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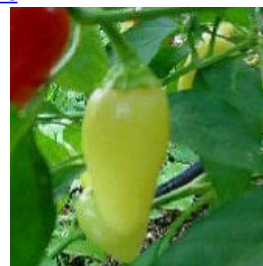
[HP2535-10 - Wartryx Pepper Seeds](#)

120 days. Capsicum chinense. Open Pollinated. Wartryx Pepper. The plant produces high yields of 1 ¼" long by 1 ¾" wide Habanero peppers. Peppers are extremely 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 pickling and making salsa, hot sauce, and seasoning spice powder. It is a cross with the Trinidad Scorpion Pepper, 7 Pot Jonah Pepper, and the Ubatuba Pepper. A rare variety from the USA. Scoville Heat Units: 1,300,000



[HP255-20 - Wenk's Yellow Hots Peppers](#)

70 days. Capsicum annum. 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.



[HP2396-10 - White Nipples Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. White Nipples Pepper. The plant produces high yields of 1 ¼" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from pale green to creamy white 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 the USA.

[HP2434-10 - Wicked Ghost Pepper Seeds](#)

90 days. Capsicum chinense. (F1) Wicked Ghost Pepper. 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.



[HP257-10 - Wild Brazil Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Wild Brazil Pepper. The plant produces heavy yields of ½" round hot peppers. Peppers are very hot, medium thin flesh, and turn from green, to yellow to pale yellow when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder. A rare variety from Brazil.



[HP1177-10 - Wiri Wiri Pepper Seeds](#)

90+ days. Capsicum frutescens. Open Pollinated. Wiri Wiri Pepper. The plant produces high yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, 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 Pepper Seeds

90+ days. *Capsicum frutescens*. Open Pollinated. Wiri Wiri Yellow Pepper. The plant produces good yields of small $\frac{1}{2}$ " long by $\frac{1}{2}$ " wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, 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.

