



**Pepper Mad Hatter F1**  
**AAS Edible Winner**

This exotic pepper wins on uniqueness alone! However, the plant's vigor, earliness, high yields, large size and awesome taste all contribute to its high score among AAS judges. Mad Hatter is a member of the *Capsicum baccatum* pepper species from South America commonly used in Bolivian and Peruvian cuisine. You can impress your friends by growing this pepper and showing off the novel three-sided shape and deliciously sweet taste. The taste has a refreshing, citrusy floral flavor that remains sweet, only occasionally expressing mild heat near the seeds. Be prepared for vigorous and robust plants that are easy to grow because they were bred for North America's many growing conditions. Use your abundant harvest raw in salads, pickled or stuffed with cheese...a new favorite!

**AAS® Winner Data**

**Genus species:** *Capsicum baccatum*

**Common name:** Pepper Bishops crown

**Fruit size:** 2-3 inches, 1.5 – 2 ounces

**Fruit shape:** Flattened disc-shaped fruit with lobes or wings

**Fruit color:** Red

**Plant type:** Annual

**Plant height:** 3-4 feet

**Plant habit:** Bushy

**Garden location:** Full sun

**Garden spacing:** 2-3 feet apart, plants require staking

**Length of time to harvest:** 110-120 days from direct sow; 65-70 days from transplant for mature green; 85-90 days from transplant for ripe red fruits

**Closest comparisons on market:** Balloon, Bishops Crown

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SELECTIONS**

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