



Dogpatch
GARDEN CENTER

2024 Pepper Plants

Here is the list of the pepper plants we are growing. The plant varieties are hand selected by farmer Jenny. Most of the plants will be sold in 4 packs or 3.25-inch square pots.

Note - This may not be an all inclusive list as plant availability may change based on demand, pests, and other key variables.

4600 NW 51st Street DSM



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Bell Pepper Varieties



King Arthur

For early production of large green or red bells.

Plants are large and early to bear big crops of large, thick-walled fruits. Widely adapted. High resistance to bacterial leaf spot races 1-3, 7, and 8, and potato virus Y.



Seed Source: Johnnys Selected Seeds

Flavorburst



Vibrant golden yellow.

Initial color is lime green, turning to golden yellow when ripe. Excellent, sweet flavor. Medium-large fruits are mostly 3-lobed and slightly elongated. USDA Certified Organic.

Seed Source: Johnnys Selected Seeds

King of the North Improved

King of the North just got better. This improved variety is now 10 days earlier to mature. The three or four lobed fruit mature from green to red and have good flavor.

Seed Source: Tomato Growers Supply Co.





Heirloom & Specialty Pepper Varieties

Carmen

The standard-bearer for sweet Italian frying peppers in the Corno di Toro class.



Early maturing fruit on medium-sized 20" plants can be harvested at green or allowed to ripen to a deep red. Unbelievably sweet and crisp flavor won the hearts of the All-America Selections committee in 2006, and growers have been dedicated to it ever since. Suitable for greenhouse or field production. From the breeders at Johnny's Selected Seeds.

- Italian-type
- AAS winner
- Tapered 6" fruit
- Hybrid

Seed Source: High Mowing Organic Seeds

Habanada

Tangerine colored fruits featuring the brilliant floral flavor of a habanero pepper **without the heat.**

A breeding triumph of Michael Mazourek from Cornell University, this beautiful, specialty pepper brings all the complexity and sweetness of a habanero pepper but has no kick. This variety has been selected and perfected for over a decade and is sure to become a favorite of market growers, chefs and adventurous home cooks for its unique applications. Plants are prolific, heavy producers.



Seed Source: High Mowing Organic Seeds

Pepperoncini



4 inch long, slightly wrinkled peppers taper to a blunt, lobed end and are very popular for pickling. They have a mildly hot but exciting flavor, and are commonly jarred for use in Greek salads and salad bars. Expect an abundant harvest. 62 days.

Seed Source: Tomato Growers Supply Co

Lunchbox Red

Pretty much the sweetest pepper we've ever tasted.

Small red peppers have unbelievable sweetness and a rich complex flavor. Bred with an emphasis on flavor, yields and plants that stand up straight for easy harvest. After on-farm trials in Wisconsin, growers commented that they had trouble selling ripe fruit because their kids and partners ate them out of the field as soon as they turned red.

- BRED BY HIGH MOWING
- 3-5" fruits
- Open-Pollinated

Seed Source: High Mowing Organic Seeds



Shishito

Small, mild Japanese pepper for roasting, pan-frying and grilling.

Thin walls blister and char easily when roasted or grilled, taking on rich flavor that is delicious with coarse salt and lemon juice. The occasional fruit will display heat. Typically harvested and used green, but eventually turns orange and red with sweeter flavor.

- Spreading habit
- 2-4" mild fruits
- Open-Pollinated

Seed Source: High Mowing Organic Seeds



Lunchbox Yellow

Vivid bright yellow with a bright, tart taste.

The yellow Picnic Pepper has a nice tart flavor with good complexity and a nice crisp crunch. Selected for upright plant habit, good flavor and thick walls. From our own breeding work at High Mowing.

- BRED BY HIGH MOWING
- 3-5" fruits
- Open-Pollinated

Seed Source: High Mowing Organic Seeds



Goddess Sweet Banana



Sweet banana for pickling or fresh eating.

Long, thick-walled, smooth fruits are borne on large plants. Avg. 8-9" long, the fruits are mild when yellow and moderately sweet when they ripen red. Best for pickling due to their mild flavor, but also suitable for fresh market. Widely adapted. High resistance to bacterial leaf spot races 1-3.

Seed Source: Johnnys Selected Seeds

Ausilio Thin Skin

This gorgeous, versatile, and delicious blocky pepper originates from Italy and is ideal for stuffing, frying, and canning, with a heat level that ranges from mild to hot. Pendant fruits measure 4 to 5 inches long by 2 to 2.5 inches wide. Its medium-thick flesh matures from green to red, and plants measure 18 to 24 inches tall. (70-80 days).

This Italian family heirloom pepper was donated to Seed Savers Exchange in 2015 by Chad and Michele Ogle-Riccelli of Des Moines, Iowa. It is used for drying, frying, stuffing, canning and making sardas (savory rolls flavored with dried peppers and sardines).



Seed Source: Seed Savers Exchange

NuMex Joe E. Parker Anaheim

Southwestern style traditional Anaheim harvested green for stuffing, grilling, roasting or processing.



Peppers average 8" long and have thick, crisp flesh with mild heat and excellent flavor. Very productive strain that quickly changes from green to red. Improved version of New Mexico 6-4 pepper, with thicker, longer fruits that mature earlier.

- Anaheim
- SHU 4,500
- 8" fruits
- Open-Pollinated

Seed Source: High Mowing Organic Seeds

Orange Picnic

The orange Picnic Pepper is sweet tasting and has a lovely warm color. Selected for thick walls, flavor, strong yields and an upright plant habit. From our own High Mowing breeding work.

- BRED BY HIGH MOWING
- 3-5" fruits
- Open-Pollinated



Seed Source: High Mowing Organic Seeds



HOT Pepper Varieties

Baron Poblano



Large, highly adaptable poblano.

This widely adapted pepper performs particularly well under challenging conditions. The fruits are very large, avg. 5" x 3", and are typically 2-lobed, which makes them easy to stuff and cook in their signature dish, chile rellenos. They also may be dried and ground into medium-hot powder or flakes.

Seed Source: Johnnys Selected Seeds

Jedi Jalapeno

High-yielding, continuous-set type.

Our largest jalapeño offering, Jedi's fruits avg. 4-4 1/2" and are slow to check (show small cracks in skin). The large plant produces over a long harvest window, especially in regions with a long growing season. Jedi is our jalapeño variety with the highest potential yield. High resistance to bacterial leaf spot races 1-3.



Seed Source: Johnnys Selected Seeds

Altiplano

Large-fruited serrano.

An impressive size at 4 1/2-5" long, Altiplano peppers are faster to harvest than types with smaller fruits. Traditional serrano flavor and pungency. Medium-large plants.



Seed Source: Johnnys Selected Seeds

Bhut Jolokia (Ghost Pepper)

Also known as the Ghost Pepper, this is one of the hottest peppers in the world, bearing extremely hot, red fruit about 2½ inches long. In 2007, Guinness World Book of Records named it the hottest pepper and listed it as 1,002,304 Scoville units. It has since been surpassed, but it's still plenty hot and should be handled with great care.



Seed Source: Tomato Growers Supply Co.

Carolina Reaper



Ranked as the hottest pepper in the world by Guinness, and registering at over 1,500,000 Scoville heat units, this is not a pepper for the timid. The fruit average 1.5 to 2 inches in length and have a nice fruity flavor if you are able to dilute the heat in your favorite dish to something you can eat. Fruit look like a bumpy little devil with a pointed tail.

Seed Source: Tomato Growers Supply Co.

Habanero Brown Pepper

This extra-large habanero is not only special for its size and productivity, it also ranks as one of the world's hottest peppers. Expect an impressive harvest of these 2½ inch long chocolate-brown peppers, but handle with care as these fruit are searingly hot. This is a beautiful and very tasty habanero.



Seed Source: Tomato Growers Supply Co.

Lemon Drop



This popular seasoning pepper from Peru has a hot, citrusy flavor and is somewhat rare outside of South America. Robust plants become covered with the 2 inch long peppers that contain very few seeds and ripen to a beautiful bright sunshine yellow. True to their name, when peppers are cut open, they release a pleasant aroma of fresh lemons. These are very hot and easily dried for storage.

Seed Source: Tomato Growers Supply Co.

Scotch Bonnet Red

A *Capsicum chinense* very similar to Habanero, but later in maturity with fruit that is not quite as long. Tall, vigorous plants bear peppers that begin as green but mature to red. Fruity aroma and same blistering heat as the Habanero. Now available in red and orange varieties.



Seed Source: Tomato Growers Supply Co.

Scotch Bonnet Orange



This form of Scotch Bonnet turns orange when fully ripe. While it resembles the habanero, its flavor is fruitier, making it a favorite in Caribbean cooking for pairing with tropical fruits. At 200,000 Scoville Units, it is searingly hot but delicious when combined with other food.

Seed Source: Tomato Growers Supply Co.

Trinidad Scorpion

This extremely hot pepper (1.2 million scoville units) with some individual plants reaching 2 million scoville units. It was the world record holder in 2012. Fruit are blistering hot with a fruity background flavor. Be sure and use caution when handling fruits, and make sure children do not handle them. A native of Trinidad and Tobago, the pointed tip of the fruit looks like a scorpion stinger.



Seed Source: Tomato Growers Supply Co.