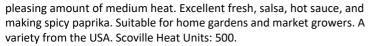
Market Growers Hot Peppers

HP2455-10 - Aji Rico Hot Peppers

2017 All-America Selections Winner!

70 days. Capsicum baccatum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a deliciously refreshing citrus flavor combined with a



HP327-10 - Anaheim College 64 Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Anaheim College 64 Pepper. The plant produces good yields of 8" long by 1 ¾" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Most commonly used when green. Excellent fresh, roasted, stuffing, frying, stir-fry, canning, and used to make salsa and guacamole. An



excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 53709.

HP1302-20 - Anaheim M Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or fried, stuffed, roasting, stirfry, and canning. Not as hot as the other Anaheim varieties. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from New



and commercial growers. A variety from New Mexico, USA.

HP10-20 - Anaheim TMR 23 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Anaheim TMR 23 Pepper. The plant produces heavy yields of 7 ½" long 2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very



hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.

HP302-20 - Anaheim Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Anaheim Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or dried. Not as hot as Anaheim TMR 23. A variety from New Mexico, USA.



HP1130-10 - Ancho 101 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Ancho 101 Pepper. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green stems, and white flowers. Excellent for salads, baking, stuffing, moles, seasoning powder, and roasting. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Mexico.



HP415-20 - Ancho Gigantea Hot Peppers

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



HP1888-20 - Ancho Poblano Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Ancho Poblano Pepper. The plant produces good yields of Poblano peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green stems, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. Called Ancho when dried. Poblano when fresh. A variety from Mexico.

85 days. Capsicum chinense. (F1). Burning

Bush Pepper. The plant produces heavy

yields of 3" long by 1 1/2" wide wrinkled

plant has green stems, green leaves, and

white flowers. Peppers have a heat flavor

right taste with a pleasant aftertaste.

Heat Units: 180,000.

with a touch of sweetness. It has the exact

Excellent drying pepper and picking. Scoville



HP1999-20 - Ancho Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.



HP1989-10 - Biggie Chile Hot Peppers

68 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens,



farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.

HP37-20 - Caloro Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Caloro Pepper. The plant produces high yields of 2" long by 1" wide conical-shaped hot peppers. Peppers are hot, have thick walls, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, NSL 73249. Disease Resistant: TMV.



HP2234-20 - Campeon Hot Peppers

75 days. Capsicum annuum. (F1) This plant produces high yields of extra-large Jalapeno peppers. These high-quality peppers are medium hot, have thick walls, and turn from dark green to red when mature, but they are commonly used when green. It is adaptable to different climates. Heat Tolerant. Excellent choice for home gardens, market growers, and commercial production. Disease Resistant: BLS, PVY. Scoville Heat Units: 6,000.



HP2432-20 - Cayenne Fiesta Blend Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Cayenne Fiesta Blend Pepper. The plant produces heavy yields of 4 to 7" long by ½" wide Cayenne peppers. Peppers are very hot and have a rainbow color of green, orange, purple, red, and vellow peppers. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. Impress your neighbors with this



beautiful attractive ornamental plant. Suitable for containers. A variety from the USA. Scoville Heat Units: 35,000 to 50,000.

HP1561-20 - Cayenne Long Red Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Cayenne Long Red Pepper. The plant produces heavy yields of 7" long by ½" wide Cayenne peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. A variety from the USA.



HP52-20 - Chile Grande Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Chile Grande Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. A large Anaheim that's great for fresh salsas. Excellent choice for home gardens, market growers, and open field production. A variety from the USA.



HP2028-10 - Chichen Itza Habanero Hot Peppers

85 days. Capsicum chinense. (F1) This early maturing plant produces high yields of 2 ½" long by 1 ¼" wide orange Habanero hot peppers. Peppers are very hot, crunchy, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Peppers mature 15 to 25 days earlier than other Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Disease Resistant: TMV. Scoville Heat Units: 180,000.



HP1260-20 - Chile Indio Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ³/⁴" long by ¹/₂" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety is found in the marketplaces at Ticulmpio, Yucatan, Mexico. United States Department of Agriculture, PI 574549.



HP56-10 - Chimayo Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Chimayo Pepper. The plant produces good yields of 3" long by 1" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, used for stuffing, roasting, stir-fries, or drying into chile powder. An excellent choice for home

gardens, farmer's markets, market growers, open production, and commercial production. A variety from Chimayo, New Mexico, USA. United States Department of Agriculture PI 593474. Scoville Heat Units: 6,000.

HP2481-20 - Cinder Hot Peppers

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of jumbo-size Jalapeno peppers. These jumbo Jalapeno peppers are medium hot, have thick walls, and turn from dark green to red when mature, but they are commonly used when green. It is adaptable to different climates. Excellent choice for home gardens, market growers, and commercial production. Disease Resistant: BLS, PVY. Scoville Heat Units: 6,000.



HP2274-20 - Cocula Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces high yields of 3 1/2" long by 3/4" wide Serrano peppers. Peppers are mildly hot, have medium-thick walls, and are slightly tapered. Peppers turn from green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Excellent for pickling. These high-quality Serrano peppers are excellent for home gardens, market



growers, and open field production. Disease Resistance: PVY. Scoville Heat Units: 1,000.

HP589-20 - Cowhorn Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large 8" long by 1" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers look like a cow's horn. These large thick-walled Cayenne peppers are hot and perfect for making hot sauce and drying for pepper flakes. An excellent choice for home gardens, farmer's markets, and market



HP2009-20 - Devil Serrano Hot Peppers

growers. Scoville Heat Units: 5,000.

73 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of very large 3 ³/₄" long by ¹/₂" wide Serrano hot peppers. Peppers are very hot and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: PVY, TEV, TMV.



HP2036-10 - Compadre Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces high yields of large Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Does well in alkaline soils. Heat Tolerant. Cold Tolerant. Does well in stressful weather. Excellent choice for home gardens, market growers, and open field production. Disease



Resistant: PVY, TMV. Scoville Heat Units: 30,000.

HP2457-10 - Desperado Hot Peppers

70 days. Capsicum annuum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Good foliage provides good protection from sun-scald. Excellent drying, roasting, and cooking. Suitable for home



gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.

HP2010-20 - Don Picoso Hot Peppers

77 days. Capsicum annuum. (F1) The plant produces heavy yields of Serrano-type hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. The plant produces peppers continuously all season long. Excellent choice for home gardens, market growers, and open field production.



HP76-20 - Early Jalapeno Hot Peppers

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are medium-hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers ripen 1 week earlier than other varieties. Commonly used when green color. Excellent for making salsa, pickles, and Mexican dishes. The type found in your



Supermarkets! Suitable for Northern states. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Mexico. Scoville Heat Units: 5,000.

HP2249-10 - Emerald Fire Pepper Seeds

2015 All-America Selections Winner!

65 days. Capsicum annuum. (F1) Emerald Fire Pepper. This early maturing plant produces huge yields of extra-large 4" long Jalapeno peppers. Peppers are mildly hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These extra-large Jalapeno peppers have thick walls and are



great for stuffing, grilling, canning, and making salsa. Scoville Heat Units: 2,500.

HP355-20 - Escondida Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1" wide hot peppers. Peppers are mediumhot and sweet and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown at 5,000 feet above sea level in Escondida, New Mexico.



HP86-10 - Garden Salsa Pepper Seeds

85 days. Capsicum annuum. (F1) Garden Salsa Pepper. The plant produces high yields of 8" long hot peppers. Peppers are mediumhot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed specifically for making salsa and Picante sauce. A variety from the USA. Disease Resistant: TMV. Scoville Heat Units: 5,000.



HP463-20 - Golden Greek Pepperoncini Pepper Seeds

62 days. Capsicum annuum. Open Pollinated. Golden Greek Pepperoncini Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when yellow-green and pickled. Peppers are similar to those found at many



salad bars, pizza parlors, and sub sandwich restaurants. These peppers are like the commercial type you see in supermarkets. Excellent in Greek salads. A variety from Greece. Scoville Heat Units: 1,000.

HP1886-20 - Flat Cherry Hot Peppers

66 days. Capsicum annuum. (F1) This early plant produces high yields of 1 ½" long by 2 ¼" wide cherry hot peppers. Peppers are medium hot, have thick walls, and turn from green to vibrant red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. Scoville Heat Units: 4,000.



HP2243-20 - Giant Ristra Pepper Seeds

2014 All-America Selections Winner!

80 days. Capsicum annuum. (F1) Giant Ristra Pepper. The plant produces high yields of 7" long elongated hot peppers. The plant has green leaves, green stems, and white flowers. They look like Marconi sweet peppers but have the heat of a Cayenne. Perfect for roasting. Excellent choice for home gardens and market growers. Disease Resistant: TMV. Scoville Heat Units: 50,000.



HP2444-20 - Gouto Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Gouto Pepper. The plant produces good yields of 5" long by 1 $\frac{1}{2}$ " wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A very rare variety.

HP2445-10 - Guampinho de Veado Hot Peppers

85 days. Capsicum baccatum. Open Pollinated. This tall plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are medium-hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers have a nice fruity flavor with medium heat. Excellent drying pepper for making spice powder. Also known as Deer's Horn. An



excellent choice for home gardens. A very rare variety from Piratini, Rio Grande do Sul, Brazil.

HP105-20 - Hanoi Red Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.

HP2242-10 - Highlander Hot Peppers

65 days. Capsicum annuum. (F1) This early

long by 2" wide Anaheim-type hot peppers.

The plant has green leaves, a green stem,

and white flowers. Usually harvested when

gardens and market growers. Scoville Heat

green. Always a great seller at Farmer's

Markets! An excellent choice for home

Units: 1,500.

maturing plant produces high yields of 7"

HP2489-10 - Hanjiao HJ10 Afterglow Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hanjiao HJ10 Afterglow Pepper. The plant produces high yields of 8" long by ³/₄" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great in salads, rice & beans stuffed and salsa. It was developed by the Chinese Space Agency by growing them in



space in the 1980s. Also known as the Afterglow Space Chile. A variety from China. Scoville Heat Units: 6,000.

HP856-10 - Hidalgo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hidalgo Pepper The plant produces high yields of large 2 ½" long by ¾" wide Serrano hot peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and cooking. Heat Tolerant. A variety from Mexico.



HP2446-20 - Hindu Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hindu Pepper. The plant produces excellent yields of 5 ½" long by 1 ¼" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper An excellent choice for home gardens. A rare variety from India.



HP2447-20 - Hontaka Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces excellent yields of 5" long by 1" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This pepper is popular in Asia and is found in many Chinese, Japanese, and Asian dishes. An excellent choice for home gardens and market growers. A variety from India.



HP2407-20 - Hot Rod Serrano Hot Peppers

77 days. Capsicum annuum. (F1) The plant produces high yields of 3" long by 1" wide Serrano peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems with dark markings, green leaves, and white flowers. These big plants produce over a long harvest period. Most often used when green for pickling but also make fine chipotles if allowed to ripen to red. Excellent for frying,



freezing, and pickling. A variety from the USA. Disease Resistant: PVY, TEV.

HP2253-10 - Hot Sunset Hot Peppers

2015 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Plant produces high yields of 7" long hot banana peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh, grilled, pickled or roasted. A variety from the USA. Scoville Heat Units: 650.

SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 ½" long by 1 ½" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States De



stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.

HP2235-10 - Jalafuego Hot Peppers

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 4" long by 1½" wide Jalapeno peppers. Plants have green leaves, green stems, and white flowers. One of the hottest Jalapenos with dark green smooth peppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY



HP1346-20 - Korean Long Green Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.



HP2449-10 - Korean Shishito Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2½" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stir-fry and cooking pepper. A variety from South Korea.



HP1880-10 - Korean Winner Hot Peppers

80 days. Capsicum annuum. (F1) The plant produces good yields of 6" long by ½" wide hot peppers. Peppers are medium-hot, have medium-thick skin, and are very flavorful. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, dark green leaves, and white flowers. Used fresh or dried in many Korean dishes. An excellent choice for home gardens and market growers. A variety from Korea.



HP368-10 - Kori Sitakame Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long hot peppers. Peppers are mediumhot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Heat Tolerant. Peppers are grown in the low desert regions with shade by local farmers at Norogachi, Chihuahua, Mexico.



HP2254-10 - La Bomba Hot Peppers

56 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 2 ¾" long by 1" wide Jalapeno hot peppers. Peppers are hot and turn from green to red when mature. Plant has green stems, green leaves, and white flowers. Plant has dense leaf canopy to help prevent against sun scald. Peppers have thick walls and are great used fresh and poppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistance: PVY.

HP2477-10 - Lone Ranger Hot Peppers

60 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of very large 4 1/2" long by 1" wide Serrano hot peppers. Peppers are medium hot, have very thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. It has an extralong shelf life. Good foliage protecting



peppers from sun-scald. An excellent choice

for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: BLS. Scoville Heat Units: 22,000.

HP2484-20 - Lumbre Hatch XX Pepper Seeds

80 days. Capsicum annuum. Open Pollinated. Lumbre Hatch XX Pepper. The plant produces good yields of 6" long by 1" wide Anaheim-type hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This variety is similar to New Mexico types but is 2x hotter. It is the hottest Anaheim variety available, It is an



excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-frying. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA. Scoville Heat Units: 18,000.

HP2038-10 - Magnum Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers turn from green to shiny bright orange when mature. The plant has green stems, green leaves, and white flowers. This is a hardy plant that will ensure maturity in cooler climates like the Northeast. A true stand-out and improved variety. A variety from the Caribbean region. Scoville Heat Units: 325,000.



HP2328-10 - Major League Pepper Seeds

75 days. Capsicum annuum. (F1) Major League Pepper. The plant produces high yields of 4 1/2" long by 1" wide Jalapeno peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. Suitable for home gardens, market growers, and open



field production. A variety from the USA. Scoville Heat Units: 2,000. Disease Resistant: PVY, TMV.

HP1801-20 - Malagueta Hot Peppers

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of ³/₄" long by ¹/₄" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper



and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.

HP2011-10 - Mammoth Jalapeno Pepper Seeds

75 days. Capsicum annuum. (F1) Mammoth Jalapeno Pepper. The plant produces heavy yields of huge 5" long by 2" wide Jalapeno hot peppers. Peppers are medium hot and turn from medium-dark green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Great pickling variety. It is also stuffed with cheese and baked or grilled. The plant produces peppers



continuously all season long. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TMV. Scoville Heat Units: 5,000.

HP1856-10 - Mariachi Hot Peppers

2006 All-America Selections Winner!

85 days. Capsicum annuum. (F1) The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot and turn from creamy yellow to red when mature. This is an improved version of the Santa Fe Grande with higher yields. The peppers are larger and milder. Excellent fresh, pickled or stuffed. The plant has green stems, green

leaves, and white flowers. An excellent choice for home gardens and market growers. A variety from the USA.

HP2476-10 - Megatron Pepper Seeds

65 days. Capsicum annuum. (F1) Megatron Pepper. This early maturing strong compact plant produces high yields of giant 4 ½" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick walls, and turn from glossy dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It has an excellent shelf



life. Suitable for containers. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: BLS, TMV. Scoville Heat Units: 8,000.

HP152-20 - Mesilla Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 10" long Cayennetype hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



HP153-10 - Mexibell Hot Peppers

1988 All-America Selections Winner!

70 days. Capsicum annuum. (F1) This early maturing plant produces good yields of bell hot peppers with a mild chili flavor. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



HP2255-10 - Minero Pepper Seeds

90 days. Capsicum annuum. (F1) Minero Pepper. The plant produces high yields of 1 oz Guajillo-type hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh or dried. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



HP2236-20 - Mosquetero Hot Peppers

90 days. Capsicum annuum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



HP157-10 - Mucho Nacho Pepper Seeds

69 days. Capsicum annuum. (F1) Mucho Nacho Pepper. This early maturing plant produces high yields of extra large 4" long by 1 ¼" wide hot Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from green to red when they mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. These jumbo Jalapeno peppers are an inch longer than most jalapenos, have



thicker walls, and are hotter. Excellent for making salsa and perfect for making stuffed peppers. Also used fresh in salads. Superior variety for pickling. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TEV. Scoville Heat Units: 6,000.

HP268-20 - New Mexico 6-4 Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by



New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.

HP1815-10 - NuMex 64 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex 64 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim peppers. This is an improved version of the original New Mexico 6-4 Pepper with better flavor, higher yields, and more uniform heat. Peppers are mildly hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white



flowers. A perfect variety for frying, stuffing, or used fresh green or dried red. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. A variety from New Mexico, USA.

HP2528-10 - NuMex Cajohn Serrano Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Cajohn Serrano Pepper. The plant produces good yields of giant 5" long by 1" wide Serrano peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when they mature. It is twice as long and more milder than the typical Serrano Pepper. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce,



guacamole, stuffing, and salsa. Also great for pickling or drying. It is named after John and Sue Hard and developed by the NuMex Chile Pepper Institute in New Mexico. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. Scoville Heat Units: 5,000.

HP163-20 - NuMex Big Jim Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by



New Mexico State University. A variety from New Mexico, USA.

Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

HP1802-20 - NuMex College 64L Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



HP2263-20 - NuMex Earth Day Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. NuMex Earth Day Pepper. The plant produces high yields of small hot peppers. These bullet-shaped peppers are hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This edible dwarf ornamental pepper plant is suitable for containers and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP1305-10 - NuMex Espanola Improved Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2207-20 - NuMex Heritage 6-4 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Heritage 6-4 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The



plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or using fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.

HP2206-20 - NuMex Heritage Big Jim Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white



flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2203-20 - NuMex Jalmundo Hot Peppers

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of jumbo size Jalapeno peppers. Peppers are medium-hot and turn from green to red when mature and have white flowers. These large Jalapeno peppers are used for making poppers, breaded and deep-fried Jalapeno stuffed with cheese that is popular appetizers throughout the country. It was developed by hybridization



between the Keystone Resistant Giant Bell Pepper and the Early Jalapeno Hot Pepper. A variety developed by the New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 17,000.

HP167-20 - NuMex Joe E Parker Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



HP2226-10 - NuMex Lumbre Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. NuMex Lumbre Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This variety is similar to NuMex Barker's but a lot hotter. It is the hottest Anaheim variety, Excellent drying pepper for



making seasoning spice powder, roasting, frying, and stir-fry. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA.

HP168-20 - NuMex R Naky Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-



breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.

HP2004-10 - Orange Plum Habanero Hot Peppers

62+ days. Capsicum chinense. (F1) This early maturing large bush-type plant produces excellent yields of 2" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from green to a brilliant to yelloworange when mature. The plant has green stems, green leaves, and white flowers. A very early hybrid Habanero that produces all year long. Excellent for making hot sauce. A variety developed in the USA. Scoville Heat Units: 285,000.



HP169-20 - NuMex Sandia Select Pepper Seeds

Pollinated. NuMex Sandia Select Pepper. The plant produces good yields of 7" long Anaheim peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.

85 days. Capsicum annuum. Open



HP179-10 - Ortega Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ortega Pepper. The plant produces good yields of 7" long by $1 \frac{1}{2}$ " wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Ortega is a special stock of Anaheim TMR 23 selected by Ortega Chile Company. Excellent for stuffing, grilling, roasting, stews, and sauces. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.

HP315-20 - Paprika Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Paprika Pepper, The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder.



HP2458-10 - Paquime Pepper Seeds

70 days. Capsicum annuum. (F1) Paquime Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ½" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. These high-quality peppers are medium hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, grilling,



or making poppers. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: N, PVY.

HP2459-10 - Red Ember Hot Peppers

2018 All-America Selections Winner!

75 days. Capsicum baccatum. (F1) The plant produces high yields of 4 ½" long by 1" wide Cayenne hot peppers. Peppers are mildly hot, have thick flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a pleasantly sweet and spicy flavor. It has thicker walls and a tastier

flavor than the traditional Cayenne pepper. Excellent fresh, cooked, or dried for making pepper flakes. Does well in cooler weather. Suitable for home gardens and market growers. A variety from the USA.

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HP1100-20 - Sandia Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Sandia Pepper. The plant produces good yields of 7" long by 2" wide Anaheim peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, stirfrying, enchilada sauce, stews, and canning. An excellent choice for home gardens,



farmer's markets, market growers, open production, and commercial production. A variety from Albuquerque, New Mexico, USA.

HP211-20 - Santa Fe Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best pickling peppers on the market, the types you see in the supermarkets! This variety has thick crunchy walls and is perfect for pickling. Excellent for salads,



sandwiches, or salsas. The plant is very productive and produces 25 to 50 peppers! Ideal for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 43583. Disease Resistant: TMV. Scoville Heat Units: 500 to 700.

HP1266-20 - Scotch Bonnet Orange Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens and Farmer's Markets. Excellent choice for home gardens, market growers, and open field production. A variety from Jamaica. Scoville Units: 100,000.



HP2472-10 - Sequoia Hot Peppers

72 days. Capsicum annuum. (F1) This early maturing plant produces good yields of large 6 ¾" long by 2 ¾" wide Ancho Poblano peppers. The peppers are mildly hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Good cooking, stuffing pepper, and Mexican cuisine. Suitable for Northeastern regions. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



HP219-20 - Serrano Tampiqueno Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 2 ¼" long by ½" wide hot peppers. Peppers are medium-hot and turn from green to a bright red when mature. The plant has green stems, green leaves, and white flowers. Great for salsa, sauces, stews, soups, and other dishes. Perfect pickling variety. This is the most popular Serrano gown in Mexico. Excellent choice for



home gardens and market growers. A variety from Guanajuato, Mexico. United States Department of Agriculture, PI 640636. Scoville Heat Units: 3,000

HP427-10 - Shishito Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Shishito Pepper. This early maturing plant produces high yields of 4" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry and Asia cuisine. Suitable for containers. A variety from Japan.



HP308-10 - Small Thai Chili Hot Peppers

85 days Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ¼" long by ¼" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This spicy hot pepper is very popular at Oriental supermarkets on the West Coast. Suitable for containers.



HP2256-10 - Spicy Slice Pepper Seeds

65 days. Capsicum annuum. (F1) Spicy Slice Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. The plant provides good leaf cover protecting it from sun-scald. Suitable for hydroponics gardening. Excellent choice for home gardens and market growers. Disease Resistance: BS, TEV. Scoville Heat Units: 6,000.



HP2460-10 - Sriracha Pepper Seeds

70 days. Capsicum annuum. (F1) Sriracha Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ¼" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. The peppers are mildly hot, have thick flesh, and turn from shiny dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and roasting. Suitable for



home gardens, market growers, and commercial growers. A variety from the USA.

HP1818-20 - Stoked Pepper Seeds

60 days. Capsicum annuum. (F1) Stoked Hot Pepper. The plant produces high yields of 5 ½" long by 1 ½" wide banana-shaped hot peppers. Peppers are hot and turn from pure yellow, to scarlet orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, or stuffing. Stoked is a replacement for Inferno, Volcano, and Surefire. A variety from the USA.



HP227-10 - Super Hot Hungarian Pepper Seeds

55 days. Capsicum annuum. (F1) Super Hot Hungarian Pepper. This early maturing plant produces good yields of 8" long by 2" wide Hungarian hot peppers. Peppers are very hot and turn from light green, to bright creamy yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh use, pickling, or frying. Suitable for short season regions. An excellent choice for home gardens and market growers.



HP2189-20 - Tajin Pepper Seeds

68 days. Capsicum annuum. (F1) Tajin Pepper. This early maturing plant produces good yields of 4" long by 1 ½" wide Jalapeno hot peppers. Peppers are medium-hot and turn from medium-dark green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa and pickling. An excellent choice for home gardens and market growers. Scoville Rating: 8,000 Units.

HP2031-10 - Telica Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces heavy yields of extra large 4 ¾" long by 1 ¾" wide Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, TMV.



HP2454-10 - Takara Hot Peppers

60 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 3 ½" long by 1" wide Shishito-type hot peppers. Peppers are mildly hot and turn from light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent sauteed, in stirfries, grilled, or eaten fresh. Suitable for home gardens, farmer's markets, and market growers. A variety from the USA.



HP244-10 - Thai Dragon Pepper Seeds

85 days. Capsicum annuum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



HP2239-10 - Time Bomb Hot Peppers

68 days. Capsicum annuum. (F1) This early maturing plant produces high yields of cherry hot peppers. Peppers are mildly hot and turn from dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Perfect pickling variety. A variety from the USA. Scoville Heat Units: 1,000.



HP2461-10 - Trident Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces high yields of giant 7" long by 3 ½" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and



commercial growers. A variety from the USA. Disease Resistant: TMV.

HP255-20 - Wenk's Yellow Hots Peppers

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from greenish-yellow, to bright orange, then red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa. Grown by the late Erris Wenk, one of the last large local farmers in



Albuquerque, New Mexico, USA. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production.

HP407-20 - Zia Pueblo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Zia Pueblo Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim hot peppers. Peppers are medium hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Peppers are grown by local farmers at 5,500 feet above sea level at Zia Pueblo, New Mexico, USA.

