# Small Hot Pepper Plants - 12" to 24" Tall

#### **HP358-10 - African Fish Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. African Fish Pepper. The plant produces good yields of 1½" long by ½" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from cream white with green stripes, to orange with brown stripes, then to red when mature. The plant has variegated leaves. An African-American heirloom from the Philadelphia/Baltimore/DC region. The



famous seasoning used in Crab Houses around the Chesapeake Bay. Peppers were dried and used as a spice to make a cream sauce for shellfish. This variety is thought to have been brought to America from Africa in the 1800s. Scoville Heat Units: 13,500.

## **HP24-20 - Almapaprika Pepper Seeds**

85 days. Capsicum annuum. Open
Pollinated. Almapaprika Pepper. The plant
produces good yields of 2" long by 2" wide
hot cherry peppers. Peppers are medium
hot, have very thick flesh, grow upright, and
turn from pale yellow to orange to red when
mature. Excellent for making Hungarian
Paprika. Also known as Alma Paprika Pepper
and Hungarian Apple Pepper. United States
Department of Agriculture, PI 543809. A
variety from Hungary. Scoville Heat Units: 10,000.



#### **HP2456-10 - Alter Ego Hot Peppers**

85 days. Capsicum annuum. (F1) The plant produces good yields of 6" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick flesh, and turn from lime green to scarlet red when they mature. The plant has green stems, green leaves, and white flowers. The peppers are is both hot and sweet as the name suggests. Excellent fresh and cooking. Suitable for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



#### **HP16-10 - Arrivivi Gusano Pepper Seeds**

100+ days. Capsicum chinense. Open Pollinated. Arrivivi Gusano Pepper. The plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from light green to yellow cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Aribibi



Gusanao Pepper or the Caterpillar Pepper. A rare variety from Bolivia.

#### **HP19-10 - Aurora Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Aurora Pepper. The plant produces good yields of 1½" long by ¾" wide Pequin peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green, to lavender, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This beautiful plant will brighten up your garden. Excellent for making colorful vinegar and



pickles. An ornamental variety is suitable for containers. A variety from the USA.

#### **HP2333-10 - Ausilio Thin Skin Italian Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Ausilio Thin Skin Italian Pepper. The plant produces high yields of 5" long by 2 ½" wide hot peppers. Peppers are medium hot, have thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, stirfry, and canning. A variety from Italy.



## **HP330-10 - Bahamian Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Bahamian Pepper. The plant produces good yields of 2 ½" long by ¾" wide hot 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. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. Suitable for containers. A rare variety from the Bahamas.



# HP26-10 - Beni Highlands Pepper Seeds

75 days. Capsicum chinense. Open Pollinated. Beni Highlands Pepper. This early maturing plant produces high yields of 2 ¼" long by ¾" wide elongated Habanero hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to lemon yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Suitable for containers. Recommended for Northern



States with a shorter growing season. A variety from Bolivia.

#### HP2299-10 - Bhut Jolokia Ghost Black Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Black Pepper. The plant produces good yields of 3 ½" long by 1" wide dark brown wrinkled Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to dark brown (almost black) when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross between the Red Bhut Jolokia and the



Pimenta De Neyde from Brazil. Growers are trying to stabilize it, but not there yet. If you grow this variety you may get many variations from dark purple to almost black peppers. A variety from India. Scoville Heat Units: 1.000,000.

#### HP2493-10 - Biquinho Iracema Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Biquinho Iracema Peppers. The plant produces high yields of 1 ½" long by ¾" wide Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange, to red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot



sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.

## **HP2433-20 - Biquinho Red Hot Peppers**

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ¼" long by ¾" wide pendant-shaped hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to brilliant red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning



spice powder. Also known as Chupetinho. A rare variety from Brazil.

## HP2341-10 - Biquinho Yellow Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Biquinho Yellow Pepper. The plant produces high yields of 1 ¼" long by ¾" wide pendant shaped Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to brilliant yellow when mature. It has a light lemon flavor with a slight hot twist. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder



salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.

## **HP1456-10 - Bird Dung Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Bird Dung Pepper. The plant produces good yields of ½" long by ¼" wide Piquin peppers. Peppers are hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and great for making salsa and hot sauce. Suitable for containers. A variety from the USA.



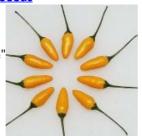
## HP2494-10 - Bird's Beak Pepper Seeds

85 days. Capsicum annuum. Open
Pollinated. Bird's Beak Pepper. The plant
produces good yields of 4" long by ½" wide
Cayenne peppers. Peppers are very hot,
have thin flesh, and turn from green to red
when mature. The plant has green stems,
green leaves, and white flowers. Excellent
drying peppers and cooking pepper. Suitable
for containers. A rare variety from the USA.



#### HP1609-10 - Bird's Eye Yellow Pepper Seeds

90+ days. Capsicum annuum. Open Pollinated. Bird's Eye Yellow Pepper. The plant produces heavy yields of ¾" long by ½' wide Tepin 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. Excellent drying peppers and cooking pepper. A rare variety from the USA.



#### **HP2245-20 - Black Olive Hot Peppers**

#### 2012 All-America Selections Winner!

80 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental hot peppers. Peppers turn from purple to red when mature. The plant has green stems, green leaves with a dark purple tint, and bright purple flowers. Suitable for containers. Disease Resistant: TMV. Scoville Heat Units: 45,000.



# HP34-20 - Bulgarian Carrot Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Bulgarian Carrot Pepper. The plant produces good yields of 3 ½" long carrot-shaped peppers. Peppers are hot and turn from green, to yellow-orange, to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers are crunchy and used to make pickles, salsa, and marinades. An heirloom from Bulgaria. Scoville Heat Units: 30,000.



#### **HP2501-10 - Candlelight Mutant Pepper Seeds**

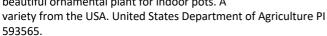
85 days. Capsicum annuum. Open Pollinated. Candlelight Mutant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green spindly leaves, and white flowers. A beautiful ornamental plant for indoor pots. A rare variety from the USA.



## **HP341-20 - Candlelight Pepper Seeds**

## 1983 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Candlelight Pepper. The plant produces good yields of 1 ½" long by 1" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant for indoor pots. A





## **HP2432-20 - Cayenne Fiesta Blend Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Cayenne Fiesta Blend Pepper. The plant produces heavy yields of 4 to 7" long by ½" wide Cayenne peppers. Peppers are very hot and have a rainbow color of green, orange, purple, red, and yellow peppers. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. Impress your neighbors with this



beautiful attractive ornamental plant. Suitable for containers. A variety from the USA. Scoville Heat Units: 35,000 to 50,000.

## **HP2246-5 - Cayennetta Pepper Seeds**

#### 2012 All-America Selections Winner!

70 days. Capsicum annuum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for home gardens, farmer's markets, and market growers.



#### HP1043-10 - Chile de Comida Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Chile de Comida Pepper. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, frying, and stir-fries. A variety from Mexico.



# HP2509-10 - Coban Orange Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Coban Orange Pepper. This small plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. It is similar to the Coban Pepper, but maturing to orange instead of red. A variety from Guatemala. Scoville Heat Units: 50,000.

## **HP51-20 - Chile de Arbol Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Chile de Arbol Pepper. The plant produces good yields of 3" long by ½" wide Cayenne peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, spicy soups, and for drying and making seasoning spice powder. A variety from Mexico. United States Department of Agriculture, PI 438661.



#### **HP483-10 - Chinese Five Color Hot Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple, to cream, to pale yellow, to orange, to red when mature. The plant has green stems with purple markings, green leaves with purple veins, and purple flowers. A very beautiful ornamental plant. Perfect for



containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from China. Scoville Heat Units: 30,000.

Lot No: R

Germination: 85%

Test Date: 05/23

## **HP2248-10 - Count Dracula Hot Peppers**

110 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2" long hot peppers. Peppers are mediumhot and turn from black to blood red when mature. The plant has purple flowers, black leaves, and black stems. A beautiful plant is suitable for containers and small gardens. An excellent choice for home gardens. Scoville Units: 25,000.



## **HP2355-10 - Cumari do Para Pepper Seeds**

90 days. Capsicum chinense. Open Pollinated. Cumari do Para Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare from Brazil.



## **HP67-10 - Czechoslovakian Black Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Czechoslovakian Black Pepper. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thick flesh, and turn from green, to black, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and purple flowers. Excellent for making salsa. A variety from the Czech Republic. Scoville Heat Units: 1.000.



#### **HP2027-20 - Devil's Yellow Hot Peppers**

95 days. Capsicum chinense. Open Pollinated. This compact plant produces high yields of round hot peppers. The plant produces hundreds of small peppers! Peppers are extremely hot and turn from green to yellow when they mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling. If you've never grown these hot peppers before then you definitely need to grow them in your garden. Scoville Units: 500,000.



#### **HP1813-20 - Explosive Ember Hot Peppers**

85 days. Capsicum annuum. (F1) The plant produces good yields of 1" long hot peppers. Peppers are hot, turn from dark purple to orange, the bright red when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental pepper plant. Perfect for containers, pots, and patios. Scoville Heat Units: 50,000.



## **SP362-10 - Felicity Sweet Peppers**

85 days. Capsicum annuum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.



## **HP2291-10 - Hinkel Hatz Red Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Hinkel Hatz Red Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to glossy deep red when mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for containers and patio. An



1800's Pennsylvania heirloom variety. Scoville Heat Units: 30,000.

## HP1488-10 - Hinkel Hatz Yellow Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hinkel Hatz Yellow Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. This is the yellow version of Hinkel Hatz Pepper. It resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for containers and natio. An



dried. Suitable for containers and patio. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 28,500.

#### **HP1297-20 - Hot Pepper Mix Seeds**

85 to 110 days. Capsicum annuum. Open Pollinated. Hot Pepper Mix. A mixture of hot peppers in various shapes and colors. Peppers range from mild heat to very hot. Excellent for making pickles, hot sauces, beef jerky, and salsa.



## **HP117-10 - Hungarian Paprika Hot Peppers**

85 days. Capsicum annuum. Open
Pollinated. The plant produces high yields of
4 ¼" long by 1" wide hot peppers. Peppers
are sweet and spicy and turn from green to
red when mature. The plant has green
stems, green leaves, and white flowers. This
paprika variety has been developed to its
finest quality. A good source of Vitamin C. It
has excellent color and is sweet and spicy.
Excellent for drying and for making Genuine
Hungarian Paprika Powder. A variety from Hungary.



## **HP859-20 - Italian Hot Peppers**

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by 1" wide hot peppers. Peppers are medium hot, grow upright, have medium-thin flesh, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine and drying pepper for making seasoning spice powder. A variety from Italy.



**HPLC Test Results: #6** 

## **HP144-10 - Limon Pepper Seeds**

70 days. Capsicum annuum. Open Pollinated. Limon Pepper. This early maturing plant produces high yields of 1 ¾" long by ¾" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from dark green, to light yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning



spice powder. Suitable for containers. A variety from Peru.

#### **HP148-10 - Marbles Pepper Seeds**

75 days. Capsicum annuum. 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.



**HP164-20 - NuMex Centennial Hot Peppers** 

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental hot pepper plant. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2258-20 - NuMex Cinco de Mayo Hot Peppers

90 days. Capsicum annuum. Open
Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers.
Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2263-20 - NuMex Earth Day Pepper Seeds

90 days. Capsicum annuum. Open
Pollinated. NuMex Earth Day Pepper. The
plant produces high yields of small hot
peppers. These bullet-shaped peppers are
hot and turn from green to brown when
mature. The plant has green stems, green
leaves, and white flowers. This edible dwarf
ornamental pepper plant is suitable for
containers and small gardens. Developed by
the New Mexico State University. A variety
from New Mexico, USA.



## **HP2237-20 - NuMex Easter Hot Peppers**

85 days. Capsicum annuum. Open
Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought



Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.

## **HP1306-20 - NuMex Mirasol Pepper Seeds**

90 days. Capsicum annuum. Open Pollinated. NuMex Mirasol Pepper. The plant produces heavy yields of 3" long by 34" long hot peppers. Peppers are medium hot, have medium thick flesh, grow upright in cluster, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. It has pungent flavor with hint of strawberry. Developed by the New Mexico State University. A variety from New Mexico, USA.



# **HP451-10 - Pizza Hot Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are mild, have very thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pizza and pickling. An excellent choice for home gardens. A variety from the USA.



# **HP175-10 - NuMex Twilight Pepper Seeds**

85 days. Capsicum frutescens. Open Pollinated. NuMex Twilight Pepper. The plant produces good yields of 3/4" long by 1/2" wide hot peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for growing in pots or containers. Great small Ornamental pepper plant for patio. United

States Department of Agriculture, PI 631149. A variety from New Mexico, USA.

#### HP2451-10 - Pot-A-Peno Pepper Seeds

65 days. Capsicum annuum. (F1) Pot-A-Peno Pepper. This early maturing plant produces high yields of 4" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for hanging baskets, patios, or containers. The plant has excellent foliage to protect pepper from sunscald. It is an excellent choice for home



gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500

#### HP2386-10 - Ralph Thompson Squash Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ralph Thompson Squash Pepper. The plant produces high yields of 2 ½" long by 2" wide Cheese hot peppers. Peppers are medium hot, have very thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. It is sweet with a little heat that lingers. Peppers resemble cheese and tomatoes. Excellent for Italian cuisine and stuffing. Suitable for containers. A variety from Italy.



# **HP204-20 - Royal Black Hot Peppers**

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by 1/4" wide hot peppers. Peppers are hot and turn from purple (almost black) to red when mature. Plant has dark purple stems, and dark purple leaves that are almost black, and violet flowers. Excellent for spicy dishes and vinegars. Suitable for containers, pots, patios, hanging baskets, and small gardens.



# **HP2199-10 - Sadabahar Hot Peppers**

60 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of Cayenne-type hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from India.



## **HP2215-10 - Salmon Hot Peppers**

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A beautiful ornamental plant suitable for



containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from the USA.

#### **HP2464-10 - Stromboli Hot Peppers**

90 days. Capsicum annuum. Open Pollinated. The compact plant produces high yields of Tabasco-type hot peppers. The peppers are medium hot, grow upright, and turn from green to brilliant orange when they mature. The plant has green stems, green leaves, and white flowers. Good for making hot sauce and cooking. Excellent for containers and indoors. Suitable for home gardens, market growers, and commercial growers. A variety from Italy.



#### **HP2480-20 - Super Khi Hot Peppers**

75 days. Capsicum annuum. Open Pollinated. This compact ornamental plant produces high yields of 1 ½" long by ½" wide Thai hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. Excellent for soups, chilis, Chinese dishes, Thai dishes, and making hot sauces. Suitable for containers. An excellent choice for home



gardens. A variety from Vietnam. Scoville Heat Units: 50,000.

## **HP2469-10 - Sweet Heat Peppers**

56 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 4" long by 1 ½" wide red sweet bell peppers with a mildly spicy flavor. The plant has green stems, green leaves, and white flowers. These peppers have a slightly spicy taste with a smoky flavor, similar to the spicy flavor of a Pepperoncini. Good for grilling, salsas, or used fresh in salads. Suitable for containers, pots, patios, hanging baskets, and small gardens.



## **HP2201-10 - Texas Chiltepin Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Texas Chiltepin Pepper. The plant produces high yields of ¼" long by ¼" wide hot peppers. Peppers are very hot, have 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 drying pepper. An earlier producing Chiltepin that is suitable for Northern gardens. Suitable for small



gardens, patio gardening, raised gardens, and container gardening. A rare wild variety from Wimberly, Texas, USA.

#### **HP2216-10 - Thai Giant Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stirfry, and for making hot pepper flakes and seasoning spice powder. Suitable for containers. A variety from Thailand.



## **HP245-10 - Thai Hot Ornamental Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Thai Hot Ornamental Pepper. The plant produces good yields of 1" long by 1/4" wide Pequin peppers. Peppers are very hot, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This edible pepper is used in Oriental dishes and stirfry. A good drying pepper for making seasoning spice powder. Perfect house plant

and suitable for containers. A variety from Thailand. Scoville Heat Units: 100,000.

#### **HP869-10 - Thai Red Pepper Seeds**

90+ days. Capsicum annuum. Open Pollinated. Thai Red Pepper, The plant produces heavy yields of 2 1/2" long by 1/2" wide hot peppers. Peppers are very 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. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



#### **HP1951-20 - Tricolor Variegata Hot Peppers**

72 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of small hot peppers. The peppers are hot and turn from deep purple to bright red at maturity. The plant has leaves with shades of white, green, and purple in a never-ending, variegated display, with no two leaves the same. It has purple stems and purple flowers. The peppers are used as garnish or pickled. A very beautiful



edible ornamental variety that can be planted in containers, pots, patios, hanging baskets, and small gardens.

## **HP1029-20 - Trifetti Hot Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from glossy purple to red when mature. The plant has purple stems and green leaves with white markings. A beautiful edible ornamental hot pepper plant. Suitable for containers, pots, patios, hanging baskets, and small gardens.



#### **HP884-10 - Venezuela Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Venezuela Pepper. The plant produces good yields of 1/2" long by 1/2" wide Pequin peppers. Peppers are very hot, have medium thin flesh, grow in clusters, and turn from green, to dark purple (almost black), to red when mature. The plant has dark purple stems, green dark purple leaves, and violet purple flowers. A beautiful edible Ornamental pepper plant. Excellent drying



pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 593598. A rare variety from Venezuela.

## **HP836-10 - Vietnamese Multi-Color Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Vietnamese Multi-Color Pepper. The plant produces good yields of ¾" long by ½" wide Pequin peppers. Peppers are medium hot, have medium thin flesh, grow upright, and turn from purple, to lavender, to honey, to orange, to red when mature. The plant has purple stems, purple leaves with green markings, and violet flowers. A beautiful ornamental plant. A variety from Vietnam.



## **HP257-10 - Wild Brazil Pepper Seeds**

90 days. Capsicum annuum. 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.



#### **HP2467-10 - Yebo Hot Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¾" 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 ½" 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



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.