

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



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

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



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



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.



Habanero: Hot Pepper • 1^{1/4} -2 inch • Good for Hot Sauce

Extraordinary heat combined with fruity, citrus notes. Wrinkled fruits ripen from dark green to salmon orange. This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican "jerk" sauces. Yield potential is good, but can be erratic in the North. Organically grown.



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.



Thai Red Chili: Hot Pepper • 1-2 inch • Good for Asian Cooking

Also known as "Burapa". Fiery little red, pointed peppers are popular in Thailand for flavoring many dishes. Loads of fruit are produced late on tall, bushy plants. The flesh is thin, making these great for drying for use in winter; an attractive variety that is perfect for Asian cooking.

The Hot List:

1. Habanero (100,000–350,000 Scovilles)
2. Thai Red Chili (50,000-100,000 Scovilles)
3. Chinese 5 Color (50,000 Scovilles)
4. Black Hungarian (5,000-10,000 Scovilles)
5. Craig's Grande Jalapeno (2,000-4,500 Scovilles)
6. Poblano (2,000 Scovilles)





Cubanelle: Sweet Pepper , touch of heat • 6-8 inch • Good for Mole

Also known as “Cuban pepper”, the Cubanelle is a variety of sweet pepper commonly used in Cuban, Puerto Rican, and Dominican cuisine. Many cooks prefer it to bell types. Sweet Cubanelle peppers can sometimes be slightly hot, but with only a touch of heat. This pepper is prized for its sweet, mild flesh, rich flavor, and pretty colors. The thin-walled pepper is especially suited for quick cooking and has a low water content. Best picked when yellow-green for use in roasting, stuffing, as a pizza topping, for frying, a substitute for Anaheim peppers, or in a yellow mole sauce, and is one of the traditional ingredients in sofrito. They can also be left to mature and harvested when bright orange-red. In the garden, in addition to their famed taste and colors, the Cubanelle peppers are also known for their unique, imperfectly curled, wrinkled, and twisted shapes--no two seem to ever be alike.



Jimmy Nardello Italian: Sweet Pepper • Heirloom • Customer Favorite

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 • Customer Favorite

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.



For Cooking:

- ⇒ Cubanelle: roasting, stuffing, pizza, frying, sofrito, mole
- ⇒ Poblano: chili rellenos, red chili powder
- ⇒ Jimmy Nardello Italian: frying
- ⇒ Thai Red Chili: Asian cooking

Salsa Lovers:

- Chinese 5 Color
- Craig’s Grande Jalapeno
- Black Hungarian

Ornamental or Borders:

- * Chinese 5 Color
- * Black Hungarian

Best for Containers:

Chinese 5 Color