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[HP2439-20 - Nadapeno Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Nadapeno Pepper. The plant produces high yields of 3" long Jalapeno peppers. Peppers have no heat, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The pepper has the flavor and appearance of a Jalapeno Pepper. This is an excellent choice for those who want the Jalapeno flavor but can't take the heat. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling and making salsa. This variety was developed by A. P. Whaley Seed Company. An excellent choice for home gardens. A variety from the USA.



[HP1986-10 - Naga Morich Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide elongated Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Bangladesh. Scoville Heat Units: 1,000,000.



[HP2306-10 - Naga Viper Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Naga Viper Pepper. The plant produces high yields of 3 ½" long by 1" wide Habanero hot peppers. Peppers are extremely hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross with the Naga Morich, Bhut Jolokia, and Trinidad Scorpion. It is one of the World's Hottest Peppers. A variety was created in Cumbria, England. Scoville Heat Units: 1,359,000.



[HP1086-20 - Negro Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. A variety from Chihuahua, Mexico. United States Department of Agriculture, PI 661077.



HPLC Test Results: #12

[HP268-20 - New Mexico 6-4 Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.



[HP246-20 - Nippon Taka Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Nippon Taka Pepper. The plant produces high yields of 2 ½" long by ½" hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Szechwan dishes. Ornamental pepper plant. A variety from Japan.



[HP2260-20 - NuMex April Fool's Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of Cayenne-type hot peppers. Peppers are hot and turn from purple to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patio, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP163-20 - NuMex Big Jim Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

[HP164-20 - NuMex Centennial Hot Peppers](#)

95 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3/4" long by 1/2" wide hot peppers. Peppers are hot and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental hot pepper plant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2261-20 - NuMex Chinese New Year Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small bullet-shaped hot peppers. Peppers are hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, and green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2271-20 - NuMex Christmas Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from light green to red. These dwarf ornamental plants are perfect for the holidays. Suitable for containers, pots, patios, and small gardens where space is very limited! This variety was developed by the New Mexico State University, Las Cruces, New Mexico, USA.



[HP2258-20 - NuMex Cinco de Mayo Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers. Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1802-20 - NuMex College 64L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



[HP2263-20 - NuMex Earth Day Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. NuMex Earth Day Pepper. The plant produces high yields of small hot peppers. These bullet-shaped peppers are hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This edible dwarf ornamental pepper plant is suitable for containers and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2237-20 - NuMex Easter Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1305-10 - NuMex Espanola Improved Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2265-10 - NuMex Garnet Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2269-20 - NuMex Halloween Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bullet-shaped orange hot peppers. Peppers are hot, grow upright, and turn from black to orange when mature. A beautiful edible dwarf ornamental plant that is perfect for the Halloween holiday. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2207-20 - NuMex Heritage 6-4 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Heritage 6-4 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or using fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.



[HP2206-20 - NuMex Heritage Big Jim Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2203-20 - NuMex Jalmundo Hot Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of jumbo size Jalapeno peppers. Peppers are medium-hot and turn from green to red when mature and have white flowers. These large Jalapeno peppers are used for making poppers, breaded and deep-fried Jalapeno stuffed with cheese that is popular appetizers throughout the country. It was developed by hybridization between the Keystone Resistant Giant Bell Pepper and the Early Jalapeno Hot Pepper. A variety developed by the New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 17,000.



[HP167-20 - NuMex Joe E Parker Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 1/2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



[HP2427-20 - NuMex Lemon Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to lemon yellow when mature. The color is stunning and really pops out and is great for landscaping or border gardens. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2268-20 - NuMex Memorial Day Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental peppers. Peppers are hot, grow upright, round and turn from ivory to yellow. A beautiful edible dwarf ornamental plant that is perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens, Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1306-20 - NuMex Mirasol Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by 3/4" long hot peppers. Peppers are medium hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2426-20 - NuMex Orange Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to tangerine orange when mature. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP312-20 - Numex Pinata Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Numex Pinata Pepper. The plant produces good yields of Jalapeno hot peppers. Peppers are hot and turn from green, to yellow, to orange, and to red when mature. Make colorful hot pickled peppers all from just one plant. It was developed by Dr. Paul Bosland of New Mexico State University. A variety from New Mexico, USA.



[HP1118-20 - NuMex Primavera Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, PI 602970. A variety from the USA.



[HP2425-20 - NuMex Pumpkin Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bright orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to bright orange when mature. A beautiful plant with pumpkin orange peppers that is perfect for the Halloween holiday. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP168-20 - NuMex R Naky Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.



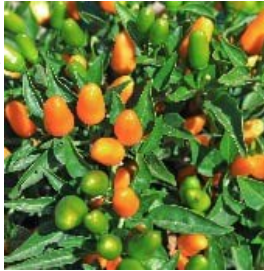
[HP169-20 - NuMex Sandia Select Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim hot peppers. Peppers are mildly hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP2267-20 - NuMex St Patrick's Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from green to orange when mature. A beautiful edible dwarf ornamental peppers with different colors that are perfect for the holidays. Suitable for containers, pots, patios, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1816-20 - NuMex Suave Orange Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero peppers, but without extreme heat. Peppers are mildly hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. A variety from New Mexico, USA. Scoville Heat Units: 800.



[HP1817-20 - NuMex Suave Red Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero-type hot peppers, but without extreme heat. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. A variety from New Mexico, USA. Scoville Heat Units: 800



[HP2429-20 - NuMex Summer Solstice Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Summer Solstice Pepper. The small dwarf plant produces high yields of bullet-shaped yellow hot peppers. Peppers are hot and turn from green to various shades of yellow when they mature. The beautiful ornamental peppers are edible and suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP170-20 - NuMex Sunburst Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne hot peppers. Peppers grow upright and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Developed by New Mexico State University. A variety from New Mexico, USA.



[HP2270-20 - NuMex Thanksgiving Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Thanksgiving Pepper. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from ivory to orange when mature. A beautiful edible dwarf ornamental peppers that are abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2428-20 - NuMex Trick or Treat Habanero Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers have no heat! They turn from green to orange when they mature. The flavor and aroma of the pepper are equal to a hot habanero. Excellent for salsa! Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP175-20 - NuMex Twilight Pepper Seeds](#)

85 days. Capsicum frutescens. Open Pollinated. NuMex Twilight Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for growing in pots or containers. Great small pepper plant for patio. United States Department of Agriculture, PI 631149. A variety from New Mexico, USA.



[HP2266-20 - NuMex Valentine's Day Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Valentine's Day Pepper. The plant produces high yields of small hot peppers. Peppers grow upright, are bullet-shaped, and turn from ivory to red when mature. A beautiful edible dwarf ornamental plant that is abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2262-20 - NuMex Veteran's Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot and turn from purple to orange when mature. A beautiful edible dwarf ornamental pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

