



# Peppers of the World



SANDIA SEED  
COMPANY

2024  
SEED CATALOG





**Peppers of the World**

**SANDIA SEED COMPANY**

Sweet red chile flavor with some heat.

**HATCH RED MEDIUM  
JOE E. PARKER SEEDS**

30 Seeds  
Medium **\$2.49**  
Scoville 1,000-3,000 Non-GMO  
Open-Pollinated / Untreated New Mexico, U.S.A.



Sandia Seed is part of a sustainable movement to change the way the world buys seeds. We offer heirloom open-pollinated seed varieties that are not readily available from large seed companies. Today's gardeners can grow them and keep their unique genetic makeup viable for future generations. When growing open-pollinated peppers and tomatoes, keep the seeds from your favorites to grow again next year. Seeds are smart and will continue to adapt to your environment over the seasons.

Our 2024 catalog features new products and old favorites. Many of our seeds are unusual and hard to find like **Chimayo, Devil's Tongue, and Tombstone Ghost pepper.**

In this catalog we have included tips, tricks, and new seed bundles. Get inspired with our **Pickling Pepper 6-pack, the Patio Colors Pepper 6-Pack, and the Chef's Italian Pepper 3-Pack,** and more discounted bundles on page 30.

Every garden is different every year, and every year is different here at Sandia Seed.

**SOME MAJOR MILESTONES**

**2008** - The Peppers of the World collection was created in 2008 and is now entering its 16th year of existence.

**2014** - Our Heirloom Tomatoes collection was first offered in 2014. This huge selection of 50 tomatoes is bursting with great choices for every garden. A few of our favorites are Big Rainbow, Black from Tula, and Super Sweet 100.

**2018** - The first Sandia Seed Catalog was created and distributed in 2018.

**2020** - The GetReal Vegetable Collection was created in 2020 and is celebrating its 5th year.

**2022** - New this year are Garlic Chives, Cucumber Spacemaster 80, Okra Clemson Spineless, Snow Pea Oregon Sugar Pod II, and Tomato Large Red Cherry on pages 26-29.



This year we have added Aleppo, Cow Horn Hot, Hot Portugal, Jamaican Yellow Hot, and Santaka pepper seeds. The Aleppo is used to make Mediterranean cuisine with a fairly mild, slightly tangy fruity finish. The Cow Horn hot pepper is a thick-walled cayenne and one of the largest chiles around. The Hot Portugal is a sweet and spicy cayenne maturing early in the season. Jamaican Yellow Hot is similar to the scotch bonnet and has a fruity flavor Caribbean inspired hot sauces. The Japanese pepper Santaka has a very spicy flavor and incredible heat. Browse our entire selection of pepper varieties, including sweet and spicy heirloom pepper seeds in this seed catalog.

Thank you for being part of our community of growers. We are grateful for your continued support and look forward to growing with you in the season ahead.

-Patsy Coles

**QUESTIONS ABOUT GROWING PEPPERS?**  
Visit our website for tips:  
[sandiaseed.com/grow](http://sandiaseed.com/grow)



**OUR GUARANTEE TO YOU**  
At Sandia Seed our products are backed by our full guarantee. We want you, our customers, to be 100% satisfied with the seeds you purchase from us. If anything you buy from Sandia Seed Co. proves to be unsatisfactory we will either replace the item or refund the purchase price, whichever you prefer.

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Don't miss out on tips, giveaways, new products and special offers. Signup at [sandiaseed.com](http://sandiaseed.com)



### Roasting & Preparing New Mexican Chile:

It's easy to roast your chiles at home on the grill or under the broiler. Once roasted, the chiles can be steamed in a glass dish with glass lid for easier peeling.

Green and red New Mexican & Pueblo chile are typically roasted and peeled and de-seeded before added to recipes. The roasting really helps develop the flavor and chars the skin so it comes off easily. Make sure to wear gloves when peeling! Red Chile can also be dried and ground into powder for making delicious red chile.

We hope you enjoy reading this catalog and find some great seeds to grow in your garden this year. Your order will receive our prompt attention, be carefully prepared and shipped to you the next business day. **Order online at [sandiaseed.com](http://sandiaseed.com).**

### ABOUT US

Here at Sandia Seed Company we love our green chile and are proud to offer the best selection New Mexican chile seeds in the world. In 2008, our women-owned business was founded on the idea that seeds for green chile peppers should be available for everyone. So, during the past 15 years, we have grown from our original six green chile seed choices to now over twenty peppers from New Mexico.

Our complete catalog has over **100 specialty peppers** from sweet to super-hot, **50 heirloom tomatoes**, and seeds for **27 vegetables**.



### SAFE SEED PLEDGE

We support the Safe Seed Pledge. As signers, we pledge that we do not knowingly buy or sell genetically engineered seeds or plants. We wish to support agricultural progress that leads to healthier soils, genetically diverse agricultural ecosystems and ultimately healthier people and communities. All of our seed is untreated.

We pledge is to sell the highest quality seeds available, ship them quickly, and provide great customer service.



Our seeds are non-GMO, and untreated. We make every effort to sell certified seed when it is available.



**HOT HUNGARIAN WAX**  
SEE PAGE 9



# NEW MEXICO POD TYPE CHILE



## Anaheim Heirloom Pepper

This heirloom chile was developed by Dr. Fabian Garcia in New Mexico over 100 years ago. In 1913 he was seeking a chile pepper that was bigger, fleshier, and milder. His chile-breeding work developed the Anaheim aka New Mexico No. 9. This chile would become the granddaddy of all future New Mexico pod types. It became known as Anaheim because farmer Emilio Ortega took the New Mexico No. 9 seeds to California and began growing them in the Anaheim area in the early 1920s. The smooth pods are 7-1/2" long and 2" wide on productive 30" plants with good foliage cover for the fruit. TMV resistant.

*Capsicum annuum* (80 days)  
Heat Level: Mild: Scoville 500-1,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



## Anaheim Sonora Mild Heirloom Pepper

A popular Anaheim variety because of its very mild heat. This pepper is a great choice to grow for an introduction to spicier New Mexico pod-type green chiles. The Sonora pepper can be eaten raw, cooked, or roasted and peeled. This is a great choice for chile rellenos stuffed with meat and cheese because the large anaheim-style fruits grow up to 10" long with thick flesh. Produces excellent yields of green to red ripening fruits. Plants grow to 30" tall. TMV resistance.

*Capsicum annuum* (75 days)  
Heat Level: Mild: Scoville 600  
Heirloom/Open-Pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



## Big Jim Legacy Heirloom Pepper

An all-around winner when it comes to green chile. It has incredible New Mexican chile flavor, thick flesh and mild to medium heat. When full size and green in color, this New Mexico chile is perfect for big stuffed rellenos. It smells so good when being roasted and the pods peel easily. If the Big Jim Legacy is left on the plant to mature to red, it can be used to make a delicious red enchilada sauce. Produces heavy yields of large 8-10" pods with thick flesh that grow on sturdy 36" tall plants.

*Capsicum annuum* (78 days)  
Heat Level: Medium: Scoville 2,000-4,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



## Chimayo Heirloom Pepper

A land race chile grown for generations in the Chimayo Valley north of Santa Fe, New Mexico. The seeds were first brought to New Mexico by Spanish explorers in the 1600s. Its great flavor is the result of hand selection over hundreds of years. The earthy flavor of Chimayo red chile sauce is simple to make and so delicious. At first it will taste sweet and then the medium heat flavor will begin to emerge. The pods are 5-7" long with thin skin. Allow the chile to remain on the plant and mature until almost completely red. After harvesting the red fruit, it will dry quickly in the sun.

*Capsicum annuum* (75 days)  
Heat Level: Medium: Scoville 4,000-5,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



**EXPLOSIVE HEAT!**

## Dynamite XHot Green Chile

Are you brave enough for the Dynamite Chile? It is famous for explosive XX heat. Dynamite is smaller than most green chiles and has thin walls with less distinctive fruity green chile flavor. Mainly used to heat up dishes. These small green chiles with an excessive amount of heat. Fruits are 5" long with thin flesh. Produces excellent yields of green to red ripening fruits. Plants grow to 30" tall.

*Capsicum annuum* (75 days)  
Heat Level: XX Hot Scoville: 12,000  
Heirloom/Open-pollinated/Non-GMO  
The packet contains 30 seeds. \$3.99



**EVERYONE'S FAVORITE GREEN CHILE**

## Hatch Green Medium - Big Jim Heirloom Pepper

The most famous New Mexico green chile. A favorite for its great authentic green chile flavor, big meaty pods and medium heat. The word Hatch is a term describing several different green chile varieties ranging from mild to extra hot that are grown in the Hatch Valley of southwest New Mexico for over a century. The Village of Hatch is known world-wide as the Chile Capital of the World because of its famous chile crop and annual Hatch Chile Festival held every Labor Day weekend. This Hatch Green Medium Big Jim, roasts and peels nicely and can be eaten every day in all your New Mexico inspired breakfasts, lunches and dinners. Chiles are 7" long on productive 30" plants. Easy to grow and should be started indoors, then planted outside for an early harvest.

*Capsicum annuum* (75 days)  
Heat Level: Medium: Scoville 2,000-4,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



**SHORT SEASON CHILE**

## Hatch Green Mild - NM 6-4 Heirloom Pepper

The most popular green chile to grow because of its traditional flavor and mild heat. The Hatch Green Mild NM 6-4 has always been the standard for open-pollinated mild green chile. Because it is so mild, a large amount of Hatch Green Mild can be added to recipes for delicious traditional flavor and aroma without a lot of heat. Pods are 6" long with thick fleshy walls and grow on 30" plants. It matures early and grows well in short seasons.

*Capsicum annuum* (70 days)  
Heat Level: Mild: Scoville 1,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



**NEW MILD FLAVORFUL CHILE!**

## Hatch Green Mild Guizeppi Chile

The perfect choice for people who love the green chile flavor but don't care for the heat. The mildest Hatch chile you can grow. Produces big green chiles with pods ranging in size from 8-12" long. They grow on extra heavy yielding 30-36" tall plants. This new mild chile was developed by Solar Dry Farms and named after Joseph Franzoy, the great-grandfather of owner Faron Lytle. His great-grandfather Joseph "Giuzzeppi" Franzoy was one of the first farmers to grow chiles in the Hatch Valley.

*Capsicum annuum* (75 days)  
Open-Pollinated/Non-GMO  
Heat Level: Mild Scoville: 1,000-1,500  
Packet contains 30 seeds. \$3.99

Get a free sticker with every order!



## About Hatch Chiles:

Hatch Chiles are known worldwide for their incredible flavor. They are called Hatch because they are grown in the Hatch Valley area in southwestern New Mexico. All our Hatch chile seeds are grown in this area, and all our New Mexican pod-type chile seeds are grown in the state of New Mexico.

If you have ever lived in New Mexico or tasted Hatch green chile then you know you can't live without it! Well maybe you'll live, but wouldn't it be great to have them growing in your garden? Yes. Now you can experience that wonderful flavor of green chile wherever you live. Be prepared because green chile is addictive, just ask any New Mexican.



## NEW MEXICO CHILE: CHILE WITH AN "E"

The way to spell the word describing New Mexican green chile peppers or New Mexican green or red chile sauce is with an 'e'. When you order chile in New Mexico they will ask you, red or green? Want both? Ask for Christmas-style! Chili spelled with an 'i' is a bowl of spicy ground beef and beans.



### Hatch Green Hot - Doublecross Pepper

A perfect chile for those that love Big Jim but want a little more heat. This variety is a cross between Big Jim and Sandia Hot, and has the thick flesh of Big Jim and the increased heat of Sandia Hot. Chile Rellenos are incredible with these chile. The large and hot meaty pods can grow up to 9" long and can be flame roasted fresh and easily peeled for immediate use. Heavy yields grow on 36" tall plants.

*Capsicum annuum* (85 days)

Heat Level: Hot: Scoville: 9,000-10,000

Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### Hatch Green X-Hot - Barker's Hot Heirloom Pepper

Grow this hot Hatch Chile for its traditional New Mexico flavor and great heat. Roasted pods are perfect for green enchilada sauce. Hatch Green X-Hot Barker's Hot will be its hottest when grown in a stressful environment - they like it hot and dry. Chile heat levels are affected by high daytime temperatures and limited water supply. Chiles grown in hot climates with days at 95°F and drought stricken will taste hotter than those grown with cooler days and ample water. The small 5" long chiles grow on plants that are 30" tall and produce well in high temperatures.

*Capsicum annuum* (75 days)

Heat Level: X Hot: Scoville: 9,000-10,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### Hatch Green X-Hot - Lumbre Pepper

This is one of the hottest green chiles and when it hits your tongue, pain signals rush to your brain. Then your brain releases endorphins that cause a mild euphoria. The molecule responsible for making the hot burning sensation is capsaicin and each new bite stimulates the brain to send out more endorphins to soothe the pain, so you feel better and want to eat more green chile. Pods are small at 5" long and grow on 30" tall plants. A good addition to any garden. Grown near Hatch, NM and sold as Lumbre X-Hot.

*Capsicum annuum* (85 days)

Heirloom - Heat Level: X Hot: Scoville: 10,000

Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### Hatch Green X-Hot - Rattlesnake Pepper

This new green chile was developed to be very hot and very delicious. It has joined its Hatch Green Chile compadres in the X-Hot category. So, if Hatch Green Lumbre X-Hot is too hot for you, then try this perfect pepper. The Hatch Green X-Hot Rattlesnake has a more flavorful heat that is more appetizing and is like the Hatch Green X-Hot Barker's Hot flavor.

Rattlesnake scoville is reported to reach up to 18,000, but more often it is much lower and near 10,000. Grown in Hatch, NM and sold as Rattlesnake X-Hot. Pods can be 4-8" long with thick flesh and grow on 30" tall plants. Easy to grow.

*Capsicum annuum* (80 days)

Heat Level: X Hot: Scoville: 10,000-18,000

Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### Hatch Red Medium - Joe E. Parker Heirloom Pepper

A big chile with distinctive New Mexico flavor. This Hatch Red Medium Joe E. Parker variety has thick flesh with heat that can range from mild to medium, and it is perfect for roasting. The major features of this cultivar are its large mature green chile yield, and then outstanding red chile yield after that first green harvest. Its thicker fruit wall produces a better yield of green chile after peeling than thin-walled fruit. Chiles are 8" long on productive 30" plants. A very heavy yielding chile pepper. It turns quickly from green to red.

*Capsicum annuum* (80 days)

Heat Level: Medium: Scoville 1,000-3,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



## NEW MEXICO POD TYPE CHILE



### Hatch Red Hot - Sandia Hot Heirloom Pepper

A hot favorite among chile lovers for making red chile powder. Peppers reach full size when they are green in color and when left on the plant, they will mature to red. The thin skin of this variety makes it better for dehydration than the NuMex Sandia Select which has thicker flesh. Hatch Red Hot Sandia Hot is great for making red chile sauce or spicy red chile powder from the dried red pods. The 6-9" pods have a spicy chile flavor and they mature early and produce well in high temperatures. Plants grow 30-36" tall.

*Capsicum annuum* (80 Days)

Heat Level: Hot: Scoville: 6,000-7,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### Hatch Red X Hot - Ms. Junie Pepper

Authentic red chile flavor with a lot of heat! This chile is grown in the Hatch Valley of southwest New Mexico and surprises everyone with its great flavor and heat. This chile is perfect for roasting and making red chile sauce. Fresh red chile is perishable and difficult to find in grocery stores. Now you can grow your own and pick it at peak maturity. It also makes a spicy red chile powder from its dried pods. Chiles are 9-10" long on productive 36" heavy yielding plants, chiles turn quickly from green to red.

*Capsicum annuum* (85 days)

Heat Level: X Hot: Scoville 9,000-10,000

Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### NuMex Big Jim Heirloom Pepper

This is one of the older releases from NMSU in 1975. A favorite of home gardeners and chefs for making chile rellenos, a stuffed chile pod. This improved variety has better flavor, a consistent heat level, better pod uniformity, and higher yields than the original Big Jim. When you roast these peppers the wonderful green chile smell is stronger and the traditional flavor is intense. The large meaty pods can reach up to 12" in length. Large yields of peppers grow on productive 36" tall plants.

*Capsicum annuum* (75 days)

Heat Level: Medium: Scoville 2,500-4,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### NuMex Heritage 6-4 Pepper

An improved New Mexico green chile with mild heat and great flavor. The original New Mexico 6-4 seed from a 1957 seed bank was reworked with natural plant selection techniques to obtain this chile's best traits. This new NuMex Heritage 6-4 variety was released in 2012 and captures the more traditional green chile flavor and aroma. Yields are higher and the heat is more uniform throughout the height of the plant. Pods are 6" long with thick fleshy walls and grow on productive 30" plants.

*Capsicum annuum* (70 days)

Heat Level: Mild: Scoville 1,000

Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



**SHORT SEASON CHILE**



### NuMex Sandia Select Pepper

This fantastic New Mexico green chile was developed from the heirloom Sandia Hot using natural plant selection techniques and released in 2014. This new NuMex Sandia Select chile now has a uniform high heat level, better plant and pod uniformity, higher yield and thicker fruit walls. Its thick walls are great for chopped green chile to use on cheeseburgers, eggs, potatoes and almost everything you eat.

*Capsicum annuum* (75 days)

Heat Level: Hot:

Scoville: 8,000-9,000

Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49





# MEXICO PEPPERS



**GREAT FOR PICKLING!**

## Cascabella Heirloom Pepper

Cascabella peppers are typically eaten fresh in the yellow stage and are often pickled. The plants are productive and easy to grow, so often home gardeners will pickle an entire year's supply of colorful whole peppers or sliced rings. If you enjoy jalapeños, you will love these little yellow chiles. Expect heavy yields of tart and crisp 2" long conical-shaped peppers. The thick wax-type skin will mature from creamy-yellow to orange, and then red when fully mature. Sturdy plants grow 18-24" tall with dark green leaves.

*Capsicum annuum* (80 days)  
Heat Level: Medium: Scoville 1,500-3,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

## Chile de Arbol Heirloom Pepper

A favorite in Mexican cuisine because of their bold heat and subtle, natural smoky flavor. They originated in Chihuahua, Mexico and dry well with good red color for use as wreaths or other decorative items. Fresh pods can be pureed to make a sauce for chips or to season the pork filling for tamales. When left whole, they can add great flavor to oils and vinegar. Toasted pods can be ground into a powder to season red chile sauces or to create a spice rub. Chile de Arbol is aka Pico de pajaro (bird's beak) and Cola de rata (rat's tail). Narrow pendant shaped fruits grow to 3" long and mature from light green to dark red with a woody stem. This vigorous plant can reach over 4' in height in one season and resembles a little tree.

*Capsicum annuum* (90 days)  
Heat Level: Very Hot:  
Scoville Heat Units 15,000-30,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

## Guajillo Heirloom Pepper

This pepper is very common in Mexican cooking, and it is the workhorse of chiles with a lot of dazzle. They have a very distinctive sweet heat flavor and are usually combined with Ancho and Pasilla to make authentic Mexican moles. When these three chiles are used together in mole they are referred to as the Holy Trinity of Chiles. Grind dried guajillo pods into flakes to add heat to pizza or salsas. They are also delicious when steeped into hot chocolate for a very warm drink. Pods grow to 4-6" long with thin flesh and shiny reddish-brown color. Plants are very productive and grow well in dry climates.

*Capsicum annuum* (75 days)  
Heat Level: Medium: Scoville 3,000-5,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



**MAKES AMAZING MOLE SAUCE!**

## Mulato Isleno/Chocolate Poblano Heirloom Pepper

This pepper has a distinctive sweet flavor and ripens from deep glossy green to rich dark brown. It is slightly larger and sweeter than the Poblano. Because this pepper matures to a rich chocolate brown, it is sometimes called chocolate poblano. Mulatos can be used in both the immature green and mature brown stage, and uses include making rellenos, salsa, roasting, and drying. This pepper as a dried Ancho is an essential ingredient in authentic mole sauce. It is a heart-shaped pepper is 3" wide and 6" long. Pods grow all season on sturdy 3' tall plants. A wonderful mild chile with sweet flavor.

*Capsicum annuum* (76 days)  
Heat Level: Mild: Scoville 1,000-1,500  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49

## Pasilla Bajío/Chilaca Heirloom Pepper

Pasilla is the dried form of the Chilaca chile and means little raisin in Spanish. This refers to its appearance with dark brown wrinkled skin. Use this pepper fresh for enchilada sauce or salsas, or use it dried and powdered in Mexican mole sauces. Narrow 8-10" peppers are mildly hot with a sweet flavor when fresh, and a rich smoky flavor when dried. Tall 30" plants produce dark green chiles turn dark brown when mature. Easy to grow.

*Capsicum annuum* (85 days)  
Heat Level: Mild: Scoville 1,000-2,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



## Pequin/Piquin - Bird Pepper Heirloom Pepper

A very tiny chile that packs some big heat. This native plant grows wild in the Southwest U.S. and Mexico. It is affectionately known as bird pepper, because birds eat the peppers and disperse the seeds. The birds cannot feel the heat. It's also known as turkey pepper, chilipiquin and even cayenne in some places. There was a time when every South Texan had a bottle of chile pequins in white vinegar on the dinner table. The hardy plants can grow to 4' tall and are loaded with pointed 3/4" x 1/2" oval peppers growing upright. When mature, the green chiles will turn bright reddish orange and fall off the plant. It bears fruit with a very complex nutty flavor for most of the year.

*Capsicum annuum* (100 days)  
Heat Level: Very Hot: Scoville 100,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



### Dried Pepper Names

Did you know that peppers often go by different names when dried? For example, a dried serrano is called a chile seco. Dried poblanos are called anchos. A smoke-dried jalapeno is called a chipotle pepper.

Drying peppers is an excellent way to store their amazing flavors for year-round use. Learn more at: [sandiasseed.com/dried](http://sandiasseed.com/dried)



**Poblano Heirloom Pepper**

Poblanos are a great pepper to grow because they provide a lot of flavor with relatively mild heat. When poblanos are roasted they take on a sweet fruity flavor with hints of smokiness. After roasting and peeling, they are usually stuffed with cheese or a meat mixture, dip into egg batter and deep fried. Or chop them up and put on hamburgers or into your recipes. Anchos are the dried Heirloom Poblano and in this form they are used to making many authentic Mexican sauces. The heart-shaped chiles are 4" long and 2-1/2" wide and ripen from dark green to rust red. Plants are 30" tall and yield a continuous harvest all season long. Easy to grow.

*Capsicum annuum* (75 days)  
Heat Level: Mild: Scoville 500-1,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49

**Poblano Ancho Gigantea**

This distinctively rich Mexican poblano has a smoky yet sweet flavor. When poblano peppers are dark green black they can be used for stuffing and roasting. When the peppers ripen to red, they can be dried as ancho chiles and used to make sauces, soups, and meat seasoning. This classic Mexican pepper is heart-shaped and over 4" long by 2-1/2" across at the shoulder. Plants are 24" high and will continue to grow more peppers if picked frequently. When fresh it is Poblano and when dry it is Ancho.

*Capsicum annuum* (95 days)  
Heirloom/Open Pollinated  
Heat Level: Mild Scoville: 1,000-3,000  
Packet contains 10 seeds. \$3.99



**Serrano Tampiqueno Heirloom Pepper**

This variety has a distinctive and unique hot flavor! It is crisp, bright and notably hotter than the jalapeño that it resembles. Serranos are typically eaten raw, so no need to roast or peel. Popular in pico de gallo, salsas, and soups. This Tampiqueno variety has superior flavor compared to other serranos. Small 2-1/2" long and 1/2" wide peppers grow on productive 24" plants. A little pepper with a big kick.

*Capsicum annuum* (78 days)  
Heat Level: Very Hot: Scoville: 15,000 - 25,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



THE MOTHER OF ALL PEPPERS!

**Tepin/Chiltepin Heirloom Pepper**

The ancient Chiltepin is called the mother of all peppers, and it is thought to be the oldest of all *Capsicum annuum* species. The word Tepin is from the Nahuatl language of the Aztec Indians. It means flea because of its small size. It is native and grows wild in Texas, Arizona and Mexico. Many birds consume the Tepin pepper and disperse the seeds into the wild, but do not feel the heat of the pepper like mammals. These round to oval fruits are only 3/8" wide. The Tepin is often confused with the Pequin that is a small oval with a point. The peppers grow on 36" tall plants and have extreme heat. All peppers are perennials, so if your plant survives the winter without freezing, the shrub can get very large. This hot pepper is delicious on ice cream or in iced coffee.

*Capsicum annuum* (120 days)  
Heat Level: Super Hot: Scoville: 100,000 - 250,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



**Pepper Drying Tip:**

There are lots of easy ways to dry your peppers for year-round use:

- Dry in the sun
- Dry in oven
- Use a dehydrator
- Make them into Chile Ristras

Learn more at: [sandiasseed.com/drypeppers](http://sandiasseed.com/drypeppers)



Get a free sticker with every order!

Expand your gardening space. Many peppers grow great in pots!

Learn more at: [sandiasseed.com/pots](http://sandiasseed.com/pots)





### Mosco Pueblo Mirasol Pepper

This Mirasol chile from Pueblo, Colorado is very meaty with a sweet flavor and medium heat. This landrace chile was grown half a century ago by Mr. Harry Mosco an Italian immigrant living near Pueblo, Colorado. Recently Dr. Michael Bartolo grew the old seeds and selected a single plant with excellent flavor. Now a majority of Pueblo mirasol chiles are the Mosco. The pods are 4-6" long and 1" wide at the shoulder and grow upright toward the sun. Ripens from green to red. Plants grow 30" tall.

*Capsicum annuum* (75 days)  
Heat Level: Very Hot: Scoville 5,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



### Giadone Pueblo Mirasol Pepper

This pepper has an incredible sweet red pepper flavor and is extremely hot and spicy. Dr. Michael Bartolo selected this mirasol Pueblo chile for its high heat at 10,000 Scoville and great flavor. It was further developed at the Arkansas Valley Research Center in Colorado. The Giadone is the second chile variety developed from the seeds grown half a century ago by Mr. Harry Mosco. The pods have extra thick flesh and are 6-8" long and 1" wide at the shoulder. Fruit grows upright toward the sun and ripen to bright red. At maturity the heavy pods hang down on the branches. Plants are 30" tall.

*Capsicum annuum* (78 days)  
Heat Level: Hot: Scoville: 10,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



## JALAPEÑO PEPPERS

### Jalapeño Early Heirloom Pepper

Ideal for short seasons and cooler climates! One of the earliest peppers at just 65 days from seed to first harvest. Everybody loves Jalapeños, and they can be incorporated into just about anything. Salsa, pickled nacho rings and of course delicious jalapeño jelly are a few. Jalapeños have thick skin, just like their cousin the serrano pepper, and they do not need to be roasted or peeled before using. Pods are 3" long and 1" wide on productive 24" plants.

*Capsicum annuum* (65 days)  
Heat Level: Very Hot: Scoville 5,000 - 15,000,  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



 SHORT SEASON PEPPER

### NuMex Jalapeño Orange Spice Pepper

This hot and colorful orange jalapeño is great in the home garden along with your yellow and green jalapeños. Orange Spice gives market growers a competitive advantage for buyers desiring new colors of jalapeños. These orange Jalapeños ripen earlier than most other peppers at just 65 days, so you'll be able to enjoy these beauties sooner rather than later. This summer your jalapeño popper party appetizers will be bright and extra, extra hot! It has thick flesh like Early Jalapeño, but at least 3 times more heat. Plants are 24" tall and pods 2-1/2" x 1" wide.

*Capsicum annuum* (65 days)  
Heat Level: Very, Very Hot: Scoville: 80,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



 SHORT SEASON PEPPER

### Jalapeño Jaloro

The first jalapeño developed that is golden yellow. Oro means gold in Spanish, hence the name. Created by the Texas Agriculture Extension Service in 1992. Most significant is the fact that it is disease resistant to 6 types of viruses that often affect peppers. Plants produce big yields of colorful yellow jalapeño peppers that are 2" long with juicy thick walls. The medium-hot fruits are milder than a regular jalapeño. The shorter 24" plants make this a good container variety. TMV resistant.

*Capsicum annuum* (65 days)  
Heat Level: Medium: Scoville: 5,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



 SHORT SEASON PEPPER

### Jalapeño Mucho Nacho

A reliable hybrid jalapeño that produces loads of jumbo fruits 4" long with dark green thick flesh. A great pepper to chop into dishes needing some spice and wonderful for thick pepper slices on top of nachos before broiling. This variety sets fruit about a week earlier than other jalapeños and the vigorous plants grow 30" tall. Harvest green Mucho Nacho peppers about 70 days after the seedlings are transplanted into the ground. Fruits will ripen to red about 15 days later if left on the plant. High-yielding and disease resistant.

*Capsicum annuum* (70 days)  
Heat Level: Hot: Scoville: 4,500 - 8,000  
Hybrid/Non-GMO  
Packet contains 10 seeds. \$3.99



 SHORT SEASON PEPPER

### Jalapeño M Pepper Heirloom Pepper

The Jalapeño M is addictive because of its great taste and serious heat. The Jalapeño M variety has larger fruit with more heat than the Early Jalapeño. The thick-walled dark green fruits average 3-1/2" long by 1-1/2" wide and are very pungent. This variety is slow to turn red and grows on plants 24-36" tall. Jalapeño M peppers are found in rings on top of nachos and chopped into Mexican sauces. They can be used fresh or pickled.

*Capsicum annuum* (73 days)  
Heat Level: Very Hot: Scoville: 12,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49





## NuMex Jalmundo Pepper

This jumbo jalapeño was specifically developed for America's love of cheesy hot jalapeño popper appetizers. The extra-large jalapeños are stuffed with cheese, breaded and deep fried to make the popular appetizers that are enjoyed throughout the country. Easy to grow in containers and matures early. It produces heavy yields of large meaty jalapeños up to 5" long and 2-1/2" wide on productive 30" plants. Turns from green to red as it matures. The peppers turn from green to red as they mature on the plant.

*Capsicum annuum* (78 days)  
Heat Level: Hot: Scoville 17,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



## Traveler Jalapeño Pepper

A great, reliable variety that produces beautiful large peppers with consistent medium heat. Introduced by Larry Pierce of Cabool, MO who named it 'traveler' because he selected the best seeds over the course of over 20 years in several states while he moved to Oklahoma and Wyoming, and then to MO. They taste best when allowed to fully ripen to red but are great green as well. Chop up and add to salsas or eat one alongside your favorite sandwich. The reliable, sturdy and vigorous 3' tall plants produce a continuous crop all season. The fruits are conical 3-1/2- 4" long with thick bright green flesh and grow well at both high and low elevations.

*Capsicum annuum* (80 days)  
Heat Level: Medium to Hot: Scoville 2,500 - 8,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49

## Did you know?

### Chipotle Peppers

are mature red jalapeños that have been smoke dried. This slow form of preservation creates their spicy barbecue-like flavor.



OUR MILDEST JALAPEÑO!

## TAM Jalapeño Pepper

Milder than most jalapeños and has all the classic Jalapeño flavor. This early variety was developed by Texas A&M and is very productive and resistant to disease. This 3" long jalapeño is much milder than its relatives, with a Scoville scale of 1,000 to 1,500 compared to over 5,000 for the Early jalapeño variety. TAM Jalapeño can be made even milder by removing the thin membrane that connects the seeds to the wall of the pepper. The membrane is attached as a small band with capsaicin glands. This membrane contains concentrated amounts of the chemical compound that causes the burning sensation. In short, if you like the taste of jalapeños but can't take the heat, this one is for you! Great for stuffing or grinding to make chili powder!

*Capsicum annuum* (75 days)  
Heat Level: Mild  
Scoville 1,000 - 1,500  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49

## PEPPERS SIMILAR TO JALAPEÑOS



### Fresno Pepper Heirloom Pepper

This pepper is often confused with a jalapeño, but has thinner walls, and often milder heat. It can be used in most recipes calling for jalapeño or serrano peppers. Fresno was developed and released for commercial cultivation by Clarence Brown Hamlin in 1952. Hamlin named the chile "Fresno" in honor of Fresno, California. They are grown throughout California, specifically the San Joaquin Valley. It is a bright red 2" long and 1" wide conical shaped pepper that grows upright on very productive plants. Fresnos grow well in warm temperatures and gets spicier the longer they are left on the plant to mature.

*Capsicum annuum* (70 days)  
Heat Level: Medium: Scoville: 5,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



SHORT SEASON PEPPER

### Santa Fe Grande Heirloom Pepper

One of our most popular seeds because of its beauty and versatility. As an ornamental plant it becomes quite a conversation piece when all three colors of yellow, orange, and red peppers are maturing on the plant at the same time. It is a wax-type heirloom that grows 3" long with thick flesh and moderate heat making it ideal for fresh salsa and pickling. Peppers mature from bright green to yellow, and then to a glossy red on 30" tall plants.

*Capsicum annuum* (78 days)  
Heat Level: Medium: Scoville 3,000-5,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



### Pepper Growing Tip:

Don't over-water peppers! Let the soil dry out slightly between waterings. Bonus: peppers that get less water as they mature are hotter and more flavorful!





## Aji Amarillo Heirloom Pepper

This chile is most frequently used in Peru and probably the most important ingredient in Peruvian cooking. This pepper is a member of the Peruvian chile species *C. baccatum* which mainly consists of the South American varieties, such as Aji amarillo, Aji panca, Aji limo and Bishop's Crown. All these peppers are renowned for their characteristic smoky-fruity flavor that no other chile species can reproduce. They grow into very large and lanky plants that reach 4-5' tall and produce an abundance of 5-6" peppers that start off green and mature to a deep yellowish orange. It has a wonderful smoky-fruity flavor with intense heat.

*Capsicum baccatum* (85 days)  
Heat Level: Very Hot: Scoville: 30,000-50,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



## Aji Limo/Lemon Drop Heirloom Pepper

One of the most flavorful of the Andean peppers that has survived from pre-Columbian times. This pepper is extremely spicy, but when it's tempered by cooking in sweet-flavored salsas, the lemony taste is dynamite, and it is truly citrusy. Raw and finely chopped this pepper adds flavor, color and heat to ceviches. The prolific plants bears heavily, with dozens of small, waxy-skinned fruits that turn from light green to golden yellow at ripeness. The small 2" long pods have a long growing season and produces well into the cooler months on 24" tall plants. Commonly known as Lemon Drop pepper.

*Capsicum baccatum* (100 days)  
Heat Level: Very Hot: Scoville: 15,000-30,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



**MAKES AMAZING CRUSHED RED PEPPER FLAKES!**



## Aleppo Heirloom Pepper

The Aleppo pepper, also known as the Halaby pepper, is commonly used as chile flakes in Mediterranean cuisine. It has a beautiful deep red color, rich fruity undertones and an aromatic flavor. It is popular around the world as an alternative to crushed red pepper flakes and paprika powder. Aleppo peppers have a sweet taste with a nice kick of heat. Peppers mature from green to a ruby red color and have a unique, sweet earthy flavor. Plants will grow up to 4' tall and produce 2-4" long pods.

*Capsicum annuum* (80-90 days)  
Heat Level: Hot Scoville: 10,000  
Heirloom/Open-pollinated/Non-GMO  
The packet contains 10 seeds. \$3.99



Use a Molcajete or a mortar and pestle to grind your dried chile peppers →



## Bishop Crown Heirloom Pepper

This unique thin-skinned red pepper has the unusual appearance of a tri-cornered hat like a Catholic Bishop's Crown. The heat level has a very wide range from a medium 5,000 SHU, all the way up to a very hot 15,000 SHU. The small 1-1/2" long by 2-3" wide fruits have a sweet, smoky-fruity taste. Bishop Crown originates from Barbados and is a large plant reaching almost 48" in height. The long branches may require support when fully laden with pods. As part of the *C. baccatum* species of peppers it has attractive white flowers with greenish- yellow markings.

*Capsicum baccatum* (90 days)  
Heat Level: Hot: Scoville: 5,000-15,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



## Cayenne Purple Heirloom Pepper

A purple variant of the popular cayenne pepper with a little more flavor than the red variety. Very spicy and quite hot for salsas, dried cayenne peppers are often made into powder and flakes to spice up any dish. Use fresh and pickled, too. These rare peppers reach 4-6" long with thin walls and change from light green to dark purple and finally deep red when fully mature. The beautiful 18-20" tall plants produce many peppers and grow well in containers.

*Capsicum annuum* (85 days)  
Heirloom/Open-pollinated/Non-GMO  
Heat Level: Very Hot: Scoville 30,000 - 50,000  
Packet contains 10 seeds. \$3.99



Love Cayenne peppers? Make sure to also see our easy to grow Cayenne Long Slim on page 26.



**SHORT SEASON PEPPER**

## Cayenne - Ring of Fire Heirloom Pepper

These pencil thin peppers are 4" long with smooth, bright red color and great flavor. Plants are 18" tall and yield heavy sets of fiery peppers. Great for short seasons. The Ring of Fire Cayenne is a newer improved variety with earlier and more productive plants. Cayenne is a very popular pepper for adding heat to dishes without adding a distinct pepper flavor. Can be used fresh in hot sauces, ground as powder in chocolate cookies, or as pepper flakes on pizza. The thin flesh on this pepper make them excellent for drying.

*Capsicum annuum* (60 days)  
Heat Level: Extra Hot: Scoville: 50,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



**LARGE 8-10" LONG PEPPERS!**

## Cow Horn Hot

The Cow Horn pepper is truly one of the largest chilies around with medium heat. They are perfect for making hot sauce and dry pepper flakes. Their thick walls and sweet simmering heat make them excellent pickling peppers. When roasted these make a great addition to grilled cheese sandwiches! Plant produces large curvy 8-10" long thick-walled hot peppers. They turn from green to bright red when mature. The sturdy plants grow 3-4' tall.

*Capsicum annuum* (90 days)  
Heat Level: Medium Heat Scoville: 2,500 - 5,000  
Heirloom/Open-pollinated/ Non-GMO  
The packet contains 10 seeds. \$3.99



## Fish Hot Pepper

A very unique & ornamental pepper plant with green and white mottled foliage and striped fruits. The 2" curving pendant fruits look a little like swimming fish, turning from white with green stripes to orange with brown stripes then to solid red. These pack considerable heat and full-bodied flavor. In the 1940's seeds were received from Horace Pippin, a black folk painter in West Chester, PA. The peppers came from Baltimore, where they had were used by caterers to make white paprika for cream sauces that were popular with fish and shellfish. The white and green foliage and the striped pods derive their unique look from the same recessive genes that cause albinism. Crosses readily with other peppers, requiring greater isolation than most others to remain pure.

*Capsicum annuum* (90 days)  
Heat Level: Extra Hot: Scoville: 30,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



### Goat Horn Heirloom Pepper

This is a medium thick-walled cayenne-type pepper with great flavor. The beautiful smooth ripe pods have a distinctive sweet taste followed by fast building long-lasting heat. The glossy red 4-6" fruits curve and resemble a goat's horn. This compact 24-36" plant is very productive and can be grown as an ornamental. The spicy Goat Horn pepper has a variety of uses, and are most popularly cooked into various dishes, including Asian cuisine. A good choice for making hot sauces and easy to grow.

*Capsicum annuum* (75 days)

Heat Level: Super Hot: Scoville: 20,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99

### Hot Hungarian Wax Pepper

Big and juicy banana-shaped wax peppers that are a little spicy and perfect for pickling. This heirloom pepper originated from Hungary in 1941 and can be mistaken for the hot banana wax pepper which has milder heat. They also look like sweet Hungarian peppers and the only way to tell them apart is the heat! It is a beautiful plant as the peppers ripens from pale yellow to deep golden orange and finally cherry red. Pickle all three colors for a beautiful hot-pepper medley—a staple for winter sandwiches. The 5" long peppers grow on very productive 3' tall plants, even in cool weather. Great for short seasons.

*Capsicum annuum* (68 days)

Heirloom/Open-pollinated/Non-GMO

Heat Level: Hot: Scoville 5,000-10,000

Packet contains 10 seeds. \$2.49

### Hot Portugal

Hot Portugal chile peppers have a subtle, sweet flavor mixed with a moderate to hot level of spice that lingers on the palate. Originally, offered in 1935 by Joseph Harris & Co. of Coldwater, New York, who reported, "If you want a large hot pepper, you should try the new Hot Portugal. The best hot pepper we know." This is a very early maturing pepper variety and peppers are ready to pick 65 days after transplanting into the garden. The glossy red 6" peppers grow on sturdy 4' plants.

*Capsicum annuum* (65-75 days)

Heat Level: Very Hot Scoville: 30,000

Heirloom/Open-pollinated/ Non-GMO

The packet contains 10 seeds. \$3.99

### Hot Red Cherry Heirloom Pepper

With a nice robust flavor, these are good for pickling, relish trays, stuffed, or in a salad. There are endless possibilities that include chutneys, a variety of salsas, and can even be used along with other hot and sweet peppers for an amazing pepper jelly! A great addition to any garden. Bright red peppers 1-1/2" to 2" across grow on bushy 30" tall plants. They are mildly hot, grow upright, have thick walls, and turn from green to red when mature. Easy to grow.

*Capsicum annuum* (80 days)

Heat Level: Medium: Scoville 3,000 - 5,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49

### Santaka

The Santaka is a HOT Japanese pepper with an intense, simple, heat. They do not have a complex flavor profile so their pure simple heat is more direct and easily balanced with other bold spices. It is popular in Asian cuisine and can be found in many Chinese, Japanese, and southeastern Asian dishes. This productive Japanese pepper has glossy red 2-1/2" peppers grow upright on sturdy 3' plants. Easy to grow, harvest and dry peppers.

*Capsicum annuum* (70-80 days)

Heat Level: Very Hot Scoville: 40,000

Heirloom/Open-pollinated/Non-GMO

The packet contains 10 seeds. \$3.99



### PICKLED HOT CHERRY PEPPERS

**12-14 fresh cherry peppers**

(about 2 cups loosely packed peppers)

**2 cups white distilled vinegar**

**1 tsp salt**

**2 large garlic cloves**

**4 whole peppercorns**

Wash and drain the peppers. Cut the stems short and cut off any spoiled spots. For peppers with no spoilage, use a sharp knife to pierce the pepper several places around the stem end. Bring the vinegar and salt to boil in a medium-sized pot. Add the prepared peppers and bring the peppers to a boil, reduce heat and simmer for 10 minutes. Remove from stove and pack the peppers and hot brine into two sterile 8-oz mason canning jars.

Place a large, peeled clove and two black peppercorns into each jar. Add a sterile seal and ring. When the jars have cooled to room temperature, store in refrigerator. Peppers can stay refrigerated for several months.

Serve peppers whole on top of cheese or spinach salad. Or stuff them by removing the stem, scooping out the seeds and stuffing with cream cheese and prosciutto filling.



**MAKE  
YOUR OWN  
SRIRACHA  
SAUCE!**

### Sriracha Spicy Red Pepper

This is the hot and spicy red pepper commonly used to make the famous Sriracha spicy sauce, also known as rooster sauce. It has a high heat level and great for making fresh heirloom tomato salsa. Simply dice a fresh sriracha pepper and then add it to your salsa but be careful because it will be on fire! This pepper is typically eaten raw and can be used in many of the same ways as serranos and jalapeños. The large 4-5" Sriracha peppers turn from green to red while maturing on the plant, and mature red will have the best flavor. The tall 36" plants produce all summer long.

*Capsicum annuum* (93 days)

Heirloom/Open-pollinated/Non-GMO

Heat Level: Very Hot: Scoville 30,000

Packet contains 10 seeds. \$3.99

### Pepper Growing Tip:

We usually start our seeds indoors about 6-8 weeks before the last frost date. Peppers only like warm weather, so keep them indoors until it's warmed up to about 60-70° F at night. Most peppers (except for the Bulgarian Pepper) get stunted by temperatures colder than 60° F, and all peppers are very frost sensitive.



# REALLY HOT PEPPERS



## Devil's Tongue Heirloom Pepper

Similar to Fatalii color and shape, but has smoother skin, is slightly smaller, and packs a lot more heat! The pods are 2" long and 1" wide with smooth golden yellow skin. Plants are an abundant producer of fruity-tasting chiles with maximum heat. Developed by an Amish farmer in Pennsylvania during the 1990's, the pepper was discovered growing in his field of habaneros from Mexico. The name given for this pepper and its exact origins are unknown.

*Capsicum annuum* (110 days)

Heat Level: Extra Super Hot: Scoville >400,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



## Habanero Caribbean Red Heirloom Pepper

This pepper is twice as hot as the regular red habanero. Its fruity flavor is a fine addition for extra spicy salsas, marinades and hot sauces. It originates from the Yucatan Peninsula in Mexico and will grow well in northern climates. The red pods are 1-1/2" long and 1" wide and grow on 36" tall plants. It is easy to grow and so productive the plant may need support when loaded with fruit.

*Capsicum chinense* (90 days)

Heat Level: Extra Hot: Scoville: 400,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



## Habanero Chocolate/Congo Black Heirloom Pepper

This habanero is also known as Congo Black and has a distinct delicious flavor that is not found in any other habanero. It is sweet, fresh, smooth and tastes good before the heat arrives. Produces heavy yields of crunchy peppers. This is our favorite pepper to chop up and add to fresh salsa. Only half a pepper is needed for the flavor and heat! It is the color of chocolate but has no other similarities. The chestnut brown pods are 2" long and 1-1/2" wide and grow on 30" plants that produce an abundance of peppers all season long.

*Capsicum chinense* (100 days)

Heat Level: Extra Super Hot: Scoville: 425,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



## Habanero Orange Heirloom Pepper

Orange habanero is aromatic with a subtle apricot aroma and an intense heat. The spicy heat and citrusy flavor goes well with many foods including tropical fruits, limes, avocados, fish and tequila. All habanero seeds are known for their slow germination, and must be grown in warm, moist conditions. The Orange Habanero ripens from green to a bright orange color with thin skin and waxy exterior. The small pods have a distinctive lantern-like shape and grow 2" long and 1-2" wide. This is a great pepper that packs a punch of heat and flavor.

*Capsicum chinense* (90 days)

Heat Level: Extra Hot: Scoville: 250,000

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99

## NO-SALT HOT SAUCE

**1 glass bottle** with cap or cork

**1 cup of hot peppers** (roughly, use any type of hot pepper, such as Habaneros, Tepin, Goat Horns, or Cayenne Peppers. You can even use super hot peppers like the Carolina Reaper if you want really spicy pepper vinegar sauce!)

**1 Cup of Vinegar** such as White Wine Vinegar (use enough to fill jar, you can fill jar to measure amount needed, any vinegar you want to use will work such as Apple Cider or Rice Vinegar for an Asian twist.)

**1 tablespoon black peppercorns** (optional)

**4-6 cloves garlic, chopped** (optional)

In a non-reactive pot such as a stainless steel, ceramic, or metal cookware with enamel coating, bring your vinegar to a simmer, being careful to not boil. Rinse enough peppers to fill the bottle, removing stems if preferred, and either chop them up into strips to fit into the jar, or you can cut a small slit with a knife in each of the peppers so that the vinegar can permeate the peppers to bring out the spice. Stuff all of the peppers, garlic and black peppercorns into the bottle, then fill the bottle with the hot vinegar. We like to use old empty hot sauce jars that we disinfected with boiling water first. Now you can add spice and flavor to any meal with this no-salt Hot Pepper Hot Sauce - it lasts for a long time, just top off with more vinegar over time and your jar will last for months.

Find lots more recipes at:  
[sandiasseed.com/recipes](http://sandiasseed.com/recipes)



Love the flavor of habaneros but can't take the heat? Check out our sweet Habanada on page 18!



## Pinching First Blossoms

Pinch the first blossoms on your pepper seedlings so the plants will put more energy into growing bigger for a larger harvest later.

## PEPPER GROWING TIPS

### Watering Pepper Plants

Peppers like a soil with good drainage. Water newly transplanted seedlings with an adequate amount to keep the root zone moist. Plants will first grow their roots and then they will begin to grow foliage. Once the plants are established, allow the soil to dry out down to about one inch, before watering.

Find more growing tips at: [sandiasseed.com/tips](http://sandiasseed.com/tips)

**Jamaican Hot Yellow**

These small mushroom-shaped peppers have a sweet, fruity flavor, much like Habanero and Scotch Bonnet peppers. Jamaican Peppers are a staple in many Mexican dishes, including salsas, hot sauces, and meat rubs. It is commonly used in Jerk sauces in the Caribbean because of its balanced heat. An heirloom pepper with smooth waxy pods that are 1-2" across. They have a citrus-like flavor and aroma. The peppers will mature from green to bright yellow on very productive 24-30" tall plants.

*Capsicum chinense* (90 days)  
Heat Level: Extremely Hot Scoville: 250,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

**Malagueta Heirloom Pepper**

This pepper is a hot chile pepper that is suitable for both pepper enthusiasts and those who prefer spicy foods. Its unique flavor sets it apart from other types of chili peppers. A highly popular pepper in Brazil, it is now gaining popularity in Western countries. It is a staple in Brazilian cuisine, often used as a hot sauce and condiment in many dishes. Vinegar brine with malagueta peppers is a common ingredient in Brazilian cuisine, especially in Central and Northern Brazil. It is a small and tapered pepper that grows 2" long and grows on 24 - 30" shrubby plants. The pepper is initially green but takes on a deep red color after it matures.

*Capsicum frutescens* (100 days)  
Heat Level: Very Hot Scoville: 60,000-100,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49

**Scotch Bonnet Orange Heirloom Pepper**

These attractive peppers have a surprising amount of heat and a wonderful aroma. Their unique taste is required for traditional jerk dishes. The beautiful pods are 1-1/2" wide and 1-1/2" long with a citrus-like flavor and a lot of heat. They have smooth waxy skin and four globular ridges at the bottom that aren't quite bonnet-like. Peppers mature from green to bright orange on very productive 24" tall plants.

*Capsicum chinense* (90 days)  
Heat Level: Extra Super Hot: Scoville: 300,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

**Scotch Bonnet Yellow Heirloom Pepper**

The Scotch Bonnet is of Jamaican origin and most common in Caribbean foods. They are closely related to the Habanero from Mexico, but with a sweeter flavor and a stouter shape. These brightly colored pods are widely used in Jamaican and other Caribbean cooking for authentic jerk flavor. The name of this famous pepper was inspired by its shape that appears like a Scotsman's bonnet. The pods are 1-1/2" wide and 1-1/2" long and have a citrus-like flavor with a lot of heat. They mature from green to bright yellow on very productive 24" tall plants.

*Capsicum chinense* (90 days)  
Heat Level: Extra Super Hot: Scoville: 200,000-325,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



**GREAT FOR CARIBBEAN AND JAMAICAN JERK DISHES**



**VERY ORNAMENTAL PLANTS!**

**Tabasco Heirloom Pepper**

This plant is very ornamental as the upright peppers mature from a greenish yellow to orange and then bright red. They have a unique, smoky flavor that creates their distinctive tabasco taste. It's easy to create the flavorful tabasco sauce with fresh, fleshy peppers in a vivid red state of ripeness. Mash up the peppers and add distilled white vinegar and salt. Some recipes add garlic and sugar. Ferment and enjoy a few weeks later. Plants are 2-4' tall and loaded with slender 1-1/2" pods that grow upright. Easy to grow, vigorous, good for container gardens and very ornamental.

*Capsicum frutescens* (81 days)  
Heat Level: Very Hot: Scoville: 30,000-50,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

**Thai Hot Pepper Heirloom Pepper**

The fiery zing of Thai Hot peppers add incredible heat and spice to Asian cuisine. This plant blossoms profusely and produces a bounty of small heirloom peppers that grow in an upright direction. This small plant only grows 18" tall and is ideal for container gardens. Thin skinned 2" peppers mature from green to red and both colors are on the plant at the same time making it very ornamental as well as edible. To grow in a container, choose a 2-3 gallon pot and fill with rich garden soil, provide full sun and keep it well-watered. A large number of very spicy peppers will soon cover the plant.

*Capsicum frutescens* (90 days)  
Heat level: Extra Hot: Scoville: 50,000-100,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99



**Thai Dragon**

A beautiful plant with many flowers that produce spicy hot 3" pointed fruits. The peppers begin green and as they mature will ripen into a deep red color. Both green and red peppers appear on the plant at the same time, which makes them a fantastic ornamental variety as well as edible. Thai Dragon peppers can be harvested and used while still small and green or later at a mature red color. Great for your Asian-inspired recipes. A little bit goes a long way! Produces a heavy crop on small 18" plants. Easy to grow.

*Capsicum frutescens* (90 days)  
Heirloom/Open-pollinated/Non-GMO  
Heat Level: Very Hot: Scoville: 60,000 - 100,000  
Packet contains 10 seeds. \$3.99



**Pepper Recipe Tip:**

The capsaicin from hot peppers can burn your eyes or skin. Wear gloves and wash your hands after handling hot peppers. If you use a food processor or a nut and spice grinder or to grind your dried chiles, use it outside if possible and put a damp towel over it and/or use a mask to keep the dust from getting in the air (and your eyes, mouth and nose!)

# SUPER HOT PEPPERS



## SUPER HOT PEPPERS IMPORTANT WARNING:

Handling any of these hot peppers requires extreme caution. Wear hand, eye and breathing protection.

All *Capsicum chinense* strains require a great deal of attention during the germination process. Moisture and a constant and consistent heat range must be maintained. Place the seeds in sterile media and cover 1/4" deep. Provide 85°F bottom heat, bright light and always keep moist. Seeds will germinate 7-35 days depending on the variety. Transplant seedlings into pots and grow until there are six true leaves on the plant. Plant them directly into rich soil, or into very large containers.

## Hottest Peppers in Order of Heat:

(SHU = SCOVILLE HEAT UNITS)

- Carolina Reaper 2,200,000
- Trinidad Moruga Scorpion 2,000,000
- Trinidad Scorpion 1,400,000
- Bhut Jolokia Red Ghost 1,041,427
- Bhut Jolokia Chocolate 1,000,000
- Tombstone Ghost 1,000,000
- Carolina Reaper - Yellow 1,000,000

## WORLD'S HOTTEST PEPPER!

### Carolina Reaper Pepper

The current record holder for being the hottest pepper in the world. When you eat it your ears will pop, your body will tingle, and everything will feel numb! Warning: Intense endorphin rush ahead! Maximum heat reported at over 2,200,000 Scoville Heat Units. The Carolina Reaper is the World's Hottest Pepper for now... In 2013, the Carolina Reaper beat the Trinidad Scorpion "Butch T" pepper, to claim the record for being the World's Hottest Pepper. However, in 2017, new contenders including the Dragon's Breath Pepper are claiming to be hotter than 2.2 million Scoville units, though the heat of these peppers have not yet been officially proven nor have they received the official Guinness Record. Time will tell, but the Carolina Reaper is still the wicked hot winner for now! Its pods are 2-1/2" wide and 2-1/2" long with a stinger and bright red rough skin. Flavor is fruity, sweet, and has a hint of old dust and smoky undertones, but your taste buds won't be signaling the flavor for long, just fire! Plants grow to 5' tall and 4' wide.

*Capsicum chinense* (90 days)  
Heat Level: Extreme: Scoville: 1,500,000-2,000,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

### Carolina Reaper Yellow Pepper

A natural variant of the famous red Carolina Reaper. It has beautiful bright yellow skin, and is smoother and thicker than its cousin. This pepper has rip roaring heat that completely burns your mouth apart. Try it in your next hot sauce or put a few pieces on your salad to spice it up a lot! Pods are 2-1/2" wide and 2-1/2" long with bright yellow skin and a small stinger. Flavor is citrusy sweet, and not bitter like other super hots. The bushy plants can grow up to 4' tall.

*Capsicum chinense* (90 days)  
Heat Level: Furiously Hot: Scoville: 1,000,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 8 seeds. \$3.99

### Bhut Jolokia Red Ghost Heirloom Pepper

The chile paste is used for everything from hot sauce to bear spray and tear gas. It boasts well over a whopping 1,000,000 Scoville Heat Units. This is the best tasting super hot pepper and is great for fresh salsa, chutney, jerk sauces, and ghost pepper jam! Bhut jolokia ghost pepper became famous by being the first hottest chile on the planet. It creates an intense burning sensation lasting up to 30 minutes, but there is good news; the heat will eventually wear off and it doesn't cause any permanent damage. This landrace pepper is from India and is named after the Indian Cobra. The fierce bite of the pepper is like the venom of this highly venomous snake! Chile pods are 3" long and 1" wide pods with red-orange dented skin. Good producer of fruit during the growing season.

*Capsicum chinense* (110 days)  
Heat Level: Dangerously Hot: Scoville: 1,041,427  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

### Bhut Jolokia Chocolate Pepper

Just as evil as Red Bhut Jolokia Ghost Pepper, but sweeter and more delicious! This ghost chile is a rare natural variant of the Bhut Jolokia and very popular. The 3" long and 1" wide pods turn from green to chocolate brown at full maturity with rough dented skin. It is extraordinarily hot and doesn't taste anything like chocolate candy. Fun to grow and super tasty.

*Capsicum chinense* (110 days)  
Heat Level: Dangerous Hot: Scoville: 1,000,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

### Tombstone Ghost Pepper

This Tombstone Ghost Pepper burns so hot and scares you so bad you'll wish you were in Boothill Graveyard. The heat is far more than you would expect. It keeps creeping up on you until shivers go down your spine and your face goes numb. Not even whiskey will save you. It has been said that when people survive the heat of this Outlaw Pepper, they become Tombstone Legends. Pods are 3" long and 1" wide with red dented skin. The 30" tall plants will produce fruit all season. The flavor is fruity up front then spooky hot. This is not for scaredy cats!

*Capsicum chinense* (100 days)  
Heat Level: Hauntingly Hot: Scoville: 1,000,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

### Trinidad Moruga Scorpion Pepper

Scoville heat units, but we think it is hotter than the Carolina Reaper! This pepper contains so much capsaicin, that it blasts past the numbing response in your mouth and produces a ferocious burning sensation. It's great (in small doses) in fresh salsa. Pods are 2-1/2" long and 2-1/2" wide with wrinkled reddish-orange skin. They have a fruit-like flavor, with nuclear heat.

*Capsicum chinense* (120 days)  
Heat Level: Insanely Hot: Scoville: 2,000,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

### Trinidad Scorpion Pepper

One of the all-time super hots at over 1,400,000 Scoville Heat Units! It is named scorpion because the long pointed end resembles a scorpion's venomous stinger. This pepper has a unique flavor with a fruity sweet-hot combination, but once the heat comes along it never stops. Pods are 2" long and 2-1/2" wide with a distinctive tail. Matures from green to yellow to red. Fruity taste with delayed and severe heat.

*Capsicum chinense* (110 days)  
Heat Level: Extreme: Scoville: 1,400,000  
Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

Order online at: [www.sandiasseed.com](http://www.sandiasseed.com)



**Bolivian Rainbow Heirloom Pepper**

A bright and unique ornamental landscape plant. It bears beautiful colored peppers early and all through the season. This heirloom is from Bolivia and has been grown there for centuries. The 24" tall plants have purple tinged foliage and purple flowers. Fruits are small at 3/4" and turn from purple to yellow and then to red when mature. All colors are on the plant at once making it very showy. The peppers are edible, but it is usually grown as an ornamental. Great for containers and easy to grow.  
*Capsicum annuum* (90 days)  
 Heat Level: Very Hot: Scoville Heat Units: 30,000  
 Heirloom/Open-pollinated/Non-GMO  
 Packet contains 10 seeds. \$3.99



**Patio Fire & Ice Ornamental Pepper**

This pepper plant is very ornamental with its slender peppers that stand straight up in the air. All three colors of yellow, orange, and red are on the plant at the same time resembling flames of a fire. Their cheery colors are wonderful for a patio, landscape, or garden. Very ornamental peppers ripen from yellow, to orange, then to red. The long pointy 3-4" peppers grow upright in bright clusters on a small 10" plant. Great in containers. The peppers are edible if desired.  
*Capsicum annuum* (85 days)  
 Heat Level: Medium: Scoville: 5,000  
 Open-pollinated/Non-GMO  
 Packet contains 10 seeds. \$3.99



ADAPTED TO COOLER NORTHERN CLIMATES!



SHORT SEASON PEPPER

**Bulgarian Carrot Heirloom Pepper**

This variety came to America in the 1970s from Bulgaria and is well adapted to the cool Scandinavian climate. The long-tapered orange fruits might fool one into thinking it is a sweet carrot, but that is not the case at over 12,000 Scoville Heat Units. These beautiful peppers are also known as Shipkas and are nice hot additions to salsas, chutneys, marinades and hot sauces. They can also be dried and ground to use in recipes. Bright orange 3" long peppers are very hot with fruity flavor. The small 18" plants become completely covered with fruit. The Bulgarian Carrot pepper plant itself is adapted to cooler northern climates and grows well even in a cooler summer. These Bulgarian Carrot Peppers set fruit best between 65-85°F. Great for containers and easy to grow.  
*Capsicum annuum* (75 days)  
 Heat Level: Very Hot: Scoville Heat Units: 12,000  
 Heirloom/Open-pollinated/Non-GMO  
 Packet contains 10 seeds. \$3.99



GREAT FOR MAKING HOT PEPPER FLAKES!

**NuMex Twilight Pepper**

A beautiful, eye-catching pepper plant producing a beautiful array of bright purple fruits that ripen to yellow, orange, then red. It creates a colorful display through the summer months and will make a great statement in your landscape when multiple plants are grouped together. Small 1" upright fruits start off purple, go to yellow, orange, and lastly red. All four colors appear on the plant at the same time. Mostly grown as an ornamental and makes a great patio plant. Plants grow to 24" tall.  
*Capsicum annuum* (120 days)  
 Heat Level: Very Hot  
 Scoville: The pungency level of this ornamental has not been evaluated.  
 Open-pollinated/Non-GMO  
 Packet contains 10 seeds. \$2.49



**NuMex Easter Pepper**

Clusters of peppers grow from the tips of each compact branch in an ever-changing array of Easter colors. You will see shades of lavender, yellow and orange all born on a plant that is heat and humidity tolerant and persevering in rain or drought. This variety is an All-America Selections Award Winner that is stunning in containers. A beautiful and compact, 8-12" plant with small clusters of 4-6 fruits on top of the plant. Colors range from lavender to light yellow and then maturing to a light orange. Peppers are spicy and edible.  
*Capsicum annuum* (85 days)  
 Heat Level: Hot  
 Scoville: The pungency level of this ornamental has not been evaluated.  
 Open-pollinated/Non-GMO  
 Packet contains 10 seeds. \$3.99

**FIND MORE ORNAMENTAL PEPPERS:**  
 Lots of our peppers throughout this catalog are ornamental, such as Tabasco Peppers and Santa Fe Peppers. Find all our prettiest peppers here:  
[sandiaseed.com/ornamental](http://sandiaseed.com/ornamental)



NuMex Twilight Peppers are a show stopper in pots or in the garden!

NuMex Easter Peppers glow in the garden!



**Ornamental Peppers vs. Edible Peppers**

Ornamental peppers have a dwarf growing habit compared to taller edible peppers. Edible peppers that are grown in vegetable gardens have distinct flavors, whereas ornamental peppers have a flat, bitter, spicy taste but can still be eaten. The fruits of ornamental peppers are produced at the tips of plants while edible peppers have their fruits hidden in the foliage.

Ornamental pepper plants make a beautiful garden display and exhibit a rainbow of bright colors. They are a great choice for hanging baskets, table centerpieces and gardens.



Vera Lavender smells heavenly in the garden! See page 27.



CASCABELLA PEPPERS



Sunflowers are native bee & butterfly magnets! Find sunflower seeds on page 28.

Blooming cilantro smells wonderful and attracts lots of beneficial insects and pollinators, plus if you let it go to seed you can resow the seeds or use them in the kitchen as coriander! Find cilantro seeds on page 26.

**Garden Tip:**

Let a few of your vegetables bolt and then flower to attract and feed your local pollinators and beneficial insects. Flowering root vegetables, brassicas, cilantro, and leafy vegetables can create great pollinator gardens. Their flowers are beautiful, and you might enjoy seeing the magnificence of a 4-foot-tall flowering tower of lettuce. If you have the room, let them flower for a while before ripping them out.

**NO-PEEL SALSA RECIPE FROM HOMEGROWN TOMATOES**



Can you leave skin on fresh tomatoes when making salsa? You sure can!

- **Fresh Tomatoes** (any amount you have)
- **Hot Peppers** (choose any hot peppers you want!)
- **Garlic Cloves, diced** (2-6+ more is better!)
- **Onion, chopped** (1/2 to full depending on batch size)
- **Cilantro Bunch, chopped**
- **Lime, juiced** (1/2 to full lime depending on size)
- **Salt, Pepper, tiny bit of sugar (optional) to taste**
- **Dash of Cumin (optional)**

Core your tomatoes and peppers, slice in half.

**Roasting Method:**

Heat oven to 375° F. Add tomatoes, peppers and garlic in a pan and roast for 30-45 minutes, then move the rack to the highest position and broil for 3-5 minutes to blister and blacken them slightly.

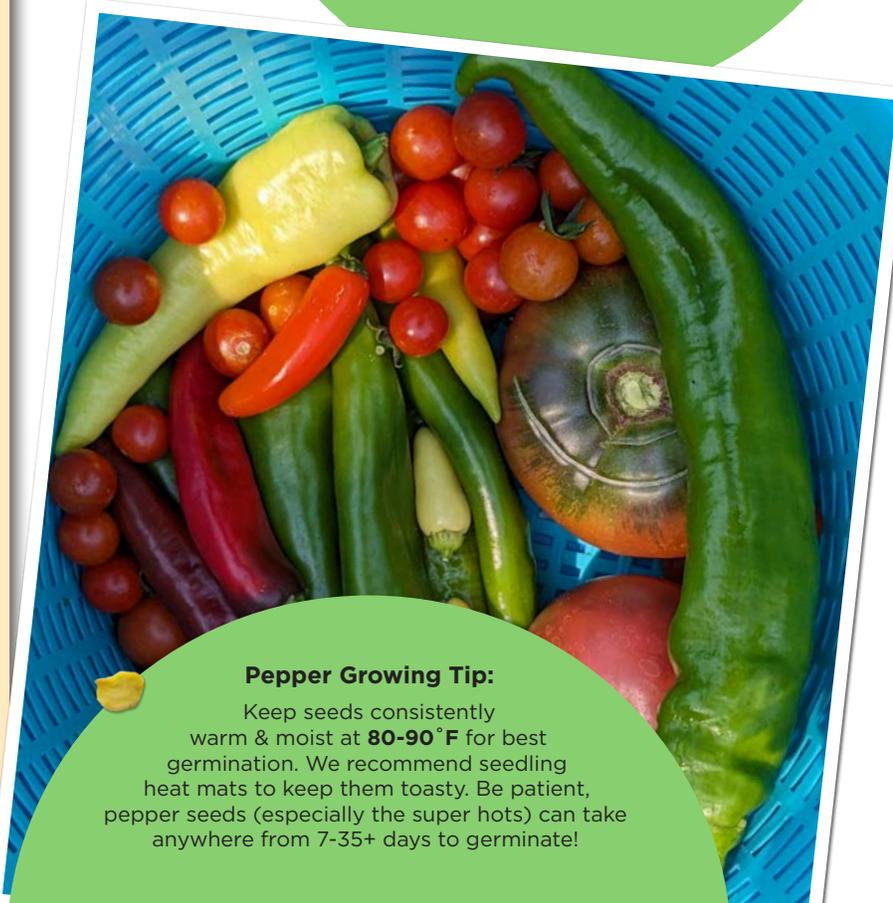
or

**Stovetop Method:**

Process the tomatoes in a food processor until smooth. We like to roast (see above) or cook the tomatoes down to condense and make the tomato mixture thicker for a thicker, heartier salsa, but you could also use it fresh at this point if desired. To cook it down, pour tomato mixture into stock pot and boil down for 30 minutes or so to condense.

**Final step:**

Once condensed or roasted, let the tomato mixture cool down. If you roasted them, process in a food processor. Add a bunch of chopped cilantro and process, then as the last step add freshly diced onions (soak strong onions first in cold water for 20 minutes and drain them to sweeten, you can also use green onions which have lots of flavor and add color to your salsa). We also like to add lots of freshly chopped garlic to the salsa to add heat and loads of flavor. Last, squirt in juice from a lime to give it a burst of freshness, and add salt and pepper to taste. Chill. Enjoy!



**Pepper Growing Tip:**

Keep seeds consistently warm & moist at **80-90° F** for best germination. We recommend seedling heat mats to keep them toasty. Be patient, pepper seeds (especially the super hots) can take anywhere from 7-35+ days to germinate!



## SWEET PEPPERS



### Alma Paprika Heirloom Pepper

This popular heirloom produces 2" round, thick-walled peppers with a sweet flavor and a hint of warmth. Turns from creamy white to orange, then to red at maturity. Very productive 24" tall plants are easy to grow. One of the best paprikas for drying, grinding, or picking straight from the plants and eating fresh. Paprika is a kitchen staple that is easy to make with homegrown peppers. Cut open, remove seeds, and dry the pepper flesh. Slightly toast the dry pods in the oven for more flavor. Then use a spice grinder to make it into a powder. Store tightly in a jar.

*Capsicum annuum* (80 days)

Heirloom/Open-pollinated/Non-GMO

Heat Level: None - Sweet Pepper: Scoville: 0-500

Packet contains 10 seeds. \$3.99



**OUR EARLIEST PEPPER!**

### Bell Chocolate Sweet Heirloom Pepper

A chocolate colored bell pepper with very sweet flavor. Ripens from green to dark brown on the outside and brick red flesh on the inside. Heavy fruit set of 3-4" peppers and it tolerates cool nights. This early pepper was bred by Elwyn Meader and introduced by the University of New Hampshire Agricultural Experiment Station in 1965. The chocolate color skin and the red flesh are beautiful raw in salads and roasted in other dishes. A very popular variety for their small size, sweet flavor, hardness, and prolific nature. Great choice for short seasons.

*Capsicum annuum* (60 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



### Bell Golden Cal Wonder Heirloom Pepper

An American heirloom since 1920. This prolific trouble-free pepper is one of the best open-pollinated yellow bells available. It has a very sweet flavor making it a wonderful addition to salads, stir-fries, and any dish where great color and sweet taste are desired. The ever-bearing upright plants produce fruit 4" long and 4" wide. Peppers mature from light green to golden-yellow and grow on sturdy 24" tall plants.

*Capsicum annuum* (75 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



### Bell Green Cal Wonder Heirloom Pepper

Cal Wonder is the largest open-pollinated heirloom bell pepper available. Crisp and crunchy with terrific sweet and mild flavor. A great choice for home gardeners. Cal Wonder has set the standard for bell peppers since 1928. Produces large blocky bells with thick-walled skin. The ever-bearing upright plants produce fruit up to 4-1/2" long and 4" wide. Juicy and delicious and easy to grow.

*Capsicum annuum* (75 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



**Love bell peppers?**

**Make sure to also see our easy-to-grow YOLO Wonder Bell Pepper on page 26.**

### Bell Mini Mix - Red, Yellow, & Orange Heirloom Peppers

These small colorful snack size peppers are sweet, crunchy, and full of flavor. It is fun to watch them grow and turn from green to their intended color of red, yellow, or orange. These seeds are not color-coated so this will add to the suspense! They are delicious raw and can be cooked in so many ways; fried, baked, or barbecued are just a few. Each plant will produce peppers in one of the three colors. The sturdy 24" plants produce all summer - perfect for pots!

*Capsicum annuum* (75 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49



### Bell Purple Beauty Heirloom Pepper

Very colorful and always a favorite. These were developed through the de-hybridization of Purple Belle F1. Meaning the seeds produced by the hybrid F1 bell were grown out to reveal its parentage; some grew up to produce Purple Beauty Bell. It's not quite that easy and we're glad to have the Purple Beauty. The ever-bearing upright plants produce peppers that mature from light green to white and then develop purple stripes that cover the whole fruit. The purple skin contrasts beautifully with its lime green flesh with sweet mild bell flavor and crisp texture. Produces loads of blocky 4-lobed peppers on compact bushy 24" tall plants.

*Capsicum annuum* (75 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49



### Bell Orange Coral Heirloom Pepper

This pepper produces a big harvest of glossy orange, juicy bells with rich, sweet flavor. Easy to grow and will add bright pizzaz to your kabobs, salads, or fajitas! Colorful bell peppers are in high demand at farmer's markets and at eat-local food restaurants. These vitamin-rich bells are 4" long and ripen from green to a rich orange color. The stocky 24" plants yield an abundant harvest and grow well in containers.

*Capsicum annuum* (75 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49



### Bell Orange Mini Heirloom Pepper

Grow your own super sweet mini orange snack sized peppers. Tender-crisp, super sweet, and nearly seedless, these yummy delights can be eaten right off the plant. They are also great for vegetable trays with dips, stuffed with goat cheese and baked or grilled on skewers. These hard to find seeds germinate quickly and produce an abundance of petite 2-1/2" by 1-1/4" fruits grow on sturdy 24" tall plants and continue to set fruit all summer long. They mature from light green to orange. If you want to save seeds from these peppers, hand-pollinate the flowers for more seeds inside the peppers.

*Capsicum annuum* (90 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 30 seeds. \$2.49



**CHEFS LOVE THESE PEPPERS!**

### Cubanelle Heirloom Pepper

An heirloom sweet Italian frying pepper with sweet mild flavor. These popular bright green thin-walled peppers add a pretty color for frying and cooking. Chefs and home cooks often prefer them to bell peppers due to their excellent flavor and low moisture content, which makes them perfect for quick cooking in recipes.

Productive 30" plants with 5" peppers. It is best to cut them from the stem when they are yellowish green, but they can also be left on the plant to mature to bright red.

*Capsicum annuum* (75 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49

**SWEET PEPPERS CONTINUE ON PAGE 18 »**



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	Bell Cal Wonder Green	\$2.49
	Bell Chocolate Sweet	\$2.49
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	Pimento	\$2.49
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	Biquinho Yellow	\$3.99
	Paprika	\$2.49
	Pepperoncini Golden Greek	\$2.49
	Sweet Banana	\$2.49
	Sweet Hungarian Wax	\$2.49

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	Cayenne Ring of Fire	\$3.99
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	Fish Hot	\$3.99
	Goat Horn	\$3.99
	Hot Hungarian Wax	\$2.49
	Hot Portugal	\$3.99
	Hot Red Cherry	\$2.49
	Jamaican Hot Yellow	\$3.99
	Malagueta	\$2.49
	Santaka	\$3.99
	Sriracha	\$3.99
Qty	REALLY HOT PEPPERS )))))))	
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	Habanero Orange	\$3.99
	Habanero Caribbean Red	\$3.99
	Scotch Bonnet Orange	\$3.99
	Scotch Bonnet Yellow	\$3.99
	Tabasco	\$3.99
	Thai Dragon	\$3.99
	Thai Hot	\$3.99
Qty	SUPER HOT PEPPERS )))))))	
	Bhut Jolokia Chocolate	\$3.99
	Bhut Jolokia Red Ghost	\$3.99
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	Carolina Reaper Yellow	\$3.99
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	Easter NuMex	\$3.99
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	Food Garden - 20 Veggies	\$49.99
	Salsa Starter Garden 4 PK: Rio Grande tomato, White Lisbon Onion, Cilantro, Early Jalapeno	\$9.76
	Pickling Peppers 6-pack: Sweet Banana, Pepperoncini, Hot Red Cherry, Hot Hungarian, Jalapeno Early, Cayenne Ring of Fire	\$16.44
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	Hatch Red Hot - Sandia Hot	\$2.49
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	Poblano Mulato Isleno	\$2.49
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	Tepin/Chiltepin	\$3.99
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	Jalapeño M	\$2.49
	Jalapeño Mucho Nacho F1	\$3.99
	Jalapeño Orange Spice NuMex	\$2.49
	Jalapeño TAM	\$2.49
	Jalapeño Traveler	\$2.49
	Jalapeño NuMex	\$2.49
Qty	<b>SIMILAR TO JALAPEÑOS</b>	
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Qty	<b>TOMATOES</b>	Retail
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	Amana Orange	\$3.99
	Arkansas Traveler	\$2.49
	Beefmaster F1	\$3.99
	Beefsteak	\$2.49
	Berkeley Tie Dye	\$3.99
	Better Boy F1	\$2.49
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	Black Krim	\$3.99
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### ORDER NOTES:

# SWEET PEPPERS



## Fushimi Heirloom Pepper

This traditional Japanese sweet pepper is delicious when eaten right off the plant. It has crispier skin and texture than its companion the Shishito pepper. The thin walls and bright green color make it very popular and widely used in Asian cooking, especially in tempura. The peppers are commonly picked and used when they are green, but you can also let them ripen more to a nice red color. Fushimi Peppers can be harvested earlier than most other peppers and are very prolific so you'll be harvesting them all summer. Cook these with a little sesame oil and salt in a hot frying pan, or they are also great when grilled or pickled! Fushimi pepper plants produce a heavy crop of long 6" narrow pods. Plants are 24" tall and great for container gardens. Easy to grow in full sun and fertile soil.

*Capsicum annuum* (80 days)

Heat level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99

## Habanada No-Heat Habanero

A sweet habanero pepper with crisp, thin skin and an exotic, floral flavor. Enjoy the bright tropical sweetness of this pepper without even a hint of heat. The Habanada was developed by Michael Mazourek of Cornell University as the first heatless habanero and was released in 2015. The 3" orange pods grow on 24-36" tall plants that produce fruit all summer long. If you like the flavor of habaneros try adding a few of the Habanada peppers to your habanero hot sauce. The flavor will have more depth and be incredible without adding additional heat.

*Capsicum chinense* (95 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99

## Jimmy Nardello Heirloom Pepper

The surprisingly sweet, fruity flavor makes these peppers tempting and delightful eaten straight off the plant, but traditional Italian cuisine typically uses them for frying. The long 8-10" slender fruits begin green and ripen to red. A super productive, disease-resistant and low-growing 20-24" plant will produce loads of peppers all season long. Giuseppe Nardello brought this heirloom from Italy to the states, where it was introduced in 1887. This variety has been grown and cherished for generations.

*Capsicum annuum* (80 days)

Heat Level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99

## Marconi Red Heirloom Pepper

Marconis have peak flavor when their color turns to a rich, bright red. They taste fantastic fresh off the plant and look great in salads. Other delicious ways to enjoy this pepper include frying, stuffing and grilling. Our favorite way is using them in Fajitas. An Italian heirloom sweet pepper that produces large 7-8" long fruits. The giant peppers have a smoky-sweet flavor and thin skin. They mature from green to red on productive 30" plants. Good for containers.

*Capsicum annuum* (80 days)

Heat level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



## Piquillo Heirloom Pepper

A rare heirloom from northern Spain with a real surprising and delicious flavor. The Spanish Piquillo pepper aka Little Beak pepper is usually seen coming out of a jar. This sweet pepper with modest heat -nearly imperceptible- has both smoky and tart undertones. It cannot be commercially grown outside its Navarra, Spain region, but we have home gardener seeds available for you to grow. The 3-4" peppers ripen from olive-green to fire-red. They grow on productive 36" tall open-pollinated plants.

*Capsicum annuum* (85 days)

Heat Level: None: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49



## Pimento Heirloom Pepper

Pimentos are sweet, succulent, aromatic, and one of our favorites! Fresh from the garden they can be used as in the making of pimento cheese or stuffed to be served as an appetizer. An easy way to serve them is to cut off the top of the pepper and remove the seeds. Stuff with a bit of fresh mozzarella and brush with olive oil. Grill until the peppers begin to soften and the cheese starts to melt. Expect heavy yields of large thick walled 4-1/2" long by 3" wide sweet peppers that will turn from green to red when mature. Easy to grow plants will reach 24" high.

*Capsicum annuum* (85 days)

Heat Level: None - Sweet: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49



## Pimento Sheepsnose Heirloom Pepper

This beautiful cheese-type sweet pepper ripens from green to fire-engine red. Quite stunning in the garden or on your plate. Sheepsnose Pimento Pepper is an Ohio heirloom and capable of handling northern climates. Pimentos are great for stuffing, roasting, snacking, and for making the classic cheese spread. The thick-walled, crisp, and juicy peppers are 3-4" wide with thick stems. Plants are 24" tall and easy to grow.

*Capsicum annuum* (70 days)

Heat Level: Sweet: Scoville: 0-500

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



## Shishito Heirloom Pepper

This Japanese heirloom sweet pepper is popular and in great demand at farmer's markets. It has great flavor and is easy to prepare. The pods of this early season pepper are 3-4" long on very productive 24" tall plants. Easy to grow in full sun and fertile soil. Great for containers!

*Capsicum annuum* (60 days)

Heat level: None - Sweet Pepper: Scoville: 0

Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$3.99



SHORT SEASON PEPPER

## Sweet Cherry Heirloom Pepper

This heirloom is known for its mild tangy flavor and its bright pop of red and green colors. They are excellent as a fresh snack, stuffed with flavored cream cheese for an appetizer, or made into a delicious relish condiment. The 1-1/2" round peppers are bright red with sweet thick flesh and will mature from dark green to red. The compact plants are 30" tall and will produce fruit all season long. Great for containers.

*Capsicum annuum* (73 days)

Heat level: None - Sweet Pepper: Scoville: 0

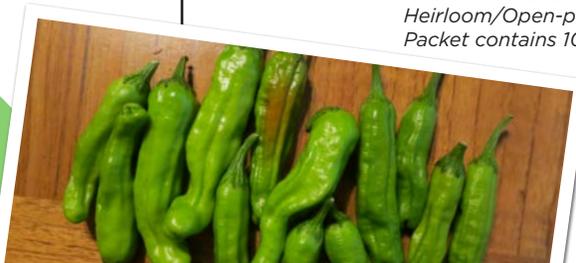
Heirloom/Open-pollinated/Non-GMO

Packet contains 10 seeds. \$2.49



## Did you know?

Seeds will typically remain viable for several years when stored in a cool, dry environment, such as an airtight container in your refrigerator.





### Beaver Dam Heirloom Pepper

A Hungarian heirloom pepper that is mildly hot and tastes like a bell pepper with a hint of heat. It is horn shaped, 6" long and 2-1/2" wide at the shoulder. Peppers start off bright green and mature to red when ripe. Compact plants grow only 18" tall. The Beaver Dam pepper was brought to Beaver Dam, Wisconsin in 1912 by the Hussli family. It is crunchy and sweet with slow building mild heat. Perfect for stuffing, in traditional goulash, or for magnificent pickled peppers. Beaver Dam's flavor will make it worthy of your garden.

*Capsicum annuum* (80 days)  
Heat Level: Mild: Scoville: 1,000  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$3.99

### Biquinho Yellow Heirloom Pepper

This rare pepper is crunchy and juicy with a mix of tropical flavors that are described as citrus and fruity with slightly smoky tones. Biquinho can be eaten raw or cooked but are generally pickled in vinegar and served with meals. Quite popular in Brazil, where they originated. These small round 1-1/4" peppers have a pointy end. They have a unique, slightly tart flavor with a tiny bit of heat. Fruits turn from very pale green to yellow. The small 24" plant can produce hundreds of peppers.

*Capsicum annuum* (90 days)  
Heirloom/Open-pollinated/Non-GMO  
Heat Level: Mild: Scoville: 500-1,000  
Packet contains 10 seeds. \$3.99



**GREAT FOR PICKLING**

### Corno Di Toro - Giallo Heirloom Pepper

This Yellow Bull's Horn pepper is an old-time Italian sweet frying pepper that is nicknamed for its distinctive horn shape. It is terrific used fresh in salads, but is traditionally cooked to bring out the best sweet flavor. This yellow variety of the bull's horn Italian frying pepper has that full-bodied sweet yellow flavor that is popular with Italian chefs, home gardeners, and market growers. The large 8" long peppers have thick walls with a crisp texture. Matures from green to golden yellow on tall 30" plants.

*Capsicum annuum* (75 days)  
Heirloom/Open-pollinated/Non-GMO  
Heat Level: None - Sweet Pepper: Scoville: 0-500  
Packet contains 30 seeds. \$3.99



### Pepperoncini Golden Greek Heirloom Pepper

This pepper is commonly found pickled and in salad bars or sandwich shops. Much sweeter than the Italian variety. Similar to the sweet banana pepper as both peppers are slightly sweet and tangy, but the pepperoncini brings a little bit of heat. It is also known as the Friggitello pepper, Sweet Italian pepper, or Tuscan pepper. In the USA they are called pepperoncini, and are quite distinct from Italian pepperoncini, which are hot Italian chili peppers. Crisp golden peppers with just a hint of heat grow on productive 4' plants. The thin skinned 3-4" peppers have superb flavor and are great for pickling. They will ripen to red but have the best flavor at the green stage.

*Capsicum annuum* (75 days)  
Heat Level: Extra Mild: Scoville: 100-500  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



### Padron Spanish Heirloom Pepper

Gourmet gardeners will love growing this famous Spanish heirloom. They are prized for their sweet mild flesh and rich flavor and make delicious pop in your mouth appetizers. Most will taste sweet, but maybe one will be very spicy. The thin walled bright green peppers grow to 1-1/2-2" long on early bearing 24" tall vigorous plants. Easy to grow in containers.

*Capsicum annuum* (65 days)  
Heat Level: None - Sweet Pepper: Scoville: 0  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



**SHORT SEASON PEPPER**



**SHORT SEASON PEPPER**

### Paprika - NuMex R. Naky - Pepper

Easy to grow and wonderful when dried and made into a powder for flavoring foods - nothing compares to fresh Paprika powder! NuMex R. Naky is used as a paprika cultivar in New Mexico because of its low heat level and its high level of red pigments. The crop is dehydrated and crushed into powder for use in a wide variety of food products and make-up. Uses include salsas, sauces, used whole, pickled, flakes, powdered and in goulash! These heirloom Anaheim type pods grow to 6" long, ripening from green to a very bright red and have a smoky sweet aroma. Plants grow to 3' tall and will produce all season until frost.

*Capsicum annuum* (80 days)  
Heat Level: Sweet and Very Mild: Scoville: 0-100  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49

### Sweet Banana Heirloom Pepper

A great pepper for short season climates because it produces so quickly. It is versatile and flavorful and can be used successfully in a wide range of dishes. Pickled, stuffed or jellied are a few. These sweet and crunchy peppers can grow up to 6" long. The fruit turns from pale green to light yellow, at which point it is ready to harvest. If left on the plant, they will continue to mature to red. Plants are 24" tall and easy to grow.

*Capsicum annuum* (75 days)  
Heat Level: None - Mild: Scoville 0-500  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$2.49



### Sweet Hungarian Yellow Wax Heirloom Pepper

Great for short season climates. This pepper's charm is its lighter flavor and thinner flesh compared to the bell pepper with more assertive flavor and thicker flesh. Early season peppers may have a mild heat, but peppers get sweeter when left to ripen on the plant. Matures from green to orange and then red and are delicious in all colors. Thin walled fruits with sweet mild flavor are 4 - 5" long and 1-1/2" wide. Plants are 30" tall and easy to grow. Most commonly pickled and used in salads and on sandwiches and pizza!

*Capsicum annuum* (76 days)  
Heat Level: None - Sweet Pepper: Scoville: 0  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 10 seeds. \$2.49



### SIMPLE PICKLED BANANA PEPPERS RECIPE

1 pound Sweet Banana Peppers, or any Wax Peppers, washed & sliced

2-4 Hot Peppers (optional to add heat)

2-3 Cloves of Garlic, smashed and peeled

3 cups Distilled White Vinegar

2 cups Water

2 tablespoons Kosher or Pickling Salt (no iodine)

1/2 tablespoon Sugar

Sprinkle of Turmeric (for color, optional, gives them a nice golden glow)

#### DIRECTIONS:

Boil the vinegar, water, salt, turmeric (optional), and sugar in a pot, stirring to dissolve.

Slice the banana peppers, wax peppers or other hot peppers, peel garlic, and put into clean disinfected jars (boil jars to disinfect). Use a spoon to ladle vinegar water mixture over peppers.

Put lid on top, let cool, put in refrigerator for up to 1-2 months.



# TOMATOES



## All-America Selection Winners

AAS is a nonprofit organization founded in 1932 to assess the performance of new and improved varieties for home gardeners. Plant winners are rigorously screened for their unique characteristics, adaptability to different zones in the country, growth habit, fruit quality, pest and disease tolerance, and other features.

With countless varieties and a range of delicious flavor profiles, there's no question that tomatoes are the perfect addition to any vegetable garden. Tomato plants love the warm weather and need plenty of sun, and then they will reward you with a bountiful harvest of fruits. Whether you like huge tomatoes for slicing or small ones for bite-sized morsels, there is a tomato variety to suit your tastes. There is nothing quite like a vine-ripened, home-grown tomato fresh from your garden!



## ORANGE TOMATOES

### Amana Orange Tomato

Produces big beefsteak-type tomatoes that are nicely fluted and can grow to 2 pounds or more. Tomatoes are light-orange and have an excellent sweet and almost tropical fruit flavor. The tall indeterminate regular leaf plants produce many beautiful fruits that will mature about 90 days after transplant. **History:** This tomato was named after the Amana Colonies in Iowa. *Heirloom/Open-pollinated/Non-GMO (90 days)*  
*Fruit Color: Orange | Shape: Fluted | Size 16 oz.*  
*Plant Habit: Indeterminate. Plant Size: 6 ft.*  
*Packet contains 10 Seeds. \$3.99*



### Box Car Willie Heirloom Tomato

These smooth bright orange-red slicer tomatoes are full of old-fashioned flavor and have good yields of smooth, crack free fruit. **History:** Initially bred by Joe Bratka's father in New Jersey. Joe found the seeds in glass jars already named by his father but he couldn't germinate the seeds. He sent them to Carolyn Male who succeeded in germinating the seed and began sharing this variety with other gardeners in the mid-1990's. Named for the singer Boxcar Willie of the Grand Ole Opry. Boxcar Willie is a good all-season tomato that produces well until frost. Good resistance to disease and cracking. *Heirloom/Open-pollinated/Non-GMO (75-90 days)*  
*Fruit Color: Orange | Shape: Flattened Globe | Size: 10-12 oz.*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Packet contains 10 Seeds. \$3.99*



### Chef's Choice Orange Hybrid Tomato

An attractive orange beefsteak that is a prolific producer of juicy, bright orange tomatoes and an All-America Selection winner. Chef's Choice Orange F1 is a hybrid derived from the popular heirloom Amana Orange which matures late in the season. Now you can experience the wonderful flavor of an orange heirloom tomato in only 75 days from transplant. Its disease resistance is a bonus. It's orange throughout with a very nice fresh sweet flavor. *Hybrid/Non-GMO (75 days)*  
*Fruit Color: Orange | Shape: Round | Size: 9-12 oz.*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Packet contains 10 Seeds. \$3.99*



### Golden Jubilee Heirloom Tomato

Meaty and thick, golden-orange skin with a mild flavor. A great choice for its low acidity and high Vitamin C content. **History:** The Golden Jubilee was first introduced in 1943 by the W. Atlee Burpee & Co. which was established in 1876. Golden Jubilee is sweet, mild and meaty. Its mild flavor pairs well with other ingredients and it holds its orange color when cooked. An All-America Selections winner in 1943. *Heirloom/Open-pollinated/Non-GMO (80 days)*  
*Fruit Color: Orange | Shape: Globe | Size: 6-8 oz.*  
*Plant Habit: Indeterminate | Plant Size: 6'*  
*Packet contains 10 Seeds. \$3.99*



### Kellogg's Breakfast Heirloom Tomato

This old heirloom from West Virginia was obtained from Darrell Kellogg of Redford, MI. Large orange beefsteak fruits are thin-skinned, meaty, have few seeds and a fantastic sweet, tangy flavor. The juice and inside flesh have the same bright orange color as orange juice. **History:** This old heirloom from West Virginia was obtained from Darrell Kellogg of Redford, MI. *Heirloom/Open-pollinated/Non-GMO (80-90 days)*  
*Fruit Color: Orange | Shape: Round | Size: 1-2lbs.*  
*Plant Habit: Indeterminate | Plant Size: 6-8'*  
*Packet contains 10 Seeds. \$2.49*



## PINK TOMATOES

### Arkansas Traveler Heirloom Tomato

Rosy-pink 8 oz. fruits have classic tomato flavor with a balance of sweet and tart. A very dependable producer. **History:** This great tasting heirloom originated in the Ozark Mountains before 1900 and was grown throughout the South from northwest Arkansas to North Carolina. Arkansas Traveler is prized for its ability to produce flavorful tomatoes under conditions of high heat, humidity or drought. Very flavorful, medium-sized tomatoes resist cracking. *Heirloom/Open-pollinated/Non-GMO (85 days)*  
*Fruit Color: Pink | Shape: Round | Size: 8 oz.*  
*Plant Habit: Indeterminate | Plant Size: 6'*  
*Packet contains 10 Seeds. \$2.49*



### Brandywine Pink Heirloom Tomato

Beautiful pink fruit can grow to over 1 lb. with supreme flavor. Brandywine is the heirloom tomato standard and for good reasons. It has quite a following among gardeners and tomato connoisseurs. **History:** This heirloom with potato leaves is a pink Amish variety from the 1880's and is named after Brandywine Creek in Chester County, PA. The Brandywine is legendary for exceptionally rich succulent tomato flavor. *Heirloom/Open-pollinated/Non-GMO (82 days)*  
*Fruit Color: Pink | Shape: Flattened Globe | Size: 12-16 oz.*  
*Plant Habit: Indeterminate. Plant Size: 6-9'*  
*Packet contains 10 Seeds. \$3.99*



### German Johnson Heirloom Tomato

A very productive pink heirloom that is meaty and full flavored. **History:** This old heirloom from North Carolina is one of the parents of Mortgage Lifter. Known for its big yields of pink meaty fruits often weighing more than 1 lb. Its flavor is mild with a touch of sweetness. A favorite with market growers. *Heirloom/Open-pollinated/Non-GMO (75-80 days)*  
*Fruit Color: Pink | Shape: Flattened globe | Size: 8-16 oz.*  
*Plant Habit: Indeterminate | Plant Size: 6-9'*  
*Packet contains 10 Seeds. \$2.49*



### Mortgage Lifter Heirloom Tomato

A very large and very tasty tomato. Fruits are meaty and have few seeds. **History:** Kentucky family heirloom grown by generations of families for almost 100 years. In the early 1930's, M.C. Byle developed a large and meaty tomato. It was named after him: Radiator Charlie's tomato. The tomato was so popular at his roadside stand, that Charlie paid off his \$6,000 mortgage in 6 yrs. Byle's legacy is now called Radiator Charlie's Mortgage Lifter Tomato. Great old-fashioned tomato flavor. *Heirloom/Open-pollinated/Non-GMO (75-90 days)*  
*Fruit Color: Pink | Shape: Flattened Globe | Size: 1-3 lb.*  
*Plant Habit: Indeterminate | Plant Size: 6-10'*  
*Packet contains 10 Seeds. \$3.99*



### Pruden's Purple Tomato

Not really purple, but a deep pink color with slight shoulder ribbing. Plants have potato foliage. **History:** Also referred to as Prudence, the seeds were reintroduced in the mid-1980's. This old family heirloom doesn't have a clear history, but the story attributes its development to an old woman in Eastern Kentucky by the name of Mrs. Pruden. Fantastic sweet taste rivals Brandywine and it may be easier to grow. *Heirloom/Open-pollinated/Non-GMO (72-80 days)*  
*Fruit Color: Dark Pink | Shape: Flattened globe*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Size: 10-16 oz. | Packet contains 10 Seeds. \$3.99*



## PURPLE, BLACK &amp; BROWN TOMATOES

**Indigo Rose Tomato**

The fruits are purple due to high anthocyanin levels and it has a strong acidic flavor. **History:** World's first high anthocyanin tomato was developed by Jim Myers at Oregon State University using traditional plant breeding techniques. It has beautiful deep purple hues where sunshine hits the fruit to red/orange where it is shaded. The first truly purple skinned tomato released in 2011. *Open-pollinated/Non-GMO (75 days)*  
**Fruit Color:** Purple | **Shape:** Round | **Size:** 1-2 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 3'  
 Packet contains 10 Seeds. \$3.99

**Black from Tula Heirloom Tomato**

Rare Russian heirloom tomato that produces large black tomatoes. This beefsteak variety has deep reddish-brown skin and a rich, sweet, and spicy old-fashioned taste. Rated among the best for dark heritage tomatoes. Indeterminate plants require space and good support. The great flavor and meaty flesh make it ideal for eating fresh or cooking. *Heirloom/Open-pollinated/Non-GMO (85 days)*  
**Fruit Color:** Brownish Red | **Shape:** Flattened Globe | **Size:** 12-14 oz  
**Plant Habit:** Indeterminate. **Plant Size:** 6 ft.  
 Packet contains 10 Seeds. \$3.99

**Black Krim Heirloom Tomato**

Medium maroon fruits with green shoulders have a flavor that can't be beat. It is prolific, produces early and continues to produce until frost. Heat tolerant and very disease resistant. **History:** A delicious old Russian heirloom, this rare tomato has a rich salty flavor and beautiful color inside. *Heirloom/Open-pollinated/Non-GMO (75-90 days)*  
**Fruit Color:** Purple-Black with green shoulders  
**Shape:** Flattened Globe | **Size:** 10 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 5'  
 Packet contains 10 Seeds. \$3.99

**Black Prince Heirloom Tomato**

One of the most popular early black heirloom tomatoes. It is full of juice and has an incredibly rich fruity flavor. Also, has considerable health benefits. Great for patio gardens. **History:** Originally introduced in Irkutsk, Siberia Russia. Regarded as a true northern variety and has excellent growing qualities suited for cooler climates. *Heirloom/Open-pollinated/Non-GMO (70 days)*  
**Fruit Color:** Purple-Black | **Shape:** Round | **Size:** 5 oz. **Plant Habit:** Indeterminate | **Plant Size:** 6-8'  
 Packet contains 10 Seeds. \$2.49

**Cherokee Purple Heirloom Tomato**

Excellent flavor that is extremely sweet and complex. Large dusky rose and purple tomato. Early and heat tolerant. **History:** In 1990, an unnamed variety of seeds were sent to Craig LeHoullier by John D. Green of Sevierville, TN, who got the variety from a woman who, in turn, received them from her neighbor who claimed that they had been in their family for 100 years, originally receiving them from Cherokee Indians. *Heirloom/Open-pollinated/Non-GMO (75-90 days)*  
**Fruit Color:** Purple-Black | **Shape:** Pleated Flattened Globe  
**Size:** 12 oz. | **Plant Habit:** Indeterminate | **Plant Size:** 4-5'  
 Packet contains 10 Seeds. \$3.99

**Chocolate Cherry Heirloom Tomato**

Exceptionally rich, complex fresh flavor. Loaded with clusters of sweet 1-in. fruits that are rich brick red with deep chocolate shading. A beautiful addition to any salad. Many believe that this truly black cherry tomato is the best-tasting cherry tomato on the market. **History:** Aaron Whaley developed this variety to create a plant which was superior and more uniform than Black Cherry. Tomatoes pick easily from the stem and are produced in abundance on tall plants. *Heirloom/Open-pollinated/Non-GMO (65-70 days)*  
**Fruit Color:** Black | **Shape:** Round | **Size:** 1"  
**Plant Habit:** Indeterminate | **Plant Size:** 4-5'  
 Packet contains 10 Seeds. \$3.99



**SHORT  
SEASON  
TOMATO!**



**BEST TASTING  
CHERRY TOMATO!**



**SHORT  
SEASON  
TOMATO!**

**Japanese Black Trifele Heirloom Tomato**

One of the best old Russian black tomato heirlooms. It has a striking appearance and is very tasty with an extraordinary rich and complex flavor. It has a unique pear shape, with narrow green shoulders and a larger dark burgundy base. The potato leaf plants tolerate drought, hot temperatures, and produce delicious fruit all summer. Flavor is best when not over-watered. Resists cracking. *Heirloom/Open-pollinated/Non-GMO (85 days)*  
**Color:** Mahogany w/ Green Shoulders | **Shape:** Pear | **Size:** 4-5 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 6'  
 Packet contains 10 Seeds. \$3.99

## RED TOMATOES

**Abe Lincoln Heirloom Tomato**

A great tomato classic with extraordinary flavor. Beautiful 12 oz. brilliant red fruits grow in large clusters. Tolerates rainy weather without splitting. It's a standout in any garden because of the big dark red tomatoes and bronzy-green leaves. This tomato makes great garden-fresh bruschetta. **History:** Introduced in 1923 by W.H. Buckbee seed company of Rockford, IL, which named the tomato in honor of the state's favorite son. Over the years it has proved itself to be one of the great tomato classics. *Heirloom/Open-pollinated/Non-GMO (85 days)*  
**Fruit Color:** Red | **Shape:** Round | **Size:** 12 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 6'  
 Packet contains 10 Seeds. \$2.49

**Beefmaster Hybrid Tomato**

Vigorous tomato with exceptional disease resistance, succulent, intense flavor and widely adaptable. An improved hybrid, this huge red beefsteak is a meaty, tomato that tastes mild and sweet. Great for sandwiches. This indeterminate plant can grow very tall and needs a cage or tie to a stake for support. If you want to win a size contest, then this enormous tomato is the choice for you. *Hybrid/Non-GMO (80 days)*  
**Fruit Color:** Red | **Shape:** Flattened Globe | **Size:** 16-24 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 8'  
 Packet contains 10 Seeds. \$3.99

**Beefsteak Tomato**

Produces large and meaty crimson red fruit over a long growing season. **History:** Introduced by the Henderson Seed Company in 1898. The original name was Henderson's Crimson Cushion, and then was later renamed to Beefsteak. A favorite of gardeners in the Northeast, it can easily be grown anywhere across the country. Perfect for sandwiches. *Heirloom/Open-pollinated/Non-GMO (90 days)*  
**Fruit Color:** Red | **Shape:** Flattened globe | **Size:** 12-16 oz.  
**Plant Habit:** Indeterminate **Plant Size:** 6-8'  
 Packet contains 10 Seeds. \$2.49

**Better Boy Hybrid Tomato**

High yields maturing mid-season and will continue to produce until frost. Adaptable plants thrive in most climates with good disease resistance. AAS All-America Selections 1994 winner as an outstanding tomato and one of the best performers. **History:** Originally distributed in the USA by PetoSeed Co. Better Boy is one of the most popular tomatoes grown and is one of our best sellers. Huge and tasty. *Hybrid/Non-GMO (72 days)*  
**Fruit Color:** Red | **Shape:** Round | **Size:** 16 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 6'  
 Packet contains 10 Seeds. \$2.49



**SHORT  
SEASON**

**Big Beef F1 Hybrid Tomato**

A delicious and juicy beefsteak-type, early to bear, and highly disease resistant. Produces reliably in cool and wet weather and also tolerates heat. Vines grow tall, so give support with a tall cage. An AAS All-America Selections winner as an outstanding tomato and one of the best performers. **History:** A national favorite with old-time flavor and is resistant to many diseases. Grows well throughout the country. *Fruit Hybrid/Non-GMO (75 days)*  
**Fruit Color:** Red | **Shape:** Round | **Size:** 12-16 oz.  
**Plant Habit:** Indeterminate | **Plant Size:** 6-8'  
 Packet contains 10 Seeds. \$3.99



RED TOMATOES



**Bush Early Girl Hybrid Tomato**

Compact space saving plants produce good early yields of excellent flavor for an early tomato. Good disease resistance and easy to grow. Heat tolerant. Good yields on small bushy plants. Very popular with home gardeners because of early fruit ripening. Larger and more flavorful than Early Girl and is dependable with huge yields.

*Hybrid/Non-GMO (59 days)*  
*Fruit Color: Red | Shape: Round | Size: 6-7 oz.*  
*Plant Habit: Determinate | Plant Size: 3'*  
*Packet contains 10 Seeds. \$3.99*



**Celebrity Hybrid Tomato**

Dependable variety that produces fruits with exceptional flavor. Fantastic disease resistance and resists cracking.

**History:** This AAS All-America Selection winner has been a favorite with gardeners for decades. Its growth is semi-determinate because it grows to a certain height and continues to produce fruit all season until frost. AAS winners are outstanding tomatoes and great performers.

*Hybrid/Non-GMO (85 days)*  
*Fruit Color: Red | Shape: Round | Size 8 oz.*  
*Plant Habit: Semi-determinate | Plant Size: 3-4 ft.*  
*Packet contains 10 Seeds. \$3.99*



**Costoluto Genovese Heirloom Tomato**

This Italian heirloom has a deeply ribbed exterior that presents a beautiful, scalloped edge when sliced. It has an intense and acidic flavor that is ideal for making sauces or pastes and great on sandwiches and salads. Deep red fruits ripen on indeterminate vines that do well in hot weather while continuing into cooler temperatures late into the season.

*Heirloom/Open-pollinated/Non-GMO (80 days)*  
*Fruit Color: Red | Shape: Flattened globe deeply ribbed | Size 5 oz.*  
*Plant Habit: Indeterminate | Plant Size: 5 ft.*  
*Packet contains 10 Seeds. \$3.99*



**Gardener's Delight Heirloom Tomato**

An old German heirloom cherry tomato producing extra sweet bite-size fruits all summer long. Full of flavor, it is said to be one of the best tasting cherry tomatoes ever. In fact, it is so sweet that it used to be called Sugar Lump. Plants tolerate a wide variety of soil and weather conditions, and regularly produces a heavy crop. Slightly larger than a cherry tomato, great for salads. Very popular because of the great taste and how easy it is to grow. Resists cracking.

*Heirloom/Open-pollinated/Non-GMO (67 days)*  
*Fruit Color: Red | Shape: Round Cherry | Size: 1-1/2"*  
*Plant Habit: Indeterminate | Plant Size: 6'*  
*Packet contains 10 Seeds. \$3.99*



**Glacier Heirloom Tomato**

Expect higher-than-average yields of reddish-orange fruits. This tomato has an outstanding flavor and grows on potato leaf plants. **History:** This heirloom was introduced from Sweden in 1985 and sets the standard for extra early tomatoes. It produces beautiful red globe-shaped fruits with orange shoulders up to 3 weeks sooner than other tomatoes. Can't wait for first spring tomato? The Glacier is your best choice. Extremely cold tolerant.

*Heirloom/Open-pollinated/Non-GMO (56-63 days)*  
*Fruit Color: Red | Shape: Round | Size: 2-3 oz.*  
*Plant Habit: Determinate | Plant Size: 3'*  
*Packet contains 10 Seeds. \$3.99*



**German Red Strawberry Heirloom Tomato**

German heirloom with large, red, oxheart-shaped tomatoes that look like a giant strawberry. The 1-lb fruits are loaded with a rich, sweet flavor. With few seeds and juice, they are great for canning and sandwiches. Superior-tasting tomato - one of the best oxhearts available. Resists cracking.

*Heirloom/Open-pollinated/Non-GMO (85 days)*  
*Fruit Color: Red | Shape: Oxheart | Size 16 oz.*  
*Plant Habit: Indeterminate | Plant Size: 2-3 ft.*  
*Packet contains 10 Seeds. \$3.99*

RED TOMATOES



**Jet Star Hybrid Tomato**

One of the most popular tomatoes at farmers markets because it is so easy to grow, has a sweet flavor, and is uniformly red. These versatile tomatoes produce strong yields throughout the season in a wide variety of climates. Heat-tolerant and tolerates colder climates. **History:** The Jet Star has been around for long time, being introduced by the Joseph Harris Co. Seed Catalog 1969. In 1879, he offered a free 44-page catalog and sent out 30,000 copies. In 1880, he built his first seed house, and by 1890 the mail-order business was so profitable that a postal station was established at the farm.

*Hybrid/Non-GMO (72 days)*  
*Fruit Color: Red | Shape: Round | Size: 8 oz.*  
*Plant Habit: Indeterminate | Plant Size: 3'*  
*Packet contains 10 Seeds. \$3.99*



**Marglobe Supreme Tomato**

Great for home and market growing as it is the highest producing tomato plant that we have ever seen! **History:** It was originally released by the USDA in 1925 and was first developed in 1917 from a cross between 'Marvel' and 'Globe'. Marglobe Supreme has been in demand for several generations while many other varieties have come and gone. This high yielding tomato plant is stocky, vigorous, and has excellent disease tolerance. Its vine growth is uniform and provides good protection from sun scald. The high yields of crack resistant, smooth and round shaped tomatoes are perfect for canning.

*Heirloom/Open-pollinated/Non-GMO (75 days)*  
*Fruit Color: Red | Shape: Round | Size 4-6 oz.*  
*Plant Habit: Semi-determinate | Plant Size: 4'*  
*Packet contains 10 Seeds. \$2.49*



**Mexico Midget Heirloom Tomato**

The taste of a beefsteak tomato disguised into a package the size of a small cherry. Old-time, south-of-the-border favorite that continues to prove its value as a salad tomato. Tiny, red, cherry-type fruits weigh down trusses with prolific yields throughout an extended growing season. **History:** This heirloom originally came from Barney Laman in the 1990's, who claimed they were the world's smallest tomato. The seeds were collected by his brother, who delivered hay between Texas and Mexico. He saw it growing wild in Mexico and pulled some fruit from it and brought those tomatoes to Barney who saved the seeds and grew new plants from them. Addictive, luscious flavor.

*Heirloom/Open-pollinated/Non-GMO (65-70 days)*  
*Fruit Color: Red | Shape: Round | Size: 1/2"*  
*Plant Habit: Indeterminate | Plant Size: 4'*  
*Packet contains 10 Seeds. \$3.99*



**New Yorker Heirloom Tomato**

Bright red 4-6 oz. fruits have outstanding flavor. One of the earliest slicer size varieties. The bushy plants set fruit in cool, short-season conditions. It continues to produce tomatoes all summer and then into the cool weather. Adapted well to North-Eastern U.S., and short-season areas. **History:** New Yorker tomatoes were developed around 1912 by Dr. Robinson of the New York Agricultural Experiment Station in Geneva, NY. This tomato was re-discovered as a top performer in the mid-1900's. It was bred for growing in northern or short season areas, with crack resistance. Very dependable and one of our favorites. It is the perfect size to enjoy during a meal.

*Heirloom/Open-pollinated/Non-GMO (65 days)*  
*Fruit Color: Red | Shape: Flattened Globe | Size: 4-6 oz.*  
*Plant Habit: Determinate | Plant Size: 3'*  
*Packet contains 10 Seeds. \$2.49*



**Split tomatoes?**

Tomatoes split due to fluctuations in watering. After dry conditions and then a heavy rain, ripe tomatoes may split! If you pick them right away, you can still use them.

We recommend growing both open-pollinated heirloom & hybrid seeds.

Grow open-pollinated seeds for great flavor and seed saving and hybrid seeds for vigor, yield and better disease resistance.



## RED TOMATOES



### Paul Robeson Heirloom Tomato

Dusky red with an exceptional flavor and a nice balance of acid and sweet. **History:** This delicious Russian beefsteak heirloom was initially made available by Marina Danilenko, a Moscow seedswoman. It was named in honor of Paul Robeson (1898-1976), an African-American singer, actor and a political activist for the Civil Rights Movement. Produces juicy red fruits and has great flavor.

*Heirloom/Open-pollinated/Non-GMO (80-90 days)*  
*Fruit Color: Dark Red with green shoulders*  
*Shape: Flattened globe | Size: 8 - 12 oz.*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Packet contains 10 Seeds. \$2.49*



ITALIAN ROMA THAT IS GREAT FOR CANNING!

### Roma Martino's Heirloom Tomato

A compact Italian variety that produces an abundance of small roma tomatoes. The very heavy set of mild 2-3 ounce fruits are perfectly suited for making sauce, salsa, and paste. These determinate tomatoes are known to fall off when fully ripe. Get ready for the huge crop of tomatoes to ripen all within a two-week span.

*Heirloom/Open-pollinated/Non-GMO (75 days)*  
*Fruit Color: Red | Shape: Pear-shape | Size 2-3 oz.*  
*Plant Habit: Determinate | Plant Size: 2-3 ft.*  
*Packet contains 10 Seeds. \$3.99*



### Roma San Marzano Heirloom Tomato

The San Marzano paste tomato is Italy's top choice as the perfect canning tomato. The flesh is much thicker with fewer seeds, and the taste is stronger, sweeter, and less acidic than Roma VF. This tomato processes well for paste, puree and canning due to their solid nature. Many find this variety better tasting than Roma. The compact plant is a prolific producer of bright-red, pointy plum-type, fruit over a long season. Crack resistant.

*Heirloom/Open-pollinated/Non-GMO (80 days)*  
*Fruit Color: Red | Shape: Plum | Size: 2-3 oz.*  
*Plant Habit: Indeterminate | Plant Size: 4'*  
*Packet contains 10 Seeds. \$2.49*



### Roma VF Heirloom Tomato

Incredible yields of richly flavored tomatoes that are very meaty with few seeds and not much juice. Resists most diseases. **History:** A highly desirable heirloom tomato that has been available since the 1960's. Its primarily used for cooking, because it is meaty with few seeds and not juicy. It is great for tomato puree, soup or ketchup. This plant fruits heavily, so get ready for a big harvest. Highly recommended if you want to can or make your own BBQ sauce, or spicy ketchup. VF indicates it has improved resistance to Verticillium and Fusarium wilt diseases.

*Heirloom/Open-pollinated/Non-GMO (75-80 days)*  
*Fruit Color: Red | Shape: Plum | Size: 2-3 oz.*  
*Plant Habit: Semi-determinate | Plant Size: 3'*  
*Packet contains 10 Seeds. \$2.49*



### Rutgers VF Heirloom Tomato

Bright red fruits have an incredible old-time tomato taste. This is an improved strain that is resistant to Verticillium wilt (V) and Fusarium wilt (F). Rutgers was developed by the Campbell Soup Co. in 1928 from a cross of Marglobe and J.T.D. It was later refined by Rutgers Univ. in 1943 for more disease resistance. The Rutgers tomato once accounted for 70% of processed tomatoes in the United States. A fine New Jersey heirloom.

*Heirloom/Open-pollinated/Non-GMO (75 days)*  
*Fruit Color: Red | Shape: Round | Size: 8-10 oz.*  
*Plant Habit: Determinate | Plant Size: 5'*  
*Packet contains 10 Seeds. \$2.49*

## RED TOMATOES



### Stupice Heirloom Tomato

Succulent red fruits have a rich tangy sweet flavor. This vigorous plant with potato leaf foliage is an abundant producer all season. Stupice is a 'cold-set' variety but is also an all-weather standout because it can produce in hot weather, too. **History:** This heirloom tomato is from Czechoslovakia and arose from a cross made in a cultivator station in community Stupice (near Prague) in 1955. It bears a large amount of very sweet, flavorful 2-3", deep red fruit.



SHORT SEASON TOMATO!

*Heirloom/Open-pollinated/Non-GMO (60 days)*  
*Fruit Color: Red | Shape: Round | Size: 4 oz.*  
*Plant Habit: Indeterminate | Plant Size: 3-4'*  
*Packet contains 10 Seeds. \$2.49*



### Super Fantastic Hybrid Tomato

Firm and meaty bright red fruit is juicy and rich in delicious tomato flavor. Expect very high yields from this great performer. Great disease resistance. A very tough plant that thrives in climate extremes. Enjoys hot, dry, or humid environments and will tolerate wind better than most hybrids. Vigorous plants need support.



SHORT SEASON TOMATO!

*Hybrid/Non-GMO (70 days)*  
*Fruit Color: Red | Shape: Round | Size 10 oz.*  
*Plant Habit: Indeterminate | Plant Size: 6-8'*  
*Packet contains 10 Seeds. \$2.49*



### Super Sioux Heirloom Tomato

Round red fruits have an excellent balance of sweet and acid flavor. Notable for its ability to thrive in hot dry climates. **History:** The heirloom tomato Sioux was released in 1944 by the University of Nebraska. The Super Sioux is a later selection with a larger size, improved taste and more disease resistance. Flavor is an exquisite blend of sweet, acidic and earthy flavors. A perfect variety for hot and dry climates



SHORT SEASON TOMATO!

*Heirloom/Open-pollinated/Non-GMO (71 days)*  
*Fruit Color: Red | Shape: Round | Size: 4-6 oz.*  
*Plant Habit: Semi-determinate | Plant Size: 5'*  
*Packet contains 10 Seeds. \$3.99*



### Super Sweet 100 Hybrid Tomato

Cherry-sized fruits are produced in long pendulous clusters right up to frost. With extra sweetness than the beloved classic Sweet 100. Improved disease fighting ability. Grow on stakes or tall cages. **History:** This improved variety has all the taste and bounty of Sweet 100, but more hardiness and less cracking. Nutritious with high vitamin C content. Staked plants will produce several long, multiple branched clusters with 100 or more fruit.



SHORT SEASON TOMATO!

*Hybrid/Non-GMO (70 days)*  
*Fruit Color: Red | Shape: Round | Size: Cherry 1"*  
*Plant Habit: Indeterminate | Plant Size: 6'*  
*Packet contains 10 Seeds. \$3.99*



### Sweet Million Hybrid Tomato

The very sweet and large tomatoes are sweeter than Sungold and larger than Sweet 100. Long chains of smooth, dark red, crack resistant fruits grow on plants with excellent disease resistance. **History:** A well-established favorite in home gardens and roadside markets. This is our favorite cherry tomato and best producer.



SHORT SEASON TOMATO!

*Hybrid/Non-GMO (65 days)*  
*Fruit Color: Red | Shape: Round | Size: Cherry 1-1/2"*  
*Plant Habit: Indeterminate | Plant Size: 3'*  
*Packet contains 10 Seeds. \$3.99*



### Wisconsin 55 Heirloom Tomato

This tomato is flavorful, juicy, and firm making it wonderful for slicing, cooking, and salads. It was developed at the Univ. of Wisconsin as one of the last open-pollinated varieties released in 1950 before hybrids became popular. The fruits resist shoulder cracks and blossom end rot. Vigorous plants are tolerant to early blight and leaf spot.

*Heirloom/Open-pollinated/Non-GMO (80 days)*  
*Fruit Color: Red. Size 6-8 oz. Shape: Globe*  
*Plant Habit: Indeterminate. Plant Size: 5 ft.*  
*Packet contains 10 Seeds. 10 Seeds \$3.99*

Love red tomatoes?  
Make sure to also see our easy-to-grow Rio Grande Roma Tomato on page 29.

## STRIPED TOMATOES



### Hillbilly Heirloom Tomato

Huge 1-2 lb. fruits have a sweet and fruity flavor. It is very attractive with orange-yellow color and red streaks.

**History:** This ancient heirloom from the 1800's hails from the hills of West Virginia. It has a wonderful sweet flavor, striking appearance, and produces well. Heavily ribbed fruits bring superb, sweet, low-acid flavor to salads and sandwiches.

*Heirloom/Open-pollinated/Non-GMO (85-95 days)*

*Fruit Color: Bi-Color Orange and Yellow*

*Plant Habit: Indeterminate | Plant Size: 5'*

*Shape: Flattened Globe | Size: 1-2lb.*

*Packet contains 10 Seeds \$2.49*



### Berkeley Tie-Dye Tomato

Great flavor, matures mid-season before other beefsteaks and has great heirloom flavor. **History:** Developed by Brad Gates of Wild Boar Farms in Napa, CA. This port wine colored beefsteak with metallic green stripes may be the prettiest tomato you've ever grown. The flesh is pink with yellow streaks and the flavor is outstanding - sweet, rich, dark heirloom tomato flavor. Be sure to bring this one to the tomato tasting contest. Beautiful, early and sweet flavor.

*Heirloom/Open-pollinated/Non-GMO (65-75 days)*

*Fruit Color: Bi-Color Red with green stripes*

*Plant Habit: Indeterminate | Plant Size: 4-6'*

*Shape: Flattened Globe | Size: 8-12 oz.*

*Packet contains 10 Seeds. \$3.99*



### Big Rainbow Heirloom Tomato

Heavy 1-2 lb. fruits are juicy and sweet. Beautiful yellow color with a red blush on the blossom end and the inside.

**History:** This big heirloom is originally from Polk County, Minnesota. Each tomato slice is a work of art, deep golden yellow with dramatic splashes of bright red with a mild sweet taste. As fruits begin to ripen they have a rainbow appearance: greens on the shoulder, yellow, orange, gold in the middle, and red on the blossom end. Very juicy and fruity sweet. Good disease resistance. A late producer. Great for slicing thick into sandwiches or salads.

*Heirloom/Open-pollinated/Non-GMO (82 days)*

*Fruit Color: Bi-color Yellow and Red*

*Shape: Flattened Globe | Size: 1-2 lbs.*

*Plant Habit: Indeterminate | Plant Size: 6'*

*Packet contains 10 Seeds. \$2.49*

## STRIPED TOMATOES



### Isis Candy Heirloom Tomato

This variety produces precious little 1-1/2" morsels of red and gold garden candy. They have a starburst pattern on the blossom end when ripe. This small early producing tomato is also heat and drought tolerant

**History:** Sweet and fruity, it's a consistent winner at cherry tomato tasting contests. It rivals the Sun Gold flavor as a best-of-show cherry. Kids really like this rich and fruity candy treat.

*Heirloom/Open-pollinated/Non-GMO (67 days)*

*Fruit Color: Bi-color Yellow & Red*

*Shape: Round Cherry | Size: 1-1/2"*

*Plant Habit: Indeterminate | Plant Size: 6'*

*Packet contains 10 Seeds. \$2.49*



### Pineapple - Heirloom Tomato

Large 1 lb. bicolor fruits are famous for their sweet and fruity low acid flavor. A beautiful tomato with a unique color of yellow on the outside and red streaks inside. The Pineapple vines set fruit fairly early, and also ripe quickly. The fruit is very lovely when sliced and has great flavor.

One big slice of this tomato on bread makes a great summertime sandwich. **History:** This 100 year old heirloom is originally from Kentucky. It produces beautiful fruit with bright yellow flesh and red mottled stripes running throughout it. It is sweet with a slight pineapple-like taste. Pineapple tomatoes have been known to reach 2 lbs.

*Heirloom/Open-pollinated/Non-GMO (85 days)*

*Fruit Color: Bi-color Yellow & Red*

*Shape: Flattened Globe | Size: 1 lb.*

*Plant Habit: Indeterminate Plant Size: 6'*

*Packet contains 10 Seeds. \$2.49*



### Virginia Sweets Heirloom Tomato

The huge 1-2 lb. yellow and red fruits are extremely sweet. It is said to be the very best of the yellow bi-color tomatoes. This old heirloom from Virginia has a flavor described as fruity and complex. It is one of the best tasting and best producing yellow-red tomatoes. A dependable producer of an abundant harvest of delicious tomatoes that are resistant to cracking. Heat tolerant.

*Heirloom/Open-pollinated/Non-GMO (80 days)*

*Fruit Color: Bi-color Red & Yellow | Shape: Round | Size: 1 lb.*

*Plant Habit: Indeterminate | Plant Size: 5'*

*Packet contains 10 Seeds. \$2.49*



### Zapotec Pleated Heirloom Tomato

Deeply pleated 1 lb. Pink-red fruit is triangular in shape with a hollow interior. The flavor of this exotic Mexican Indian variety is sweet and intense. Grows well in warm or hot climates. **History:** An heirloom tomato that comes from the indigenous people of Oaxaca, Mexico. It is a prolific and large pleated tomato that is dry and has very few seeds. Excellent for grilling or stuffing.

*Heirloom/Open-pollinated/Non-GMO (85 days)*

*Fruit Color: Bi-color Red & Yellow*

*Shape: Pleated Cone | Size: 1 lb.*

*Plant Habit: Indeterminate | Plant Size: 6'*

*Packet contains 10 Seeds. \$2.49*



When selecting tomato varieties, you must choose between plants with different types of growth habits called determinate or indeterminate. All tomatoes are either one or the other.

**Determinate** varieties reach a certain plant height and then stop growing. The majority of their fruit matures within a month or two and appears at the ends of the branches. These are popular with gardeners who like to can, make sauce, or have another reason for wanting most of their tomatoes at once. Most determinate varieties need a cage or just a stake to keep them from toppling in wind and rain.

**Indeterminate** varieties continue to grow, bloom and produce tomatoes all along the stems throughout the growing season. Indeterminate plants need extra-tall supports or stakes, because they can reach heights of up to 12 feet although 6 feet is normal. Many gardeners often prune them or train them on a tall trellis.



### How do you know when Tomatoes are ready to pick?

You know that tomatoes are ready to pick when their skin has changed color and there is no green tinge. You will also know a tomato is ready to be picked when it begins to lose its firmness.

## YELLOW TOMATOES



**FUZZY LIKE A PEACH!**



**SHORT SEASON TOMATO!**

### Garden Peach Heirloom Tomato

Tomatoes have fuzzy skin just like a peach! They are mildly sweet 2-4 oz fruits that are fun to grow and quite a novelty. **History:** This heirloom was developed in 1890 by plant breeder Elbert S. Carman and was introduced as a novelty in the Hallock & Sons 1890 seed catalog. In 1893 Burpee described this heirloom as “delicate, melting in the mouth like a grape”.

*Heirloom/Open-pollinated/Non-GMO (71 days)  
Fruit Color: Yellow | Shape: Round | Size: 2-4 oz.  
Plant Habit: Indeterminate | Plant Size: 5'  
Packet contains 10 Seeds. \$2.49*



**YELLOW TOMATOES HAVE MORE IRON + MINERALS THAN RED TOMATOES!**



**SHORT SEASON TOMATO!**

### Sunny Boy Hybrid Tomato

Early maturing plant produces high yields of bright yellow slightly tangy, but also sweet and mild tomatoes. Yellow tomatoes are less acidic and taste sweeter than red tomatoes. They contain more iron and minerals than red tomatoes, so it's a good idea to grow both colors. This eye-catching Sunny Boy tomato will add visual interest to your garden with its unique lemon colored skin. When sliced it reveals brightly colored meaty flesh. Perfect for salads and fresh salsa.

*Hybrid/Non-GMO (72 days)  
Fruit Color: Yellow | Shape: Globe | Size: 8-10 oz.  
Plant Habit: Indeterminate | Plant Size 6-8'  
Packet contains 10 Seeds. \$3.99*



### Yellow Pear Beam's Tomato

Bright yellow and very productive all season. Mild and sweet flavor is great for fresh eating. **History:** Yellow pears have been grown in Europe since the 1700's. During the 1800s, this sweet, small, pear-shaped tomato came to both England and the United States. It traveled west with the pioneers and north with the fur trade. This is one of the best yellow pears available. Original stock was obtained from John Hartman of Indiana. Mild sweet flavor, ideal for salads. This could be the prettiest tomato in your garden. This tomato is very popular because it is vigorous and produces an endless supply of yellow pear-shaped tomatoes!

*Heirloom/Open-pollinated/Non-GMO (73-80 days)  
Fruit Color: Yellow | Shape: Pear-shaped cherry  
Size: 1-1/2" long  
Plant Habit: Indeterminate | Plant Size: 6-8'  
Packet contains 10 Seeds. \$2.49*



**BERKELEY TIE-DYE TOMATO**

Here are a dozen of the best early-season & cool-climate tomatoes:

- Beam's Yellow Pear**
- Black from Tula**
- Black Krim**
- Black Prince**
- Box Car Willie**
- Chocolate Cherry**
- Glacier**
- Japanese Black Trifele**
- New Yorker**
- Paul Robeson**
- Stupice**
- Wisconsin 55**



Look for our colorful seed displays at your local garden shop. They are packed with peppers of the world and vegetables, too!



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[sandiased.com/stores](http://sandiased.com/stores)



**Heirloom Seeds** are typically distinguished by their old age and history of being passed down within a family or community. As a result, heirlooms are adapted to a specific climate and offer a distinct flavor or look. Heirloom seeds are open-pollinated, which means you can save their seeds among other things.

**Open-Pollinated seeds** are pollinated by natural mechanisms, such as by insects, winds, or birds. They are more genetically diverse and slowly adapt to their surroundings over time. You can save these seeds because they produce “true-to-type” plants like their parents.

**Hybrid seeds** are crosses between two plant varieties and can occur on their own in nature or by human manipulation. Market farmers and gardeners enjoy the benefits of hybrids for their vigor and specific traits. The seeds don't produce “true-to-type” plants, which eliminates the possibility of seed saving.



## Basil Genovese

Basil Genovese is a sweet basil with large shiny leaves. It has a delicious flavor and aroma. It is a favorite herb for containers or gardens. Grows well in warm weather.

*Ocimum basilicum* (55 days)  
Annual/Open-pollinated/Heirloom/Non-GMO  
Packet contains 200 seeds. \$3.00



## Bean - Bush - Provider

A very dependable early green bean, very easy to grow. This variety has excellent flavor and is great for fresh eating, freezing, and canning. The seeds germinate well in cooler soil, and the plant can adapt to diverse soil and climate conditions. Beans also add nitrogen to the soil!

*Phaseolus vulgaris* (50 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds. \$3.00



## Bean - Pole - Kentucky Blue

Produces big crops of sweet, straight, and stringless 7" pods. This AAS Winner combines the great flavor of Kentucky Wonder with the cool season hardiness of Blue Lake. The long, round pods are dark-green, and the plants will bear over a long season. Plant the seeds 1" deep and 8" apart at the base of poles, sunflowers, corn, a trellis, or a fence. The plants can grow up to 8' tall. Continuously pick pods at when nearly mature at 6-7" for more production.

*Phaseolus vulgaris* (65 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 Seeds \$3.00



## Beet - Detroit Dark Red

Detroit Dark Red Beets have striking dark-red flesh with a deep, sweet flavor. They grow perfectly round to 3" diameter and can also be harvested early for smaller baby beets. They are a colorful, cool-season crop that grows well in the cooler temperatures of spring and fall. Grow them for both the roots and the young tops which are used as greens.

*Beta vulgaris* (60 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 150 seeds. \$3.00



## Bell Pepper - Yolo Wonder

Yolo Wonder is a sweet bell pepper with mild flavor and crisp juicy flesh. It's large with thick skin and will turn from dark green to bright red when mature. Easy to grow and a good choice for new gardeners.

*Capsicum annum* (75 days)  
Heat Level: None - Sweet Pepper  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00



## Broccoli - Waltham 29

Broccoli Waltham 29 is prized for its large 4-6" dark blue-green heads and marvelous flavor. It has a reputation as a superfood because it contains a wealth of nutrients and antioxidants that support many aspects of human health.

*Brassica oleracea* (85 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds. \$3.00



## Cabbage - Brunswick

Brunswick is cold hardy for fall/winter growing and also heat resistant. It has a good flavor fresh. The solid heads can weigh 6-10 lbs.

*Brassica oleracea* (90 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 150 seeds. \$3.00



## Carrot - Danvers

Excellent flavor and easy to grow. They are a beautiful rich dark orange color and produce high-yields. A great choice for new gardeners. Cool-season crop grows best in cool temperatures that occur in early spring and late fall. This variety is hardy and the best choice for all types of soil, and not prone to splitting or cracking. The taste of these fresh carrots from the garden can not be beaten.

*Daucus carota* (75 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 300 seeds. \$3.00



## Cayenne Pepper - Long Slim

Long Slim Cayenne is easy to grow, very dependable, and will produce huge yields of very hot peppers. The long red peppers have thin walls and are easy to dry. They are most commonly used for chile flakes or powder, but excellent for pickling, and fresh eating too. This pepper plant is bushy and reaches 24" tall.

*Capsicum annum* (85 days)  
Heat Level: 30,000 Scoville  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00



## Chives - Garlic

Mild garlic flavor with hints of onion. The flat leaves are bright green with white flowers. Easy to grow from seed during the cool season and do well in temperate climates as hardy perennial herbs. A popular garnish in Asian and French cuisine, these make a great aromatic ornamental herb in your garden. Garlic chives can be grown as an annual or perennial.

*Allium cepa* (60 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 200 seeds. \$3.00



## Cilantro

Cilantro is a cool-season plant that grows quickly. Leaves have a citrusy bite and the entire plant is edible.

*Coriandrum sativum* (55 days)  
Annual/Open-pollinated/Heirloom/Non-GMO  
Packet contains 50 seeds. \$3.00



## Corn - Golden Bantam

Full of flavor and is how yellow corn should really taste. The old standard for yellow sweet corn and has been the home gardener's favorite since the beginning of the twentieth century. Plants grow to about 5' and produce 5" long ears loaded with 10-12 rows of sweet, plump, golden kernels. Open-pollinated, so seeds can be saved and grown with the same results. Very early and tasty.

*Zea mays* (80 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 60 seeds. \$3.00



## Cucumber - Homemade Pickles

A very vigorous vining plant that produces a large abundance of solid, crisp, and flavorful cucumbers. The firm crunchy cucumbers grow 6" long and the plant is resistant to common cucumber diseases. These are great for making our Refrigerator Pickles Recipe:

[sandiaseed.com/pickles](http://sandiaseed.com/pickles)  
*Cucumis sativa* (80 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds. \$3.00



## Cucumber - Spacemaster 80

This cucumber grows as a bush with 2-3' vines. Produces dark green 7-8" slicers with excellent flavor. Very productive and reliable. Grows well in small spaces and containers. The fruit is crisp and tasty, with a satisfying bite that is just right. The perfect cucumber for snacking, salads, and sandwiches, and even for pickling when harvested small. Spacemaster 80 performs very well in a wide range of climates and is very disease-resistant.

*Cucumis sativus* (60 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00

**Echinacea – Purple Coneflower**

Blooms profusely for up to two months in mid to late summer and sometimes re-blooms in the fall. The flowers are rich purple to pink in color. Showy flowers are a favorite nectar source for butterflies, bees, and myriad pollinators, including hummingbirds. Large seed heads attract Goldfinches and other birds. Native Americans have recognized the medicinal value of Echinacea for centuries. Easy to grow and prefers full to partial sun and medium soil conditions. Drought resistant.

*Echinacea purpurea* (90 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 300 seeds \$3.00

**Eggplant – Black Beauty**

Easy to grow and produces high yields of nutritious glossy dark purple fruits. This open-pollinated heirloom plant produces perfect 4-6” fruits that ripen earlier than other varieties. This eggplant is the most popular at markets because of its great flavor and texture. Harvesting fresh eggplants from the garden taste so much better than any others you have tasted before.

*Solanum melongena* (80 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00

**Lavender - Vera**

Old Fashioned English Lavender Vera has proven itself to have superior winter cold hardiness and sweetly fragrant flowers suitable as cut flowers, for sachets and Lavender oil production. This heirloom variety from England is a compact plant that blooms in early summer with an abundant crop of thin, highly fragrant flower spikes with dark blue calyxes and lavender corollas.

*Lavendula angustifolia* (100 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 300 seeds. \$3.00

**Lettuce – Little Gem**

Little Gem is a cross between butterhead and romaine, giving it the unique trait of having romaine's crunch with the sweetness and small size of a butterhead. It grows 8” high producing a sweet and compact heart that is the perfect size for individual salads and sandwiches. Lettuce is a cool-weather crop and is best grown in spring and fall. Stands up well to summer heat and is slow to bolt.

*Lactuca sativa* (50 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 500 seeds. \$3.00

**Marigold – Sparky Mix**

This French Marigold variety has medium sized flowers with wavy petals that bloom in a mix of gold, orange, red, yellow, or bi-colored. The plants grow 12” tall and hold their blooms for a long time. Great for containers, beds, borders, and pollinator gardens. Very hardy plants that attract beneficial insects to control insect pests in the vegetable garden. Native to Mexico and Guatemala despite having the misleading name of French marigold. They have been used for thousands of years by pre-Spanish civilizations in medicine, food, dyes, and ritual.

*Tagetes patula* (77 days)  
Hybrid/Non-GMO  
Packet contains 300 Seeds. \$3.00

**Muskmelon – Hale’s Best Jumbo Cantaloupe**

Muskmelon Hale’s Best Jumbo Cantaloupe matures early and has an excellent sweet flavor. This hardy variety will grow in all regions and is more drought tolerant than other melons. The beautiful oval melons have a ribbed, tan skin, and a sweet, musky flavor and aroma. Muskmelon Cantaloupes are a variety of the muskmelon, and the name “cantaloupe” refers specifically to the North American variety.

*Cucumis melo* (80 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00

**Nasturtium – Jewel Mix**

Jewel Mix produces edible 2” double blooms in jewel tones of light yellow, orange, and deep red. This hardy annual will flower all summer long with bright flowers that are held well above the foliage for an impressive color display. The edible foliage is unique with circular deep green leaves that have light-colored veins radiating from the center.

*Tropaeolum majus* (7-10 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00

**Okra – Clemson Spineless**

A favorite of American gardeners for over 80 years, vigorous 4’ plants produce an abounding harvest of spineless dark-green, grooved pods. Okra adds body and flavor to soups, stews, and relishes, and can be grilled, braised, steamed, and sautéed. This heirloom was a 1939 All-America Selections winner. Plants grow 4’ tall and 4’ wide. Pick pods when young at 2½-3” long.

*Abelmoschus esculentus* (60 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00

**Onion – White Lisbon**

White Lisbon is a hardy, mild-flavored, fast-growing onion that does not form a bulb. They are often referred to as scallions and grow 12” long with white stalks and green tops. This variety is very dependable because it thrives in a wide range of soils, is heat and cold tolerant, and can be sown successively throughout the season. Young plants can be harvested at 60 days and mature ones at 110 days.

*Allium cepa* (60 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 100 seeds. \$3.00

**Oregano - Greek**

A true oregano and savored for its strong aroma and spicy intense flavor. With its stronger, more aromatic flavor and scent it is one of the most important herbs of Italian, Greek and Mexican cooking. The flavor stands up to bold flavors like tomatoes, onion, garlic and beef.

*Origanum vulgare* (60 days)  
Perennial/Heirloom/Open-pollinated/Non-GMO  
Packet contains 300 seeds. \$3.00

**Parsley - Italian Dark Green Flat**

A wonderful parsley with sweet fragrant leaves that are dark green and deeply cut. Its strong distinctive parsley flavor makes it ideal for cooking, salads, tabouli, and drying. Italian Parsley holds its flavor better than others, making it a good choice for drying. This celery-leaf type parsley grows vigorously to 12” tall with stiff upright stems that resist bolting. Parsley is a biennial plant that forms a long edible tap root, so choose deep pots for container growing. Seeds take over 3 weeks to germinate

*Petroselinum crispum* (70 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 Seeds \$3.00





### Pea - Snow - Oregon Sugar Pod II

Snow pea pods are flatter with small, premature peas inside. This variety produces bright green 4" pods that are crisp and tender with tiny, very sweet peas inside. You can eat the entire pod. Snow peas are short-vining plants and will easily grow up trellises. When you provide support for the 3' vines it will save space and make for easier harvesting. Peas can be grown in frost-hardy and cold climates and love cool weather. Allow them to have shade for half of the day and keep their shallow roots cool with a few inches of mulch.

*Pisum sativum* (65-70 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 25 seeds. \$3.00



### Pea - Sugar Snap

Sugar Snap Peas have tender-crisp outer pods with very sweet flavorful peas inside. They are a cross between snow peas and garden peas and are meant to be eaten pod and all. Peas can be grown in frost-hardy and cold climates and are rich in protein content. Eating the crisp snap peas straight from the garden is one of the great joys of vegetable gardening.

*Pisum sativum* (65 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 25 seeds. \$3.00



### Pumpkin - Howden's Field

Howden's Field Pumpkin grows up to 25 lbs. Its sweet solid flesh is great for pies and its size is good for making jack o'lanterns.

*Cucurbita pepo* (120 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 20 seeds. \$3.00



### Radish - Cherry Belle

One of the earliest radishes to mature in spring. The round, smooth, scarlet 1" roots have crisp, tender flesh that are perfect for fresh eating all season. Their attractive bright red color make them a desirable addition to the garden.

*Raphanus sativus* (22-30 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 200 seeds. \$3.00



### Spinach - Bloomsdale

Spinach has thick, crinkly, dark green leaves that have a rich nutty flavor. It grows quickly and handles hot weather better than other varieties. This spinach is very reliable and heavy yielding. A popular heirloom that is easy to grow and tastes great fresh or cooked.

*Spinacia oleracea* (45 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds. \$3.00



### Squash - Summer - Early Prolific Straightneck

A very reliable and productive variety of summer squash that is quite popular! The compact bush-type plants produce heavy yields of lemon-yellow club-shaped squashes in small spaces. The flesh inside is firm and buttery with a nutty flavor that makes a delicious side-dish and fragrant flavorful soups.

*Cucurbita pepo* (50 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds \$3.00



### Squash - Summer - Black Beauty Zucchini

Produces a huge crop of tender zucchini squash during the summer. Harvest zucchini squash when the fruits are small. This will result in a more tender and flavorful squash. Easy to grow and a great choice for the beginner gardener.

*Cucurbita pepo* (55 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds. \$3.00



### Squash - Winter - Spaghetti

A winter squash with a slightly sweet nutty flavor. Unlike other types of winter squash, the flesh inside cooked spaghetti squash is stringy and noodle-like, when it is pulled apart with a fork. The mild flavor tastes great topped with marinara or other sauces, and it provides a large amount of essential nutrients. The oval-shaped spaghetti squash has smooth skin, and when mature it can reach up to 3-5 lbs. The large yellow to orange flowers are edible too and can be added to various recipes. Easy to grow, heat tolerant, and stores well.

*Cucurbita pepo* (80 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 Seeds. \$3.00



### Sunflower - Mammoth Grey Stripe

This mammoth Grey Striped Sunflower produces nutritious white and grey striped seeds. The massive bright yellow blooms have feathery petals and large chocolate brown centers full of seeds. Thin-shelled, striped seeds are plump and meaty with high oil content. Plants grow 6-12' tall and produce flowers that range from 10-12" across.

*Helianthus annuus* (100 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 50 seeds. \$3.00



### Tomatillo - Verde

Verde is an early variety with tart flavor when young, becoming sweeter as it ripens. Harvest in 85 days. Tomatillo Verde produces large juicy fruits that weigh 3-4 oz. Determinate plants grow 24" tall. Grow two plants to ensure fruit set because two or more tomatillo plants are required for the plants to blossom.

*Physalis philadelphica* (85 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00



### Tomato - Large Red Cherry

Large red cherry tomatoes grow in beautiful clusters on long vines. The fruits are over 1" in size with a very sweet flavor. Use fresh for salad and they are also wonderful for canning whole. An excellent choice for beginner gardeners. Drought tolerant and resistant to Fusarium wilt. These plants are indeterminate and produce fruit all season. The big plants grow 4'-6' tall and can be caged, staked, or trellised. Grow in full sun and water regularly.

*Solanum lycopersicum* (75 days)  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 25 seeds. \$3.00



### MONARCHS LOVE SUNFLOWERS

Flowers like sunflowers that contain nectar are food sources for many types of butterflies and native bees. This makes sunflowers a great choice for vegetable gardens. Growing native plants in your garden can also really make a difference. Grow native Monarch-hosting Milkweeds, Goldenrod, Penstemons, and Black-Eyed Susans. All are great nectar sources for pollinators and beneficial insects.

**Tomato - Rio Grande**

Rio Grande tomato produces high yields of large red pear-shaped tomatoes. They are thick and meaty, with a flavor that is mildly sweet with a little of that old fashioned tart tomato flavor. One of the best paste tomatoes to grow in hot climates and will withstand extremes in temperature, both hot and cold. An excellent choice for beginner gardeners. Highly disease resistant.

*Solanum lycopersicum (75 days)*  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 30 seeds. \$3.00

**Watermelon - Sugar Baby**

Sugar Baby is a sweet, small watermelon that is easy to grow and exceptionally refreshing to eat. It has fine-textured red flesh and matures in only 75 days. Sugar Baby produces anywhere from two to five melons per vine. This small melon doesn't need a lot of space or time to ripen flavor-packed fruits.

*Citrullus lanatus (75 days)*  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 45 seeds. \$3.00

**Watermelon - Georgia Rattlesnake**

A great-tasting, snake-striped heirloom watermelon that grows up to 25-50 lbs. or even larger! This Watermelon is one of the oldest heirloom varieties in existence. Also known as "Gypsy," this variety was developed in Georgia around the 1830s. The bright pink crisp flesh is sweet and juicy, and it is known for the green and white stripes that resemble the pattern of a rattlesnake. Their solid rind is thin but very tough and helps them travel and store well.

*Citrullus lanatus (90 days)*  
Heirloom/Open-pollinated/Non-GMO  
Packet contains 45 Seeds \$3.00



**CHILE RELLENOS**

- 12 Anaheim or 12 Big Jim chile peppers, charred and peeled
- 1 pound Cheddar cheese, cut into 12 strips
- 1 cup milk
- 1 1/2 cups all-purpose flour
- 1 egg, beaten
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon canola oil for frying

**DIRECTIONS:**

Remove seeds and membranes from chile peppers. Stuff each pepper with a strip of cheddar. Mix milk, 1 cup flour, egg, baking powder, baking soda, salt, and 1 teaspoon canola oil together in a small bowl until well combined. Place the remaining 1/2 cup flour on a shallow plate. Pour 1 inch oil into a heavy frying pan. Heat over medium-high heat. Roll each pepper in flour, then dip in batter. Fry in batches until lightly browned on both sides. Serve with fresh tomato salsa and refried beans.



**FRESH TOMATO SALSA**

- 3 cups chopped tomatoes, discard seeds
- 1 cup onion, diced
- 1/2 cup chopped red bell pepper
- 1/4 cup or less minced fresh cilantro
- 2 tablespoons fresh lime juice
- 4 teaspoons diced jalapeño pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon ground black pepper

**DIRECTIONS:**

Stir tomatoes, onion, bell pepper, cilantro, lime juice, jalapeño pepper, cumin, salt, and pepper together in a bowl until just combined.

Chill in refrigerator for 1 hour. Serve with corn tortilla chips.



**GOOD CANDIDATES FOR OUTSIDE CONTAINERS:**

Peppers, tomatoes, eggplant, lettuce, summer squash, and broccoli.



**GOOD CANDIDATES FOR RAISED BEDS:**

Beets, Carrots, Onions, Radish and Spinach.



**GOOD CANDIDATES FOR PARTIAL SHADE:**

Beets, lettuce, spinach, broccoli, and carrots.

**BEET - DETROIT DARK RED**  
SEE PAGE 26

# GIFT BUNDLES & DISCOUNTED PACKS



## FOOD GARDEN Seed Collection (20 packets)

A food garden custom-made with seeds for vegetables and edible flowers. The Food Garden Seed Collection is designed as a gift. A one-of-a-kind item that will certainly be appreciated by everyone who receives it. Great for new gardeners, foodies, farmers, preppers, or anyone looking to become more self-reliant. These dependable vegetables can be used to grow a year's worth of food!

Also included with the Food Garden is a Garden Instruction Sheet packed with useful information and ideas for planning a garden layout. Everything arrives rolled up in a cotton tote bag that is useful when harvesting your garden.

Our Food Garden Collection contains 20 packets of easy-to-grow veggies:

- Bean** - Kentucky Blue Pole Bean
- Beet** - Detroit Dark
- Bell Pepper** - YOLO
- Broccoli** - Waltham 29
- Carrot** - Danver's
- Cayenne** - Long Slim
- Corn** - Golden Bantam
- Cucumber** - Spacemaster 80
- Eggplant** - Black Beauty
- Lettuce** - Little Gem
- Marigold** - Sparky Mix
- Muskmelon/Cantaloupe** - Hales Jumbo
- Okra** - Clemson Spineless
- Onion** - White Lisbon
- Pea** - Sugar Snap
- Radish** - Cherry Belle
- Summer Squash** - Black Beauty
- Squash** - Winter Spaghetti
- Tomato** - Large Red Cherry
- Watermelon** - Sugar Baby

Read more about each of these varieties on pages 28-30

20 Seed Packets \$49.99 (over 2,000 seeds in total!)



## Salsa Garden 4-Pack

This perfect Salsa Garden kit can be grown and harvested to produce a delicious salsa like fresh and chunky Pico de Gallo! This 4-Pack includes one packet of each of the following: Rio Grande tomato, White Lisbon Onion, Cilantro, Early Jalapeno.

15% off! \$9.76 ~~\$11.49~~



# GREEN CHILE INTRO SEEDS 3-PACK

## Green Chile Intro Seeds 3-Pack: Hatch Mild, Big Jim NuMex & Sandia Select

Taste the authentic flavor of chile grown from seeds for generations. 15% off! \$6.35 ~~\$7.47~~

## Chef's 3-pack: Padron, Paprika and Pepperoncini

Perfect for chefs and gourmet gardeners will love these! 15% off! \$6.35 ~~\$7.47~~



## Chef's Italian 3-Pack: Cubanelle, Jimmy Nardello and Red Marconi

Delicious selection for chefs! 15% off! \$10.17 ~~\$11.97~~



## Mexican Flavors/Holy Trinity 3-Pack: Guajillo, Pasilla and Poblano

Three more customer favorites! 15% off! \$6.35 ~~\$7.47~~



## Pickling Peppers 6-pack: Sweet Banana, Pepperoncini, Hot Red Cherry, Hot Hungarian, Jalapeno Early, and Cayenne Ring of Fire

15% off! \$16.44 ~~\$13.97~~



## Patio Colors Pepper 6-Pack: Bulgarian Carrot, Easter Ornamental, Twilight NuMex, Bolivian Rainbow, Patio Fire & Ice, and Cayenne Purple

15% off! \$22.44 ~~\$19.97~~



# SEED PLANTING DATE GUIDE:

Use the average frost-free date in your area and adjust the weeks for your garden.

We are using April 15th as the average frost-free date in our example:

The cool season vegetables will be planted outside before the frost-free date and the warm season vegetables will be planted outside after the frost-free date. You can also grow many of the cool season vegetables (peas, lettuce, carrots, beets, spinach) in hoop houses or cold frames over the winter months.

## FEBRUARY 15TH

Start growing the broccoli seeds indoors by planting them the week of February 15th. (or 8 weeks before last frost date)

Pea and spinach seeds can be started now along with the broccoli OR they can be planted later outside and directly into the soil during week of April 1st without starting them inside.

## MARCH 1ST

Start growing the bell pepper, cayenne, eggplant and tomato seeds indoors by planting them the week of March 1st. (or 6 weeks before last frost date)

## APRIL 1ST

Transplant the broccoli, pea, and spinach plants outside now. They have been growing inside for 6 weeks and can be exposed to cold temperatures for a few days ahead of transplanting. If you did not start pea and spinach plants, now is the time to plant these seeds outside. (or 2 weeks before last frost date)

Plant the beet, carrot, lettuce, and radish seeds outside now. (or 2 weeks before last frost date)

## APRIL 15TH

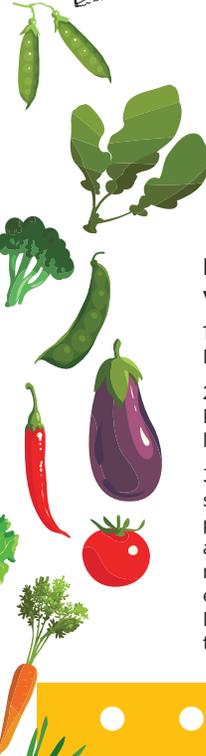
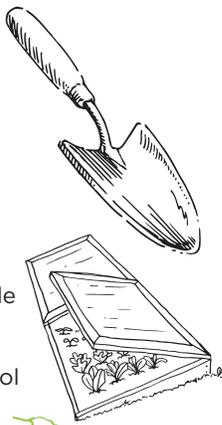
Plant the corn, green bean, nasturtium, onion, and sunflower seeds directly into the soil outside. (April 15th-May 15th or last expected frost date)

## MAY 15TH

Transplant the bell pepper, cayenne, eggplant and tomato plants outside. They have been growing inside for 8 weeks and can be exposed to outdoor temperatures for a few days ahead of transplanting.

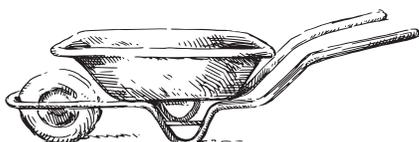
Plant the cucumber, muskmelon, summer squash, and watermelon seeds directly into the soil outside.

Check out our seed planting map for some ideas on how to plot out your vegetable garden.



### How to start your self-sufficient vegetable garden with seeds.

1. Layout your garden and decide how many plants you want. Draw a map of it (like the one found below.)
2. Prepare the soil in your garden ahead of time. Rake it flat and remove any weeds. Mix matter like leaves and composted food scraps into the top 6" of soil.
3. Seeds can be started in cups of soil placed in a warm area near a bright south window, or in a 36-cell seedling tray with seedling mix (never peat pellets) and a humidity dome with a warm seedling mat underneath and a grow light above. Any variation of this will work fine. Seeds require moisture and heat to germinate and then light is needed after they have emerged. Air circulation helps keep plants stocky after they've sprouted. Don't forget to harden off your seedlings before transplanting into the garden by gradually acclimating them to the outdoors.





PIQUILLO PEPPERS  
SEE PAGE 18



CASCABELLA PEPPERS  
SEE PAGE 4



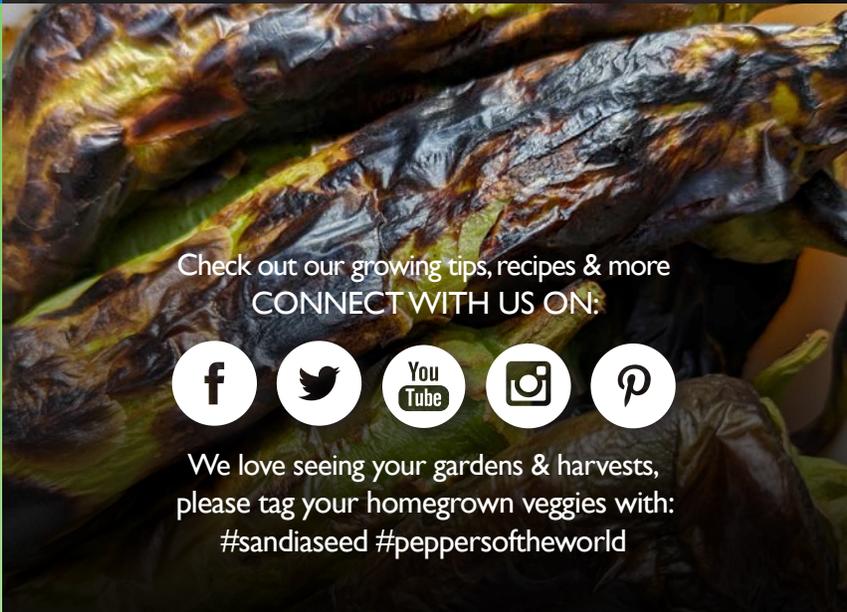
CUSTOMER TESTIMONIAL  
 "I WANTED TO WRITE AND SAY THANK YOU FOR PROVIDING SUCH WONDERFUL SEEDS, SPECIFICALLY THE HILLBILLY VARIETY OF TOMATO SEEDS. ALL OF THE 10 SEEDS IN THE PACKET GERMINATED AND THEY PRODUCED BEAUTIFUL HUGE YELLOW AND PINK BEEFSTEAK TOMATOES WITH A MINIMAL AMOUNT OF CARE. I LIVE IN ZONE 5B-6A AND THEY JUST KEEP GIVING ME BEAUTIES."  
 ~SARA A.

HILLBILLY TOMATO, SEE PAGE 24

### When to Harvest Peppers

The first peppers of the season are so exciting! If this is the first time growing a pepper it might be confusing to decide when to pick it. Patience is a good thing. First look at the number of days to harvest on the seed information packet to give you a general idea of when to start expecting peppers grown from seed. Mature fruit should be full size and the proper color. Most New Mexico chiles are picked green, so this makes it even harder to determine when it is ready. Pick one pepper (we like to cut off with pruners to avoid plant damage, though sometimes they will fall off when gently tugged, and that usually means they're ready!). Taste it raw. Does it have a nice flavor with some heat? Or is it bitter and unpleasant? If you can't decide, taste it cooked. Chop up a little bit and sauté in a pan. Is it good or does it still taste bad? If you're still not sure, wait one week and try again. Soon enough you will have a full harvest of peppers that have the delicious matured flavor that you'll love.

Discover our fastest growing peppers and growing tips for earlier harvests at: [sandiasseed.com/fastest](http://sandiasseed.com/fastest)



Check out our growing tips, recipes & more  
 CONNECT WITH US ON:



We love seeing your gardens & harvests,  
 please tag your homegrown veggies with:  
 #sandiasseed #peppersoftheworld

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Beefsteak Tomato . . . . .	21	Ghost Peppers . . . . .	Pineapple Tomato . . . . .	24
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Bell Cal Wonder Golden . . . . .	15	Goat Horn . . . . .	Poblano . . . . .	5, 30
Bell Cal Wonder Green . . . . .	15	Golden Jubilee . . . . .	Poblano Ancho Gigantea . . . . .	5
Bell Chocolate Sweet . . . . .	15	Green Chile . . . . .	Pruden's Purple Tomato . . . . .	20
Bell Mini Mix . . . . .	15	Guajillo . . . . .	Pumpkin - Howden's Field . . . . .	28
Bell Mini Orange Snacker . . . . .	15	Habanada Habanero 18	Radish - Cherry Belle . . . . .	28
Bell Orange Coral . . . . .	15	Habanero Chocolate . . . . .	Really Hot Peppers . . . . .	10-11
Bell Pepper - Yolo . . . . .	26	Habanero Orange 10	Red Chile . . . . .	3
Bell Purple Beauty . . . . .	15	Habanero Red . . . . .	Rio Grande Tomato . . . . .	29
Berkeley Tie Dye Tomato . . . . .	24	Hatch Green Hot - Doublecross . . . . .	Roma Martino's Tomato . . . . .	23
Better Boy F1 Tomato . . . . .	21	Hatch Green Medium - Big Jim . . . . .	Roma San Marzano Tomato . . . . .	23
Bhut Jolokia Chocolate . . . . .	12	Hatch Green Mild - Nm 6-4 . . . . .	Roma VF Tomato . . . . .	23
Bhut Jolokia Red Ghost . . . . .	12	Hatch Green Mild Guizeppi . . . . .	Rutgers Tomato . . . . .	23
Big Beef F1 Tomato . . . . .	21	Hatch Green Xhot - Barker's Hot . . . . .	Sandia Select Numex Chile . . . . .	3
Big Jim Legacy . . . . .	2	Hatch Green Xhot - Rattlesnake . . . . .	Santa Fe Grande Pepper . . . . .	7
Big Jim Numex . . . . .	3	Hatch Green Xhot Lumbr . . . . .	Santaka . . . . .	9
Big Rainbow Tomato . . . . .	24	Hatch Red Hot - Sandia Hot . . . . .	Scotch Bonnet Orange . . . . .	11
Biquinho Yellow . . . . .	19	Hatch Red Medium - Joe E. Parker . . . . .	Scotch Bonnet Yellow . . . . .	11
Bishop Crown . . . . .	8	Hatch Red Xhot - Ms. Junie . . . . .	Serrano Tampiqueno . . . . .	5
Black from Tula Tomato . . . . .	21	Heritage 6-4 Numex . . . . .	Shishito . . . . .	18
Black Krim Tomato . . . . .	21	Hillbilly Tomato . . . . .	Spinach - Bloomsdale . . . . .	28
Black Prince Tomato . . . . .	21	Hot Hungarian Wax . . . . .	Squash - Summer Black Beauty Zucchini	28
Bolivian Rainbow . . . . .	13	Hot Peppers . . . . .	Squash - Summer Straightneck . . . . .	28
Box Car Willie Tomato . . . . .	20	Hot Portugal . . . . .	Squash - Winter - Spaghetti . . . . .	28
Brandywine Pink Tomato . . . . .	20	Indigo Rose Tomato . . . . .	Sriracha - Spicy Red Pepper . . . . .	9
Broccoli - Waltham 29 . . . . .	26	Isis Candy . . . . .	Stupice Tomato . . . . .	23
Bulgarian Carrot Pepper . . . . .	13	Jalapeño Early . . . . .	Summer Squash . . . . .	28
Bundles & Discounts . . . . .	30	Jalapeno Jaloro . . . . .	Sunflower - Mammoth Grey Stripe . . . . .	28
Bush Early Girl Tomato . . . . .	22	Jalapeño M . . . . .	Sunny Boy F1 Tomato . . . . .	25
Cabbage - Brunswick . . . . .	26	Jalapeño Mucho Nacho . . . . .	Super Fantastic Tomato F1 . . . . .	23
Cantaloupe -Muskmelon - Hale's Best . . . . .	27	Jalapeño Orange Spice Numex . . . . .	Super Hot Peppers . . . . .	12
Carolina Reaper Red . . . . .	12	Jalapeño TAM . . . . .	Super Sioux Tomato . . . . .	23
Carolina Reaper Yellow . . . . .	12	Jalapeño Traveler . . . . .	Super Sweet 100 Tomato F1 . . . . .	23
Carrot - Danvers . . . . .	26	Jalapeños (peppers similar to) . . . . .	Sweet Banana Pepper . . . . .	19
Cascabella . . . . .	4	Jalapeños . . . . .	Sweet Cherry Pepper . . . . .	18
Cayenne - Long Slim . . . . .	26	Jalundo Numex . . . . .	Sweet Hungarian Wax . . . . .	19
Cayenne Purple . . . . .	8	Jamaican Hot Yellow . . . . .	Sweet Million F1 Tomato . . . . .	23
Cayenne Ring Of Fire . . . . .	8	Japanese Black Trifele Tomato . . . . .	Sweet Peppers . . . . .	15, 18
Celebrity Tomato . . . . .	22	Jet Star F1 . . . . .	Tabasco . . . . .	11
Chef's 3 Packs . . . . .	30	Jimmy Nardello . . . . .	Tepin/Chiltepin . . . . .	5
Chef's Choice Orange F1 Tomato . . . . .	20	Kellogg's Breakfast Tomato . . . . .	Thai Dragon . . . . .	11
Cherokee Purple Tomato . . . . .	21	Lavender - Vera . . . . .	Thai Hot . . . . .	11
Chile De Arbol . . . . .	4	Lettuce - Little Gem . . . . .	Tomatillo - Verde . . . . .	28
Chimayo . . . . .	2	Malagueta . . . . .	Tomatoes . . . . .	20-25
Chives - Garlic . . . . .	26	Marconi Red . . . . .	Tombstone Ghost Pepper . . . . .	12
Chocolate Cherry Tomato . . . . .	21	Marglobe Tomato . . . . .	Trinidad Moruga Scorpion . . . . .	12
Cilantro . . . . .	26	Marigold - Sparky Mix . . . . .	Trinidad Scorpion . . . . .	12
Corn - Golden Bantam . . . . .	26	Mexican Peppers . . . . .	Twilight Numex . . . . .	13
Corno Di Toro - Giallo . . . . .	19	Mexico Midget Tomato . . . . .	Vegetables . . . . .	26-29
Costoluto Genovese Tomato . . . . .	22	Mild Peppers . . . . .	Virginia Sweets Tomato . . . . .	24
Cow Horn Hot . . . . .	8	Mirasol Pueblo Giadone . . . . .	Watermelon - Sugar Baby . . . . .	30
Cubanelle . . . . .	15	Mirasol Pueblo Mosco . . . . .	Watermelon Georgia Rattlesnake . . . . .	29
Cucumber - Pickles . . . . .	26	Mortgage Lifter Tomato . . . . .	Wisconsin 55 Tomato . . . . .	23
Cucumber Spacemaster 80 . . . . .	26	Mulato Isleno . . . . .	Yellow Pear Beam's Tomato . . . . .	25
Devil's Tongue . . . . .	10	Muskmelon - Hale's Best Cantaloupe . . . . .	Zapotec Pleated Tomato . . . . .	24
Discount Packs . . . . .	30	Nasturtium - Jewel Mix . . . . .	Zucchini - Black Beauty . . . . .	28
- Big Jim NuMex, Hatch Green Mild,		New Mexican Pod Type Chile . . . . .		
Sandia Select . . . . .	30	New Yorker Tomato . . . . .		
- Chef's Italian Peppers: Cubanelle,		Numex Twilight . . . . .		
Jimmy Nardello, Red Marconi . . . . .	30	Okra - Clemson Spineless . . . . .		
- Food Garden 20-Pack . . . . .	30			



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