

Variety	Days	Size	Color	Description
<b>Sweet Peppers</b>				
Big Bertha Bell	70 days	7" x 4"	green to red	Giant sweet bell w/ extra-large fruits. One of the most popular.
Super Heavyweight Hybrid	77 days	9 oz.	gold	Enormous fruits w/ thick flesh, low in calories & high in Vit. C.
Purple Beauty Bell	70 days	med	purple	Deep purple blocky bells w/ thick walls. Heavy yeild.
Socrates X3R Bell	68 days	4.5"x4.5"	green to red	Resistant to 3 races of Bacterial Spot & Potato Y virus. Thick walled fruit.
Tawny Port Bell	75 days	5"x4"	mahogany/po	Beautiful color addition to any dish. Sweet, delicious, thick walled fruit.
Valencia Bell	72 days	4 1/2"	orange	Rich orange pepper, ideal for gourmet or specialty cooking.
Sweet Banana	66 days	6"	yellow to red	Wonderful fried, grilled or cut up into salads. Profuse plants.
Red Marconi	90 days	7"	deep red	Extremely sweet Italian peppers usually used for frying, but delicious fresh.
<b>Medium Heat</b>				
Ancho San Martin	75 days	5 1/2"	green	Mild poblano Chile rellano-type w/ higher yields than others.
Golden Greek Pepperoncini	62 days	small	golden	Smaller & lighter in color than regular pepperoncini. Perfect for pickling.
Mariachi Hybrid	66 days	4"x2"	yellow to red	2006 All-America Winner. 500-600 Scoville units, great for any dish.
<b>Hot Peppers</b>				
Caribbean Red - very hot	110 days	1 1/2"	green to red	<b>Twice as Hot as Habanero.</b> Wrinkled fruits w/ blunt ends.
Cayenne	72 days		red	Very Hot. Good for pickles, canning, drying, chile & salsa.
Garden Salsa	73 days	9"	green to red	Perfect for making into homemade salsa or added to your favorite recipes.
Habanero				
Early Jalapeno	75 days			
Kung Pao				
Serrano del Sol				