

CHOOSE YOUR PEPPER

BELL PEPPERS

HYBRID

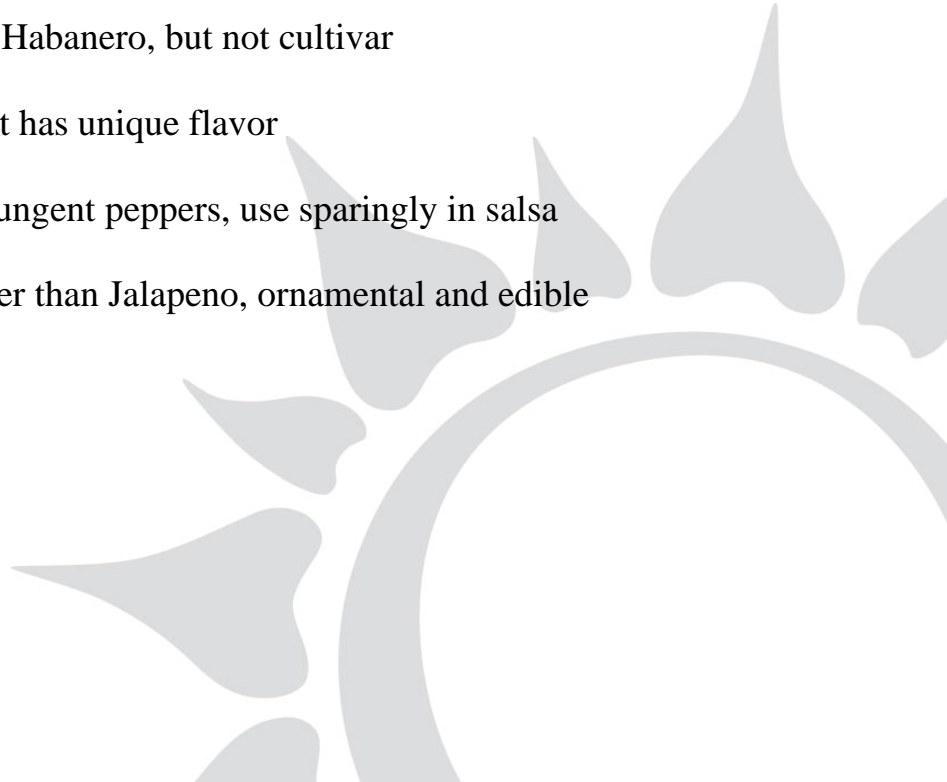
- Bell Boy - Super All Purpose Pepper
- Chocolate Bell - Unique Chocolate Flavor
- Golden Bell - Sweet, Good for Gourmet dishes
- King Arthur - Sweet, good stuffed with meat mixture
- Lady Bell - Dependable and sweet
- Lafayette - Stays firmer than most
- Purple Beauty - Harvest when purple, add vivid color to salads
- Red Knight - Biggest, blockiest, juiciest
- Super Sweet 860 - Enormous and great for stuffing

HEIRLOOM

- California Wonder - Great stuffing pepper, always a favorite
- Robustini - Sweet pungent taste, good for pickeling

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CHILI PEPPERS

- Anaheim - Hot – Harvest green or red
 - Big Dipper - Terrific in salads or cooking
 - Caribbean Red - Hotter than a Habanero
 - Cayenne - Adds zest to your dishes
 - Habanero Red - One of hottest peppers, good in sauces
 - Hungarian Wax - Fairly hot
 - Jalapeno - Favorite Hot Pepper
 - Kung Pao - Hot, use in Asian dishes – looks like a witches finger
 - Scotch Bonnet - Confused with Habanero, but not cultivar
 - Serrano - Not too hot but has unique flavor
 - Super Chili - One of most pungent peppers, use sparingly in salsa
 - Thai - Five times hotter than Jalapeno, ornamental and edible
 - Tabasco - Great in sauces
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HOT PEPPERS

- Black Pearl - Ornamental Pepper, shiny black pearl shape pepper , very hot to taste
- Cherry Bomb - Round to oval shape, Medium to Hot
- False Alarm - Has a sweet taste, mild
- Holy Mole - Mildly hot, nutty flavor
- Hot Cherry - Shaped like a cherry, Hot
- Poblano L - Poblano when fresh, Ancho when dried - Hot

Hybrid Hot Peppers

Cherry Bomb

False Alarm

Serrano

Super Chili

Heirloom Hot Peppers

TAbasco