

# PAYNE'S PLENTIFUL PEPPERS FOR 2016



Hybrids have "F1" in their names; all others are open-pollinated varieties that come true from their own seed. Days to maturity are from the setting out of young transplants to the first ripe fruits; days stated are approximate and can vary according to growing conditions. Peppers can benefit greatly from a red or black plastic mulch to keep the soil extra-warm; water well. Harvest green or allow pepper to fully ripen.



**Scoville Heat Units:** Chile pungency is expressed in Scoville Heat Units, named for Wilbur L. Scoville, who invented the scale in 1912. His test was the first reliable measurement of the pungency of chiles.

**500 - 1000 is considered Mild**  
**1500 - 2500 for Medium**  
**3000 - 3500 for Hot**

**35,000 for Extra Hot**  
**100,000 for Habanero or Scotch Bonnet**  
**2,000,000 for Scorpion**

## CHILE PEPPERS

• **'Big Jim':** 75 days. The largest of the New Mexican pod types. Developed by Dr. Nakayama of the New Mexico State University, these varieties are often referred to as 'Hatch'. The vigorous, open-pollinated, 2-3' tall plants can bear up to thirty 7-9" long x 2" wide tapered green fruits that ripen to deep fire engine red. Variable heat. This variety is great for rellenos and ristras. Anywhere from 500 to 2,500 Scoville heat units.

• **'Chimayo':** 70-80 days. This is a Northern New Mexico variety, which produces a 4" green fruit with full, rich flavor and medium heat. Bred specifically for cool climates; needs some shade in the hottest areas.

• **Local #1:** 65-70 days. Un-named variety. Open-pollinated plants bear heavy yields of 5-6" long medium-hot peppers that ripen from green to red. Seed harvested from chile grown in the Pojoaque Valley. Ripens earlier than most 'Hatch' chile varieties. Perfect for eating fresh, roasted, or allowed to ripen and dried. 4500 - 5000 Scoville heat units.

• **Local #2:** 65-70 days. Un-named variety. This is an experimental variety. The goal is to give us the thickness and size of the 'hatch' chile varieties from Southern New Mexico and the fruity sweet hot flavor of Northern New Mexico and Southern Colorado. The seed came to us from the hybridizer. 4500 - 5000 Scoville heat units.

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• **'NuMex Joe E. Parker':** 75 days. This 'Hatch', open-pollinated variety bears heavy yields of 7-8" long medium-hot peppers that ripen from green to red. Improved version of 'New Mexico 6-4' developed in 1990. 4500 - 5000 Scoville heat units.

## Thank You for Shopping at Payne's!

Our goal is to help you be successful with your garden and landscape. We endeavor to give you as much information and instruction as possible to help. Please feel free to ask questions in person or by phone so we can help you help your plants thrive.



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- **‘NuMex 6-4’**: 85 days. Developed by the New Mexico State University, this pepper is also a ‘Hatch’ variety. The 2’ plants yield good crops of 6” long by 1 ¾” wide hot peppers that mature from green to red. 500 – 1000 Scoville heat units.

- **‘R. Naky’**: 85 days. All the rich flavor of a traditional chile but without the heat! Bred to set fruit under high temperatures and low humidity, plants produce virtually heatless 5-6” long pods all season. Dried and ground, the pods make a very nice paprika. 700 Scoville units. Origin: Developed by Dr. Nakayama of the New Mexico State University in 1985 by crossing ‘Rio Grande 21’, an early maturing native chile, ‘New Mexico 6-4’, and a Bulgarian paprika. 100 – 500 Scoville heat units.

- **‘Sandia’**: 75 days. Vigorous, prolific, 24-30” open-pollinated plants bear lots of pointed, flat-tish, hot, 6.5” long x 1.5” wide fruits with medium thick walls. Ripen from green to red. Formerly known as ‘Sandia A’. Great for Northern New Mexico home gardens! Origin: New Mexico, 1956. 5,000 - 7,000 Scoville heat units.

- **‘Santo Domingo’**: Around 80 days for green, later for red. This pepper is from Santo Domingo Pueblo at 5200’ elevation in Northern New Mexico. Heirloom native variety bears lots of mild to medium-hot, pointed, 3 ½”-5” long fruits that ripen from green to red. 2,000 – 4,000 Scoville heat units.

## PEPPERS, HOT

- **‘Jalapeño’**: 73 days. Loads of blunt, tapered, 3.5” long x 1.5” wide, hot, dark green fruits ripening to dark red. Used for nachos, appetizers and salsas. 4,000 – 5,000 Scoville heat units.

- **‘Jalapeño La Bomba’**: 56 to green harvest. Strong, upright plants have a sturdy main stem for easy harvest, plus a dense canopy to prevent sunscald. Large, dark green fruit has thick walls and little to no etching – great fresh and used for “poppers.” High-quality jalapeños have good flavor with medium heat. Suited to gardens and planters. 4,000 – 5,000 Scoville heat units.

- **‘Hungarian Yellow Wax’**: 70 days. Large 2-3’ plants produce fruits about 4” long that start out bright yellow and turn red as they mature. They make great pickled peppers. 5,000 – 10,000 Scoville heat units. **Burpee Home Gardens.**

- **‘Santa Fe Grande’ aka ‘Yellow Hots’ aka ‘Güerito’**: 75 days. Prolific open-pollinated plants bear loads of sweet, fruity, slim, 3”, conical, mildly hot fruits that blush yellow to orange to red. Customer favorite! 2,000 – 4,000 Scoville heat units.

- **‘Serrano’**: 75-90 days. 3’ tall plants produce loads of 2” by 1/2”, flame-shaped, hot to very hot green to orange-red fruits all season. Wonderful roasted and in salsas. Origin: Northern Puebla and Hidalgo, México. 10,000 - 20,000 Scoville Heat Units.

## PEPPERS, SWEET

- **‘California Wonder Select’**: 70-75 days. Big, thick-walled, 4 lobed bells, up to 4” wide x 3-3.5” long, start out green and ripen to crayon red on compact, 18-24”, open-pollinated plants.

- **‘Costa Rican Red’**: 70 days. These 6” ruby red peppers have more flavor than most sweet bells and are best in salads or sliced for dip. Costa Rican Sweet is a truly tasty pepper that’s easy to grow in gardens and patio pots. Burpee Home Gardens

- **‘Cubanelle’**: 68 Days. This is the standard early, open-pollinated, frying type pepper. The 7” long fruit have a slight taper from 2½” shoulders to a rounded end and are somewhat creased into 3 lobes. Cubanelle peppers ripen from yellow-green to orange-red and have fairly thin walls for quick cooking. 100 – 1000 Scoville heat units.



## PEPPERS, OTHER

- **‘Big Guy’**: 69 days. This mild jalapeno is approximately 5 inches long. Perfect for pickling, stuffing and slicing. Give just a bit of heat to your salsa. **Burpee Home Gardens.**

- **‘BOOST - Sweet Heat’**: 56 days. Tasty pepper that can produce 65% higher vitamin C content than the average garden pepper. Mildly spicy which are delicious raw or cooked whether picked green or red. The compact bushy plants work well in large planters. **Burpee Home Gardens.**

- **‘Shishito’**: 60 days. Shishito are sweet, mild, slender Japanese chiles about 2-4” long and about 1 ½” wide. The bumpy skin matures from light lime green to dark, wrinkled red. The chiles are harvested before they ripen to red and should be consumed while still green. Shishito Peppers are completely edible, including the seeds. Excellent in stir fry dishes.

## GROWER’S CHOICE

In addition to the varieties named above, Payne’s grower will choose a few other peppers to showcase for the season. These will be offered in limited quantities.