

# JOHNSON'S • GARDEN • CENTERS

FOR EVERY SEASON

LAWN & GARDEN GUIDE

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www.johnsonsgarden.com

## SWEET AND MILD PEPPERS

(Hot Peppers con't.)

- **BETTER BELLE** - Early, tasty variety. Thick-walled. Green to red fruit, 4.6" x 3.5".
- **BIG BERTHA BELL** - Extremely sweet. Good for stuffing. Green to red fruit, 7" x 4".
- **CALIFORNIA WONDER BELL** - Tender and flavorful. Thick-walled fruit, 4" x 3.5".
- **CANDY CANE RED PEPPER** - Green/white stripes to red. Sweet flavor 1.5" x 4".
- **CHOCOLATE BEAUTY BELL** - Ripens green to brown. Sweet, productive fruit, to 4" long.
- **GOLDEN BELL** - Sweet. Matures from green to sunny, golden yellow. Fruit 4" - 5" long.
- **GOLDEN CALIFORNIA WONDER BELL** - Very sweet. High yield. Ripens green to yellow, 5" x 4".
- **ORANGE BLAZE BELL** - Sweet flavor. Easy to grow. Early maturity. Fruit 4" x 1.5".
- **PEPPI RED** - 1.25" x 3-4". Sweet little pepper. Great snacking.
- **RED BEAUTY BELL** - Sweet, thick-walled, blocky fruit. Heavy yields. Ripens to red. Fruit 4" long.
- **ROULETTE PEPPER** - Flavor of a Habanero with little or no heat. Matures green to red. 1.5" x 3".
- **SANTOS ORANGE PEPPER** - Sweet small pepper; matures green to yellow. .3" x 2".
- **SHISHITO** - Mostly mild. <1" x 3-4" fruit. 50-200 SHU
- **SWEET BANANA** - Good for frying, stuffing. Ripens green to yellow to red. Fruit 5" - 8" long.
- **SWEET CHERRY PICK** - Small peppers, but high yield. Ripens green to red, 1.25" x 1.25".
- **TAM JALAPENO** - Flavor of jalapeno, without the heat. Green to red fruit, 3" x .5".
- **FISH PEPPER** - 1" x 2.5-3". Fruit striped w/ white. Heirloom. 5-30K SHU
- **GARDEN SALSA** - Medium heat with zingy flavor. Developed for salsa use. Fruit up to 8" long.
- **HUNGARIAN HOT WAX** - Yellow to red fruit, 2" x 8". 15K SHU
- **ITALIAN ROASTER** - Superb flavor, mild heat. Green to red fruit, up to 6" long.
- **JALAPENO** - Everyone's favorite. Hot. Deep green turns to red. Fruit 3" x 1". 2.5-5K SHU
- **JALAPENO GIGANTE** - Large jalapeno 3" x 5". Hot 5K SHU
- **JALAPENO M** - Sweet and hot jalapeno. Matures green to red. 1.5" x 3.5" 71K SHU
- **MUCHO NACHO** - Big and heavy jalapeno. Medium heat, robust flavor. Green turns to red, 4" long.
- **POBLANO** - Use fresh or dried (ancho). Mildly hot. Fruit 4" x 2".
- **POT-A-PENO** - Small green jalapeno fruit with spicy zip. Grows great in containers/hanging baskets. Fruit 1" x 3-4".
- **SERRANO** - Heavy production. Hot. Perfect for pico de gallo. Green to red fruit, to 4" long.
- **SUPER CHILI** - Very hot. High yield. Fruit ripens light green to red, 1.5" x .5".
- **TABASCO** - Very hot. Ripens light green to orange to red. Fruit 1.25" x .25".
- **THAI HOT** - Firey hot. Use fresh or preserved in oil. Fruit .5"-1" x 1-2". 50-100K SHU
- **ZEST PEPPER** - Small teardrop shaped fruit ripens green to orange. Fruit size .5" x 1". 40K SHU

## CRAZY HOT PEPPERS

- **AJI AMARILLO** - Peruvian yellow chili pepper. 4-5" long. 30-50K SHU.
- **ANAHEIM CHILI** - Mild to medium hot. Ripens to deep red fruit, 8.5" x 2.5".
- **BASKET OF FIRE** - Small fruit .5" x 1-2". Matures yellow-orange-red. 80K SHU
- **BIG JIM CHILI** - Big, fire-engine red fruit. Medium hot. Fruit to 10" long.
- **CAYENNETTA** - Excellent for pickling, sauces, drying. Medium hot - hot. Fruit to 3-4" long.
- **CAROLINA REAPER** - World's hottest pepper. Red, rough surface. SEVERE HEAT. Fruit, 2" x 2". 2.2 M SHU
- **BHUT JOLOKIA RED - AKA GHOST** - One of the world's hottest peppers. Ripens from green-orange-red, 2" - 3" long. 1 M SHU
- **HABANERO RED** - Improved red habanero. Even hotter. Fruit 1.5" x 1". 100+K SHU
- **HABANERO ORANGE** - Nearly 40 times hotter than a jalapeno. Fruit 1.5" x 1". 100-350K SHU
- **TRINIDAD SCORPION** - Plump, pebbly surface. Fruity taste with delayed SEVERE HEAT, 2" x 2.5". 2 M SHU

*Availability of these and other varieties may vary.*

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