

# Ace Bell Pepper



One of the earliest peppers to mature, the Ace Bell Pepper will produce huge yields of medium-size 3-4 lobed fruits. Peppers turn from green to glossy red when mature but can be used when green. These sweet peppers are easy to grow and perfect for salads, frying, grilling, roasting, etc.

# California Wonder Bell Pepper



Prolific yielder of large, thick-walled, blocky bell peppers that mature from delicious green to vibrant red and average about 4 inches tall and wide. This is one of the oldest and largest heirloom bell peppers available!

# Chocolate Beauty Bell Pepper



Also known as the Brown Holland Bell, these blocky, medium to large, 3-4 lobed fruit ripen from green to a gorgeous chocolate-brown. The green fruit is good, but these are spectacular when fully ripe--crisp, juicy, and very sweet! Use anywhere you would a bell pepper--grilling, snacking, salads, etc.

# Classic Bell Pepper



A green-to-red, high yielding bell that has outstanding fruit quality, with thick walls and a uniform blocky shape. Has good heat/sun resistance with its large leaves providing coverage.

# Flavorburst Bell Pepper



These sweet peppers are easy to grow and will produce a great harvest of vibrant golden-yellow fruit all summer long. The medium-large fruits are mostly 3-lobed and slightly elongated and have an excellent sweet flavor. Great for grilling, snacking, salads, and more.

# Gourmet Bell pepper



Medium-large blocky bright orange fruits have thick walls and are very sweet and flavorful. Strong compact plant has a high yield potential and resistance to tobacco mosaic virus.

# Islander Bell Pepper



Known as the chameleon because of its beauty throughout its maturity. The Islander starts out as a violet hue, then turns to yellow/orange and finally a deep red. This variety can be picked at any of these stages to provide awesome color to salads and meals.

# Olympus Bell Pepper



Extra large, 4-inch, slightly elongated blocky bell peppers that mature from green to dark red. Highly productive and can withstand the hot sun all summer long.



# Roumanian Rainbow Bell Pepper



A very early producer with incredible flavor and spectacular color, this heirloom pepper produces thick, 4-5-inch-long block shaped fruit from short compact plants. The colorful peppers transition from creamy ivory, to orange, then to red at full maturity, and you'll likely have fruit at all 3 stages at once, creating a beautiful ornamental display.

# Snowball Bell Pepper



A unique ivory-colored bell pepper producing medium-size, blocky, and mostly 4-lobed fruits. They mature from ivory to yellow and finally golden yellow. Flavor is mild when ivory, and sweet and fruity when golden. Sturdy, medium-size plants produce high yields of peppers great for snacking, grilling, and salads.

# Sweet Sunrise Bell Pepper



Medium to large, 3-4 lobed fruits are block to slightly elongated and mature from dark green to yellow/orange. The flavor is both fruity and sweet and grows on a sturdy, medium-sized plant that fruits early.

# Goddess Banana Pepper



A sweet banana pepper that is the best for pickling but also great for fresh eating. Long, thick-walled, smooth fruits are borne on large plants. Averaging 8-9 inches long, the fruits are mild when yellow and moderately sweet when they ripen red.

# Sweet Sunset Banana Pepper



2015 All-America Selection Award winner known for being sweet and crunchy. These compact plants work great in a container, don't require staking, and produce big yields all season. Averaging around 7 inches long these peppers are great to harvest when light yellow, orange, or red.

# Jedi Jalapeño Pepper



The Jedi produces a continuous abundance of large jalapeños averaging 4 to 4.5 inches all summer long and into the fall. They are slow to check (show small cracks in the skin) and are great for salsas, sauces, poppers and more!

# El Jefe Jalapeño Pepper



Great combination of earliness and yield in a jalapeno. Fruits average 3-4 inches and can be harvested early or allowed to check (small cracks in skin). Hotter than the average jalapeno at 4000-6000 scoville units.

# Tam Jalapeño Pepper (MILD)



Milder jalapeno at 1000-3500 SHU, this high yielding plant produces 3-4inch peppers that go from green to deep red when mature. Same flavor, just less heat!



# Red Flame Cayenne Pepper



Higher yielding 'Red Rocket' type dries quickly for an eye-catching presentation. These big productive plants produce 6-6.5-inch-long peppers with thin walls and sweet-hot flavor averaging 30-50k Scoville heat units.

# Tabasco Pepper



This famous heirloom pepper is very hot with delicious flavor. The plants grow up to 4 feet tall and are covered in small thin peppers that ripen from green to orange to red. Pick them at any time and make your own tabasco sauce!

# Time Bomb Pepper (MILD)



The Time Bomb Pepper is a slightly hot pepper with excellent smoky flavor coming in at 1000 Scoville units. This vigorous plant produces high yields of globular fruits maturing from dark-green to bright-red and are great pickled, processed, or chopped into salsas.

# Mad Hatter Pepper (MILD)



Named for its unique whimsical shape, these green and red peppers were a 2017 winner of the All-America Selection Award. It has a similar sweet, fruity taste as the Bishop's Crown but with much less heat (500 to 1,000 Scoville heat units) making it a pepper almost everyone can enjoy.

# Common Habanero Pepper



The habanero pepper is a fiery chili pepper with a fruity, citrusy flavor. It is prized for its level of heat (over 100k Scoville units), making it popular for hot sauces, spicy salsa, and infusing both heat and flavor into many dishes. The small 1-2 inch pepper pods start off green but mature to a vibrant orange.

# Roulette Habanero Pepper (NO HEAT)



Resembles a traditional habanero in every way – fruit shape, size and color, flavor, with one exception- NO HEAT!  
High yielding, early producer.

# Hot Paper Lantern Habanero



Magnificent, elongated and wrinkled, red, lantern-shaped fruits are 3-4 inches long and early maturing for a habanero. These peppers are just as hot as common habaneros (over 100K SHU) but tend to be slightly sweeter before the heat kicks in. A highly productive plant, these are great for drying and in salsas and hot sauces.

# Carolina Reaper Pepper



2013 Guinness Book of World Record for “World’s Hottest Pepper”! Avg scoville units of 1.5 million, this infamous pepper has a fruity and sweet/hot aroma with a pleasant undertone of chocolate/cherry taste.



# Trinidad Scorpion Pepper



One of the hottest peppers in the world!  
Peppers mature to about 1-2" in length with smooth thin skin.

Has extreme heat, delicious fruity flavor, and a unique appearance.

# Golden Greek Pepperoncini



AKA Friggitello, Sweet Italian, or Tuscan pepper this plant originates from Greece and is popular throughout the world. High yielding, prolific, early producer of peppers that are smaller, lighter colored, and much sweeter than the Italian Pepperoncini.

# Baron Poblano Pepper



Very large 5"x3", typically 2 lobed peppers are easy to stuff and cook in their signature dish, chile rellenos. Great producer even in unfavorable conditions. 1000-2000 scoville units.

# Impala Serrano Pepper



Produces traditional-sized serrano peppers at 3-3.5" on large, bushy plants. The dark green fruits are traditionally used green but make fine chipotles if allowed to ripen to red.