

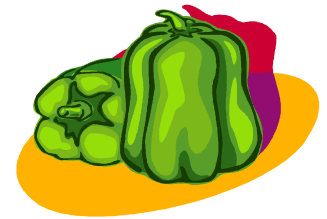
## 2008 Hot Peppers

Anaheim – chili type, green to bright red  
Ancho – mild poblano, heart shaped, dark green  
Caribbean Red – wrinkled fruits, best when red  
Cayenne Long Slim – long slender chile, dries well  
Cherry Bomb – cherry, great for canning & pickling  
Chocolate Habanero – brown pepper, flavorful heat, crunchy  
Fajita Bell – mild hot bell, low pungency  
Garden Salsa – long 8" fruits, great for salsa  
Goliath Jalapeno – jalapeno with more size  
Habanero- lantern shaped, high yield  
Inferno – hot banana 8" long fruits, yellow to red  
Jalapa – jalapeno 2 ½ " fruits, thick walled  
Lemon Drop – hot citrus flavored, heirloom – Peru, try in container  
Mexibel – mild heat in a sturdy small bell, great red  
Paprika Supreme – high yield, red, seasoning pepper  
Scotch Bonnet – bright orange, smoky fiery flavor, works in containers  
Senorita – mild jalapeno flavor, dark green  
Serrano del Sol - unique flavor, red mature  
Super Chili – chili, 2 ½ " fruits  
Tabasco – used for pepper sauce  
Thai Hot – oriental, slender 3" chiles  
Yellow Mushroom – green to yellow fruits, use when pickling or dry as seasoning

*Wilbur Scoville established the  
"Scoville Rating"  
in 1912 in which all hot peppers are rated.*

## Sweet Bell

Bell Boy – classic green, all purpose pepper  
Big Bertha – giant sweet, 7" long green  
Chocolate Beauty – medium large  
Early Sunation – 4 ½" yellow fruit  
Fat'N Sassy – early pepper, still has good size  
Golden Summer – the best yellow, high yield, thick walled  
Lilac – great color, add to any fresh green dish  
North Star – early green to red  
Red Beauty – King of the reds  
Valencia – green to orange, 4 ½" fruits



## Sweet Non-Bell

Alma Paprika – thick walled, dry & grind for seasoning  
Banana Bill – 6" fruits (very sweet at red stage)  
Cherry Pick – great small fruits on 24" vigorous plants  
Giant Marconi – 8" fruits, sweet smokey flavor, fresh or grill  
Gypsy – early sturdy, crunchy, wedge shaped  
Luigi – sweet, crisp, best when lightly cooked, green to red  
Pageant – sweet banana, with great color, yellow to red  
Sweet Carmen – Red horn shaped fruits, use in salads, or cooked, classic Italian

**Most  
Green Peppers  
Will Turn Red  
Upon Maturity !**