



Garden Vegetables

Garden Vegetables	Form	Variety	Description
	Baby Pak Choi	Green Fortune	Heat-resistant baby variety rapidly produces cute and chubby mini heads of pak choi whose crispy pastel stalks and deep green leaves size up and are ready to eat in record time.
	Broccoli	Happy Rich	Uniform, vigorous, dark green plants are topped with jumbo-size florets that resemble mini heads of broccoli.
	Cauliflower	Clementine	Electric orange, this vibrant cauliflower is even brighter than its namesake. Clementine's 6 inch heads shine like spotlights in the garden.
	Eggplant	Shinkansin	Long Oriental variety
	Eggplant	Listada De Gandia	Listada de Gandia eggplant is an heirloom eggplant variety known for its beautiful appearance and mild, sweet flavor. It's characterized by its creamy white skin streaked with purple and lavender stripes, and its tender, mild flesh. The fruit is teardrop-shaped and can grow to be 5-8 inches long
	Lettuce	bibb lettuce	
	Lettuce	Little Gem Romaine	
	Muskmelon	Hami Melon	
	Onion	bunching	
	Onion	Patterson	
	Onion	Walking	



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



Peppers — Page 1



Peppers	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.
	sweet	Baby belle mini	Bite-size, red and yellow mini sweet bell peppers are sweet, crunchy and delicious. Compact plants are heavy producers.
	5,000-30,000	Belgium Carrot peppers	Eighteen-inch plants produce abundant crops of 3" long fruits that ripen to yellow-orange, quite hot yet fruity. Crunchy flesh adds color and sizzle to chutneys and salsas. Excellent when roasted.
		Big Red Bell Pepper	A "Big Red" bell pepper refers to a popular variety of sweet bell pepper that matures to a deep, dark red color and is known for its large size, thick flesh, and sweet flavor. It's a great option for stuffing, roasting, or eating fresh
	50,000-100,000	Big Thai Hybrid	Products made from Thai chilies include pepper flakes, hot sauces, marinades and powders. Thin-walled, 3 to 6-inch long by 1/2 inch fruits begin green and mature to red.
	500-1,000	Biquinho Yellow	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.



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Peppers – Page 2



Peppers	Scoville	Variety	Description
	1,000,000+	Bismarck Chocolate Long	The chili pepper is exceptionally large, bumpy, and primarily takes a scorpion shape. Bismarck peppers ripen from green to red and have a good consistency. The level of heat or burn rivals other supposedly hottest peppers in the world. If you can handle the heat, it has hints of fruity flavor. Bismarck pepper plants are very productive and grow 3 to 4 feet tall.
		Carnival Blend	When you plant a packet, some will turn out gold or orange and others will be red, purple or ivory. Most start out green and are tasty as soon as they reach full size; a few weeks later, their full ripe color will show. These are all classic big bells: California Wonder, Diamond, Golden California Wonder, Orange Sun and Purple Beauty
	1,4-2,200,000	Carolina Reaper	120 days hottest pepper in the world, the Carolina Reaper is a serious scorcher! fiery red with a little scythe shaped tail at the base of many fruit, hence the name reaper over 1,500,000 Scovilles
	35,000-50,000	Cayenne Pinata	The classic hot cayenne flavor in a rainbow of colors – as pretty as they are flavorful! All fruits are similar in shape, texture and maturity, with slender, tapered peppers that retain their color when dried. Well-balanced blend of red, orange, yellow, purple and green is as ornamental as it is edible. rating 35,000-50,000 Scovilles.
	4,000-7,000	Chimayo 1 Medium Landrace	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



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Peppers — Page 3



Peppers	Scoville	Variety	Description
		Corno di Toro	Corno di Toro peppers, also known as Bull's Horn peppers or Cowhorn peppers, are a sweet, Italian heirloom pepper. They are long, tapered, and curved, resembling a bull's horn, hence their name. These peppers are mild in heat, with a Scoville heat unit (SHU) range of 0-500.
	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
	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!
		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.
	1000000	Ghost	Ripe peppers measure 2 to 3 inches in length and 1 inch in width with a variable red, yellow, orange, or chocolate color. Ghost pepper pods are unique among peppers because of their characteristic shape and very thin skin.



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Peppers — Page 4



Peppers	Scoville	Variety	Description
		Habanada habanero	'Habanada' is the world's first "heat-less" habanero. Instead of heat, it delivers a blast of sweet tropical flavors. Excellent seared, braised, roasted, or raw, 'Habanada' is a versatile culinary jewel. Extremely productive and early. Can be used at the green stage, but 'Habanada' reaches the pinnacle of flavor and texture when it turns a beautiful orange hue.
	200,000-350,000	Habanero Red	The 1½ inch long fruit taper to a blunt end on plants that reach thirty inches tall. A Caribbean favorite, 'Red Habanero' peppers are said to be many times hotter than standard 'Habanero' peppers, and depending on the growing conditions, can reach 100,000 to 450,000 Scoville Units.
	30-60,000	Hot Lemon	This heirloom pepper from the markets of Ecuador ripens to a pure lemon yellow in about 80 days, but it is delightfully flavorful when green. The skin is tender and the aroma is spicy, with a hint of pine woods. As hot as any cayenne but with a truly unique flavor. Best used fresh, but it's sensational in sauces too. The fruits are narrow, 3-4" long and distinctively wrinkled.
	2,500-8,000	Jalapeno	A popular medium-sized chili pepper, a cultivar of Capsicum annuum. They are known for their moderately spicy flavor and are often consumed green or red when ripe
	1,500-2,000	Korean Dark Green	An heirloom from Korea, the 2-foot tall plants have dark green foliage and produce 3-4 inch slender peppers that are dark green to red in color



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Peppers — Page 5



Peppers	Scoville	Variety	Description
		Lemon Dream	Flavor-charged explosion of super-bright yellow, tapered 3" sweet peppers. 'Lemon Dream' fruit—perfect for stuffing, grilling, sautéing, and nibbling in the raw. Attractive 18"-tall ornamental. Prolific plants keep producing long after other peppers have called it quits.
	30-50,000	Long Thin Cayenne	Slender, long peppers that turn bright red and are very hot. The 2-foot plants are vigorous and quite productive. Very popular for drying and using as a spice.
		Lunchbox Orange	"Lunchbox peppers" are miniature hybrid sweet peppers known for their fruit-like, sweet flavor, crisp texture and colorful appearance.
		Lunchbox Red	"Lunchbox peppers" are miniature hybrid sweet peppers known for their fruit-like, sweet flavor, crisp texture and colorful appearance.
		Lunchbox Yellow	"Lunchbox peppers" are miniature hybrid sweet peppers known for their fruit-like, sweet flavor, crisp texture and colorful appearance.
		Marconi	A sweet, Italian heirloom pepper variety known for its large, elongated, and sweet fruits, often described as having a slightly smoky flavor. It is a high-yielding variety, typically producing 10-12 inch long peppers.
		Murasaki Purple	Murasaki Purple peppers are elongated, straight to slightly curved pods and have a conical shape tapering to a rounded point on the non-stem end. The skin is glossy, waxy, thick, and smooth, ripening from green to dark purple, almost black, to bright red when mature. Murasaki Purple peppers are crunchy with a mild and sweet, heatless flavor.



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Peppers — Page 6



Peppers	Scoville	Variety	Description
	2,500-5,000	NuMex Lemon	Has all the heat of a green jalapeño with a citrus undertone. They start out green but ripen to bright, sunny yellow. Pick at both stages for a colorful jar of pickled peppers! This jalapeño rates around 2,500-5,000 Scoville heat units (medium hot).
	30-50,000	Orange Cayenne	The Orange Cayenne pepper is a relative to the OG Cayenne but with a more vibrant color and slightly more heat! This pepper has a great flavor with the right amount of spice guaranteed to liven up any recipe! These long and slender pods grow on 4 ft. tall plants that can grow well in the ground or in containers.
	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.
		Rainbow Bell	75-80 days Crunchy, bright Rainbow Bell Peppers, abundant harvest of colorful and tasteful sweet peppers,



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Peppers — Page 7



Peppers	Scoville	Variety	Description
	100-450,000	Red Habanero	The 1½ inch long fruit taper to a blunt end on plants that reach thirty inches tall. The fruit can be used when they are immature and green in color, but are full-flavored after they reach their mature, red color. Although they can become extremely hot, unlike other peppers touted for their heat, 'Red Habanero' peppers are also flavorful. They are used to add heat and flavor to recipes, jellies, sauces, chocolates, and even infused into alcohol.
	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
		Shishimai	Shishimai is a variety of shishito pepper. The fruits are bright green and bite-sized, not spicy in taste but distinctly peppery.
		Sweet Italian	70 days. Produces a heavy set of 8 inch long, conical, thick walled, very sweet peppers that turn red very quickly. When fully ripe the fruit is amazingly tasty and great for making sweet pickles. Perfect for munching or in salad.
		Sweet Italian red	Produces a heavy set of 8 inch long, conical, thick walled, very sweet peppers that turn red very quickly. When fully ripe the fruit is amazingly tasty and great for making sweet pickles. Perfect for munching or in salad.
	50,000-100,000	Thai Dragon	70-80 days Ripe red fruits are 2-3" long and about the diameter of a pencil. They have hot to very hot spiciness and dry very easily on the plant or when picked. 50000-100000 SHU
		Yellow Bell	Yellow bell peppers are a sweet, mild variety of bell pepper, known for their vibrant yellow color and crisp texture. They are a more mature stage than green peppers but less ripe than red peppers. They are widely used in both raw and cooked dishes, adding a pop of color and mild sweetness.



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