

Variety	*	Description	Days	Heat
<b>Sweet Bells, Green / Red</b>				
<b>Ace</b>	Hy	Extra early and highly productive, a good pepper for cooler climates.	70	0
<b>Apple</b>	Og	Sweet apple taste! Mild and juicy heart-shaped peppers, good yield on medium plants.	70	0
<b>Better Belle</b>	Hy	Blockier, thicker walled and earlier than the original. Vigorous variety maintains large green peppers and produces all season.	65	0
<b>Big Bertha</b>		Giant sweet bell, produces fruit 7" long & 4" across, deep green to red. 25-30" tall plant.	71	0
<b>Cabernet</b>	Hy	Quite prolific, producing oodles of 8" long x 6" wide, sweet, thick walled fruit that ripen green to red.	71	0
<b>Candy Apple</b>	Hy	Fantastically sweet pepper, 5" fruit that matures early. Great pepper for snacking, salads, baking and roasting.	71	0
<b>Early Red Sweet</b>	Og	Delicate, thin walled, medium to small bell. Very prolific, turns red very early.	70	0
<b>Encore</b>	Hy	Extra-large 6" blocky fruits mature to a deep, dark red. Produces well, even under cool temperatures.	70	0
<b>Fat n Sassy</b>	Hy	Large heavy bell about 4 1/2 in. Sweet flavor, turns bright red early in the season.	65	0
<b>King Arthur</b>	Hy	Early, large sweet bell peppers. Resistant to pepper viruses. Fruit grows to 4.5" long.	74	0
<b>King of the North</b>	Og	Thick walled, blocky, bright red pepper, great for stuffing. Mild taste as it matures. 6" by 4" fruit.	65	0
<b>Lipstick</b>	Og	Sweet pepper with an excellent flavor. Very prolific. Does well in cool climates.	73	0
<b>North Star</b>	Hy	Extremely early to set fruit even under unfavorable conditions, 3-4 lobed fruit per plant.	64	0
<b>Red Bountiful</b>		4x5" with thick flesh, green to red, sweet, good for salad and stuffing	72	0
<b>Red Knight</b>	Hy	Sweet glossy red bell pepper, with hybrid vigor and disease resistance.	55	0
<b>Sweet Bells, Exotic colors</b>				
<b>Autumn Bell</b>		Ripens to hot red orange, 12 oz fruit, allow to ripen fully to be rewarded with one of the best pepper flavors	73	0
<b>Bella Yella</b>	Hy	Brilliant yellow, ideal 4 x 4" size blocky thick wall, superior taste and crunchy texture, disease resistant.	72	0
<b>Candy Cane</b>	Hy	Eye-catching variegated foliage and fruit that ripen from green-striped to solid red, make this pepper unique. Candy Cane's medium sized plants produce high yields of cone-shaped fruits.	60	0
<b>Confetti</b>	Hy	Confetti showers joy--from its eye-catching, variegated leaves, to its sweet, thin-walled, chameleon-colored fruit. Guests are sure to ask about your pretty, new "shrubs"! Great for pots.	60	0
<b>Etiuda</b>		24-30" tall, the fruit is sweet, 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
<b>Flamingo</b>	Hy	This vigorous hybrid pepper plant is resistant to TMV and prolific. It's smooth, tapered fruit are a good size (3.5" x 3.5"). They have a waxy finish and turn from ivory-yellow to orange-red. Flamingo is a beautiful, sweet, salad pepper.	66	0
<b>Golden Summer</b>	Hy	Outstanding thick-walled, blocky, golden fruit. Has a mild, sweet flavor and is TMV resistant.	67	0
<b>Gourmet</b>	Hy	High yielding compact plants outstanding thick-walled, 3-5" blocky, golden fruit. Super sweet flavor. Produces well throughout the season.	58	0
<b>Iko Iko</b>	Og	Heavy yields of multiple colored fruit: purple and yellow, ripening to tangerine and red, lavender/lime green.	65	0
<b>Islander Lavender</b>	Hy	A lavender bell pepper with pale yellow flesh, it will streak with yellow and orange before ripening to dark reddish-purple.	60	0
<b>Lilac</b>		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
<b>Merlot</b>	Hy	Crisp, sweet bell peppers are deep eggplant purple-black. They mature early, and are very disease resistant, as well as adaptable to varying weather conditions.	68	0
<b>Orange Blaze</b>	Hy	2" wide x 4" long, deep orange bell peppers. Thick-walled, crisp and sweet, very productive.	75	0
<b>Orange Sun</b>		Pumpkin orange pepper, 4" across. Thick walled, very sweet taste.	80	0
<b>Pinot Noir</b>		Luscious, 4" x 5" bell peppers mature from light green to shades of citrus, berry, and red. Performs well in both cool and hot weather.	68	0
<b>Purple Beauty</b>		Sweet bell peppers that ripen to dark purple color. Compact plants with good fruit set.	70	0
<b>Roumanian Rainbow</b>		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
<b>Sweet Chocolate</b>		Medium sized, and early. Rich chocolate brown skin and great flavor.	75	0
<b>Tawny Port</b>	Hy	Beautiful, extra-large bell that ripens to a rich mahogany, port wine shade. 4-lobed, 5" long, thick walls, sweet taste.	70	0
<b>Tequila</b>	Hy	Lovely, dark lavender pepper. Grows to a blocky 4"x4". Strong plants are TMV resistant.	72	0
<b>Frying varieties</b>				
<b>Anaheim</b>		Mild, 30" tall, 7-8" long peppers, good for frying or in red and green sauces.	77	2
<b>Antohi Romanian</b>		These heirloom, smooth 4" long fruit starts yellow and ripens to red. Yield is early and heavy. Become sweeter when fried.	53	1
<b>Ausilio Thin-Skin Italian</b>	Og	This Italian family heirloom pepper is used for drying, frying, stuffing, canning and making sardas (savory rolls flavored with dried peppers and sardines). Gorgeous, glossy red when ripe.	78	2
<b>Bounty</b>	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
<b>Dragon's Toe</b>	Hy	Unusual pepper from South China, used in green (65 days) in stir fries, or red-ripe in salads (85 days). Tall plants.	65	1
<b>Japanese Shishitou</b>		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
<b>Jimmy Nardello</b>	Og	One of the best for frying, sweet, with vigorous plants that produce 10" long glossy red fruit. Sumptuous roasted apple flavor	80	1
<b>Pimiento de Padron</b>		Of Spanish origin, this pepper makes a great appetizer. The longer they stay on the plant, the hotter they get.	80	5
<b>Sweet Banana</b>		Shaped like a Hungarian Wax, but sweet, ripens red, great for salads and frying.	66	0
<b>Tolli's Sweet Italian</b>		Excellent yields and great sweet flavor, these peppers are long and thin and a pretty yellow. Multiple disease resistance.	85	0
<b>Wrinkled Old Man</b>		Asian pepper, 1 x 3" green, crisp, thin wall, sweet, great for shish-kabob.	71	0
<b>Roasting / Stuffing varieties</b>				
<b>Ajvarski</b>		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
<b>Carmen</b>	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
<b>Cherry Large Hot</b>		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
<b>Chipotle</b>		1 x 2.5" long, thick walled, smoke to bring out its spicy, smoky taste.	65	6
<b>Dragon Roll</b>		Dragon Roll delivers a finely tuned, sensuous mingling of heat and sweet. Slender, 3" long, chartreuse-green peppers are subtly smoky when young, but mature to a heat about 1/10th of a jalapeno.	67	2
<b>Giant Ancho</b>		Extra large, dark green to brown fruit with slightly thicker walls and medium hot flavor. Good for roasting or stuffing.	90	2
<b>Giant Marconi</b>	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
<b>Italian Roaster Spicy Hot</b>	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
<b>Manganji</b>		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
<b>Poblano</b>		15" plant, with a 4" Poblano pepper (called Ancho when dried), pungent peppers that ripen from dark green to red.	78	2
<b>Relleno</b>	Og	Slightly spicy 10" x 3" stuffing peppers. Plant grows to 18".	75	3
<b>Spanish Spice</b>	Hy	Spicy but not really hot, these wrinkled Mediterranean peppers are great for frying.	68	1
<b>Tiburon</b>	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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<b>Drying, Grinding &amp; Wreathmaking varieties</b>				
<b>Aci Sivri</b>	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
<b>Amazing 2</b>	Hy	Traditional Korean drying pepper, used to make kimchi. The fruits are dried in a dehydrator and ground to make a red chile powder that is warm and pungent, not overly hot.	75	3
<b>Conquistador Spanish Paprika</b>		6-7" Spanish paprika pepper makes a full-bodied rich and sweet paprika powder.	80	2
<b>El Eden</b>	Hy	A productive, Guajillo-type drying pepper, used for making mole sauce. Tall, strong plants produce smooth 7-8" fruit that is only slightly hot.	80	2
<b>Golden Cayenne</b>		Attractive 4" lemon yellow cayenne peppers cover this compact plant. Stands out in the garden or container.	72	6
<b>Holy Mole</b>	Hy	Make authentic mexican mole sauce! Nutty, tangy bite from slender, glossy, 7-9" long chocolate brown peppers. High disease resistance.	85	2
<b>Large Red Thick Cayenne</b>		Very hot, pungent wrinkled peppers. Good for sauces and drying.	76	4
<b>Long Red Slim Cayenne</b>		Long slender red peppers excellent for seasoning pickles, chile dishes, and salsa. Very hot. Dries well.	72	4
<b>Morita Chili</b>		Medium size, medium heat. These peppers are used for drying and smoking. Taste is similar to chipotles.	66	6
<b>Purple Cayenne</b>		Beautiful purple-leaved plants produce many dark purple cayenne peppers. Very hot!	70	4
<b>Sweet Cayenne</b>		Amazingly long and sweet, grow to a foot long! Very productive plants. Great for stir-frys.	75	4
<b>Thai Dragon</b>	Hy	Very hot, Thai peppers, 3" long and half an inch wide, thin walls, dries easily, large yields.	70	8
<b>Thai Volcano</b>	Og	A compact plant which produces upright 2-3" green peppers which turn red at maturity, very similar to Thai Dragon.	85	8
<b>Pickling and Canning varieties</b>				
<b>Capperino</b>	Hy	Replaces Peppino, good for pickling or stuffing. Cherry pepper with medium heat, small fruits.	85	4
<b>Golden Greek Pepperoncini</b>	Og	Rare variety from Greece is prized for pickling. Smaller and lighter in color than regular Pepperoncini with same heat.	80	1
<b>Inferno Hot Banana</b>		Hungarian hot wax pepper plant bears 8" long, very hot banana peppers. Great for pickling.	60	4
<b>Pepperoncini</b>		Mild Italian pickling pepper, 3-4" long ripening from green to red. Good in antipasto.	62	2
<b>Sweet Red Cherry</b>		A nice sweet, smallish red pepper, good for antipasto plates.	75	2
<b>Exotic types</b>				
<b>Aji Cristal</b>		3' plants covered with 4-5", pale yellow peppers that mature to red. Medium-hot flavor. From Chile.	90	6
<b>Aji Dulce</b>		Related to habanero-types, but mild with a fruity bouquet. Vigorous and bushy plants.	95	0
<b>Aji Limon</b>		Delicious medium hot yellow pepper, 2" long, very thin and tapered.	85	5
<b>Bulgarian Carrot</b>		A quite hot 3 1/2" long fluorescent orange pepper with a pungent fruity flavor.	65	7
<b>Fish Pepper</b>		A popular African-American heirloom variety that is used in fish and shellfish dishes. The color of the fruit range from green, orange, white and red, the taste is spicy and hot. Wonderful mottled foliage.	80	15
<b>Guajillo</b>	Og	Very hot, 33" tall, 3" tapered thin-walled red fruit, great in chili fresh or dried, strong pepper taste.	80	4
<b>Hot Lemon</b>		Earlier, improved version of the Mesoamerican classic chile known as 'Aji Limon'. Medium hot with a fruity, citrusy flavor.	70	6
<b>Hot Portugal</b>		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
<b>Lemon Drop</b>		Peruvian pepper plant grows 2' high. Bright yellow peppers cover the plant and season most anything with an intense, hot citrus flavor.	76	5
<b>Purple Serrano</b>		2" long peppers turning deep purple at maturity. Very hot plants are tall and branching.	85	18
<b>Serrano del Sol</b>	Hy	Extremely early hybrid serrano, produces larger fruit than other types. Medium hot, excellent flavor.	62	5
<b>Serrano Tampiqueno</b>		Large plant bears club shaped fruit; very hot and pungent, distinctive flavor.	62	15
<b>Sugar Rush Peach</b>		A cross between many Aji-type peppers, this pale peach pepper has a smoky-hot, sweet citrus taste. Early and prolific, large plants may need staking. Fruit can be eaten fresh, or used for a rich, fruity sauce.	68	5
<b>Super Chile</b>		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
<b>Tobasco</b>		Very hot, 30" tall, long season chiles that dry well and are the main ingredient for tobasco sauce.	90	30
<b>Habanero types</b>				
<b>Bhut Jolokia</b>		The famed "Ghost Pepper", often called 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
<b>Caribbean Red</b>		Ultra-hot chile ripens lime green to red and glossy. A red ripe version of Habanero.	100	445
<b>Carolina Reaper</b>		Currently believed to be the hottest pepper in the world! More than 5 times hotter than a habanero, even hotter than the Ghost Pepper! 1,569,300 Scoville units.	90	1569
<b>Chichen Itza</b>	Hy	Huge hybrid habaneros, fruit matures 2-3 weeks earlier than open pollinated habaneros.	85	180
<b>Chocolate Bhut Jolokia</b>		Chocolate version of the Ghost Pepper, aka Bhut Jolokia. Has a heat rating of over one million Scoville units--be careful!	95	1041
<b>Chocolate Habanero</b>		A deep chocolate colored version of the infamously hot pepper, has a smokier, richer taste.	95	425
<b>Datil</b>		Extremely hot relative of habaneros, very rare and hard to find, an excellent fruity peppery taste, much coveted by pepper aficionados	100	200
<b>Fatalii</b>		Fiery hot, wrinkled yellow, Habanero-type. Citrus-like flavor. Plants grow 3-4 feet tall with abundant 2-3" long	80	225
<b>Habanero</b>	Og	"The hottest pepper" (before the Ghost Pepper), 40" tall, 1" wrinkled green fruit turns orange.	95	300
<b>Hot Paper Lantern</b>		Magnificent, elongated and wrinkled, red, lantern-shaped fruit are 3-4" long. Early maturing for a habanero. Tall	80	400
<b>Mad Hatter</b>	Hy	Whimsical green and red peppers resembling hats, brings fun to the vegetable patch. Peppers are sweet and crunchy, with a subtle floral scent. Flavors intensify as fruit ripens.	70	5
<b>Magnum Orange Habanero</b>	Og	Orange, lantern-shaped habaneros, high productivity on large plants bred especially to ripen in our cool, northeastern climate.	80	210
<b>Maya Red Habanero</b>	Og	Unusually early habanero with long, slender, red fruit when mature. Very hot, specially bred for cooler climates.	70	150
<b>Primer Red</b>	Hy	An earlier ripening habanero with about 1/3 the heat, but all the flavor.	78	100
<b>Red Seven Pot, Chocolate Seven Pot</b>		This pepper's heat is similar to the Bhut Jolokia (Ghost Pepper), but with a more fruity, nutty flavor. It's name refers to the saying that it is hot enough to spice 7 pots of stew. Chocolate Seven Pot is an even richer, nuttier version of EXTREMELY HOT!!	95	1000
<b>Scotch Bonnet Jamaican Red</b>		Super hot, oblong 2" bonnet shape, for hot Caribbean dishes, tastes like Habanero, smoky and fiery.	90	400
<b>Trinidad Perfume</b>		This mild habanero type pepper is perfect for seasoning. Small globe shaped fruit is golden yellow at maturity.	85	6
<b>Trinidad Scorpion, various colors</b>		Native to Trinidad, considered one of the hottest peppers in the world. 1-2" long, with a tapered end that resembles that of a scorpion's tail. We grow the regular, yellow, mustard, and "Apocalypse". Yellow is milder, Apocalypse is similar in heat to Carolina Reaper.	80	1001
<b>Jalapeno types</b>				
<b>Biker Billy</b>	Hy	The biggest and hottest of the jalapenos, very thick and almost 4" long. Developed by renowned chef Billy Hufnagel. Especially hot when green.	66	9
<b>Campeon</b>	Hy	Extra large jalapeno. Large vigorous plants, uniform fruits with high heat and smooth skin.	75	6
<b>Chichimeca</b>	Hy	A large-fruited jalapeno, that is milder than the regular ones. Plants are strong, virus-resistant.	65	4
<b>El Jefe</b>	Hy	1-2" tapered, ripens green, but heat intensifies as it turns red, high yields and easy to pick.	75	6
<b>Horizon Jalapeno</b>		A standard jalapeno, used for salsa, pizza, and nachos.	70	4
<b>Jalafuego</b>	Hy	4" dark green jalapeno. One of the hottest jalapenos, vigorous plants that yield well. Good for short growing seasons.	70	8
<b>Jaloro</b>		Golden jalapeno with the same heat as the regular jalapeno, resistant to six viruses.	70	6
<b>Jedi</b>	Hy	One of the biggest jalapenos, 4"+ long, and slow to check (show small cracks in skin). Large plants have a high resistance to bacterial leaf spot disease.	70	3
<b>La Bomba</b>	Hy	2.75 x 1" green, 18" tall perfect for patio, sturdy plant, great flavor, medium heat, continuous yield.	56	5
<b>Mucho Nacho</b>	Hy	4" long pepper, hotter and larger than the standard Jalapeno. Vigorous plants.	70	6
<b>Paquime</b>	Hy	Super-sized jalapenos, up to 5" long. Fruit has a mild to medium heat that doesn't linger. Sturdy plants have high disease resistance.	70	4
<b>Ring Leader</b>	Hy	A mild jalapeno that is easy to cut into uniform rings--for fresh eating, pickling, processing, etc. Easy to de-stem. Early ripening, prolific, and disease resistant.	60	2
<b>Torero</b>	Hy	3-4" tall, with conical 3-4" dark green fruit. Sturdy plant that produces very well, the pepper has a good strong heat.	90	5
<b>Container varieties (Edible Ornamentals)</b>				
<b>Black Olive</b>		Award winning ornamental pepper-beautiful dark foliage with purple black, extremely hot fruit. Very sturdy plant.	80	35
<b>Bolivian Rainbow</b>		Medium hot, 30" tall plant has purple foliage with 3/4" purple, white & orange fruit.	70	7
<b>Hot Pops Yellow</b>		Small round peppers show multiple colors simultaneously on these compact, heavily branched plants. Medium hot.	90	7
<b>Rooster Spur</b>		Also known as "Hot Claw", upright clusters of tiny peppers resemble claws. Bright red, easy to grow. Dry or stir-fry.	95	25
<b>Royal Black</b>		Beautiful true black peppers on compact, petite plants. Purple leaves, stems, and flowers make a truly striking plant.	90	30
<b>Super Khil</b>		Ornamental plant bears an abundance of upright hot "bird peppers", good for Chinese or Thai recipes.	75	50
<b>Sweet Pickle</b>		Compact plants with upright peppers in colors of red, orange, yellow and purple all at the same time. Fruit is sweet.	75	0
<b>Thai Hot</b>		Very hot, tiny conical-shaped peppers on prolific, dwarf plants.	85	30

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175 Schillhammer Road Jericho, Vermont 05465

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Follow Barber Farm Road 1 mile from Rt. 117 (River Road), then 1000 feet up Schillhammer Road.