

Plant Name & Price	Species	SHU ~	Notes
7-Pot 7DX Yellow - \$8	C. Chinense	1.8M+	Tastes like heat, very yellow
7-Pot Borg 9 Peach - \$7	C. Chinense	1.6M	Extremely hot, ripens peach, apparently fruity taste but mostly just hot
7-Pot Brain - \$9	C. Chinense	1.2M	Looks like a brain, extremely hot, ripens red
7-Pot Defcon Chocolate - \$8	C. Chinense	1.5M	Extremely hot, bold reddish brown colour, great for darker sauces
Aji Confusion - \$7	C. Baccatum	20K	Good taste, ripens to white, don't pick while any shade of green
Aji Cristal - \$8	C. Baccatum	30K	Smoky, fruity citrus taste, ripens to orange-red
Aji Margariteno - \$7	C. Chinense	<500	Sweet and very mild heat
Aji Panca - \$8	C. Baccatum	2000	Thick walled Peruvian pepper, ripens to burgundy, best for drying/paste
Aji Pineapple - \$8	C. Baccatum	20K	Citrus taste, small and narrow with vibrant yellow colour
Aleppo - \$8	C. Annuum	10K	Commonly used as a dry spice in Middle Eastern cuisine
Aribibi Gusano - \$7	C. Chinense	400K	Looks like worms, tastes good, habanero heat
Bendigo - \$6	C. Annuum	0	Sweeter than bell, thick walls and amazing for stuffing or using fresh
Bhut Jolokia Black - \$8	C. Chinense	1M	Ghost pepper but black
Bhut Jolokia Orange - \$7	C. Chinense	1M	Orange ghost pepper
Biquinho Iracema - \$7	C. Chinense	<5K	Small red pepper, mild heat and fairly sweet, little info available
Bleeding Rawit White - \$8	C. Annuum	70K	Ripens white - orange - red, ornamental with a lot of pods
Bonda Ma Jacques Purple - \$8	C. Chinense	300K	Delicious Habanero variety with a vibrant yellow-orange colour
Brazilian Starfish - \$8	C. Baccatum	20K	Mad hatter/star pepper shape with cayenne heat
Cajun Belle - \$7	C. Annuum	2K	Sweet taste of a bell with a bit of heat
Cayenne - \$6	C. Annuum	15K	Fast fruiting Cayenne
CGN 19198 - \$12	C. Eximium	5K	Slow growing, unique wild species
Chiltepin x Lemon Drop - \$9	C. Annuum x Bacc.	250K	Possibly most delicious cross
Chocolate Bhutlah - \$8	C. Chinense	1.8M	Incredibly hot brown pepper, earthy apparently
Chocolate Moruga - \$8	C. Chinense	1.5M	Trinidad Scorpion but brown
Chocolate Naga Brain - \$9	C. Chinense	1M	Ghost pepper heat, look like brown ghost peppers
Coyote Zan White - \$7	C. Chinense	250K	Very tasty white pepper
Death Spiral - \$8	C. Chinense	1.4M	Extremely hot and wrinkly ("spiral" shaped) with sweet flavour
Espelette - \$7	C. Annuum	5K	Great taste dried & for cooking
Euforia - \$9	C. Chinense	1.5M	More stable Reaper x JPGS
Fat & Sassy - \$6	??	??	Super thick walled and round bell-like pepper.
Fatalii Orange - \$8	C. Chinense	300K	Works well with fruit based sauces, baccatum type citrus taste
Fresno - \$7	C. Annuum	8K	Complex smoky flavour, thinner walls than a jalapeno. Great for salsas
Garden Salsa - \$7	C. Annuum	2.5K	Hybrid pepper made for salsas. Thick walled and flavourful
Gator Jigsaw x Choc. Hab F3 - \$7	C. Chinense	1.2M+	Unstable superhot variety with a rich chocolate colour
Grenada Seasoning - \$7	C. Chinense	1K	Habanero type taste but mild, great for making powder as the name suggests
Habanada - \$9	C. Chinense	0	Habanero taste with little to no heat, developed at Cornell
Habanero Orange - \$6	C. Chinense	300K	Classic Habanero
Hallows Eve - \$10	C. Chinense	1M	Similar taste to ghost, black to orange pods that resemble burning embers
Hangjiao 1 - Corona - \$12	C. Annuum	??	Mutated on chinese space station
Hangjiao 2 - Meteor - \$12	C. Annuum	??	Mutated on chinese space station
Hangjiao 3 - Solar Flare - \$12	C. Annuum	??	Mutated on chinese space station, orange mid heat
Hangjiao 4 - Comet's Tail - \$12	C. Annuum	??	Mutated on chinese space station, long cayenne type
Hangjiao 5 - Helix Nebula - \$12	C. Annuum	??	Mutated on chinese space station, curly thick cayenne
Hangjiao 6 - Pulsar - \$12	C. Annuum	??	Mutated on chinese space station, good for salsa
Hangjiao 7 - Super Nova - \$12	C. Annuum	??	Mutated on chinese space station, curly thick cayenne
Hangjiao 8 - Total Eclipse - \$12	C. Annuum	??	Mutated on chinese space station, curly thick cayenne
Hangjiao 9 - Big Bang - \$12	C. Annuum	??	Mutated on chinese space station
Hangjiao 10 - Afterglow - \$12	C. Annuum	??	Mutated on chinese space station
Hungarian Hot Black - \$7	C. Annuum	8K	Very abundant & early pod growth
Hungarian Hot Waxy Yellow - \$6	C. Annuum	8K	Good for pickling
I Scream Scorpion - \$8	C. Chinense	400K	Basically orange habanero with a long tail
Inca Red Drop - \$8	C. Baccatum	20K	Flavourful ornamental
Jay's Pink - \$8	C. Chinense	1M+	Cross between Jay's Peach Ghost Scorpion and Pink Tiger
KS Misery Sweet - \$9	C. Chinense	250K	Classic Khang Starr (pepper Youtuber) cross
KS Misery Sweet Purple - \$9	C. Chinense	250K	Same as above but purple
KS White Thai - \$9	C. Annuum	70K	White coloured thai chilis
KSLs - \$9	C. Chinense	150K	Classic Kang Starr Lemon Starburst
Leviathan Gnarly Scorpion - \$8	C. Chinense	700K	Trinidad Scorpion with a long tail
Malaysian Goronong - \$8	C. Chinense	250K	Elongated and twisty yellow Habanero
Marconi Red - \$7	C. Annuum	0	Sweet and thin walled, very mild. Great for powders
Melrose - \$7	C. Annuum	<500	Delicious cooking pepper, perfect for stuffing. Mild to no heat
Mexi Bell - \$7	C. Annuum	<500	Mildly hot bell pepper (less so than Cajun Bell)
MOA Scotch Bonnet - \$8	C. Chinense	300K	Gnarly looking red scotch bonnets from the US Ministry of Agriculture
Monet Jalapeno - \$6	C. Annuum	8K	Large, wide jalapenos
Monster Gum Leopard Dark - \$9	C. Chinense	??	Orange and dark purple swirreled, long and narrow with a lot of heat
Murupi Purple - \$8	C. Chinense	60K	Ornamental superhot that's great for drying for spice as well
Naga Smooky Rainbow - \$8	C. Chinense	250K	Great tasting and hab heat, red with purple spots on a black/purple plant
Ninfadora - \$9	C. Chinense	200K	Variegated foliage
Peppapeach - \$8	C. Baccatum	2K	Round version of Sugar Rush Peach
Pepperoncini - \$7	C. Annuum	500	Mild with a tangy flavour, perfect for pickling, great with caesars
Peter Red - \$7	C. Annuum	15K	Looks.. interesting
Petit Marseillais - \$7	C. Annuum	0	Sweet and citrusy with mild heat, great for cooking and stuffing
Piment De Bresse - \$7	C. Annuum	20K	Sweet french pepper, often powdered and mixed into cheese called "Fromage Fort"
Reaper x JPGS - \$9	C. Chinense	1.4M+	Peach coloured very hot peppers in a Reaper shape with a long tail
Scotch Bonnet Yellow - \$8	C. Chinense	250K	Classic yellow Scotch Bonnet pepper
Scotch Brains Yellow - \$9	C. Chinense	600K	Looks like a super wrinkly Scorpion pepper
Shepherds Ramshorn - \$7	C. Annuum	??	Mild with a sweet flavour, great for roasting and stuffing
Shishito - \$6	C. Annuum	200	Delicious peppers that are often picked green and roasted over fire
Snow White - \$7	C. Chinense	200K	White variant of Habanero
Sugar Rush Peach - \$7	C. Baccatum	80K	Citrus taste, slow ripening to a peach colour
T-Rex Yellow - \$8	C. Chinense	1.5M	Very hot with a fruity flavour and vibrant yellow colour, great for sauces
Thor's Thunderbolt - \$9	C. Chinense	400K	Amazing looking purple and orange pods with a ghost-like flavour
Tiger Jalapeno - \$8	C. Annuum	??	Amazing variegated black and purple foliage, striped pods with not much flavour
Trinidad Perfume - \$8	C. Annuum	<500	Sweet and fruity with little to no heat, resembles a Habanero
Trinidad Pimento - \$7	C. Chinense	200	Popular cooking pepper from Trinidad and Tobago, mild to no heat
Uchu Cream - \$8	C. Annuum	8K	Ornamental, vareigated leaves
Ugandan Red Habanero - \$8	C. Chinense	350K	Above average heat red Habanero
WHP054 - \$7	C. Chinense	??	Long, lumpy looking orange pods with a lot of heat
Xion Mutant - \$9	C. Annuum	??	Unique mutant variety with foliage that resembles rosemary, ornamental
Yellow Pumpkin - \$7	C. Annuum	<1000	Very sweet, smaller than a bell but a lot more flavour. Looks kind of like a pumpkin