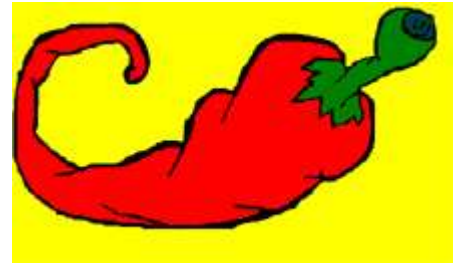
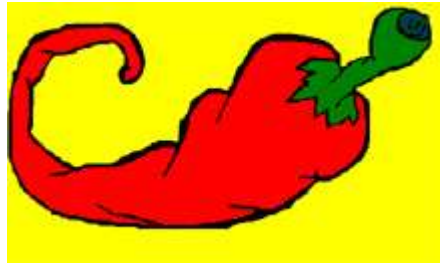
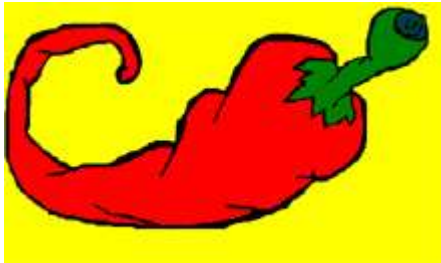


47 Peppy Peppers from Wilson's Garden Center



We offer more peppers than any other garden center around. Peppers are tasty treats with each variety offering it's own unique qualities. Put together your own pepper collection and try the many varieties that are available. In addition to garden planting, they do nicely in containers. Just be sure that they received full sun. Most pepper plants are quite ornamental with their glossy foliage and compact habits

Burpee's Exclusives

Bells and Sweets

***Bananarama:** Hybrid Pepper. If you like tasty banana peppers, you'll love this whopper, which produces much bigger peppers on much smaller plants. Each fruit is two" longer and an amazing 30% meatier than the peppers on Sweet Banana. The fruits are 8" long and more a truly giant pepper. They start yellow and mature orange-red, so you can pick them at any stage you like. Great for pickles, salads or grilling. 70 days.

Big Daddy: Think big. These huge 8-10" sweet Marconi peppers are glossy golden yellow, thick-walled and crispy sweet. Try roasting with red peppers for a bright and beautiful combo. The strong 18-24" plants hold the hefty fruits high for easy pepper picking. A winner every way you look at it.73 days.

Costa Rican Sweet 'Costa Rican Sweet' is a gem. A truly tasty pepper, it's a large Marconi type but shorter in length and wider through the shoulder. Pick when the skin turns deep ruby red to experience its unique fruity sweetness. We like it in salads and sliced in strips for dip, as it provides more flavor than a sweet bell. Also tasty when roasted or grilled. 70 days.

Great Stuff: A colossal stuffer at 7" long and 5" wide, ripens from green to dark red. Very productive, disease-resistant. Excellent yields under varied conditions. 75 days



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Hot Varieties

Hot Lemon: HEIRLOOM. This pepper from the markets of Ecuador ripens to a pure lemon yellow in about 80 days, but is delightfully flavorful when green. The skin is tender and the aroma is spicy, with a hint of pine woods. As hot as any Cayenne, but with a truly unique flavor. Best used fresh, but sensational in sauces too. The fruits are narrow, 3-4" long and distinctively wrinkled. 70 days.

Jalapeno Gigante: 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. 80 days.

Ristra Cayenne: Ristra Cayennes start off lime green and ripen fully to bright crimson, drying easily for chili and salsa recipes. Easy to grow, these peppers are heavy producers, so you will only need to plant one. Ristra Cayenne is great in large patio containers. Pick the peppers as soon as they are ripe to ensure a large harvest. 70 days.

Zavory: Zavory lets you enjoy the great taste of Habanero (the world's hottest pepper) and live to tell about it. Shiny, cardinal red peppers appear in large numbers in late summer. These plants prefer soil that is constantly moist but not soaked. Harvest as soon as they ripen and watch more green to red fruits appear. 3-4 inch fruit size. 90 days.

Bell Peppers and Sweet Varieties

Aladdin Hybrid (Golden): 72 days A beautiful 4-lobed bell pepper measuring up to 5in. in diameter. Pick immature when dark green or mature, golden yellow stage. Dependable with high yields. Black leaf spot tolerant.

Big Bertha: 70 days. (F1) Plant produces good yields of 7" long by 4" wide sweet peppers. Peppers turn from green to red when mature. Impress your neighbors by growing a giant pepper! Plant Height: 34" tall

Carmen: All America Selections Winner. 'Carmen' is an Italian bull's horn type, which refers to its elongated shape, about 6 inches long. The medium thick flesh is the sweetest when it is ripe red, but 'Carmen' peppers are sweet even when immature or green. Plants are productive with an upright, medium height of 28 to 30 inches. This plant size is perfectly adaptable to larger patio containers. 75 days.



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Chocolate Beauty: 85 days. (F1) Plant produces good yields of beautiful rich chocolate brown sweet bell pepper. Excellent for salads, stuffing, or cooking. A must for the gourmet home gardener. Disease Resistant: Tobacco Mosaic Virus

***Early Sunsation:** (F1) Plant produces good yields of extra large 4 ½" long by 4 ½" wide golden yellow sweet bell peppers. The earliest, biggest, and brightest yellow bell ever! Excellent for salads and stuffing. Disease Resistant: Bacterial Spot. 69 days.

Giant Marconi: 2001 All-America Selections Winner! 72 days. (F1) Plant produces excellent yields of huge 8" long by 3" wide sweet peppers. Peppers turn from green to red when mature. Does well in extreme weather conditions. Used in salads, stir fry, roasting, or stuffed. Disease Resistant.

Jupiter: 70 days. Plant produces good yields of large jumbo size sweet bell peppers. Peppers turns from green to red when mature. Peppers have thick walls which makes it suitable for stuffing and freezing. This variety is our special strain of Improved California Wonder.

Karma: 68 days. Early on, Karma got top ratings for its heavy yield, large 6- by 4-inch shape, showy dark-green-to-bright-red color, and thick walls. The new standard of excellence in bell peppers. These TMV-resistant plants reach 25 to 35 inches tall and need staking to support their huge bounty. Scrumptious juicy, sweet flavor with no aftertaste!

***Key Largo:** (F1) Plant produces heavy yields of large 7" long by 2" wide sweet Cubanelle peppers. Peppers have thick wall and turn from light green to red when mature. A smooth and attractive Cubanelle pepper. Suitable for home garden and market growers. 66 days.

Lady Bell Hybrid: 71 days. (F1) Plant produces good yields of sweet bell peppers. Peppers are very sweet, have thick walls, and turn from green to bright red when mature. Plant has green stems, green leaves, and white flowers. Excellent for salads and stuffing. It is one of the most dependable producers of sweet peppers on the market, even in cooler climates. Disease Resistant: TMV.

Purple Beauty: 70 days. Plant produces good yields of 3" long by 3" wide sweet purple bell peppers. Peppers have thick walls and turn from green to purple when mature. Excellent for salads, stuffing, and gourmet dishes. Suitable for containers. Disease Resistant

***Redskin:** Expect these bells to reach 4 to 5 inches long, crowding one another on plants just 8 to 10 inches high. Pick them green or let them mature to rich red, when their vitamin content (and eye-popping good looks!) is at its peak. They are symmetrical, with three to four lobes and excellent color. Plants are so compact they grow comfortably in flowerpots and windowboxes! 80 days.

Serving Central and Southeast Ohio



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Revolution: 72 Days. Produces large to extra-large fruit and has a strong disease package. Medium tall plants produce good yields of blocky fruit and have tolerance to phytophthora, BLS (races 1, 2, 3, 5) and CMV. The medium green to red maturing fruit have good wall thickness and a four lobed shape. Revolution peppers have been noted to have early maturity, concentrated set and good yield ability during cool growing periods.

Super Heavyweight: 90 days..(F1) Plant produces good yields of jumbo size sweet bell peppers. Peppers get as big as ½ lb, have thick walls, and turn from green to golden yellow when mature. Excellent for stuffing or eating fresh. Impress your neighbors and grow a jumbo size pepper. Disease Resistant: TMV, PVY

Super Red Pimento: 70 days.. Plant produces good yields of 5 ¾" long by 3 ¼" wide sweet peppers. Peppers turn from green to red when mature. This variety is much larger and thicker than other Pimento varieties. Disease Resistant.

Sweet Banana: 75 days.(F1) Plant produces heavy yields of large 7" long by 2" wide banana shaped sweet banana shaped peppers. Peppers have thick walls and turn from light yellow, to yellow, to red red when mature. Excellent frying variety! Also great fresh in salads. Performs better than Banana Supreme and Hungarian Yellow Wax. A heavy producer averaging 35 fruits per plant in one trial. Disease Resistant: Bacterial Spot Races 1

Yellow Cheese Pimento: 70+ days. Yellow meated version of Red Pimento with the same thick walls and delicious sweetness. Mix the two colors to make a very impressive relish. We have an exclusive strain.

Hot Varieties

Anaheim: 85 days. Peppers are a narrow, light to medium green pepper that turns a bright red when mature. It is used in many dishes where a mild chile flavor is called for and can also be stuffed like poblanos.

Cajun Belle: 60 days. There's Cajun flavor in this southern belle. Peppers are both sweet and savory. The fruit look like small bell peppers about 2" x 3" with 3 or 4 lobes. Early to mature, look for mature green peppers. When left on the plant, fruit will change color from green to scarlet and finish red, filled with vitamin C. 'Cajun Belle' plants produce a high yield of peppers due to vigor and excellent fruit set. Compact plants are two feet tall and wide, a perfect stature for containers.

Caribbean Red Hot: A super hot Habanero type with 1.5 inch wrinkled fruits with blunt ends. Matures from green to red. Pungency is the hottest we offer at 300,000+Scoville units. Be careful when handling these.



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Cayenne Long Slim (Joe's Long): Unbelievably long, slender Cayenne pepper. It turns bright red for homemade hot sauce and dries well for ristras and delicious dried hot pepper flakes. Heirloom variety originated in Italy.

Cherry Bomb: A very early hybrid Hot Cherry type with globular fruit that matures green to red. The mature plant is smaller than most pepper plants making it an ideal outdoor potted plant. A medium heat of 4,000 Scoville units.

***Cheyenne:**

Foiled You: 85 days. (F1) Plant produces good yields of 3 ¼" long by 1" wide hot peppers. Peppers turn from green to red when mature. The first Jalapeno pepper with just a hint of heat. Excellent for salsa, sauces, pickling, and stir fry.

***Garden Salsa:** Just the right amount of heat (3,000 Scovilles) for the Mexican sauces and fresh salsa you love! This chili pepper grows to 8 or 9 inches, with glossy green skin that will turn red if left on the plant (but is best picked green for salsa). The fruit is skinny and succulent on plants that demonstrate excellent resistance to Tobacco Mosaic Virus. 73 days.

Habanero: 95 days. The famous 10-alarm pepper from the Caribbean. The legendary hottest of all peppers, its name means "from Havana." Habanero and its kin long ago migrated from the Caribbean Islands to Central America where they remain extremely popular today. The short, wrinkled, green fruits (1-1/2" long by 1" wide) turn orange. To complement its searing heat, Habanero has a delicious, pungent, smoky quality unlike any other pepper; many people find its flavor and aroma irresistible in sauces and salsas. 300,000 Scoville units.

Half Hot Hungarian Blocky (Medium Half Block): 65 days. Small compact plants bear semi-hot pale yellow bell shaped to pointed peppers that are best harvested at mature yellow stage. Good for relishes and sauces. Plants set very early and yield large, uniform peppers continuously all season long. Hybrid form yields large numbers of delicious peppers.

Holy Mole: 2007 All-America Selections Winner! 85 days. (F1) Plant produces good yields of 9" long by 1 ½" wide chocolate brown hot peppers. Peppers are mildy hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. Used to make the Mexican Mole Sauce. Also can be dried and ground.

Hungarian Wax: Also known as Hot Banana, this banana shaped pepper matures from light yellow to orange-red. Considered medium hot with less heat than a Jalapeno. It is our most popular hot pepper variety and is especially good for pickling.



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Italian Roaster: 85 days. The perfect pepper for roasting on the barbeque grill. Mildly pungent at 2,000 Scoville units, it is not too hot for 99% of the people who enjoy roasted peppers. The plants are loaded with peppers 9 inches long and mature dark green to red. The fruits cook very fast on the grill - just singe them on two sides and they're ready to eat whole, seeds and all.

Jalapeno M: 85 days. Plant produces high yields of 3" long by 1" wide hot peppers (5,000 Scoville units). The dried jalapeno is known as Chipotle. Usually used when green to make salsa or pickled

Kung Pao: 85 days. (F1) Plant produces high yields 5" long by ½" wide hot peppers. Peppers are hot, have thin walls, and turn from green to red when mature. Excellent for making Kung Pao Chicken, beef dishes, and stir fry dishes.

Mariachi: 66 days. This 2006 All-America Selection is absolutely the best all-around fruity-hot chile Pepper A mildly hot chile pepper - 500-600 Scoville heat units. Fruit can become more pungent when plants are stressed by hot weather or lack of water.

Mucho Nacho: 85 days. (F1) Plant produces high yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers turns from green to red when mature. Excellent for making salsa and pickling. Plant Height: 40" tall

Serrano del Sol: 62 days (F1) Plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot and turn from green, to orange, to red when mature. The Serrano del Sol is hot, but not excessively hot. It also has a unique flavor, a flavor many people prefer than to Jalapenos. Serve whole or chop for sauces and salsa. Excellent for making pickles, salsa, and sauce. Plant Height: 32" tall.

Super Chili Hybrid: 1988 All-America Selections Winner! 85 days. (F1) Plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers grow upright in clusters, are very hot, and turn from light green to red when mature.. Plant produces 3 times as many peppers than regular chile peppers. Excellent when used in Thai, Szechwan, and Asian dishes.

Tabasco G: 80 days. Green-leaf strain. One of the hottest ever. It is used to make the famous Tabasco Sauce. Fruits are easily harvested as they grow almost straight out from the branches. Plants grow tall producing a large quantity of 2 inch by 1/2 inch peppers.

Thai Hot: 70 days. Ornamental as well as edible - if you can stand the heat. Its stocky 8-inch plants are covered with peppers that start out deep green maturing to bright red. Peppers are about 2 inches long by 1/4 inch thick and they are excellent in oriental dishes and chili.



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Tiburón: 65 days. The Mildly Hot, Fruity-Sweet "Ancho" Pepper! The fresh pepper is called Poblano; the dried form is Ancho, with a raisin-like flavor combined with mild heat. The mainstay of southwestern and Latin cuisine, the Poblano pepper is the fresh form of the popular spice called Ancho pepper. And Tiburón Hybrid is just about the best Poblano available anywhere, offering huge yields of disease-resistant, extra-large, dark green to red fruit!

** New Varieties at Wilson's Garden Center!*

Pepper Facts

The pepper is in the botanic genus "Capsicum" and the family "Solanaceae". It is related to the tomato, potato, tobacco, and petunia.

The pungency in hot peppers comes from an alkaloid compound called "capsaicin" which is found only in the plant genus „Capsicum “. Pepper pungency is expressed in Scoville Heat Units. The higher the number, the hotter the pepper. The level of "heat" in a pepper fruit is a result of plant genetics and the environment. A hot pepper will be hotter if it is grown under stress such as hot weather or dry soil. About 80% of a pepper 's capsaicin is located in the seeds and its connecting veins. Hot pepper lovers or "chili-heads" often have feelings of pleasure and well being after eating hot peppers. Endorphins are produced by the body in response to capsaicin.