




Tuckaleechee Garden Club Plant Sale 2026

4/1/26

Peppers - Hot & Sweet

(This list is subject to change.)





	Photo	Name	Description	Height	Fruit Size	Maturity Days	(ie Jalapeno 2500-8000 SHU) Scoville
1		Alma Paprika <i>Capsicum annuum</i>	HEIRLOOM - SEMI HOT . A sweet, prolific, multi-use pepper that can be eaten fresh, pickled or dried. Peppers are thick-walled with just a hint of warmth. Fruit start out creamy white and then turn to orange before finally turning shiny red. Harvest red for most uses. Dried peppers can be ground for paprika.	1-2 ft	1-2 inches W	70-80	1000-3000
2		Ashe County <i>Capsicum annuum</i>	HEIRLOOM - SWEET A gourmet heirloom pimento from the Blue Ridge Mountains of North Carolina. A super sweet red pepper that is squat and small, with an incredible flavorful, juicy punch. Thanks to its mountainous origins, this variety is more early maturing and more cold tolerant than other peppers. This pepper is perfect for pickling, stuffing, roasting, snacking, and for making pimento cheese.	2-3 ft	3-4 inches	52-70	0
3		Better Sweet V <i>Capsicum annuum</i>	HYBRID - SWEET . This early ripening variety is a sweet, firm, blocky bell with shiny, thick-walled and ripen from green to bright red. Flavorful fruits are perfect fresh, sliced, stuffed or roasted/baked. Features high resistance to Bacterial Leaf Spot Races 0-5 & 7-9 and Tobacco Mosaic Virus.	2-4 ft	4 x 3 inch fruits	75	0

Tuckaleechee Garden Club Plant Sale 2026

4/1/26

Peppers - Hot & Sweet





(This list is subject to change.)

	Photo	Name	Description	Height	Fruit Size	Maturity Days	(ie Jalapeno 2500-8000 SHU) Scoville
4		Big Red Early <i>Capsicum annuum</i>	HEIRLOOM - SWEET . Extraordinarily big, elongated bell peppers with incredible sweet taste. Can be harvested green or allowed to mature to bright red. The plants grow best once the day and night temperatures are consistently warm.	2-3 ft	7-8 inch fruits	70-80	0
5		Bridge to Paris <i>Capsicum annuum</i>	OPEN POLINATED - SWEET . A sweet Italian type with elongated fruit with very few seeds and excellent flavor. Emerging green and ripening to red with a fruity taste. Enjoy the harvests fresh, fried, dried or smoked.	2-3 ft	7-9 inches	83	0-500
6		California Wonder <i>Capsicum annuum</i>	HEIRLOOM - SWEET . One of the oldest and largest heirloom bell pepper. Thick-walled fruits that begin as glossy green, three- to four-lobed globes and then mature to a bright red. Great for stuffing.	2.5 ft	4-5 inches L 3-4 inches W	70-80	0
7		Candycane Chocolate <i>Capsicum annuum</i>	HYBRID - SWEET . This little snacking pepper is as delicious as it looks, and its plant is pretty enough to fit right into the an ornamental garden with its varigated foilage. The pepper starts out green with white stripes and matures through red with white and finally to chocolate with red stripes. Tasty at any stage, it's sweet and crispy.	1.5 - 2 ft	3.5 inches	70-75	0-100

4/1/26

Peppers - Hot & Sweet

(This list is subject to change.)

	Photo	Name	Description	Height	Fruit Size	Maturity Days	(ie Jalapeno 2500-8000 SHU) Scoville
8		Cayenne <i>Capsicum annuum</i>	HEIRLOOM - HOT . A long, red chili pepper used fresh or dried and ground into a powder to add medium-to-high heat (30,000-50,000 Scoville units) to a wide variety of savory dishes like soups, stews, curries, and egg dishes,	2 - 3 ft	4-6 inches L	70-80	30,000-50,000
9		Cherry Bomb <i>Capsicum annuum</i>	HEIRLOOM - HOT . Red fruits when ripe measuring 1-1.5 inch in diameter. Ideal for pickling and stuffing. Moderate heat level.	2-3 ft	1-1.5 inches	75-80	2500-5000
10		Chile Biquinho or Tear Drop (Yellow or Red) <i>Capsicum annuum</i>	HEIRLOOM - SEMI HOT . These Brazilian peppers are tangy, sweet and smokey with a touch of heat. Biquinho (bee-KEE-nyo) means "little beak" in Portugiese; it is also known as tear drop, button, piquillo, or chupetinha pepper.	2-3 ft	0.5-1 inch	90-100	500-1000
11		Cubanelle <i>Capsicum annuum</i>	HEIRLOOM - SWEET Popular for its mild sweet flavor. Long, often twisting, peppers grow to 6-7 inches. They can be left to mature to orange and red color	2.5-3 ft	6-7 inches	70-80	100-1000

Tuckaleechee Garden Club Plant Sale 2026

4/1/26

Peppers - Hot & Sweet




(This list is subject to change.)

	Photo	Name	Description	Height	Fruit Size	Maturity Days	(ie Jalapeno 2500-8000 SHU) Scoville
12		Early Jalapeno <i>Capsicum annuum</i>	HEIRLOOM - HOT . Most familiar in their green stage, Jalapeños are hottest and fully ripe when they turn red. The peppers are thick-walled and excellent fresh or pickled. Zesty flavor is great in Mexican dishes. Early Jalapeños will set fruit under cooler conditions than other Jalapeño varieties.	1.5 ft	2-3 inches	75 days	5000-8000
13		Habanero (Orange) <i>Capsicum annuum</i>	HEIRLOOM - HOT . Lantern-shaped orange fruits when ripe measuring 1-1.5 inch in diameter. These peppers have a unique fruity, citrusy flavor in dishes.	2-4 ft	1-1.5 inches	90-110	100,000-350,000
14		Jimmy Nardelo <i>Capsicum annuum</i>	HEIRLOOM - SWEET . This pepper starts green then ripens to red. Super productive and disease resistant. This long, thin-skinned, sweet, fruity pepper is great for frying & drying.	2-3 ft	6-9 inches	75	0-100
15		King of the North <i>Capsicum annuum</i>	HEIRLOOM - SWEET . Early and prolific bell pepper popular in northern states due to its early maturity. Blocky, medium-walled pepper that can be left to mature to red color for sweetest flavor.	2.5 ft	up to 6 inches on & 4 inches wide	70-80	0

4/1/26

Peppers - Hot & Sweet

(This list is subject to change.)

	Photo	Name	Description	Height	Fruit Size	Maturity Days	(ie Jalapeno 2500-8000 SHU) Scoville
16		Puma <i>Capsicum annuum</i> 'Puma'	HEIRLOOM - HOT . A masterful mix of visual intrigue and high-intensity flavor. Each pepper is a small work of art. The 2.5- to 3-inch-long fruit has brushstrokes of tangerine and violet and is bursting with habanero-level heat. Purple leaves make this a great plant for your landscape.	2 - 3 ft	2-3 inches L	90-100	300,000-400,000
17		Rainbow Blend <i>Capsicum annuum</i>	HYBRID - SWEET . The Rainbow Blend Bell is an assorted mixture of 7 colorful bell pepper varieties of red to green, orange, yellow, chocolate, lilac, ivory and purple! Enjoy your peppers together in a colorful dish with this excellent sweet bell pepper blend!	3-4 ft	5-7 inch fruits	85	0
18		Tabasco <i>Capsicum frutescens</i>	HEIRLOOM - HOT . The exceptionally hot strain that gives Tabasco Sauce its name, and a staple in Cajun, Creole and similar spicy-hot recipes. Matures from yellow-green to red.	2 - 4 ft	1-2 inches L	80	30,000-50,000