

PEPPER COLLECTION

Natorp's
NURSERY OUTLET

Name	Description	Type	Culinary Uses	Flavor	Scoville	Matures
Baby Chocolate Bell	Gourmet miniature that are 2 1/2" tall and 1 1/2" wide, with all the flavor of full-sized bells. They will mature from green to the color of milk chocolate. The mature peppers are the sweetest. These compact plants are amazingly productive.	Bell	Stuffed, pickled, canned, salads or fresh eating	Sweet	0 - 100	85
Better Belle IV	Crisp, blocky, thick walled shiny fruit that are full of flavor. They ripen from green to shiny red. This one has a better production than the original.	Bell	Great for stuffing, roasting, grilled, canning, drying or freezing.	Sweet	0-100	75
Big Bertha	Produces thick, crisp peppers that are 7" long and extremely sweet, with few seeds. They mature from dark green to shiny red. For best flavor, eat them the same day that they are picked.	Bell	Excellent for stuffing, roasting, salads or snacks	Sweet, crisp	0 - 100	72
Cajun Bell	Produces small 2-3" long lobed peppers with the flavor of a sweet pepper along with a mild, spicy heat. They ripen from green to orange to red. You can eat them at any stage, but the longer they stay on the plant, the warmer they become.	Bell	Can be stuffed, also adds color and flavor to salads and cooked dishes	Spicy, hint of sweet	100 - 1,000	60
California Wonder	This plant has high yields of tender, moist and flavorful 4 inch tall thick walled peppers. This bell pepper is still the largest heirloom pepper used since 1928!	Bell	Can be stuffed, also adds color and flavor to salads and cooked dishes	Super sweet	0 - 100	75
Candy Apple	This early maturing pepper has 5" blocky fruit. They are green maturing to deep red with a mild flesh. They have a sugary sweet taste at any stage of harvest.	Bell	Can be stuffed, roasted, baked, sautéed and used in salads	Super sweet	0 - 100	71
Chocolate Bell	This chocolate pepper has a deep dark brown skin but when it ripens the inside is red! This very sweet pepper is great when eaten raw or in dishes.	Bell	Stuffed, pickled, canned, salads or fresh eating	Sweet	0 - 100	85
Confetti F1	This thin walled mini bell pepper has stunning variegated foliage and peppers that are sweet and crunchy. They range in color from light green maturing to bright red, and can be eaten at any stage of harvest.	Bell	Can be stuffed, also adds color and flavor to salads and cooked dishes	Sweet	0 - 100	60
Gold Standard	This is the biggest and best golden-yellow pepper ever. Measuring 5" long and 5" wide! It produces high yields of thin walled sweet peppers that are great for fresh eating.	Bell	Use for fresh eating, salads and roasting	Sweet	0 - 100	80
Jungle Parrot	These 3" blocky bell shaped green peppers ripen to red. They can be eaten at any stage. These compact plants are great for smaller gardens or in a container.	Bell	Fresh eating	Sweet	0-100	80

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Pinot Noir	These 4 x 5" thick walled bell peppers have a crisp sweet flavor. They mature from light green to shades of citrus, berry to purple. They produce well in hot, humid weather also.	Bell	Can be stuffed, pickled, dried and great for salads	Sweet	0 - 100	70
Red Beauty (Baron)	Produces high yields of 4" x 4" green sweet bell peppers that turn red when mature. It's large size is excellent for stuffing or grilling.	Bell	Excellent for salads, stuffing, grilling or gourmet dishes.	Mild, Sweet	0 - 500	85
Sweetie Pie F1	AAS Winner - This easy to grow miniature pepper sets an abundance of fruit that starts out green, then turns red. The small 3oz fruit have a sweet flavor and thick walls.	Bell	Eaten fresh, grilled, stir-fried or stuffed.	Sweet	0 - 100	65
Valencia Bell	This pepper is colorful and the flavor is sweet, crisp and delicious. The bright orange fruit is a great way for adding color to a salad or sliced up for a veggie tray.	Bell	Excellent for salads, stuffing, or gourmet dishes.	Sweet	0 - 500	80
White Zinfandel	One of the very few white, sweet bell peppers. The heavy lobed fruit, ripen to a creamy white color, with a light pink blush, They have the same sweet mild flavor as other bell peppers.	Bell	Fresh eating, roasting, salsa, or stuffed	Mild	0 - 500	70
Anaheim Desperado	This large 2 lobed Anaheim-type peppers are 7 1/2" long. The fruits are glossy, light green in color with thick walls. Great for roasting and drying.	Sweet	Great for roasting and drying	Mild	50-500	65
Beaver Dam	Yields enormous amounts of horn shaped, medium-hot peppers on compact plants. Great stuffing pepper that ripens from green to red. This pepper will have more heat when seeded, when cooked the heat mellows but it will retain its robust flavor.	Sweet	Fresh eating, roasting, salsa, pickled or stuffed	Sweet, mild	500-1,000	80
Big Daddy Hybrid	These huge thick walled 8-10" Marconi peppers are golden yellow with a crispy sweet flavor. The strong plants hold the steady crop of hefty fruits for easy picking.	Sweet	Great tasting grilled, sautéed, stir-fried, roasted, or stuffed	Sweet, Crisp	0 - 100	73
Candy Cane Red	Great snacking pepper with a sweet flavor and crisp, thin walls. It has beautiful variegated foliage and fruit that starts out green striped and matures to solid red.	Sweet	Great for stuffing, roasting, grilled, canning, drying or freezing.	Sweet	0 - 100	65
Carmen	Italian type pepper that are shaped like a bull's horn. They turn from green to deep red, increasing their vitamin content as they redden. For best flavor, pick fruits at their deepest red hue for a richly sweet flavor.	Sweet	Fresh eating or cooked	Super sweet	0 - 100	75

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Costa Rican Sweet	These slim 6" green turning to ruby red peppers have more flavor than most sweet bells. When the skin turns deep ruby red you will experience its unique fruity sweet flavor. They are terrific in salads or sliced for dip. Great for planting in a container.	Sweet	Can be stuffed, also adds color and flavor to salads and cooked dishes	Super sweet, fruity	0 - 100	70
Cubanelle	This yellow-green to red tapered and sometimes twisted 5" fruit has a mild, sweet flesh. Because of its thin skin, rich flavor and pretty colors, this frying and cooking pepper is becoming quite popular because of it's quick cook time.	Sweet	Salsa, Salads, frying, drying and pickling	Sweet	1,000	80
Fresh Bites Red	This compact pepper is great for container gardening. The sweet fruit produce an abundance of peppers in red, orange and yellow. Great for fresh eating.	Sweet	Used in salads, salsa, canning, pickling and garnishes	Sweet	100-200	85
Fushimi	These 6" long peppers are sweet and most commonly used when immature and bright green. If allowed to ripen they will mature to a vibrant red. When used at earlier ripening stages it allows for quicker future crops.	Sweet	Grilled, good for tempura, salads, pickling and sautéing	Sweet	0 - 100	65
Great Stuff	This pepper is quite large, it is 7" long and 5" wide. It ripens from green to red and produces all season long. It is also resistant to pests.	Sweet	Great for fresh eating, stuffed and cooking	Sweet	0-200	70
Himo Togarashi	These Japanese heirloom, 4-6 inch long pencil thin peppers hang on the plant like pieces of string. They have a slightly spicy, almost bitter flavor. You will want to harvest these when they are young to get a milder flavor.	Sweet	Excellent for ohitashi, tempura, yakitori, and hot sautéed with sea salt or pickled.	Mild	500-1,000	80
Jimmy Nardello Italian	This Italian roasting pepper has loads of 10" inch long thin skinned frying peppers that dries easily and has rich flavor. This versatile pepper can be used many ways grilled, chopped, sautéed or raw in salsas and salads.	Sweet	Fresh eating, salads, grilled, frying, pickling and dried	Sweet	0 - 100	80
Kashmiri Chilli	Kashmiri chilies are a staple of Indian cuisine boasts a classic balance of heat and sweetness, but maybe hotter than others you may have tried. Popular for their flavor and their red color, which imparts a beautiful hue to rubs for meats and stews.	Sweet	Use in curries and stews. It can be added to sauces, marinades, and soups as well.	Mild heat	1000-2000	90
Lemon Dream	This pepper grows on a compact bushy plant with 3" long, shiny red-orange peppers. They are packed with a lot of sweet flavor. They are great for container planting also.	Sweet	Can be stuffed, also adds color and flavor to salads and cooked dishes	Super sweet, hint of heat	500 - 1,000	80

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Lipstick	This pepper is considered to be the ultimate sweet pepper for salads, salsa and cooking. The fruits are juicy and delicious whether they are green or red and fully ripe. Produces an abundance of peppers.	Sweet	Used in salads, salsa, canning, pickling and garnishes	Super Sweet	100	70
Padron	A popular saying about these, "unos pican otros no-or, 'Some are hot, some are not.'" About 10 percent of these peppers are spicy, making them popular for pepper roulette for the "lucky" person eating it. Companion plants: beans, peas & corn.	Sweet	Used in salads, salsa, canning, pickling and garnishes	Super Sweet	100	70
Peppi Grande	This crisp pepper has a fantastic sweet flavor. It ripens from green to red. The peppers are usually seedless, which makes them great for stuffing.	Sweet	Used in salads, salsa, stuffed & baked and grilled.	Sweet	100	70
Pimento Elite	Produces extremely large yields of tapered peppers. The fruit are thick-walled measuring 3" long by 3-1/2" across. that are green maturing to red. Great for growing in a container.	Sweet	Used in salads, salsa, canning, pickling and garnishes	Sweet	0 - 100	75
Sweet Banana	Even after more than 70 years, this pepper is still extremely popular. The 6-7 inch mild yellow pepper has an old fashioned taste. The yellow peppers matures to orange then to red.	Sweet	Fresh eating, cooking and a favorite for pickling and stuffed	Sweet, mild	0 - 100	72
Sweet Poppers Jalapeno	These peppers give you all the great taste of a Jalapeno, without the heat! These no heat peppers are early to fruit and produce high yields.	Sweet	Used in salads, salsa, canning, pickling and garnishes	Sweet	0 - 100	70
Sweet Thing	This prolific plant produces 6-7 inch green peppers that mature to yellow, orange and red. Great Cayenne smoky flavor without the heat! Use for recipes requiring thin-walled grilling or dried peppers.	Sweet	Fresh eating, cooking, grilling, dried and pickling	Sweet, mild and slightly smoky	0 - 100	68
Aji Charapita	This pepper is the most expensive in the world! It is a popular houseplant in Peru. The bushy plant will produce hundreds of hot small peppers. It has a fruity, citrus aroma and heat the of a cayenne.	Hot	Use in salsa for a tropical taste, but mainly used as powder for cooking	Very Spicy	30,000 - 50,000	90
Ancho/Poblano	This pepper is called Poblano when fresh and Ancho when dried. This versatile pepper is one of the most popular peppers grown in Mexico. The thick-walled, mildly hot fruit have a rich mellow flavor when young, but get hotter the redder they get.	Hot	Roasted and peeled, canning or freezing. Ripe red ones can be used in sauces and for powders	Spicy, tinge of heat and sweet	1,000 - 2,500	92
Black Magic Jalapeno	This plant produces an abundance of 3 1/2", hot dark green peppers. When you see small cracks in the skin, then they are ready to harvest. When they mature they will be a red color.	Hot	Use in salsa for a tropical taste, but mainly used as powder for cooking	Very Spicy	5,000 - 8,000	85

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Blazing Banana	An early maturing variety that has 7-9" long, yellow hot peppers. This pepper plant has plenty of heat, old time classic flavor and abundant yields.	Hot	Use in sauces, salsas, stews and is great for grilling or pickling	HOT	1,000-5,000	75
Born To Be Mild	These small 3-4" long peppers have a rich earthy flavor that you can enjoy, because of it's low heat! The small green peppers will slowly turn to red as the fruit matures.	Hot	Great for fresh eating, cooked, pickled, dried, roasted or great in salsa and stir-fry	Mild	0-100	60
Bulgarian Carrot	Has clusters of 3 1/2" peppers that ripen from green to fluorescent orange. It has an intense fruity flavor, that finishes hot. It is crunchier than other chilies which makes it great for roasting.	Hot	Great for roasting, pickling, salsa and chutneys	Spicy	2,000 - 5,000	75
Caribbean Red	Improved version of habanero. It will ripen to a deep red and is much hotter than a habanero. Peppers grow in upright clusters of 5-6 at the top of 18-24" stems. The green ones are used when you want mild heat, the red are hotter & used dried.	Hot	Use in sauces, marinades and rubs.	Spicy	40,000 - 75,000	90
Cayenne	Bushy plants produce 4 to 6 inch long fruit that turn red when ripe. This is the best variety for drying and making pepper flakes or powders because of it's flavor and thin skin. Because it has less moisture than other hot peppers it is easier to dry.	Hot	Use fresh, dried and powdered and as dried flakes	Very Hot	30,000-50,000	90
Chenzo	Produces a heavy crop of spicy 3-4" black peppers that mature to bright red on a compact plant. Can be used fresh or dried. Because of it's compact size it is great choice for growing in a container.	Hot	Fresh eating, for chili or drying	Very Spicy	45,000	85
Cherry Bomb	This abundant and early bearing variety has 2? nearly round peppers that mature quickly from green to brilliant red. It has a moderately hot flavor with thick walls which makes them ideal for pickling and stuffing.	Hot	Pickling, in salsas, salads or roasted	Spicy	2,500-5,000	68
Datil	Peppers grow in clusters of 3-6 at the top of the stems. They are similar in strength to habaneros but have a sweeter, fruitier flavor. The green ones are used when you want mild heat, the orange are hotter & used dried.	Hot	Used in Japanese dishes, stir - fry, curries and soups	SUPER HOT, fruity	100,000 - 300,000	80
Dragon Roll Shishito	These 3-5" slender peppers are mild, but does offer some heat. They are subtly smoky when young, but when mature they offer heat that is about 1/10th as fiery as a Jalapeno.	Hot	Used in Japanese dishes, stir - fry, curries, and soups	Mild Heat, Smoky	200	67

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Durango	The mildly hot 6.5" - 8" fruit starts out red and then turns to a deep burgundy black. This plant will provide good leaf cover for the these high yielding plants.	Hot	Fresh eating, salsa, dried or ground for adding to rubs, sauces and spreads	Mildly Hot	2,500 - 5,000	80
Fatalii	These 3" long tapered fruit is green changing to yellow as they mature. Intense five alarm flavor is followed by a lemony or sometimes peachy citrus taste.	Hot	Fresh, salsa, salads, drying and pickling	SUPER HOT, citrusy	250,000-300,000	80
Garden Salsa	Developed just for salsa, this medium-hot chile pepper turns out to be heavy bearing and delicious. Produces an abundance of long, skinny peppers that can reach to over 9" long with a mild heat with a delicious zingy flavor.	Hot	Use fresh, dried and powdered and as dried flakes	Very Hot	30,000-50,000	90
Georgia Flame	These thick, crunchy 2" x 7" fruits have a nice heat to them, but are not overpowering. The peppers are green and mature to red. This is a very productive plant all season long.	Hot	Use in fresh in salsa, frozen, dehydrated or pickled	Spicy with great flavor	1,500	90
Gong Bao	These 5" thin walled peppers are 6 times hotter than a Jalapeno. With it's heavy production it can produce up to 200 peppers!	Hot	Can be used fresh or cooked, especially in Thai or Asian style cuisine.	Nutty	100,000	85
Habanero Orange	This 1 1/2 - 2" lantern shaped pepper with it's unique citrus-like taste, starts green and matures to a bright orange hue. Don't let the small size fool you! This small pepper packs big flavor and heat.	Hot	Use fresh or roasted, in sauces, chutneys and salsas	SUPER HOT with a subtle apricot aroma	100,000-300,000	90
Holy Mole	Dark green, 7-9 inch long fruit will mature to a warm chocolate brown color over a 2 week period. It has a distinctive, tangy, nutty flavor but not overly spicy. Picked young they are sliced and used for baking, when it turns brown ground or dry them.	Hot	Use for cooking especially for mole' sauces, baking, dried or ground	Nutty, tangy	700	85
Hot Fajita	These compact plants can be grown in the ground, container, on a deck or kitchen window. This pepper produces 4" light green spicy peppers that matures to red.	Hot	Use in salsa for a tropical taste, but mainly used as powder for cooking	Spicy	70,000	90
Hungarian Wax	Thick walled 6 inch fruits are tapered and turn from yellow to orange-red at maturity. It looks like a mild banana pepper, but it has a lot more heat, 4 to 5 times that of a jalapeno.	Hot	Use in Mexican dishes, soups, salsas and can be pickled	Spicy	5,000 - 10,000	70
Jalapeno	Add some spice to a variety of dishes with these 3-inch long, conical hot peppers that will slowly turn to red as the fruit matures. The heat can vary, it may be milder on the ones harvested soon compared to the peppers that stay on the plant a long time.	Hot	Use in Mexican dishes, soups, salsas and can be pickled	Spicy, zesty	5,000 - 8,000	70

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Jamaican Scotch Bonnet	These 1 1/2 - 2 inch green pepper matures to yellow, orange then red. The fruitier taste of this hot pepper is common in Caribbean and Mexican cooking where you have the added flavor and spice.	Hot	Most often used on jerk chicken, pork, shrimp, steak and dried	HOT, spicy-sweet	150,000 - 325,000	90
Kung Pao	This versatile pepper has fruits that are 6-9" long and dark red in color. Its flavor has a very eatable heat. It's an excellent choice for people that love the flavor of cayenne and Thai peppers but without the heat!	Hot	Used in stir fry, sautéed and often used in Thai and other Southeast Asian cuisine.	Mildly Hot	8,000 - 10,000	85
Mad Hatter	This three-sided shaped pepper has a delicious sweet taste, with a citrusy floral flavor. You may feel a mild heat when you get near the seeds. They are vigorous, robust plants that are easy to grow and produce an abundance of fruit.	Hot	Use in salads, pickled or stuffed with cheese. Also commonly used in Bolivian & Peruvian cuisine.	Sweet and citrusy, floral	650	70
Pepperoncini	The mild flavored 2-3 inch long fruit are light yellowish green, tapered and wrinkled. They are best harvested when they are light yellow. They will have a little more heat if they are left on the plant until they mature to red color.	Hot	Used in salads, salsa, pickling, soups and sauces	Mild, Sweet	100 - 500	65
Peter Pepper Red	This hot pepper can be used green but they mature to a beautiful red color. It has a spicy flavor and works well when it is dried and ground for chili powder.	Hot	Used in salads, salsa and pickling	SUPER HOT	10,000 - 23,000	100
Pot-a-peno Jalapeno	This compact pepper is great for container gardening. The green jalapeno fruit have that traditional mild heat and produce an abundance of peppers. When they turn red they have a sweet, spicy flavor.	Hot	Use in salsa for a tropical taste, but mainly used as powder for cooking	Sweet and Spicy	5000-8000	65
Serrano	This chili pepper is a smaller version of the jalapeno but with more heat. It has a 2 inch long, bullet-shaped fruits with thin skin and a spicy hot flavor.	Hot	Use fresh in salsas or pickled as a snack. Superb in flavoring guacamole, chili and they freeze well	Spicy	25,000	85
Sriracha	This jalapeno type pepper gets its extra heat from using the pepper when they are red and fully ripe. They produce an abundance of 5" fruits with thick walls.	Hot	Fresh eating , cooked, pickled, dried and great in salsa and Mexican dishes	Mildly hot	5,000 - 8,000	70
Super Chili	This stunning ornamental pepper has 2-3" chili type peppers that bear up to 300 fruits per plant. Starts out light green and matures to a vibrant fiery red. Great in a pot when planted with other annuals.	Hot	Best used as an ornamental plant, can eat but extremely hot.	Super Hot	40,000 - 50,000	75

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Tabasco	This is the hot pepper that has made Tabasco sauce famous! It has a unique, smoky flavor that Tabasco's is known for. The light yellow-green peppers turn red when mature.	Hot	Use fresh, dried, ground into powders and in hot sauces	Very Spicy, smoky	30,000 to 50,000	85
Thai Dragon	Clusters of slender 3-4" green maturing to red chile peppers that point up above the compact bushy plants. They produce an abundance of peppers, with an outstanding nutty taste with lots of heat!	Hot	Used in Asian, Thai and Vietnamese cuisine. Also great for drying.	Very Spicy, nutty	75,000 - 140,000	85
Mucho Nacho Jalapeno	These 4-inch peppers are much weightier than other Jalapenos, thick walls, a good crisp and juicy bite, and firm skin. Has the flavor of a Jalapeno. Produces high yields of peppers.	Hot	Great for stuffing, pickling, fresh eating or in salsas	Mildly Hot	4,000-8,000	68
Apocalypse Scorpion	WARNING !!!!! One of the world's HOTTEST peppers! Painfully spicy!! The first flavor is intense and then the heat comes, and it will continue to intensify for quite a long time after you have eaten it.	Super Hot	Beef dishes, meat sauces or in salsa	PAINFULLY HOT, spicy	1.22 Million	80
Bhut Jolokia	WARNING !!!!! One of the world's HOTTEST peppers! Painfully spicy!! The first flavor is an intense chili flavor and then the heat comes, and it will continue to intensify for quite a long time after you have eaten it.	Super Hot	Used for cooking or dried	PAINFULLY HOT, spicy	1 million	95
California Reaper	WARNING !!!!! One of the world's HOTTEST peppers! Painfully spicy!! The first flavor is intense and then the heat comes, and it will continue to intensify for quite a long time after you have eaten it. Hottest peach pepper on the market.	Super Hot	Used for cooking or dried	PAINFULLY HOT, fruity, sweet	1,569,300	70
Carolina Reaper	WARNING !!!!! One of the World's HOTTEST peppers! Guinness Book world record holder! This pepper has a sweet and fruity flavor, right before the heat kicks in. It was bred for heat and that is it!	Super Hot	Fresh eating or cooked	PAINFULLY HOT, fruity, sweet	2.2 million	70
Death Spiral	WARNING !!!!! One of the world's HOTTEST peppers! Painfully spicy!! The first flavor is intense and then the heat comes, and it will continue to intensify for quite a long time after you have eaten it.	Super Hot	Used for cooking or dried	PAINFULLY HOT! Spicy, fruity	1,300,000	80
Genghis Khan Brain	WARNING !!!!! One of the world's HOTTEST peppers! Painfully spicy!! The first flavor is intense and then the heat comes, and it will continue to intensify for quite a long time after you have eaten it.	Super Hot	Used for cooking or dried	PAINFULLY HOT! Spicy, fruity	1,500,000	120