

SEEDS BY DESIGN INC



PEPPERS



**Cabernet F1**

***Cabernet F1***

76 days to maturity. A true Lamuyo type - green to red elongated bell pepper. Fruits measure 6 x 4 inches. Very sweet with excellent yield. A great addition to any garden. This pepper has the flavor of a Marconi type with the perfect long bell shape. TMV resistant.



**Chablis F1**

***Chablis F1***

60 days to maturity. Early maturity and widely adaptable, fruit is a white, to orange, to scarlet red blocky bell. Excellent shape with thick walls and good weight. TMV & BST resistant. Fruit measure 4 x 3 inches. Compare to Gypsy.



**Geronimo F1**

***Geronimo***

60 days to maturity. Upright prolific 16-24 in. plants, 6 x 2 in. diameter, tapers to blunt point, thick slight pungent waxy flesh, pale green to yellow to orange to red, pendant fruiting habit. Hungaria Hot Wax Hybrid.



**Mexibelle F1**

***Mexibelle F1***

75 days to maturity. AAS winner which is a short red bell shape with the flavor of a mild jalapeno. Wide adapted and makes a great bedding plant.



**Thai Super Chili**

***Thai Super Chili***

75 days to maturity. Upright clusters of 2-3 inch hot peppers, matures red, compact plant to 16 inch, beautiful foliage, and bears abundantly. Thai Dragon type.



**Muscato F1**

***Muscato F1***

75 days to maturity. Blocky 5 x 4 in. diameter fruits, very thick walls, mostly 4 lobed, dark green to orange, pendant, vigorous 24 inch plants with thick stems, ever bearing plants hold up well, Tobacco Mosaic resistant, heavy yielder, widely adapted, developed for both fresh market and processing.



**Rainbow Bell Blend**

***Rainbow Bell Blend***

One of our best selling custom pepper blends. Who would not want a collection of green, red, yellow, orange, and purple sweet bell peppers in their gardens. You can see this same mixture displayed in farmers markets and produce departments.



**Tawny Port F1**

***Tawny Port F1***

Seventy days to maturity. Four lobed, green to chocolate brown colored bells. Fruit are very sweet with excellent flavor, perfect for adding unique color to your salads and cooking.



**Cayenne Blend**

***Cayenne Blend***

A component blend of red, yellow, purple, green and orange colored Cayenne varieties. All selections are small three inch tapered fruit which are pungent and edible. Very attractive, used as an ornamental also, peppers dry to the same bright colors.



**Sandoval F1**

***Sandoval F1***

Sixty five days to maturity. Serrano hybrid. Large plants bears small cylindrical Jalapeno shaped, smooth fruit, up to two inches long, medium thick walls, turns from green to red, very pungent, fresh market and pickling.



**Hot Basket F1**

***Hot Basket F1***

Sixty days to maturity. Compact, prolific upright plants, with an abundance of one inch slightly flattened cherry shaped fruits, deep green to dark red, pungent fruit used mostly for pickling.



**Sweet Ristra F1**

***Sweet Ristra F1***

Seventy days to maturity. Very thin walled, long puckered Cayenne shaped fruit which can grow up to one foot. These long, crimson red fruit can be used for frying or drying. Also very ornamental and colorful in decorations.



**Chianti F1**

***Chianti F1***

Seventy two days to maturity. Large almost square fruits, five inch fruits, with medium thick, sweet mild flesh, dark green changes to bright cherry red, and produces early high quality peppers. Ideal quality for both market and home gardens.



**Cayenne España F1**

***Cayenne España F1***

Sixty five days to maturity. Strong upright two foot plants, produce medium thick flesh, mild pungent fruit. Peppers have a concentrated set and harvest, pendant, seven inches in length. Just enough heat for frying and cooking.



**Sweet Rain F1**

***Sweet Rain F1***

Early maturing. Sweet Banana hybrid. Prolific eighteen inch plants, produce seven inch tapered fruit have thick sweet mild waxy flesh. Colorful with colors ranging from pale green to yellow to orange to red, fruits are tasty at any stage of the long fruiting season.



**Habanero Mixed Colors**

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Choose your perfect or favorite mixture of Habanero varieties such as red, orange, yellow, chocolate, mustard, and peach. All have 100,000 plus heat units. Requires a very long growing season but well worth it.



**Scorpion F1**

***Scorpion F1***

Seventy days to maturity. Plants are a sturdy twenty inch tall umbrella which protects the pendent fruits well. These six inch, very dark green beauties mature to a deep crimson red. Originally from Thailand, Scorpion is very pungent and excellent in Asian cuisine.



**Cubanella F1**

***Cubanella F1***

Sixty eight days to maturity. Very sweet frying pepper originally from the Caribbean. Two inches in diameter, three lobed, tapers to a blunt end. Cubanella produces eleven inch elongated fruits with medium waxy flesh. Fruit begin pale yellow and mature to a lovely scarlet red. The distinct flavor is excellent for grilling or frying, ever bearing plants produce over a very long season.



**Fuego Trial F1**

***Fuego Trial F1***

71 days to maturity. Sturdy, upright plants, fiery hot, large smooth glossy bright-scarlet fruits, 7 inches long, pointed shape, heavy yields, twice as large as old other standard cayennes.



**Sante Fe Garden F1**

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73 days to maturity. Vigorous bushy upright 24-30 inch plants, tapered pointed two celled mild pungency fruits, pendant habit, med-thick dark green & red flesh, good cover, good canned, dried or fried.



**Chardonney F1**

***Chardonney F1***

70 days to maturity. Early maturity and widely adaptable green to yellow blocky bell. Excellent shape with thick walls and good weight. TMV & BST resistant. Fruit measure 5 x 4.5 inches. Compare to Sunsation.



**Ancho Ranchero F1**

***Ancho Ranchero F1***

75 days to maturity. An early maturing Ancho/Poblano type. Large heavy setting plants, which provide excellent, cover for the giant 5.5 x 3 inch pointed fruit. The wall thickness is at least 1/3 inch. Dark green fruit turn finally red. Both colors are excellent for cooking. Green fruit are usually used fresh like Poblano, while red fruit are dried and then utilized. TMV resistant. Everyone should see this variety.



**Merlot F1**

***Merlot F1***

68 days to maturity. Early and very attractive deep purple to red blocky bell measuring 5 x 4 inches. Very sweet with excellent yield. Highly adaptable, sets in cool weather as well as hot humid conditions. High quality thick walls, TMV resistant and BST tolerant.



**Ristra Cayenne F1**

***Ristra Cayenne F1***

71 days to maturity. Thin walled, long cayenne shaped fruit grows to 1 ft. long, crimson red when ripe, same uses as a frying pepper. Fruit are slightly puckered.



VARIETY	Maturity	Pungency 0 to 10	Fruit Type	Fruit Color	Fruit Size	Description
<b>Ancho Ranchero F1</b>	75	3	Pabalano	green/red	5 x 3	Dark green ancho with excellent yield and plant cover. Some pungency.
<b>Cabernet F1</b>	76	0	Long Bell	green/red	6 x 4	Elongated red bell pepper with thick walls and heavy yield.
<b>Chablis F1</b>	60	0	Bell	white/scarlet	4 x 3	Very early maturing white bell, fruit are upright compare to Gypsy.
<b>Chardonney F1</b>	70	0	Bell	green/yellow	5 x 4	Standard shaped green to yellow bell, compare to Sunsation.
<b>Chianti F1</b>	72	0	Bell	green/red	5 x 4	Prolific red 5x4 bell, can be used for processing. Excellent set of quality fruit.
<b>Cubanella F1</b>	68	0	Cubanelle	green/scarlet	11 x 2	Unique novelty pepper from the Caribean. Very sweet flavor for frying and grilling.
<b>Dancing Spirits F1</b>	68	8	Coloro	yellow/red	2.5 x 1	Heavy set of these yellow hot peppers. Very good yield and plants are also adaptable
<b>Enchantment F1</b>	70	8	Coloro	yellow/red	2 x 1	Another duel use hybrid plants are pretty enough for ornamental use fruits pickle well
<b>Fuego Trail F1</b>	71	8	Cayenne	green/red	7 x 1	Dark green cayenne with smooth fruit. Plants provide excellent cover for fruit.
<b>Geronimo F1</b>	60	6	Hot Wax	yellow/red	6 x 1.5	Huge yielding hungarian hot wax hybrid which is very early maturing.
<b>Jalapeno Gigantia F1</b>	78	7	Jalapeno	green/red	4 x 1.5	The name says it all. A very large giant jalapeno. Excellent for stuffing.
<b>Merlot F1</b>	68	0	Bell	purple/red	5 x 4	High yielding dark purple bell pepper which adds color to any mixture.
<b>Mexibelle F1</b>	75	4	Bell	green/red	3 x 3	AAS winner, with a small bell pepper shape and a mild jalapeno flavor.
<b>Muscato F1</b>	75	0	Bell	green/orange	5 x 4	Beautiful orange bell pepper. A must color for any mixed color pack.
<b>Pinot Noir F1</b>	68	0	Bell	lilias/red	5 x 4	This pale purple almost lilias colored hybrid is a must for a color mixture of bells.
<b>Riesling F1</b>	74	0	Long Bell	green/yellow	6 x 4	Elongated yellow bell pepper with thick walls and heavy yield.
<b>Ristra Cayenne F1</b>	70	7	Cayenne	green/red	7 x 1	A large hybrid large cayenne with slight puckers on fruit. Dry well for ornamental use
<b>Sante Fe Garden F1</b>	73	1	Anaheim	green/red	7 x 2	A large anaheim hybrid with terrific yields. Just imagine these strung and hanging.
<b>Santiago F1</b>	65	7	Jalapeno	green/red	3 x 1	Dark green jalapeno with excellent yield and plant cover. Quite pungent.
<b>Tawny Port F1</b>	69	0	Bell	brown/red	5 x 4	Chocolate brown to red bell pepper. Very sweet flavor. Unique color
<b>Thai Super Chili F1</b>	75	8	Cayenne	green/red	3 x .3	Upright red fruit that sets in clusters. Dual use for ornamental and culinary.
<b>White Zinfendal F1</b>	65	0	Bell	pink/red	5 x 4	This unique hybrid bell is white colored with a slight pink blush.