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HP2435-10 - Bambino Hot Peppers

80 days. *Capsicum annuum*. (F1) The plant produces high yields of 2 ½" long Jalapeno peppers. Peppers are hot, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The plant has green stems, green leaves, and white flowers. Does well in hot and humid conditions. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Disease Resistant: BLS.



HP283-10 - Bangalore Torpedo Hot Peppers

90 days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of 5 ¼" long by ¼" wide Cayenne-type hot peppers. Peppers are hot and turn from lime green to crimson 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 and stir-fry. A variety from India. Scoville Heat Units: 30,000.



HP2337-20 - Barker's Hot Peppers

85 days. *Capsicum annuum*. Open Pollinated. The plant produces high yields of 7" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have medium-thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, and canning. It is the hottest of the Anaheim type pepper. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



HP25-20 - Bellengrath Gardens Purple Pepper Seeds

85 days. *Capsicum annuum*. Open Pollinated. Bellengrath Gardens Purple Pepper. The plant produces good yields of small ¾" long by ¼" wide hot peppers. Peppers are hot and turn from purple-green, to dark purple, to orange, to red with purple-orange undertones, to red when mature. Excellent for making vinegar and pickles. The plant has green leaves with a purple tint, purple stems, and white flowers with purple tips. A beautiful ornamental plant for your garden. This variety is named after the famous garden in Mobile, Alabama, USA. Scoville Heat Units: 50,000.



HP26-10 - Beni Highlands Hot Peppers

75 days. *Capsicum chinense*. Open Pollinated. This early maturing plant produces high yields of 2 ¼" long by ¾" wide elongated Habanero type hot peppers. Peppers are hot, have medium-thick flesh, and turn from green, to lemon yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Suitable for Northern states with a shorter growing season. A variety from Bolivia.



HP652-10 - Berbere Hot Peppers

85 days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thin flesh, and turn from green to orange-red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for pickling, and making hot sauce and seasoning spice powder. A variety from Ethiopia. Scoville Heat Units: 713.



HPLC Test Results: #1

HP2295-10 - Bhut Jolokia Ghost Golden Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide canary yellow wrinkled hot peppers. Peppers are extremely hot and turn from green to canary yellow when mature. The plant has dark green leaves, green stems, and white flowers. Said to be one of the hottest pepper in the world. Try growing Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



HP2315-10 - Bhut Jolokia Ghost Improved Light Green Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide wrinkled hot peppers. Peppers are extremely hot and ready to be eaten when light green. Peppers turn from light green to dark green to orange to red when mature. The plant has dark green leaves, green stems, and white flowers. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



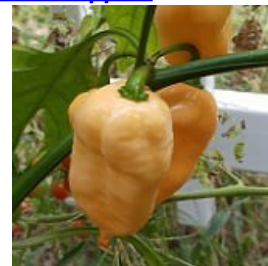
HP2318-10 - Bhut Jolokia Ghost Orange Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide by hot peppers. Peppers are extremely hot and turn from green to orange when mature. The plant has dark green leaves, green stems, and white flowers. It is said to produce the best taste when orange. One of the five hottest peppers in the world. Try growing the Naga Jolokia, the Dorset Naga, and the Naga Morich. A variety from India. Scoville Heat Units: 1,000,000.



HP2304-20 - Bhut Jolokia Ghost Peach Hot Peppers

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide peach wrinkled hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to peach when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



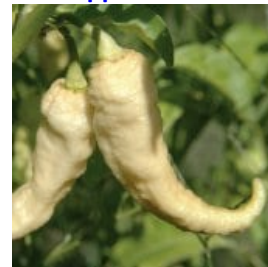
HP1987-10 - Bhut Jolokia Ghost Red Hot Peppers

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ½" wide by hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. One of the five hottest peppers in the world from India. Try the Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also, known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



HP2292-10 - Bhut Jolokia Ghost White Hot Peppers

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide white wrinkled hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to white when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. One of the hottest pepper in the world. Try Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



HP2211-10 - Bhut Jolokia Ghost Yellow Hot Peppers

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ¼" wide by hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to yellow when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Try Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



HP2442-10 - Big Guy Pepper Seeds

69 days. Capsicum annuum. (F1) Big Guy Pepper. This early maturing plant produces heavy yields of 5" long by 1" wide hot peppers. It's the biggest Jalapeno we've ever seen! Peppers are medium-hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is usually used when green. This spicy Jalapeno is perfect for slicing, stuffing, grilling, or pickling, and ideal for nacho slices. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



HP2340-20 - Big Jim Hot Peppers

78 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 12" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.



HP1106-10 - Big Thai Pepper Seeds

69 days. Capsicum annuum. (F1) Big Thai Pepper. This early maturing plant produces good yields of 5" long by ½" wide hot peppers. Peppers are medium hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. A variety that matures more quickly than other Thai peppers. It dries fast on the plant. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 5,000.



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.



HP2433-20 - Biquinho Red Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ¼" long by ¾" wide pendant-shaped hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to brilliant red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



HP2341-20 - Biquinho Yellow Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ¼" long by ¾" wide pendant-shaped hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to brilliant yellow when mature. It has a light lemon flavor with a slight hot twist. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



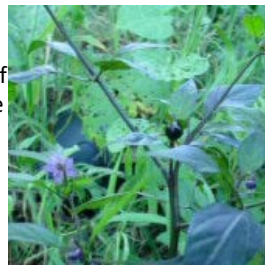
HP2041-10 - Black Cobra Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long hot peppers. Peppers are hot and turn from black to red when mature. The plant has green stems with a purple tint, green leaves with purple tint, and white flowers. A beautiful edible ornamental pepper plant suitable for indoor containers. A very rare variety from the USA. Scoville Heat Units: 40,000.



HP1175-10 - Black Cuban Hot Peppers

100 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from dark purple-black to red when mature. The plant has purple-green stems, purple leaves with a tint of green, and violet flowers. A variety from Cuba. Scoville Heat Units: 50,000.



HP655-10 - Black Magic Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces high yields of 3 ½" long by 1½" wide Jalapeno peppers. The peppers are mildly hot, have thick flesh, and turn from dark green (nearly black) to red when they mature. The plants have green leaves, green stems, and white flowers. One of the darkest green Jalapenos available! These beautiful Jalapeno peppers are great for pickling and salsa. Perfect processing Jalapeno. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS. Scoville Heat Units: 2,500.



HP2245-20 - Black Olive Hot Peppers

2012 All-America Selections Winner!

80 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental hot peppers. Peppers turn from purple to red when mature. The plant has green stems, green leaves with a dark purple tint, and bright purple flowers. Suitable for containers. Disease Resistant: TMV. Scoville Heat Units: 45,000.



HP1897-10 - Black Pearl Hot Peppers

2006 All-America Selections Winner!

90 days. Capsicum annuum. (F1) The plant produces good yields of shiny black ornamental hot peppers. Peppers are hot, grow upright, and turn from black to red when mature. The plant has black leaves, black stems, and white flowers. Does well in regions where there are high heat and humidity. A beautiful ornamental pepper plant suitable for indoor pots. Scoville Heat Units: 30,000.



HP985-10 - Black Prince Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from black to red when mature. The plant has dark purple stems, dark purple leaves, and purple flowers. Excellent drying pepper and great for making salsa and hot sauce. A beautiful ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. A variety from the USA. Scoville Heat Units: 30,000.



HP33-10 - Boldog Hungarian Spice Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Boldog Hungarian Spice Pepper. The plant produces good yields of 4 to 6" long hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from green to dark red. The plant has green stems, green leaves, and white flowers. This pepper has a richer taste than most paprika peppers. It has a sweet-spicy flavor. Excellent for making genuine Hungarian Paprika Powder. The town of Boldog is in a well-known spice pepper district northeast of Budapest, Hungary. An excellent choice for home gardens. A variety from Hungary. Scoville Heat Units: 1,000.



HP479-20 - Bolivian Rainbow Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Bolivian Rainbow Pepper. The plant produces good yields of small ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from purple, to cream-yellow, to orange, to red when mature. The plant has green stems with purple tint, green leaves with purple tint, and purple flowers. A beautiful ornamental pepper plant with all color stages on the plant at the same time. The peppers are edible. Excellent drying pepper for making seasoning powder. A variety from Bolivia. Scoville Heat Units: 29,500.



HP1070-10 - Bonda Man Jacques Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Guadelupe. Scoville Heat Units: 314,824.



HP2057-20 - Bubba Jalapeno Hot Peppers

85 days. Capsicum annuum. (F1) The compact plant produces high yields of 3 ½" long by 1" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh markets and processing. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 20,000.



HP432-20 - Buena Mulata Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



[HP34-20 - Bulgarian Carrot Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Bulgarian Carrot Pepper. The plant produces good yields of 3 ½" long carrot-shaped peppers. Peppers are hot and turn from green, to yellow-orange, to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers are crunchy and used to make pickles, salsa, and marinades. An heirloom from Bulgaria. Scoville Heat Units: 30,000.



[HP1039-20 - Burning Bush Hot Peppers](#)

85 days. Capsicum chinense. (F1). The plant produces heavy yields of 3" long by 1 ½" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a heat flavor with a touch of sweetness. It has the exact right taste with a pleasant aftertaste. Scoville Heat Units: 180,000.

