

| Variety                 | Description   |
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| 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)   |
| 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)  |
| 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)   |
| Islander                | 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)  |
| Cornito Giallo (yellow) | Smaller versions of the sweet Corno di Toros peppers offering vibrant green-to-yellow super sweet conical peppers. Perfect for salads, grilling and roasting. Fruits are about 1" wide and 5" long. (55 days green, 75 days yellow)   |
| Cornito Rosso (red)     | Smaller versions of the sweet Corno di Toros peppers offering vibrant green-to-red super sweet conical peppers. Perfect for salads, grilling and roasting. Fruits are about 1" wide and 5" long. (60 days green, 80 days red)   |
| Sweet Banana            | 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)   |
| Ace Bell                | Huge yields of medium-size, 3-4 lobed fruits. Has apparent tolerance to blossom drop as nearly every flower produces a pepper. Widely adapted but performs particularly well in cool climates where bell peppers are difficult to grow successfully. Best for early crops. (50 days green, 70 days red) |
| Lunchbox                | 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)                                      |
| Sweet Roaster           | Attractive, smooth-skinned fruits with thick walls. Tall plants with upright habit are covered in fruit. Italian peppers are delicious traditionally fried in olive oil and sprinkled with shredded parmesan cheese. (75 days)  |
| North Star              | Extremely early, and ideal for short-season areas. Plants are particularly well adapted to set blocky fruit even under unfavorable conditions. Deep green fruits become bright red at full maturity. (60 days)  |

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| Goddess Sweet Banana | Sweet banana for pickling or fresh eating. Long, thick-walled, smooth fruits are borne on large plants. Avg. 8-9" long, the fruits are mild when yellow and moderately sweet when they ripen red. Best for pickling due to their mild flavor. (63 days yellow, 83 days red-ripe)  |
| Sprinter             | produces high yields of beautiful, large, dark red fruits through a variety of conditions. (62 days green, 85 red)  |
| Sweet Sunrise        | The plant produces good yields of large sweet bell peppers. Peppers turn from green, to yellow, to orange, to red when mature. Great for salads or stuffed. (65 days green, 85 days yellow)   |
| Ancho                | 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. (65 days green, 85 days brown)  |
| Olympus              | This large sweet hybrid bell pepper has thick, juicy walls and ripens to crimson red for all of your favorite recipes. Plants are vigorous and bushy, providing plenty of coverage all season long. Slightly elongated blocky bell shape. (65 days green, 85 days red)  |
| Jalepeno 'El Jefe'   | Well-known and popular hot pepper with 3x1" tubular shape produced on 1 ½ - 2 foot plants. Most often used green in salsas, sauces, dips. Smoke-dried is chipotle pepper. (67 days)   |
| Cayenne Slim         | 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)   |
| Feher Ozon           | The sweet, tangy flavor of the Feher Ozon Paprika pepper makes it a gourmet delight for grinding your own Paprika powder. It is incredibly gorgeous to look at as it ripens from ivory white to orange and finally red. Unlike a Cayenne pepper, this sweeter pepper has thicker flesh, giving you much more powder to create. Just make sure to dry thoroughly before making flakes or powder. It will grow to 5 inches long with thick walls. As they grow, they grow upward and out with slight pointy tails. An amazing heirloom pepper to grow in your garden! (70 days) |

**\*\*\* SUPER HOTS! \*\*\***

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| Scotch Bonnet (orange) | 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) 100,000-350,000+ SHUs             |
| Habenero (orange)      | Has a tropical, fruity flavor that make these peppers very popular among chefs. Underneath the sweetness, there's a subtle smokiness as well. There's a lot to love in the flavor, and it pairs well with many fruits. Tropical fruits like pineapple and mango are obvious good pairings, 100,000-350,000 SHU's 85days |

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| Habenero (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)300,000 – 450,000 SHUs   |
| Ghost 'Naga 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)Heat Level: 800,000 – 1,001,304+ SHUs  |
| Chocolate Reaper                    | 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) Heat Level:1,500,000+ SHUs  |
| Peach Carolina Reaper               | 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)Heat Level:1,500,000+ SHUs   |
| Yellow Reaper                       | 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)Heat Level:1,500,000+ SHUs   |
| Ghost (yellow)                      | 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)Heat Level: 800,000 – 1,001,304+ SHUs  |
| Bhutlah Bubblegum (7 pot bubblegum) | 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) Estimated 1,600,000 Scoville Heat Units   |
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| Apocolypse Scorpion                 | Originating from Italy, this destructive pepper will leave you speechless. With heat comparing to the Carolina Reaper. This pepper is loaded with placenta and drips smokin' hot capsaicin oils. This pepper can do some damage. Just when you were thinking the heat would subside, it came right back. When used in moderation this pepper adds a flavor that can't be matched nor duplicated. 1,400,000+ Scoville Heat Units. 100 days |

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| Caramel Trinidad Scorpion | Gigantically hot, this natural variant of the Trinidad Scorpion Moruga starts out green and takes forever to ripen to caramel. But man, is it worth it. Gorgeous. The heat, flavor, and aroma is similar to the Trinidad Scorpion Moruga (former world record holder at ~ 1.2 Million SHU) but you'll be the only one on the block with Caramel hotties. The Caramel Trinidad Scorpion Moruga pepper plant is fairly prolific and can grow to 4 feet tall. 95 days |
| Aji Amarillo              | A bright orange, thick-fleshed pepper that is bursting with flavor. The heat is no joke either, coming in at a mere 30,000 - 50,000 Scoville Heat Units. It's most common appearance in Peruvian culture is in the form of a paste, but can be found used in a handful of Spanish dishes! Such a fantastic pepper and very versatile! 85 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)   |
| 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 2½'. (57 days green, 77 days red)   |
| Hot Banana 'Lightning'    | The smooth 7" fruits are thick walled and are borne on medium-large, high-yielding plants. Best pickled as they are not as flavorful as most hot peppers. Usually pickled yellow but may also be used red for more heat. 62 days.  |