

Name	Vege type (Group type	Scoville	Description
Takara Shishito	› pepper - spicy		60 days. This East Asian variety is usually considered a sweet pepper, but it's included here because about 10% of its fruits are spicy hot. Compact plants are ideal for containers and produce huge yields of slender, 3 ½-in. by 1-in., glossy, light green fruits. Can't be beat when tossed with a tiny bit of olive oil and cooked over a grill.
Trident	› pepper - spicy	250	85 days. An improvement on the "Mosquetero" type that it replaces. Our new hybrid ancho or poblano type is extra-large (6 in. by 3 in.) and performs even better under cool conditions! Vigorous producer of smooth, dark green, glossy, two-lobed fruits that taper slightly to a flat point. Medium heat measuring only 250 to 1,500 Scoville units. Enjoy an extended harvest from productive, tomato mosaic virus resistant plants. Widely adaptable. Ideal for stuffing into chiles rellenos or for frying.
Biggie Chile Cone	› pepper - spicy	600	68 days. A huge, 8-in., prolific, widely adapted, medium hot, green chili, ideal when broiled, roasted or diced. Thick-fleshed, 4-oz. fruits have similar pungency to jalapenos and ripen green to red.
Mad Hatter	› pepper - spicy	1000	87 days. If you've read our booklet Growing Peppers from Seed, you know that there are five species of peppers. This new 2017 AAS Winner, 'Mad Hatter,' is a member of the Capsicum baccatum species and marks only the second baccatum variety I have offered since my Totally Tomatoes days in 1993. These peppers, from Bolivia and Peru, are among the most unusual ever, with disc-shaped, three-sided sweet peppers with a light, citrus-floral taste. Rich flavor intensifies as fruits mature from green to red, occasionally developing mild heat around the seed cavity. Crunchy, crisp texture. Huge harvests, up to 50 per plant, of 3-in. by 2-in. fruits on big, 3 to 4-ft. plants with nice branching. Use them raw in salads, pickled or stuffed with cheese. Can be grown in pots but best in the ground with support.
Goliath Gri Cone	› pepper - spicy	1000	(Variety 'Santa Fe Garden'). 70 days. The perfect amount of heat for a hot pepper! Mild enough to eat raw if you want just a bit of heat, but robust enough to be the ideal variety to roast or grill. Smooth fruits measure about 1½-in. wide by 5 to 7-in. long and mature green to dark red. One of our most productive hot peppers for cool climates. Adapted to virtually all areas of the country, with superb disease resistance.

Mexibell	Bell	› pepper - spicy	1000	70 days. Looks like a sweet bell, but tastes like a mild chili pepper. 26-in. plants with blocky, 3 to 4-lobed fruits mature from green to chocolate to red. 1988 AAS Winner.
Emerald Fire Jalapeño		› pepper - spicy	2500	70 days. Winner of the prestigious 2015 AAS award for huge, 3 ½-in., thick-walled, glossy green fruits with unrivaled resistance to 3 races of bacterial leaf spot and Potato Virus Y. Very flavorful, crack-resistant fruits contain about 2,500 Scoville units. Perfect for stuffing, grilling or salsa-making.
Garden Sal: Cone		› pepper - spicy	3500	73 days. Bred for use in Mexican salsa. Medium hot, 8-in. by 1-in. fruits mature red but are usually picked immature green.
Early Jalape Cone		› pepper - hot	5000	Very hot, ideal for Mexican dishes. Deep green fruits mature to red. Sausage-shaped fruits, 3-1/2" by 1-1/2", are also perfect for pickling. Just like Jalapeno, but earlier and better adapted to cool coastal conditions. Compact, non-brittle bushes.
Mucho Nacho Hybrid P		› pepper - hot	5000	A mucho impressive jalapeno from Mexico, with a big and powerful taste! Jumbo, 4" fruits are fatter, thicker, heavier, a bit hotter, and up to a full inch longer than regular jalapenos and are usually green (they mature red). Plants are vigorous and high yielding, setting heavy loads about a week earlier than is typical of jalapenos.
Jalafuego	Cone	› pepper - hot	5000	One gigantic jalapeno, noticeably more robust in size and spiciness than other varieties; with extra wide and long, smooth, glossy, 4-6" long fruits that grow vigorously on sturdy, high yielding plants. Your stuffed jalapenos will be changed forever. 15 seeds
Serrano Huasteco		› pepper - hot	10000	Capsicum annum) 50 seeds per pack. Green to red, bullet shaped pepper from 1-3" long. This variety is a bit longer than standard Serrano varieties. Spicy flavor, 10,000-23,000 Scoville. Very popular cooking pepper, from Mexico. Easily container grown, or as an annual. #505
Pumpkin Spice		› pepper - hot	22000	NEW! 65 days. Jalapenos are probably the most popular spicy pepper in the world and interest will continue to peak with the introduction of these NuMex varieties. Bright, colorful peppers, 2 to 3" long by 1" wide, have major eye appeal and will stand out in salsas and other fresh recipes. Plants grow up to 24" and are great for container gardening. Green fruits ripen to a stunning pumpkin-orange, a color normally only found in bell peppers. Mild to medium hot at 22,000 Scoville units. The most productive of the series.

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Lemon Spice		› pepper - hot	25000	
				Tastes as good as it looks! Attractive fruits hang below the foliage canopy and mature from black to bright red. Compact, well branching plants have a mounded habit with good resistance to cool temperatures. Use fresh in your favorite recipes or can be dried. Well suited to pots, containers and window boxes as individual plants or in a mixed planter. Scoville rating of approximately 45,000. Plants grow 22" tall and spread up to 20".
Chenzo	Cone	› pepper - hot	45000	
				2018 AAS Winner! A specialty cayenne type with bright red, 1/2 oz. attractive fruits that grow up to 4-1/2" by 1". Versatile peppers have thicker walls and a flavor that is tastier than the traditional cayenne - pleasantly sweet and spicy, with just enough heat without being overwhelming. Plants yield heavily even under cool weather conditions. Excellent fresh, cooked or dried.
Red Ember	Cone	› pepper - hot	50000	
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Orange Spice		› pepper - hot	79000	
				NEW! An attractive series of high yielding, extremely hot habaneros. Colorful fruits mature ten days earlier than open-pollinated varieties and have better uniformity. Great for making seriously hot salsa, cooking and pickling. Bright carmen red fruits are 2" by 1". Scoville rating is 300,000 to 400,000.
Cienfuegos	Very Hot	› pepper - hot	300000	400,000.