## Available at Patty's Plants

Certified Organic Peppers		
Hot pepper, Anaheim		Looking for a chile without too much heat? Then Anaheim is for you. This is the pepper that is typically canned and sold at markets as green chilies. Mild to medium hot peppers are often roasted and peeled for a mild chile relleno. We incorporate them into everything from enchiladas to meatloaf! Peppers are long and thin, averaging about 6'' long, and mature to a bright red.
Hot Pepper Early Jalapeno		One of the most popular hot peppers with home gardeners. 1" x 3" green pendulous fruits ripen to a bright red, have hot, crisp flesh, and thick walls. Use them in chili, salsa, sauces; roast and add them to your favorite dip or guacamole recipe, or our favorite - make homemade poppers! This early variety ripens days before the original, and even sets fruit in less than ideal conditions. 65 to 75 days from transplant.
Hot Pepper Serrano		Finger shaped peppers are many times hotter than Jalapenos, average 3-4" long, about 1" wide, and ripen to a deep red or reddish brown. Perfect for salsas and sauces due to their thin skin and thick flesh, and well suited for pickling and jardinière. Extremely productive.
Hot Pepper Tri color Variegata		Spectacular foliage in shades of white, green and purple, dark purple stems and flowers, and small pendant shaped peppers that mature from purple to garnet red. Gorgeous plants are stunning in the vegetable and flower gar- den, but also excel in containers. Fruits are extremely hot; we've seen the most enthusiastic hot pepper fans hesitate to nibble. Use sparingly in chil- ies, salsas, etc. Deserves to be grown for the ornamental value alone, so don't dismiss this one just because you aren't fond of hot peppers!
Sweet Pepper Jupiter		A favorite bell pepper. Bushy plants produce loads of large 4-lobed peppers that ripen red. Thick-walled variety with a sweet, clean tasting flesh, great crunch, and a size suitable for stuffing. A bit later than King of the North, but much larger. The biggest peppers we have ever grown were Jupiters. Resistant to Tobacco Mosaic Virus. About 75-80 days from transplant.
Sweet Pepper Orange Cal Wonder	Concerne and the second	3-4 lobed, 4" fruits ripen to a beautiful sunset orange. Flesh is thick, and extremely sweet. Excellent when roasted, which mellows the flavor and sweetens it even more. Adds great flavor and color to fajitas, salsas, etc. Early, productive, and delicious. 65-80 days from transplant.
Sweet Pepper Red Marconi		Great Italian variety loaded with large tapered peppers 3" wide and up to 10" long! Rather early for such a large pepper, the sweet and mild fruits ripen from light green to dark red and are delicious either fresh or fried – bravissimo!. 75-80 days from transplant.
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