

Greensgrow's Pepper Varieties!

www.greengrow.org

MP : Market-pack - \$2.50/pack of 4 plants
3" pot : \$2.00 each, plants sold individually
OP : Open pollinated
H : Hybrid

SW : Sweet
HT : Hot

WHAT ARE SCOVILLES? The Scoville scale measures the "heat" of a chili pepper. Hot peppers contain capsaicin, the chemical compound that stimulates thermoreceptor nerve endings in the skin. The number of Scoville units indicates the amount of capsaicin present. Named after American chemist, Wilbur Scoville, the Scoville scale originally was based on the degree of dilution (in sugar water) necessary before a pepper's "heat" was no longer detectable to a panel of five tasters. Take these numbers with a grain of salt, however, as we all know some people are more sensitive to heat than others. Scoville units are also imprecise due to expected variation within a species. The heat can be affected by the seed's lineage, climate and even soil characteristics.

VARIETY	TYPE/HARVEST	COLOR	CHARACTERISTICS
Anaheim	HT/OP/3"/78 days	G-Red	900 - 2500 Scovilles. Also known as California Chile and Chile Verde. 7" long fruits that turn from dark green to red. They are commonly used for chile rellenos because of their relatively mild and pungent flavor.
Ancho 101	HT/OP/3"/85 days	G-Red	1000-1500 Scovilles. Known as Ancho when dried, Poblano when used fresh, this Mexican variety is wonderfully versatile. It produces uniform 4x2" thick-walled shiny dark green fruits which mature into a deep red-brown. The peppers have little heat in the flesh, but store their mildly pungent flavor in the pith and seeds.
Bell Captain	SW/H/MP/79 days	G-Red	Turns from green to red with thick-walled fruit.
Carmen	SW/H/3"/75 days	Red	A unique Italian horn-shaped ("Horn of the Bull") pepper with 6 1/2" long tapered fruits. Noticeably very sweet, with excellent yields.
Cubanelle	SW/OP/3"/80 days	YGR	Semi-sweet frying pepper. 6x2" waxy yellow-green fruits turn red.
Cayenne (Long Red)	HT/OP/3"/75 days	Red	35000 - 5000 Scovilles. Often curled and twisted, these wrinkled peppers grow 5-6" long and taper to a point. Prolific bright red, and hot!
Feherozon	SW/OP/3"/90 days	Y-Red	A very productive sweet paprika. Produces 3x4 1/2" pointed fruits which turn from light yellow to red. Any not eaten fresh can be dried for a delicious paprika.
Fish	HT/OP/3"/80 days	G-O-Red	Possibly the most attractive pepper plant, with distinctive green and white mottled foliage and striped, pendant-shaped fruits. This African American heirloom from the Philadelphia area has fruits which turn from white with green stripes to orange with brown stripes to red. They have considerable heat and a full bodied flavor. The 2' spreading bushy plants benefit from staking.
Golden Cal Wonder	SW/OP/3"/73 days	Yellow	A blocky golden-yellow pepper with glossy flesh and 4x4" fruit.
Hababero	HT/H/MP/95 days	Orange	100,000 - 350,000 Scovilles. One of the worlds hottest peppers. Lantern-shaped 1 1/2" fruits ripening to a lovely golden orange. High-yielding plants grow 36" tall. A pungent flavor that is favorable for sauces.
Hot Portugal	HT/OP/3"/64 days	Red	Bears elongated narrow fruits, 5-8" long that are a glossy scarlet red. Superb flavor and a bit hotter than Jalapeno.
Hungarian Yellow Hot Wax	HT/OP/3"/68 days	Yellow	700 - 3000 Scovilles. A semi-hot pepper which is a smooth waxy yellow and has tapered 5 1/2" x 1 1/2" long fruit.
Jalapeno	HT/H/MP/75 days	G-Red	2,500 - 8,000 Scovilles. A compact plant which produces 1 x 3" blunt shaped fruits that turn from dark green to red.

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continued...

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Orange Bell	SW/OP/3"/90 days	Orange	Seed Savers' best-tasting orange bell pepper. Blocky 4 x 3 1/2" thick-fleshed fruits with excellent sweet flavor.
Purple Beauty	SW/OP/3"/74 days	Purple	Produces a good yield of blocky 3 x 3" fruits. Tastes like a crisp bell pepper, but turns a lovely purple and then red. (Does not retain the purple color when cooked.)
Sweet Rainbow Mix	SW/H/MP/70 days	Mix	Produces a mixture of red, orange, yellow, chocolate, lilac, ivory, green, and purple peppers suitable for salads, stuffing, frying, and freezing.