



This list is more for information than an availability. We have had most of these peppers in stock, at some point in the last few years.

**The listing consists of:
NAME (TYPE) (DAYS TO HARVEST)**

General description

Please note "days to harvest" on peppers, refers to number of days after you set your transplants out, not from the time you sow the seed. If you are planting seeds, check with the seed company to see how they measure "days to harvest".

ALMA PAPRIKA (CHILI) (80 days)

100 to 500 Scoville units

Grow your paprika! This heirloom variety is one of the best for drying and grinding. Sweet, with a hint of heat, thick walls, 2 to 4 inches long. The fruit starts out white, turns orange, and then ripens to a rich red.

ANAHEIM (CHILI) (80 days)

2,000 Scoville units

Mildly hot, typically eaten roasted or filled with amazing things and fried. Grows to 2" wide X 7" long...the perfect stuffing size.

An Ancho is a dried Poblano pepper, so eat these fresh or dry them to use later.

ANCHO 101 (CHILI) (77 days)

3,000 Scoville units

A mild chili that looks like a pointed bell pepper, 4 to 6 inches long, starts green and ripens red.

ANCHO MOSQUETERO (CHILI) (90 days)

1,000-2,000 Scoville units

High yields of uniform, smooth, dark green, two lobed fruit that is mild. This Ancho/Poblano gets to be about 6" long x 3" wide with an open cavity, making it perfect for stuffing. As fruit matures to red, it normally becomes slightly hotter.

ANCHO SAN MARTIN (CHILI) (85 days)

1,000-2,000 Scoville units

This Mexican variety produces better yields than other Ancho peppers, 3" x 5 1/2" long. Mildly hot peppers that turn from dark green to dark red when mature. Perfect for stuffing, roasting or drying.

ANCHO TIBURON (CHILI) (65 days)

1,000-2,000 Scoville units

May be the best Ancho/Poblano available! Large yields of 7" long, dark green fruit which matures to red. 3-lobed, thick-walled, glossy, & smooth with a hint of warmth and a fruity-sweet flavor. Perfect for stuffing; holds up when cooked, and is great for drying whole and then grinding into Ancho spice. **TMV BS**

BELL BOY (BELL) (70 days)

{1967 AAS Winner} A classic green bell that will eventually turn red, with thick walls and a full flavor. Pick green for the most crispness, super sweet when red. Great for stuffing, stores well. **TMV**

BETTER BELLE (BELL) (55 to 68 days)

Does a quicker harvest make them better? Large green fruit that eventually turns red. **TMV**





BIG BERTHA (BELL) (72 days)

Giant sized sweet bells, up to 7" X 4" across, mature to red. One of the most popular for fresh market and home gardens.

BIG BOMB (CHERRY) (68 days)

2,500-5,000 Scoville units
Big yields of bright red, thick-walled, 2" hot cherry-type peppers that hold their shape well when pickled. Vigorous, disease resistant plants.

BIG JIM (CHILI) (80 days)

2,000 to 4,000 Scoville units
Medium hot chili that are up to 10 inches long and 4 ounces, with thick flesh and sort of flat. Great for Chili Rellenos.

BIG RED (BELL) (70 to 80 days)

Thick, sweet and crisp. Starts green (yeah, you can eat it green)...then it turns...uh...red.

BIRD (CHILI) (91 days)

100,000-225,000 Scoville units

EAT AND HANDLE WITH CAUTION!

1-inch oval, this extremely hot, chili type pepper originates from a native Mexican shrub.

BHUT JOLOKIA (SEE GHOST)

BLACK OLIVE (Ornamental) (98 days)

{2012 AAS Winner} Purple flowers, purple foliage, and freakishly hot little purple peppers. Some things in life are self-limiting and kids will only eat them once. **TMV**

Want to dry peppers? Check out this site.

www.scottrobertsweb.com/ultimate-guide-to-drying-hot-peppers/

BLACK PEARL (Ornamental) (95days)

{2005 AAS Winner} Upright, bushy, well-branched plants with foliage that is greenish when young, turning almost black with high light and heat. Rounded shiny black fruit matures to dark red and is very hot to the taste. Excellent in mixed containers, matures to 2 ½ feet tall, 18" wide.

BULGARIAN CARROT (CHILI) (75 days)

5,000-30,000 Scoville units

AKA Shipkas. Extremely productive, quick to mature, 3" to 4" long, carrot-shaped, bright orange, very hot, crunchy fruit, arranged in large clusters held close to the stem. One of the best varieties for roasting or chopping into salsa and chutney. Compact enough to grow in containers, reaching just 18 in. tall and 12-18 in. wide.

(Heirloom)

CAJUN BELLE (BELL) (60 days)

{2010 AAS Winner} Prolific producer of small, 2" x 3" long, bell-shaped fruit, which is sweet with a hint of spice. Fruit ripens from green to orange-red and then to deep red. Compact plants are about 2 ft. tall and equally as wide and exhibit good disease tolerance.

CALIFORNIA WONDER (BELL) (70 to 75 days)

Can't get a more basic, green bell pepper than this...

CARIBBEAN RED HOT (CHILI) (90 days)

400,000 Scoville units

EAT AND HANDLE WITH CAUTION!

Super hot, 1 inch fruit with thin walls, redder than a Habanero.





CARMEN (BULL'S HORN) (75 days)

Early, extremely productive. Fantastic Italian sweet pepper taste. Compact 28" tall plants yield abundant horn-shaped fruits that as they mature from green to red become even sweeter. An excellent choice for fresh salads or cooked dishes.

CAROLINA REAPER (AKA NUGGET O'DEATH)

Up to 2,200,000 Scoville units

EAT AND HANDLE AT YOUR OWN RISK!

For those with a death wish or masochistic tendencies, this is the pepper for you. We recommend three layers of latex gloves over welding gloves to handle this child of Hades. For fear of law suits, brought by people who think they are rough, tough and can handle it, but are sadly mistaken, then seek revenge on the seller...we will not be offering this cute, little, red, love child from the union of Sadistic Tendencies and Justbecausewecould Breedit.

CASCABEL (CHILI) (90 days)

1000 to 3000 Scoville units

Cascabel means 'little bell' or 'sleigh bell' in Spanish. When dried the seeds rattle in the dried fruit. This little round chili can be used fresh or dried and adds a little heat to your cooking, without the after burner effects.

CAYENNE (CHILI) (72 days)

30,000-50,000 Scoville units

The thin-skinned fruit is 4-6" x 5", slightly wrinkled and very hot. Matures from green to red. Used dry or fresh in salsas, etc.

CHERRY BOMB (CHERRY) (68 days)

2,500-3,500 Scoville units

Large yields of thick walled hot, cherry fruit. Great for pickling.

CHILTEPIN (CHILI) (90 days)

100,000-150,000 Scoville units

EAT AND HANDLE WITH CAUTION!

Wild type producing ½" long, pointed yellow and red fruit all year in mild winters. 2' shrub is very ornamental. Root hardy perennial that is popular with birds. This little gem has been described as having a hit and run heat.

PEQUIN/BIRD'S EYE PEPPER (CHILI) (105 days)

40,000-50,000 Scoville units

Compact, bushy plants typically 18-24 in. tall, wide, with bright green leaves and tiny round to slightly oval fruits that mature to brilliant red. The flavor can be described as a citrusy, smoky, and nutty. The heat will linger and linger... Mockingbirds love them, so it is common for them to come up "wild" where you least expect them.

CHINESE GIANT (BELL) (90 days)

Huge, thick walled, blocky fruit can be up to 6 inches across. Starts green, ripens to red. Eat fresh or stuffed.

CHIPOTLE (CHILI) (66 days)

6000 Scoville units

Thick walled, medium hot 1" X 2½".

Smoke this pepper to get the best flavor.

CHOCOLATE BEAUTY (BELL) (75 days)

Starts out green and at that point only has an average bell pepper flavor. Once it turns chocolate colored, it becomes sweet and tasty. This unique bell pepper will challenge your senses, when your brain makes an assumption about the flavor and your tongue tells the truth.

TMV





CORNO DI TORO (CHILI) (72 days)

20,000-35,000 Scoville units

“Bull Horn” peppers are the largest of the stuffing peppers. Large yields of 8” to 12” long fruit that is great fresh or roasted and is spicy, with a little heat. Eat these whether they are green or red. When red they have a richer, fruitier flavor.

COWHORN (CHILI) (75 days)

5000 to 10,000 Scoville units

Thick, curved pods, 8 inches long, eat green or red. Medium hot flavor, great for stuffing and frying.

CUBANELLE (ITALIAN SWEET) (68 days)

3” X 9” long, non-pungent, green to red fruit, Extra flavor, and a low water content make it great for frying.

EMERALD GIANT (BELL) (78 days)

Proven great for the South, this large blocky bell has thick, sweet walls. It is a great all-purpose, green bell.

EXPLOSIVE BLAST (Ornamental) (125 days)

30,000 Scoville units

Hot yellow and red 1" peppers on 10" tall by 10" wide plants. A very pretty, ornamental type.

EXPLOSIVE EMBER (Ornamental) (120 days)

3,000 Scoville units

Dark purple peppers mature to fire-engine red on purple foliage. Compact plants, 10” to 14” tall, and 8” to 10” wide, work in the garden as well as containers.

FAJITA BELL (HYBRID) (72 days)

Under 1000 Scoville units

Bell shaped, 3” X 4”, green, turning red with just enough heat to make a Yankee sweat. Great compliment for fajitas.

GARDEN SALSA (CHILI) (73 days)

3000 Scoville units

1” X 8” long, thick walls, thin skins, full flavor mature when yellow-green to red. **TMV**

GARDA TRICOLOR (Ornamental) (65 days)

Multi-colored fruit looks like Christmas lights or a bowl of jellybeans. Excellent in containers.

GHOST (aka BHUT JOLOKIA) (CHILI) (95 days)

900,000 Scoville units

EAT AND HANDLE AT YOUR OWN RISK!

One of the world's hottest peppers, over 300 times hotter than jalapenos. It looks similar to a Habanero pepper but with thinner skin, a rougher texture and a more dented appearance. When ripe, it is red or orange colored and measures 2” to 3” long and about 1” wide.

GOAT HORN (CHILI) (70 days)

2000 Scoville units

A cayenne type pepper with 6” slender fruit, like a green bean, delicious, sweet flavor with a little heat. Eat green or red.

GOLDEN CALIFORNIA (BELL) (82 days)

Starts out green (yes you can eat it green) then turns yellow...if you wait long enough, it turns orange...3 for 1...what a winner!

GOLDEN SUMMER (BELL) (67 days)

Hybrid bell with large, golden-yellow, blocky fruit.





GONG BAU (KUNG PAO) (CHILI) (85 days)

3,000-6,000 Scoville units

Named for the popular Chinese dish. This productive, slender, green bean sized, pepper has a strong flavor. Use them fresh or cooked and are easily dried for out of season use.

GYPSY HYBRID (BELL) (62 days)

{1981 AAS Winner} Sweet, wedge-shaped peppers produced early on virus resistant 24" plants. Fruit matures from chartreuse to orange and finally deep red. **TMV**

HABANERO (for those on the lunatic fringe)

HABANERO BURNING BUSH (CHILI) (85 days)

180,000-200,000 Scoville units

EAT AND HANDLE WITH CAUTION!

These wrinkled, lantern-shaped, 1" x 3" long peppers turn from green to orangey peach. This is one of the earliest maturing Habanero's. The peppers are hot and have a fruity taste. Heavy yields on 30 in. tall plants.

HABANERO CHOCOLATE (CHILI) (95 days)

300,000 Scoville units

EAT AND HANDLE WITH CAUTION!

Not just hot, but very hot, with a unique smoky, yet fruity, flavor. Quite ornamental with their chocolate-brown, lantern-shaped, 1 1/2" long wrinkled fruit. Bushy growth, 2 ft. tall.

HABANERO ORANGE (CHILI) (90days)

300,000-325,000 Scoville units

EAT AND HANDLE WITH CAUTION!

Blistering hot, tropical pepper from Yucatan to Brazil, are over 50 times hotter than jalapeno peppers. The wrinkled orange 1" fruit is produced on bushy 3 ft. tall plants.

HABANERO PEACH (CHILI) (95 days)

250,000 Scoville units

EAT AND HANDLE WITH CAUTION!

Traditional habanero heat with uniquely colored golden fruit that blush with peach at maturity. Prolific, compact plants average 16" to 18" tall, making them ideal for containers as well as in the garden.

HABANERO RED (CHILI) (85 days)

350,000-500,000 Scoville units

EAT AND HANDLE WITH CAUTION!

This deep red version of the common orange habanero is even hotter! About 65 times hotter than a jalapeno. An abundance of wrinkled, roundish fruit with tapered ends, averaging 1" long, are produced on bushy, 3 1/2 ft. tall plants.

HABANERO REY PAKAL (CHILI) (90 days)

200,000 Scoville units

EAT AND HANDLE WITH CAUTION!

A slightly larger variety, 2 1/2" long fruit matures to bright red. Prolific producer of "mild" fruit compared to some Habaneros. Its main claim to fame is the fact it will bears in cooler temperatures, than other Habaneros.

HOLY MOLĚ (CHILI) (85 days)

1,300 Scoville units

{2007 AAS winner}

A paste type for making molĚ sauce. 8" long, chocolate colored fruit with a tangy flavor on a compact plant.

HOT BANANA (CHILI) (67 days)

5,000 to 7,500 Scoville units

6" long and 2" wide yellow peppers that can turn red if you can be patient! Eat them fresh, fried, or pickled.





HOT PORTUGAL (CHILI) (64 to 85 days)

5,000 to 30,000 Scoville units

Firey hot form of a cayenne, 6" long, sweet fruit that are mild when green and hot when red. A great all-purpose pepper.

HOT RED CHERRY (CHERRY) (80 days)

5,000 to 15,000 Scoville units

Compact plants with almost golf ball sized, thick walled fruit, great for pickling or eating fresh.

INFERNO HYBRID (CHILI) (60 days)

5,000-9,000 Scoville units

Hungarian Hot Wax/Hot Banana peppers. At 8" long, they are quite a bit larger than older varieties. Large yields of medium thick walled fruit matures from green to red. Great pickling pepper.

You can tell you are in Texas,
when you see Jalapenos
sold in bags, like grapes.

Extra-large jalapenos also go by the name "Chili Gordo", it means "Fat Chili". These are stuffing types.

Jalapenos are always eaten fresh, cooked, or pickled. They are never dried.

JALAPENO EL JEFE (CHILI) (75 days)

2,500-9,000 Scoville units

Plant produces heavy yields of 3 1/2" long fruit.

JALAPENO FOOLED YOU (HYBRID) (85 days)

Looks like a jalapeno, but has no heat. Perfect for salsa, pickling, stir-fry, and my Yankees relatives.

JALEPENO M (CHILI) (73 days)

4,000 Scoville units

Sausage shaped, thick walls, eat green to red. When you buy jalapenos in the store, they are probably this variety. (M probably means mild.)

JALAPENO MUCHO NACHO (CHILI) (68-70 days)

4,000-9,000 Scoville units

Larger and earlier than typical Jalapenos—heavy yields of hot pepper. Thick walls make for a dense, heavy fruit. Not a good stuffing variety.

JALEPENO PURPLE (CHILI) (75 days)

5,000 to 10,000 Scoville units

1" X 4", thick walls, very hot...with a wild color! Starts out green, turns purple and then will turn red.

JALEPENO SWEET (CHILI) (75 days)

Unknown Scoville units

Sweeter than others, less hot than others...Smaller fruit than most other jalapenos, ripe when red.

JALEPENO TAM (CHILI) (70 days)

1,000 Scoville unit

Developed at Texas A & M, these are tasty, mild and prolific. Sometimes referred to as "Gringo Peppers"...

JAMAICAN SCOTCH BONNET (CHILI) (75 days)

100,000 to 350,000 Scoville units

EAT AND HANDLE WITH CAUTION!

Milder than a Habanero, but with more flavor, said to have a hint of apricot flavor. This is what makes Jamaican chickens jerk. If you want to eat these completely ripe, wait 'til you hit the 120 day mark.





KEYSTONE GIANT (BELL) (78 days)

5 inch blocky fruit with thick walls, eat fresh, stuffed or in cooking.

KING OF THE NORTH (BELL) (65 days)

4" X 6" Huge early, ripens from green to red. 3 lobes, eat fresh, stuffed or in cooking.

LEMON DROP (CHILI) (75 to 100 days)

Ryan's Favorite!

8,000 to 50,000 Scoville units

A Peruvian variety with 2-inch long, yellow fruit with a citrusy twist that combines well with the heat that is concentrated at the tip. If you are heat challenged, cut off the tip of the fruit and remove the seeds and membranes. Cooking tones the heat down.

LINEBACKER (BELL) (70 days)

Thick walled and packed with deliciousness, these 4- to 5-inch bell peppers hold well on the plant, so you can let them get even bigger and more nutritious as they turn from green to red. Linebacker is a compact pepper, heat-tolerant and very heavy bearing. Expect big harvests of seriously juicy-sweet, crunchy bells.

LONG RED CAYENNE (CHILI) (75 days)

This 5 inch long, thin, curved and wrinkled pepper is where bottles of red pepper flakes are born. **(Heirloom)**

MARIACHI (CHILI) (65 days)

500 to 600 Scoville units

{2006 AAS Winner} Perfect when you want a fruity flavor, a blast of color and just a hint of heat. Compact 24" plants yield 4" x 2", cone-shaped fruits that change from creamy yellow to bright red and have a mildly, spicy flavor. **TMV**

MEDUSA (Ornamental) (100 days)

A heavy producer of long, narrow twisted red and yellow peppers. Safe for kids and pets as they are NOT HOT like other ornamental varieties. 12 in. tall x 12 in. wide.

ORANGE BELL (BELL) (85 days)

These are the orange bell peppers, you see at the store, and never buy, because you're suspicious of them. Just stop it and buy them! They ain't gonna hurt you and they're mighty tasty. If you cook with them, someone just might think you're sophisticated.

ORANGE BLAZE (BELL) (68 days)

{2011 AAS Winner} due to its early maturity, sweet flavor, and disease resistance. Fruit are 3" to 4" long and about 1 1/2" wide with 2-3 lobes. Monsanto helped to develop this gem...see, good can come out of the companies people love to hate...and it is NOT a GMO. High resistance **BLS (races 0-3, 7, 8) and TMV.**

ORANGESICLE (BELL) (70 days)

This sweet pepper is superior to all other salad types for bright orange color, thick-walled texture, and crisp flavor! The fruit is smooth, glossy, and tapered, 4" to 6" long. A very compact plant with heavy load of fruit over a long season.

OROBELLE (BELL) (76 days)

Almost cube shaped green fruit that ripens to a beautiful yellow. Disease resistant and sets well in cooler temperatures.

PAPRIKA (SEE PIMENTO)





PIMENTO (CHILI) (65 to 90 days)

100 to 500 Scoville units

This 3" heart shaped pepper is ripe when red. A sweet pepper that ranks just above a bell pepper in heat, so if you like hot peppers, you might not even notice that it has a Scoville rating. Once they are dried and ground, they are called Paprika!

POBLANO (SEE ANCHO VARIETIES)

(A Poblano is a fresh, juicy Ancho)

About 4 ½ inches long, these moderately hot peppers are great stuffed or roasted. Harvest them, either green or red.

PURPLE BEAUTY (BELL) (60 to 70 days)

3" to 4" X 2" with thick walls. You can eat these green, but they are sweetest when they turn purple.

PURPLE CAYENNE (CHILI) (73 days)

4000 Scoville units

Deep purple, medium walls, 1 ½" X 7" long, medium hot.

RED BEAUTY (BELL) (70 to 80 days)

A large bell pepper, reaching 4" x 4". Eat them green or wait until they turn red and get very sweet.

RED CHILI (CHILI) (80 days)

1 ½" long, red fruit that are great for drying.

SERRANO (CHILI) (75 days)

5000 to 23,000 Scoville units

Small jalapeno shaped hot peppers that you can eat green or red. If you want more heat, wait for red fruit. Serrano's are not good drying peppers because of their thick flesh, so they are always eaten fresh.

SERRANO DEL SOL (CHILI) (55 to 75 days)

8000 to 22,000 Scoville units

Claims to be the biggest and best yielding serrano. A heavy bearer of cylindrical fruits that are twice the size of regular serrano's 3"-3 ½" long. Matures from green to red but may be eaten at any stage.

SERRANO TAMPIQUENO (CHILI) (85 days)

8,000-22,000 Scoville units

Small, 1 in. long. Fruit matures from green to red and is very hot at all stages. Plants typically grow 2 ft. x 2 ft.

SHISHITO (SEE WRINKLED OLD MAN)

SUPER CHILI (CHILI) (70 days)

40,000 to 50,000 Scoville units

Harvest when orange or wait until they are red, which is when they are at their hottest.

SWEET BANANA (CHILI) (72 days)

{1941 AAS Bronze Medal winner} Do you like pickled peppers? This heirloom is great for pickling or eating fresh. 6 to 7 inch long fruit start out yellow and ripen to a brilliant red.

SWEET CHERRY (CHERRY) (75 days)

Bite sized, heirloom peppers, perfect for pickling. Thin skin and thick walls

SWEET HEAT (HYBRID) (50-60 days)

329 Scoville units

Sweet and hot, with 65% more vitamin C than average peppers. 10" tall plants bear 3.5" x 1.5" fruit. Less hot when red.





TABASCO (CHILI) (75 days)

30,000-50,000 Scoville units

Large harvest of hot, 1" upright fruit. Start out light green through orange to red; use fresh or dried. Strong disease resistant plants up to 4 ft. tall. YES! It's what our favorite condiment is made from.

THAI HOT GIANT (CHILI) (70 -80 days)

50,000 to 100,000 Scoville units

Fleshy fruit that is hottest when it turns red. 2"long x ½"wide.

THAI ORANGE FOGO (CHILI) (85 days)

1000 to 5000 Scoville units

Authentic Thai pepper ripens bright orange with medium hot/sweet pungency. Perfect in stir-fry.

THAI RED DRAGON (CHILI) (85 days)

50,000 to 100,000 Scoville units

Fiery little fruit that all point up, like flames, with a nutty, incendiary flavor for the hottest Asian dishes. Use fresh or dried.

(THAI) SCORPION-FI (CHILI) (90days)

No Scoville listing, but Thai peppers are typically in the 50-100,000 Scoville range (Not to be confused with the newer introduction Trinidad Scorpion (see below)) It originated in Thailand. Similar in shape to regular Thai peppers (long and skinny), they are 5-7 in. long, very hot and mature to red. The bushy plants reach about 24 in. tall and have an umbrella shape.

THICK CAYENNE (CHILI) (70 to 80 days)

30,000 to 50,000 Scoville units

This is a truly all-purpose hot pepper with walls twice as thick as other Cayenne varieties. Great fresh, cooked, pickled or dried.

TRINIDAD SCORPION (CHILI) (90 days)

1.2 million to 1.4 million Scoville units

EAT AND HANDLE AT YOUR OWN RISK!

Go easy on this one, it tested even hotter than Ghost Peppers! The 2" fruit are produced in abundance on big 3' to 4' plants. They resemble Ghost and Habanero peppers but are plumper and often have a little "tail" which gives them the nickname Scorpion. Latex gloves are no defense when harvesting these dollops of lava. The flavor (if your taste buds continue to work), is said to be a uniquely fruity/sweet/hot combination with a delayed **SEVERE, INTENSE, LONG LASTING** heat...which, we will just have to accept as fact, since a trip to the emergency room, for attempted suicide, just can't be squeezed into our schedules. Fruit ripens from green to orange to red.

WRINKLED OLD MAN (CHILI) (71 days)

50 to 200 Scoville units

A Japanese heirloom variety with a sweet and mild flavor. These jewels are 2" X 3" green turning to red, glossy, crisp, thin walls and are great for shish-kabob. Be warned, these peppers are "mild, until they are not" because random fruit are HOT and there is no way to tell what you are going to get. **(Heirloom)**

YELLOW BELL (BELL) (70 to 80 days)

4" to 5" ...uh...yellow bell peppers. There just isn't much more to say than that.

YOLO WONDER BELL (BELL) (75 days)

This heirloom variety is known for having uniform size and shaped fruit, with four lobes. This makes it great for stuffing since the peppers will all stand up well in the pan. It starts out green, but is at its sweetest when red. The fruit is crisp, great fresh and stands up to grilling. **(Heirloom)**





Hot stuff to know about peppers.

- Full sun is non-negotiable.
- Well drained soil is a must.
- Peppers do well in pots, since most of the plants never get very large.
- Peppers can be added to your sunny flower beds, no one will ever know!
- Mulch them with a thick layer of pine needles, to help prevent disease.
- Use an all-purpose, organic fertilizer like Microlife or Medina Growin' Green.
- Always cut peppers off the plant, never pull them off.
- Peppers are a great source of fiber, Potassium, Vitamin C, and Vitamin A.
- Letting bell peppers turn red provides Lycopene, more Beta Carotene, vitamins C & A than green peppers.
- Peppers are a nightshade and related to tomatoes and potatoes.
- Bell peppers are the only members of the pepper family that don't produce capsaicin. The stuff that makes peppers hot.
- Peppers are a fruit.
- Christopher Columbus named them, while searching for peppercorn.
- China is the largest supplier of peppers in the world, followed by Mexico and Indonesia.
- World wide, peppers are used as a vegetable and not just for spice or flavor.
- Peppers originated in Mexico.

- Chili peppers are second to salt, in volumes produced worldwide.
- Keep elephants out of your garden with a spray made of chili peppers.

Respect the power of the pepper!!!

When you see this:

EAT AND HANDLE WITH CAUTION!

Or

EAT AND HANDLE AT YOUR OWN RISK!

We mean it! Let me tell you a little story.

My 1st husband, God rest his soul, loved hot peppers. After cooking a batch of chili one day, he forgot to wash his hands before making a "pit stop". Hearing a grown man cry and try to stop the pain by taking three showers in a row, had its comical side. However, this happened with just ordinary jalapenos. Imagine if it was a truly HOT pepper. Hot peppers can cause real pain. Ask anyone who has had a run in with hot pepper spray. (I can vouch for this, but am unwilling to elaborate on the details.) Getting the juice of a hot pepper in your eye is a very real danger. Please, please, please use caution...and wash your hands...because nobody is that tough!

Do not worry about having hot peppers in your yard, if you have children. Some things in life are self-limiting. Then again, some things are downright funny the second time.

