

# 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](mailto:redhairfarm@gmail.com) for info & pre-orders • \$5.25 each • plants available starting mid-May



## **Black Hungarian: Hot Pepper • 75 days • Rare • Heirloom • Good for Salsa • New**

Unique, black-colored fruit that are the shape of a Jalapeno. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful! Prolific. Great for salsa and beautiful in pico de gallo. Early maturity. Level of heat is variable based on plant and color when picked. A real favorite among hot peppers.



## **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.



## **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.



## **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.

## **The Hot List:**

1. Chinese 5 Color (50,000 Scovilles)
2. Black Hungarian (5,000-10,000 Scovilles)
3. Craig's Grande Jalapeno (2,000-4,500 Scovilles)
4. Poblano (2,000-4,500 Scovilles)
5. Zavory Habanero (100 Scovilles)

Sweet Peppers on Reverse



### **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
- Black Hungarian
- Zavory Habenero

### **Best for Containers:**

Chinese 5 Color

### **For Cooking:**

- ⇒ Poblano: chili rellenos, red chili powder
- ⇒ Zavory Habenero: stuffed with cheese and baked
- ⇒ Jimmy Nardello Italian: frying

### **Ornamental or Borders:**

- \* Chinese 5 Color
- \* Black Hungarian