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[HP2443-10 - Saco de Velho Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. This tall plant produces high yields of large 3" long x 3" wide wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The Portuguese name translates to 'Bag Old'. A rare variety from Goias, Brazil.



[HP2199-10 - Sadabahar Hot Peppers](#)

60 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of Cayenne-type hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from India.



[HP1885-10 - Sahuaro Hot Peppers](#)

76 days. Capsicum annuum. (F1) The plant produces high yields of 9" long by 2" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant has a good leaf canopy providing protection against sun-scaud. Great frying and stuffing variety. Disease Resistant: PMV. Scoville Heat Units: 500.



[HP2215-10 - Salmon Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by 1/4" wide hot peppers. Peppers are hot, grow upright in clusters, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A beautiful ornamental plant suitable for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from the USA.



[HP1887-10 - San Ardo Hot Peppers](#)

75 days. Capsicum annuum. (F1) Plant produces high yields of 6" long by 3" wide Ancho type hot peppers. Peppers are mildly hot and turn from glossy dark green to red when mature. 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, PMV, TMV.



[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, stir-frying, 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 annum. 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.



HP392-10 - Santo Domingo Pueblo Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



HP2388-10 - Satan's Kiss Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Satan's Kiss Pepper. The plant produces high yields of 1 ½" long by 1 ¾" wide Cherry peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. An excellent choice for home gardens, A variety from the USA.



HP998-10 - Scotch Bonnet Chocolate Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Chocolate Pepper. The plant produces good yields of 2 ¼" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to brown with a red tint, chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica. Scoville Heat Units: 134,669.



HPLC Test Results: #2

HP2526-10 - Scotch Bonnet Moa Yellow Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Moa Yellow Pepper. The plant produces good yields of 2 ¼" long by 1 ¾" wide Habanero 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 pickling and making salsa, hot sauce, and seasoning spice powder. MOA is the abbreviation for the Ministry of Agriculture. A rare variety from Jamaica.



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.



HP2527-10 - Scotch Bonnet Papa Dreadie Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Papa Dreadie Pepper. The plant produces high yields of 1 ¾" long by 2" wide Habanero 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 rare variety from Texas, USA.



HP213-10 - Scotch Bonnet Red Pepper Seeds (Strain 1)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero peppers. 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 beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



HP1511-10 - Scotch Bonnet Red Pepper Seeds (Strain 2)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide Habanero peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making spicy salsa, pickling, and making hot sauce. A variety from Jamaica. Scoville Heat Units: 350,000.



HP1911-20 - Scotch Bonnet Red Pepper Seeds (Strain 3)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from dark green, to orange, to red 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 from Jamaica.



HP1889-10 - Scotch Bonnet Red Pepper Seeds (Strain 5)

100 days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of small wrinkled hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. One of the hottest in the world. It is so hot that one pepper is enough to spice up a large pot of soup or chili. The plant has a good leaf canopy to protect peppers from sunburn. A variety from Jamaica.



HP214-10 - Scotch Bonnet Yellow Pepper Seeds (Strain 1)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Yellow Pepper. The plant produces good yields of 2" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



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.



HP295-10 - Serrano del Sol Pepper Seeds

62 days. Capsicum annuum. (F1) Serrano del Sol Pepper. This early maturing plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The first hybrid Serrano overcomes the usual complaints about the lateness and small size of open-pollinated Serrano by maturing in only 62 days. The Serrano del Sol is hot, but not excessively hot. It also has a unique flavor, a flavor many people prefer to Jalapenos. Serve whole or chop for sauces and salsa. Excellent for making pickles, salsa, and sauce. Early variety is suitable for short-season regions.



HP216-20 - Serrano Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Serrano Pepper. The plant produces heavy yields of 2 ¼" long 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 for making hot sauce, guacamole, and salsa. Also great for pickling or drying. Create beautiful sauces and hot pickles by combining them with Purple Serrano. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. United States Department of Agriculture, PI 380521.



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 grown 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.



HP1161-10 - Siling Labuyo Pepper Seeds

90+ days. Capsicum frutescens. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¾" wide Tabasco peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. United States Department of Agriculture, PI 593614. A variety from the Philippines.



[HP2091-10 - Skyline Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Skyline Pepper. The plant produces high yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian dishes. United States Department of Agriculture PI 508435. A variety from South Korea.



[HP308-10 - Small Thai Chili Hot Peppers](#)

85 days Capsicum annum. 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.



[HP2529-10 - Spaghetti Albino Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Spaghetti Albino Pepper. The plant produces high yields of 10" long by ½" wide 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. A stunning looking plant where the peppers look like spaghetti covered in a tomato sauce. Excellent for pickling, chili, and salads. A rare variety from South Africa. Scoville Heat Units: 8,500.



[HP2256-10 - Spicy Slice Pepper Seeds](#)

65 days. Capsicum annum. (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-scall. Suitable for hydroponics gardening. Excellent choice for home gardens and market growers. Disease Resistance: BS, TEV. Scoville Heat Units: 6,000.



[HP397-10 - Sport Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Sport Pepper. The plant produces high yields of 2 ¼" long by ½" wide Pequin peppers. Peppers are medium hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This is the popular pepper that is pickled and used on hot dogs and sandwiches. It is especially used on the famous Chicago style hot dogs. The peppers resemble the Tabasco pepper but are much larger. Excellent pickling variety. A variety from the USA.



[HP2460-10 - Sriracha Pepper Seeds](#)

70 days. Capsicum annum. (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 annum. (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.



[HP2464-10 - Stromboli Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The compact plant produces high yields of Tabasco-type hot peppers. The peppers are medium hot, grow upright, and turn from green to brilliant orange when they mature. The plant has green stems, green leaves, and white flowers. Good for making hot sauce and cooking. Excellent for containers and indoors. Suitable for home gardens, market growers, and commercial growers. A variety from Italy.



HP2391-10 - Sugar Rush Peach Pepper Seeds

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Peach Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow to creamy peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



HP2530-10 - Sugar Rush Stripey Pepper Seeds

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Stripey Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow, to creamy peach with red stripes, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



HP226-10 - Super Chili Pepper Seeds

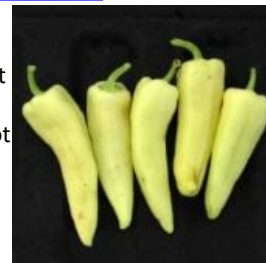
1988 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Super Chili Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers grow upright in clusters, are very hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant produces 3 times as many peppers as regular chile peppers. Excellent when used in Thai, Szechwan, and Asian dishes. 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.



HP2480-20 - Super Khi Hot Peppers

75 days. Capsicum annuum. Open Pollinated. This compact ornamental plant produces high yields of 1 ½" long by ½" wide Thai 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. Excellent for soups, chilis, Chinese dishes, Thai dishes, and making hot sauces. Suitable for containers. An excellent choice for home gardens. A variety from Vietnam. Scoville Heat Units: 50,000.



HP2238-10 - Sureno Pepper Seeds

75 days. Capsicum annuum. (F1) Sureno Pepper. The plant produces good yields of large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Sureno is a good substitute for Serrano Del Sol Peppers. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: PVY.



[HP274-10 - Suryankhi Cluster Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Suryankhi Cluster Pepper. The plant produces good yields of 2 ¼" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to dark red when mature. The plant has green stems with little purple markings, green leaves, and white flowers. Excellent for stir-fry, Indian cuisine, and for making hot pepper flakes and seasoning spice powder. A variety from India. Scoville Heat Units: 68,602.



HPLC Test Results: #10

[HP2450-10 - Sweet Bonnet Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Sweet Bonnet Pepper. The plant produces good yields of 1 ½" long by 1 ¾" wide Habanero peppers. Peppers are not hot, have medium thick flesh, grow upright, and turn from green to red when they mature. This is a sweet version of the hot Scotch Bonnet. It has a sweet flavor with a smoky tint like the true hot Scotch Bonnet but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Scotch Bonnet strain. The plant has green stems, green leaves, and creamy yellow flowers. This pepper is popular in the Caribbean islands and is found in many Caribbean dishes. It is dried and used as a spice seasoning. An excellent choice for home gardens and market growers. A variety from the Caribbean region.



[HP2469-10 - Sweet Heat Peppers](#)

56 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 4" long by 1 ½" wide red sweet bell peppers with a mildly spicy flavor. The plant has green stems, green leaves, and white flowers. These peppers have a slightly spicy taste with a smoky flavor, similar to the spicy flavor of a Pepperoncini. Good for grilling, salsas, or used fresh in salads. Suitable for containers, pots, patios, hanging baskets, and small gardens.



[SP387-20 - Sweet and Spicy Pepper Mix Seeds](#)

70 - 85 days. Capsicum annuum. Open Pollinated. Sweet and Spicy Pepper Mix. The plants produce good yields of a great mix of both sweet and spicy peppers. The mix includes Cal Wonder Sweet Peppers, Large Red Cherry Sweet Peppers, White Bell Sweet Peppers, Orange Bell Sweet Peppers, Golden Cal Wonder Sweet Peppers, and Hungarian Hot Wax Peppers. Peppers turn from green to red, yellow, and white when they mature. Excellent for salads, stuffing, and cooking. A variety from the USA.



[SP201-20 - Sweet Cayenne Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Sweet Cayenne Pepper. The plant produces high yields of giant 12" long by ¾" wide Cayenne sweet peppers. Peppers are very sweet, have medium thin flesh, and turn from green, to orange, to crimson red when mature. The plant has green stems, green leaves, and white flowers. The plant is loaded with amazingly long Cayenne peppers. Excellent drying pepper for making pepper flakes and seasoning spice powder. Excellent for stir fry. Enjoy the Cayenne pepper without the heat! Excellent choice for home gardens. A variety from the USA.



[HP2531-10 - Sweet Imposter Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Sweet Imposter Pepper. The plant produces good yields of 2" long by 1 ¼" wide Habanero peppers. Peppers with no heat, have medium thick flesh, and turn from green to orange when mature. It looks and tastes like a real Habanero Pepper, but has no heat. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



[HP1697-20 - Sweet Red Habanero Pepper Seeds](#)

85 days. *Capsicum chinense*. Open Pollinated. Sweet Red Habanero Pepper. The plant produces good yields of $\frac{3}{4}$ " long by 1" wide sweet Habanero peppers. Peppers are sweet, not hot, and turn from light green, to orange, to red when mature. It has the same fruity flavor as Habanero peppers but without the heat. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from the Caribbean region.



[HP628-10 - Szechuan Pepper Seeds](#)

85 days. *Capsicum annuum*. Open Pollinated. Szechuan Pepper. The plant produces good yields of 5" long by $\frac{1}{2}$ " wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Asian Vegetable & Development Center, Taiwan. PBC 74. A variety from Taiwan.

