

PEPPERS

Scoville heat units (SHU) are used as a general measure of spicy heat in peppers. The scale generally runs from 0 (sweet peppers with no heat) to the hottest at 2,200,000 (which you won't find here!). It is not an exact rating, but will give a general sense of the heat range of most peppers. Keep in mind, the heat of peppers can vary greatly even on a single plant.

Ancho/Poblano Pepper

Standard of Mexican cooks. Called Poblano when green; Ancho when ripened to red and dried. Medium hot 3-6" chili pepper, usually more mild when green and ripens to a spicier red. Peppers from the same plant can vary substantially in heat. 1000-2500 SHUs.

Photo from our sample garden

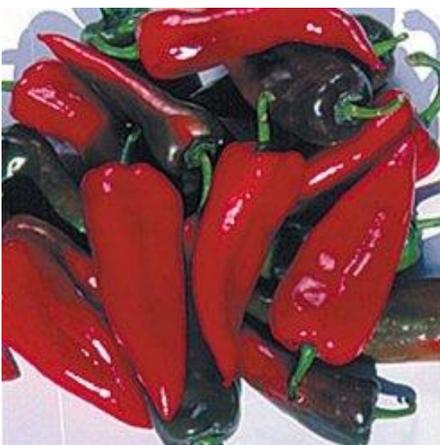


California Wonder Pepper

Open pollinated heirloom; old fashioned standard of bell peppers. Blocky, smooth skinned, thick walled green peppers turn red and sweeter with enough summer heat. Great for stuffing, slicing for a snack or chopping to add an extra zest to salads. Vigorous plants grow 18-24" tall and may need to be staked. 0 SHUs

Canary Bell Pepper

Large, crisp, sweet bell peppers turn bright yellow when fully mature. Open pollinated. Large plants grow 24-30" and may need to be staked when heavy with peppers. We grew these in our sample garden and enjoyed them raw and cooked. Sweet and crunchy. 0 SHUs



Chervena Chushka Pepper

Bulgarian heirloom traditionally used for roasting. Sugary sweet, large tapered fruits are 2" wide and 6" long and ripen from green to brown to vivid red on robust plants. 0 SHUs



Georgia Flame Pepper

A piquant pepper from the Republic of Georgia. Red hot peppers grow up to 8" long. Plants are 2 ft tall having heavy yields throughout the season. An excellent salsa pepper. Thick, crunchy and spicy Hot. 1000 – 1500 SHUs

Golden Treasure Pepper

Italian heirloom, excellent for frying, roasting and fresh eating. Nine inch long tapered fruits ripen from green to shiny yellow orange. Sweet, medium thick flesh with tender skin. 0 SHUs

Photo from our sample garden



Habanero Red Pepper

Sizzling hot pepper originated in the Caribbean; several times hotter than Jalapeno. Stocky 3 ft. tall plants produce enormous yields of small rippled red hot peppers with a characteristic fruity flavor and aroma. 90-100 days from transplant. SIZZLING HOT. 100,000 – 350,000 SHUs

Hungarian Hot Wax Pepper

Spicy HOT! This bright yellow hot pepper averages 5.5" X 1.5". The fruit is smooth, waxy and tapers to a point. Compact plants grow up to 24" tall and are very productive. Early and widely adapted, this one even does well in cool summers. 5,000 – 10,000 SHUs.





Jalapeno (Early) Pepper

Classic Jalapeno chili pepper with thick walls on stout bushy plants. Dark green mildly hot peppers mature with red streaks and get sweeter with age. 2000 – 5000 SHUs

Jalapeno Travelers Strain Pepper

Named Travelers because the originator of the seed carried it from place to place every time he moved.

Sturdy plants covered in cylindrical peppers that average 3" long. Fruits ripen from green to bright red. 70-90 days from transplant. 2000-5000 SHUs



Joe's Long Cayenne

Hot, spicy chili peppers. Long, narrow, thin-walled red peppers are excellent fresh, dried or great in chili. Heavy yields on sturdy plants. 30,000 – 50,000 SHUs

King of the North Pepper

Best red bell pepper for northern gardens. Blocky red bell peppers are great fresh, stuffed or grilled. Excellent sweet flavor. 70 days from transplant.

0 SHUs

Photo compliments of Seed Savers Exchange





Long Mix (sweet)

A mix of sweet peppers ranging in color from green to yellow, orange and red. Crunchy for fresh eating or great stuffed and grilled. 0 SHUs

Marconi Red Pepper

Prized for giant, long red sweet peppers; Italian heirloom. Excellent eaten fresh or best known as for frying and roasting peppers. 0 SHUs

Photo compliments of Seed Savers Exchange



Martin's Carrot

Developed in the 19th century by Monnonite horticulturalist Jacob B Garber. Plants are 2' – ½' tall bearing 1 ½" – 3" long carrot shaped deep red-orange pepper with a smoky hot flavor. 70-90 days from transplant. 2000 – 5000 SHUs.

Orange Sun

Glowing orange sweet bell peppers are easy to find on this 22-24" tall plant. The 3 to 4-lobed orange peppers grow 4-5" long and have thick walls and a fine flavour. They look lovely on the grill and in salads. Open pollinated. 0 SHUs.



Pimento Pepper

Heart shaped, sweet and brightly colored, pimento peppers make an appetizing addition to salads, salsa and dishes roasted or cooked. The skins are attractive glossy red and the thick, juicy walls make this one of the most useful peppers you can grow.

0 SHUs



Ruby King Pepper

Early bell pepper that ripens from dark green to ruby red. Fruits grow 4-6" long with thick sweet flesh.

Excellent for frying, roasting and fresh eating. 0 SHUs

Photo compliments of Seed Savers Exchange

Serrano Pepper

Serrano is a red chili pepper the size and shape of a Jalapeno but slightly thinner, more piquant and slightly hotter. This is an all-purpose chili good in a range of dishes from salsa to eggs. Plants are 36" tall and highly productive. The mature chilies are 3-4" long and 1/2" wide. 6000-23000 SHUs



Sweet Banana Pepper

Heirloom sweet pepper with a tang. Long tapered yellow peppers grow 6-7" long and mature to orange and red. 0 SHUs