

## F

### HP78-10 - Fajita Hot Peppers

75 days. Capsicum annum. (F1) This compact plant produces high yields of 4" long by 3 ½" wide hot bell peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent used fresh, stuffed, or for cooking. This variety is milder than the Mexibell. Suitable for containers. A variety from the USA. Scoville Heat Units: 1,000.



### HP2014-10 - Fatalii Chocolate Hot Peppers

95 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide wrinkled hot peppers. Peppers are very hot and turn from lime green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### HP1810-10 - Fatalii Orange Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from dark green to orange when they mature. The plant has green stems, green leaves, and white flowers. Peppers are pungent with a citrus flavor and are very hot! Excellent for salsas and sautéing. Suitable for containers. Excellent choice for home gardens. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### HP688-10 - Fatalii Red Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero hot peppers. The peppers are very hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### HP80-10 - Fatalii Yellow Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from pale green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### SP362-10 - Felicity Sweet Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.



### HP1035-10 - Fil Fil Hot Peppers

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6 ½" long by ¾" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture, PI 142838. A variety from Iran. Scoville Heat Units: 5,000.



### HP81-10 - Filius Blue Hot Peppers

85 days. Capsicum annum. Open Pollinated. This small compact plant produces good yields of ¾" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple to red when mature. The plant has green stems, violet-tinged green leaves, and blue flowers. A beautiful ornamental plant. Suitable for landscaping projects, containers, pots, patios, and small gardens. A variety from the USA. Scoville Heat Units: 58,000.



**HPLC Test Results: #9**

#### **HP1929-10 - Finger Clip Hot Peppers**

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the USA.



#### **HP82-20 - Fire Hot Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2 ½" long by ½" wide Serrano hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for pickling and making salsa. An excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 22,106.



**HPLC Test Results: #5**

#### **HP2482-20 - Fire n Ice Pepper Seeds**

60 days. Capsicum annuum. Open Pollinated. Fire n Ice Pepper. This early maturing plant produces high yields of 3" long hot peppers. Peppers are mildly hot, grow upright in clusters, and turn from ivory, to yellow, to orange, to red when mature. A beautiful ornamental plant that is ideal for both public and residential areas. Excellent indoor container plant, patio, hanging baskets, borders, or small gardens. An excellent choice for home gardens. A variety from the USA.



#### **HP2250-10 - Flaming Flare Hot Peppers**

##### **2015 All-America Selections Winner!**

75 days. Capsicum annuum. (F1) The plant produces high yields of 4" bright red hot peppers. Peppers turn from green to red when mature. Great fresh, used in sauces, salsa, stir-fries, and sauteing. The plant produces more peppers and larger peppers per plant than similar varieties. Disease Resistance: TMV. 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.



#### **HP290-10 - Fooled You Jalapeno Hot Peppers**

85 days. Capsicum annuum. (F1) The plant produces good yields of 3 ¼" long by 1" wide Jalapeno peppers. The peppers turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This is the first Jalapeno pepper with absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA.



#### **HP441-10 - Francisca Habanero Hot Peppers**

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety developed in California, USA. United States Department of Agriculture, PI 592528.



#### **HP1996-20 - Fresno Hot Peppers**

85 days. Capsicum annuum. (F1) The plant produces good yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for roasting, pickling, or for making salsa. Disease Resistant: TMV. Scoville Heat Units: 10,000.



### **HP1864-20 - Fuji Hot Peppers**

85 days. *Capsicum annuum*. (F1) The plant produces good yields of blocky hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. A variety from the USA.

