

**HOT PEPPERS (orange tag)**

Anaheim Chili  
 Ancho 101  
 Cayenne  
 Early Jalapeno  
 Garden Salsa  
 Jalapeno M  
 Mariachi  
 Mexibell  
 Mucho Nacho  
 Orange Spice Jalapeno-**NEW**  
 Padron  
 Pepperoncini  
 Poblano  
 Pot-a-peno-**NEW**  
 Serrano  
 Tabasco  
 Takara Shishito  
 Tam Jalapeno  
 Thai Hot

**ULTRA HOT (red tag)**

Carolina Reaper  
 Ghost Pepper (Bhut Jolokia)  
 Habanero  
 Habanero Red  
 Trinidad Moruga Scorpion

**SWEET NON-BELL PEPPERS (yellow tag)**

Fooled You  
 Goliath Gentle Giant  
 Goliath Griller  
 Habanada  
 Marconi Red  
 Pizza  
 Sweet Banana  
 Tennessee Cheese

**SWEET BELL PEPPERS (green tag)**

California Wonder  
 Chinese Giant  
 Chocolate Beauty  
 Encore (AKA Colossal)  
 Jupiter  
 King Arthur (Fat-N-Sassy)  
 Mini Chocolate Bell  
 Mini Red Bell  
 Mini Yellow Bell  
 Ozark Giant  
 Red Knight  
 Yellow Monster

**CAUTION!** It is advised to wear gloves when handling hot peppers, keep them away from children and thoroughly clean all kitchen utensils like cutting boards, knives, etc. When grinding dried peppers, wear a breathing mask and protect your eyes. **DO NOT TOUCH ANY** sensitive parts any time before thoroughly cleaning hands!

**HELPFUL GROWING TIPS:**

- The soil must be a minimum of 65° F before placing pepper plants into the garden.
- When you put your pepper plants into the ground place ½ cup of Bone Meal and 1 tablespoon of Powdered Lime in the hole before you put the plant in and mix around slightly, then place your pepper plant and back fill. This will help with blossom end rot, and your plant and fruits will be much happier.
- Peppers like the soil pH level between 6.4 – 6.8.
- Put a 4” layer of mulch, we suggest “Gardeners Choice™ Organic Compost” on the top of ground around plants, as you water nutrients will leach down to the plant roots.
- **DO NOT WATER OVERHEAD WITH SPRINKLERS;** the foliage does not like to be wet. It is best to water underneath the foliage directly onto the ground.
- **DO NOT OVER FERTILIZE-** you will have beautiful foliage, but low to no fruit production.
- To increase the Scoville units “heat” reduce or cut out watering 5-6 days before you plan on picking. When you water more regularly before picking the more likely you are to reduce heat and overall flavor of your peppers.
  - It is important to make sure your plants are not wilting or getting to dry while doing this.

**SCOVILLE UNITS** are used to measure the heat content in hot peppers. The higher the number, the hotter the pepper is. So, if you don’t like it hot then stick with the lower numbers.

**We have a large selection of:**

Berries	Onions
Melons	Cucumbers
Tomatoes	Squash (summer & winter)
Herbs	Pumpkins

**FOR MORE TIPS GET OUR HANDOUT**  
**“Helpful Hints on Growing Tomatoes and Peppers”**

## HOT PEPPERS

### **ANAHEIM CHILI** - 75 days, Ripens to red

Moderately pungent fruit, very smooth 7 ½" long x 2" wide. Borne on tall, productive plants that offer good foliage cover for the fruit. Excellent for canning, freezing or drying. Good for chili rellanos. Tobacco Mosaic Virus resistant. Scoville units: 500-2500.

### **ANCHO 101** - 85 days, Ripens to red

Plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers turn from dark green to red when mature. Plant has green stems, and white flowers. A variety from Mexico. Scoville units: about 3000.

### **CAYENNE** - 65 days Ripens to green / 85 days Ripens to red

Attractive wrinkled fruits avg. 8-9" with moderately thick walls. Flavor is excellent – fruits are both sweet and hot. Excellent for frying and in salsas. High-yielding, medium sized plants. Scoville units: 30,000 – 50,000.

### **EARLY JALAPENO** - 60-65 days, Ripens deep green maturing to red

Very hot, ideal for Mexican dishes. Sausage-shaped fruits, 3 ½" by 1 ½", are also perfect for pickling. Just like Jalapeno, but earlier and better adapted to cool, coastal conditions. Compact, non-brittle bushes. Scoville units: 2500-10,000

### **GARDEN SALSA** - 73 days, Ripens to red

The name of this pepper says it all, because it is just perfect for making into homemade salsa! The heat level is in the medium range, about the same as Jalapeno, offering the amount of heat that suits the average American palate. Also useful for picante sauce and various other Mexican dishes. The smooth green peppers are 8-9" long by 1" wide. Large plants produce a big yield. Scoville units: 1,000 – 5,000.

### **JALAPENO M** - 75 days, Ripens to red

Deep-green 3" long peppers that are excellent fresh or pickled. These hot, flavorful, and zesty peppers can be eaten green or red. Scoville units: 5,000 – 30,000.

### **MARIACHI**- 66 days. Ripens to red.

Improved Santa Fe type cannot be beat for salsas, sauces or stuffed and grilled. Large, 4" by 2", fleshy fruits with fruity overtones and low to medium heat mature red but are usually harvested yellow. Scoville units: 500-600.

### **MEXIBELL** - 70 days, Ripens to red

AAS Winner. A bell pepper with a mild chili flavor? Absolutely! Plants grow up to 26" tall, bearing lots of 3" to 4" lobed fruits with firm flesh. Ripens from green to chocolate to red and can be eaten at any time. Tolerant to Tobacco Mosaic Virus. Scoville units: 100 – 1,000.

### **MUCHO NACHO** Hybrid - 70 days, Ripens to red

Here's a mucho impressive Jalapeno from Mexico, with a big and powerful taste! Jumbo, 4" fruits are fatter, thicker, heavier, a bit hotter, and up to a full inch longer than regular Jalapenos and are usually used green. Plants are vigorous and high yielding, setting heavy loads of fruits about a week earlier than is typical of Jalapenos. Scoville units: 2,500 – 4,500.

### **ORANGE SPICE JALAPENO**- 65 days, Ripens to orange. **NEW**

Jalapenos are probably the most popular spicy pepper in the world and interest will continue to peak with the introduction of these NuMex varieties. Bright, colorful peppers, 2 to 3" long by 1" wide, have major eye appeal and will stand out in salsas and other fresh recipes. Plants grow up to 24" and are great for container gardening. Fruits ripen from green to orange and have a great fruity/citrus flavor. Hottest of the series. Scoville units: 79,000.

### **PADRON** - 60 days, Ripens to yellowish green, sometimes red

Harvest Padron peppers when they are about 1-1 ½" long. About 1 out of 20 will be hot, and the rest mild. All the fruits become hot if allowed to grow to 2-3" long. Padrons are served sautéed in olive oil with a little sea salt, and eaten as tapas (appetizer) in Spain. Scoville units: 500 – 2,500.

**PEPPERONCINI** - 65 days, Ripens to light yellow

Sweet, crunchy and only mildly hot – great for pickling, salads and salsas – and tasty fresh too. The plants are prolific even in short-season areas. Harvest when light yellow and 2-3" long. Scoville units: are 100 – 500.

**POBLANO L** - 75-80 days, Ripens to dark red/brown

Dark green peppers mature to almost brown are 5" long by 2 ½" wide with a slight taper and blunt end. These are a little longer and milder than Ancho 101. These peppers are called Poblano when fresh and Ancho when dried. Scoville units: 1,000 - 2,000

**POT-A-PENO**-45-65 days, Ripens to red-**NEW**

Spice up your vegetable garden with this unique cascading jalapeño pepper plant, perfect for small spaces or hanging baskets. Tons of jalapeño fruit grow under a dense canopy of small, dark green leaves. Harvest fruit green for a traditional spicy zip in any dish or allow to ripen to red for a sweet, spicy flavor. Scoville units: 100 – 500.

**SERRANO** - 75-80 days, Ripens to red

Very hot chile called for in many recipes. Candle-flame shaped fruit are 2 ¼" long, green, then red at full maturity. Borne on attractive 30-36" erect, branching plants. Suitable for salsas, sauce recipes as well as eating fresh. Vigorous bearer. Scoville units: 10,000 - 22,000.

**TABASCO** - 120 days, Ripens to red

Tapered 1 ½" long peppers pack a wallop! Used to make Louisiana's famed hot sauce. Heats up salsa or stir-fry. Easy-to-spot fruits makes harvesting easy. Tabasco's fire-engine red chilies make it a striking ornamental. Can be used fresh, dried or canned/pickled. Scoville units: 30,000- 50,000.

**TAKARA SHISHITO**- 60 days. Ripens to green.

This East Asian variety is usually considered a sweet pepper, but it is included here because about 10% of its fruits are spicy hot. Compact plants are ideal for containers and produce huge yields of slender, 3 ½ "by 1", glossy light green fruits. Cannot be beat when tossed with a tiny bit of olive oil and cooked over a grill. Scoville units 100 - 1,000.

**TAM JALAPENO** – 90 days, Ripens to red

Tam Jalapeno Peppers are mild, high yielding jalapenos that are ideal for pickling, stir-fry, or just spicing up any dish. It is a relatively small pepper producing 3"-6" fruits. These peppers go from green to deep red when mature. Scoville units: 1,000 – 1,500

**THAI HOT** - 70 days, Ripens to red

Red- medium-small peppers are quite pungent, enough to add that authentic note to your Thai food. Plants run about 26" tall and it's not unusual for a single plant to set over 150 of these 3 ½" long narrow peppers. String them up for ristras, they are great dried. Hybrid. Scoville units: 50,000 - 100,000.

## ULTRA HOT

### **CAROLINA REAPER-** 100+ days, Ripens to red

The Carolina Reaper possesses a unique flavor that can be described as both sweet and smoky, with a sweet chocolate cherry undertone with a hint of citrus. The heat builds quickly, and has a long lasting super-hot burn. This cross was bred in South Carolina and tested at the Winthrop University; testing at over 2.2 million Scoville units at its peak. Scoville units; 1,569,300.

### **GHOST PEPPER (BHUT JOLOKIA)-** 100= days, Ripens to red

Extensively cultivated in Assam region of India. Best grown in a container under glass as it needs a long growing season. Fruits pale lime green turning an orangey red. Use sparingly and with care. Feed plants weekly with a high potash tomato fertilizer once the first fruits have set. Scoville units: 800,000 – 1,001,304.

### **HABANERO-** 90 – 100 days, Ripens to golden orange

Among the hottest ever measured! It is reportedly 1,000 times hotter than Jalapeno! Native to the Yucatan, lantern-shaped, 1" by 1 ½ ", with thin, wrinkled, light green flesh. Must be grown in warm, moist conditions. A favorite for sauces. High-yielding plants grow 36" tall. Scoville units: 100,000 – 225,000.

### **HABANERO RED-** 90 days. Ripens to red.

Wrinkled fruits, 2" by 1 ½ " are larger than habanero, with an intensely hot, mildly fruity flavor described as a "sweet heat" like an apricot. Roast or use raw. Try some in tongue-burning hot wing! Scoville units: 350,000 – 577,000.

### **TRINIDAD MORUGA SCORPION-** 95 – 100 days, Ripens to red

Native to Trinidad and Tobago, the golf ball-sized fruits with a fruity, citrus-like flavor are wrinkled with a pointed tip resembling the sting of a scorpion. Used sparingly, these are great for salsas, marinades and hot sauces. Scoville units: 1,200,000.

## SWEET NON-BELL

### **FOOLED YOU** hybrid - 65 days, Ripens to red

The name says it all, great Jalapeno flavor but no heat or pungency. A great choice for salsas, fresh sliced or stuffed with humus for a transcontinental appetizer. High-yielding plants bear thick walled 3 ½" by 1 ¾" peppers that look exactly like a large fiery jalapeno. You could just nosh them down and awe your friends.

### **GOLIATH GENTLE GIANT-**68-70 days. Ripens to red

A cubanelle-type with early maturity and large fruit – about 7" to 7 ½ " long by 2 ½ " wide. Fruits mature from lime green to a beautiful red, and are perfect for grilling, stuffing, adding to salads and pizzas or eating fresh from the garden- as you will be tempted to do. Plants have added resistance to three races of the dreaded Bacterial Spot disease.

### **GOLIATH GRILLER-** 70days. Ripens to red

Versatile flavor, pungent enough to make a fantastic roaster, but mild enough to eat fresh if you like a pepper with a little bite. Smooth fruits 5" to 7" long and 1 ½ " wide, mature green to red and yield better than other peppers under cool growing conditions. Widely adapted, with good disease resistance.

### **HABANADA-** 90 days. Ripens to orange.

Impossible you say. A habanero with absolutely no heat, but keeps all its tropical, fruity flavor that habaneros are known for! Robust plants produce enormous yields of 2" to 3" fruits that start lime green and ripen to bright fluorescent orange. Perfect when sauteed, roasted or eaten fresh.

**MARCONI RED** - 70-90 days, Ripens to red

Italian heirloom prized for extremely sweet, large red fruits. Plants produce 3-lobed tapered blunt-tipped fruits that measure 3" at the shoulder and up to 12" long. Excellent for using green, in fresh salads and also for stir frying.

**PIZZA** - 80 days, Ripens to red

The heaviest, most thick-walled pepper we have ever seen, for big wedges with just a hint of zing. The 3-4" cone-shaped peppers on 14-18" tall plants are most flavorful when green. Early and prolific.

**SWEET BANANA** - 70 days, Ripens to orange and red

One of the most popular peppers, excellent fresh or cooked! Thick-walled, pendant fruits with sweet, mild, waxy flesh starts out a pale green, ripen to yellow, to orange to red. Prolific plants grow to 16"-24".

**TENNESSEE CHEESE** - 82 days, Ripens to red

An ancient heirloom recovered from seeds donated by a couple living in Kingston, Tennessee. Originally from Spain, where it is still used as a staple in many dishes. Fruits are perhaps the best we've seen for stuffing. Round, apple or tomato shaped, with a flattened base and a thick, delicious skin. Use it fresh like a bell, pickled, canned, or dried for Paprika.

**SWEET BELL****CALIFORNIA WONDER** - 75 days, Ripens to red

Still the standard of the sweet bells: deep green to red, thick-walled with an attractive glossy flesh. Fruits are medium-sized, 4" by 4", 3-4 lobed, smooth and blocky. A nice stuffing pepper, high yields are borne on 28" high plants.

**CHINESE GIANT** - 90 days, Ripens to red

A mild, mid-season pepper perfect for home gardens. Produces fruits that are uniformly large and blocky bell shaped with thick walls – ideal for stuffing. Sweet flavored and ripens to a brilliant cherry red color, each averaging 6" across and 4" to 5" long.

**CHOCOLATE BEAUTY** - 67 days to green, 85-88 days to chocolate

Incredibly sweet and delicious, medium large, 3 or 4 lobed bell peppers mature from green to an attractive chocolate color. Eat them at the full ripe stage and you'll know they're something special. Resistant to Tobacco Mosaic Disease.

**ENCORE**- 70 days, Ripens to red- **FORMERLY KNOWN AS COLOSSAL**

Extra-large, 5-1/2 to 6" blocky fruits are smooth with thick walls and are slow to turn to deep dark red. Even under cool temperatures, plants produce abundant yields of high quality peppers that consistently maintain their large size and shape. Plants grow up to 24" and have excellent foliage cover to protect fruits against sunscald. Widely adaptable. Highly resistant to Pepper Mottle Virus and Potato Virus Y Races 0-2.

**JUPITER** - 70 days, Ripens to red

One of the best open pollinated varieties ever released. It's large, blocky, 4-lobed, sweet-flavored fruits have thick green walls that ripen to red. Sturdy 30" plants with dense leaf canopies that protect high yields. Widely adapted, and Tobacco Mosaic Virus tolerant.

**KING ARTHUR** - 61 days, Ripens to red

Formerly known as Fat-N-Sassy. Varieties bred for early yields usually give up some of their size. Not so with this one! Unmatched for its large fruit size and early maturity. Sweet, crunchy, 4-lobed fruits truly live up to their name—about 4 1/2" by 4 1/2", thick-walled and blocky. Plants grow to about 22" and perform well under a variety of conditions.

**MINI CHOCOLATE BELL**-90 days. Ripens to reddish brown

This sweet miniature bell pepper has excellent fresh flavor. Short, stocky plants produce a multitude of 2" long miniature bell peppers, which make a tasty addition to salads. An off shoot of full-sized Chocolate peppers, this variety made its first appearance in the garden of SSE member Lucina Cress during the 1980s. She saved seeds from the smallest fruits in her Ohio garden and a variety was born.

**MINI RED BELL**-90 days. Ripens to red

These bite-sized, 2" long, trilobed peppers—borne profusely on short, stocky plants—are ideal for stuffing or canning. A friend passed along the red and yellow versions of this pepper to SSE member Lucina Cress of Ohio, who stuffed the peppers with cabbage, as well as pickled and canned them to sell at her church bazaar. Not into preserving? They also make a delightful addition to salads.

**MINI YELLOW BELL**- 90 days, Ripens to yellow

Miniature Yellow Bell will produce cute little fruits that measure only **1 to 1.5 inches in diameter**. They display a yellow, waxy, smooth outer skin, with a hollow inside. They are grown on plants that reach a mature height of about 24" to 30" tall.

**OZARK GIANT** – 75 days. Ripens to red -

This variety produces huge, long bell peppers that have delicious, thick flesh. They start out green and turn bright red. Very productive plants and great flavor will make this old Ozarks variety a favorite.

**RED KNIGHT** - 78 days, Ripens to red

Big, heavy blocky peppers measure 4 ½" long and wide, and mature to red early in the season. This variety has protection against three races of bacterial leaf spot and two pepper viruses.

**YELLOW MONSTER** – 90 days, Ripens to yellow

Gigantic, behemoth elongated yellow bell peppers can grow 8" long by 4" wide! These impressive peppers are really sweet, meaty and wonderful; so pretty after they turn from green to bright sunshine yellow. These are great fresh, fried or roasted

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