

The Henrys' Plant Farm

<u>Anaheim Chili</u>—(75 Days) Popular 2-celled, medium-hot pepper with medium thick flesh. Peppers start out green, maturing to red. Enjoy green or red. High yields. Recommended by KSU.

<u>Apache Red Chili (Patio)</u>—(65 Days) 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.

<u>Aruba</u>—(65 Days) 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 color. Enjoy at any color. A vigorous producer.

<u>Big Guy Jalapeno</u>—(69 Days) A <u>Burpee Exclusive Variety</u>. Produces large jalapeno peppers that are perfect for pickling, stuffing and slicing. Peppers are 5"x1" in size. Enjoy green.

<u>Biggy Chile Hybrid</u>—(68 Days) Huge yields of thick-walled 9" peppers. Mild heat rating. Matures green to red. Enjoy green or red. Recommended by KSU.

<u>Caribbean Red Hot</u>—(70 Days) Sixty times hotter that Jalapeno Peppers. Peppers are 1.5" long and shaped like a blunt twisted bell pepper. Enjoy green or red. Recommended by KSU.

<u>Chichimecca Jalapeno Hybrid</u>—(65 Days) Produces thick-walled, giant jalapeno peppers. Plants have great disease resistance. Peppers are 4"x 1.75" in size. Enjoy green or red.

<u>Emerald Fire Fresno</u>—(76 Days) 2015 All-America Selections National winner. Produces attractive, glossy red, triangular peppers that are perfect for chili sauces. Fresno peppers are sweet, large 3 ¾" x 1.5", very proflic. Enjoy red or green.

<u>Fajita Bell Hybrid</u>—(75 Days) One of the best large, 4-lobed peppers with a low pungency and a great taste raw or cooked. High yields. Enjoy green or red.

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

<u>Ghost Pepper (Bhut Jolokia)</u>—(95 Days) This pepper is alleged to be among the world's hottest! Use with caution! Peppers are wrinkled, scarlet red in color and 2"x 1".

<u>Habanero</u>—(90 Days) extremely pungent! 1000 times hotter that a Jalapeno! Lantern-shaped 1"x 1.5" peppers with thin walls. Matures light green to orange. Enjoy at any color. Recommended by KSU.

<u>Holy Mole Hybrid</u>—(87 Days) All America Selection winner. Mildly hot, with a nutty, tangy bite. Produces glossy, chocolate-brown peppers 7" x 1.5" Enjoy green to brown.

<u>Jalafuego Hybrid</u>—(70 Days) Large, strong plants produce super-pungent Jalapeno peppers. Peppers grow to be extra-long, measuring 4"x 2". Enjoy green to red.

<u>LaBomba Jalapeno Hybrid</u>—(56 Days) Sturdy plants produce continuous yields of medium-hot peppers with thick walls. Peppers are 2.75" x 1". Enjoy dark green in color.

<u>Mariachi Hybrid</u>—(66 Days) All America Selection winner. Peppers are low heat under non-stressful conditions. Delicate gourmet flavor, with fruity overtones. Peppers are 4" x 2". Recommended by KSU.

<u>Mexibell Hybrid</u>—(68 Days) All America Selection winner. A bell pepper with a mild chili flavor. Produces 3-4 lobed peppers with firm flesh. Matures green to red. Enjoy at any color.

<u>Poblano</u>—(75 Days) Slightly hot, with a sweet flavor. Produces peppers 6" x 3". Thick-walled peppers are ideal fresh, stuffed, roasted, used in rellenos or dried as an ancho. Matures from green to reddish brown. Can be enjoyed at any color.

<u>Scotch Bonnet Jamaican Red</u>—(90 Days) Hotter than Habanero?? You decide. Bonnet-shaped 2" peppers. Super hot. Matures green to red. Enjoy at any color if you dare.

<u>Serrano Chili</u>—(85 Days) Perfect for chili sauces, salsa, hot pepper vinegar and pickles. Produces 2" long peppers. Matures green to red. Enjoy at any color. Recommended by KSU.

<u>Siracha Hybrid</u>—(65-70 Days) Produces a large dark green pepper (5" x 1.25") with a beautiful smooth skin and thick walls. Has good heat content. Enjoy green or red.

<u>Super Cayenne</u>—(70 Days) Long peppers 6" x ½" are perfect for pickles, canning or drying. Matures from green to red. Enjoy at any color.

<u>Super Chili Hybrid</u>--(75 Days) All America Selection winner. Produces 2.5" x 1.5" cone-shaped, elongated peppers. High yields of very hot peppers. Matures green to red. Enjoy at any color.

<u>Thai Hot</u>—(70 Days) Very hot! Produces small, slim dark green peppers about 1" long. High yields. Matures from green to bright red. Enjoy at any color.

<u>Time Bomb</u>—(70 Days) A hot <u>cherry</u> pepper that is round to pointy. Great for pickling. Peppers are about 1.5" across. Matures green to red. Enjoy at any color.

Sweet Pepper Varieties

<u>Bananarama</u>—(70 Days) A <u>Burpee Exclusive Variety.</u> Produces big, meaty banana peppers on smaller plants. Peppers are 8" x 1.25". They start out yellow in color and mature to orange-red. Can be picked at any time.

<u>Better Belle</u>—(75 Days) A very dependable productive pepper variety that produces high yields of 4"x 5" thick-walled sweet peppers. Matures green to red.

<u>Big Bertha</u>—(72 Days) All America Selection winner. Extra-large, mostly 4-lobed peppers that are 7" x 3.5". Matures green to red. Very popular for home use. Enjoy green or red. Recommended by KSU.

<u>Big Daddy</u>—(70 Days) <u>A Burpee Exclusive Variety</u>. Produces huge 8-10" long sweet peppers, thick-walled and crispy sweet. Great grilled, sautéed, stir-fried, roasted or stuffed. Matures green to golden-yellow. Enjoy at any color.

<u>Cajun Bell</u>—(61 Days) Mildly spicy but still sweet, perfect to add zing to salsas, salads and stir-fry dishes. Peppers are 3" x 3.5". Can be enjoyed green or red. All America Selection winner.

<u>Carmen</u>—(60 Days) Distinctive horn-shaped Italian pepper with delightful sweet flavor. Firm, tapered peppers are 6" x 2.5". Can be enjoyed green or red. Recommended by KSU.

<u>Cute Stuff Red</u>—(62 Days) Produces apple-shaped mini-bell peppers that are 3" x 2.5" in size. A prolific producer, and great for eating fresh or stuffed. Can be harvested green or red.

<u>Early Sunsation</u>—(70 Days) Blocky shaped peppers with thick walls and a very sweet taste when left to ripen to a yellow color. Matures from green to bright golden-yellow.

<u>Fooled You</u>—(65 Days) Perfect for mild sauces, salsas and stir-fry. Not pungent or hot, but still flavorful. Thick-walled 1.5" peppers. Matures green to red. Enjoy green or red.

<u>Giant Marconi</u>—(70 Days) Produces a tapering 2-4 lobed pepper that is 8" x 3" in size. Has a sweet, smoky flavor. Use fresh or grilled. Disease resistant. High-yielding. Enjoy green or red.

<u>Golden Summer</u>—(70 Days) One of the best golden peppers for production and eating quality. High yields. Exceptionally thick walls. Matures from lime-green to sunny yellow. Enjoy at any color.

<u>Great Stuff</u>—(75 Days) A <u>Burpee Exclusive Variety</u>. The ultimate pepper for stuffing—gigantic in size and thick-walled. Produces giant 7" x 5" peppers all summer long. Vigorous and disease-resistant.

Gypsy—(60 Days) Extremely early producer of wedge-shaped peppers that are crunchy, firm and sweet. All America Selection winner.

<u>Hungarian Sweet Wax</u>—(66 Days) Produces a very sweet 1.5"x 6" light yellow pepper that is perfect for salads, sandwiches, or stir-frying. Enjoy light yellow to red.

<u>King Arthur (formerly Fat 'N Sassy)</u>—(65 Days) Produces high yields of large, blocky sweet bell peppers. A mid-season variety that is widely adaptable and shows virus resistance. Enjoy green or red.

<u>Lady Bell</u>—(71 Days) Produces good yields of blocky, 3-4 lobed crunchy peppers. Disease resistant. Matures green to red. Enjoy at any color. Recommended by KSU.

<u>Lunchbox Snack Peppers</u>—(75-80 Days) Beautiful mini-sized, colorful snack peppers that are remarkably sweet and flavorful. Delicious sautéed, in salads, and perfect for a healthy snack. Available in Red, Orange, and Yellow. All three varieties have tall strong plants that yield well.

<u>Mama Mia Giallo</u>—(85 Days) Sweet <u>Italian</u> pepper that is perfect grilled, roasted, or eaten fresh. All America Selection winner 2014. Matures green to yellow. Enjoy at any color.

<u>Mohawk</u>—(75 Days) A pepper that is perfect for that pot on your patio! Compact in size, the plant is 8" tall and 10" wide. Produces tasty 4" peppers that are blocky in shape and thick-walled. Enjoy green or orange.

<u>Orange Blaze</u>—(65 Days) All America Selection winner. Produces gorgeous 2-3 lobed peppers that are 4"x 1.5" in size with a very sweet flavor. Excellent disease resistance. Matures early. Enjoy green or orange.

<u>Pimento Elite Hybrid</u>—(72-75 Days) Produces good yields of heart-shaped, sweet,, thick-walled peppers. Delicious flavor when roasted. Plants grow 20"-24" tall.

<u>Pinot Noir Hybrid</u>—(68 Days) Large blocky peppers blush simultaneously to shades of citrus, berry and cherry red. Thick-walled peppers are very sweet and firm. Sets peppers from cool weather to hot, humid conditions. Matures lilac to red. Enjoy at any color.

<u>Red Knight</u>—(65 Days) A sweet, vigorous, early maturing pepper variety. Produces large to extra-large peppers 4.5"x 4.5" in size. Peppers are thick-walled. Enjoy green or red.

Redskin Hybrid (Patio)—(65 Days) A pepper that is perfect for a 10" pot on the patio. It grows 16" tall and produces 4" bell peppers all summer. Matures green to red. Enjoy green or red.

<u>Revolution</u>—(72 Days) Produces large to extra-large peppers that are 4.75"x 4.5" in size. Has good disease resistance. Thick-walled and 4-lobed in shape. Enjoy green or red.