

PEPPER PLANTS BEING PLANTED BY JEFF AND JEN

Variety		Type	Description
Big Jim		Hot	80 days. A favorite for chiles rellenos. Medium hot pungency. As an advantage, plants are able to set fruit under hot, dry conditions.
Biquinho Yellow		Hot	75 days. The small, pointed fruits avg. 1 1/4" and have a unique, slightly tart flavor with a tiny bit of heat. May be eaten raw or cooked, but is generally pickled in vinegar and served with meals. Fruits turn from very pale green to yellow.
Ghost Pepper		Hot	90 days. 1 million+ Scoville Units. Fruits are triangular, 2-3 inches long.
Habanero - Chocolate		Hot	90 days. Deep red-brown fruits that have a beautiful chocolate look to them. Flavor is extremely hot and comparable to the Red Habanero.
Habanero - Lemon		Hot	90 days. A beautiful lemon yellow colored habanero. Fruits have a fruity essence, with intense heat.
Habanero - Orange		Hot	90 days. 2 inch, wrinkled fruits ripen from dark green to salmon orange. Extremely pungent and may be used fresh or dried.
Habanero - White		Hot	Ripens to a snow white or slightly creamy color. Retains the blistering heat of the more common Orange types. Fruits are smaller than other Habaneros. Low-growing plants are profuse bloomers and can produce several hundred fruits.

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Hungarian Wax		Hot	70 days. Medium-hot peppers, especially good for pickling. Canary yellow, then bright red at full maturity. 6 to 8 inches long.
Jalapeno Early		Hot	80-90 days. This is the one you usually buy in the grocer store. Thick walls, dark green. 5000 Scoville units.
Jalapeno Jedi		Hot	70-80 days. Fruits avg. 4-4 1/2" and are slow to check (show small cracks in skin). The large plant is of the "continuous set" type that produces over a long harvest window.
Jalapeno Purple		Hot	75 days. Turns dark purple and stays that way for a long time before finally ripening to red. Peppers are somewhat larger than regular jalapeno, but with the same thick walls and fiery heat.
Jalapeno TAM		Hot	70 days. Very tasty mild Jalapeno type, with the same delicious flavor, but a lot less heat. Great yields.
Long Thin Cayenne		Hot	75 days. Concentrated set of wrinkled, very pungent fruit, 6 X 1/4 inches. For sauces and drying.
Poblano L		Hot	79 days. Called poblanos when stuffed as a green pepper, and anchos when dried as a red pepper. Heat variable when green, medium when red.

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Shishito		Hot	61 days. Wrinkled sweet pepper with a slight hot edge. Thin walled, usually used when still green. Popular in Japan
Sureno Hybrid		Hot	75 days. Serrano-type pepper. Firm, large peppers are uniformly straight with a solid core and hold up well even after picking. Fairly compact plants yield an early harvest and are highly resistant to Potato Y virus.
Thai bird		Hot	90 days. A screaming hot Thai pepper, with 1" long, fiery red fruits. The fruits are used at both the green and red stages. Prolific bearing.
Ashe County Pimento		Sweet	70 days. Super sweet, bright red pepper that is perfect for fresh eating, baking, roasting, canning and pickling! Stocky high yielding, early producer that supports heavy sets of 4 inch peppers.
Cornito Giallo Hybrid		Sweet	75 days. Cornitos are smaller versions of Corno di Toro (5 to 6 inches long), but just as delicious with a sweet, fruity flavor. Peppers turn a beautiful bright yellow and appear early in the season on up until frost.
Corno di Toro (Red)		Sweet	68 days. Italian 'bull's horn colorful sweet peppers are 8-10" long and curved like a bull's horn. Ripen to deep red. Often sauteed or grilled. Prolific tall plants.
Cubanella		Sweet	65 days. One of the most popular varieties for frying. 6" long, with a broadly tapered but blocky shape. Ripens to yellow.

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Glow		Sweet	73 days. Tapered, thick-walled, 2-3 lobed fruits are 4-5" long and are deliciously sweet and fruity. Medium-size plants yield well.
Gypsy		Sweet	60 days. Outstanding yield, good looks and flavor combine with earliness to make this pepper a winner. Wedge-shaped fruit is 3 to 5 inches long, pale yellow at first, maturing to orange-red; very sweet when ripe.
Jimmy Nardello		Sweet	80 days. Bears 12 inch red ripening peppers that are great for frying. A sweet variety. Quite productive and pretty when in fruit.
Purple Marconi		Sweet	90 days. Deliciously sweet Italian peppers turn a rich shade of purple when they are fully ripe. Expect plentiful harvests of these peppers, which become about 6-in. long with a tapered shape ending in a blunt tip. Traditionally used for frying, Marconis are also wonderful when eaten fresh.
Red Marconi		Sweet	90 days. Deep-red, extremely sweet, 7 inch long Italian peppers are tapered with a blunt end. Often used for frying, but are also delicious when eaten fresh.
Sheepnose		Sweet	70 days. Meaty, sweet flesh and thick walls. They are sturdy, 2½ inches long and wide, rounded and ribbed with few seeds. Easy to grow with big yield potential.
Sweet Banana		Sweet	72 days. 5-1/2 to 6 inch long, tapered peppers that are wonderful fried or cut up into salads. Ripen to red.

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Sweet Pickle		Sweet	75 days. Colors of red, orange, yellow, and purple, all at the same time. About 2 inches long and chunky. Highly ornamental but very edible and sweet.