

Red Hair Farm Peppers

We grow heirloom, regionally-selected, and just plain delicious varieties. What makes our plants special is that we grow them in nutrient dense organic potting mix that we import from Amish Country. We treat our pepper plants with love, care, and optimum nutrition in order to produce healthy plants without pesticides or synthetic fertilizers. All plants come in 1 quart square pots, are well-developed, and are hardened off. Seeds and descriptions from Rare Seeds.

redhairfarm@gmail.com for info & pre-orders • \$5 each • plants available starting mid-May



Chinese 5 Color: Hot Pepper • Container Favorite • Good for Salsa

Screaming hot little peppers turn a rainbow of vibrant colors; from purple, cream, yellow, orange to red as they ripen. Need I say ornamental? The plants are great for containers inside. Just pick a few any time to liven up your salsa.



Craig's Grande Jalapeno: Hot Pepper • Good for Salsa

A big, fat jalapeno that is perfect for making lots of salsa. Perfect for anyone who loves jalapenos. It has thick, flavorful, hot flesh. Developed at Redwood City Seeds.



Pasilla Bajio: Mild-Sweet-Hot Pepper • 78 days

Mild-sweet-hot, fruit is dark green, turning brown as it ripens. This pepper is used in Mexican "mole" sauces, tasty.



Poblano: Mild-Hot Pepper • 3-6 inch • 75 days

One of the most popular chilis in Mexico! 3- to 6-inch heart-shaped fruits are usually of gentle heat, at around 2000 scovilles. Used green, after roasting and peeling, it is the classic pepper for chili rellenos. Dried, the fruits turn a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season.



Ring of Fire: Hot Pepper • 4 inch pod • 60 days

Newer variety that's an improvement over Cayenne. Similar type and similar heat (around 50,000 scovilles) but earlier and more productive. Very smooth, bright red 4-inch pods are excellent for drying. The name says it all!



Serrano Tampequino: Hot Pepper • 75 days • Good for Salsa

Large plant bears club-shaped fruit, very hot and pungent with a distinctive flavor. A bit more spicy and flavorful than a jalapeno. Very productive, grows easily and vigorously.



Trinidad Scorpion: Very Hot Pepper • 90 days • Limited Qty

Second hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. Named as the world's hottest pepper by the New Mexico Chile Institute, dethroning the previous record holder, Bhut Jolokia, although some authorities dispute this. Trinidad Scorpion averaged at 1.2 million Scovilles. Who needs pepper spray?



Zavory Habanero: Mild Hot Pepper • 2 inch fruits • Good for Salsa

Habanero flavor without all the heat! Mildly spicy, bullet-shaped fruits are full of fruity habanero flavor and fragrance, but with only a gentle mild heat—a modest 100 scovilles! Fruits reach just over 2-inches in length, ripen to brilliant lipstick red, on super productive plants. Ideal for Caribbean-style salsas, or stuffed with cheese and baked.



Corno di Toro Giallo: Sweet Pepper • 8 inch fruits • 75-85 days • Heirloom

The traditional favorite in Italy. Long 8-inch tapered, bull-horn shaped golden-yellow peppers are sweet and spicy. They are great fresh or roasted. Large plants yield well. Among the best peppers you can grow and so delicious. Pure Italian seed.



Jimmy Nardello Italian: Sweet Pepper • Heirloom

This fine Italian pepper was grown each year by Giuseppe and Angella Nardiello, at their garden in the village of Ruoti, in Southern Italy. In 1887 they set sail with their one-year-old daughter Anna for a new life in the USA. When they reached these shores, they settled and gardened in Naugatuck, Connecticut, and grew this same pepper that was named for their fourth son Jimmy. This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in "The Ark of Taste" by the Slow Food organization. Ripens a deep red, is very prolific, and does well in most areas.



King of the North: Sweet Pepper • Short-Season

An exciting bell pepper for short-season growers. This variety produces nice, blocky fruit that are nicely flavored when picked green or red. Plants are productive even in most of the northern areas.

Salsa Lovers:

- Chinese 5 Color
- Craig's Grande Jalapeno
- Serrano Tampequino
- Zavory Habenero

Best for Containers:

Chinese 5 Color

For Cooking:

- ⇒ Pasilla Bajio: mole
- ⇒ Poblano: chili rellenos, red chili powder
- ⇒ Zavory Habenero: stuffed with cheese and baked
- ⇒ Corno di Toro Giallo: roasted
- ⇒ Jimmy Nardello Italian: frying

The Hot List:

1. Trinidad Scorpion (1,200,000 Scovilles)
2. Ring of Fire (50,000 Scovilles)
3. Poblano (2,000 Scovilles)
4. Zavory Habanero (100 Scovilles)