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[HP2452-10 - Mad Hatter Pepper Seeds](#)

[2017 All-America Selections Winner!](#)

75 days. *Capsicum annum*. (F1) Mad Hatter Pepper. The plant produces high yields of 2 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. These peppers have an awesome taste - a touch of heat close to the seed cavity, but the wings are always sweet. Excellent fresh, pickled, or stuffed. Suitable for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



[HP2038-10 - Magnum Habanero Hot Peppers](#)

100+ days. *Capsicum chinense*. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers turn from green to shiny bright orange when mature. The plant has green stems, green leaves, and white flowers. This is a hardy plant that will ensure maturity in cooler climates like the Northeast. A true stand-out and improved variety. A variety from the Caribbean region. Scoville Heat Units: 325,000.



[HP2328-10 - Major League Pepper Seeds](#)

75 days. *Capsicum annum*. (F1) Major League Pepper. The plant produces high yields of 4 ½" long by 1" wide Jalapeno peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. Suitable for home gardens, market growers, and open field production. A variety from the USA. Scoville Heat Units: 2,000. Disease Resistant: PVY, TMV.



[HP1801-20 - Malagueta Pepper Seeds](#)

90+ days. *Capsicum frutescens*. Open Pollinated. Malagueta Pepper. The plant produces high yields of ¾" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.



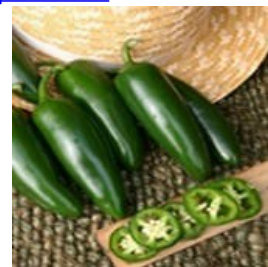
[HP2521-10 - Malawi Piquante Pepper Seeds](#)

85 days. *Capsicum frutescens*. Open Pollinated. Malawi Piquante Pepper. The plant produces good yields of 1 ½" long by 1 ½" wide hot peppers. Peppers are mildly 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 stuffing. Also known as Peppadew Pepper. A rare variety from South Africa.



[HP2011-10 - Mammoth Jalapeno Pepper Seeds](#)

75 days. *Capsicum annum*. (F1) Mammoth Jalapeno Pepper. The plant produces heavy yields of huge 5" long by 2" wide Jalapeno hot peppers. Peppers are medium hot and turn from medium-dark green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Great pickling variety. It is also stuffed with cheese and baked or grilled. The plant produces peppers continuously all season long. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TMV. Scoville Heat Units: 5,000.



[HP148-10 - Marbles Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Marbles Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are medium hot, grow upright in clusters, have thick flesh, and turn from green, to cream, to yellow, to purple, to red when mature. Peppers resemble marbles. A very beautiful and attractive ornamental plant suitable for house plants or patio. Developed by Oregon State University in the USA.



[HP1856-10 - Mariachi Hot Peppers](#)

2006 All-America Selections Winner!

85 days. Capsicum annum. (F1) The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot and turn from creamy yellow to red when mature. This is an improved version of the Santa Fe Grande with higher yields. The peppers are larger and milder. Excellent fresh, pickled or stuffed. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens and market growers. A variety from the USA.



[HP371-10 - Masquerade Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Masquerade Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green, to purple, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. A beautiful ornamental pepper plant suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from the USA.



[HP488-20 - Maui Purple Hot Peppers](#)

95 days. Capsicum annum. Open Pollinated. The plant produces high yields of 1 ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark purple to red when mature. The plant has dark purple stems, green and dark purple leaves, and violet-purple flowers. A variety from Hawaii, USA.



HPLC Test Results: #10

[HP1957-20 - Maule's Red Hot Peppers](#)

80 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Originating from the William Maule Seed Company of Philadelphia. Excellent for making hot sauce or dried to make crushed pepper flakes. A variety from Pennsylvania, USA.



[HP2371-10 - Mayo Pimento Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Mayo Pimento Pepper. The plant produces good yields of 3" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are mildly 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 pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from New Mexico, USA.



[HP412-10 - McMahon's Texas Chiltepin Pepper Seeds](#)

100+ days. Capsicum annum. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. Botanist Bernard McMahon gave Thomas Jefferson this variety in the late 18th century. Also known as McMahon's Texas Bird Pepper and McMahon's Bird Pepper. An heirloom variety from Texas, USA.



[HP486-10 - Medusa Hot Peppers](#)

65 days. Capsicum annum. (F1) This early maturing plant produces high yields of 2 ½" long hot peppers. Peppers are mildly hot, just a hint of hotness, grow upright in clusters, are twisted like a snake, and turn from ivory, to yellow, to orange, to red when mature. This pepper is named after Medusa's mythological hair. A beautiful ornamental plant that is ideal for both public and residential areas. Excellent indoor container plant, patio, hanging baskets, borders, or small gardens. An excellent choice for home gardens. A variety from the USA.



HP2476-10 - Megatron Pepper Seeds

65 days. Capsicum annum. (F1) Megatron Pepper. This early maturing strong compact plant produces high yields of giant 4 ½" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick walls, and turn from glossy dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It has an excellent shelf life. Suitable for containers. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: BLS, TMV. Scoville Heat Units: 8,000.



HP2522-10 - Mellow Star Pepper Seeds

85 days. Capsicum annum. (F1) Mellow Star Pepper. The plant produces heavy yields of 4" long by 1 ¼" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying and stir-fry. A variety from Japan. Disease Resistant: PVY.



HP151-20 - Merah Hot Peppers

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 1" wide hot peppers. Peppers are hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great cooking pepper! A variety from Malaysia.



HP152-20 - Mesilla Hot Peppers

85 days. Capsicum annum. (F1) The plant produces good yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



HP153-10 - Mexibell Hot Peppers

1988 All-America Selections Winner!

70 days. Capsicum annum. (F1) This early maturing plant produces good yields of bell hot peppers with a mild chili flavor. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



HP2255-10 - Minero Pepper Seeds

90 days. Capsicum annum. (F1) Minero Pepper. The plant produces high yields of 1 oz Guajillo-type hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh or dried. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



HP2372-10 - Mombasa Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Mombasa Pepper. The plant produces high yields of 6" long by ½" 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 drying pepper for making hot pepper flakes and seasoning spice powder. A rare variety from Africa.



HP2236-20 - Mosquetero Hot Peppers

90 days. Capsicum annum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



[HP862-20 - Mr Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from purple, to pale yellow, to red when mature. The plant has green stems, light green leaves with purple streaks, and white-purple flowers. A beautiful pepper for adding color to salads and pickles.



HPLC Test Results: #12

[HP157-10 - Mucho Nacho Pepper Seeds](#)

69 days. Capsicum annum. (F1) Mucho Nacho Pepper. This early maturing plant produces high yields of extra large 4" long by 1 ¼" wide hot Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from green to red when they mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. These jumbo Jalapeno peppers are an inch longer than most jalapenos, have thicker walls, and are hotter. Excellent for making salsa and perfect for making stuffed peppers. Also used fresh in salads. Superior variety for pickling. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TEV. Scoville Heat Units: 6,000.



[HP293-10 - Mulato Isleno Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Mulato Isleno Pepper. The plant produces good yields of 6" long by 1 ¾" wide Ancho peppers. Peppers are mildly hot, have medium thin flesh, and turn from deep green to dark brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper, roasting, and making mole. A variety from Mexico.



[HP159-20 - Mushroom Red Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped 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 garnishing, pickling, or drying. An excellent choice for home gardens. An heirloom variety from the USA.



[HP160-20 - Mushroom Yellow Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for garnish, pickling, or drying. An heirloom variety from the USA.

