

# Peppers



Washington County Master Gardener Association

Gardenfest Plant Sale 2025

Saturday, May 3, 2025, 9am-1pm

PCC Rock Creek Campus Hoop House Area Near Bldg. 4

17705 NW Springville Road, Portland

[www.washingtoncountymastergardeners.org](http://www.washingtoncountymastergardeners.org)

- Payments accepted: Major credit cards, cash, or checks.
- Entry and parking are free.
- Your cart or wagon is welcome.
- Thousands of plants, expertly selected for the Pacific Northwest.
- Washington County Master Gardeners will be available to assist customers in their selection of plants as well as advise on how to create beautiful gardens that thrive.
- Let's Talk Plants! booth will be available to discuss gardening questions.
- Fun educational activities and resources for children and adults.
- Gifts for Gardeners: gardening books, hand tools and more

The following plant list includes cultural growing information on the varieties we plan to offer at Gardenfest. Living things can be unpredictable, so some changes may occur between now and the sale.

# Peppers

Type	Common Name	Description	Days to Maturity	Exposure
Hot	Ancho Baron	Large, highly adaptable poblano pepper. Performs well under challenging conditions. Large size and typically 2-lobed, making them easy to stuff and cook in their signature dish, chili rellenos.	65	Sun
Hot	Bangkok	Very popular medium sized Thai pepper that reaches two inches in size. The heat comes on the front end and is followed by fruity tones. Solid pepper for making chile flakes or for cooking with.	90	Sun
Hot	Cayenne Ring of Fire	Our very earliest hot pepper. This one is hot, hot, hot! Peppers are pencil thin and about 4" long. Great choice for northern gardeners who want to grow cayenne's. Matures to a beautiful, deep shiny red. 70,000-85,000 Scoville Heat Units! Use them to spice up your favorite dish! Great dried and ground into chili powder.	65-85	Sun
Hot	Fresno	Medium sized variety of chili pepper, similar to jalapenos but have a fruitier flavor and are slightly spicier. Used in salsa, salads, pasta, soups, stews and dips.	60-80	Sun
Hot	Guajillo	The Guajillo chile pepper is very common in Mexican cooking, and they are the workhorse of chiles with a lot of dazzle. Plant grows around 2-3 ft. tall and produces many pods They have a very distinctive sweet heat flavor. Plants are very productive and grow well in dry climates.	75	Sun
Hot	Jalapeno Emerald Fire	A strong and vigorous hybrid jalapeno plant that sets a large amount of concentrated fruit. This high yielding variety produces tasty extra large hot jalapenos that are great for fresh and canning uses. 2500 Scoville Units.	90	Sun
Hot	Peron	Also called Manzano. Medium hot, native of South America. Pear shaped fruit with distinctly citrusy flavor. Perfect for making hot sauce and salsa.	60-90	Sun
Sweet	Carmen	AAS Award winner! Italian "Bulls Horn" type. This is a great pepper for both roasting and fresh eating. Very sweet and delicious when partially or fully ripe.	60-80	Sun
Sweet	Cornito Rosso	A popular class of peppers, cornitos are 1-1 1/2" wide at the shoulders and 5" long. They are very early, sweet. Perfect for grilling and roasting, like their full-size counterparts.	60-80	Sun
Sweet	Golden California Wonder	Blocky, 4" x 4" medium sized, green bell peppers ripen to golden-yellow. Really sweet at full maturity. Excellent fresh or stuffed!	60-80	Sun
Sweet	Mini Bell	Mini green bell ripens to red. 20-30 peppers per plant. These sweet, delicious little guys are perfect for veggie platters, salads or stuffed.	58-81	Sun
Sweet	Orange Bell	Orange bell peppers are a sweet variety of bell peppers that can be orange in color. They can be used in many dishes, including salads, stir-fries, and salsa	62-82	Sun
Sweet	Red Ruffled Pimento	A flavorful and prolific pimento, this pepper bears many 4-5" wide, red fruits on stocky, strong plants. The fruits are squat and deeply lobed with thick, juicy walls and an aromatic, sweet flavor. They're excellent for stuffing and baking, but also hard to resist eating fresh!	75-90	Sun
Sweet	Shishito	Small, mild Japanese pepper for roasting, pan-frying and grilling. Thin walls blister and char easily when roasted or grilled, taking on rich flavor that is delicious with coarse salt and lemon juice. The occasional fruit will display heat. Typically harvested and used green, but eventually turns orange and red with sweeter flavor.	61	Sun