

# Anaheim



Mild chile pepper turning green to red with tapered point. Famous Cultivar developed in 1900s as a canning pepper in Anaheim, CA. Stuff, grill, or dry.

Days to Maturity: 78

Avg Size: 7"

Heirloom

Open Pollinated

Hybrid

Certified Organic Seed



## Beaver Dam



Mildly hot and sweet. Horn shaped, orange-red fruit. A Hungarian heirloom pepper that was brought to Beaver Dam, Wisconsin in 1912.

Days to Maturity: 80

Avg Size: 6"

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> Heirloom | <input checked="" type="checkbox"/> Open Pollinated |
| <input type="checkbox"/> Hybrid              | <input type="checkbox"/> Certified Organic Seed     |



## Cayenne – Long Red



Hot, zesty pepper just a 1/2" wide.  
Use in sauce or dried and ground  
as a peppering spice.

Days to Maturity: 83

Avg Size: 6"

- |  |  |
|--|--|
| <input checked="" type="checkbox"/> Heirloom | <input checked="" type="checkbox"/> Open Pollinated        |
| <input type="checkbox"/> Hybrid              | <input checked="" type="checkbox"/> Certified Organic Seed |



# Habanero



Wrinkled fruits ripen to salmon orange. Used fresh or dried. Key ingredient in Jamaican Jerk sauces.

Days to Maturity: 95

Avg Size: 2"x 1-1/4"

- Heirloom       Open Pollinated  
 Hybrid     Certified Organic Seed



## Hot Wax



Best hot pepper for cool climates. Yellow, thick walled fruits tapering to a point. Easy to stuff; attractive pickled.

Days to Maturity: 68

Avg Size: 5"

Heirloom

Open Pollinated

Hybrid

Certified Organic Seed



# Jalapeno



Most well-known variety. Thick walled dark green color turning red.

Days to Maturity: 90

Avg Size: 4"

Heirloom

Open Pollinated

Hybrid

Certified Organic Seed



## Lemon Spice Jalapeno



Stunning lemon yellow with a burst of fruity flavor. Early and prolific. Stubbier than traditional jalapeno.

Days to Maturity: 72

Avg Size: 3"

Heirloom

Open Pollinated

Hybrid

Certified Organic Seed

Heat Index



## Pablano - Ancho



Classic pepper for chili rellenos, turns green to red to near black. Mild heat – our favorite for stuffed or grilled pepper.

Days to Maturity: 88

Avg Size: 6"

- |                                   |   |
|-----------------------------------|---|
| <input type="checkbox"/> Heirloom | <input checked="" type="checkbox"/> Open Pollinated |
| <input type="checkbox"/> Hybrid   | <input type="checkbox"/> Certified Organic Seed     |





## Peperoncini



An Italian pepper notoriously pickled to add to pizza and salads. These thin walled fruits have a slightly bulbous end tangier than a Hot Wax/Banana pepper.

Days to Maturity: 75

Avg Size: 2-3"

Heirloom

Open Pollinated

Hybrid

Certified Organic Seed



## Serrano



High yield, red or green hot pepper. Smaller than a Jalapeno. Widely used in Mexican dishes.

Days to Maturity: 85

Avg Size: 3"

Heirloom

Open Pollinated

Hybrid

Certified Organic Seed

