

HEPWORTH FARMS

EST. 1818
HUDSON VALLEY
CERTIFIED ORGANIC BY NOFA-NY



2017

PEPPERS

Sweet ~ Hot

2017 Sweet Pepper Selection

BELL PEPPERS



ABAY

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



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.



RED KNIGHT

Red Knight became our favorite Red Bell in 2013. It yielded big, sweet, heavy blocky peppers that matured early to red in the season, it also has good protection against diseases.



FLAVORBURST

Sweet juicy thick flesh matures from a bright apple green rapidly to a vibrant yellow/orange-bright sunny waxy yellow. It is a 3-lobbed, slightly tapered bell that has excellent sweet flavor.



PROCRAFT

Flavor is mild, slightly sweet when ripe.



REVOLUTION

This is an outstanding bell pepper variety. 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.



GOURMET

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



PURPLE BEAUTY

Crisp texture and mild, sweet flavor.



VANGUARD

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



ISLANDER

Lavender, 3-lobed, medium-size, thick-fleshed peppers with a mild, slightly sweet taste. Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red.

FRYING/ITALIAN/CUBANELLE PEPPERS



BARDO

(Yellow frying) Trial Pepper

Description to come.



CARMEN

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



ORANOS

Orange Italian pepper. Description to come.



BISCAYNE

Cubanelle Pepper typically used unripe, when the fruits are light green, but also may be used red. Widely used in Caribbean cuisine.



CORNITO GIALLO

(Mini-yellow) They are exceptionally sweet and attractive smaller versions of Carmen and Escamillo, with similar maturity. Perfect for grilling and roasting.



XANTHI

Sunshine-yellow Italian sweet pepper on uniform, upright plants.

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SPECIALTY



AURA

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



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.



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.



MELLOW STAR

Japanese Shishito pepper for
cooking or salads.



TAKARA

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



HABANADA

A heatless habanero! A
snacking pepper that has all of
the fruity and floral notes of the
habanero without any spice.



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.



TRINIDAD PERFUME

A sweet seasoning pepper that
looks like a traditional habane-
ro, but without the heat.

SNACK/MINI PEPPERS



LUNCHBOX ORANGE

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

2017 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.



CICLON

Classy, slender, cylindrical fruit destems very easily.



HABANERO

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



BARON

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



EARLY JALAPENO

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



HELIOS

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



BASTAN

Bastan's fruits are smooth, making them easy to peel for chile rellenos.



FLAMING FLARE

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



HIGHLANDER

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



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.



FRESNO

Mildly hot. ideal for eating fresh, stuffing, canning, pickling, frying, sauteing, and more.



HOT PAPER LANTERN

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



CHILTEPIN

Fiery at first, fading to a fine pepper flavor.



GHOST

Bhut Jolokia - One of the hottest peppers in the world, takes a month to germinate and it likes warm summer nights to get the heat on. We grow it because it's a challenge and often asked for by our customers.



HOT ROD

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



CHOCOLATE HABANERO

Don't let the chocolate color fool you; these are not candy, but rather flaming- hot fruit. People love the heat and flavor that these chocolate fruit are packed with, but be careful and use in moderation.



GOLDEN GHOST

Ghost is similar to Hot Paper Lantern, but golden yellow, rather than red, and much hotter.



HUNGARIAN HOT WAX

The Hungarian wax is a large pepper that tapers to a rounded point and has thin, translucent skin. The waxy skin is flavorful and does not need to be peeled. The pepper has a medium to mild heat.

2017 Hot Pepper Selection



JALAFUEGO

Smooth dark fruits are resistant to checks (cracking) which our customers prefer (although surface cracking on jalapenos is a desirable trait south of the border). This is our favorite Jalapeno to grow (great taste and highest yielding).



MAMMOTH

Peppers are hot and turn from medium dark green to red when mature, but can be used when green. Great stuffed with cheese and baked or grilled.



SCOTCH BONNET ORANGE

Attractive, golden-yellow, squat little peppers with a shocking heat and superb fruit-like flavor.



KILIAN THAI

Bright-orange cayenne. The small fruits avg. 2 1/2-3" long and hot. Best for fresh use, as dried fruits have a "muddy" color.



MASSIVO

Extra-large poblano/ancho peppers with attractive, dark green, glossy fruit. They are very tasty with a mild heat.



THAI HOT

This delicious hot, zesty pepper is also a festive ornamental for the patio, container, or border.



KRIMZON LEE

Thick-walled frying pepper. Paprika-type pepper with moderate pungency. Sweet and spicy thick flesh is choice for roasting, frying, grilling, salsa, and adventurous salads.



NUMEX JOE E PARKER

Great multipurpose chile for processing and fresh market.



TIBURON

Large dark Poblano great for chile relleno.



KRISTIAN THAI

Have a good, hot flavor. Fresh use recommended as the dried fruits have a muddy color.



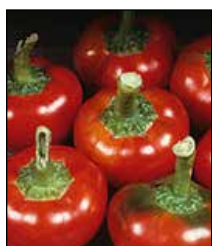
PURPLE JALAPENO

Excellent for fresh use in salsa and salads, for stuffing or pickling.



TIME BOMB

Hot cherry peppers that turn from dark green to red when mature.



LARGE RED CHERRY HOT

Hot Red Cherry peppers offer full-bodied flavor and moderate heat with sweet undertones.



RED FLAME

Similar sweet-hot taste and quick drying.



TORERO

Beautiful jalapeno with high yields. Good, hot flavor.



LEMON DROP

Terrifically hot, citrus flavored heirloom from Peru. Bright yellow, crinkled, cone shaped 2-1/2" long. The cavity contains very few seeds. They dry very nicely.



RED ROCKET

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



WHITE HABANERO

This Caribbean variety is a favorite for its smoky taste and extreme heat. Ornamental and unique.