

GARDEN FEVER PEPPERS!

EMAIL YOUR ORDER TO: info@gardenfever.com

ORGANIC AND SUSTAINABLY GROWN BY PNW GROWERS

4" starts - \$2.75

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
Bangkok	A small, very hot Thai chile. A versatile, fiery-hot cayenne used fresh at both green and red stages. Can be dried for hot pepper flakes. Commonly grown in Southeast Asia and China. Skinny, 3" long fruit.	Hot
Bolivian Rainbow	A beautiful rainbow of chili pepper colors. Small, button size fruit that changes color as they ripen.	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! Italian 'Bulls Horn' type. This is a great pepper for both roasting and fresh eating. Very sweet and delicious when partially or fully ripe.	Sweet
Carolina Reaper	2013 Guinness Book World record Hottest chile pepper, 1.6 to 2.2 million Scoville units!	Hot
Cayenne - Red	Quite productive. Good dried. Heirloom	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 cayenne. Matures to a beautiful, deep shiny red. Great dried, ground or fresh.	Hot
Cornito Giallo	Five inches long and one to one and a half inches wide, very early and deliciously sweet yellow pepper. Smaller versions of Carmen. Perfect for grilling, roasting or eating fresh	Sweet
Cornito Rosso	Cornito are 1-1.5" wide at the shoulders and 5" long. They are very early, sweet, and attractive smaller versions of Carmen and Escamillo. Perfect for grilling and roasting.	Sweet
Corno di Toro	Bull's Horn pepper 8-10" long, bright red fruits. Heirloom.	Sweet
Corno di Toro Yellow	An Italian heirloom that is both sweet and spicy. More citrus tones and milder than the Red varietal. Heat depends on growing conditions	Sweet/Hot
Cubanelle	Sweet Italian frying type pepper. 6" long fruit with thin walls. Ripens to red but can be eaten green or red.	Sweet
Fresno	Looks like a jalapeno and even tastes like one but is slightly spicier. More like a mild serrano chili. Also has a fruitier, more smoky flavor.	Hot
Fireball	Very hot, 2" round fruit on sturdy heavy producing plants. Fruit ripens from shiny green to blazing red.	Hot
Ghost Bhut Jolokia	1,000,000 Scoville units of hot hotness. WEAR GLOVES —no joke. Heirloom	Hot
Golden California Wonder	OP, 4"x4" Blocky, thick-walled sweet bell. Green ripens to golden yellow. Sturdy productive plants.	Sweet
Guajillo	Flavorful Mexican classic. Ripens to red and dried. Used for enchiladas, mole sauces and more.	Hot
Habanero - Orange	One of the hottest – smoky notes with the heat. Heirloom	Hot
Habanero – Red	Red version of Habanero – Heirloom.	Hot
Hungarian Paprika	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 (Early variety)	Similar to the typical Jalapeno, but ripens 1 to 2 weeks earlier. Excellent fresh or pickled.	Hot
Jalapeno 'Emerald Fire'	F1, Large fruit. A 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 1/2 - 2 " at top tapered 4 " long red sweet pepper	Sweet
Melrose	Roast or grill. Seed from Richard, at Garden Fever! Italian Heirloom	Sweet
Mini Bell	Mini green bell ripens to red. 20-30 peppers per plant. These sweet, delicious little peppers are perfect for veggie planters, salads or stuffed.	Sweet
Numex Big Jim	Salsa! Mildly spicy. Huge, 9-12" long, meaty pods. Bright green ripen to red. High yields. Great for roasting.	Hot
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
Piquin Red	Tiny, brilliantly red chile peppers. Edible but also an attractive heavy-yielding shrub for ornamental use. Excellent as a dried hot pepper. Also can be pickled!	Hot
Piquin Yellow	One of the rarest peppers to come out of Mexico. Originating in the state of Queretaro, Mexico. Grows to 4' high and is the same fruit size and qualities as the Piquin Red.	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
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.	Hot

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