



## PEPPER VARIETIES

*The following varieties are commonly grown by local growers-however their availability will vary.*

### SWEET PEPPERS

	<i>Days to Maturity</i>	<i>Length</i>	<i>Scoville</i>	<i>Comment</i>
<i>Bell Boy</i>	70	4-5" long	0	<i>All American Selection. Green turning red, lg. blocky shape. Disease resistant.</i>
<i>Bell Captain</i>	72	4" long	0	<i>Green turning red. Excellent yield, taste, size. Vigorous plants. Disease resistant.</i>
<i>Big Bertha</i>	70	8" long 4" across	0	<i>The largest bell pepper. Ripens to red. Large plants are disease resistant.</i>
<i>Blushing Beauty</i>	75	4" long	0	<i>All American Selection. Green to ivory to pale pink at maturity. Good in containers.</i>
<i>Chocolate Beauty</i>	67	4" long 3" wide	0	<i>Color matures from green to chocolate color. One of the sweetest bell peppers.</i>
<i>Colossal</i>	74	6" long 6" across	0	<i>Large vigorous plants produce extra large thick walled peppers.</i>
<i>Fat n' Sassy</i>	65	4-5" long	0	<i>High yields, big heavy fruit. Green matures to red. Excellent flavor, disease resistant.</i>
<i>Giant Marconi</i>	65	8" long	0	<i>Long green fruit. Fruit matures to red, sweet smoky flavor. Disease resistant.</i>
<i>Golden Bell</i>	70	3" long 4" wide	0	<i>Green maturing to gold. Thick walled, high yields, sweet flavor.</i>
<i>Gypsy</i>	65	4" long	0	<i>All American Selection. Long sweet pepper. Early, maturing to yellow, orange, red.</i>
<i>Mandarin</i>	75	5" long	0	<i>Green matures to orange. Vigorous, disease resistant. Sweet flavor.</i>
<i>Mavras</i>	75	4" long	0	<i>Green fruit matures to purple then red. Excellent flavor. High yields.</i>
<i>Purple Beauty</i>	75	3" long 3" wide	0	<i>Heirloom. Blocky shape, thick walls. Green then purple ripens red. Disease resistant.</i>
<i>Red Beauty</i>	68	4" long	0	<i>Adaptable plants, turns red easily. Thick walled, heavy yields. Disease resistant.</i>
<i>Super Heavy-weight</i>	77	6" long	0	<i>Huge 1/2 lb. Fruits. Sweet, thick walled. Ripens to golden yellow.</i>
<i>Sweet Banana</i>	70	6" long	0	<i>Heirloom. Yellow changing to red. Excellent raw, pickled, stuffed or fried.</i>



## HOT PEPPERS

	<i>Days to Maturity</i>	<i>Length</i>	<i>Scoville</i>	<i>Comment</i>
<i>Anaheim</i>	75	6" long	1,500	<i>Pungent chili for roasting, canning and drying. Matures from green to red.</i>
<i>Big Chili</i>	68	10" long	500-1,000	<i>Huge green chili. Delicious roasted, broiled, diced. Matures to red.</i>
<i>Big Jim</i>	75	8-12" long	500-2,500	<i>Largest New Mexican pod type. Matures from green to red. Smooth, fleshy fruit.</i>
<i>Caribbean Red Hot</i>	75	1" long	350,000	<i>Super hot, improved habanero, ripens to red. Very productive plants.</i>
<i>Cayenne Long Slim</i>	70	6" long	5,000	<i>Use fresh, dried or pickled. Good for salsas.</i>
<i>Cherry</i>	75	1-2"	500	<i>Green maturing to red. Good fresh and for pickling. Sweet to mildly hot.</i>
<i>Cubanelle</i>	68	6" long	500-1,000	<i>Bright yellow or green color. Delicious pungent flavor. Long producing.</i>
<i>Habanero</i>	90	1-2" long	300,000	<i>Extremely pungent. Light green color to orange-pink at maturity.</i>
<i>Holy Mole</i>	85	9" long	700	<i>All Amer. Select. Pasilla type. Great for sauses, roasting, drying. Matures to brown.</i>
<i>Jalepeno</i>	72	3"	3,500	<i>Dark green turning red. Firm, smooth, thick walled pepper. Good pickled or fresh.</i>
<i>Kung Pao</i>	80	9" long	10,000-12,000	<i>Long skinny red pepper. Mildly hot flavor. Used mainly in Thai dishes. Vigorous.</i>
<i>Mariachi</i>	66	4" long	600	<i>All American Selection. Excellent flavor. Green to yellow to red. Long producing.</i>
<i>Poblano</i>	75	6" long 3" wide	1,000-3,000	<i>Dark green. Slightly hot, sweet flavor. Ideal for stuffing, roasted or dried as "ancho"</i>
<i>Serrano</i>	75	1-2" long	15,000	<i>Heirloom. Thin walled, good in salsa, best fresh. Ripens to red, orange, yellow</i>
<i>Sparky</i>	70	1-2"	500	<i>Cherry type. Sweet to mildly hot. Green turning to red.</i>
<i>Super chili</i>	75	2-3" long	30,000	<i>All American Selection. Green turning red. Great for containers. Good fresh or dried.</i>
<i>Tabasco</i>	90		30,000-50,000	<i>Famous for the sause that bears its name. Very hot, small peppers.</i>
<i>Thai Hot</i>	75	1"	100,000	<i>Very hot little peppers. Green maturing to red. Good fresh and dried.</i>



## SCOVILLE SCALE

Scoville is a rating of how hot a pepper is. For example, a bell pepper has a Scoville Heat Unit rating of zero, while a Jalapeno pepper rates 5,000 Scoville Heat Units.

Pungency values for any pepper are imprecise, due to expected variation within a species—depending on seed lineage, climate and even soil. When interpreting Scoville ratings, this should be kept in mind.

Variety	Rating	Heat Level
Sweet Bells, Sweet Banana, Pimento	0	Negligible Scoville Units
Anaheim, Big Jim, Cherry, Cubanelle, New Mexico	1	100-1,000 Scoville Units
Ancho, Pasilla	2	1,000-1,500 Scoville Units
Big Jim	3	1,500-2,500 Scoville Units
Chipotle, Jalapeno, Poblano	4	2,500-5,000 Scoville Units
Serrano, Yellow Wax	5	5,000-15,000 Scoville Units
Kung Pao, Super Chili	6	15,000-30,000 Scoville Units
Cayenne, Tabasco	7	30,000-50,000 Scoville Units
Thai	8	50,000-100,000 Scoville Units
Habanero, Scotch Bonnet	9	100,000-350,000 Scoville Units
Caribbean Red Hot	10	350,000-855,000 Scoville Units