

Black Pearl Ornamental Pepper



Scoville heat
units: 30,000 Scoville
*Serious tongue-
tingling power not to
be sneezed at.

*Around 10 times hotter than a Jale-
peño.

*The first-ever black-leafed Pepper!



Capsicum annuum 'Black Pearl' (days sow to harvest 70)

- **Use:** Winner of both the 2005 Fleuroselect Quality Mark and a 2006 All-America Selection Award, Black Pearl is the most exciting thing to happen to Ornamental Peppers in a long time! The leaves are pure black, the fruit matures from black to deep red, and the growth is vigorous and bushy -- perfect for containers as well as the garden! Show off all your silver-, blue-, and yellow-leafed plants with this ebony beauty!
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers.
- **Growth:** Grows 1-2' tall and 1-1.5' wide.
- **Hardiness:** Zone 9-11, Annual
- **Foliage:** In spring the leaves open with greenish streaks, but quickly turn a rich, glossy black as the weather warms. Very well-branched, this upright little plant makes a good showing alone in a container or as part of a mixed foliage or flower-and-foliage design. The black leaves just make every color brighter and bolder!
- **Flower:** Sets masses of 3/4-inch fruit that is rounded with a point at the base. The fruit emerges black, then ripens to a rich, deep red. Like all Peppers, it's edible, though **VERY hot**.