

PEPPERS

All peppers grow 1 ½ - 2 ft tall handsome bushy plants. Use plants as temporary low informal hedge, or grow and display them in containers. Sweet peppers always remain mild, even when the flesh ripens to red. This group includes big stuffing and salad peppers known as bell peppers. Hybrid varieties have been bred for early bearing, high yield or disease resistance.

Peppers we will be carrying for the 2011 season:

ANAHEIM CHILI: Mildest of the hot peppers, the pungent, medium thick flesh is delicious fresh or cooked in dishes such as chili rellenos. Also good for pickling or drying. Long tapered fruits are deep green turning red. MATURITY: 80 days

ANCHO SAN MARTIN: Very mild poblano matures early. Very dark green to red medium thick flesh pepper. Great for cooking and roasting. High yielding. F1 hybrid MATURITY: 75 days

BETTER BELLE: Sweet peppers are a favorite home garden vegetable. Serve them on relish platters, in salads, fried or stuffed. F1 hybrid MATURITY: 65 days

BIG CHILLY: Light green, large, flat, smooth-skinned peppers that are thick-walled and pungent. High-yielding. F1 hybrid. MATURITY: 74-76 days

BIG EARLY: Huge 3-4 green lobed stuffer. MATURITY: 70 days.

BLUSHING BEAUTY: Thick-walled and sweet. Fruit matures from ivory to blush. F1 hybrid. MATURITY: 72 days

CALIFORNIA WONDER: Green, smooth, blocky and blunt-ended peppers that are 4-lobed and thick walled with a mild flavor. MATURITY: 75 days.

CARIBBEAN RED HOT: Even hotter than Habanero! Wrinkled, blunt-tipped peppers. MATURITY: 90-95 days

CARMEN: Green to dark green, medium-thick fruit. Very sweet raw or cooked. Distinctive, tapered Italian bull's horn style fruit. F1 hybrid. MATURITY: 55-68 days.

CAYENNE LONG THIN: Very hot flavor. Tapered fruit with a twisted shape. Good for drying and in sauces. Can be used green or red. MATURITY: 70 days

FLEXUM: Cone-shaped, thick-walled fruit weighing about 4 oz. each and have a very sweet taste. Fruit turns from ivory to red. F1 hybrid. MATURITY: 65 days.

GOLDEN CALIFORNIA WONDER: Smooth, blocky and blunt-ended peppers that are 4-lobed and thick walled with a very sweet, mild flavor. MATURITY: 62-73 days.

GYSPY: Very sweet, wedge-shaped fruit. Fruits starts yellow-orange and can turn to red when ripe. F1 hybrid MATURITY: 60-65 days.

PLANT LAND

HABANERO: Blazing hot wrinkled tapered fruit that are 2 inches long and 1 inch wide, turning orange and red when ripe.

MATURITY: 95 days

HOLY MOLY: Tapered, not-too-spicy flavor. Use fresh, cooked or dried. Fruit turns green to brown when ripe. F1 hybrid

MATURITY: 85 days.

HUNGARIAN HOT WAX: Long, waxy, yellow pepper that turns red at maturity. Makes a good canner.

MATURITY: 65-70 days

HUNGARIAN YELLOW HOT: (Also called Hot Banana) Spicy sweet, medium hot, tapered 5 to 6 inch fruits mature from waxy yellow to red. High-yielding.

MATURITY: 65-70 days

JALAPENO: A zesty hot pepper which is excellent eaten raw, cooked or pickled. A popular addition to many dishes. A hot variety. Produces dark green fruit with thick extremely pungent walls.

MATURITY: 65-70 days

KUNG PAO: Long, skinny red peppers that are similar in appearance to the cayenne. The fruits are very long, to 6-9", and dark red in color, with thin walls. Kung Pao peppers plants are fast-growing and vigorous. The high yielding plant bears many fast drying peppers with a very hot yet inviting flavor.

MATURITY: 85 days

MUCHO NACHO: Heavy producer. Thick meaty 4" long fruit. Use in salsa and sauces.

MATURITY: 69 days

NORTH STAR: 4 inch, blocky, 3-4 lobed fruit is smooth and thick fleshed. Fruit turns green to red when mature. F1 hybrid

MATURITY: 60-65 days

GREEK PEPPERONCINI: Stubby, 2-5" long red ripening pepper with a very mild spicy flavor. Peppers develop wrinkled skin upon ripening. Flavor is very good, rich and plants are reasonable bearers.

MATURITY: 110 days

SERRANO: Extremely HOT! Small finger-shaped peppers are produced on high yielding, vigorous plants. Peppers are picked when green or red for salsas, cooking or hot chilies. Also easily dried for winter storage.

MATURITY: 75-80 days

SUPER CAYENNE: Thin, fiery hot peppers are green maturing to red.

MATURITY: 72 days

SUPER CHILI: Cone shaped, green fruit turn orange then will ripen to red.

MATURITY: 75 days

SWEET BANANA: Long pointed fruits, yellow turning red. Mild flavor. Good for frying.

MATURITY: 65-70 days

THAI DRAGON: Fiery hot and abundant. Dries well or use fresh.

MATURITY: Green in 50 days, red ripe 70 days.

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