

GARDEN FEVER PEPPERS!

EMAIL YOUR ORDER TO: info@gardenfever.com

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
California Wonder	Heirloom. Early, 3-4" Blocky green fruits ripen to red. Thick-walled, tender and juicy. Produces well.	Sweet
Cayenne Long	A long, narrow cayenne pepper with rich spicy flavor.	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
Chardonnay	Bright Yellow, 4" x 4" blocky bell pepper fruit with a rich, sweet flavor. Excellent raw, stuffed or grilled. Green fruit ripen to yellow.	Sweet
Chocolate Habanero	Shiny Habanero type pepper, deep chocolate brown when ripe. 2" long ribbed fruit. Extremely hot, strong and smoky flavor. Makes a great hot sauce!	Hot
Ghost Bhut Jolokia	1,000,000 Scoville units of hot hotness. WEAR GLOVES —no joke. Heirloom	Hot
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 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
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
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
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
Pimento di Padrone	Some are hot, some are not (if picked green – all hot when red!) Heirloom	Hot
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

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have a super offer! Let them support you in**

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We aren't able to give as much advice as we usually do,
so we are really excited to be able to offer this alternative!