

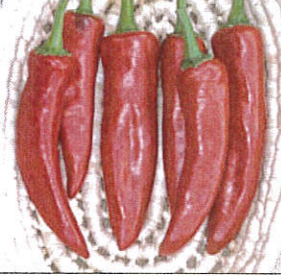















Chili (chile) Pepper Type Primer—Coyote Valley, 2014

Code	Illustration	Description
01		Aji dulce -- <i>C. baccatum</i> species—Peruvian origin Look just like a Red Habanero, but has little or no heat. 2 in. long red peppers offer the same strong aromatic essence and flavor that is found in Habanero, with only a hint of heat.
02		Pasilla Bajio -- <i>Capsicum annum</i> . When fresh, this pepper is called 'chilaca (fresh form);' it is also known as 'chile negro.' 8 to 10 inch long cylindrical peppers are thin walled, and dark green ripening to dark brown. They have less than 250 Scoville units. Pasillas are used especially in sauces. They are sold whole or powdered in Mexico, the United States,
03		Pimieto: Guajillo — <i>C. annum</i> species. 4 to 6 inches long and deep orange-red with brown tones. The guajillo chili's thin, deep-red flesh has a green tea flavor with berry overtones. Its fruits are large and mild in flavor, with only a small amount of heat (rating 2,500 to 5,000 on the Scoville scale). They are sometimes used to make the salsa for tamales. Guajillo may be used in pastes, butters, or rubs to flavor all kinds of meats, especially chicken.
04		Anaheim TMR -- <i>C. annum</i> species Also know as the 'New Mexican Chile,'-- moderately pungent fruit 7-1/2 inches long and 2 inches wide. They originated from New Mexico, they are also sometimes known as New Mexico peppers.
05		Biggie Chile Hybrid -- <i>C. annum</i> species Anaheim-type chile 8 to 10-inch long, 4 ounce This classic 'California green chile' used for roasting, peeling, and including into cooked dishes. Very mild pungency.






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06		Ancho San Martin Hybrid -- <i>C. annuum</i> species Thick-fleshed peppers mature to 5-1/2 inches long and 3-1/2 inches wide. Dried, it is called ancho or ancho chile, from the Mexican Spanish name ancho ("wide") or chile ancho ("wide chile"). it is also usually used in the widely found dish chile relleno.
07		Ancho San Luis -- <i>C. annuum</i> species heart -shaped peppers are dark green, maturing to red, then mahogany. Mildly pungent peppers, 1,500 to 4,500 Scoville units, are 6 inches long and 3 inches wide.
08		Poblano L -- <i>C. annuum</i> species Dark green peppers mature to almost brown and are 5 inches long and 2-1/2 inches wide with a slight taper and blunt end. Scoville units from 600 to 1,800. These peppers are called Poblano when fresh and Ancho when dried
09		Ancho 101 -- <i>C. annuum</i> species. mildly hot, heart-shaped peppers (are stuffed and made into chiles rellenos). When mature they are dark, rust red, richly flavored, and often dried and ground into chili powder. Peppers become 4 inches long, tapering to a blunt point. Wrinkled skin takes on even more character when dried. May be strung into long ropes or made into wreaths. 76 to 80 days.
10		Sweet Banana -- <i>C. annuum</i> species 5-1/2 to 6 inch long, tapered peppers that are wonderful fried or cut up into salads. Light green at first, they turn yellow and orange, and finally ripen to red. Compact plants. 72 days.

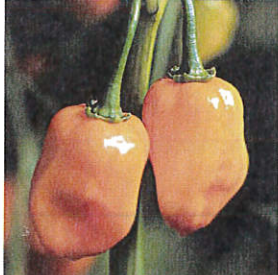



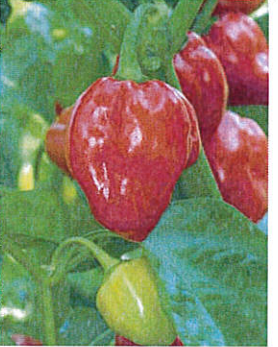
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11		Bounty Hybrid -- <i>C. annuum</i> species - 10 X 2 Sweet Banana type lives up to its name in that it puts out an incredible harvest of huge banana peppers that measure nearly a foot long. Peppers are typically 9 to 10 inches long and 2 inches across, and turn from light yellow to orange and finally red. Sweet flavor for eating fresh or cooked. Banana pepper flavor is not very hot (0–500 Scoville units)-heat decreases as fruit ripens.
12		Long Red Slim Cayenne -- <i>C. annuum</i> species. Bountiful harvest of pencil-shaped fruits that are 5 inches long and 1/2 inch thick, but often curled and twisted. Flavor is red hot and best used in very hot dishes. Easily dried. It is generally rated at 30,000 to 50,000 Scoville units.
13		Large Red Thick Cayenne (Guinea spice) -- <i>C. annuum</i> species Concentrated set of wrinkled, very pungent fruit, 6 inches long and 1-1/4 inches in diameter. Very pungent, even when small. Useful for sauce and drying.
14		Sweet Cayenne -- <i>C. annuum</i> species Long, sweet, cayenne shaped peppers grow to 1 foot long and turn crimson red when ripe. Productive plants bear loads of these crinkly, thin walled fruit that are perfect for use in stir fries or whenever a frying pepper
15		Golden Cayenne -- <i>C. annuum</i> species Beautiful clear lemon-yellow cayenne peppers really load up on compact wide. This is an unusual color in a hot pepper . 72 days.
16		Cascabella — <i>C. annuum</i> species Cone shaped, 1-1/4 inch long peppers range from 1,500 to 4,000 Scoville units. It is thick fleshed pepper that is favored for pickling. (Not to be confused with 'Cascabel,' a thin-skinned variety that is round and usually dried).






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17		<p>Cherry bomb hybrid (a pimiento)-- <i>C. annuum</i> species</p> <p>Hot cherry pepper that yields up to 50% more than the older, open-pollinated type. Thick-walled fruit is round to oval and matures from green to red. Pungency is medium-hot with about 20% less heat than a Jalapeno.</p>
18		<p>Large Red Cherry Hot-- <i>C. annuum</i> species</p> <p>Hot cherry pepper is round and matures from green to bright red. Popular for pickling and preserving. May also be stuffed with cheese and used as a popper.</p>
19		<p>Red Cherry Sweet-- <i>C. annuum</i> species</p> <p>1 1/2 inch round fruit with a slight taper; turn from deep green to red and have medium-thick walls. Cherry pepper flesh is sweet, succulent, and more aromatic than that of the red bell pepper. It is recommended for use in salads and for pickling. 78 days.</p>
20		<p>Cherry Pick Hybrid-- <i>C. annuum</i> species</p> <p>This is the first hybrid sweet cherry pepper, offering earlier maturity and more uniform size and shape than open-pollinated cherry peppers. Very productive plants yield loads of 1 1/4-inch round fruit that mature from dark green to bright red. These are best loved for pickling, and the peppers can be used green, red, or halfway in between. 68 days to green.</p>
21		<p>Habanero Mustard—<i>C. chinense</i> species ("the Chinese pepper")</p> <p>This very different habanero is the result of an accidental cross between a chocolate-colored habanero with an orange habanero, resulting in striking coloration and extreme heat. Peppers start out as light green with a bit of purple streaking, progress to a mustard-hued peach before finally ripening to pure orange. Fruit is large and quite ruffled, making for a very beautiful habanero which is also very hot. 90 days.</p>






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22		<p>Habanero—<i>C. chinense</i> species</p> <p>A very hot pepper 40 times hotter than Jalapeno! Among the most potent ones we sell. Wrinkled fruit is 1 inch long and 1-1/2 inches wide, with a tapered end. Peppers begin as light green then turn to golden-orange and are loaded onto 36 inch tall plants. Thrives best in warm southern climates. 90 to 100 days.</p>
23		<p>Habanero (red) —<i>C. chinense</i> species</p> <p>Bright red version of Habanero is one hot pepper - 285,000 Scoville units! The fruit shape and size are much like the regular Habanero, wrinkled 1 inch to 1-1/2 inch long peppers with a tapered end. These peppers turn a bright red upon maturity. 85 days.</p>
24		<p>White habanero—<i>C. chinense</i> species</p> <p>These creamy white peppers are smaller than the typical habanero, only about 1 1/2 inches long and 1/2 inch across, but with the same habanero heat and distinctive fruity flavor. Expect abundant harvests of these very hot peppers. 90 days.</p>
25		<p>Chichen itza hybrid-- <i>C. chinense</i> species</p> <p>Fiery orange habanero type with 15,000 to 18,000 Scoville units and fruity taste matures 2 to 3 weeks earlier than open-pollinated habaneros. The peppers are also huge at 3-inches 85 days.</p>
26		<p>Caribbean Red -- <i>C. chinense</i> species</p> <p>Seed for this habanero variety was found in the Caribbean, and then improved, resulting in a uniform, fiercely hot pepper that is way hotter than the regular orange habanero. Dried samples of Caribbean Red measured 445,000 Scoville units whereas regular habanero tested at about 260,000 Scovilles. This pepper must be used carefully, but is wonderful for salsas, marinades, and making your own hot sauce. Bright red, wrinkled fruits are about 1-1/2 inches deep and 1 inch wide and have flavor with fruity overtones. 110 days to red.</p>






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27		<p>Congo Trinidad-- <i>C. chinense</i> species</p> <p>In Trinidad, habanero pepper relatives are called 'Congo peppers,' and this one is an extra-large red habanero type. At 2 inches long and wide, its peppers are significantly bigger and more ribbed than the typical red habanero. 80 days.</p>
28		<p>Red mushroom-- <i>C. chinense</i> species</p> <p>Thin-skinned, mushroom shaped red peppers are related to habanero and are extremely hot. Wrinkled peppers have a broad cap and are about 2 inches wide and deep, resembling a patty-pan squash, but colored brilliantly red. Large harvests of these peppers. 75 days.</p>
29		<p>Numex suave orange-- <i>C. chinense</i> species</p> <p>Developed by the Chile Pepper Institute, this pepper has all the wonderful flavor of a habanero but with very little heat, only about 800 Scoville Units. Has citrus-like aroma and flavor without the high heat level of a regular habanero. The word “suave” means smooth or mild in Spanish, and that is descriptive of the mellow flavor this variety delivers.. 95 days.</p>
30		<p>Purple Jalapeno-- <i>C. annuum</i>. species</p> <p>Jalapeno turns dark purple finally ripens to red. Peppers are somewhat larger than regular jalapeno. It has same thick walls and heat as other jalapenos. It's used in salsas and would be very attractive pickled with a mixture of other jalapeno colors. 75 days.</p>
31		<p>Jalapeno M—<i>C. annuum</i> species</p> <p>Peppers grow 3 in. long and 1-1/2 inches wide, with rounded tips. Dark green at first, then turning red. Good for fresh use or pickling. Good for fresh use or pickling; famous for nachos and other Tex-Mex dishes. 75 days.</p>






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32		Jalafuego Hybrid — <i>C. annuum</i> species One of the hottest jalapeno varieties on the market. It has 4-inch long peppers. These jalapenos turn out smooth and very dark green. Large, plants that resistant to Potato Y virus. 70 days.
33		Fooled You Hybrid — <i>C. annuum</i> species Truly a jalapeno pepper for gringos, this one has no heat , but still retains the essential flavor of a jalapeno. Peppers look like normal jalapenos. The fruit is thick-walled and heavy and is perfect for making mild salsas or using in Mexican dishes for those who do not tolerate spicy food. 65 days.
34		Chichimeca Hybrid — <i>C. annuum</i> species A large-fruited jalapeno pepper that becomes 4 in. long and 2 in. wide. Fruit is a little milder than regular Jalapeno, measuring about 3500 Scoville units rather than the 5000 units registered by the standard Jalapeno. 65 days.
35		Mucho nacho hybrid — <i>C. annuum</i> species Jumbo jalapeno that is not only longer than most jalapeno fruit. fruit ripen to red upon full maturity. 75 days.
36		Jaloro — <i>C. annuum</i> species (2-2.5 in?) First yellow jalapeno pepper developed, from the Texas Agricultural Extension Service. Golden yellow before turning orange then red. Peppers are just as hot as regular jalapenos.







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37		Mini Belle Pepper Red — <i>C. annuum</i> species These cute little miniature bell peppers are just an inch or two long and feature very sweet flavor. When harvested as fully red,, can be used as sweet additions to salads. 55 days.
38		Mini Bell Yellow Pepper — <i>C. annuum</i> species very sweet flavor. Best when harvested as fully yellow orange. Similar to red min bells. 55 days.
39		Mirasol — <i>C. annuum</i> species -- The Spanish name of this pepper means 'looking at the sun,' for the way the pods are held erect on the plant. Fruit is 3 to 5-inch, thin-skinned red, and conical in shape. Medium heat, about 5,000 Scoville units. flavor has a hint of fruitiness. Dried, also known as Guajilli. 100 days
40		Giant Marconi Hybrid — <i>C. annuum</i> species. All america selections winner (earliness, yield, size, and flavor). It's the biggest of the Italian-type, sweet peppers. Peppers turn from green to red, and at 8 inches long with a lobed tip, they resemble a cross between a Marconi and a Lamuyo-type pepper. They are sweetest when red and are good for salads, but really are outstanding when grilled and roasted, methods that bring out the best of their great flavor. They are are resistant to potato virus and tobacco mosaic virus. 63 days.
41		Purple Marconi — <i>C. annuum</i> species. Sweet Italian peppers turn a rich shade of purple when they are fully ripe. Fruit is about 6-in. long with a tapered shape ending in a blunt tip. Traditionally used for frying, Marconis are also wonderful when eaten fresh. 90 days.


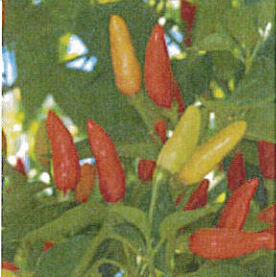



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Code	Illustration	Description
42		Pimiento Elite Hybrid — <i>C. annuum</i> species. Sweet somewhat heart-shaped bright red fruit. 3-1/2 inch oval fruit that is less heart-shaped than Pimiento L. Plants are resistant to tobacco mosaic virus. 85 days.
43		Pimiento De Pardon — <i>C. annuum</i> species. This pepper from Spain is traditionally used in its immature green stage, when it is picked quite small and fried in olive oil and served as an appetizer called a 'tapa.' When harvested small and green, peppers are mild, but get hotter as they grow. At full maturity, they are about 2 1/2 in. long and 1 1/4 in. wide, deep red and fiery hot. 65 days.
44		Pritavit Hybrid — <i>C. annuum</i> species. Deeply-ribbed, bell-shaped fruit is about 2 1/2 in. tall and 4 in. wide with a slightly flattened shape. This kind of pepper is known as a topepo type in Italy, where it is enjoyed for its rich sweet flavor and juicy red flesh. 75 to 80 days until red.
45		Santa Fe Grande (Yellow hot chili peppe)— <i>C. annuum</i> species. (3 X 1-1/2) Small, light yellow peppers are about 3 inches long and 1 1/2 inches wide, tapering to a point and resembling a miniature banana pepper. They are not sweet, however, but about as hot as a Jalapeno, measuring 5,000 to 8,000 Scoville units. 75 days.
46		Mariachi Hybrid — <i>C. annuum</i> species (4 X 2) Fleshy peppers, 4 in. long and 2 in. wide, ripen from yellow to red and have 500 to 600 Scoville units, much milder than average jalapeno heat levels. However, they can surprise you at times.






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47		Scotch Bonnet (Caribbean red peppers)— <i>C. chinense</i> species A <i>Capsicum chinense</i> very similar to Habanero, but later in maturity with fruit that is not quite as long. Found mainly in the Caribbean islands, it is also in Guyana and W Africa. Peppers that begin as green, but mature to red. Fruity aroma and same high heat as the Habanero (100,000-350,000 Scoville units). 120 days
48		Serrano Del Sol Hybrid — <i>C. annuum</i> species Fruit is larger in size and two to three weeks earlier than the original. Peppers are fleshy and which makes them favorite in Mexican cuisine. Measuring about 5,000 Scoville units, they are about the same pungency as a jalapeno, and are quite versatile for sauces, salsas, or flavoring. Fruit is about 3-inches long and 1/2 inches wide and green, maturing to a bright red. 64 to 67 days.
49		Purple Serrano — <i>C. annuum</i> species Purple-fruited version of Serrano--deep purple and a little longer than those of regular Serrano, but with the same candle-flame shape. Plants are tall and branching with the fuzzy foliage typical of Serranos. Very hot, good for salsas. 85 days..
50		Serrano Chili — <i>C. annuum</i> species. Very hot chile called for in many recipes. Candle-flame shaped fruit are 2-1/4 inches long, green, then red at full maturity. Suitable for salsas and sauce recipes as well as eating fresh. 75 to 80 days.
51		Yellow Mushroom (squash pepper) — <i>C. chinense</i> species. So named because of its shape resembling a mushroom, it is also sometimes known as a squash pepper for its resemblance to a patty-pan squash. Maturing to light yellow, then finally to golden. They are 2 inch, thin-skinned peppers. Yellow Mushroom chile has the heat level of a Scotch Bonnet but grow larger. Used in salsa, sauces and can be stuffed. And are also good when pickled. 80 days.
52		Jamaican Hot Yellow — <i>C. chinense</i> species Fruit is bright yellow or red, thin-skinned hot peppers that are shaped like a tam o' shanter. Actually a type of squash pepper. Fruit is spicy with a fruity flavor that makes it good to eat fresh, pickle, or use for hot sauce, or as a garnish. 95 days.

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53		Jamaican Hot Red — <i>C. Chinense</i> species. Densely foliated plants bear an abundance of bright yellow or red, thin-skinned hot peppers that are shaped like a tam o' shanter. Actually a type of squash pepper. Interesting shape and spicy taste make this pepper good to eat fresh, pickle, or use as a garnish. 95 days.
54		Tabasco -- <i>C. annuum</i> var. <i>glabriusculum</i> Fiery hot, this is the one that has made Tabasco sauce famous. Green leaf strain that grows best in the South and East. Light yellow-green peppers turn to red and grow on tall plants. 80 days.
55		Sport (Tabasco-like) — <i>C. annuum</i> species. var. <i>glabriusculum</i> This pepper is popular for its use as a pickled pepper to go on hot dogs and other sandwiches. It is especially well known as an essential condiment in a Chicago-style hot dog. Peppers resemble Tabasco peppers, but the Sport pepper is larger, about 1-1/2 inches long and 1/2 inch wide. They are medium-hot and produced in great abundance on sturdy plants. 75 days.
56		Thai Hot — <i>C. annuum</i> species var. <i>glabriusculum</i> Extremely hot variety is originally from Thailand, and bears thin-fleshed peppers that are used especially in Oriental dishes. Peppers are used in soups, salads, and stir-fried dishes. They are also put in fish sauce as a condiment or eaten raw Clusters of bright red peppers. Heat level is 50,000–100,000 Scoville units. Fruit is up to 3 inches long. 90 days.
57		Thai Hot Ornamental -- <i>C annuum</i> species These compact, mound-shaped plants have tiny leaves and grow no more than 1 foot tall. They become covered with very hot, 1/2 to 1 inch long red fruit that is held upright on the plant, creating quite a showy display. Used mainly as an ornamental, but fruit is edible.. 90 days.

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58		Aji limon (Lemon Drop, Hot lemon) -- <i>C. baccatum</i> species—Peruvian origin Hot, citrus-like, lemon-flavored pepper which is a popular seasoning pepper in Peru, where it is known as kellu uchu. fruits are about 2.5 in long and 0.5 in wide, and mature from green to yellow. Practically unknown in the West until the early 1990s, but are now gaining wide popularity. 30,000 - 50,000 Scoville Heat Units.
59		Bhut Jolokia -- <i>C. chinense</i> species (with some <i>C. frutescens</i> genes.) One of the hottest chile peppers in the world!! over 1 million Scoville Heat Units. The Bhut Jolokia is extremely hard to start from seed and requires patience when growing. The Bhut Jolokia can take up to 36 days before it starts to germinate and seeds have been observed germinating 80 days after planting. It also has a hard time self-pollinating and takes up to 160 days to start producing pods.
60		Christmas Bell -- <i>C. baccatum</i> species Originally from Brazil, this variety produces one of the most unusual pod shapes of any chile pepper. 2" long by 2" wide bell shaped hot peppers. Peppers have a mild spicy flavor and turn from light green to red when mature. Fruit is used fresh or dried for flavoring a variety of dishes. Preserve by canning, drying, or freezing. The petite size is perfect for pickling.
61		Datil. <i>C. chinense</i> species. 'Datil' is unique in that it is very hot (100,000 to 300,000 scovilles). The pepper is almost identical to a west African pepper called the "fatalii" or "fatal" in size, shape, color, heat and flavor,
62		Rocoto — <i>C. pubescens</i> species pepper grows in the Andes from Chile to Columbia, as well as in the highlands of Central America and Mexico. Very distinguished pubescent plant with purple flowers. Peppers tend to get consumed while fresh because of the thickness of the pods making them hard to dry properly. Good in salsas.

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63		Trinidad Scorpion -- <i>C. chinense</i> species. Super Hot Variety, a landrace out of Trinidad, the original seed came directly from CARDI in Trinidad. It was formerly ranked as the hottest pepper (1.4 million Scoville units!!). Plants derived from the Trinidad moruga scorpion, which is indigenous to Trinidad and Tobago. The "scorpion" peppers are referred to as such because the pointed end of the pepper is said to resemble a scorpion's stinger.
64		NuMex Veteran's Day NMSU developed ornamental chile pepper plants, pod color changes from violet to burnt orange. While the pungent fruit is edible, it is usually just used as an ornamental. 120 days.
65		Hybrid Golden Ghost -- <i>C. chinense</i> species. Ghost chilli is an interspecific hybrid chili pepper. Ghost pepper was the world's hottest chili pepper, 401.5 times hotter than Tabasco sauce; the ghost chili is rated at more than 1 million Scoville heat units (SHUs).
66-68		66-BOS 6600200, 67- BOS 6600336, 68- BOS 6600428