

The HERB FARMacy - Pepper Varieties - 2020 Season

SWEET PEPPERS

Banana Sweet: Prolific 16"-24" inch plants produce an abundance of thick-walled sweet elongated peppers. Fruits ripen from pale green to yellow then red for a beautiful show. Great sweet flavor either fresh or cooked. (66 days)

Cornito - Red/Russo and Yellow/Giallo: Smaller versions of the sweet Corno di Toros peppers offering vibrant green-to-red (Russo) and green-to-yellow (Giallo) super sweet conical peppers. Perfect for salads, grilling and roasting. Fruits are about 1" wide and 5" long. (Yellow: 55 days green, 75 days yellow; Red: 60 days green, 80 days red)

King of the North: Perfect sweet bell pepper for New England. Peppers ripen green to red. Open pollinated variety that produces consistent fruit even in shorter cool growing season with excellent flavor. (70 days)

Lipstick: Shiny, smooth, top-shaped sweet pepper. Fruits are about 4" long and ripen to a glossy, rich red. Thick, juicy, and sweet for salads and cooking - perfect for roasting. Dependable yields. (53 days green, 73 days red ripe)

SWEET PEPPERS (continued)

Lunchbox Peppers - Orange, Yellow, Red: Small, sweet peppers ideal for snacking or salads. Sweet and nutritious with vibrant color. Fruits are more elongated than bell shaped, 2-3" long x 1-1 ½" wide. Super color and crispy, sweet flavor make these a versatile hit. (60 days green, 75-80 days ripe)

Orange Bell-"Orange Sun": Large, blocky, beautiful bell peppers ripen from green to bright orange. Great color, thick crunchy flesh and sweet taste make these a great choice for grilling, sautéing, roasting or fresh in salads, dipping or just snacking. (75-80 days)

Purple Bell - "Islander" (hybrid): Eye-catching medium-sized, thick-fleshed peppers with mild, sweet flavor. Fruits ripen from lavender color through yellow-orange streaks to dark red. Great fresh or cooked. (56 days lavender, 81 days red)

Yankee Bell: Great open-pollinated medium-large bell pepper for northern gardeners due to early yields. Medium-sized fruits ripen to red.. Excellent for any sweet pepper uses: fresh, chopped, grilled, stuffed. (60 days green, 80 days red)

Yellow Bell -"Sweet Sunrise": Medium-large, yellow bell pepper with excellent fruity-sweet flavor and crunch. Fruits start dark green color and ripen to sunny yellow-orange. Sturdy medium-sized plants with good yield. (65 days green, 85 days yellow)

MILD CHILE PEPPERS

Aleppo: A famous flavorful pepper from the Middle East most commonly made into dried ground pepper to flavor sumptuous Middle Eastern dishes. Peppers are red, medium-sized, conical shape. Flavor is spicy with cumin and fruity notes. (75 days)

Anaheim "Hatch": Excellent mildly-hot full-flavored chile pepper. 6"-7" tapered pods mature from bright green to red. Crispy flesh is tasty green or red. Tall plants (2 to 2 ½ feet) are vigorous producers. (73 days)

Ancho/Poblano: Called *poblano* when used fresh and *ancho* when dried, produces thick-walled pointed 2-3 lobed fruits dark shiny green mature to deep red. Flesh not hot but pungent heat in ribs/seeds. Most prolific in hot climates. (68 days green, 85 days red)

Cherry Bomb-Capperino: Round 1 ½" cherry pepper ideal for stuffing or pickling. Medium sized plants yield fruit with moderate to mild heat and ideal size and shape for many uses. (60 days green, 85 days red)

Chimayo: Tapered 2-4" peppers with mild heat and rich flavor, ripen green to red. Medium thick fleshed fruits are ideal for stuffing, commonly dried for New Mexico cuisine. Plants can reach 1 ½- 2 feet tall and are generally very productive. (70 days)

MILD CHILE PEPPERS

Pasilla Bajio: Classic pepper for mole sauce, these long (7"-9") wrinkly peppers turn from shiny deep green to chocolate brown. Flavor is mild, almost smoky with little heat. Thin-flesh makes these good candidates for drying too. Plants produce abundantly. (78 days)

Pepperoncini: Classic mildly-hot wrinkled green peppers famous as pickled peppers in Mediterranean salads. 4" long fruits are picked green and are great fresh too. Very productive plants. (62 days)

Shishito: Popular Asian pepper, thin walled, mild (little heat) when green and sweet when red. Large upright plants produce good yields over an extended harvest period. Peppers are 3-4" and are good grilled, in stir fries or sautéed. (60 days green, 80 days red)

MEDIUM-HOT CHILE PEPPERS

Cayenne: Full flavored 8-10" long thin-fleshed peppers ripen bright red. Plants are medium height and produce well in warm sunny location. Ideal for drying or use fresh in hot sauce. (60 days green, 85 days red ripe)

Fresno "Flaming Flare": Thin-walled 4" conical red fruits provide a sweet, mild heat fresh or dried. Great to deepen flavors of stir fries and stews or chile dishes without feeling the burn. (70 days)

Jalapeno "El Jefe": Well-known and popular hot pepper with 3x1" tubular shape produced on 1 $\frac{1}{2}$ - 2 foot plants. Most often used green in salsas, sauces, dips. Smoke-dried is *chipotle* pepper. (67 days)

Serrano "Hot Rod": 3" deep green peppers that mature 2 weeks earlier than other Serrano's. The fruits are slender, club shape and have a flavor that is sweet and fruity but not as hot as jalapenos. Excellent in salsa's or pickled. Plants grow to 2 $\frac{1}{2}$ '. (57 days green, 77 days red)

HOT, HOT, HOT CHILE PEPPERS

Bolivian Rainbow: A striking ornamental pepper with purple foliage and flowers, it bears a profusion of fruit in a rainbow of colors on 2 to 3 ft. tall plants. The small cone-shaped, 1 in. fruits start purple, but turn to yellow to orange, and finally to red, with all color stages on the plant at once. Very hot peppers are edible, but are mainly grown for the colorful show. (80 days)

Bhutlah Bubblegum 7-Pot Chocolate: Chocolate-colored variety combining the fiery heat of Bhut Jalokia, Caribbean Douglah and Bubblegum pepper in a flavorful and searing hot bundle. Named "7-pot" because the heat of a single pepper is enough to flavor 7 spicy pots of chili! *Beware!* (120 days)

Carolina Reaper (Red, Chocolate, Peach, Yellow): Exceeding the heat of Ghost Peppers these fiery demons were crowned the world's hottest pepper in 2013. Peach and Yellow variations are slightly fruity and chocolate is slightly smokey, but all are exceedingly hot. *Proceed with caution!* (120 days)

Charleston: Hotter and more compact variety of Cayenne pepper developed at USDA Ag Research Center in South Carolina. Compact bushy plants produce high yields of 3-4" elongated fruits that start out yellow green and progress through golden yellow, bright orange and ultimately bright ripe red. With almost as much heat as a Habanero these are popular with hot sauce makers. (90 days)

HOT, HOT, HOT CHILE PEPPERS (continued)

Fatalii: From the Central African Republic (where Brooke was a Peace Corps Volunteer), this habanero-type spicy hot pepper has a delicious citrus flavor and few seeds. 3" long golden orange fruits are borne in abundance on sturdy 30" plants. (90 days)

Ghost Pepper (aka Bhut Jolokia): These peppers from India hold the Guinness Book of World's Records as one of the "world's hottest peppers". Tapering 3" long orange-red, rough-skinned pepper. Take care, extremely hot!!! *Not to be messed around with.* (100 days)

Habanero-Chocolate: Combines the searing heat and flavor of habanero peppers with luscious chocolate brown color. Good producer of beautiful 2" lantern-shaped chocolate-brown fruits that fully mature late summer/early fall. (90 days)

Scotch Bonnet: Fruity aroma and forceful, burning heat on par with habaneros are best known characteristics of these red 2" peppers. A classic ingredient in Jamaican cuisine and often used in home-made hot sauces. Late maturing fruits are plentiful on these medium-tall plants. (120 days red)

HOT, HOT, HOT CHILE PEPPERS (continued)

Super Chili 'Matchbox': Beautiful, short plants bearing small (2½") upright fruits, starting light green and ripening to orange to red. Great as a container plant or ornamental plant in the garden, with excellent early production of versatile hot peppers that can be dried, pickled or used fresh. (50 days-light green, 70 days red)

Tepin - Bird Pepper: Compact 12" tall bushy plants yield pea-sized super-hot oval-shaped red peppers for use fresh or dried. Grows wild in southwest US thanks to birds, who aren't affected by the heat. Does well in containers too. (90 days)

Thai Dragon - "Bangkok": Versatile and prolific, the Thai Dragon produces abundant 2-3" long thin-walled, spicy peppers with bright red color that are easy to dry. Great to use fresh or dried, whole or ground. Excellent for spicing up a stir fry or sauce. (75 days)

Thai Hot Chile: Very small conical peppers ripen to bright red and stand erect above the foliage so fetchingly that it's grown "in the trade" as a red and green Christmas holiday potted plant. Early pinching will produce a bushy 8" plant that can be pulled, roots and all, and hang to dry for winter use. Or grow it inside in a basket for both ornamental and edible enjoyment. (82 days)