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A MASTER GARDENER'S FAVORITE PEPPERS By Gene Speller Galveston County Master Gardeners

There's more to life than green bell peppers. Red, orange, and yellow have more nutritional value (Vitamins A & C + beta carotene other anti-oxidants) and are more flavorful than plain-Jane green bell peppers. Peppers with a little heat (based on capsaicin content) provide the spice in life. These below -- valued for ornamental appeal as well as food value -- were photographed in my home garden in the years listed:

SWEET PEPPERS



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RED KNIGHT (Capsicum annuum, F1 Hybrid, USA) Decorative bright red fruit in garden. Sweet eaten raw or sautéed. Disease resistant. Maturity: 68 days to green, 78 days to red. Fruit size: 4.5" L x W. Plant size: 3' T x 2'W. (May 2011)



(Capsicum annuum, F1 Hybrid, Italy) Large, elongated sweet pepper with Lobes ~ 8" long. Plant: 4' T x 3' W. Ripens to red. Sweet. Great grilled or raw. Maturity: 63 days to green, ~ 73 days to red.



ORANGE BLAZE (Capsicum annuum, F1 Hybrid, USA) Decorative bright orange fruit. Sweet eaten raw or sautéed. Disease resistant. Maturity: 65 days to green, 75 days to orange. Fruit: 3-4″ L x 2″ W. Plant: 3' T x 2' W. (June 2014).



Left, above: Speller home garden harvest June 2015. Right above: Speller home garden Spring, 2010.

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MILD PEPPER

[Scoville Heat Units (SHU): 500 to 1000]

SAHUARO

(Capsicum annuum, F1 Hybrid, USA)

A newer/improved version of other popular green chiles (aka "Hatch", Anaheim, or Big Chili II). Stronger, more productive, disease resistant. Fruit up to 9" long. Plant 3 to 4' T x 2.5' W. Pungency ~ 500 SHU. Great for grilling or sautéing. Maturity ~ 68 days to green, 78 days to red. (Photo: Speller home garden June 2011).



HOT PEPPERS

(SHU: 5,000 to 100,000



JAPANESE HONTAKA (Capsicum annuum, OP, Japan) A very attractive and productive hot (SHU: 35,000) chile. Very popular in Japan and in Asian cuisine. Great for dry grinding processing. Maturity: 80 days (red). Peppers: 0.25" W x 4" L. Plant: 2' W x 3' T. (July 2014) NUMEX TWILIGHT (Capsicum annuum, OP, USA) Yellow, purple, orange & red all four at once — attractive ornamental Chile Piquintype pepper.



Peppers: 0.25" W x 0.7 L. Plant: 4' T x 3.5' W. Great in pepper vinegar. (Closeup at top of column.) SHU: ~ 50,000. Maturity: 120 days. (photo: 10/28/19).

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