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[HP259-10 - Yatsufusa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Yatsufusa Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most popular peppers in Japan. Perfect for cooking or drying. A variety from Japan.



[HP2467-10 - Yebo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.

[HP881-10 - Yellow Bedder Hot Peppers](#)

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to golden-yellow when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental plant. Perfect for indoor plants, containers, pots, patio, and border and rock gardens. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. An excellent choice for home gardens. A variety from Macedonia. United States Department of Agriculture, PI 357583.



[HP2430-10 - Yellow Sweet Habanero Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Yellow Sweet Habanero Pepper. The plant produces good yields of 2 ½" long by 2 ½" wide wrinkled Habanero peppers. Peppers have no or little heat, are crunchy, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. You can enjoy the spicy tropical flavor of a Habanero pepper without the heat. Excellent for making salsa, hot sauce, and seasoning powder. Suitable for containers, pots, patios, and borders/rock gardens. A variety from the USA.



[HP2054-10 - Yucatan White Habanero Hot Peppers](#)

110 days. Capsicum chinense. Open Pollinating. The plant produces high yields of small white wrinkled Habanero peppers. Peppers are very hot, some say as hot as the Red Savina, and turn from green to white when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Great for salsas, marinades, and making your own hot sauce. A variety from Yucatan, Mexico.

