

| Variety | * | Description | Days | Heat |
|--------------------------------------|----|--|------|------|
| Sweet Bells, Green / Red | | | | |
| Ace | Hy | Extra early and highly productive, a good pepper for cooler climates. | 70 | 0 |
| Better Belle | Hy | Blockier, thicker walled and earlier than the original. Vigorous variety maintains large green peppers and produces all season. | 65 | 0 |
| Cabernet | Hy | Quite prolific, producing oodles of 8" long x 6" wide, sweet, thick walled fruit that ripen green to red. | 71 | 0 |
| Candy Apple | Hy | Fantastically sweet pepper, 5" fruit that matures early. Great all around pepper for snacking, salads, baking and roasting | 71 | 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 |
| 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 |
| Red Bountiful | | 4x5" with thick flesh, green to red, sweet, good for salad and stuffing | 72 | 0 |
| Red Knight | Hy | Sweet glossy red bell pepper, with hybrid vigor and disease resistance. | 55 | 0 |
| Sweet Bells, Exotic colors | | | | |
| Autumn Bell | | Ripens to hot red orange, 12 oz fruit, allow to fully to be rewarded with one of the best pepper flavors | 73 | 0 |
| Bella Yella | Hy | Brilliant Yellow, ideal 4 x 4" size blocky thick wall, superior taste and crunchy texture, disease resistant. | 72 | 0 |
| Etiuda | | 24-30" tall, the fruit is a sweet and juicy, large and blocky, this pepper matures to a fabulous orange color. These have few seeds, are great in salads and other dishes. | 75 | 0 |
| Golden Summer | Hy | Outstanding thick-walled, blocky, golden fruit. Has a mild, sweet flavor and is TMV resistant. | 67 | 0 |
| Gourmet | Hy | High yielding compact plants outstanding thick-walled, 3-5" blocky, golden fruit. Super sweet flavor. Produces well throughout the season | 58 | 0 |
| Iko Iko | Og | Heavy yields of multiple colored fruit: purple and yellow, ripening to tangerine and red, lavender/lime green. | 65 | 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 | | 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 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 |
| Sweet Chocolate | | Medium sized, and early. Rich chocolate brown skin and great flavor. | 75 | 0 |
| Tequila | Hy | Lovely, dark lavender pepper. Grows to a blocky 4"x4". Strong plants are TMV resistant. | 72 | 0 |
| Valencia | Hy | A sweet pepper that ripens to a tangerine orange color, resistant to TMV, good producer. | 72 | 0 |
| Frying varieties | | | | |
| Anaheim | | Mild, 30" tall, 7-8" long peppers, good for frying or in red and green sauces. | 77 | 2 |
| 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 | 0 |
| Dante's Hot | | Pale green to orange to red, tangy medium hot 1 1/2-7" long | 62 | 20 |
| Japanese Shishitou | | These are a favorite in Japan. Shiny light green fruits are crisp, thin, and 3" long. Mild flesh is good for tempura. Very prolific. | 70 | 2 |
| Jimmy Nardello | Og | One of the best for frying, sweet, with vigorous plants that produce 10" long glossy red fruit. Sumptuous roasted apple flavor | 80 | 1 |
| Pimiento de Padron | | Of Spanish origin, this pepper makes 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 |
| Toll's Sweet Italian | | Excellent yields and great sweet flavor, these peppers are long and thin and a pretty yellow. Multiple disease resistance. | 85 | 0 |
| Wrinkled Old Man | | Oriental, 1 x 3" green, crisp, thin wall, sweet, great for shish-ka-bob. | 71 | 0 |
| Roasting / Stuffing varieties | | | | |
| Ajvarski | | Outstanding roasting pepper from eastern Macedonia. Yields stocky plants covered in 6- to 7-inch pods that ripen green to deep red. On a hot day, you can smell them on the plant from 10 feet away. | 80 | 0 |
| Baron | | 4' tall, with 5x3" large-fruited Ancho pepper; makes for a great stuffing pepper, such as chile rellenos. | 85 | 1 |
| Bastan | Hy | 5" fruits on sturdy plants, early producers from green to red, vigorous growth, moderate pungent. | 85 | 5 |
| Carmen | Hy | 6" long x 2 1/2" wide, starts green to a deep red. Sweet, for used in salads or for roasting especially when red. | 70 | 0 |
| Cherry Large Hot | | Hot cherry pepper that is soft-lobed, similar to a cheese pepper. 3" fruit has a flat bottom, making it a good stuffing pepper. | 77 | 3 |
| Chipotle | | 1 x 2.5" long, thick walled, smoke to bring out it's spicy, smoky taste. | 65 | 6 |
| Giant Ancho | | Extra large, dark green to brown fruit with slightly thicker walls and medium hot flavor. Good for roasting or stuffing. | 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 Spicy Hot | Hy | Hybrid, early maturing, mildly pungent, great flavor (1750 Scoville). Abundant 8" peppers, large plant, thin walled, maturing red but best at deep green. Perfect for searing whole on the grill. | 65 | 2 |
| Krimzon Lee | Hy | Beautiful, big thick-fleshed paprika type pepper holds heat in its ribs. Great for grilling or roasting. | 82 | 4 |
| Manganji | | Sure to be a new sensation with chefs and foodies alike. Manganji is recognized a traditional cultural vegetable in Kyoto Japan where it is celebrated as the King of Japanese Chili peppers--Manganji is actually a sweet pepper! | 80 | 0 |
| Poblano | | 15" plant, with a 4" Poblano pepper (called Ancho when dried), pungent peppers that ripen from dark green to red. | 78 | 2 |
| Relleno | Og | Slightly spicy 10" x 3" stuffing peppers. Plant grows to 18". | 75 | 3 |
| Spanish Spice | Hy | Spicy but not really hot, these wrinkled Mediterranean peppers are great for frying. | 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 |

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Og = Organically Grown Seed

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|--|----|--|------|------|
| Orging, Grinding & Wreathmaking varieties | | | | |
| Aci Sivri | Og | Aci Sivri Pepper is a centuries old Turkish heirloom. Produces dozens of peppers 7" in length. Great in Northern areas. Ripening to crimson, these can be strung for a lovely ristras. Moderately hot. | 75 | 2 |
| Almapaprika | | Also known as Hot Apple. A crunchy thick medium hot pepper that turns from white to red. | 65 | 4 |
| Chile de Arbol | | Use hot, 4" long peppers like cayenne for chile powder. | 90 | 30 |
| Conquistador Spanish Paprika | | 6-7" Spanish paprika pepper makes a full-bodied rich and sweet paprika powder. | 80 | 2 |
| Criolla Sella | Og | 3" thin skinned golden-orange peppers. Have good heat with citrusy flavor can be dried and crushed or eat fresh in salsa, your sandwich, ... | 75 | 30 |
| Golden Cayenne | | Attractive 4" lemon yellow cayenne peppers cover this compact plant. Stands out in the garden or container. | 72 | 6 |
| Holy Mole | Hy | Make authentic mexican mole sauce! Nutty, tangy bite from slender, glossy, 7-9" long chocolate brown peppers. High disease resistance. | 85 | 2 |
| Large Red Thick Cayenne | | Very hot, pungent wrinkled peppers. Good for sauces and drying. | 76 | 4 |
| Long Red Slim Cayenne | | Long slender red peppers excellent for seasoning pickles, chile dishes, and salsa. Very hot. Dries well. | 72 | 4 |
| Purple Cayenne | | Beautiful purple-leaved plants produce many dark purple cayenne peppers. Very hot! | 70 | 4 |
| Sweet Cayenne | | Amazingly long and sweet, grow to a foot long! Very productive plants. Great for stir-frys. | 75 | 4 |
| Thai Dragon | Hy | Very hot, Thai peppers, 3" long and half an inch wide, thin walls, dries easily, large yields. | 70 | 8 |
| Thai Volcano | Og | A compact plant which produces upright 2-3" green peppers which turn red at maturity, ornamental, great for | 85 | 8 |
| Pickling and Canning varieties | | | | |
| Capperino | Hy | Replaces Peppino, good for pickling or stuffing. Cherry pepper with medium heat, small fruits. | 85 | 4 |
| Golden Greek Pepperoncini | Og | Rare variety from Greece is prized for pickling. Smaller and lighter in color than regular Pepperoncini with same heat. | 80 | 1 |
| Inferno Hot Banana | | Hungarian hot wax pepper plant bears 8" long, very hot banana peppers. Great for pickling. | 60 | 4 |
| Pepperoncini | | Mild Italian pickling pepper, 3-4" long ripening from green to red. Good in antipasto. | 62 | 2 |
| Robustini | | 2-3" long and spicy hot pepperoncini type fruit. Perfect for pickling. | 85 | 2 |
| Sweet Red Cherry | | A nice sweet, smallish red pepper, good for antipasto plates. | 75 | 2 |
| Exotic types | | | | |
| Aji Colorado | Og | Compact plants that produce well, plants covered with 3-5" brilliant scarlet. mildly hot and spicy. can be used in vinegars, dried for powder or flakes. From Peru. | 77 | 3 |
| Aji Cristal | | 3' plants covered with 4-5", pale yellow peppers that mature to red. Medium-hot flavor. From Chile. | 90 | 6 |
| Aji Dulce | | Related to habenero-types, but mild with a fruity bouquet. Vigorous and bushy plants. | 95 | 0 |
| Aji Limon | | Delicious medium hot yellow pepper, 2" long, very thin and tapered. | 85 | 5 |
| Bulgarian Carrot | | A quite hot 3 1/2" long fluorescent orange pepper with a pungent fruity flavor. | 65 | 7 |
| Chilaca Mexican | | Mild, 1 x 6" skinny black pods, rich, thick unique flavor. | 80 | 2 |
| Chilhuacle Negro | Og | Mild heat, chocolate brown in color, they have a complex, deep fruity flavor, the bell like fruits dangle. Used for mole or stirfry.. | 85 | 4 |
| Guajillo | Og | Very hot, 33" tall, 3" tapered thin-walled red fruit, great in chili fresh or dried, strong pepper taste. | 80 | 4 |
| Hot Lemon | | Earlier, improved version of the Mesoamerican classic chile known as 'Aji Limon'. Medium hot with a fruity, citrusy flavor. | 70 | 6 |
| 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 within intense, hot citrus flavor. | 76 | 5 |
| Peter | | Heirloom, rare and exotic. Unusual shape as the name suggests. Rumored to be an aphrodisiac. Quite hot. | 90 | 20 |
| Purple Serrano | | 2" long peppers turning deep purple at maturity. Very hot. Plants are tall and branching. | 85 | 18 |
| Serrano del Sol | Hy | Extremely early hybrid serrano, produces larger fruit than other types. Medium hot, excellent. | 62 | 5 |
| Serrano Tampiqueno | | Large plant bears club shaped fruit; very hot and pungent, distinctive flavor. | 62 | 15 |
| Super Chile | | Hot, 2" long fruit is early and abundant on 12" tall attractive plants. Multi-purpose hot pepper, one of the easiest to grow. | 75 | 40 |
| Tobasco | | Very hot, 30" tall, long season chiles that dry well and are the main ingredient for tobasco sauce | 90 | 30 |
| Habanero types | | | | |
| Bhut Jolokia | | The famed "Ghost Pepper", hottest in the world. Now used for a powerful pepper spray, as well as the ultimate test for diehard chileheads. Consume with caution! | 95 | 1000 |
| Caribbean Red Habanero | | Ultra-hot chile ripens lime green to red and glossy. A red ripe version of Habanero. | 100 | 445 |
| Chichen Itza | Hy | Huge hybrid habaneros, fruit matures 2-3 weeks earlier than open pollinated habaneros. | 85 | 180 |
| Chocolate Habanero | | A deep chocolate colored version of the infamously hot pepper. | 95 | 425 |
| Criolla Sella | Og | 3" thin skinned golden-orange peppers. Have good heat with citrusy flavor can be dried and crushed or eat fresh in salsa, your sandwich, ... | 75 | 30 |
| Datil | | Extremely hot relative of habaneros, very rare and hard to find, an excellent fruity peppery taste, much coveted by pepper aficionados | 100 | 200 |
| Fatalii | | Fiery hot, wrinkled yellow, Habanero-type. Citrus-like flavor. Plants grow 3-4 feet tall with abundant 2-3" long peppers. | 80 | 225 |
| Habanero | Og | "The hottest pepper" (before the Ghost Pepper) , 40" tall, 1" wrinkled green fruit turns orange. | 95 | 300 |
| Helios | Hy | Sized 3"x1.5" fruits, High yields of extremely hot,, fruits early, starts green and matures to red-orange. | 87 | 300 |
| Magnum Orange Habanero | Og | Orange, lantern-shaped habaneros, high productivity on large plants bred especially to ripen in our cool, northeastern climate. | 80 | 210 |
| Maya Red Habanero | Og | Unusually early habanero with long, slender, red fruit when mature. Very hot, specially bred for cooler climates. | 70 | 150 |
| Naga Jolokia Chocolate | | Chocolate version of the Ghost Pepper, aka Bhut Jolokia. Has a heat rating of over one million Scoville units--be careful! | 95 | 1041 |
| Peach Habanero | | Great for pots, these orangey-peach colored peppers are fiery hot! Not for the weak at heart. | 95 | 300 |
| Scotch Bonnet | | Extremely hot, relative to the habanero, but later to mature with smaller fruit, bright orange when ripe, smoky and | 120 | 400 |
| Scotch Bonnet Jamaican Red | | Super hot, oblong 2" bonnet shape, for hot Caribbean dishes, tastes like Habanero, | 90 | 400 |
| Trinidad Perfume | | This mild habanero type pepper is perfect for seasoning. Small globe shaped fruit is golden yellow at maturity. | 85 | 6 |
| Trinidad Scorpion | | Native to trinidad considered one of the hottest pepper in the world in. 1-2" with a tapered end that resembles that of | 80 | 1001 |
| Jalapeno types | | | | |
| Biker Billy | Hy | 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 |
| Campeon | Hy | Extra large jalapeno. Large vigorous plants, uniform fruits with high heat and smooth skin. | 75 | 6 |
| Chichimeca | Hy | A large-fruited jalapeno, that is milder than the regular ones. Plants are strong, virus-resistant. | 65 | 4 |
| Conchos | Hy | A dark green jalapeno with moderate heat. Tall plants are very productive. Fruit holds well fresh. | 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 |
| Jalafuego | Hy | 4" dark green jalapeno. One of the hottest jalapenos, vigorous plants that yield well. Good for short growing seasons. | 70 | 8 |
| Jaloro | | Golden jalapeno with the same heat as the regular jalapeno, resistant to six viruses. | 70 | 6 |
| La Bomba | Hy | 2.75 x 1" green, 18" tall perfect for patio, sturdy plant, great flavor, medium heat, continuous yield | 56 | 5 |
| Mucho Nacho Torero | Hy | 4" long pepper, hotter and larger than the standard Jalapeno. Vigorous plants. | 70 | 4 |
| Torero | Hy | 3-4" tall, with conical 3-4" dark green fruit. Sturdy plant that produces very well, the pepper has a good hot heat | 90 | 5 |
| Container varieties (Cable Ornaments) | | | | |
| Bolivian Rainbow | | Medium hot, 30" tall plant has purple foliage with 3/4" purple, white & orange fruit. | 70 | 7 |
| Royal Black | | Beautiful true black peppers on compact, petite plants. Purple leaves, stems, and flowers make this a truly striking plant. | 90 | |
| 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 | | Very hot, tiny conical-shaped peppers on prolific, dwarf plants. | 85 | 30 |

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