ancho Ranchero	1,000-2,000	75	F1	An early and high yielding poblano with dark green, 5" long fruits maturing to dark red. Great for stuffing and roasting or using dried in mole seasoning.
Poblano, Mulato Isleno	500-1,500	80	OP	An heirloom pepper from Mexico that matures from green to rich, deep brown called achocolatado. Fruits are 6" long x 3" at shoulders, flattened, and heart-shaped. Use fresh or dried (indispensable for mole) or roasted and peeled for rellenos. Plant are large-leafed and grow to 30".
Poblano, Paulo	?	70	F1	New! An early poblano with thin-walled, tapered fruits that ripen from green to chocolate to red. Excellent flavor.
Santa Fe Grande	500-750	75-80	OP	Short, thick, conical fruits are 3.5" long and 1.5" wide and highly ornamental, ripening from yellow to orange to red. Sturdy, 24", tall plants give continuous yields. Warm and spicy and good in condiments, salsas, and pickles.

Serrano	2,000-4,500	85	OP	High yields of hot and flavorful peppers that are 2" long and finger shaped. Ripens to red and can be used at any stage but with care (highly variable heat level). Perfect for chili sauce, salsa, hot-pepper vinegar, pickles, and drying. Plants are vigorous and grow to 30".
Serrano Tampiqueno	6,000-23,000	78-82	OP	2.5" peppers are distinctively delicious and an essential for Mexican cuisine. Larger than regular serranos and green ripening to red. Use at any stage with caution. Large (2-3') plants are heavy yielding.
Shishito	50-200	60 to green	OP	A Japanese heirloom with 3-4" wrinkled fruits that are green ripening to red. They are mildly spicy, very flavorful, and perfect for grilling and in Asian cuisine: tempura, stir fry, yakitori. Like Padrón peppers, they can be occasionally quite hot.
Shishito, Dragon Roll	200 (red)	67	F1	Shishito variety with chartreuse, 3-5" long, wrinkled fruit that is enjoyed in Japanese cuisine. Flavor is sweet, spicy, and smoky. Hottest when matured to red, but traditionally eaten green. Great roasted, fried as tempura, stir fried, or thinly sliced raw in salads.
Super Chili	20,000-40,000	75	F1	An AAS Winner 1988, Super Chili is both ornamental and edible. 2.5", cone-shaped peppers are held upright on semi-compact, 24" plants. Peppers have thin walls and mature from green to orange to red. They are very hot and wonderfully pungent. Use fresh or dried in cooking. Great for gardens or containers and can even be grown indoors.
Tabasco	30,000-50,000	80	OP	A very hot pepper bred for McIlhenny Co.'s Tabasco Sauce. The fruit ripens from yellow to green to red, and vigorous plants offer high yields and easy harvest. Handle with care, especially when grinding after drying. Beautiful in containers.
Takanotsume	3,500-10,000	60-70	OP	This Japanese "Hawk's Claw" chile produces abundant 1.5- 2.5", bright red peppers held upright on a very productive plant. Use fresh or dried in stir fry or traditionally used ground in the Japanese condiment, <i>shichimi togarashi</i> .
Thai Hot	50,000-100,000	40	OP	Bushy, 8-15" plants bear erect, conical, 1 by 0.25" fruits that are green maturing to red. Extremely hot and very ornamental - excellent for containers. Will cover itself with pretty peppers. When picked clean and brought indoors, will set a second crop in time for the holidays. The perfect seasoning for Asian cuisine, but handle peppers with extra care.
Time Bomb	1,100	65-70	F1	A hot cherry pepper starting dark green and ripening to red on productive plants. Peppers are 2.5 x 1.5", thick-walled, and glossy. Perfect for pickling or stuffed for appetizers.
Trinidad Scorpion	300,000+	80	OP	A Caribbean native and one of the hottest peppers in the world. Wrinkled fruits are 1.5" long, bright green maturing to deep red, and often have a "tail" reminiscent of a scorpion. Flavor is extremely hot with a bit of fruity undertones and is well suited for salsas, marinades, and hot sauce. Use caution when processing!
Yellow Mushroom	100,000-300,000	85-95	OP	Heavy yields of 1 x 1.5 ", mushroom-shaped, flattened, and scalloped peppers that ripen from green to bright yellow. Fruity and very hot, they are excellent for pickling, salsas, hot sauce, and stuffing.

Bell Peppers				
Variety	Color Sequence	Days to Harvest	F1 Hybrid or Open Pollinated (OP)	Plant Description
Better Belle II	green to red	75	F1	Very blocky, thick-walled, 4.5 X 3.5", four-lobed fruits are top quality. Plants are TMV resistant and dependably produce high yields.
Bianca	white to red	65-85	F1	Medium sized, 4-lobed, blocky fruits have a mild sweet flavor and ripen early to white (65 days), hold white color for a long period, then ripen to red (85 days). Sturdy, vigorous plants with plenty of foliage to protect from sun scald have high resistance to tobacco mosaic virus.
Big Bertha	green to red	70	F1	Extra-large, elongated fruits are 7 x 4" with very thick walls and are mostly four-lobed. Plants are stocky, 30" tall, resistant to tobacco mosaic virus, and widely adapted. A reliable variety!
Big Red	green to red	75	OP	A large, blocky pepper growing to 5x5". They are sweet and thick-walled and terrific fresh or stuffed.
California Wonder	green to red	76	OP	A very popular standard bell pepper variety with high yields of 4-lobed, thick-walled, 4x4" fruits. A reliable producer and disease resistant.
Canary Belle	green to yellow	72	F1	Brilliant yellow fruits are slightly elongated, 5x 3.5" with thick walls and exceptional flavor. A beautiful addition to any dish. Very fine fresh, stuffed, sautéed or grilled. Steady, season-long production. TMV resistant.
Chocolate Beauty	green to chocolate	85	F1	Medium-large, very smooth, 3-4 lobed, 4.5" fruits have amazing flavor. Vigorous plants are resistant to tobacco mosaic virus.
Early Summer	green to yellow	70-75	F1	Beautiful, bright, 4 lobed bell grows to 4x 5" with thick walls and sweet flavor. Good yields and good disease resistance.
Fat & Sassy	green to red	61	F1	AKA 'King Arthur'. Bright red fruits are crunchy, thick-walled, blocky, and about 4.5 x 4.5". Sturdy, 22" plants are widely adapted, heavy yielding, extra-early, and tobacco mosaic virus tolerant.
Golden California Wonder	green to yellow	62-78	OP	An heirloom from the 1920's with yellow, blocky, thick walled, 5 x 4", very sweet peppers. Productive, sturdy, 2' plants have good foliage cover to prevent sun scald and are resistant to TMV.
Golden Summer	lime green to yellow	67	F1	Early, 4-lobed, 4 by 3", blocky fruits have a superb, sweet flavor. Disease resistant.
Lido Lamuyo	green to red	75	F1	Elongated peppers average 6 x 3.5" and have a sweet flavor. Excellent fresh and for cooking. Tall, vigorous plants with good disease resistance.
Lilac	ivory to lavender to red	65-70	F1	Unique peppers stay lavender longer than other purple peppers. Smooth, glossy, thick-walled, 3-4 lobed, 4.5 x 3.5" peppers have mild, sweet, ivory flesh. Resistant to tobacco mosaic virus.
Orange Sun	green to orange	80	OP	Sturdy, 2' plants produce big yields of blocky, 4-5", 3-4 lobed, beautiful fruit. Thick walls, crisp texture, and sweet flavor make this one a winner for salads, stir fries, and grilling.
Pizza	green to red	80	OP	A thick-walled pepper that is sweet with just a little heat. Peppers are 3-4" long, cone shaped and spiciest at green, sweetest at red. Wonderful fresh in salads and salsas, great in chili and other Mexican dishes, pizza, or omelettes. They can be dried and ground for a delicious mild seasoning. Sturdy 14-18" plants are heavy producers.

Purple Beauty	purple to red	70	OP	3.5", square, thick-walled, 4-lobed fruit is tasty and beautiful fresh or cooked (turns green when cooked). Compact plants have good foliage cover for fruit.
Red Beauty	green to red	68	F1	Heavy, 4 x 4", thick-walled, glossy fruits set early and reliably turn red in almost any part of the country. Delicious fresh. Vigorous, productive plants are tobacco mosaic virus resistant.
Red Knight	green to red	57-75	F1	Big, early fruits are blocky, 4.5", and thick-walled with sweet, fruity flavor. Strong, upright plants have excellent disease resistance.
Romanian Rainbow	ivory to orange to red	60	OP	Fruits are 4-5" long and very sweet. Short, compact plants continuously produce colorful peppers that begin ivory, change to persimmon, and mature to red. Usually all 3 colors are on plant at once - an eye catching plant!
Super Heavyweight	green to yellow	75-90	F1	An enormous pepper, up to 7 x 6" and 9 oz. with thick walls and crunchy texture. Great for stuffing or fresh use. Strong, disease-resistant plants.
Sweet Chocolate	green to chocolate	60-85	OP	Lovely, 3-4 lobed, tapered, elongated peppers are chocolate on the outside and brick red inside. Thick, sweet flesh is excellent for grilling, salads, and stir fries. Heavy fruit set on plants tolerant of cool nights.
Sweet Sunrise	green to yellow to orange	65-85	F1	A medium to large, crisp, blocky, 3-4 lobed, somewhat elongated pepper with a sweet and fruity flavor. Sturdy plants have good leaf cover and excellent yields.
Valencia	green to orange	70	F1	A blocky, 4-lobed pepper grows to 4 x 4" and ripens to a beautiful bright orange. Fruits have a sweet flavor and firm texture. Plants are vigorous and tobacco mosaic virus resistant.
White Cloud	white to red-orange	70	OP	Sweet, mild, blocky peppers are great for salads and stuffing. Striking color for gourmet cooking and fun appetizers. Compact plants are lovely in containers.
Yellow Bell	yellow to orange to red	65	OP	3-4 lobed, 2.5 x 3" fruits have thick walls and delicious flavor. Compact plants with heavy foliage produce high yields.
Yolo Wonder	green to red	75	OP	An improved relative of California Wonder that is larger, more adaptable, and disease-resistant. 4.5" fruits are thick-walled, blocky, sweet and crunchy.

Sweet (Non-Bell) Peppers				
Variety	Color Sequence	Days to Harvest	F1 Hybrid or Open Pollinated (OP)	Plant Description
Aji Dulce	lime green to orange-red	65	OP	A Puerto Rican pepper that is habanero sized and shaped but is only mildly spicy with a fruity, smoky flavor. Great for salads, stir-fries, Caribbean dishes, and pickles.
Alma Paprika	cream to orange to red	70-80	OP	Round, thick-walled peppers on productive plants are easy to dry and grind for paprika and are also delicious eaten fresh. Very sweet with a little spicy heat. Heirloom from Hungary.
Antohi Romanian Pimento	pale yellow to red	53-78	OP	A Romanian heirloom frying pepper with full, sweet flavor. Heavy yields of smooth, pointed, 4 x 2" fruits on strong, upright plants. Good in containers.
Bananarama	yellow to orange/red	70	F1	Large, 8" banana peppers are meaty and great for pickles, salads, and grilling. Fruit matures from yellow to orange/red and can be picked at any stage. Plants are compact and productive.
Carmen	green to red	75	F1	A very sweet, Italian, horn-shaped pepper that grows to 6 x 2". Good stuffed, grilled, sautéed, or eaten fresh. Heavy yielding, compact plants are perfect for a container and have excellent disease resistance and adaptability. 2006 AAS Winner.
Cherry Pick	green to red	68	F1	Perfectly round, 1.25" sweet peppers are excellent for salads and pickling. Plants are heavy producers over a long season and disease resistant.
Choricero	green to red	90	OP	AKA Gernika. A wonderful heirloom Basque fry pepper growing to 3 x 1.5" with blunt, rounded tips. Sweet and delicious sautéed or used fresh, usually when green. Traditionally grown in pairs. Save the seed, this is a classic.
Corno di Toro	green to red	72	OP	Italian heirloom, "bull's horn" shaped peppers are 8-10" long. Delicious fresh in salads, sautéed, or grilled. Tall, vigorous plants are prolific.
Cubanelle	green to yellow to red	65	OP	A sweet Cuban frying pepper with delicious flavor. Long, 2-3 lobed, thin-walled fruit average 5.5 x 2.5". Try splitting in half, then frying in olive oil.
Fooled You	green to red	65	F1	Tastes like a jalapeno, looks like a jalapeno, but has no heat. A perfect pepper for mild sauces, salsa, stir-fry, pickling, and omelettes. Plant grows 27" tall and bears an enormous number of 3 x 1" fruits.
Giant Marconi	green to red	63-72	F1	Large, slightly tapered, elongated fruits grow to 8 x 3". Their sweet, smoky flavor is wonderful grilled or roasted, or ripened to red and used in salad. Very early and high yielding plants have excellent disease resistance. 2001 AAS winner.
Golden Treasure	green to yellow	80	OP	Italian heirloom with 6-9" long fruit that is sweet with medium thick flesh and tender skin. Great for eating fresh, roasting, and frying. Plants are tall and may need to be staked.
Gypsy	yellow-green to orange-red	60	F1	Thick-walled, mostly 3-lobed fruits are 6 x 2", shaped like a pendant wedge, and very sweet. Great fresh or cooked. Plants are very early, heavy producers, and tolerant to cool weather. AAS winner in 1981.
Hungarian Sweet Banana	greenish white to yellow-orange to red	68	OP	A popular European heirloom with 6-8 x 1.5", tapered, thick-walled fruits with sweet flesh. Wonderful fresh, cooked or pickled. 16-24", compact plants produce large harvests.

Italian Red Marconi	green to red	70-80	OP	Tapered, 3-lobed, blunt-ended fruits are 8 x 1.5", thin skinned with rich flavor. Delicious fresh, sautéed, grilled or roasted.
Lipstick	green to red	53-73	OP	Tapered, pointed, 4 x 2" fruits are thick, juicy, and deliciously sweet. Perfect for salsa, salads, cooking, and roasting. Early, heavy yields even in cool summers.
Lunch Box Peppers	green to red or yellow or orange	75-83	OP	Delicious mini-peppers perfect for healthy snacks (high in beta-carotene and vitamin C), salads, sautéed, and as an addition to any number of recipes. 2-4" peppers are held on 24-30" tall, vigorous, high yielding plants. Beautiful in a container. Available in red, orange and yellow.
Nardello	green to red	80-90	OP	AKA Jimmy Nardello's Sweet Italian. An heirloom, very sweet Italian frying pepper with fruits that are 6-7 x 1", curving, slightly wrinkled, and intensely flavored. Harvest at any stage from green to red, use fresh in salads and relishes, great for cooking, freezing, and the best sweet pepper for drying. Productive, widely adapted, and disease resistant.
Pimento Elite	green to red	73	F1	Smooth, glossy, heart-shaped fruits are 3.5 x 3". Very sweet and terrific fresh or a good choice for canning. Highly productive plants are resistant to tobacco mosaic virus.
Spanish Spice	green to red	63-68	F1	Looks like a green chile and is spicy but not hot, similar to Cubanelle or Gypsy. Flavorful and aromatic when grilled or fried, the thin walls cook quickly. Extra early fruits average 7" long. A heavy yielder.
Tony's Red	green to red	90	OP	Possibly a cross between Choricero and Morrón, another Basque pepper. Peppers are not as long as a Choricero and not as short as a Morrón. Excellent as a fry pepper, stuffed, or in stir fries.