

Arcana Pepper List 2009

Variety	*	Description	Days	Heat
Sweet Bells, Green / Red				
Ace	Hy	Extra early and highly productive, a good pepper for cooler climates.	70	0
Apple		Sweet, apple taste! Mild and juicy heart shaped peppers, good yields on medium plants.	57	0
Better Belle	Hy	Blockier, thicker walled and earlier than the original. Vigorous variety maintains large green peppers and produces all season.	65	0
Big Bertha	Hy	Giant sweet bell, produces fruit 7" long & 4" across, deep green to red, 25-30" plant.	75	0
Big Early	Hy	Hybrid stuffer, large enough for two, TMV resistant. Green to red.	70	0
Early Red Sweet	Og	Delicate, thin walled, medium to small bell. Very prolific, turns red very early.	70	0
Fat n Sassy	Hy	Large heavy bell about 4 1/2 in. Sweet flavor, turns bright red early in the season.	65	0
Karma	Hy	Huge harvests of 6 by 4 inch peppers with thick walls and bright red skins. 30" tall plants should be staked. TMV resistant plants.	68	0
King Arthur	Hy	Early, large sweet bell peppers. Resistant to pepper viruses. Fruit grows to 4.5" long.	74	0
King of the North	Og	Thick walled, blocky, bright red pepper, great for stuffing. Mild taste as it matures. 6" by 4" fruit.	65	0
Lipstick	Og	Sweet pepper with an excellent flavor. Very prolific. Does well in cool climates.	73	0
Little Bells	Og	Small, compact plants produce huge amounts of mini peppers. Good choice for short, cool seasons.	65	0
Napoleon Sweet	Og	Very productive, bears until frost, 8" long peppers taste great when green, even better when red.	80	0
Northstar	Hy	Extremely early to set fruit even under unfavorable conditions, 3-4 lobed fruit per plant.	60	0
Orion	Og	Large and blocky, peppers are mature when green, but will ripen to red fruit with sweet flesh. Bears early.	65	0
Red Belgian		Early, high yielding, flavorful wedge shaped. Fruit starts out yellow then ripens to red.	65	0
Red Knight	Hy	Sweet glossy red bell pepper, with hybrid vigor and disease resistance.	55	0
Red Mini Bell		Adorable, tiny red bell peppers, with thick flesh. Plants produce loads of these little winners!	60	0
Socrates		Very large four lobed, thick walled pepper with a delicious flavor. Turns from green to red. Virus resistant.	68	0
Sweet Bells, Exotic colors				
Arienne	Hy	Rich orange color with a sweet flavor in a big, blocky, early fruit. Large harvests, TMV resistant.	68	0
Golden Baby Belle		Petite, crisp, sweet, golden yellow. These little beauties make for great appetizers, stuffed, or along side olives on an antipasto plate.	75	0
Golden Summer	Hy	Outstanding thick-walled, blocky, golden fruit. Has a mild, sweet flavor and is TMV resistant.	67	0
Islander Lavender	Hy	A lavender bell pepper with pale yellow flesh, it will streak with yellow and orange before ripening to dark reddish-purple.	60	0
Lilac	Hy	Truly lavender with ivory-yellow flesh. Fruit is blocky measuring 4 1/2"x3 1/2". Peppers mature from ivory to lavender. Mild and sweet.	70	0
Orange Bell	Hy	Orange bell peppers, thick walled, very productive.	75	0
Orange Sun		Pumpkin orange pepper, 4" across. Thick walled, very sweet taste.	80	0
Purple Beauty		Sweet bell peppers that ripen to dark purple color. Compact plants with good fruit set.	70	0
Roumanian Rainbow		Sweet 4-5" long peppers on short compact plants. Fruit starts out ivory colored, then orange, and matures to red. All three stages together make for a striking plant.	60	0
Sun Bell	Hy	Starts out yellow, then turns red. Very sweet at all stages.	70	0
Sweet Chocolate		Medium sized, and early. Rich chocolate brown skin and great flavor.	75	0
Tawny Port	Hy	Beautiful, extra large bell that ripens to a rich mahogany, port wine shade. Four lobed, 5" long, thick walls and a sweet taste. You just can't go wrong!	75	0
Tequila	Hy	Lovely, dark lavender pepper. Grows to a blocky 4"x4". Strong plants are TMV resistant.	72	0
Frying varieties				
Anaheim		Mild, 30" tall, 7-8" long peppers, good for frying or in red and green sauces.	77	3
Antohi Romanian		These heirloom, smooth 4" long fruit starts yellow and ripens to red. Yield is early and heavy. Become sweeter when fried.	53	1
Bounty	Hy	9-10" long banana-type peppers that turn from yellow to orange to red. Very prolific yield. Sweet tasting fresh or cooked.	65	2
Fushimi		Slender 6" long tapered fruits, with thin bright green walls. Delicious flavor; very popular for Japanese dishes and tempura.	65	1
Japanese Shishitou		These are a favorite in Japan. Shiny light green peppers are crisp, thin and 3" long. Mild flesh good for tempura. Very prolific.	70	2
Park's Sweet Banana Whopper Improved	Hy	6-8" long - the largest banana pepper. Tangy, crisp, sweet.	65	1
Pimiento de Padron		Of Spanish origin, this pepper makes for a great appetizer. The longer they stay on the plant the hotter they get.	80	5
Sweet Banana		Shaped like a Hungarian Wax, but sweet, ripens red, great for salads and frying.	66	0
Sweet Spot Banana	Hy	Excellent yields and great sweet flavor, these peppers are long and thin and a pretty yellow. Multiple disease resistance.	70	0
Thai Long Sweet		6" long tapered and pointed, rare. Delicious, great for grilling or frying.	75	1
Roasting / Stuffing varieties				
Ancho 101		Mildly hot, heart shaped green fruit ripens to reddish brown, 3-4" long. Good when dried and made into chili powder, roasted or stuffed.	78	3
Ancho Rancho	Hy	Very large fruit, tall sturdy plants.	70	2
Ancho San Martin	Hy	Large, dark green, early maturing. Great production.	75	2
Big Chile	Hy	8-10" long thick fleshed fruit, 1/3 the heat of jalapenos. Mature when red but can be used when green.	68	3
Chile de Comida		4" red, medium heat, heavy producer, great in cooking and seasoning, dries well. Guajillo pepper from Guatemala, name means "pepper for eating".	80	4
Giant Ancho (Gigantica)		Large medium-thick fruit with dark green to brown color.	90	2
Giant Marconi	Hy	Big, Italian-type sweet roasting peppers are 8" long. 30" tall plants bear heavily despite cold, wet, or dry conditions. Resistant to TMV.	63	1
Italian Roaster	Hy	Long, thin green peppers that are mildly hot. 8-9" peppers great for grilling. Prolific medium-sized plant.	76	4
Italian Sweet Relleno	Og	High yielding plant with 5 - 6" fruit. Great for stuffing or roasting. Sweet and early.	70	3
Krimzon Lee	Hy	Beautiful, big thick-fleshed paprika type pepper holds heat in its ribs. Great for grilling or roasting.	82	4
Pritavit	Hy	18" plant, 2.5" long by 4" wide red pepper, "pumpkin-like" shape, sweet & crisp. Great for stuffing, cooked or raw.	75	0
Relleno	Og	Slightly spicy 10" x 3" stuffing peppers. Plant grows to 18".	75	3
Sahuaro	Hy	7-8" long, traditional in shape. Fantastic for roasting or stir fries, very prolific.	75	3
Spanish Spice	Hy	Spicy but not really hot, these wrinkled Mediterranean peppers are great for frying. Produce all season long.	68	1
Tiburón	Hy	Extra large, glossy, dark green peppers grow in abundance on this big sturdy plant. Sweeter flesh than other Ancho-types. Roaster.	65	2
Exotic types				
Aji Cristal	Og	3' plants covered with 4-5", pale yellow peppers that mature to red. Medium-hot flavor. From Chile.	90	6
Aji Limon	Og	Delicious medium hot yellow pepper, 2" long, very thin and tapered.	85	6
Bulgarian Carrot		A quite hot 3 1/2" long fluorescent orange pepper with a pungent fruity flavor.	65	8
Elephant's Trunk		Long, thin, curved peppers, 1" x 10", from East India. Very prolific, hot. Can be eaten green or red.	75	8
Hot Portugal		Elongated narrow fruit, 5 to 8" by 1" wide with a classic wrinkled hip. Hotter than a jalapeno, but not as hot as Super Chili. Early ripener.	64	6
Lemon Drop		Peruvian pepper plant grows 2' high. Bright yellow peppers cover the plant and season most anything with an intense, hot citrus flavor.	76	6
Matchbox	Og	Dehybridized version of the popular hybrid 'Super Chili'. Upright green and red 2-3" narrow peppers on low very branched plants. Excellent yields and very hot!	75	5
Orange Thai	Og	Gorgeous and useful ornamental, loaded with long finger shaped fruits, quite hot, good for drying.	85	6
Punjab		Small fruit, hotter than a habanero. 2" long, pendant shaped, purple to red color.	80	99
Purple Serrano		2" long peppers turning deep purple at maturity. Very hot. Plants are tall and branching.	85	5
Serrano del Sol	Hy	Extremely early hybrid serrano, produces larger fruit than other types. Medium hot, excellent.	62	5
Super Chili		Hot, 2" long fruit is early and abundant on 12" tall attractive plants. Multi-purpose hot pepper, one of the easiest to grow.	75	5
Tobasco		Very hot, 30" tall, long season chiles that dry well and are the main ingredient for tobasco sauce.	100	7

* Hy = Hybrid

Og = Organically Grown Seed

175 Schillhammer Road Jericho, Vermont 05465

802-899-5123

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Drying, Grinding & Wreathmaking varieties				
Almapaprika		Also known as Hot Apple. A crunchy thick medium hot pepper that turns from white to red.	65	4
Ancho Mulato		5" mild pepper with a smoky flavor. Broad tapered fruit are great for drying, or making paste for sauces.	100	3
Chile de Arbol		Use hot, 4" long peppers like cayenne for chile powder.	90	8
Conquistador Spanish Paprika		6-7" Spanish paprika pepper makes a full-bodied rich and sweet paprika powder.	80	1
Giant Szegedi	Og	This 6" pepper from Szeged in Hungary changes from yellow to bright orange when ripe. Very sweet, thick flesh, good for smoked paprika.	70	1
Giant Thai Hot		Twice the amount of flesh per pod as Thai Hot and just as spicy! Red and green peppers point out from mounded 18" plants.	42	8
Holy Mole		Make authentic mexican mole sauce! Nutty, tangy bite from slender, glossy, 7-9" long chocolate brown peppers. High disease resistance.	85	3
Large Red Thick Cayenne		Very hot, pungent wrinkled peppers. Good for sauces and drying.	76	9
Leutschauer Paprika		Rare Hungarian paprika pepper, dries well, has a great flavor. Medium hot.	80	5
Long Red Slim Cayenne		Long slender red peppers excellent for seasoning pickles, chile dishes, and salsa. Very hot. Dries well.	72	9
Paprika Supreme	Hy	Ideal for drying, grind to a powder, great on eggs, pasta.	80	1
Purple Cayenne		Beautiful purple-leaved plants produce many dark purple cayenne peppers. Very hot!	70	9
Super Cayenne II	Hy	Longer fruit up to 6", more vigorous than a regular Cayenne. Good flavor and high pungency.	75	9
Sweet Cayenne		Amazingly long and sweet, grow to a foot long! Very productive plants. Great for stir-frys.	75	4
Thai		Small hot pods 1-2" long, thin peppers grow upright, green to bright red. Use fresh or dried.	75	7
Thai Dragon	Hy	Very hot, Thai peppers, 3" long and half an inch wide, thin walls, dries easily, large yields.	70	8
Thai Super Hot	Hy	Plants are tall and vigorous. Fruit is 2" long, tapered, cream to orange to red.	90	8
Yatsufusa		Very hot, 20" tall plant, 3" tapered fiery red Japanese pepper. Red when mature; thin walled.	80	7
Pickling and Canning varieties				
Cascabella Hot		Medium hot, 1" long conical peppers, yellow turning red/brown, use minced as condiment or pickled whole.	75	4
Crimson Hot		6" long tapered thick flesh. Medium hot, good choice for pickling or home-made ketchup.	65	6
Inferno Hot Banana	Hy	Hungarian hot wax pepper plant bears 8" long, very hot banana peppers. Great for pickling.	60	6
Peperoncini		Mild Italian pickling pepper, 3-4" long ripening from green to red. Good in antipasto.	65	4
Sweet Red Cherry		A nice sweet, smallish red pepper, good for antipasto plates.	70	4
Habanero types				
Aji Dulce		Related to habanero-types, but mild, with a fruity bouquet. Vigorous and bushy plants.	95	9
Caribbean Red Habanero		Ultra-hot chile ripens lime green to red and glossy. A red ripe version of Habanero.	100	99
Chocolate Habanero		A deep chocolate colored version of the infamously hot pepper.	100	99
Congo Trinidad		Habanero type, extra large and bright red. Intensely hot and extremely productive.	80	99
Datil		Extremely hot relative of habaneros, very rare and hard to find, an excellent fruity peppery taste, much coveted by pepper aficionados	90	99
Fatallil		Fiery hot, wrinkled yellow, Habanero-type. Citrus-like flavor. Plants grow 3-4 feet tall with abundant 2-3" long peppers.	80	99
Habanero	Og	"The hottest pepper", 40" tall, 1" wrinkled green fruit turns orange.	95	99
Hottie		An improved habanero, it has larger, less pungent orange fruit on smaller, more productive plants.	80	99
Jamaican Hot Chocolate		Reddish, chocolate-brown, shiny, Habanero-type peppers. Fruit is 1-2" long, extremely hot, with a smoky flavor. Makes a great hot sauce.	85	99
Magnum Orange Habanero		Orange, lantern-shaped habaneros, high productivity on large plants bred especially to ripen in our cool, northeastern climate.	80	99
Maya Red Habanero		Unusually early habanero with long, slender, red fruit when mature. Very hot, specially bred for cooler climates.	70	99
Minorcan Datil		Extremely hot relative of habaneros, very rare and hard to find, an excellent fruity peppery taste, much coveted by pepper aficionados, a little goes more than a long way.	90	99
Mustard Habanero		Not for the timid! These unusual peppers are a mix of dark and light oranges, and pale yellows streaked with purple. Very productive.	100	99
Peach Habanero		Great for pots, these orangey-peach colored peppers are fiery hot! Not for the weak at heart.	100	99
Red Datil		Has the same distinctive taste of a datil pepper, but turns red instead of yellow at maturity. Very, very hot.	90	99
Scotch Bonnet		Extremely hot, relative to the habanero, but later to mature with smaller fruit, bright orange when ripe, smoky and fiery hot flavor.	120	99
Tobago Seasoning		Low heat, seasoning Habanero from Tobago market place. Excellent flavor maturing to magenta bright red.	80	6
Trinidad Perfume		This mild habanero type pepper is perfect for seasoning. Small globe shaped fruit is golden yellow at maturity.	85	6
White Habanero		White fruited habanero, has a smoky taste, extreme heat. Small plants are also ornamental.	90	99
Zavory		Has the look and fragrance of a habanero without the heat. Best used raw or barely cooked in soups, salsas, a 'savory' pepper.	90	6
Jalapeno types				
Biker Billy		The biggest and hottest of the jalapenos, very thick and almost 4" long. Developed by renowned chef Billy Hufnagel. Esp hot when green.	66	9
Chichimeca		A large-fruited jalapeno, that is milder than the regular ones. Plants are strong, virus-resistant.	65	4
Chillipeno	Hy	Supersized Jalapeno. Sweet, true Jalapeno flavor.	65	5
Conchos	Hy	A dark green jalapeno with moderate heat. Tall plants are very productive. Fruit holds well fresh.	65	5
Delicias	Hy	Delicious mild Jalapeno that has heavy yields. @ 3.5" long. Great taste for salsa!	85	4
Dulce		Mild jalapeno, similar to Delicias, but larger, sweeter, and darker green. Fruit is ready to pick if it crunches when squeezed.	65	5
El Jefe	Hy	1-2" tapered, ripens green, but heat intensifies as it turns red, high yields and easy to pick.	75	6
Gigantia Jalapeno	Hy	Extra large 5" peppers are thick walled and medium hot, perfect for jalapeno poppers!	68	6
Ixtapa	Hy	Jumbo, jalapeno type, thick walls and slightly hotter than regular jalapenos. Great for stuffing. Good yields.	80	7
Jalapeno Goliath	Hy	4" long and 1 1/2" across, thick walled, and 30% hotter than an average jalapeno. Crisp texture and flavor.	75	8
Jaloro		Golden jalapeno with the same heat as the regular jalapeno, resistant to six viruses.	70	6
Mucho Nacho	Hy	4" long pepper, hotter and larger than the standard Jalapeno. Vigorous plants.	75	7
Senorita Jalapeno	Hy	A mild version of the standard jalapeno, but without losing the flavor, very productive and disease resistant.	60	3
Container varieties (Edible Ornamentals)				
Bolivian Rainbow	Og	Medium hot, 30" tall plant has purple foliage with 3/4" purple, white & orange fruit.	75	3
Nippon Taka		Wonderful, stunning upright clusters of bright red long peppers. A great patio plant, get ready for the comments!	100	4
Cappa Conic White Red		Hot peppers that grow in sprays, used for cut flower bouquets, fruit turns from white to orange to red.	100	3
Fish Pepper		Heirloom, green/white variegated foliage, 24" plants with multi-colored, striped 2" fruit. Medium hot. Good with fish and shellfish.	75	7
Rooster Spur (Hot Claw)		Upright clusters of peppers resemble claws. Bright red at maturity, easily dried or stir fried.	100	7
Royal Black		Beautiful true black peppers on compact, petite plants. Purple leaves, stems, and flowers make this a truly striking plant.	90	6
Sweet Pickle		Compact plants with upright peppers in colors of red, orange, yellow and purple all at the same time. Fruit is sweet.	75	0
Thai Hot	Og	Very hot, tiny conical-shaped peppers on prolific, dwarf plants.	70	8

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