



HOT

- Ancho Poblano Ranchero** When traditionally ripened to red and dried, this pepper is known as an 'Ancho'; it is also used green, as a 'Poblano'. The thick-walled, mildly hot fruit have a rich, mellow flavor. Great for salsa, grilling, stir fried or stuffed. It is sweet, but with enough spicy bite to be in the hot pepper category. This pepper produces continuously through the summer in climates with warm days and cool nights.
- Bhut Jolokia Red (Ghost)** One of the world's hottest peppers - readings in excess of 1,000,000 Scoville units!
- Giant Ristra (Cayenne)** Heavy yield of bright red very hot 7-inch chili peppers. Fruits can be used fresh, roasted, or dried. Can be strung together in long branches for drying or decorations.
- Habanero Red** The aromatic fruit is wrinkled and lantern shaped. Super hot - a little goes a long way, but the flavor comes through the heat.
- Hungarian Yellow Wax** If you love your peppers packed with flavor and dense, juicy, meaty texture, this is the one you MUST grow! Long, waxy, yellow pepper turns red at maturity. Super plant for the garden, with heavy yields and a neat upright habit. These peppers are thick-walled and tapered, about 6 inches long.
- Jalapeno Gigante** The largest jalapeño, these peppers measure as much as 5 inches long! Perfect for salsa or stuffing as poppers, Jalapeño Gigante produces jumbo delicious and hot peppers. Easy to grow in any sunny garden or large patio pot, these peppers can be harvested throughout the summer when they're green or red.
- Jalapeno M** The most popular of the jalapeno peppers. Dark green, medium-hot, thick-walled peppers 3 inches long with rounded tips. Peppers mature to dark red.
- Large Red Cherry** Plant produces good yields of green cherry-shaped peppers that turn red when mature. Peppers are mildly hot, grow upright, and have thick walls. Heavy cropper. Excellent for pickling.
- Mariachi** Plant produces good yields of 4 inch long hot peppers. Peppers are mildly hot and turn from creamy yellow to red when mature. Excellent fresh, pickled or stuffed.
- Mexibell** This unique pepper combines the characteristics of bell and hot peppers to produce a bell with a kick. Plant produces good yields of hot bell peppers, turning from green to red when mature. Excellent stuffing pepper. Resistant to Tobacco Mosaic Virus.
- Super Chili** AAS Winner. Highly ornamental, 2½ inch elongated fruits with plenty of hot chile flavor. Ripens from green to orange to red. Very productive, semi-compact plants are ideal for patio and container gardens.
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SWEET

- Carmen (Italian Sweet)** Early, productive and delicious! Lovely sweet taste for salads and roasting, especially when partially or fully red ripe. Tapered fruits avg. 6" long and ripen from green to deep "carmine" red. Maturity is early on an upright, medium-size plant.
- King Arthur** No other sweet bell pepper matches this one for large fruit size and early maturity. Sweet, crunchy, 4-lobed fruits, thick-walled and blocky. Tolerant to most diseases. Use for salads, salsa, stuffing and pickling
- Lady Bell** Very sweet, thick walls, and turn from green to bright red when mature. Excellent for salads and stuffing. It is one of the most dependable producers of sweet peppers. Disease resistant.
- Pimento** Good yields of heart shaped, sweet, thick-walled fruit. Delicious flavor when roasted



2019 Peppers
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Summer Sweet

Very attractive, blocky fruit that ripens from green to bright yellow. Crisp, sweet-tasting flesh is smooth and blemish resistant.

Sweet Banana

Large, pointed fruits measure 6-7 inches long. The mild yellow peppers ultimately turn brilliant red. A favorite for pickling.