



Pepper Shopper's Guide to Success

Preface to Descriptions for the Pepper Varieties

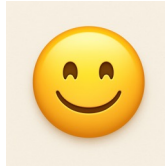
- 1. Pepper Spiciness- "Sweet" vs "Hot" Categories:** The peppers have been separated into these two categories based on their *Scoville Heat Score*, with the higher the number of Scoville Heat Units (SHU) the hotter the pepper. Sweet peppers (0-500 SHU) have either no heat (0 SHU) or might develop just a hint of it (500 SHU) during a hot summer. The Hot peppers range from very mild (500-3,000 SHU), mild (3,000-10,000 SHU), Medium (10,000-30,000 SHU), Hot (30,000-100,000 SHU), very hot (100,000-500,000 SHU) to extremely hot (1 million or above; handle with gloves!)
- 2. Pepper Color:** Typically peppers transition from green to yellow, orange, red, purple or brown as they mature to ripeness. Most varieties can be enjoyed at any stage of ripeness.
- 3. Pepper Flavor & Texture:** Pepper flavor varies not only with variety but also with maturity. The flavors listed correspond to the ripe stage whereas the flavor associated with the immature stage is typically fresh and grassy. Peppers can be thick, medium or thin-walled, as well as particularly juicy and crunchy or not so much.
- 4. Pepper Size & Shape:** The pepper shape can range from round to bell to elongated depending on variety. Likewise, the size can range from pea size to 12"-long.
- 5. Growth Habits:** Generally, pepper plants grow to a height of 2-4', with the taller varieties benefiting from staking or caging. Very compact varieties (1-2') are especially well-suited for container growing or small-space (patio) gardens.
- 6. Days to Harvest:** Estimated time from transplant to harvest of mature peppers: **Early:** 55-70 days, **Mid:** 70-90 days, **Late:** 90-120 days. The ranges correspond to number days to the green pepper stage to the number of days to the ripe stage.
- 7. Seed Saving:** Varieties listed as "**OP**" (Open Pollinated) will produce seeds that carry the exact traits of the parent, where as "**Hybrid**" varieties do not. Heirlooms are a subcategory of OP and are varieties established decades ago in their country of origin.
- 8. Pepper Uses:** Peppers that are "thick-walled" are best eaten fresh, grilled, roasted or stir-fried. Some are prized for pickling. Thin-walled peppers are easily dried, and can be ground to powder for sauce making and seasoning.
- 9. Disease Resistance Codes:** BLS (bacterial leaf spot), V (Verticillium wilt), PMV (pepper mosaic virus), *Phytophthora capsica* blight (PCB), PMV (pepper mosaic virus).

Peppers Are Sorted by Their “HEAT”

Pepper Varieties are listed on the pages that follow.
The “heat” categories used are based on Scoville Heat Units (SHU):

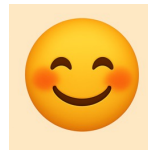


Sweet: 0-500 SHU



ex. Bell & Pimento

Very Mild: 500-3,000 SHU



ex. Pablano & Shishito

Mild: 3,000-10,000 SHU



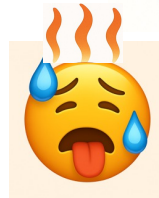
ex. Jalapeno & Fresno

Medium: 10,000-30,000 SHU



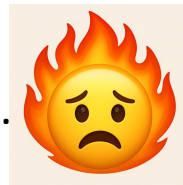
ex. Serrano

Hot: 30,000-100,000 SHU.



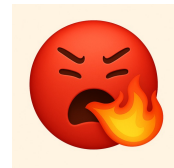
ex. Tabasco & Thai

Very Hot: 100,000-500,000 SHU.



ex. Habanero

Extremely Hot: 1 million and above SHU
(handle with gloves!)



ex. Ghost

Sweet Peppers (0-500 SHU)



(Bell) California Wonder OP/Heirloom



Photo: Baker Creek Heirloom Seeds/ rareseeds.com

60-70 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, red, mild & sweet. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Chocolate OP/Heirloom



Photo: Baker Creek Heirloom Seeds/ rareseeds.com

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, brown, mild & sweet. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Goliath Goldrush Hybrid



Photo courtesy of Totally Tomatoes

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, yellow, mild & sweet. TMV, BLS-resistance. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Goliath Sweet Hybrid



Photo courtesy of Seeds 'n Such

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, red, mild & sweet. BLS-resistance. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Islander Hybrid



Photo courtesy of Johnny's Selected Seeds

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, purple, mild, sweet. BLS, PMV, V, PCB-resistance. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Jupiter OP/Heirloom



Photo courtesy of Southern Exposure Seeds Exchange

65-70 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, red, mild & sweet. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) King Arthur Hybrid

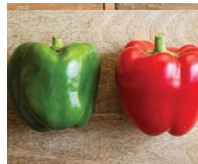


Photo courtesy of Johnny's Selected Seeds

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, red, mild & sweet. BLS, PVY-resistance. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Purple Beauty OP/Heirloom

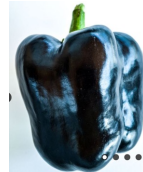


Photo: Baker Creek Heirloom Seeds/ rareseeds.com

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, purple, mild & sweet. Uses: fresh, stuffed, roasted or grilled.

0 SHU

(Bell) Sunbright OP/Heirloom



Photo courtesy of Johnny's Selected Seeds

70-80 days, **Sweet**
4-5" long, 3-4" wide blocky bell, thick-walled, yellow, mild & sweet. Uses: fresh, stuffed, roasted or grilled.

0 SHU

Corbaci OP/Heirloom



Photo: Baker Creek Heirloom Seeds/ rareseeds.com

75-90 days, **Sweet**
6-10" long, slender, medium-walled, mild, sweet & fruity. Uses: fresh, pickled, roasted or sauteed. Origin: Turkey

0-500 SHU

Corno di Toro Red OP/Heirloom



Photo courtesy of Johnny's Selected Seeds

70-80 days, **Sweet**
6-8" long, 1-2" wide, tapered, thick-walled, red, mild, sweet & fruity (smoky-sweet roasted) Uses: fresh, roasted or grilled
Origin: Italy

0-500 SHU

Corno di Toro Yellow OP/Heirloom



Photo courtesy of Johnny's Selected Seeds

70-80 days, **Sweet**
6-8" long, 1-2" wide, tapered, thick-walled, yellow, mild, sweet & citrusy (smoky-sweet roasted) Uses: fresh, roasted or grilled
Origin: Italy

0-500 SHU

Sweet Peppers (0-500 SHU) continued



Elephant's Ear OP/Heirloom



Photo courtesy of Uprising Seeds

70-90 days, **Sweet**
6-8" long, 4-5" wide, tapered, thick-walled, red, mild, sweet & smoky. Uses: fresh, roasted or grilled. Origin: Serbia & Croatia **0 SHU**

Lesya OP/Heirloom



Photo courtesy of Adaptive Seeds

70-80 days, **Sweet**
3-4" long, 3" wide, heart shaped, thick-walled, red, mild & sweet. Uses: fresh, stuff, roast, grill, stir-fry. Origin: Ukraine **0 SHU**

Lunchbox Orange OP



Photo courtesy of Johnny's Selected Seeds

55-70 days, **Sweet**
2" long, mini-sized, early, orange, sweet and citrusy. Uses: snack, salad, salsa, stir-fry. Compact plant. **0 SHU**

Lunchbox Red OP



Photo courtesy of Johnny's Selected Seeds

55-70 days, **Sweet**
2" long, mini-sized, early, red, sweet and fruity. Uses: snack, salad, salsa, stir-fry. Compact plant. **0 SHU**

Lunchbox Yellow OP



Photo courtesy of Johnny's Selected Seeds

55-70 days, **Sweet**
2" long, mini-sized, early, yellow, sweet and tangy. Uses: snack, salad, salsa, stir-fry. Compact plant. **0 SHU**

Petit Marseillais OP/Heirloom



Photo courtesy of Uprising Seeds

70-80 days, **Sweet**
2-4" long, 1" wide, medium-walled, orange, crisp, sweet & citrusy. Uses: salad, salsa, pickle, roast or stir-fry. Origin: France **0 SHU**

Pimento L OP/Heirloom

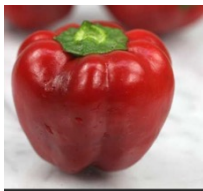


Photo: Baker Creek Heirloom Seeds/ rareseeds.com

70-80 days, **Sweet**
3-4" rounded heart-shape, thick-walled, red, mild & sweet. Uses: salads, salsa, pickle, roast, stuff, stir-fry. Origin: Mediterranean **0 SHU**

Red Sweet Cherry OP/Heirloom

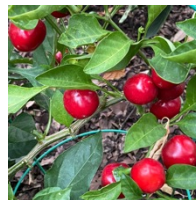


Photo at Sunshine Community Gardens

60-75 days, **Sweet**
1-1.5" round, thick-walled, red, sweet & fruity. Uses: fresh, pickle, stuff or roast. Origin: Europe & Mediterranean **0 SHU**

Sheepnose OP/Heirloom



Photo courtesy of Seed Savers Exchange

70-80 days, **Sweet**
3" rounded, lobed, thick-walled, meaty, red, sweet & tangy. Uses: fresh, pickle, stuff, roast, stir-fry. **0 SHU**

Sweet Banana OP/Heirloom



Photo: Baker Creek Heirloom Seeds/ rareseeds.com

70-80 days, **Sweet**
5"-8" long, 1-1.5" wide thin-walled, pale green, sweet & tangy. Uses: fresh, roasted, pickled. Origin: Hungary **0-500 SHU**

Sweet Pickle OP/Heirloom



Photo courtesy of Southern Exposure Seed Exchange

55-75 days, **Sweet**
2"-3" long, 1" wide colorful, upright, sweet in flavor, for salad, salsa, pickling. A compact ornamental. **0-500 SHU**

Tolli's Sweet Italian OP/Heirloom



Photo courtesy of Seed Savers Exchange

70-80 days, **Sweet**
5-8" long, 2" wide, tapered, thick-walled, red, rich & sweet. Uses: fresh, roasted, grilled, stuffed, stir-fried. Origin: Italy **0 SHU**

Very Mild (Hot) Peppers (500-3,000 SHU)



Alma Paprika

OP/Heirloom

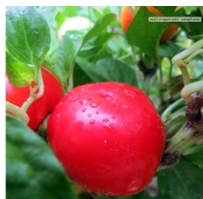


Photo courtesy of J & L Heritage Seeds

70-80 days, **Very Mild**
2-3" round shape, thick-walled, red, sweet w/hint of heat, used fresh, pickled or dried

500-1,500 SHU

Anaheim Joe E. Parker



Photo courtesy of Johnny's Selected Seeds

70-80 days, **Very Mild**
6-8" long, thick-walled, sweet-earthy flavor. Use fresh or for stuffing, roasting, grilling

500-2,500 SHU

Balik

OP/Heirloom



Photo courtesy of Southern Exposure Seed Exchange

46 days, **Very Mild**
3" long, red, crunchy, sweet & fruity. Use fresh or stuff, roast, grill, stir-fry. Origin: Turkey

1,000-2,000 SHU

Basque

OP/Heirloom



Photo courtesy of Restoration Seeds

70-80 days, **Very Mild**
3-5" long, red, sweet-tangy, & smoky. Use fresh or roast, stir-fry, or pickle for Spanish cuisine

1,000-2,000 SHU

Chilhuacle Negro

OP/Heirloom



Photo courtesy of Adaptive Seeds

90-120 days, **Very Mild**
3-4" long, thin-walled bell, purple-brown, rich, fruity, smoky. Uses: salsa, chili, mole sauce, chili powder
Origin: Mexico

1,500-2,000 SHU

Holy Mole

Hybrid



Photo courtesy of Totally Tomatoes

80-100 days, **Very Mild**
6-8" long, crunchy, sweet, smoky flavor
AAS winner, dried for mole sauces/salsa; fresh or roasted for taco/tamale

700-800 SHU

Hong-gochu

OP/Heirloom



Photo courtesy of Adaptive Seeds

75-90 days, **Very Mild**
5-7" long & slender, red, sweet-smoky, used fresh or dried for Korean kimchi, gochunjan or bulgogi

1,000-2,500 SHU

Hot Sunset

Hybrid



Photo courtesy of Totally Tomatoes

70-90 days, **Very Mild**
5-7" long, medium-walled, red, sweet & fruity. AAS winner. Uses: salad, salsa, stir-fry, stew.

600-1,000 SHU

Jalapeno TAM

OP



Photo courtesy of Sandia Seeds

70 days, **Very Mild**
3" long, green, thick-walled. Developed by TAMU for Jalapeno taste with less kick. Uses: salads/salsa, grill or stuff for Mexican cuisine

1,000-1,500 SHU

Pasilla de Bajio

OP/Heirloom



Photo courtesy of Seeds n' Such

75-90 days, **Very Mild**
5-7" long, medium-walled, dark brown, sweet & smoky. Uses: salsas, sauces, stews & soups. Origin: Mexico

1,000-2,500 SHU

Poblano-Ancho

OP/Heirloom

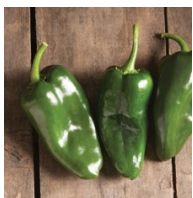


Photo courtesy of Johnny's Selected Seeds

75-80 days, **Very Mild**
4-6" long, heart shaped, thick-walled, red-brown, sweet, smoky, earthy. Uses: stuff, roast, dry for Ancho chili powder. Origin: Mexico

1,000-2,000 SHU

Poblano-Mulato Island

OP/Heirloom



Photo courtesy of Renaissance Farms

80-90 days, **Very Mild**
5-6" long, thick-walled, heart shaped, brown, rich, smoky, chocolatey. Used for stuffing, roasting, mild chili powder. Origin: Mexico

1,000-2,000 SHU

Very Mild (Hot) Peppers (500-3,000 SHU) continued

Shishito

OP/Heirloom



Photo: Baker Creek Heirloom Seeds/rareseeds.com

60-80 days, **Very Mild**
3-4" long, thin-walled, green at harvest, sweet and smoky with touch of heat. Uses: grill, roast, fry.
Origin: Japan

100-1,000 SHU

Trinidad Perfume

OP/Heirloom



Photo courtesy of Southern Exposure Seed Exchange

90-110 days, **Very Mild**
2" lantern shaped, thin-walled, yellow, sweet, fruity. Uses: sauces, salsa, and Caribbean cuisine. Origin: Trinidad.

50-500 SHU

Ubatuba Cambuci

OP/Heirloom



Photo courtesy of Southern Exposure Seed Exchange

80-90 days, **Very Mild**
3" wide, lobed, thick-walled crisp, red, sweet & fruity. Uses: snack, salsa, salad, stir-fry and Brazilian cuisine. Origin: Brazil

100-1,000 SHU

Mild (Hot) Peppers 3,000-10,000 SHU

Fresno

OP/Heirloom



Photo courtesy of Restoration Seeds

70-80 days, **Mild**
2-3" long, conical & red, sweet-tangy & fruity. Use fresh in salsa, sauce, stir-fry or grill, roast or pickle.

2,000-10,000 SHU

Jalapeno Early

Hybrid

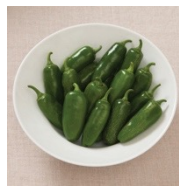


Photo courtesy of Johnny's Selected Seeds

55-70 days, **Mild Hot**, 3-4" long, thick-walled, harvested green, crisp & sweet. Uses: salad, salsa, or pickled for Mexican cuisine

3,000-5,000 SHU

Jalapeno Gigantica

Hybrid



Photo courtesy of Johnny's Selected Seeds

75-80 days, **Mild**
4-5" long, very thick wall; green, sweet, earthy flavor. Uses: salad/salsa, grill or stuff for Mexican cuisine.

2,500-5,000 SHU

Jalapeno M

Hybrid

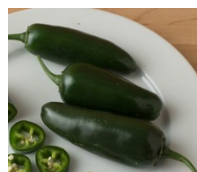


Photo courtesy of Johnny's Selected Seeds

70-80 days, **Mild Hot**, 3-4" long, green, thick wall, balanced, smoky flavor. Uses: salad, salsa, cook or pickle for Mexican cuisine.

3,000-5,000 SHU

Jalapeno Mucho Nacho

Hybrid



Photo courtesy of Seeds 'n Such

75-80 days, **Mild**
4-5" long, green, very thick walled, rich & sweet flavor. Uses: salad, salsa, cook or pickle for Mexican cuisine

3,500-5,000 SHU

Jalapeno Orange Spice

Hybrid



Photo: Baker Creek Heirloom Seeds/rareseeds.com

70-80 days, **Mild**
3-4" long, orange, thick wall, sweet, citrusy flavor. Uses: salads, salsa, cook or pickle for Mexican cuisine

3,000-5,000 SHU

Urfa Biber

OP/Heirloom



Photo courtesy of J & L Heritage Seeds

70-90 days, **Mild**
3-6" long, 2" wide, tapered. Fresh: sweet & fruity flavor. Dried: spicy, smoky-chocolatey Turkish cuisine

3,000-5,000 SHU

Medium (Hot) Peppers (10,000-30,000 SHU) ■

Aji Mango

OP/Heirloom

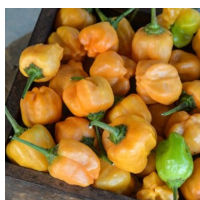


Photo: Baker Creek Seeds/rareseeds.com

80-90 days, **Medium**
2" wide lantern shape, orange with a fruity mango flavor. Use fresh, pickled or dried for Caribbean cuisine **25,000-30,000 SHU**

Brazilian Starfish

OP/Heirloom

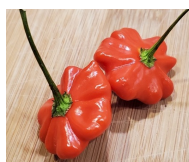


Photo courtesy of Garden Hoard Seeds

80-90 days, **Medium**
2-3" wide star-shape, red, citrusy, sweet, & fruity. Uses: garnish, roaster, or salsa & sauce maker **5,000-30,000 SHU**

Bulgarian Carrot

OP/Heirloom



Photo courtesy of Seed Savers Exchange

70-80 days, **Medium**
3-6" long, orange, sweet- & tangy. Enjoy stuffed, roasted, grilled or used in salsa, salads, sauces **5,000-15,000 SHU**

Hungarian Wax

OP/Heirloom

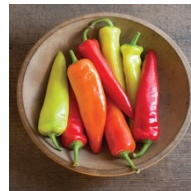


Photo courtesy of Johnny's Selected Seeds

70-80 days, **Medium**
4-6" long, conical, sweet-tangy & spicy. Enjoy fresh in salads & salsas, or cooked in curries, stews and soups. **5,000-15,000 SHU**

Pueblo Chile

OP/Heirloom



Photo courtesy of Restoration Seeds

70-80 days, **Medium**
5-8" long, thick flesh, from Colorado & hotter than the Hatch. Uses: roast, stuff, or dry for chili powder **5,000-20,000 SHU**

Serrano

OP/Heirloom

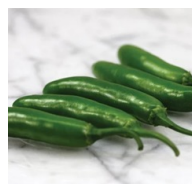


Photo courtesy of Johnny's Selected Seeds

65-80 days, **Medium**
2-4" long, medium-thick walled, red when ripe. Sweet-tangy, grassy flavor. Uses: salads, salsa, sauces, cooked, pickled or dried. **10,000-25,000 SHU**

Szentesi Cherry

OP/Heirloom



Photo courtesy of Adaptive Seeds

75-85 days, **Medium**
1-2" round & thick-walled, red Sweet-tangy. Uses: pickled, stuffed or used fresh in salads and salsas. Origin: Hungary **8,000-15,000 SHU**

Hot (Hot) Peppers (30,000-100,000 SHU) ■

Adaptive Early Thai

OP



Photo courtesy of Adaptive Seeds

60-75 days, **Hot**
2-3" long, red & slender. Balanced sweetness-heat. Enjoy fresh, pickled or dried for Thai cuisine **50,000-100,000 SHU**

Cayenne (long thin)

OP/Heirloom



Photo courtesy of Johnny's Selected Seeds

70-80 days, **Hot**
5-6" long, red, slim & thin-walled. Rich, fruity. Enjoy fresh, or as dried chilis for seasoning **30,000-50,000 SHU**

Tabasco

OP/Heirloom



Photo: Baker Creek HeirloomSeeds/rareseeds.com

80-90 days, **Hot**
2-3" long, tapered, red, thin-walled, sweet & tangy flavor. Enjoy pickled, sauced or dried Origin: Central America **30,000-50,000 SHU**





Tepin



Photo courtesy of San Diego Seed Co

120 days, **Hot** OP/Heirloom
Red pea-sized pods on 2 ft plants. Flavor: citrusy & smoky. Enjoy fresh, dried or pickled. Southwest USA **50,000-100,000 SHU**

■ **Very Hot** (100,000-500,000 SHU) & ■ **Extremely Hot** (1-2 million SHU) *Peppers- Use Gloves When Handling.*

<p>Habanero OP/Heirloom</p> <p>90-120 days, Very Hot 2-3" long, thin-walled, waxy sweet, fruity, smoky flavor Used fresh or roasted in hot sauce, salsa, stews Origin: South America 100,000-350,000 SHU</p>  <p>Photo courtesy of Johnny's Selected Seeds</p>	<p>Carolina Reaper Hybrid</p> <p>90-120 days, Extremely Hot 1.5" x 2.5", red, fruity, sweet, with intense heat. Used fresh or dried for chilis and sauces Origin: South Carolina 1.4-2.2 million SHU</p>  <p>Photo courtesy of A.P. Whaley Seeds</p>
<p>Trinidad Scorpion OP/Heirloom</p> <p>90-120 days, Extremely Hot 2" long lantern shaped, fruity, sweet with intense heat. Uses: sauce, salsa, chili, jerk seasoning. Origin: Trinidad 1-2 million SHU</p>  <p>Photo courtesy of A. P. Whaley Seeds</p>	<p>Ghost OP/Heirloom</p> <p>120-150 days, Extremely Hot 3" long, red & wrinkled Sweet, fruity, intense heat. Uses: fresh or dried in salsa, sauce, curries. Origin: India 1-1.5 million SHU</p>  <p>Photo: Baker Creek Heirloom Seeds/rareseeds.com</p>