

Pepper Varieties

Name	To Maturity	Notes
Anaheim	77 days	Medium hot, 7" long, 2" wide, dark green turning red, medium thick flesh, most prefer picking green.
Bell	80 days	4 1/2" long, 3 1/2" wide, thick walled, green turning red. Four lobed, sweet fruit, most prefer picking green.
Cayenne	72 days	5" long, 1/2" wide, curls and twists.
Chilano	75 days	Very hot, 4" long, 1/2" - 1" wide. Originated in Basque country, "Basque Chili".
Floral Gem	72 days	Hot, 3 1/2" long, 1 1/2" wide tapering to a point. Preferred picking is green turning yellow, will turn red when very ripe.
Fresno Chili	75 days	Very hot, 3" long, 1 1/2" wide, bright green fruit upright on branches. Medium thick tapering at the end.
Habanero	95 days	The hottest. 1 1/2" long, 1" wide. Light green wrinkled fruit.
Hungarian Wax	70 days	Medium to hot, 6"-8" long, 2" wide. Yellow, waxy skinned fruit.
Italian Long (Cubanella)	63 days	6" long, 2 1/2" wide, light green color, thick walled fruit, sweet.
Jalapeno	72 days	Very hot, 3" long, 1 1/2" wide, dark, thick walled fruit, tapers to blunt end. Prolific producer, picking green is preferred.
Pimento	75 days	Smooth hearth-shaped fruit.
Serrano	75 days	Very hot, small finger-shaped dark green fruit.
Sweet Banana	72 days	5 1/2" long, thin-walled and pointed. Yellow green turning to bright red. Preferred picking is yellow to red.

Note: All peppers, yellow or green will turn red eventually.