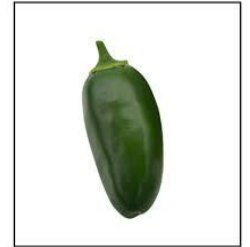




# Peppers - 1



Heat/ Scoville	Variety	Description
500-250	Anaheim	75 days Two-celled, medium-hot fruits, with medium thick dark green flesh, ripening to bright red. Continuous bearing, high yielding, vigorous, 24 to 30" plants are bushy and upright, providing good foliage cover. 500-2500 Scoville
1,400,000+	Apocalypse Scorpion	90-120 days One of the world's hottest peppers! The plant produces abundant red fruit with the signature scorpion stinger. 4ft tall, needs support Scoville heat units: 1,463,700. Wear gloves
500-1,000	Biquinho	90 days Bright red, 1-inch pods taper to a point like an inverted teardrop. The pepper has the distinctive smoky flavor like other members of this species, but also a rich fruitiness that is enhanced by sugar or sweet-and-sour marinades. It also makes the perfect garnish for barbecues and pickles.
5,000-30,000	Bulgarian Carrot	Fruity but hot peppers (about as spicy as a serrano) are about three inches long, shaped liked little carrots, and grow in profusion on plants up to two feet tall. Known as shipka peppers in their native Bulgaria, they are very versatile in the kitchen, great for drying whole, pounding into chili flakes, roasting, frying, adding to salsa, or pickling. Bright orange, around three inches long, and shaped like carrots.
bell	California Wonder	Introduced in the early 20th century, this is the standard, versatile heirloom bell pepper known for high quality and thick walls.
bell	California Wonder 300	Selected for better disease resistance (TMR = Tobacco Mosaic Resistant) it is more uniform, often slightly larger size, and with more consistent, higher yields.



***\*Limited quantities of all plants, so inclusion on this list is no guarantee of availability\****



# Peppers - 2



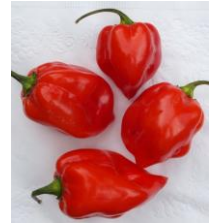
Heat/ Scoville	Variety	Description
35,000-50,000	Cayenne	A hot chili pepper used to flavor dishes. Cayenne peppers are a group of tapering, 10 to 25 cm long, generally skinny, mostly red-colored peppers, often with a curved tip and somewhat rippled skin.
4,000-7,000	Chimayo	Fruits are medium sized and can get to 3.5 inch long and turns from green to red when fully ripe. Plants can get to 28+ inches tall but often stay around 20 inches tall. Pods are medium to low heat and have a really nice mild peppery taste and can be used green or red.
5,000-50,000	Chinese 5-color	80-90 days Eat raw, boiling, stir-frying, roasting, make salsa, dips, and hot sauces! conical shape that tapers to a rounded point, gain in heat as they change color- purple, cream, orange, red and yellow peppers, can be grown in a container, 18-24in tall, SHU 5000-50000
sweet	Corno di Toro	Corno di Toro, meaning "horn of the bull," is an Italian heirloom sweet pepper known for its long, tapered shape (8-10 inches) and sweet, crisp flavor. Often eaten raw, grilled, or stuffed, these peppers turn from green to a vibrant red or yellow. They are highly productive plants growing 24-36 inches tall, usually taking 70-80 days to mature
3,000-5,000	Craig's Grande Jalapeno	80 days Thick, flavorful, hot flesh fat jalapeño 3-4in, perfect for making lots of salsa, stuffing, pickling, SHU 5000-30000
0-1,000	Cubanelle	Known as the Cuban pepper, and the Italian frying pepper; this versatile pepper is great to incorporate into grilling, salads, or soups.



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# Peppers - 3

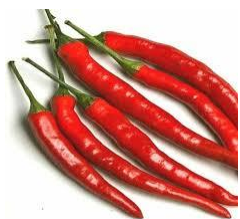


Heat/ Scoville	Variety	Description
1400000	Death Spiral	90+ days Surprising fruity, citrusy sweetness, starts green, and run through hues of peach, orange, and red with unique twisted, brain-like folds of the pod itself. Used in extreme hot sauces SHU 1,400,000 Wear Gloves.
2,000,000+	Dragon's Breath	The super-hot Dragon's Breath pepper might be tiny, but it is out of this world! Ranking 2.48 million Scoville heat units, this 1/2 inch pepper is the second world's hottest pepper after Pepper X! The Dragon's Breath 7-24 times hotter than a habanero and 2-3 times hotter than the spicy ghost pepper. These small crazy hot peppers mature to a fiery red color matching its flavor! Wear gloves.
4-6,000	Early Jalapeno	66 days Jalapeno Early is similar to Jalapeno, but is earlier and better adapted to cool coastal conditions. Dark-green, thick-walled, 3" cone-shaped fruits ripen to red. These peppers are hottest when fully ripe (4,000 to 6,000 Scoville units), but can be eaten at their green stage. Perfect pepper for Mexican dishes and pickling.
bell	Etiuda Bell	Orange bell, Polish heirloom with rich, sweet, citrus flavor. Noted as one of the easiest to grow and most adaptable of the sweet peppers. The blocky, thick-walled orange fruit is crisp, very sweet, and juicy and can reach up to a half-pound in weight.
800,000–2,000,000+	Gator Jigsaw Purple	Eye-catching pods start completely purple before maturing to a deep reddish-orange hue, with most showcasing dramatic Reaper-like tails. Peppers measure 1.5 to 2 inches long and grow on plants with dark foliage that can reach 4 to 5 feet tall. The flavor is a bold blend of fruity notes with a hint of smokiness, delivering a fiery heat. Wear gloves.
bell	Gourmet SW	Medium-large blocky bright orange fruits have thick walls and are very sweet and flavorful. Widely adapted and performs well under a wide variety of conditions. Strong compact plants have a high yield potential.

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# Peppers - 4



Heat/ Scoville	Variety	Description
75,000	Habanero Helios	Helios Habanero (F1) is a high-yielding, extra-early hybrid habanero pepper known for its large, 2.75-inch lantern-shaped fruits that turn from green to brilliant salmon-orange. It is very hot with a citrusy flavor, and it is particularly suitable for shorter-season, northern climates.
30-60,000	Hot Lemon	Rich, sweet, Noted as one of the easiest to grow and most adaptable sweet peppers we have grown and as a bonus, the flavor is outstanding.
1,000-1,5000	Hungarian Hot Wax	A prolific, heirloom pepper plant known for its long, waxy, banana-shaped fruit that ripens from pale yellow to orange and finally red, with heat increasing as it matures. versatile, medium-hot pepper popular for pickling, stuffing, frying, and roasting, and it grows well in containers or garden beds with full sun. Productive, heat-tolerant, and suitable for short-season climates, maturing in about 70 days.
2,500-8,000	Jalapeno	A popular, medium-sized chili pepper ( <i>Capsicum annuum</i> ) from Mexico, known for their mild to moderate heat (2,500-8,000 SHU) and fresh, grassy flavor when green, which becomes sweeter as they ripen to red. They are a staple in Mexican and Tex-Mex cuisine. Blocky, thick-walled orange fruits are crisp, very sweet and juicy.
bell	Lilac Bell	A unique, sweet-flavored, and crunchy, 3–4 lobed variety that matures from an ivory-yellow to a vibrant lavender-purple, eventually turning red. These 4-inch, heat-loving, and container-friendly peppers mature in 60–80 days
sweet	Lunchbox Orange	Small, exceptionally sweet, and prolific snack peppers (approx. 2½–3 inches) that are perfect for salads, fresh snacking, or lunch boxes. Maturing early in 55–75 days, makes them suitable for garden plots or containers.



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# Peppers - 5



Heat/ Scoville	Variety	Description
sweet	Lunchbox Yellow	Small, exceptionally sweet, and prolific snack peppers (approx. 2½–3 inches) wide. They ripen from green to yellow to golden yellow and are perfect for salads, fresh snacking, or lunch boxes. Maturing early in 55–75 days, makes them suitable for garden plots or containers.
9,000-10,000	Mexican Sunset	Mexican Sunset pepper (F1) is a 2018 All-America Selections winner, characterized as a high-heat Hungarian hot wax pepper. These thick-walled, 6–7 inch, conical peppers mature from pale green to yellow and finally bright red, growing on compact, disease-resistant, and productive bushy plants
1,000-2,000	Poblano	75 days big healthy plants, large, smooth, dark green, 2-lobed fruits. 6" x 3" tapered fruit. Mild to Moderate heat, Scoville 250-1,500. Shape and interior perfect for stuffing, frying, and salsa.
1,1-1,800,000	Primo Lucifer XL	Extremely gnarly pods, many with spikes covering the pod. Size of pods are at least one and a half times as large as the standard 7 Pot Primo. High yielding as well.
2,500-10,000	Purple Tiger	An ornamental Capsicum annuum heirloom known for its striking variegated foliage (green, white, and purple) and small, 1-inch, teardrop-shaped peppers. The hot peppers mature from green to dark purple, finally turning red. They are perfect for container gardening, with a compact size of 24-36 inches
900-1,900,000	Seven Pot Chocolate	A supremely spicy take on the super hot Seven Pot pepper, it is believed that the darker the color, the hotter the pepper--making Chocolate Seven Pot one of the rarest and hottest peppers
100K-350K	Scotch Bonnet	Scotch Bonnet is a hot chili pepper plant (Capsicum chinense) named for its resemblance to a Scottish tam o' shanter hat, known for its intense, fruity heat and tropical flavor, essential in Caribbean cooking for jerk seasoning and hot sauces. These plants produce small, wrinkled, bonnet-shaped peppers that ripen from green to yellow, orange, or red, significantly hotter than jalapeños.
50-200	Shishimai	Shishimai is a variety of shishito pepper. The fruits are bright green and bite-sized, not spicy in taste but distinctly peppery.
sweet	Sunbright SW	Sunbright sweet pepper is an heirloom, California Wonder-type bell pepper that matures from green to a bright, canary yellow. Known for thick-walled, 4-5 inch, crisp, and sweet fruits, these productive plants are excellent for stuffing, salads, and fresh eating.
bell	Yolo Wonder Bell	A popular, high-yielding heirloom bell pepper, often considered an improved, disease-resistant version of the California Wonder. It produces thick-walled, blocky, 3-4 lobed fruits that turn from dark green to red, maturing in 70-80 days



**We hope to see you at the Plant Sale. There will be other varieties available at the sale not on these lists.**