

GARDEN FEVER PEPPERS! 4" pots - \$2.75

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ORGANIC AND SUSTAINABLY GROWN BY PNW GROWERS

VARIETIES	DESCRIPTION	
Anaheim Chili	A bit spicy. For frying and grilling, stuffing too.	Hot
Ancho Baron	Called Poblano when fresh and Ancho when dried. This variety is a large-fruited poblano pepper, 5" x 3", with two lobes, making them easy to stuff for chile rellenos. Can also be dried and ground into a medium-hot powder.	Hot
Ancho - Poblano (called Ancho when dried)	A slightly hot chili pepper originating in the state of Puebla, Mexico.	Hot
Aura	Tapered, thick-walled, 2-3 lobed golden yellow fruit. 4-5" long. Sweet and fruity.	Sweet
Aurora	1.5" fruits ripen from lavender to deep purple, orange, deep red.	Hot
Baby Yellow	Sweet mini Yellow Bell Pepper.	Sweet
Black Hungarian	Black, medium hot pepper. Beautiful foliage. Heirloom.	Hot
California Wonder	Heirloom. Early, 3-4" Blocky green fruits ripen to red. Thick-walled, tender and juicy. Produces well.	Sweet
Carmen	AAS Award Winner! Italina 'Bulls Horn' type. This is a great pepper for both roasting and fresh eating. Very sweet and delicious when partially or fully ripe.	Sweet
Cayenne - Golden	A moderately hot variety, with beautiful golden fruit Larger and smoother skinned variation of typical Cayenne peppers.	Hot
Cayenne Ring of Fire	A very early hot pepper. This one is hot, hot, hot! Peppers are pencil thin and about 4" long. Great choice for northern gardeners who want to grow cayennes. Matures to a beautiful, deep shiny red. Great dried, ground or fresh.	Hot
Corno di Torro	Bull's Horn pepper 8-10" long, bright red fruits. Heirloom.	Sweet
Early Sunstation'	Golden bell pepper.	Sweet
Ghost Bhut Jolokia	1,000,000 Scoville units of hot hotness. WEAR GLOVES —no joke. Heirloom	Hot
Glow	Tapered, thick-walled, 2-3 lobed orange fruits are 4-5" long, and are deliciously sweet and fruity. Medium-size plants yield well. Early and easy to grow in diverse climates.	Sweet
Golden California Wonder	OP, 4"x4" Blocky, thick-walled sweet bell. Green ripens to golden yellow. Sturdy productive plants.	Sweet
Golden Greek Pepperoncini	Mildly spicy, prolific green fruit ripens from green to yellow to red. Pickle when green or yellow, dry when red.	Hot
Guajillo	Flavorful Mexican classic. Ripens to red and dried. Used for enchiladas, mole sauces and more.	Hot
Habanero – Red	Red version of Habanero – Heirloom.	Hot
Hungarian Black	Highly ornamental and delicious. Green foliage with purple veins and dark purple fruit. Similar in shape to Jalapenos. Ripens to red. Mildly spicy.	Hot
Hungarian Hot Wax	Medium heat, banana-shaped, 5-6" long fruit. Ripens from yellow to orange to red. Very productive. Heirloom, a favorite among older gardeners.	Hot
Hungarian Paprika	Make your own fresh or dried spices Heirloom	Sweet
Hungarian Round	Make your own fresh or dried spices Heirloom	Sweet
Italia	Beautiful, long 2.5" x 8" fruits that are green and ripen to dark crimson red. Sweet, full flavor that is excellent for roasting, pasta sauces and stir-fries.	Sweet
Italian Pepperoncini	Mild, wrinkled, green to red. 1" x 5" fruit. For fresh eating or pickling	Sweet
Jalapeno 'Emerald Fire'	F1, Large bright green mildly spicy Jalapeno. Very productive. AAS winner 2015	Hot
Jalapeno 'Jalafuego'	Medium-hot, 4" long green fruit ripens to red. Crack resistant. High yields on large plants	Hot

Jimmy Nardello's	Glossy red, 10" long very sweet frying peppers. From the Basilicata region in Italy. Brought to the U.S. in 1887 by the Nardello family. Heirloom	Sweet
Jingle Bells	Sweet mini bell pepper.	Sweet
King of the North	Nice, blocky 3-4" fruit. Productive bell with great flavor. Best bell for northern gardens. Green fruit ripens to red.	Sweet
Lipstick	1 ½ - 2 " at top tapered 4 " long red sweet pepper	Sweet
Mama Mia - Giallo	Yellow, tapered 6-8" fruit. AAS award winner. Compact plant.	Sweet
Mama Mia - Rossa	Red, tapered 6-8" fruit. AAS award winner. Compact plant.	Sweet
Melrose	Roast or grill. Seed from Richard, at Garden Fever! Italian	Sweet
Numex Joe E. Parker	7" green, mildly spicy Anaheim type. Grill or stuff with cheese and fry. Heirloom	Hot
Orange Bell	Early and attractive! Turns orange-yellow at maturity. Very productive. Sweet, juicy bell flavor	Sweet
Pimento di Padrone	Some are hot, some are not (if picked green – all hot when red!) Heirloom	Hot
Purple Beauty	Goes from green through yellow to purple	Sweet
Red Beauty	Nice large bell.	Sweet
Red Ruffled Pimento	The sweetest, crunchiest pepper we grow! Heavy green fruit ripens to red. Round and slightly flattened.	Sweet
Santa Fe Grande	Yellow, Spicy!	Hot
Serrano	Indispensable for spicy cooking. Heirloom	Hot
Shishito	A long time favorite in Japan. Shiny green 3" long fruit are mildly spicy, crisp and thin. Use in tempura, yakitori or stir-fries. Or just sear in a fry pan. If you let them get red, they might have a bit of heat	Sweet
Sweet Banana	AAS Award winner! Large harvests of 5-6" long fruits. This colorful pepper ripens from light green to yellow to orange to red. Use fried or cut up in salads.	Sweet
Sweet Chocolate	OP, 4-5" wedge shaped, sweet, juicy fruits ripen from green to a rich chocolate color. Early!	Sweet
Thai Dragon	Short red fruit - hot.	Hot
Thai Hot	Very hot, small peppers grow upright on the plant. Green ripening to red. Edible and ornamental. Used in spicy oriental cooking.	Hot
Trinidad Scorpion	From 2012 - 2017 was the world's hottest pepper 1,400,00 Scoville units!	Hot

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