



Rockin E Gardening Handouts

Tips and Suggestions for 'Year-Round' Gardening

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Pepper Care

Pepper plants make a wonderful addition to any backyard vegetable garden. They are prolific producers, come in all shapes, colors, sizes, and range in taste from mild bell peppers to flaming hot habaneros; and everything in between. Peppers are second in popularity, only to tomatoes.

Although peppers are closely related to tomato plants, peppers are more demanding than tomatoes. Peppers prefer a sunny location, warm temperatures, need regular fertilization, and they require consistent moisture conditions to grow and produce an abundant harvest.

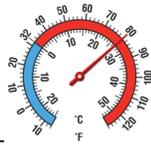
Peppers don't just taste great; they look good too. Growing peppers in containers is easy, and most (if not all) peppers will thrive on a porch, deck or patio. They will be a great topic of conversation, and will make a decorative, edible addition to the area. Please read our [Tomato Care Information Sheet](#) and [Vegetable Gardening in Containers](#) for more ideas.



Temperature

Do not plant peppers too early in the spring.

Wait until the average night temperature will stay above 55° F and the soil temperature has reached 60° F before trying to plant peppers outside. Peppers like the heat, and they are very sensitive to the cold.



Peppers cannot tolerate cold nights or cold soil conditions.

Protect your young plants from frost, especially if you plant them in late-April or early-May. A **Hot Cap** will protect a plant from a very mild frost, while a **'Season Starter'** or a **'Wall of Water'** will protect a pepper plant to about 30° F. Be sure to set up your **Wall of Water** at least 5 days before planting; to help warm the soil. Do not remove the wall of water until the night time temperature will stay above 50° F.



Peppers grow best when the soil temperature is between 70° to 80° and when the air temperature is between 65° to 85°. Peppers set fruit when nighttime temperatures are between 60° and 70° F.

Pepper plants may struggle and wilt during the day, if the nighttime temperature stays above 80° F., but the plants do not usually die. Peppers grow and produce fruit better during warm and hot weather than in cold conditions.

Fertilizer

Apply either two pounds of **Dr. Earth Vegetable Garden Food** or **6-10-4 Vegetable and Flower Fertilizer** per 100 square feet.



Spread one inch of **Harvest Supreme, Fertilomulch**, or **'well-rotted' compost** over the garden. Do not use fresh manure, it can rob nutrients from the soil. Roto till the soil and compost as deeply as possible.

Plant peppers 12 to 24 inches apart. Water plants thoroughly as soon as they are transplanted. Water them again with either **Root Starter** or **Fertilome Blooming and Rooting Fertilizer**.

Once the pepper plants are rooted and growing, fertilize them regularly with a high phosphate fertilizer, such as **6-10-4 Vegetable and Tomato Fertilizer**, every six to eight weeks until mid-August. Be careful not apply too much fertilizer. Too much fertilizer may produce a lush plant, but it might be at the expense of producing fruit.



Heat in Hot Peppers

The impact of using hot and spicy peppers in any

recipe can maximize the flavor of the dish and give it a real kick. There are varying degrees of "hot" peppers.



The burn comes from capsaicin, an oily compound that is found in all parts of a hot pepper's fruit, but it is particularly concentrated in the seeds and ribs. Capsaicin creates a burning sensation in the mouth, as well as watering eyes, a runny nose and perspiration; it can even cause a skin irritation if handled without gloves. The more capsaicin, the hotter the pepper. This heat is rated in "Scoville" units, which indicates the level of capsaicin in the pepper variety.

Hot peppers might look harmless, but they can do more damage than you might think! Safely handling hot peppers is extremely important. You should never handle hot peppers directly, especially while cutting or processing them. If you do, wash your hands immediately, before touching your mouth or rubbing your eyes, to prevent a painful experience.



People vary in their reaction to hot peppers. Some people take to hot peppers better than others, but as a general rule, the younger the person, the more sensitive they are, and the more careful they must be. Never let children pick, handle, or process hot peppers.

Avoid feeding hot peppers to children under two years old, and only introduce hot peppers in small amounts to older children.

Common Pepper Plant Problems

Blossom Drop. Peppers, like tomatoes, are sensitive to temperature. Most peppers will drop their blooms when daytime temperatures get much above 90 degrees F. in combination with night temperatures staying above 75 degrees F. They will also drop their blooms in the early spring if temperatures remain too cool for extended periods. Hot peppers, such as jalapeños, withstand hot weather fairly well and can often produce fruit throughout the summer. Optimum temperatures are between 70 degrees and 80 degrees F. for bell-type peppers, and between 70 degrees and 85 degrees F. for hot pepper varieties.



You can use either **Bonide Blossom Set** or **Fertilome Tomato and Pepper Set** to help promote fruit development if the blossoms do not set fruit when they should.

Blossom end rot is not a disease. It is a physical problem that affects peppers in the same way it affects tomatoes. Blossom end

rot causes a brown, or black region on the blossom end of the fruit. Blossom end rot is caused by physical stress within the plant, usually from inconsistent watering. If a plant is under stress, it cannot absorb and utilize the calcium in the soil.

Prevent blossom end rot by keeping plants growing healthy. Water plants consistently. Mulch plants to prevent water loss, and to reduce excessive heat. You can also add extra calcium (gypsum), to help prevent blossom end rot.

If your peppers do have blossom end rot, you can still eat them. Just remove the bad portion and eat the rest.

If your peppers 'always-have-blossom-end-rot' or they 'just-don't-grow', try adding two tablespoons of **Epsom Salts**, and four tablespoons of **Gypsum**, around each plant when you first plant your peppers. You will be pleased with the results.



Insect Problems

Hot pepper spray is often used to repel insects on many plants. However, some insects still live on pepper plants, and eat pepper fruit.

Aphids, Cutworms, Flea Beetles, Leaf Miners, and Mites are just a few of the insects you will need to watch for and control. Spray or dust your plants regularly with **Sevin**, **Eight**, or **Malathion**, if your plants have an insect problem.



Be sure to read the label before harvesting; to make sure that you have waited the proper length of time before eating the fruit.

Slugs and snails are also attracted to pepper plants. Regular applications of **Corry's Slug and Snail Bait**, or **Sluggo Snail Bait**, is the best way to keep these pests under control.

Disease Problems

Peppers are susceptible to the same Verticillium Wilt and Fusarium Wilt diseases that effect tomatoes. The initial symptoms are wilting, upward curling of leaves, and yellowing. Eventually, the stems and roots of the plant are affected. There is no cure for these wilt diseases. Remove and destroy affected plants. Rotate your garden to help prevent and control these diseases; be sure to rotate with plants that are not susceptible to them. Please read our **Crop Rotation Information Sheet** for more information.



Anthracnose. This disease can sometimes be prevented by just keeping the plants healthy - plenty of water and fertilizer. Anthracnose creates dark spots on the leaves, and forms dark, sunken spots on the fruit. Pinkish spores may appear within these dark spots. Spray your plants with a fungicide every 10 to 14 days to control this disease, if it becomes a problem. Be sure to wait the proper length of time after spraying, before harvesting the fruit.

Peppers are sometimes affected by the **Tobacco Mosaic Virus**, the same disease that affects tobacco plants and tomato plants. Symptoms of this disease vary but most plants have malformed leaves. The leaves become stringy, mottled, and fern like with age. Affected leaves are sometimes confused as being sprayed with a weed killer, because of their fern-like appearance.



The fruit may be mottled and may ripen unevenly. There is no control for this disease. Remove and destroy any affected

plants. Crop rotation is the best method to prevent this disease from spreading further in the garden.

People who use tobacco products may spread this disease just by touching their plants, after touching infected tobacco products, such as cigarettes.

Bacterial Leaf Spot. A mild case of bacterial spot causes prominent necrotic spots on leaves. A severe case can cause premature leaf drop, and spotting of stems and fruit. Like most bacterial diseases, bacterial spot is difficult to control when frequent rains and moist conditions prevail: avoid sprinkling plants. Use common crop rotation practices to help control, or to help prevent this disease.

Harvest Time

Harvest peppers early and often; the more you pick, the more the plants will produce. Most varieties can be eaten when they are green and under-ripe, although the flavor improves as they mature. Always cut (don't pull) peppers from the plant.



Harvest bell peppers anytime they are a good size. The skins should be firm and shiny. Peppers can be harvested green (immature) or they can be left to ripen on the plant (yellow, red, or purple). The older the pepper, the thicker the skin will be. Sweet peppers always remain mild, even when they are completely ripe and mature. Extreme hot and dry conditions may cause the pepper to have a stronger flavor than usual, but they will not turn hot.

Harvest hot peppers when they reach a good size. Hot peppers may be harvested before they are completely ripe. Hot peppers do not get hotter if they stay on the plant to maturity. Many hot peppers have oils on the surface that can irritate and burn your eyes and skin. Use rubber gloves while harvesting and preparing hot peppers. Do not touch your eyes or skin with the rubber gloves. Hot pepper stems, skins, seeds, and meat all contain the hot capsaicin oils. Be careful.

An average yield of peppers per 25 foot row is 12 to 15 pounds of sweet peppers; or 16 to 20 pounds of hot peppers.



Sweet Peppers

- Better Belle - 65 days** - Medium long, four lobed, thick walled fruit. Glossy green fruit matures to red. Plants grow 1.5' to 2' tall.
- Big Bertha - 72 days** - Three or four lobed, deep green to red fruit with very thick walls. Largest variety of bell pepper: 7" long by 4" wide fruit. Plants grow 2.5' tall.
- Blushing Beauty - 72 days** - Plant produces tremendous yields of beautiful 4" long by 4" wide sweet bell peppers. Amazing peppers start out as ivory white, brightening to a soft gold, then to a bright gold with a dusting of red, then to a glossy orange red, and finally turning to a bright red pepper. Can be used at any stage.
- California Wonder - 73 days** - Four lobed fruit. Fruit grows 4" long by 4" wide. Good for stuffing, delicate flavor.
- Carmen - 75 days** - Horn shaped pepper. As they mature from green to red they get even sweeter. Great for fresh salads or cooked dishes.
- Cayenne Sweet - 85 days** - Mild to very mild. Loaded with amazingly long cayenne peppers. Excellent for stir fry. Enjoy the cayenne without the heat.
- Chocolate Beauty - 85 days** - Lobed, blocky fruit matures from green to rich chocolate brown. Excellent flavor when fully ripe.
- Cubanelle - 68 days** - Yellowish-green, Italian type, frying pepper. Fruit grows 6" long, turns red when mature.
- Fooled You - 70 days** - hybrid Jalapeño has the same taste as a normal Jalapeño, but has no heat at all. Perfect for those who appreciate the flavor of a Jalapeño, but who do not tolerate spicy food. Large, thick-walled fruits measuring about 1-3/4" wide at the shoulder, maturing from green to red.

Giant Marconi Hybrid - 72 days - An improved Italian grilling pepper. Six to eight inches long. Early ripening. Green turns red when ripe. Smoky, sweet flavor.



- Golden Bell - 68 days** - Early maturing, very sweet pepper with large thick walls; turns golden yellow when mature.
- Giant Marconi - 72 days** - Large tapered fruits are 8" long and 3" wide. Terrific in salsa, roasted, grilled or fried. Harvest green or red.
- Gypsy Hybrid - 62 days** - Yellow to orange-red fruit. Three lobed, wedge shaped fruits; 4" to 5" long. Tolerates cool weather better than most varieties.
- Ivory - 70 days** - 4" long by 3" wide, sweet bell peppers. Fruit turn from ivory white to yellow when mature.
- Jupiter - 72 days** - Large, thick, 4-lobed peppers. Green fruit turns red at maturity. Blocky fruit.
- Lady Bell - 65 days** - New hybrid bell pepper. Good flavor. Green bell pepper; turns red when mature.
- Lilac - 75 days** - Beautiful, lilac - lavender sweet bell peppers. Excellent gourmet pepper for salads and garnishes.
- Keystone Giant - 75 days** - Very popular variety. Large, blocky four-lobed fruit: 3.5" long by 4.5" long. Very thick walls. Dark green fruit turns red when mature. Tolerates high heat. Plants grow 2.5' tall.
- Mama Mia Giallo - 85 days** - Large 7"-9" fruit. Huge yield, uniform shape and smooth skin of the long tapered fruits and the beautiful yellow/gold color when mature.
- Mohawk - 65 days** - Compact plants, ideal for containers. Huge crop of smaller fruits, maturing bright yellow-orange.
- Paprika Supreme - 60 days** - A specialty pepper bred for making paprika. Its mildly pungent fruits are 7" long and spicy-sweet, use fresh or dry for seasoning.
- Parks Whopper - 71 days** - Huge green bell peppers, 4" x 4". Very flavorful. Turns red when mature, Good freezing variety.
- Pimento - 85 days** - Large 4" long by 3" wide heart shaped peppers with very thick walls. Turns bright red when mature.
- Purple Bell (Purple Beauty) - 75 days** - Four lobed 3.5" square fruit. Dark green fruit turns purple then red when mature. Fruit turns green when fried.
- Red Sweet Cherry - 85 days** - Small round fruits; 1" to 1.5" diameter. Green fruit ripens to red. Use either red or green. Good for pickling.
- Snack - 75 days** - petite, convenient, one- or two-bite peppers fit perfectly into lunch boxes as healthy snacks. Remarkable sweetness and intensity of their flavor makes them an immediate hit in salads, finger-food trays, and for snacks.
- Shishito - 85 days** - Mildly hot. A mini, thin-walled pepper with wrinkled skins. Hotter than bell peppers, but not as hot as a chili. Use in stir fries.
- Super Heavyweight - 71 days** - Peppers get as big as 1/2 lb, have thick walls, and turn from green from golden yellow when mature.
- Sweet Banana (Hungarian Yellow Wax Sweet) - 70 days** - Long 6" peppers. Fruit ripens from light green to yellow to red when mature. Mild sweet flavor.
- Yellow Bell - 77 days** - Produces thick-walled, sweet flavored, large bell-shaped golden fruit. Nice for adding color.
- Yolo Wonder - 73 days** - Four lobed, dark-green fruit; turns red when mature. Fruit are 4" long by 4" wide. Plants grow 2' tall.

Hot Peppers

- Anaheim Chile - 80 days** - Medium hot. Milder flavor than other varieties. Long 6" to 8" fruit on 28" to 34" tall plants.
- Big Jim - 75 days** - Long, 10" fruit. Green fruit turns red when mature, but usually harvested green. Mildly hot flavor.
- Cayenne Red - 70 days** - Fiery hot flavor. Long fruit often twisted and curled. Great for drying, processing, or salsa.
- Carolina Reaper - 90 days** - The world's hottest pepper (2,200,000 Scoville Units). Odd shape, excellent flavor.
- Caribbean Red - 110 days** - Very Hot! (445,000 Scoville Units. Improved version of habanero.



Chipotle - 66 days - small jalapeño type peppers, usually 2 to 3 inches long. Medium hot (5,000 to 10,000 Scoville units), Deep green fruit maturing to red.



- Fish - 80 days** - Peppers start out creamy yellow or pale green in color. Red ones are mature and contain the most pungency. They have variegated green and white mottled leaves. The fruits are 2 1/2 to 3 inches long.
- Garden Salsa - 73 days** - 7" to 8" tapered green fruit ripens to red color. Mildly hot flavor (1,000 - 5,000 Scoville Units).
- Ghost Pepper - Bhut Jolokia - 90 days** - One of the very hot peppers (1,041,427 Scoville Units). Insanely hot fruit grows 2-3" long, turning red with maturity.
- Ghost Pepper - Chocolate - 90 days** - Tastier Chocolate variant of Bhut Jolokia pepper, and produces more chiles. This super hot is much sweeter than the regular variety.
- Habanero - 90 days** - Incredibly hot flavor. Small, golden-orange fruit 1" by 1.5". Thin walled and wrinkled. Handle with care, even touching fruit can cause burns.
- Holy Mole - 85 days** - This green pepper grows 7-9 inches long, 1.5" wide, and is Mildly-hot. If left on the plant until mature, it turns a chocolate color. It has a nutty, tangy flavor and is used to make Mole Sauce.
- Hungarian Yellow Wax (Hot Banana) - 72 days** - Fairly hot. Early and prolific. Waxy yellow peppers ripening to orange-red. Fruit grows 5" to 6" long by 1.5" diameter. Use for drying, processing, or salsa.
- Italian Roaster - 80 days** - mild (1,000 Scoville Units). Fruit is tapered and more than six inches in length. Fruit is green changing to red. Suitable for growing in containers.
- Jalapeño - 75 days** - Very hot flavor. Dark-green fruit ripens to red. Grows 3" long tapered peppers with a rounded tip. Prolific producer and provides continuous harvest.
- Jalapeño - Tam - 72 days** - (2,500 to 5,000 Scoville Units) Tapered, 3" long, deep green chili pepper matures to red. A very tasty mild Jalapeño type, with the same delicious flavor, but a lot less heat.
- Jalapeño - Goliath - 70 days** - These giant-sized, 4 x 1-1/2" broad shouldered, thick walled beauties mature from a dark, glossy green to scarlet red. Good heat, excellent flavor.
- Kung Pao - 85 days** - 4-6", thin-walled, skinny pepper. excellent mildly hot flavor, and is often used in Thai and Asian cuisine. An excellent less spicy alternative to Thai peppers, and cayenne peppers. (5,000 - 30,000 Scoville Units)
- Mexi Bell - 70 days** - Mildly-hot flavor. Three or four lobed green bell pepper. Turns red when mature.
- Poblano - 75 days** - Mildly hot flavor with medium-thick flesh. Often stuffed or roasted. Also called Ancho Pepper when dried.
- Poblano Corcel - 80 days** - A large Ancho/Poblano type: 3"x 6". Corcel matures from a dark green and glossy shade to an even darker green, almost black. Shape is flattened, and the pepper tapers to a blunt point.
- Red Cherry Hot - 80 days** - Very hot. Small, nearly round 1" to 1.5" fruit. Medium thick walls. Dark green fruit turns red when mature. Continuous fruiting over a long season. (5,000 to 15,000 Scoville Units)
- Red Chile - 85 days** - Very hot. Small 2.5" long fruit tapering to a blunt point. Use for drying or salsa. Pick green or red.
- Ring of Fire Cayenne - 85 days** - Pencil thin chillies are one of the first to ripen. the fruit is used green well as red. About 4 inches long. It is commonly dried to be used as chili powder or chili flakes.
- Rocoto - 70 days** - 1 3/4" wide by 1 1/4" wide, thick walled, apple shaped hot peppers. Peppers are very hot. They turn from green to red when mature. It has unique black seeds and blue flowers. Very hot (50,000-250,000 Scoville units).
- Santa Fe Grande - 76 days** - Medium Hot. Yellow peppers turning orange-red when mature. Conical fruit 3.5" long by 1.5" diameter. Medium thick skin.
- Satan's Kiss - 76 days** - Medium hot peppers. (40,000 to 50,000 Scoville Units). Round, golf-ball size (2-4 in.) size peppers with a sweet/spicy taste.



Serrano Chile - 80 days - Very pungent, hot pepper. The plant grows 30" to 36" tall and bears thin-walled, 2" slender fruit. Prolific producer over a long time.

Spanish Spice 68 days - mildly hot (1,000 Scoville units) Long green pepper turns red when mature. Ripens early season. Spicy flavor. Thick walls.

Tabasco - 80 Days - Small pungent flavor. Green turning yellow when mature.

Thai Hot Dragon- 64 days - Very hot. (50,000 to 100,000 Scoville Units) Small, 2-3" long and 1/2" diameter, cone-shaped fruit. Green fruit turns red when mature. Small compact plants.

Trinidad Scorpion - 85 days - One of the hottest peppers, (855,000 - 1,463,000 scoville units. Blazing hot, wrinkled fruit ripens to red.

Alleviate Hot Pepper Affects

Water Does Not Help. Drinking water doesn't stop the burning because the oil-based capsaicin won't dissolve in water. If anything, water spreads the burning to parts that were not previously affected.

Eat acidic foods or drinks. You can neutralize some of the activity of the alkaline capsaicinoid. Good choices include cold lemonade, a lemon or lime, orange juice, or anything tomat-based.

Milk, yogurt, and sour cream are acidic, which helps to combat the burning. The milk protein called casein acts as a natural detergent, breaking up the capsaicin. Many dairy products also contain fat, which can help to dissolve the capsaicin.

If you eat your hot peppers with bread, rice, tortillas or any other starchy carbohydrate you'll lessen the burning from the peppers. This works by providing a physical barrier between your mouth and some of the capsaicin, so less of it contacts your tongue, lips, etc. The sugars in the carbohydrates may also help lessen the activity of the capsaicinoids.

The most basic thing that you can do, after you realize that your hands are burning due to the chillies, is to wash your hands with a soap. Lather well and make sure that every inch is cleaned properly. Don't forget under your nails.

If you have an aloe vera plant, cut off a leaf, break it using your hands, and let the sap flow into your hands. Rub this gently on the burning area and you'll feel some relief.

More Resources:

<http://aggie-horticulture.tamu.edu/archives/parsons/vegetables/pepper.html>

<http://www.growhotpeppers.com/who%E2%80%99s-the-hottest-pepper-of-them-all/>

http://www.chilepepperinstitute.org/diseases_disorders_and_insects.php

<https://extension.usu.edu/boxelder/files/uploads/Vegetable%20Gardens/peppers0512.pdf>

http://www.chillworld.com/FactFile/Scoville_Scale.asp

http://extension.usu.edu/files/publications/publication/FN_FoodSense_2011-12pr.pdf

http://extension.usu.edu/files/publications/publication/FN_FoodSense_2012_08pr.pdf

http://www.chillworld.com/factfile/Measuring_Chilli_Heat.asp

The Scoville Heat Scale article written by Chili World

"The Scoville scale is a measure of the 'hotness' of a chili pepper or anything derived from chili peppers, i.e. hot sauce. The scale is actually a measure of the concentration of the chemical compound capsaicin which is the active component that produces the heat sensation for humans.

The name capsaicin comes from the scientific classification of the pepper plant, a type of fruit, that belongs to the genus *Capsicum*. Capsaicin (8-methyl N-vanillyl 6-nonenamide) occurs nat-



urally in chili peppers together with a number of very similar compounds referred to generically as capsaicinoids, it is the precise ration of these capsaicinoids which causes the differences in taste reaction to different pepper species, for example the typical delayed reaction to the habanero pepper (*C. chinense*) as compared to other species.

The scale or test is named after Wilbur L. Scoville (1865-1942), who developed the Scoville Organoleptic Test in 1912 while working at the Parke Davis pharmaceutical company.

As originally devised, a solution of the pepper extract is diluted in sugar water until the 'heat' is no

longer detectable to a panel of (usually five) tasters; the degree of dilution gives its measure on the Scoville scale. A sweet pepper, that contains no capsaicin at all, has a Scoville rating of zero (no heat detectable even undiluted); whereas the hottest chillies, such as habaneros have a rating of 300,000 or more, indicating that their extract has to be diluted 300,000-fold before the capsaicin present is undetectable. The greatest weakness of the Scoville Organoleptic Test is its imprecision, because it relies on human subjectivity.

Nowadays, capsaicin concentrations are determined using more scientific methods, typically High Pressure Liquid Chromatography (HPLC). The direct measurement of capsaicin gives much more accurate results than sensory methods.

The Scoville rating or 'hotness' of fresh chillies is obviously dependent upon the variety of pepper but even within one particular variety the hotness can vary greatly, this is particularly so of the habaneros where a 10 fold variation is not uncommon. Factors influencing the heat of a fresh pepper include growing temperature, hours of sunlight, moisture, soil chemistry, and the type and amount of fertilizer used. The heat of dried peppers is equally dependent upon all of these factors as it was growing plus the conditions under which it was dried."

To read the entire article.

http://www.chillworld.com/factfile/Measuring_Chilli_Heat.asp

Interestingly, the original Scoville test involved feeding peppers to volunteers! Scientists mixed the ground peppers with sugar water – and measured how many additions of sugar water the pepper needed before it no longer tasted hot to the tasters. That means that jalapeño peppers, with a Scoville scale rating of 5000 would have needed 5000 additions of sugar water before they stopped tasting hot to the volunteers. This method is very subjective. It depends on the taster's palate and sensitivity.

Thanks to modern science, we no longer need people to volunteer to taste hot peppers – we can use high-performance liquid chromatography (HPLC) to measure the amount of capsaicin in a pepper.

The American Spice Trade Association (ASTA) uses HPLC to accurately measure capsaicin (and other "burn" producing chemicals) in foods and assigns a unit of measure called the ASTA Pungency Unit.

One ASTA Pungency Unit equals approximately 15 Scoville Heat Units. Most sources report that even with this conversion the results are about 20-40% lower than the results from the Scoville method.

Even though a ASTA Pungency Unit is a more accurate measure of heat, the Scoville Scale is still more widely known and used.

The Scoville Heat Scale

15,000,000 - 16,000,000 Pure Capsaicin	
2,000,000 - 5,300,000 Pepper Spray	
1,200,000 - 2,000,000 Trinidad Scorpion, California Reaper	
855,000 - 1,041,427 Bhut Jolokia "Ghost"	
350,000 - 577,000 Red Savina Habanero	
100,000 - 350,000 White Habanero, Chocolate Habanero	
100,000 - 350,000 Scotch Bonnet, Orange Habanero	
50,000 - 100,000 Thai Chile	
50,000 - 100,000 Chiltepin, Pequin, Thai, Malagueta	
40,000 - 60,000 Pequin	
30,000 - 50,000 Cayenne, Aji, Tabasco	
10,000 - 23,000 Serrano, Manzano	
5,000 - 10,000 Hungarian Wax	
7,000 - 8,000 Tabasco Sauce (Habanero)	
4,500 - 5,000 New Mexican Anaheim	
2,500 - 8,000 Jalapeño, Chipotle	
2,500 - 5,000 Red Cherry Hot	
1,000 - 5,000 Garden Salsa	
1,000 - 1,500 Rocotillo	
700 - 800 Holy Mole	
600 - 800 Poblano, Ancho, Mulato	
600 - 1000 Tabasco Sauce (green pepper)	
500 - 2,500 Anaheim	
500 - 750 Red Chile	
100 - 500 Pimento, Peppercorn	
100 - 500 Mexi Bell	
0 Bell Pepper	

The Scoville scale is a measure of the 'hotness' of a chili pepper or anything derived from chili peppers, i.e. hot sauce. The scale is actually a measure of the concentration of the chemical compound capsaicin which is the active component that produces the heat sensation for humans.
Skip the science and math, and simply perform your own tests by enjoying the taste that chilies have to offer-but- Watch Out! They May Kick!