



2011 Pepper Variety List

Anaheim Chili—(75 Days) *HOT* Popular two-celled, medium-hot pepper with medium thick flesh. Peppers start out green, maturing to red. Enjoy green or red. High yields. Recommended by KSU.

Ancho—(76-80 Days) *HOT* Heart-shaped peppers are 4" x 2 ½" at the shoulder, medium-thick flesh and turns from blackish-green to rust to red as they mature. Can be enjoyed at any color. Rich flavor.

Aruba—(65 Days) *HOT* A cubanelle-type pepper, 3-4 lobed and up to 10" long. Distinctive flavor that is mildly sweet and fruity with a hint of heat. Perfect for salads and stir-fry. Matures from lime-green to chocolate. Enjoy at any color. A vigorous yielder.

Apache Red Chili (Patio)—(65 Days) *HOT* A delightful dwarf Chili pepper for the patio pot. Produces 3" long peppers with a hint of heat. Perfect for salads and stir-fry. Enjoy green or red.

Baby Red—(60 Days) *SWEET* A miniature bell pepper 1 ½" x 1 ½". It has 3 lobes with thick flesh. Matures from green to red with a terrific sweet taste. Enjoy green or red. Very unique!

Balada Hybrid—(85 Days) *HOT* Formerly known as Kung Pao. Perfect for Oriental dishes. Thin walls dry quickly to seal in the flavor and heat! Produces 4 ½" peppers that mature green to red. Enjoy green or red.

Blushing Beauty Hybrid—(72 Days) *SWEET* All America Selection winner. Peppers go from ivory to orange, and to bright red. Blocky, thick-walled, 4-lobed. Enjoy at any color. Recommended by KSU

Biggy Chili Hybrid—(68 Days) *HOT* Same as Big Chili, but stronger plants and more leaves. Huge yields of thick-walled 9" peppers. Mild heat rating. Matures green to red. Enjoy green or red. KSU recommended

Big Bertha Hybrid—(72 Days) *SWEET* All America Selection winner. Extra-large, mostly 4-lobed peppers 7" x 3 ½". Matures green to red. Very popular for home use. Enjoy green or red. Recommended by KSU.

Cajun Belle—(61 Days) *SWEET* Mildly spicy but still sweet, perfect to add zing to salsas, salads and stir-fry dishes. Peppers are 3" x 3 ½". Can be enjoyed green or red. 2011 AAS winner.

Caribbean Red Hot—(70 Days) *HOT* Sixty times hotter than Jalapeno peppers. Peppers are 1 ½" long. Shaped like a blunt twisted bell pepper. Enjoy green or red. Recommended by KSU.

Carmen Hybrid—(60 Days) *SWEET* Distinctive horn-shaped Italian pepper with delightful sweet flavor. Firm, tapered peppers 6" x 2 ½". Matures green to red. Can be enjoyed green or red. Recommended by KSU.

Colossal—(60 Days) *SWEET* Produces extra-large blocky peppers, firm and crunchy. High yields Sets peppers even in cool conditions. Matures green to red Can be enjoyed green or red.

Early thickset Hybrid—(50 Days) *SWEET* Early 4-lobed pepper 4" x 3" with thick walls and high yields. Produces clusters of 12 or more peppers! Matures green to red. Enjoy green or red.

Early Sunsatation—(70 Days) *SWEET* Blocky shaped peppers have thick walls and a very sweet taste when left to ripen to yellow. Matures from green to bright golden-yellow. Enjoy at any color.

Fajita Bell Hybrid—(75 Days) *HOT* One of the best large, 4-lobed peppers with a low pungency and a great taste both raw and cooked. High yields. Milder than Mexibell.

Fat 'N' Sassy Hybrid—(61 Days) *SWEET* Unmatched for large pepper size and early maturity. Thick-walled, blocky peppers 4 ½" x 4 ½". Matures from green to red. Can be enjoyed green or red.

Fooled You Jalapeno Hybrid—(65 Days) *SWEET* Perfect for mild sauces, salsa and stir-fry. Not pungent, or hot, but still flavorful. Thick-walled 1 ½" peppers. Matures green to red. Enjoy at any color.

Garden Salsa Hybrid—(73 Days) *HOT* A chili pepper designed for salsas. Peppers are 8" x 1" usually picked green in color. Classified as medium-hot, but will be hotter in dry weather.

Giant Marconi Hybrid—(70 Days) *SWEET* All America Selection winner. Large, tapered 8" x 3" Peppers with a sweet, smoky flavor fresh or grilled. High yields. Matures green to red. Can be enjoyed green or red.

Golden Summer Hybrid—(70 Days) *SWEET* One of the best golden peppers for production and quality. High yields. Exceptionally thick walls. Matures from lime-green to sunny gold. Can be enjoyed at any color.

Gypsy Hybrid—(60 Days) *SWEET* Extremely early producer of wedge-shaped peppers, crunchy, firm, sweet. All America Selection winner. Matures green to yellow. Can be enjoyed at any color. Recommended by KSU.

Habanero—(90 Days) *HOT* Extremely pungent!! 1000 times hotter than a jalapeno! Lantern-shaped 1" x 1 ½" peppers with thin walls. Matures light green to orange. Can be enjoyed at any color. Recommended by KSU.

Holy Mole Hybrid—(87 Days) *HOT* All America Selection winner. Mildly hot, with a nutty, tangy bite. Produces glossy, chocolate-brown peppers 7" x 1 ½". Enjoy green or brown.

Italian Roaster II Hybrid—(68 Days) *SWEET* A non-bell type that offers smooth fruit with thicker walls and slightly more pungent taste when dried. Can be enjoyed green or red. Peppers are 8" x1".

Italico Hybrid—(68 Days) *SWEET* Italiano type bears uniform, long tapered peppers with smoother skin than others of this type. Has pleasing spicy taste, rather than heat. Peppers average 7"x1". Sensational cooked or raw.

Ixtapa Hybrid—(75 Days) *HOT* A jumbo-sized, disease resistant Jalapeno. Great in salsas or stuffed. Large size 3"x1 ½". Matures green to red. Can be enjoyed green or red. Recommended by KSU. Not for the faint of heart!

Jalapeno—(72 Days) *HOT* Dark green tapered peppers 3"x1" that mature from green to red. Good fresh or in salsas. Can be enjoyed green or red.

Jupiter—(70 Days) *SWEET* One of the best open-pollinated varieties. Produces large, blocky, thick-walled peppers. Recommended by KSU. Matures green to red. Can be enjoyed green or red.

Lady Bell—(71 Days) *SWEET* Produces good yields of blocky, 3-4 lobed crunchy peppers. Disease resistant. Recommended by KSU. Matures green to red. Can be enjoyed green or red.

Mariachi Hybrid—(66 Days) *HOT* All America Selection winner. Peppers are low heat under non-stressful conditions. Delicate gourmet flavor, fruity overtones. Peppers are 4"x2". Recommended by KSU.

Mexibell Hybrid—(68 Days) *HOT* All America Selection winner. A bell pepper with a mild chili flavor. Produces lots of 3-4 lobed peppers with firm flesh. Matures green to red. Can be enjoyed green or red.

Mucho Nacho Hybrid—(68 Days) *HOT* Jumbo 4" jalapeno peppers that are fatter, thicker, heavier, a bit hotter, and 1" longer than regular jalapenos. High yields. Can be enjoyed green or red.

Orange Scotch Bonnet—(120 Days) *HOT* Hotter than Habanero? You be the judge! The bonnet-shaped peppers are bright orange when ripe. Flavor is smoky and fiery hot.

Patio Tasty Hotwings—(71 Days) *HOT* Produces 1 ½" x ¾" peppers easily grown in a container. Use in kabobs, salsa and wing sauces. Matures green to red. Can be enjoyed green or red.

Pimento Elite Hybrid—(72 Days) *SWEET* A heavy producer of sweet, oval to heart-shaped peppers 3"x 3 ½" with thick walls. Ideal for salads, garnishes and canning. Matures from green to red. Can be enjoyed green or red.

Pinot Noir Hybrid—(68 Days) *SWEET* Large, blocky peppers blush simultaneously to shades of citrus, berry and cherry red. The thick-walled peppers are very sweet and firm. Sets peppers from cool to hot, humid conditions. Matures lilac to red. Can be enjoyed lilac or red.

Poblano—(75 Days) *HOT* Slightly hot, with a sweet flavor. Produces peppers 6" x 3". Thick walled peppers ideal for fresh use, stuffing, roasted and used in rellenos or dried as an ancho. Matures from green to reddish brown. Can be enjoyed green or reddish brown.

Purple Beauty Hybrid—(70 Days) *SWEET* A novelty 4-lobed bell pepper measuring 3 ½" across. Perfect for salads. Matures green to dark purple. Can be enjoyed green or dark purple.

Red Beauty Hybrid—(68 Days) *SWEET* An early, high-yielding 4" x 3 ½" thick-walled, 4-lobed bell pepper. Disease resistant. Matures from green to a bright red. Can be enjoyed green or red.

Redskin Hybrid (Patio)—(65 Days) *SWEET* Perfect for a 10" pot, grows 16" tall, producing sweet 4" bell peppers all summer. Matures green to red. Can be enjoyed green or red.

Sahuaro Hybrid—(68 Days) *HOT* Big pepper size up to 9" long with thick walls making it a perfect pepper for roasting and slicing. High yields. Matures green to red. Can be enjoyed green or red.

Serrano Chili—(85 Days) *HOT* Perfect for chili sauces, salsa, hot pepper vinegar, and pickles. Produces peppers 2" long. Matures from green to red. Can be enjoyed green or red. Recommended by KSU. One very hot pepper!

Super Cayenne—(70 Days) *HOT* Long peppers 6" x ½" are perfect for pickles, canning or drying. Matures from green to red. Can be enjoyed green or red.

Super Chili Hybrid—(75 Days) *HOT* All America Selection winner. Produces 2 ½" x 1 ½" cone-shaped, elongated peppers. High yields of very hot peppers. Matures green to red. Can be enjoyed green or red.

Super Heavyweight Hybrid—(77 Days) *SWEET* A jumbo bell pepper that is thick-walled and blocky. Marvelously sweet in flavor and crunchy texture. Perfect for stuffing or eating fresh. Matures from green to gold. Can be enjoyed green or gold.

Summer Sweet 8620 Hybrid—(75 Days) *SWEET* Produces blocky peppers 3 ½" long and 4" wide that have smooth, thick walls. Matures from green to bright yellow. Can be enjoyed green or yellow.

Sweet Banana Improved Hybrid—(65 Days) *SWEET* Tapered 7" x 2" peppers that are thick-walled and perfect for stuffing or eating fresh. Matures from green to gold. Can be enjoyed green or gold. Recommended KSU.

Thai Hot—(70 Days) *HOT* Very hot!! Produces small, slim dark green peppers about 1" long. High yields. Matures from green to bright red. Can be enjoyed green or red.