



## Pepper List 2026

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We carry an excellent selection of locally-grown sweet and hot peppers. Peppers are a fun challenge for Pacific Northwest gardeners, and can be very rewarding. With so many colors, shapes, and flavors to choose from, some gardeners like to try at least one new variety each year.

### **Growing Peppers**

The key to success with peppers is maximizing sunlight and heat. Pepper plants should be kept indoors or in greenhouses until nighttime temperatures are above 50-60°F. Even then, they benefit from additional protection. Try building a high tunnel out of clear plastic, or plant them in containers near a south or west-facing wall that reflects heat.

Peppers can thrive in raised beds or containers, provided they are in a full-sun location and well-fertilized. For container planting, use potting soil with added organic fertilizer. In raised beds, use rich, well-drained soil and organic fertilizer.

Whether growing in the ground or in containers, water thoroughly rather than often. Let the soil dry to about 1-2 inches down before watering. To produce the spiciest, most flavorful hot peppers, provide the warmest temperatures possible and withhold water once the fruit begins to ripen.

### **Our Pepper Varieties**

Several of the listings below are popular categories rather than specific varieties. You'll see the phrase, "rotating selection" beneath these lines. The particular varieties will depend on weekly availability from our local growers, but we'll keep a selection of these classic favorites in stock.

Other listings are diverse heirloom varieties, each with their own unique qualities. Many of these varieties come with deep traditions and stories, and we encourage interested gardeners to learn more about any heirlooms they decide to grow.

We will also bring in some varieties not on this list, as interesting ones such as Seven Pot Douglah are sometimes offered in small quantities by our growers. Check out our "specialty" collections, and look for the orange "unique this week" signs.

We may temporarily run out of certain varieties. Rest assured that if it's on the list, we'll typically have it back in stock within a week. Please give us a call back midweek if you can't find your favorite listed variety. If you're looking for a variety that isn't listed, let us know.

### **Terminology**

Open-pollinated varieties will "come true" – saved seeds will be like their parents. Heirloom varieties are open-pollinated varieties that have been passed down through several generations. Hybrids are crosses between two or more varieties (not to be confused with GMOs), the seeds of which will produce unpredictable results if saved and replanted.

Scoville units are an estimate of spiciness. Outcomes vary widely due to growing conditions. Up to 2,500 is considered mild, 2,500-30,000 is medium, and over 30,000 is hot to very hot.

The numbers listed under "harvest" are an estimate of the number of days between transplanting a young plant and the first harvest. Outcomes can vary depending on growing conditions.

## HOT PEPPERS

NAME	DESCRIPTION	SCOVILLE UNITS	HARVEST
<b>Anaheim</b> (rotating selection)	Large, mild, and versatile. Delicious stuffed or used in chiles rellenos.	500-2,500 (very mild-mild)	75
<b>Ancho / Poblano</b> (rotating selection)	“Ancho” is dried, fresh peppers are “poblano.” The classic choice for chiles rellenos. <b>Baron</b> is hybrid.	1,000-2,000 (mild)	75
<b>Bhut Jolokia/Ghost</b> (heirloom)	One of the world’s hottest pepper. Please wear gloves and be careful! Use for infused oil, hot sauce.	1 million + (extremely hot!)	100
<b>Bolivian Rainbow</b> (heirloom)	1” conical fruit ripens from purple to yellow, orange and red. All colors at one time!	10,000-30,000 (medium - hot)	90-99
<b>Bulgarian Carrot Chile</b> (heirloom)	18” plant. 2-3”, bright orange fruit. Sweet and fruity. Reliable in cool weather. Unique.	5,000-30,000 (medium)	75
<b>Carolina Reaper</b>	Current record-holder for hottest! Red, gnarled, bumpy, 2-3” long peppers with a tail. Wear gloves and handle carefully!	1.64 million+ (extremely hot!)	100-120
<b>Cayenne</b> (rotating selection)	Long and thin. Typically harvested <b>red</b> and dried as a classic spice. <b>Yellow</b> also available.	30,000-50,000 (hot)	75
<b>Feher Ozon Hot Paprika</b> (heirloom)	Particularly sweet & flavorful. Allow tapered fruits to fully mature to red, remove seeds, dry and grind into homemade paprika powder.	0-1,000 (very mild-mild)	70
<b>Fireball</b> (Hybrid)	Cherry-sized red hot peppers with a balance of sweetness and mild to medium heat.	2,500-5,000 (mild-medium)	75
<b>Fish</b> (heirloom)	19 <sup>th</sup> c. African American heirloom. 3” long curved fruits are colorful and striped. Foliage variegated too.	5,000-30,000 (medium)	80
<b>Fresno</b>	Jalapeño type with particularly sweet flavor when red-ripe. Great pickled or cooked.	2,500-10,000 (mild-medium)	85
<b>Goat Horn</b> (heirloom)	6” long and curved like a horn. Medium spicy, delicious pickled when pale green or red.	20,000+ (medium)	85
<b>Golden Greek Pepperoncini</b> (Heirloom)	Mediterranean classic. Unique, wrinkled, 3-4” tapering yellow fruit. Excellent pickled or fresh. Sweet with a touch of heat.	100-500 (very mild)	65
<b>Guajillo/Mirasol</b>	Most popular chile in Mexico, dried and used in moles and sauces. 3-6” long.	2,000 – 5,000	75
<b>Habañero</b> (rotating selection)	Distinctive fruity and very spicy pepper. Typically <b>orange</b> , but keep an eye out for <b>Chocolate</b> and <b>Red</b>	100,000 - 350,000 (very hot)	90
<b>Hot Banana</b> (heirloom)	6” long, banana shaped, yellow turning red. Spicy peppers are fabulous for hot sandwiches, pickling or canning.	500 (very mild)	75
<b>Hungarian Black</b> (heirloom)	Like a large, glossy-black jalapeño, but both sweeter and spicier. Purple flowers. Unique and beautiful.	5,000-10,000 (medium)	70
<b>Hungarian Wax</b> (heirloom)	A classic favorite for pickling, frying, and fresh eating. 6” long, yellow-red. Reliable in cool weather.	5,000-10,000 (medium)	75

<b>HOT PEPPERS CONTINUED</b>			
<b>Italian Pepperoncini</b> (Heirloom)	Mediterranean classic. Unique, wrinkled, 4-5" red tapering fruit. Excellent fresh or pickled. Sweet when fully ripe with a touch of heat.	100-500 (very mild)	75
<b>Jalapeño</b> (rotating selection)	Classic small, versatile peppers with mild-medium heat. Often used green, but can ripen to red.	2,500-9,000 (mild-medium)	70
<b>Korean Chile</b> Heirloom	Sweet flavor, used green (milder) or dried when red. Dried has complex smoky flavor.	1,500-3,000 (mild)	70
<b>Lemon Drop</b> (heirloom)	Peruvian heirloom. Heat forward, citrus finish. Lovely, 2-3" long, bright-yellow fruit.	15,000-30,000 (medium)	90
<b>Numex Big Jim</b> (hybrid)	A "hatch type" (though the name "hatch" is regional). Record size at up to 12". Great stuffed or roasted.	500-3,000 (mild-medium)	70
<b>Numex Joe E. Parker</b> (hybrid)	Anaheim type, 6-8" long. Large, mild, and versatile. Delicious stuffed or used in chiles rellenos.	500-4,000 (mild-medium)	70
<b>Peron Gold</b> (heirloom)	<b>"Manzano" (Apple) pepper!</b> 2" sturdy round fruit, sweet citrus flavor. Plant has blue flowers, hairy leaves. From Peru.	30,000-100,000 (hot)	90+
<b>Pimento de Padrone</b> (heirloom)	Spanish heirloom. Traditionally used when green (and milder.) Sauté in olive oil and serve with sea salt.	500-2,500 (very mild-mild)	65
<b>Piquin</b> (heirloom)	<b>Bird Pepper!</b> Small (¾" long, ¼" wide) but fiery, with complex spicy/nutty flavor. <b>Red or Yellow.</b>	30,000-50,000 (hot)	105
<b>Scotch Bonnet</b> (heirloom)	The classic hot pepper for Caribbean cooking. Looks and tastes like a habaero, but is slightly sweeter.	100,000 - 350,000 (very hot)	90
<b>Serrano</b> (rotating selection)	Similar to jalapeños, but a bit hotter. Excellent for medium heat salsa. Ripens green to red.	10,000-25,000 (medium)	70
<b>Shishito</b> (heirloom)	Japanese heirloom. Complex flavor. Most have barely a hint of heat, with an occasional mildly spicy surprise. Used green for tempura.	50-200 (most) 500-2,500 (a few)	65
<b>Tepin Chiltepin</b> (heirloom)	Mexican pepper – one of the hottest - unique, red, round ¼" fruits. Great for drying.	50,000-100,000 (hot-very hot)	90-120
<b>Thai Chile</b> (rotating selection)	Small, hot chiles on compact plants. Edible, beautiful, and great for containers.	50,000-100,000 (hot-very hot)	75

## BELL PEPPERS

NAME	DESCRIPTION	HARVEST
<b>Orange Bell</b> (rotating selection)	All varieties ripen from green to bright orange, and are selected for productivity in northern climates.	75
<b>Islander</b> (hybrid)	Purple fruit (with green flesh) turns yellow, then orange, ending red. Can be eaten at any stage. Multiple colors on one plant!	
<b>Purple Beauty</b> (hybrid)	Turns from green to deep purple (with bright green flesh). Stays purple a long time, finally ripening fully to deep red. Can be eaten at any stage.	75
<b>Red Bell</b> (rotating selection)	All varieties ripen from green to bright red, and are selected for productivity in northern climates.	75
<b>Sweet Chocolate</b> (heirloom)	Unique, beautiful, and exceptionally sweet. Ripens from green to a rich mahogany unlike any standard grocery-store variety.	70
<b>Yellow Bell</b> (rotating selection)	All varieties ripen from green to bright yellow, and are selected for productivity in northern climates.	60+
<b>Mini Bells</b> (rotating selection)	1 ½ - 2" blocky fruit ripens from green to mahogany, yellow, or red depending on the variety. Mini bells are faster and more prolific than full-sized bells.	60

## OTHER SWEET PEPPERS

NAME	DESCRIPTION	HARVEST
<b>Cherry</b> (open pollinated)	Small, round, and ripens green to red. Delicious and pretty fresh, or try pickling a combination of red and green fruits.	75
<b>Corno Di Toro</b> (rotating selection)	Called "Bull Horn" for their long, curved shape. 6-8" long. Classic Italian frying type. Usually <b>red; yellow</b> available. <b>Cornito</b> is a half-size version, available in <b>red, yellow, and orange</b> .	75
<b>Cubanelle</b> (open pollinated)	Used when light green or yellow, ripens to red. 6-8", thin-walled fruit. Rich flavor, occasional hint of heat. Try it fried in olive oil.	70
<b>Hungarian Paprika</b> (heirloom)	Allow tapered fruits to fully mature to red, remove seeds, dry and grind into homemade paprika powder.	65
<b>Jimmy Nardello's</b> (heirloom)	Italian heirloom. Very sweet, 6-10", thin-walled fruit ripens to red. Productive, disease-resistant plants. Excellent fresh or fried.	75
<b>Lipstick</b> (heirloom)	Pimento type. 4" long tapered bright red fruit; 1.5 - 2" wide at top. Sweet rich flavor and great aroma.	70
<b>Lunchbox Peppers</b> (rotating selection)	2 1/2" fruit ripens from green to <b>orange, yellow, or red</b> depending on the variety. Thin skinned, tapered and crunchy.	70
<b>Melrose</b> (heirloom)	Italian-American heirloom popularized in Chicago. 5-6", thin-skinned, sweet when red. Delicious in sauce, stuffed, or sautéed.	75
<b>Pepperoncini</b> (heirloom)	<b>Golden Greek</b> (yellow) or <b>Italian</b> (red). Categorized as (slightly) hot peppers. See that list.	65-75
<b>Red Ruffled Pimento</b> (heirloom)	3-4" squat bright red fruit with deep lobes. Thick walls, very sweet rich flavor and great aroma. A taste test favorite	80
<b>Shishito</b>	Categorized as a (slightly) hot pepper. See that list.	65
<b>Sweet Banana</b> (heirloom)	Heirloom and classic favorite. An excellent multi-use pepper, especially popular for pickling. Occasional slight hint of heat.	75