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[HP2235-10 - Jalafuego Pepper Seeds](#)

70 days. Capsicum annum. (F1) Jalafuego Pepper. This early maturing plant produces high yields of 4" long by 1½" wide Jalapeno peppers. Plants have green leaves, green stems, and white flowers. One of the hottest Jalapenos with dark green smooth peppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY



[HP128-20 - Jalapeno M Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Jalapeno M Pepper. The plant produces high yields of 2¾" 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. Usually used when green to make salsa or pickled. Also known as Jalapeno Mild. A variety from the USA.



[HP1858-20 - Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jalapeno Pepper. The plant produces high yields of 2" long by 1" wide Jalapeno hot peppers. Peppers are hot, have a thick wall, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Best when harvested when green. Excellent for making salsa and pickling. A variety from the USA.



[HP2336-10 - Jalapeno Traveler Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1½" wide Jalapeno peppers. Peppers are medium hot, have medium thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, salsa, and pickling. The pepper is named after Larry Pierce of Cabool, Missouri. He brought the seeds with him when he moved to Oklahoma, Wyoming, and then Missouri. A variety from the USA.



[HP129-10 - Jaloro Pepper Seeds](#)

65 days. Capsicum annum. Open Pollinated. Jaloro Pepper. This early maturing compact plant produces good yields of 3" long by 1½" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from yellow, to orange, and to red when mature. Peppers as hot as regular Jalapenos. It can be used at any color stage. Excellent for Mexican cuisine and for making salsa and pickles. Developed by the Texas Agriculture Extension Service. A variety from the USA. Disease Resistant to 6 different types of pepper viruses.



[HP131-10 - Jamaican Gold Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Jamaican Gold Pepper. The plant produces good yields of 1½" long by 2" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The peppers resemble a squash. 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.



[HP133-20 - Jamaican Hot Yellow Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The compact plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled lantern-shaped hot peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from Jamaica. Scoville Heat Units: 200,000.



[HP2220-10 - Japones Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Japones Pepper. The plant produces good yields of 3" x ¾" Cayenne peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder, pepper flakes, and stir-fry. Excellent choice for home gardens and market growers. A variety from Japan.



[HP2366-10 - Jay's Red Ghost Scorpion Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Jay's Red Ghost Scorpion Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely 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. It is a cross between the Bhut Jolokia and the Trinidad Scorpion. A very rare variety from the Caribbean region.

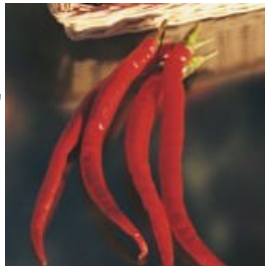


[HP1927-10 - Jersey Long Hots Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jersey Long Hots Pepper. The plant produces high yields of 10" long by 1 ½" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. A good drying pepper for making seasoning spice powder. Excellent for frying, roasting, and stir-fry. A variety from the USA.

[HP621-20 - Joe's Long Cayenne Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Joe's Long Cayenne Pepper. The plant produces good yields of 11" long by ¾" wide hot peppers. Peppers are very hot and turn from green to bright red when mature. Excellent for making pepper flakes and hot sauce. A variety from Calabria, Italy.



[HP1956-20 - Joe's Round Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of ¾" diameter round hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for pickling or making salsa. Also makes a beautiful ornamental plant. A variety from Calabria, Italy.



[HP2214-20 - Josephine's Jewel Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to red when mature. The plant has green stems and green leaves. Excellent cooking and drying pepper. A variety from Queens, New York, USA.

