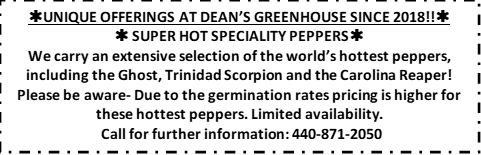
We are pleased and proud to be able to offer you an extensive variety of peppers here at Dean’s. We have searched through many seed and plant sources, selected those varieties that will do well in our area, and grown them here in our greenhouses at Dean’s so you will be able to enjoy a bountiful harvest in your own garden. Although Dean’s may not be certified organic, some of the seeds we sow come from organic sources. If so, it is indicated in the description.

Please be aware that some varieties are grown in limited quantities,

so we recommend that you shop early at our retail greenhouse.

**New varieties for 2023 are indicated with an \*.**



**PEPPERS**

***SWEET PEPPERS- 31 varieties***

1. **Biscayne**: (65 days) A Cubanelle type hybrid is more productive with higher quality fruit than standard strains. Light yellow- green peppers are 6 ½ inches long and 2 ½ inches wide with a blunt end. Plants are medium to large, well branched and prolific.
2. **California Wonder Green Bell**: (75 days) Deep green to red, thick-walled with an attractive glossy flesh. Fruits are medium-sized, 4”X 4”, 3-4-lobed, smooth and blocky. Nice stuffer with high yields on 28” high plants.
3. **Candy Cane Chocolate Cherry\*:** (65 days) A wonderful snack pepper with boldly striped fruits against variegated foliage. Deliciously sweet and crisp, tasting great when eaten at any stage of maturity. Mini-bell shaped fruit ripens from green with white stripes to a unique chocolate and cherry red striped masterpiece. Ideal in containers, on the patio or in the garden.
4. **Candy Cane Red**: (60-65 days) Unique and sweet. Fruits are elongated 3 ½”-4” long with green and white stripes, ripening to red. Thin walls and crispy. Variegated foliage adds a decorative look to your vegetable garden. Ideal for patio containers and small space gardens.

***SWEET PEPPERS (CONTINUED)***

1. **Carmen**: (60 days**) 2006 AAS Winner**. A distinctive horn-shaped Italian pepper that is noticeably sweeter than other varieties. Great raw or cooked. Firm tapered fruits grow to 5 oz., 6” long maturing from green to red. Reliable and easy to grow.
2. **Chervena Chushka**: (80 days) One of the sweetest Bulgarian heirloom peppers. Large 6” long tapered fruits on very productive plants. Great for roasting or used fresh. **Customer request.**
3. **Cubanelle:** (68 days) Fruit is 6 ½ inches long, banana- shaped with smooth walls and blunt tip; yellow when ripe; excellent for frying, pickling or fresh in salads.
4. **Early Sunsation Yellow Bell:** (70 days) A large yellow bell with thick walled fruit that has a bright sweet flavor. Great raw or cooked. Matures earlier than other yellow bell pepper varieties. Resistant to most viral diseases and well as bacterial spot.
5. **Flavorburst Yellow Bell**: (72 days) Beats out all others in taste tests! Crisp, juicy and sweet. Giant blocky yellow bells start out granny apple green and finish in a lovely shade of goldenrod. Yields all summer long.
6. **Giant Szegedi**: (75 days) Originally from Hungary, this wedge shaped sweet pepper starts out white and then deepens to orange and red when fully ripe. Thick, sweet flesh; High yield even in cooler or less than ideal conditions. **Customer request**.
7. **Goddess**: (63 days for yellow, 83 days for red) Sweet banana for pickling or fresh eating. Long, thick -walled smooth fruits borne on large plants. Mild when yellow and moderately sweet when ripen to red. Best for pickling due to their mild flavor.
8. **Golden California Wonder:** (62-73 days) Smooth, blocky and blunt-ended fruit with thick walls and very sweet and mild flavor. Peppers mature to golden-yellow. Plant grows to 22”-26”tall and is sturdy and upright.
9. **Golden Giant Marconi**: (72 days) **Heirloom from Italy**. Plant produces good yields of 6” long x 2 ½ “wide sweet peppers. Fruit turns from green to gold when mature.
10. **Gypsy Hybrid:** (60 days) **1981 AAS Winner.** An extremely early, heavy producer of wedge- shaped tasty peppers with sturdy walls and crunchy, firm, sweet flesh. Reliable yielder all season. Plants grow to 18” tall. Tobacco Mosaic Virus resistant.
11. **Habanada:** (70-90 days) Heatless Habanero. Irresistible tropical flavor! Extremely productive plants produce fruit that ripens from lime green to fluorescent orange. Can be eaten at any stage. Excellent sautéed, pickled, roasted, or fresh. **Customer request.**

***SWEET PEPPERS (CONTINUED)***

1. **Jimmy Nardello**: (80-90 days) Sweet frying pepper with long 8-10 inch fruits that are mild, sweet and just a little spicy. Tapered fruits on bushy plants, turning bright red at maturity. Flavor is distinctive but not overwhelming. A favorite for cooking or eating raw.
2. **Lunchbox Mix**: (75-83 days) Colorful mix of red, yellow and orange snack peppers. Beautiful, mini-sized 2-3” fruits that are sweet and flavorful. The red is slightly smaller and noticeably sweeter. Green fruits can be enjoyed in just 55 days. Strong plants yield well. Our seed comes in mixed so buy several plants to get a nice mix of peppers!
3. **Mini Bell Mix**: (60 days) A festive mix of tiny bell peppers, just 1¼ inch long on 24” plants. Prolific yields of fruits with sweet firm flesh that is thick and flavorful. All peppers start out green, maturing to a range of reds and yellows. Resistant to Tobacco Mosaic Virus. Our seed comes in mixed so buy several plants to get a nice mix of fruits!
4. **Orange Bell:** (70-80 days) Sweet large blocky pepper maturing from green to orange. Thick walled. Compact plants. Excellent for fresh use in salads, salsas.
5. **Ozark Giant**: (85 days) Colossal bell peppers can easily reach 8 inches long and are as sweet as can be, especially when left to turn bright red. Quite productive on sturdy plants. It is recommended that you provide some support for the plants because they can be weighed down by the abundance of heavy fruit. An old Ozark variety.
6. **Pimiento:** (90 days) Good yields of 4 ½ inch long heart shaped peppers that are excellent for pickling and canning. Fruits turn from green to red at maturity.
7. **Purple Beauty Bell**: (70-75 days) Stunning purple color for gourmet chefs. Fruits are blocky, thick-walled and dark purple. Tender crisp texture and sweet flavor. Compact plants set heavily, with good cover to protect fruit from sunscald.
8. **Red Giant Marconi:** (80 days) A late Italian pepper that yields big 7” long tapering fruit; very sweet and great for frying or fresh eating.
9. **Red Bell**: (78 days) Sweet large blocky pepper maturing from green to red on 2 -3 foot plants. Fruity and sweet. High resistance to viral and bacterial diseases. Excellent for fresh use in salsas and salads, as well as stuffing and pickling.
10. **Round of Hungary**: (75 days) **Organic Seed** Peppers produce of good yields of dark red round peppers. Ribbed and flattened fruit with thick flesh. Excellent for stuffed peppers, cooking and salads.

***SWEET PEPPERS (CONTINUED)***

1. **Sheepnose Pimento**:(80 days) Tried and true **heirloom.** Pimento shaped, 3” X 4” fruits are very sweet and meaty, making them ideal for canning, freezing, and eating fresh. Very productive plants and fruits keep for weeks in the refrigerator.
2. **Shishito**: (60 days) Old Japanese variety producing 3” long, slightly wrinkled emerald green fruit. Ripens to red. Mildly flavored with just a bit of spice. Standard with many chefs. **Customer request.**
3. **Sweet Hungarian/Sweet Banana:** (65 days) A sweet pepper used in salads or for pickling. Thin walled, tapered fruit will turn from yellowish green to red at maturity. Fruits are 5 ½ inches long on 20 inch tall plants.
4. **Sweet Paprika:** (80 days) One of the best paprika-type peppers for drying and grinding. Can also be eaten fresh from the garden. Plants are loaded with round, thick-walled sweet peppers that have just a hint of warmth. Harvest red for drying purposes.
5. **Tricked You Jalapeno**: (78 days) A later pepper that looks like a jalapeno but without the heat. Fruit is 3 ½” long and red at maturity. Perfect for mild salsas and sauces.
6. **Yummy**: (73 days) Large sturdy plants set loads of petite 2 ½ inch fruits that change from light green to orange at maturity. Tender-crisp, super sweet nearly seedless fruits are perfect for vegetable trays, used with dips, stuffed with cheese or grilled on skewers. Also keeps well for a long time without refrigeration.

***SEMI-HOT AND HOT PEPPERS- 35 varieties***Scoville Heat Units are a measurement of relative hotness among peppers. Pure capsicum measures 15,000,000 Scoville units. To help you compare the heat in the hot peppers we carry: Police grade pepper spray is 5,000,000 units and Jalapeno peppers are about 2,500 units. Please be aware that the germination rate for the hottest peppers is relatively poor so there will be higher prices on our hottest peppers. Well worth the price for the heat!

1. **Anaheim Chili**: (75 days) MEDIUM HOT One of the most popular chili peppers. Medium thick flesh, ripening form dark green to red. Continuous bearing, high yielding, vigorous plants are bushy and upright.
2. **Bhut Jolikia “Ghost”**: (100-120 days) ONE OF HOTTEST EVER!!! In 2007, the Ghost pepper was certified as the hottest chili pepper on the planet, only surpassed by the Trinidad Scorpion. Readings in excess of 1 million Scoville units!! Plants start out slow but eventually make tall 4 foot plants. The thin-walled, wrinkled pointed fruits reach 2-3 inches in length, ripening mostly to red.

***SEMI-HOT AND HOT PEPPERS (CONTINUED)***

1. **Cajun Belle:** (61 days) MILDLY SPICY BUT STILL SWEET **2010 AAS Winner. Customer request.** Perfect combination of spicy and sweet. Fruits ripen green to red and can be

eaten at any stage. Plentiful yields of firm-walled 4” fruit. Great choice for salsas, salads, and stir-fry. Space plants 18” apart in full sun for best results.

1. **Campeon**: (75 days) HOT AND HIGHLY PUNGENT Large to extra-large jalapeno produces high yields of uniform smooth peppers with the classic jalapeno shape ending in blunt tips. High pungency and reliably hot. Large vigorous plants. Widely adaptable to a variety of climates and disease resistant.
2. **Carolina Reaper**: (90-100 days) HOTTEST ON THE PLANET!!! There is nothing normal about this pepper! It was bred for heat, but it has surprisingly excellent flavor- sweet and fruity *right before* the heat kicks in! Fruit has a distinctive “scorpion’s tail” shape. Now officially, according to the Guinness World Records, the **HOTTEST pepper on the planet** at 2,200,000 Scoville units. **Customer request.**
3. **Cayenne Long Red Slim**: (72 days) VERY HOT Long slender slightly wrinkled peppers are especially good for pickles, drying, canning. Excellent for chili and homemade salsa. Starts out dark green and matures to fiery red.
4. **Chocolate Habanero (“Crazy Coco”)**: (90 days) VERY HOT The chocolate-brown lantern shaped fruit are about 2 inches long and very ornamental. Flaming hot fruit carry a massive 300,000 Scoville units of heat. Hot pepper enthusiasts love the heat and flavor.
5. **Datil** (90 days) : VERY HOT Blazing hot, blunt 3 ½" fruit ripens to a brillant orange yellow. Heat is comparable to habanero but the flavor is more complex, sweeter and more fruity. Renowned pepper from St. Augustine Florida, where they celebrate the Datil Pepper Festival. May have originated in Spain or Chili.
6. **Early Jalapeno “Flame”**: (60 days for green, 75-80 days for red fruit) HOT Dark green, pungent 3” hot peppers are excellent fresh or pickled. Zesty flavor is great in Mexican dishes.
7. **Fajita Hybrid:** (75 days) MILD The best, large-fruited, early maturing “hot” belle. Fruits are low in pungency and taste great both raw and cooked. Produces consistently high yields of well- shaped, 4 lobed peppers on compact plants. **Customer request.**
8. **Fatali**: (80 days) FIREY HOT Wrinkled yellow peppers are related to habanero, and are at least as hot if not hotter. The searing heat has an excellent, citrus-like flavor that can be appreciated in the seconds before the heat sets in. Originally from Africa, plants are 3-4 feet tall and fruit is 2-3 inches long with a wide top.

***SEMI-HOT AND HOT PEPPERS (CONTINUED)***

1. **Fish**: (90 days) VERY HOT Heirloom pepper considered to be the best pepper to use when cooking fish or shellfish. Plants have decorative green and white leaves and high yields of fruit. Fruits range from white with green stripes, to orange with brown stripes, to a bright red. Some are deep purple too! An ornamental beauty.
2. **Fresno Hot Hybrid:** (85 days) VERY HOT Good yields of 3” long X 1 ¼” fruit that turns from green to red when ripe. Excellent for roasting, pickling or for making salsa. Resistant to Tobacco Mosaic disease.
3. **Garden Salsa:** (85 days) MILDLY HOT 5,000 Scoville Heat Units, 8” long fruit. High yields developed specifically for salsa and picante sauces. Disease resistant.
4. **Green Italian Pepperoncini:** (75 days) MILDLY HOT Plant produces high yields of 5 ½ inch long X ¾” wide hot peppers. Peppers turn from yellowish-green to red when mature. Plant has green stems, green leaves and white flowers. Excellent pepper for pickling. A variety from Milan, Italy.
5. **Golden Greek Pepperoncini**: (85 days) MILDLY HOT Fruit turns from light yellow green to bright red. Wonderful harvested when yellow and pickled.
6. **Hot Paprika\*:** (85 days) MILDLY HOT Plant produces good yields of 4” long X 1” wide hot peppers. Fruit turns from green to dark red when mature. Excellent when dried, crushed and ground into paprika powder.
7. **Holy Mole:** (80 days) DISTINCTIVE BUT NOT OVERLY SPICY 2007 **AAS Winner** Gourmet quality chocolate brown fruits are bright green then darken to warm brown. Used as a staple in Mexico’s famous Mole sauce. Early crops are often sliced for toppings and sauces, while the dark brown fruits are dried and ground.
8. **Hungarian Hot**: (70 days) MEDIUM TO VERY HOT Also known as “Medium Hots”. Heirloom variety that is excellent for short season areas, popular for canning and pickling. Fruits are light yellow.
9. **Jalapeno:** (70 days) HOT The standard for hot peppers. Fruits are thick walled and taper to a blunt end. Matures green to red. Excellent for salsas, pickling, Mexican dishes. Scoville heat ranges from 2,500 to 8,000 units.
10. **Mosquetero Hybrid**: (90 days) MILD TO MODERATE HEAT Very large ancho peppers. Perfect for stuffing as well as use in chili and other dishes. Flat and tapered fruits mature to 6 inches long and 3 inches wide. Tall large high-yielding plants. Performs well in cooler climates.

***SEMI-HOT AND HOT PEPPERS (CONTINUED)***

1. **NuMex Big Jim:** (75 days) MILD TO MEDIUM 2,500 to 3,000 Scoville. The most famous New Mexico green chili pepper. Favorite of home gardeners and chefs. Fruit grows to almost 8” long and 2” wide. Moderately flattened tapering to a hook at the end. Plant height is 16”-26” tall. Harvest when green, will ripen to red.
2. **Orange Habanero\*:** (90 days) EXTREMELY HOT!!! Small, lantern shaped peppers that have waxy, glossy and smooth skin, ripening from green to bright orange. Sweet, fruity flavor with very intense and pungent heat. Fruit heat ranges from 150,000 to 350,000 units on the Scoville scale.
3. **Poblano:** (65 days) MILDLY PUNGENT Loads of 4” heart-shaped fruits that ripen from dark green to deep red, the plants are 2 ½ feet tall
4. **Red Hot (Super) Chili:** (82 days) MEDIUM HEAT Thin-walled chili peppers with ½” X 2 ½” fruit. Popular taste, fruit matures from green to red when ripe.
5. **Scotch Bonnet:** (90 days) EXTREMELY HOT!! Fruit matures from green to deep orange in color. A bit sweet and a lot HOT!! Excellent in containers. A standard in Caribbean cooking. Scoville rating of 100,000 to 350,000 units. Closely related to the habanero pepper.
6. **Serrano Chili:** (75 days) Small finger shaped hot peppers you can pick red or green. Easy to dry. Productive with dozens of fruit per plant.
7. **Serrano Tappiquero:** (70 days) SEMI HOT Very hot chili called for in many recipes. Candle-flamed shaped fruit are 2 ¼ inches long, green then red at full maturity. Borne on attractive 30-36 inch erect branching plants. Suitable for salsas and sauce recipes as well as eating fresh. Vigorous bearer.
8. **Spanish Spice:** (63-68 days) SPICY TASTE RATHER THAN HEAT Flavorful and aromatic when grilled or fried. A European import looks like a green chili pepper but has a pleasing spicy taste. Extra early fruits average 7” in length and are sensational when cooked or raw. Very thin walls allow peppers to cook quickly. Heavy yielder.
9. **Sriracha\*:** (80-95 days) HOT If you like srirachi sauce this is the pepper for you! Plant produces large, uniform dark green fruit that turns to red with smooth skin. Fruit has a good shelf life and is used in making the famous condiment. This pepper has about 2,300 to 2,500 Scovilles, slightly milder than jalepeno.

***SEMI-HOT AND HOT PEPPERS (CONTINUED)***

1. **Sugar Rush Peach:** (80 days) SWEET SMOKEY HOT Amazing sugar sweet flavor with some fire, too! Long peach colored fruit is packed with loads of super sweet tropical flavor and the seeds bring a smokey complex heat. Used together creates a wild flavor experience! Open pollinated variety. High yields. **Customer and Dean’s staff request.**
2. **Sugar Rush Red:** (80 days) SWEET SMOKEY HOT Lipstick red version of the Sugar Rush Peach pepper (see above). Long red fruit with sweet spicy heat. Try this complex flavored pepper in salsas, sauces and as a snaking pepper eaten right out of hand. **Customer and Dean’s staff request.**
3. **Tabasco**: (80 days) FIERY HOT Light green peppers turn red on tall plants. This is the pepper that had made tabasco sauce famous!
4. **Thai Red Dragon:** (70-80 days) VERY HOT 45,000 Scoville units. Early maturing. Good fresh or dried. Ornamental as well as edible. Stocky plants are covered with 2-3 inch medium green to red fruits. Fleshy pods are very good in Oriental dishes and chili. Beautiful in borders and containers.
5. **Trinidad Scorpion:** (90 days) EXTREMELY HOT! Wrinkled lantern shaped fruit ripens from green to red, with a sweet, fruity flavor. Among the hottest group of peppers in the world. Fruit has an average rating of 1,200,000 Scoville units!!