

# Peppers

	<p><b>Big Bertha Bell Pepper</b>- The largest elongated bell pepper available! Thick-walled, 7-inch long fruit ripen to red. Plants are disease resistant. Ideal for giant stuffed peppers. The harvest season may run from May through October. Obviously, your results will depend on care and the length of the warm season. This is a big plant, so use a tomato cage or stakes to support because when the stems get heavy with big fruit, they can break in wind or rain. Scoville Heat Rating- 0</p>
	<p><b>Carolina Reaper Pepper</b>- "World's Hottest Pepper" This infamous pepper has a fruity and sweet/hot aroma, with a pleasant undertone of chocolate/cherry taste. Flavor is certainly not sacrificed for the extreme heat. Each Reaper Pepper has a unique taste, nutritional profile, pod shape, and plant growth. Scoville Heat Rating- 2,200,000 (Extra Hot)</p>
	<p><b>Cayenne Pepper</b>- Cayenne-type peppers balance sweetness and heat. Compact, 3' tall plants variety produce oodles of fruit that ripens green to red and is excellent fresh or cooked. It is great for containers and in the garden. Scaville Rating-30,000 to 50,000 (Hot)</p>
	<p><b>Fooled You Jalapeño Hot Pepper</b>- Plant produces good yields of 3 ¼" long by 1" wide hot peppers. Peppers turn from green to red when mature. Plant has green stems, green leaves, and white flowers. The first Jalapeno pepper with absolutely no heat. Excellent for salsa, sauces, pickling, and stir fry. Scoville Heat Rating- 0</p>
	<p><b>Garden Salsa Pepper</b>- Heavy yields of thick-walled, medium-hot peppers from a hybrid that was developed for making salsa. Great for adding a zesty kick to homemade salsas, but also chili and other dishes. Turn red as they mature. Resistant to tobacco mosaic virus. Plant 18 -24 inches apart. Scoville Heat Rating: 1,000 to 5,000 (Medium)</p>
	<p><b>Green Bell Pepper</b>- This plant is a heavy yielder of large, 4-lobed fruits. A good all-around pepper for slicing, stuffing, and freezing. Space plants about 18 inches apart in rows 30 inches apart. This is a good-sized plant. Be prepared to stake, if needed. Scoville Heat Rating- 0</p>
	<p><b>Habanero Pepper</b>- Our hottest of all peppers. Habanero means "from Havana". Habanero and its kin long ago migrated from the Caribbean Islands to Central America where they remain extremely popular today. Habanero has a delicious, pungent, smoky quality unlike any other pepper; many people find its flavor and aroma irresistible in sauces and salsas. Days to maturity are from time plants are set in garden. For transplants add 8-10 weeks. Space plants 18-24" apart. Scoville units-100,000 to 350,000 (Extra Hot)</p>

	<p><b>Jalapeño Pepper</b>-This is the most popular chile pepper in the United States. This pepper produces 3-inch, thick-walled, moderately hot pods with deep green color that matures to a bright red. The skin may show a netting pattern, but it does not affect flavor. Widely adapted, Jalapeño yields a bountiful harvest in dry or humid, hot or cool climates. Scoville Units- 2,500 to 10,000 (Medium)</p>
	<p><b>Jalapeño Goliath Pepper</b>- Plant produces good yields of 3 ¼" long by 1 ½" wide hot peppers. Peppers are hot, have thick walls, and turn from glossy dark green to scarlet red when mature. Plant has green stems, green leaves, and white flowers. Usually used when green. Favorite type for slicing, stuffing, grilling, or pickling. Scoville Heat Rating- 6,000-8,000 (Medium)</p>
	<p><b>La Bomba Pepper</b>- These 2 3/4-3 1/2 inch, early peppers have extra thick, 1/4 inch walls. They have a hint of sweet followed by a mild flavor with no bitterness and finish with a burst of true jalapeño heat. Disease-resistant plants have a strong, upright habit and good leaf coverage to protect the fruit from sunscald. Scoville Heat Rating- 5,000 (Medium)</p>
	<p><b>Purple Bell Pepper</b>- Plant produces good yields of 3" long by 3" wide glossy deep purple sweet bell peppers with a juicy, crisp, mild-flavor. Peppers have thick walls and turn from green to purple when mature. Excellent for salads, stuffing, and gourmet dishes. Suitable for containers. Scoville Heat Rating- 0</p>
	<p><b>Red Bell Pepper</b>-Sweet, juicy, nutritious red fruits add appetizing color to fresh salads and are superb for stuffing. Also great on the grill! The big, blocky peppers (they average around 4 to 6 ounces) ripen from dark green to bright red. High-yielding plants are well adapted throughout the US. Grow your own and avoid premium prices at the grocery store. Plant 18-24 inches apart. Matures 70-80 days. Scoville Heat Rating-0</p>
	<p><b>Sweet Banana Bell Pepper</b>- Named for its banana-like shape, this variety bears sweet, mild banana peppers that mature from yellow, to orange, and then to crimson red. Plants fruit prolifically, easily producing up to 25 to 30 pods per plant. Banana peppers are great for frying and pickling, and are an excellent choice for making pepper rings for sandwiches. Great for containers. Scoville Heat Rating- 100 – 500 (Mild)</p>
	<p><b>Tam Mild Jalapeno Pepper</b>- This pepper contains the wonderful flavor of jalapeños without the fire. In fact, you can eliminate the heat almost completely by removing seeds and ribs before eating. Plant TAM Mild jalapeño peppers away from any other jalapeño peppers you may grow to avoid harvest mix-ups. Plants grow and yield well in many conditions: hot, cool, humid, or dry. These peppers also adapt well to growing in containers. Plants are prolific, yielding 40 or more, thick-walled 3-inch fruits. The fleshy peppers ripen to red, but their flavor and texture is best when eaten before they turn red. Use fruits just as you would a traditional jalapeño—grilled, stuffed, pickled, or fresh. Scoville Heat Rating: 1,000 to 1,500 (mild)</p>



**Thai Hot Ornamental Pepper** - This plant produces large numbers of 1-inch green fruits that mature to blazing red color with heat and flavor to match! These are extremely hot. This variety grows well in hot, humid regions. Plants are compact, about a foot tall, and perfect for containers. Great ornamental value. The colorful peppers last a long time on the plant.  
Scoville Heat Rating- 50,000 – 100,000 (Hot)

The ranges of Scoville units typically used to call a pepper mild, medium, hot, or extra hot are:

- Mild (100 to 2,500)
- Medium (2,500 to 30,000)
- Hot (30,000 to 100,000)
- Extra Hot (100,000 to 300,000+)