

Peppy Peppers From Wilson's Garden Center 2023

We offer 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. In addition to garden planting, they do nicely in containers. Just be sure that they receive full sun. Most pepper plants are quite ornamental with their glossy foliage and compact habits.

Please be aware we do sell out of some varieties faster than others. We do not guarantee that all varieties will be available. Please call the store before coming **(740)763-2873** if you are coming for a specific variety.

* New For 2023

Name:	Type	Description	Days to Maturity	Color When Ripe
Burpee's Exclusives				
Big Daddy (F1)	Sweet	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	Red
Great Stuff (F1)	Sweet	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	Red
Thunderbolt (F1)	Sweet	A sweet pepper dream come true! One great big beautiful sweet Marconi pepper, the largest we offer, and a marvel for flavor and texture. Prolific plants produce plentiful yields of tapered 13" beauties that transition from green to red. Shows stalwart resistance to tomato spotted wilt virus and tobacco mosaic virus.	65-80 Days	Red
Jalapeno Gigante	Hot	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	Red
Confetti	Sweet	This mini bell pepper has unique, eye-catching variegated foliage. Its mound-ed plant habit will hold up in a vegetable garden or container. Fruit ripens from light green to bright red, with a sweet, crunchy flavor that is perfect for fresh eating at any stage of ripeness. Best for containers or in-ground, with or without support.	55-60 Days	Red
Sweet Heat	Mild	Mildly spicy peppers are delicious raw or cooked. Extreme earliness gives sweetness of ripe fruit with just the right amount of spice. Compact and bushy plants work well in gardens and large planters.	55-60 Days	Red
Bell Peppers And Sweet Varieties				
Big Bertha (F1)	Sweet	Plant produces good yields of 7" long by 4" wide sweet peppers. Impress your neighbors by growing a giant pepper! Plant Height: 34" tall.	70 Days	Red
California Wonderful HEIRLOOM	Sweet	A uniform green to red mid-season variety whose blocky fruits are very nearly square, measuring 4 1/2" top to bottom and side to side. The three to four-lobed fruits are thick-walled, crisp, and firm, even when matured fully red. Excellent disease resistance – bacterial spot races 1, 2, and 3, TMY, and PVY. Ideal for stuffing or used fresh in salads. Try serving them grilled, roasted, or stir-fried.	75 Days	Red
Carmen (AAS Winner) (F1)	Sweet	'Carmen' is an Italian bull's horn type, which refers to its elongated shape, about 6 inches long. 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	Red
Early Summer (Yellow Bell) *	Sweet	Strong plants produce big harvests of extra-large peppers that are firm and glossy with thick walls and uniform blocky shape. Extra-large, 4 to 5" fruits mature from dark green to yellow. Excellent disease resistance.	68-73 Days	Yellow
Fresh Bites	Sweet	Deliciously sweet, thick-walled, vibrant red, orange, and yellow snack peppers taste great eaten right off the plant, chopped up in a salad or grilled. IN COMBOS WITH RED, ORANGE, YELLOW	100-115	Red, Orange, Yellow

Bell Peppers And Sweet Varieties

Name:	Type	Description	Days to Maturity	Color When Ripe
Giant Marconi (AAS Winner) (F1)	Sweet	Plant produces excellent yields of huge 8" long by 3" wide sweet peppers. Does well in extreme weather conditions. Used in salads, stir fry, roasting, or stuffed. Disease Resistant.	72 Days	Red
Giant Italian Roaster	Sweet	Very large Italian roaster with thick, sweet flesh. Will hold length when setting in cool weather. 9-10" long x 2" wide. Resistant to PVY, TMV.	70 Days	Red
Goddess (Sweet Banana)	Sweet	Long, thick-walled, smooth fruits are borne on large plants. Avg. 8-9" long, the fruits are mild when yellow and moderately sweet when they ripen red. Best for pickling due to their mild flavor, but also suitable for fresh market. High resistance to bacterial leaf spot races 1-3.	83 Days	Red
Key Largo (F1) (Cubanelle)	Sweet	This hybrid Cubanelle type produces heavy yields of pale-green fruit turning bright orange-red. The thin-fleshed sweet frying peppers are 6-7" long and 2 to 2-1/2" wide at the shoulder, tapering to a blunt tip. Cubanelle pepper's medium-large plant provides good foliage cover for the fruit.	66 Days	Orange-Red
Lady Bell (F1)	Sweet	Plant produces good yields of sweet bell peppers. 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.	71 Days	Red
Orange Blaze (F1) (AAS Winner)	Sweet	Orange Blaze' is a winner for great flavor, early maturity, easy-growing personality and remarkable disease resistance. Beauteous 2-3 lobed fruits are 4" long and 1.5" wide- optimally sized for peak flavor and texture at harvest.	65-70 Days	Orange
Orange You Sweet (Hungarian Cheese) (F1)	Sweet	Fruits are flattened and round, with flutes around the stem end and unlike any other mini-sweet peppers they have thick walls. The plants are suitable for garden or container growing. Harvests have a long shelf life and are the perfect shape for stuffing. They also are great for salsa, fresh eating, canning or pickling - even use them as bowls for individual dip cups. (IN COMBOS WITH RED ON RIGHT & ORANGE YOU SWEET)	65-68 Days	Orange
Peppers From Heaven *	Sweet	Non-Bell Pepper. It is a compact basket-type pepper that produces an impressive number of fleshy sweet fruits. The sweet peppers on this plant look similar to jalapeno peppers. Will grow to 6-8 inches in length. (IN COMBOS)	70-80 Days	Red, Orange, Or Yellow
Pimento Elite (F1) *	Sweet	The first hybrid version of the popular pimiento pepper, with extra-heavy yields of thick-walled fruits measuring 3" long by 3-1/2" across. Fruits, less heart-shaped than Pimiento L, are more oblong or oval. Excellent for canning, casseroles, garnishes, and of course, in the classic cheese spread.	75 Days	Red
Ninja (F1)	Sweet	A widely adapted, green-to-red bell pepper well suited for production where bacterial leaf spot is a concern and large size is appreciated. The maturity is mid-early, with very high yields of extra-large and jumbo fruit with good quality. The fruit are very firm, glossy dark green and mature to red color.	72-77 Days	Red
Revolution II (F1) *	Sweet	Large to extra-large blocky fruit has a smooth, glossy, deep green color that turns to red. Very uniform fruit shape with an excellent disease package, including Intermediate Resistance to Phytophthora.	72 Days	Red
Right On Red (Hungarian Cheese) (F1)	Sweet	Fruits are flattened and round, with flutes around the stem end and unlike other mini-sweet peppers they have thick walls. The plants are suitable for garden or container growing. Harvests have a long shelf life and are the perfect shape for stuffing. They also are great for salsa, fresh eating, canning or pickling - even use them as bowls for individual dip cups. (IN COMBOS WITH YES ON YELLOW & ORANGE YOU SWEET)	65-68 Days	Red
Snackabell (F1)	Sweet	Adorable and delicious, you'll love the petite peppers and compact plant size of Snackabelle Red Pepper! The sweet, thick-walled fruit tastes delicious at any stage, whether young and green or mature and red. Easy the compact plant makes a perfect addition to sunny patios.	70-75 Days	Red

Name:	Type	Description	Days to Maturity	Color When Ripe
Sweet Sunset (AAS Winner) (F1)	Sweet	Sweet Sunset is a compact banana pepper that is vigorous and sets a large amount of concentrated fruit. This high yielding X3R variety produces attractive colorful tasty peppers that are great fresh or canned.	85-90 Days	Red
Touchdown (F1)	Sweet	This variety has a very high yield potential of large to extra-large blocky fruit that mature from dark green to deep red. The fruit are smooth with thick walls and have a crisp, good flavor. Resistant to 9 races of bacterial spot. Tobacco mosaic virus resistant	70-75 Days	Red
Tricked You (F1)	Sweet	An improved version of our very popular Fooled You that is sure to become a favorite in its own right. Easy-to-grow, 4" fruits have excellent jalapeno flavor without the heat. Great for combining with hot jalapenos to customize the level of heat in homemade salsa and hot sauce. An X3R variety with excellent resistance to Bacterial Leaf Spot.	90 Days	Red
White Zinfandel	Sweet	One of the very few white, sweet bell peppers. The White Zinfandel pepper plant is disease-resistant and vigorous like most bell peppers and will produce good yields of 3-inch peppers! The heavy, 4-lobed peppers ripen from green to a creamy white color with some blushes of pink. It is great for cooking, roasting, frying, stuffing, eating raw, and for many more culinary uses.	65 Days	White
Yes On Yellow (Hungarian Cheese) (F1)	Sweet	Fruits are flattened and round, with flutes around the stem end and unlike other mini-sweet peppers they have thick walls. Grow in your garden or a container. Harvests have a long shelf life and are the perfect shape for stuffing. They are also great for salsa, fresh eating, canning or pickling - even use them as bowls for individual dip cups. (IN COMBOS WITH RIGHT ON RED & ORANGE YOU SWEET)	65-68 Days	Yellow
Hot Varieties				
Anaheim	Mild Hot 500-2,500 SHU	It is used in many dishes where a mild chili flavor is called for and can also be stuffed like poblanos.	85 Days	Bright Red
Ancho Ranchero	Mild Hot 1,000—2,000	The Ancho Racher pepper is a mild hybrid of the poblano chili pepper with medium-thick flesh. The chili pods grow to approximately 4-5 inches long by 2.5-3.5 inches wide. The peppers start out dark green, like a poblano, and eventually mature to a deep red. They are great for stuffing or roasting, or any general cooking.	80 Days	Red
Armageddon	Extreme 1.3 Million	These Habañero-type hot peppers deliver thunderbolts of heat — they're the world's first to register an astounding 1.3 million "Scoville heat units"! Fruits no bigger than 2 inches turn fiery red about two weeks earlier than the legendary 'Carolina Reaper', so a shorter growing season is not a problem.	90-95 Days	Red
Bhut Jolokia (Ghost Pepper)	Extreme 855,000 - 1,041,427 SHU	Recognized as one of the world's hottest peppers by the Guinness Book of World Records, the Bhut Jolokia (Ghost Pepper) is in a class by itself. Measured at over ONE MILLION Scoville heat units, the Bhut Jolokia is deadly hot, nearly twice as hot as the famous <i>Red Savina</i> . Hotter than you can imagine. Here it is by popular demand, but we strongly suggest that you proceed with caution. Fruits are 2 1/2– 3 inches in length.	85-90 Days	Orange-Red / Red
Carolina Reaper	Extreme 2,200,000 SHU	There is nothing normal about this pepper. It was bred for heat and that it is with an average SHU of over 1.5 million and peaks at 2.2 Million SHU! Just looking at it, you know its one mean pepper. It gets this insane heat from being a cross between a Pakastani Naga and a Red Habanero. Oddly enough this pepper doesn't just have heat, but excellent flavor as well.	100 Days	Red
Cayenne Red Flame *	Hot 30,000-50,000 SHU	Dries quickly to a bright crimson for an eye-catching presentation. Sweet-hot flavor. Thin walls. Big, productive plants. Out performs Red Rocket but matures later. Widely adapted. Fruits are long than Red Rocket and avg. 6–6 1/2" long.	60 Days 80 Days	Green Red

Name:	Type	Hot Varieties	Days to Maturity	Color When Ripe
Dragon Roll (Shishito Type)	Mild Hot 200 SHU	Dragon Roll' is a delicious favorite at farmers markets nationwide. Smoke won't come out your mouth and ears when you eat 'Dragon Roll', rather it delivers a finely tuned, sensuous mingling of heat and sweet. Long favored in Japanese cuisine, the slender, finger-long, chartreuse-green 3-5" peppers are subtly smoky when young but mature to a Scoville rating of 200, about a tenth as fiery as Jalapeno. Perfect for roasting with sesame seeds, adding a light jolt to tempura, or used raw as a mildly kinky condiment. Pick peppers when green before they transition to red.	67 Days	Green
Flaming Jade (F1) AAS WINNER (Serrano)	Mid Hot 3,000 SHU	When you need Serrano peppers to help bring the heat to your recipes, look no further than Pepper Flaming Jade. Each plant is laden with a heavy set of large, long, firm fruit throughout the entire growing season, especially in the cooler climates of North America. Serrano peppers are great in sauces and pico de gallo as they lend an extra kick of heat compared to jalapeno peppers.	75 Days	Green
Habanero Red	Very Hot 150,000-350,000 SHU	One of the hottest habanero-type peppers you can grow. Red Habanero ripens to a brilliant red instead of a golden-orange color like our standard habanero. The wrinkled fruit measure 1-1/2" long x 1-1/4" wide, are thin-walled and set in great numbers on 14 to 18" plants. Handle the seeds and fruit with extreme care!	85-95 Days	Red
Habanero Orange	Very Hot 150,000-325,000 SHU	A producer of light green, thin, crinkled peppers which ripen to a brilliant orange-red coloration, each chile pepper is around 1½ inches long by about 1 inch across.	85-95 Days	Orange-Red
Hungarian Hot Wax	Mid Hot 5,000 - 10,000 SHU	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.	70 Days	Orange-Red
Jalapeno M	Mid Hot 5,000 SHU	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	85 Days	Red
Mad Hatter (F1) (AAS Winner)	Mild Hot	This exotic pepper wins on uniqueness alone! However, the plant's vigor, earliness, high yields, large size and awesome taste all contribute to its high score among AAS judges. Mad Hatter is a member of the Capsicum baccatum pepper species from South America commonly used in Bolivian and Peruvian cuisine. You can impress your friends by growing this pepper and showing off the novel three-sided shape and deliciously sweet taste. The taste has a refreshing, citrusy floral flavor that remains sweet, only occasionally expressing mild heat near the seeds. Be prepared for vigorous and robust plants that are easy to grow because they were bred for North America's many growing conditions. Use your abundant harvest raw in salads, pickled or stuffed with cheese...a new favorite!	85-90 Days	Red
Mariachi (AAS Winner) (F1)	Mild Hot 500-600 SHU	Mariachi sets fruits and produces an abundant crop of high quality, mild chile peppers. The chile peppers are pendant meaning they will hang below the stem. It is a fleshy pepper that ripens from creamy white to rose, then red. Some people may wait for the mature red pepper, but because its flavor is delicate and complex, having fruity undertones reminiscent of melons, the gardeners will harvest them at the creamy white stage. Mariachi peppers are moderately pungent, with Scoville readings in the 500 to 600 range when grown under non-stressful conditions. Add stress, such as extremely hot weather or overly dry soil, and Scoville readings may rocket to 1500 or 2000. Mariachi chiles can be used in salsas or sauces and are especially flavorful when roasted whole on the grill or under the broiler. Mariachi peppers can be used in many dishes, either raw or cooked, but the reason to grow vegetables is the exceptional taste and highest nutritional value – fresh from your garden.	66 Days	Red

Name:	Type	Description	Days to Maturity	Color When Ripe
Mucho Nacho (F1)	Mid Hot 4,400 - 6,500 SHU	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	85 Days	Red
Numex Sandia	Mid Hot 6,000 - 8,000 SHU	A popular Southwestern chili. The pods are about 15 cm long an color from green to red. They look like the Numex Joe E. Parker, but are smaller and hotter. Excellent for drying and making chili powder.	80 Days	Red
Pot-A-Peno AAS Winner *	Mild Hot Less Than 500 SHU	2021 AAS Winner! Pot-a-peno is a fun new jalapeno pepper with a compact habit perfect for growing in containers and hanging baskets. Plentiful small, green jalapeño fruits have a traditional spicy zip that is great in any dish where you want a little punch of spice. Simply leave the fruit on the vine a few extra weeks and they will ripen to red for a sweet, spicy flavor. This variety is earlier to mature than other jalapenos giving you a head start on your garden's harvest. A unique trait of Pot-a-peno is how the fruit hangs down beneath the plant making it very easy to harvest without damaging the appearance or productivity of the plant. A dense foliage canopy makes for an attractive addition to your patio or balcony garden.	45-50 Days 60-65 Days	Green Red
Semi Hot Hungarian Blocky (Medium Hot-Block)	Semi-Hot	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.	65 Days	Yellow
Super Chili AAS Winner	Hot 40,000-50,000 SHU	Super Chili is a very productive, semi-compact plant that produces a upward-facing cone shaped chili peppers with a spicy flavor. Super Chili peppers are great for ornamental use as well. The fruits turn from pale green to orange to red with all shades in between.	75 Days	Green To Orange Then to Red
Tabasco G	Hot	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	Red
Thai Hot	Hot 80,000 SHU	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.	70 Days	Red
Time Bomb	Mild Hot 1,000 SHU	Time Bomb peppers start out dark green but turn to bright red when they are ready for harvest. Disease resistant plants produce abundant harvests of these round to slightly pointy peppers. With a Scoville rating just above 1000, these cherry peppers pack a pleasant heat that can be enjoyed as pickled peppers or as appetizers stuffed with cheese.	65-70 Days	Red
Trinidad Scorpion	Extreme 1.2 Million	Former record holder for heat-nearly the hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. Was named as the world's hottest pepper by the New Mexico Chile Institute, edging out the previous record holder, Bhut Jolokia.	90 Days	Red-Orange

Pepper Facts:

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.