



Jalapeno Tam (Hot) -Pepper



With less than 1,000 SHU, the TAM Jalapeno is far less spicy than other cultivars, making it a flavorful hot variety, best eaten fresh out of the garden.





Highlander-(Anaheim style) Pepper



Early and adaptable Anaheim.

Bred by Johnny's for good productivity, even in cooler regions where Anaheim types often are shy yielding. Traditional, semi flattened, mostly two-lobed fruits avg. 7" x 2". Large, tall plants. Widely adapted. Bred by Janika Eckert. USDA Certified Organic.





Jimmy Nardelo (Sweet Italian) -Pepper



Sweet, flavorful, and extremely productive pepper great for frying, freezing, or drying. Fiery-red, 10"-long fruits.





Olympus (Sweet Bell) - Pepper



Large flavorful bell peppers from organic seeds.

Widely adapted, Olympus has performed well in both the South as well as warmer regions in the North. Medium size plants with good leaf cover. Produces high yields of large, uniform fruits with good flavor. USDA Certified Organic.





Shishito (small, sweet grilling) -Pepper



Avg. 3–3 1/2" fruits are thin-walled and have no heat. Popular in Japan, where its thin walls make it particularly suitable for tempura. Also very good roasted, in stir-fries, or sautéed. In Asia, the fruits are always cooked green, but they may also be used red. Thinly sliced, the red, slightly sweet fruits are excellent in salads and cole slaws. The plants are large and very productive.





Early Jalepeno -Pepper



Open-pollinated jalapeño.

Cylindrical fruits are of the smaller, traditional size (2-2 1/2") and have more checking than our hybrids. Earlier but much lower yielding than our later varieties. Small plants. Best for early season plantings for an early crop. We suggest using our other varieties for main season production. USDA Certified Organic.