



<p>ANAHEIM</p>	<p>Also known as the New Mexican Chile, this moderately pungent fruit is deep green but turns red at full maturity. These are very smooth peppers which are 7 1/2 inches long and 2 inches wide and are borne on tall productive plants. Excellent used fresh, dried or frozen.</p>
<p>ANCHO</p>	<p>Mild; 4 to 6 inches long by 2.5 to 3 inches wide; Ancho/Poblano Type; matures from green to red; called "poblano" when fresh, "ancho" when dried; from Mexico; Uses: Large Stuffing, Mexican Cuisine, Mole, Powder, Roasting, Tall Variety; <i>C.annuum</i>.</p>
<p>BETTER BELLE</p>	<p>An even blockier, thicker walled and earlier selection than the original. This vigorous variety will give you large, four lobed sweet peppers which mature from green to a bright red over a long growing season.</p>
<p>BLACK HUNGARIAN</p>	<p>Highly ornamental and useful in the kitchen. Green foliage is highlighted by purple veins and beautiful purple flowers. Sturdy plants grow to 30 - 36 inches in height. Produces 3 - 4 inch fruits similar in shape to Jalapenos, but black ripening to red. Mildly hot with good flavor.</p>
<p>BULGARIAN CARROT</p>	<p>Hot; 3 to 3.5 inches long by 0.625 to 0.75 inches wide; matures from green to orange; pendant fruits; from Bulgaria; Uses: Chutneys, Fresh Salsas, Pickling, Prolific, Short Season; <i>C.annuum</i>.</p>
<p>CARIBBEAN RED HOT</p>	<p>Twice as hot as a regular Habanero. You can also use this pepper green. Be adventurous.</p>
<p>CHILE D'ARBO</p>	<p>A Cayenne type pepper with pointed pods that are 2 to 3 inches long and 3/8 inches wide. They mature to a dark red and are thin fleshed. The Mexican common name is pico de pajaro (bird's beak) and cola de rata (rat's tail). They are usually ground into a dry powder for red chile sauces or added whole to soups and stews.</p>





<p>FRESNO CHILE</p>	<p>The California pepper for salsa. A medium sized pepper that is 2 - 3 inches in length and about 1 inch wide. These peppers start green, turn orange and then mature to red. A prolific plant that produces over a long summer season.</p>
<p>GOLDEN WONDER</p>	<p>The best stuffing and most popular yellow bell pepper ever. Smooth and glossy fruit are large sized, 4 inches by 3 1/2 inches with that classic blocky shape They ripen to a beautiful golden yellow. A wonderful addition to your sweet pepper collection.</p>
<p>CHERENA CHUSHKA</p>	<p>Sweet; 4 to 6 inches long by 1.5 to 2 inches wide; matures from green to brown to bright red; pendant pods have very sweet flesh; from Bulgaria; <i>C.annuum</i>.</p>
<p>JIMMY NARDELLO'S</p>	<p>This is the best sweet variety for drying. One of the most productive, disease resistant and most widely adapted sweet peppers around. Fruits are multidimensionally sweet and intensely flavored. Banana shaped fruits are 5-8 inches long, slightly curved and thin walled. Try this fried, it's great !</p>
<p>MINIATURE CHOCOLATE BELL</p>	<p>Sweet; 1.5 to 2 inches long by 1 to 1.5 inches wide; Bell Type; matures from green to chocolate brown; pendant pods; from USA; Uses: Small Stuffing</p>
<p>MINIATURE RED BELL</p>	<p>Sweet; 1.5 to 2 inches long by 1 to 1.5 inches wide; Bell Type; matures from green to red; pendant pods; from USA; Uses: Small Stuffing; <i>C.annuum</i>.</p>
<p>MINIATURE YELLOW BELL</p>	<p>Sweet; 1.5 to 2 inches long by 1 to 1.5 inches wide; Bell Type; matures from green to yellow; pendant pods; from USA; Uses: Small Stuffing; <i>C.annuum</i>.</p>
<p>SHEEPNOSE PIMENTO</p>	<p>A sweet pepper with eye appeal. This Ohio heirloom produces mini pumpkin shaped 4 " lobed fruit that are 4 inches wide and 3 inches long. You'll love these thick, sweet meaty peppers, fresh or frozen.</p>





HUNGARIAN YELLOW HOT WAX	Medium hot peppers, especially good for pickling. Canary yellow then bright red at full maturity they reach 6 to 8 inches long and 2 inches wide. Plants are 20 to 24 inches tall.
JALAPENO	Best known chile pepper of them all ! Indispensable to Mexican cooking, eaten fresh, roasted and dried. Dark green in color with moderate heat these peppers will be about 3 inches long and 1 1/2 inches wide when mature. Tall plants in the garden with heavy yields that are easy to pick.
LARGE CHERRY HOT	This large, hot cherry pepper is round and matures from green to bright red. It is popular stuffed with cheese and used as a popper. It is also used for preserving and pickling. Make your own fun party food !
MARCONI RED BELL	A mild, sweet flavored pepper with long thin pods that turn deep red when ripe. Highly productive plants.
MINI BELL RED	Very productive miniature red bell peppers. When mature peppers are deep red and 1 1/4" long. They have very sweet fresh taste.
MINI BELL YELLOW	Bright yellow miniature bell peppers when ripe. Only 1 1/4" long with a crisp sweet taste. Peppers do best in well drained warm locations.
MULATO ISLENO	Ancho type pepper that turns a warm chocolate brown at maturity. Mildly hot distinctive flavor. Grow in warm well drained areas.
PEPPERONCINI	This light green medium sized pepper is great for pickling. Best when picked young. Needs well drained soil. Plant in sunny locations.
POBLANO	The most popular pepper in Mexican cooking. Great smoky mild taste. When fresh it is called Pablano, and dried it is called Ancho pepper.





<p>PORTUGAL HOT</p>	<p>Hardy and prolific, a beautiful shade of red and has a nice but not overwhelming burn! Thrives beautifully. Up to 8 inches long, tapered, dark green to glossy scarlet. Slightly wrinkled, productive, a jumbo cayenne.</p>
<p>PURPLE BEAUTY</p>	<p>A modern exotic that is found on shelves in gourmet sections of vegetable specialty markets. It is a sweet bell pepper with a beautiful deep purple color that can be easily grown alongside of your red and green bells to give you a beautiful rainbow of peppers. The fruit have thick walls, which make them perfect for slicing. It makes a compact plant in the garden.</p>
<p>RED BELL</p>	<p>Plant this beautiful red bell pepper for it's sweet flavor and incredible color. Fruit will start green and mature to a rich red. These peppers can be used fresh, roasted or baked. Sweet peppers are always a welcome addition to any meal.</p>
<p>SCOTCH BONNET RED</p>	<p>very hot; 1 to 1.5 inches long by 1 to 1.25 inches wide; Habanero Type; matures from green to orange to red; pendant pods; Uses: Long Season; <i>C.chinense</i>.</p>
<p>SERRANO TAMPIQUENO</p>	<p>Distinctive hot flavor excellent for cooking and making sauce. Large plants 2'-3' need well drained soil, and sunny location.</p>
<p>SWEET CHERRY</p>	<p>Grow your own immensely popular sweet cherry peppers ! These are the standard 2 inch peppers that are uniformly rounded in shape. A superb yielding, vigorous plant that gives you load after load of sweet fruit. Great for canning and found on all party trays.</p>
<p>TEQUILA SUNRISE</p>	<p>sweet; 3 to 3.5 inches long by 0.75 to 1 inches wide; matures from green to golden orange; thin-fleshed, pendant fruits; Uses: Compact; <i>C.annuum</i>.</p>

