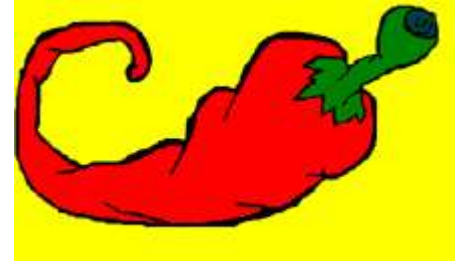
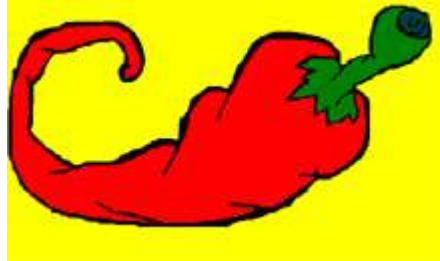
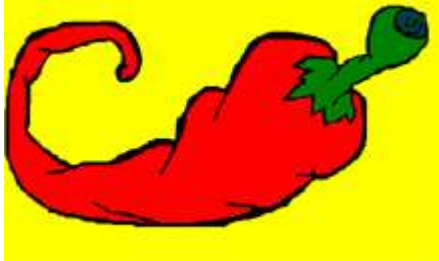


43 Peppy Peppers from Wilson's Garden Center



Wilson's Garden Center offers more peppers than any other garden center around. Peppers are tasty treats with each variety offering its own unique qualities. Put together your own pepper collection and try the many varieties that are available to you. Besides growing them in the garden, you can plant them in individual containers and enjoy them on the patio or in areas where you normally would not be able to garden. Just set them where they will receive full sun. Most pepper plants are quite ornamental, too, with their glossy foliage and compact habits.

HOT Varieties:

* **Anaheim** - Anaheim 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.

* **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 300000+ Scoville units. You must be very careful when handling these peppers.

* **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. The 8-10-inch long, thin fleshed fruits taper to a skinny point. 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 level of about 4000 Scoville units.

* **Fooled You** - A new delicious jalapeno with only a hint of heat. Great for tender palates or children or hot pepper wimps.



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***Garden Salsa** - A new mildly hot pepper developed for home-made salsa. It is milder than Jalapeno but hotter than some others. Smooth green peppers are 8 inches long with one inch shoulders and ripens from green to red.

***Habanero** - This variety is considered one of the hottest peppers in commerce. Japanese lantern shaped pendant fruits are thin walled and ripens from a light green to orange. They are considered 50 times hotter than a Jalapeno with a heat level of 300000 Scoville units. Use caution when eating this one. A ripe Habanero has a unique apricot scent.

***Half Hot Hungarian Blocky** - 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. This is a hybrid form that yields large numbers of delicious peppers. 65 days.

***Holy Mole** - All-American Selections winner for 2007. Used to make the famous 'mole' sauce. Higher yields because of its resistance to two common viruses that stunt plants and reduce pepper production. The immature green peppers are 7 to 9 inches long and if left on the plant will mature to a dark chocolate color. Flavor is nutty and tangy. Plants are 3 feet tall.

***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.

***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.

***Italian Roaster** - The perfect pepper for roasting on the barbecue grill. Mildly pungent at 2000 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 from 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** - This Jalapeno is 3 inches long by 1 inch in diameter and very hot (5000 Scoville units). It is America's most popular chile and is ideal for any use, raw or cooked. The peppers turn red at maturity. The dried Jalapeno is known as Chipotle. The "M" strain is earlier than the regular one.



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***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.

***Kung Pao**--Thin-walled peppers create pungent Asian stir-fry dishes. The high-yielding plants bear many fast-drying, 4 1/2 x 3/8-in. (11 x .75-cm) fruit with a very hot yet inviting flavor. Green to red. 85 days.

***Mariachi** (2006 AAS Winner) - Superior fruit size, improved earliness, marvelous yield , and unusually fine flavor. It is an improved cone-shaped pepper - 500 to 600 Scoville heat units - a mildly hot chile pepper. Fruit can become more pungent when plants are stressed by hot weather or lack of water. The vigorous, attractive 18 to 24-inch plants continuously set fleshy peppers that ripen from yellow to red throughout the growing season. 65-68 days.

***Mucho Nacho** - A thicker, heavier, longer, wider, and slightly hotter than the standard Jalapeno (6000 Scoville units). Ripens to red when mature. This jumbo Jalapeno is very high yielding and worth trying by Jalapeno lovers.

***Ristra Cayenne** - They start off a lovely lime green then ripen fully to bright crimson red. Exceptionally thin walls make the harvests excellent for stringing into large "ristras" for quick drying. Then snip one from the bunch when ready to use and crumble into a pot of chili or bowl of salsa. Chop or slice thinly and eat fresh too. Strong plants hold fruits high for easy picking. 70 Days.

***Super Chili Hybrid** - Very productive, semi-compact plants produce upward-facing, cone-shaped chili peppers with a spicy flavor. Also good for ornamental use.

***Tabasco G** - 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. 80 days.

***Thai Hot** - 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 particularly good in oriental dishes and chili. 70 days.

***Tiburón** - A hybrid Ancho Poblano. Tall, sturdy plants produce very dark green 5-inch long by 2 1/2 -inch wide fruit that taper to a point. The mildly pungent peppers will ripen to red quite late and are great for stuffing. This Ancho Poblano type has been noted for its excellent yields.



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Zavory - It is the first ever Habanero with a mild heat registering only 100 Scoville's! You can bite into one just like an apple and survive to tell the tale. The beautiful shiny, cardinal red fruits appear in large numbers in late summer on vigorous branching 30" plants. 90 days.

SWEET Varieties:

Aladdin Hybrid (Golden) - 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. 72 days.

***Big Bertha** - This jumbo hybrid bell pepper is very productive. Features very large, thick-walled green peppers that turn red at maturity. Plants are medium height and have dark green foliage that provides excellent cover. Fruit size is 7x4-inches mostly 4-lobed, smooth and elongated. Harvest when glossy green or after they have turned deep bright red. 72 days.

***Big Daddy** - 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. Strong 18-24" plants hold the hefty fruits high for easy harvest. 73 days.

***Blushing Beauty** - All America Selections Winner. The name describes the color changes of this productive sweet bell pepper. On bushy compact plants, peppers gracefully blush from ivory to pink and red as they mature. The thick-walled peppers are sweet at any color. The compact plants reach a mature height of about 18 inches and they are attractive when grown in containers. The multiple disease tolerances lengthen plant life for a higher yield. 72-75 days.

***Carmen** - All America Selections Winner. A beautiful, improved Italian-type sweet pepper. Carmen is a week earlier than comparable varieties. The distinctive horn-shaped peppers have wide shoulders, tapering to a smooth point. Plants reach 28 inches tall and spread 16 inches - a perfect size for patio containers. Unusually sweet, delicious peppers can be harvest early. Expect ripe peppers about 75 days from transplanting.

***Chocolate Beauty** - Medium-large, very smooth 3 to 4-lobed peppers that mature from green to an attractive chocolate color. Rivals the performance and habit of other hybrid sweet bell types. 67 days.

***Costa Rican Sweet** - 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.



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***Flavorburst** - These fruits measure about 4 inches long and nearly as wide, with 4 thick lobes and glossy skin that turns from lime-green to deep gold. Is good for cooking (especially stuffing, thanks to its thick walls), but we think the best flavor is brought out when it is eaten fresh. The zing of lemon is so distinctive and refreshing that a single bite will bring you up short! Add it to salads for a completely different flavor, or slice it into rings and serve with or without dip as an appetizer. 70 days.

***Giant Marconi** - All America Selections Winner. 'Giant Marconi' is an improved Italian grilling pepper. About 6 to 8-inches long, the tapered green pepper will mature to red on 30-inch plants. 'Giant Marconi' tastes excellent raw but is best when grilled. It has a memorable sweet, smoky flavor and it was judged best in its class for earliness, yield, pepper size and flavor. Excellent disease resistance therefore means the plants will tend to live longer for an improved yield. 72 days.

***Great stuff** - Burpee exclusive. A colossal stuffer at 7" long and 5" wide, ripens from green to dark red. Very productive, disease-resistant. 75 days.

***Jupiter** - This variety is our special strain of Improved California Wonder. Beautiful large green bell peppers turn red at maturity. Highly productive. You will be happy with this one. It turns a bright red in the fall.

***Karma** - Number One in North America for yield, size, color and taste. Thick-walled, blocky 6 by 4-inch peppers are smooth shouldered and brightly colored. 25 to 35-inch tall plants offer great foliage protection. Resistant to tomato mosaic virus. You can harvest green or let them turn red later. 68 days.

***Lady Bell Hybrid** - This bell pepper has been a Wilson favorite since we grew peppers commercially back in the 1970's. Highly productive and very early. Sweet green peppers mature to red bell peppers and maintain a deep blocky shape ideal for stuffing. This pepper comes through with heavy yields even in very cool seasons.

***Purple Beauty** - A sweet bell pepper with a deep purple color. It makes a color sensation in any salad.

***Revolution** - Produces a concentrated set and good yields in cool weather. Peppers are four-lobed, blocky and thick-walled. Tolerant to Phytophthora (Root and Crown Rot), Bacterial Leaf Spot and Cucumber Mosaic Virus. Very high yielding and the peppers turn red in the fall. 72 days.

***Super Heavyweight** - The biggest, heaviest, thickest-walled, sweet blocky bell pepper you've ever seen. A real knockout! Gardeners who enjoy growing things to brag about will love this one. Matures from green to gold. Wonderful hybrid vigor.

***Super Red Pimento** - Thick walled uniquely shaped flat fruits that turn dark red when ripe. Sweet flavored variety is excellent for pickling and relish. Our strain is the very best.

Serving Central and Southeast Ohio



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***Sweet Banana** - Yellow ripening to red sweet banana shaped pepper. Crisp sweet flesh are treasured in salads and frying. Our strain is the new Sweet Spot with its hybrid vigor.

***Valencia Orange** - This sweet bell hybrid produces thick walled peppers that ripen from medium green to deep tangerine orange at maturity. The fruit maintains firmness even when ripe.

***Yellow Pimento** - 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 a special exclusive strain.

Pepper Facts

When Columbus discovered the New World, he encountered the pepper plant. After tasting the red fruit, he called them red pepper because the pungency seemed like the spice-- black pepper. He had mistakenly thought he had reached India and found a form of the black pepper spice. He brought the pepper back to Europe, and it became an instant hit with the Europeans. In actuality, the pepper had been used in the Western Hemisphere as a cultivated plant since about 7500 B.C. by the native populations.

The pepper is in the botanic genus “Capsicum” and the family “Solenaceae”. 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.