

HEPWORTH
FARMS EST. 1818
HUDSON VALLEY
CERTIFIED ORGANIC BY NOFA-NY



PEPPERS

Sweet/Hot

2019

2019 Sweet Pepper Selection

BELL PEPPERS

RED/ORANGE/YELLOW



ABAY

This large and fancy blocky yellow bell is field grown with a greenhouse look.



GOURMET

Early orange bell has thick juicy walls and fruity sweet taste. Med-large, very blocky fruits are bigger than Corona and easier to grow under a wider variety of conditions.



RED KNIGHT

Big, sweet, heavy blocky peppers that matured early to red in the season, it also has good protection against diseases.



BIANCA

Fruits have a mild flavor and ripen to scarlet red.



MILENA

Gorgeous pepper that we grow in field but looks like a greenhouse pepper. A real winner of great sweet taste and fantastic orange color.



SWEET SUNRISE

The flavor is both fruity and sweet.



FLAVORBURST

Sweet juicy thick flesh matures from a bright apple green rapidly to a vibrant yellow/orange-bright sunny waxy yellow. Excellent sweet flavor.

GREEN



INTRUDER

Fruits are large, blocky bells with thick walls.



REVOLUTION

Extra-large blocky thick-walled peppers are four-lobed, about 4-1/2 inches long and wide, with firm, thick flesh turning from green to an eventual brilliant red.



VANGUARD

Beautiful deep green smooth fruits - might be our favorite green type.



KARISMA

Large fruit that have thick walls and is very sweet. It has an attractive glossy green color and smooth appearance.



TURNPIKE

Dark, green firm fruit. A uniform size, and good blocky shape.

PURPLE



ISLANDER

Mild, slightly sweet taste. Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red.

2019 Sweet Pepper Selection

FRYING/ITALIAN/CUBANELLE PEPPERS



BISCAYNE/NASSAU

Excellent for frying. Usually used when unripe and light green, but can also be used red. Widely used in Caribbean cuisine.



CARMEN

(Red Italian) Carmen has a lovely, sweet taste for salads and roasting, especially when partially or fully red-ripe.

SPECIALTY



AURA

Yellow Lipstick
Golden yellow, thick walled 4-5" long deliciously sweet and fruity, trios with Lipstick and Glow for colorful tasty mix.



MELLOW STAR

Japanese Shishito pepper for cooking or salads.



SHISHITO

This small, sweet, thin-walled glossy green peppers grows up to 3-4" long, Popular in Japan and is highly sought after by chefs.



GLOW

Orange Lipstick
Bright orange, thick walled 4-5" long, deliciously sweet - trios with Lipstick and Aura for colorful pepper mix.



ROUND OF HUNGARY

Specialty pimento chesse pepper. Ribbed, flattened fruits have very thick, sweet delicious flesh - this pepper tastes divine and is a real treat. Great shape for stuffing, cooking and best of all fresh eating.



TAKARA

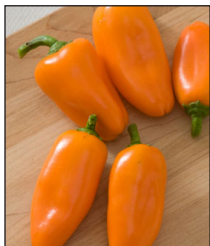
Fruits have a mild, but rich flavor. Excellent sauteed, in stir-fries, grilled or eaten fresh.



LIPSTICK

Many consider Lipstick the most delicious sweet pepper. Heavy, attractive, dark green fruits are about 4" long. They ripen to a glossy, rich red. Thick, juicy, and sweet for salads and cooking.

SNACK/MINI PEPPERS



LUNCHBOX ORANGE

Beautiful Mini Snack peppers that came from Johnny's breeding program - they are remarkably sweet and flavorful. Delicious sautéed, great in salads and perfect for a healthy snack. Come in Red, Yellow and Orange.



LUNCHBOX RED

Red variety. Beautiful Mini Snack peppers that came from Johnny's breeding program - they are remarkably sweet and flavorful. Delicious sautéed, great in salads and perfect for a healthy snack.



LUNCHBOX YELLOW

Yellow variety. Beautiful Mini Snack peppers that came from Johnny's breeding program - they are remarkably sweet and flavorful. Delicious sautéed, great in salads and perfect for a healthy snack.

2019 Hot Pepper Selection



BANGKOK

Small, very hot Thai chile. Suitable for using green or red at the fresh stage or dried for making hot pepper flakes or mini ristras.



FLAMING FLARE

Their flavor is sweet, mildly hot, and very good. Excellent for fresh use, stir fries, sautéing, and hot sauce.



JALAFUEGO/JEDI

Smooth dark fruits are resistant to cracking which our customers prefer. This is our favorite Jalapeno to grow (great taste and highest yielding).



BARON

Typically two-lobed which makes them easy to stuff and cook in their signature dish, chile rellenos.



HABANERO

Super-hot! This extremely pungent habanero may be used fresh or dried.



RED EMBER

Tremendous flavor on first bite, with warm heat that lingers.



BALUARTE

Fruits are smooth, uniform, and very thick walled. Consistent large fruit from the bottom to the top of the plant with low cracking.



HELIOS

Fruits avg. 2 3/4" X 1 1/2" and are very hot.



RED FLAME

Similar sweet-hot taste and quick drying.



CHERRY HOT

Cherry shaped hot peppers. Peppers are mildly hot, grow upright, have thick walls, and turn from green to red when mature. Excellent for pickling.



HIGHLANDER

Earlier and with longer fruits than Numex Joe E. Parker.



RED LAVA

Red Lava is a hybrid ghost or Dorset Naga pepper. It makes loads of fruit, relatively early, from a giant but strong plant.



CICLON

Classy, slender, cylindrical fruit destems very easily. 4 1/4" x 1 3/8", medium dark green .



HOT PAPER LANTERN

Packs the hot punch of a habanero - the fruit is stunning red with an elongated shape (3-4" long).



RED ROCKET

Dries quickly to a bright crimson red. Dried fruits have tender flesh which is nice and soft when cooked.



EARLY JALAPENO

Cylindrical fruits are of the smaller, traditional size (2-2 1/2").



HOT ROD

The dark green fruits are traditionally eaten green but also make fine chipotles if allowed to ripen to red.