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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.



HP2434-10 - Wicked Ghost Hot Peppers

90 days. *Capsicum chinense*. (F1) The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to deep red 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. A variety from the USA. Scoville Heat Units: 800,000.



HP1177-10 - Wiri Wiri Hot Peppers

90+ days. *Capsicum frutescens*. Open Pollinated. The plant produces high yields of small ½" long by ½" wide berry-shaped hot peppers. Peppers are very hot, grow upright, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



HP2398-10 - Wiri Wiri Yellow Hot Peppers

90+ days. *Capsicum frutescens*. Open Pollinated. The plant produces good yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are hot, grow upright, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.

