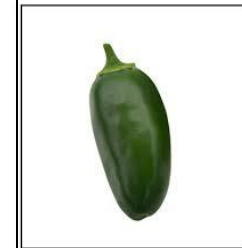




# Peppers - Mild/Savory



Variety	Description	Days to Maturity
California Wonder 300	Deep green sweet, mild bell that turns to red, thick-walled with an attractive glossy finish. Fruits are medium-sized, 4"x 4", smooth and blocky. High yield on plants that grow 28" tall.	65
Fooled You Hybrid	Looks like a fiery jalapeno, but will "fool you" when the full flavor comes through without the fiery heat. Sturdy plants up to 27" tall with 3/4" - 1" fruit ripening from green to red need full sun.	65
Shishito	3 in long with Earthy flavor, thin walled, small slender, green to red when ripe, great for tempura, mild heat (50-200 SHU)	60
Sierra Fuego Jalapeno	Hybrid, produces large amount of 3 1/2 in long pods, dark green to dark red maturity.	80



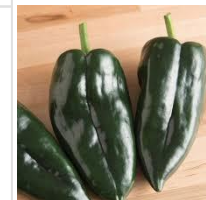
***\*Limited quantities of all plants, so inclusion on this list is no guarantee of availability\****



# Peppers – Hot pg 1



Variety	Description	Days to Maturity
Anaheim Chili Pepper	A mild, medium sized, slightly sweet pepper used in Southwestern cuisines. Ripens to bright red, continuous bearing, high yielding, vigorous 23" -32" plants are bushy and upright providing good foilage cover. SHU 500-2,500	75
Apocalypse Scorpion	One of the world's hottest peppers (SHU: 1,463,700). The plant produces abundant red fruit with the signature scorpion stinger. Needs support because it grows to 4' tall.	90-120
Ausilio	4-5 in by 2-2.5 in thin skinned fruit, ripen from green to red on compact 18-24 in tall plant. Great for stuffing, frying, and canning. SHU 30000-75000.	70-80
Baron Poblano	Hybrid, 5in x 3in 2 lobed easy to stuff and cook, dry and grind to powder, 65 days to green, 85 days to red. SHU 1000-2000.	65-85
Big Thai	Hybrid, 4-5in fruits on 30 in plants, great for drying, wear gloves when handling. SHU 50000-100000	69



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# Peppers - Hot pg 2



Variety	Description	Days to Maturity
Black Hungarian	3 in long fruit, with a sweet flavor, ripen from green to shiny purple deep black color with red tone. SHU 5000-10000	70
Carribbean Red Habanero	Very hot - be careful! 2 times as hot as Habanero (SHU 300,00 - 445,000). Plants grow to 36 inches. Pods are wrinkled and colored light green to red at maturity.	100-110
Carolina Reaper	Hottest pepper in the world! (SHU >1,500,000). Fiery red with a little scythe-shaped tail at the base of many fruits - hence the name reaper.	120
Chinese Five Color	Eat raw, boiled, stir fried and roasted. Make salsa, dips and hot sauces. Conical shape tapers to a rounded point. Heat increases as they change color: purple, cream, orange, red & yellow. Can be grown in containers. 18-24" in height. SHU 5000-50,000	70
Craig's Grande Jalapeno	Thick, flavorful, hot flesh, fat jalapenos. 3-4", perfect for salsas, stuffing and pickling. SHU 5.000-30,000.	80



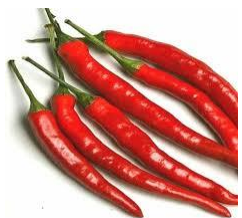
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# Peppers – Hot pg 3



Variety	Description	Days to Maturity
Death Spiral	Surprisingly fruity, citrusy sweet flavor. Begins as green, develops through hues of peach, orange & red with unique brain-like folds on the pod. Used in extreme hot sauces. Wear gloves! SHU 1,400,000	90-99
Early Jalapeno	Similar to Jalapeno but better adapted to cool conditions. Dark green, thick-walled, 3" cone-shaped fruits that are hottest when ripened to red color. SHU 4,000-6,000	70
Early Jalapeno Bubba	Early bearing produces heavy sets of 3" - 3-1/2" plump fruits on compact, vigorous plants. All purpose chile that delivers well-rounded, medium heat. SHU 20,000	62-72
Hungarian Yellow Wax	Ideal for short season areas and growers but can produce over a long season. Fruit is yellow with medium hot flavor and is used for pickling and canning. SHU 1,000-15,000	70
Long Thin Cayenne	Slender long peppers turn to bright red, great for drying and spice. SHU 30,000-50,000	70



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# Peppers - Hot pg 4



Variety	Description	Days to Maturity
Pantera F1 Hybrid	New! High yielding plants. Jalapeno type fruits average 4-1/2" long and are smooth, glossy, large,vigorous, continuous-set type plants.	70
Poblano	3-6" heart-shaped fruit. Used green after roasting and peeling, it is the classic pepper for chili rellenos.Dried, the fruit turns a rich dark red-brown and may be ground into chili powder. Plants reach 2 ft. SHU 1,500-2,000	75
Serrano	Small finger-shaped hot peppers picked green or red. Easy to dry. Pick them early when the peppers are green and more mild or wait until they're mature and "red hot." SHU 10,000-23,000	73
Seven Pot Chocolate	Rare and hottest pepper, spicy super, hot with thin wall, deep red to chocolate color. Wear gloves when handling. SHU 950,000-1.9mil	110-120
Seven Pot Yellow	One of the hottest yellow peppers in the world. The name comes from the idea that one pepper pod can provide spice for seven pots of stew. Plants are productive with yellow - light orange, 2" - 2.5" pods. SHU 1,000,000 - 1,200,000	100



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