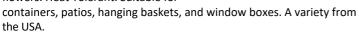
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HP2463-10 - Onyx Red Ornamental Hot Peppers

2018 All-America Selections Winner!

110+ days. Capsicum annuum. Open
Pollinated. This small compact plant
produces high yields of small hot peppers.
The peppers are medium hot, have thin
flesh, and turn from black to shiny red when
they mature. This beautiful ornamental plant
has black stems, blackish-purple, and violet
flowers. Heat Tolerant. Suitable for



HP2523-10 - Onza Orange Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Onza Orange Pepper. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying and stir-fry. A good drying pepper for making seasoning spice powder. A variety from Mexico.

HP491-20 - Onza Roja Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.



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 yellow-orange 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.



HP178-10 - Orozco Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Orozco Pepper. The plant produces good yields of 6" long by 2" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and white flowers. The peppers resemble carrots. Excellent for European cuisine, firing, and stir-fry. A variety from Eastern Europe.



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.