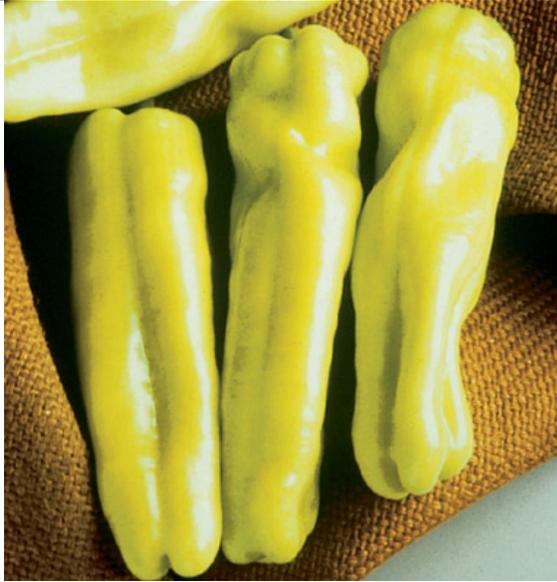


BISCAYNE aka” Italian Frying pepper”



Seasonality	Late Season
Fruit Weight	3-6 oz
Time Maturity	70-80 Days
Location	Full Sun
Height	6'-9'
Spacing	18"-24"
Type	Elongated
Scoville Scale Rating	800-1200
Genetic type	Hybrid

Comments: The Biscayne pepper has a sweet taste with a little more heat than a bell pepper. Unlike bell peppers, which have thick walls, the Biscayne has thin walls, making it a great pick for frying or stuffing. The fruits of the plant are usually about 4 inches long. The unripe pepper is yellow-green and turns orange, and then red, as it ripens.

		Green Bell (California Wonder)	
	Seasonality		Late Season
	Fruit Weight		6-8 oz
	Time Maturity		75 Days
	Location		Full Sun
	Height		18"-24"
	Spacing		12"
	Type		Blocky Thick Walled
	Scoville Scale Rating		1000-1500
	Genetic type		Heirloom
	Comments: The California Wonder Bell has a mild, sweet flavor and is a very popular addition for the home garden. They are not grown so much for heat, as the true pepper flavor. These are famous for being stuffed, or diced or cut for sandwiches or salads.		



Bhut Jolokia (Ghost Pepper)

Seasonality	Late Season
Fruit Weight	6-9 grams
Time Maturity	80-100 days
Location	Full Sun
Height	25"-45"
Spacing	12"
Type	Dented, Rough
Scoville Scale Rating	1,000,000-1,100,000
Genetic type	Heirloom

Comments: Bhut jolokia is used as a food and a spice, as well as a remedy to summer heat. It is used in both fresh and dried forms, to not only "heat up" curries, pickles and chutneys, but also to impart two distinct flavors to them. It is popularly used in combination with pork or dried or fermented fish. It is currently one of the hottest peppers in the world. It is recommended to only try small pieces at a time. It certainly is not for the faint of heart, or the beginner pepper consumer.

		Habanero	
			
	Seasonality	late	
	Fruit Weight	2-4oz	
	Time Maturity	90 days	
	Location	Full sun	
	Height	30 inches	
	Spacing	16 inches	
	Type	Chili	
	Scoville Scale Rating	250,000 - 350,000	
	Genetic type		
	<p>Comments: The red habanero is a fully mature and ripe version of the green habanero. Characteristically lantern shaped, this chili pepper averages about two inches long and about one-and-one-half inches in diameter. Even as an extremely hot pepper, the red habanero retains a sweet, tropical fruity flavor and a slight apricot aroma.</p>		

Hungarian Hot Wax aka “Italian Roasters”



Seasonality	Late Season
Fruit Weight	5-8 grams
Time Maturity	80 Days
Location	Full Sun
Height	16” – 24”
Spacing	24”
Type	Waxy Elongated
Scoville Scale Rating	5,000-10,000
Genetic type	Hybrid

Comments: The Hungarian wax pepper is a pastel yellow [chili pepper](#) also known as the hot yellow pepper or hot wax pepper. The Hungarian wax is closely related to the mild banana pepper. These peppers appear so much alike they cannot usually be distinguished except by taste. Many people call them Italian Roasting Peppers

		Jalapeño		
	Seasonality		Late	
	Fruit Weight		2-5 grams	
	Time Maturity		75 days	
	Location		Full Sun	
	Height		18" - 24"	
	Spacing		18" - 24"	
	Type		Medium Sized, Thick Walled	
	Scoville Scale Rating		3,000 – 10,000	
	Genetic type		Heirloom	
	Comments:			One of the most common chili peppers, jalapeños are green when picked and are usually used while green. But jalapeños will turn red as they ripen both on the plant and after they've been picked. They can be eaten when red, too. They're no hotter when red, but their flavor is somewhat fruitier and less grassy.

Mesilla aka "Italian Long Hot"



Seasonality	Mid Season
Fruit Weight	1-3 grams
Time Maturity	70-80 days
Location	Full Sun
Height	24" – 30"
Spacing	24"
Type	Long Medium Thick Flesh
Scoville Scale Rating	2,000 – 4,000
Genetic type	Hybrid

Comments: With low heat these tasty peppers have been a long time traditional pepper found in my Italian dishes. These will produce fruit in mid season, and create a multitude of peppers. Used in anything from Hoagies to salsa. With a true pepper taste, and less heat, these are a very popular pick.

Poblano		
	Seasonality	Late
	Fruit Weight	5-8 grams
	Time Maturity	75-80
	Location	Full Sun
	Height	40" – 60"
	Spacing	30" – 4"
	Type	Long Thick Walls
	Scoville Scale Rating	1,000 – 2,000
	Genetic type	Heirloom
	<p>Comments: The long, thick-walled fruits burst with mild heat and mellow flavor. Peppers ripen from green to a deep brownish-red; heat intensifies the redder fruits become. Plants yield heavily, with peppers dangling on long stems like ornaments on a Christmas tree. On average, expect to pick up to 3 pounds of peppers per plant.</p>	

		Red Bell (Red Bull)	
	Seasonality		Late
	Fruit Weight		5-7 oz
	Time Maturity		70 – 80 days
	Location		Full Sun
	Height		24" – 36"
	Spacing		18" – 24"
	Type		Bell
	Scoville Scale Rating		1,000-1,500
	Genetic type		Heirloom
	<p>Comments: 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 5 to 7 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.</p>		



Sweet Banana

Seasonality	Late
Fruit Weight	2-4 grams
Time Maturity	75 days
Location	Full Sun
Height	22" – 34"
Spacing	18" – 24"
Type	Slim Long
Scoville Scale Rating	0-500
Genetic type	Hybrid

Comments: Named for its banana-like shape, this variety bears sweet, mild 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. This pepper is great for frying, pickling, and is an excellent choice to make pepper rings for sandwiches. Great for containers.