

ORNAMENTAL PEPPERS

Capsicum annuum. These (often) hot peppers are edible but are often grown as a beautiful addition to the garden! Try them in borders or containers.

FISH

COLOR: Variegated white and green foliage, peppers mature from variegated to red. This pungent African-American heirloom was used in fish dishes. Beautiful foliage is variegated white and green, and even the 2" long peppers are white and green when young! Peppers mature to orange-red. Edible; use in soups, stews, and marinades! On the hot side... 80 days.

CHILLY CHILI

COLOR: green foliage with greenish-yellow, orange and red peppers
AAS winner. This child-safe pepper (no heat!) is ideal for use in public and residential areas. Tapered 2" long fruit point upwards and mature from greenish-yellow to orange and red.

MIDNIGHT FIRE

COLOR: dark black foliage, purple fruit mature to bright red
Unique black foliage with showy peppers that mature from dark purple to bright red. Treat as a flowering annual to add plenty of color to garden's edge or decorative containers. Well-branched plants with a mounding, spreading habit. AAS Winner.

NUMEX EASTER

COLOR: green foliage with Easter egg color fruit
AAS winner. Developed at New Mexico State. Peppers are continuously produced in clusters of 4-6 fruits in colors ranging from purple, lavender, yellow and orange. Dark green foliage.

PURPLE FLASH

COLOR: Variegated foliage in black, purple and white; black peppers
This ornamental pepper has amazing foliage that is smoky-black and purple with streaks of creamy white. Marble-sized pungent fruit is jet black. 80 days.

WICKED

COLOR: green foliage, purple/red fruit
Compact plant with extra-large purple fruit. Fruit matures from purple to red. Green-leaved plant has an upright habit. Heat tolerant - use in pots or borders.