We are excited to share our first seed catalog with you. We hope you enjoy reading the incredible stories about these seeds and get inspired to try some new varieties.

Listed here are the first seed for over 100 different peppers. Our specialty is green chile seeds and we have the largest selection of homegrown green chiles to extremely hot. There is also a great selection of sweet peppers, mild, medium, and hot peppers and Mexican peppers. We haven’t forgot about the chilehead and have a few crazy hot peppers especially for you.

Also check out the list of 44 different tomatoes. They include open-pollinated heirloom favorites, heirloom F1 hybrids, and some rare varieties that haven’t been available until now.

ABOUT US
In 2008, Sandia Seed Company was founded on the idea that seeds for green Chile peppers should be available for everyone. We love our green chile and are proud to offer the best selection of open-pollinated non-GMO New Mexican pepper seeds in the world.

Over the past 12 years, we have expanded from our original six green chiles to now over 100 specialty peppers and 44 tomatoes. We enjoy sharing seeds with people that like growing peppers and tomatoes as much as we do.

Thank you for growing our seeds!

Gardening is very rewarding in many ways. The fresh and flavorful peppers you’ll pick right off the plant will be delicious, because homgrown is best!

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 people and communities. All of our seed is untreated® (see page 3 for details).

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

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

About Hatch Chiles:
Hatch Chiles are known worldwide for their incredible flavor. We called Hatch because these are grown in the Hatch Valley area in southwestern New Mexico. All our Hatch CHILE 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 Hatch has a term describing several different green chile varieties ranging from mild to extra hot that are grown in the Hatch Valley of southwestern 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, nosed and peeks nicely and can be eaten every day in all your New Mexico inspired breakfasts, lunches and dinners. Chiles are 1” 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
Seed count: 2,000-4,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

Hatch Green Hottest - 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 while the increased heat of Sandia Hot. Chile Re llenos are incredible with Hatch Green Hot Doublecross. The large and hot meaty pods can grow up to 9” long and can be flame roasted fresh and easily diced for immediate use. The heavy yields grow on 36” tall plants.

Capsicum annuum (90 days)
Heat Level: Hot
Seed count: 9,000-10,000
Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

Hatch Green Medium - Big Jim Heirloom Pepper
The most famous New Mexico green chile. It is every one’s favorite because of 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 southwestern 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, nosed and peeks nicely and can be eaten every day in all your New Mexico inspired breakfasts, lunches and dinners. Chiles are 1” 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
Seed count: 2,000-4,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

SEED CATALOG PAGE INDEX

Questions about growing peppers?
Visit our website for tips: sandiaseed.com/grow

Order seeds online: www.sandiaseed.com

WARNING: The information provided on this website or in our catalog is intended for personal, non-commercial use by the consumer. You may not collect or use any of the information contained on this website or in our catalog for any other purpose, such as commercial promotion or advertising. You may not use this information to make or sell genetically engineered seeds or plants. 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 people and communities. All of our seed is untreated® (see page 3 for details).
Hatch Green X-Hot - Barker’s Hot Heirloom Pepper

This grow Hot this New Mexico flavor and great heat. Blossoms are perfect for green enchilada sauce. Hatch Green X-Hot Barker’s Hot will be its hottest when grown in an environment - they like it hot and dry. Chile heat levels are affected by high day time temperatures and afternoon water supply. Chiles grown in hot climates with days at 95°F and drought stresses will taste hotter and produce well in 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: 50,000-100,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

Hatch Red Medium - Joe E. Parker Pepper

A big chile with distinctive New Mexico flavor. This Hatch Red Medium Joe E. Parker Pepper has thick flesh with heat that can range from mild to medium, and it is perfect for roasting. It is an heirloom with a distinct and well developed flavor. The thick mature green chile yields, and then outstanding red chile yield after that first green harvest. A thicker fruit wall produces a better yield of green chile after peeling than thin-walled fruit. The plants are very sturdy and produce an abundant crop. It's easy to roast your chiles at home on the grill or under the broiler. Once roasted, the chiles are peeled, stems and seeds removed. The whole chile can be used as is, and the chopped chile can be used for just about anything.

Capsicum annuum (90 days)
Heat Level: Mild to Medium. Scoville: 1,000-3,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

NuMex Espanola Improved Heirloom Pepper

This is a fast growing and early maturing chile and well adapted to northern New Mexico’s high-altitude and cool season. In 1984 Espanola Improved was developed at NMSU by Doctor Martha Williams and Gallegos. It is a cross between Senda and the northern New Mexico landrace chile Espanola, making it ideal for high altitude and cool season. The NuMex Espanola Improved variety makes an excellent deep-flavored red pepper. Chiles are 7" long with smooth thin walled skin and grows on productive 30” plants. Ideal for short growing seasons and cooler climates.

Capsicum annuum (65 days)
Heat Level: Medium. Scoville: 2,000-4,000
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 which has thicker flesh and NuMex Heritage Red Hot Sandia is great for growing red chile sauce or use as a base for red chile powder from the dried red pods. The 6-4 packs a punch color and will grow on 30” tall. The plants are very spicy chile flavor and they mature early and produce a lot of heat. The thin walls allow it to dry quickly after harvest. Pods are 6-1/2" long.

Capsicum annuum (70 days)
Heat Level: Medium. Scoville: 0-200
Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

NuMex Heritage Big Jim Pepper

This variety released in 2015, has more heat and flavor than the original NuMex Big Jim. The original seed from the heirloom strain of Big Jim grown and selected for a more uniform, thick-walled chile with consistent heat and flavor. The NuMex Heritage Big Jim has the characteristic NuMex New Mexican green chile flavor. The large meaty pods can reach up to 12" in length and large yields of peppers are produced on productive 36” plants.

Capsicum annuum (80 days)
Heat Level: Medium. Scoville: 4,000-6,000
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 has great flavor and heat. This Hatch Red X Hot Ms. Junie variety is perfect for roasting and making mashed red chile is perishable and difficult to find in grocery stores. 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” plants. Great for fresh roasting and making red chile pepper. It turns quickly from green to red.

Capsicum annuum (85 days)
Heat Level: X-Hot. Scoville: 50,000-100,000
Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

NuMex Big Jim Heirloom Pepper

This is one of the oldest released from NMSU in 1975. A favorite of home gardeners and chefs for making chile relish, a stuffed chile pod. The light to medium green fruit grows to almost 18" long and 2" wide and moderately flattened. The round-shaped fruit taper to a hook at the apex. Plant height is 6'-8" tall.

Capsicum annuum (70 days)
Heat Level: Medium. Scoville: 2,000-4,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

NuMex Jalapeno Orange Spice Pepper

This new and colorful orange jalapeno is great in the home garden along with your yellow and green jalapenos. One of the newest NuMex hits market gives growers a competitive advantage for buyers desiring new colors of jalapenos. This NuMex Jalapeno from earlier than most other peppers at just 65 days, so you'll be able to enjoy these beauties sooner than later. And don't worry your jalapeno pepper party appetizers will be bright and extra, extra hot! It has thick flesh like Early Jalapeno, but at 65 days tall and pods 2-1/2" x 1" wide.

Capsicum annuum (65 days)
Heat Level: Mild to Hot. Scoville: 80,000-100,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

NuMex Jalapeno Select Pepper

This jalapeno is a new release in 2015 by NuMex and has larger fruit with more heat than the Early Jalapeno. The thick-walled dark green chile is fully ripe in 75 days. The selection is for a more consistent heat level and traditional flavor and easier mechanization harvesting. When you roast these peppers, the thick walled chile retains its green chile smells so good and it makes the flavor much more intense. The Big Jim has always been the most famous New Mexico green chile. The large meaty pods can reach up to 12" in length and large yields of peppers are produced on productive 36” plants.

Capsicum annuum (65 days)
Heat Level: Medium. Scoville: 2,500-5,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

NuMex Sandia Select Pepper

This new and colorful orange jalapeno is great in the home garden along with your yellow and green jalapenos. One of the newest NuMex hits market gives growers a competitive advantage for buyers desiring new colors of jalapenos. This NuMex Jalapeno from earlier than most other peppers at just 65 days, so you'll be able to enjoy these beauties sooner than later. And don't worry your jalapeno pepper party appetizers will be bright and extra, extra hot! It has thick flesh like Early Jalapeno, but at 65 days tall and pods 2-1/2" x 1" wide.

Capsicum annuum (65 days)
Heat Level: Mild to Hot. Scoville: 80,000-100,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

NuMex Jalapeno Early Heirloom Pepper

Ideal for short seasons and cooler climates, because it is one of the earliest peppers at just 65 days from seed to first harvest. Everybody loves Jalapenos, and they can be incorporated into just about anything. Salsa, pickled nacho rings and of course delicious jalapeno jelly are a few. Jalapenos have thick skin, just like their cousin the serrano peppers. Striking orange when pickled they are perfect for pickling. They can be used fresh or pickled.

Capsicum annuum (65 days)
Heat Level: Very Hot. Scoville: 250,000-300,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

Jalapeno Pepper Growing Tip:
Don't overwater peppers! Let the soil dry slightly between waterings. Bonus: peppers that get less water as they harvest are hotter and are more flavorful!
**Spicy Barbeque-Like Flavor.**

A chipotle pepper is...

Chipotle Peppers

Order seeds:

JALAPEÑO PEPPERS

Packet contains 30 seeds. $2.49

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

Capsicum annuum

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. The 3” long jalapeños is as much milder than its relatives, with a Scoville scale of 1,000 to 1,500 compared to up to 5,000 for Early variety. TAM Jalapeño is loved by many by removing the thin membrane that connects the seeds to the wall of the pepper. The membrane is attached as a small band with the capsaicin glands. They contain concentrated amounts of the chemical compound that causes the burning sensation. In short, if you like the taste of the Jalapeno but can’t take its heat, this one is for you! Great for stuffing or grinding to make chili powder!

**TAM Jalapeño Pepper**

Fresno Peppers

Order seeds:

Fresno Pepper Heirloom Pepper

This pepper is often confused with a jalapeño, but contains thinner walls, and much 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. Grows well in warm temperatures and gets spicier the longer they are left on the plant to mature.

**Fresno Pepper Heirloom Pepper**

Mirazol / Pueblo Heirloom Pepper

The medium heat in this pepper is direct and intense, yet very flavorful. This red to dark red pepper has skin that can vary greatly in appearance. Conical pods grow upright 4”-5” long and almost 2” wide on 24” tall plants. It has a unique spicy flavor that is compared to berries and other fruit. The name Mirazol means “looking at the sun” in Spanish, which describes the way these peppers grow on the plant. They are one of the main chiles used in traditional mole sauces and very common in Peruvian cooking.

**Mirazol / Pueblo Heirloom Pepper**

Manzano / Orange Rocoto Heirloom Pepper

This pepper originates from South America and grows on the Araucaria fruit tree. Purple Bloom on an Orange Rocoto pepper plant. These mountain peppers are used to add great flavor to oils and vinegar. Toasted pods can be ground into powder to season red chili sauces or to create a spice rub. Chile de Arbol is also known for its decorative qualities. It is a small tree. Its green fruit is 2” long and matures 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.

**Manzano / Orange Rocoto Heirloom Pepper**

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 heat less than the Puya. Guajillo chiles are usually combined with Ancho and Pasilla to make authentic Mexican mole; referred as the Holy Trinity of Chiles. Grind them into flakies to add heat to pizza or salsas. They are also delicious when steeped into hot chocolate for a very warm drink. Pods grow to 1” long with thin flesh and shiny reddish-brown color. Plants are very productive and grow well in dry climates. Capsicum annuum

Heirloom / Open-pollinated / Non-GMO

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

Packet contains 10 seeds. $2.49

**Guajillo Heirloom Pepper**

**Purple Bloom on an Orange Rocoto pepper plant.**

Garden Tip: Plant flowers to attract beneficial insects and birds to help you combat vegetable garden pests. Learn more on sandiaseed.com/beneficials

Did you know?

**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 chiles or the season the pork filling for tamales. When left whole, they can add great flavor to oils and vinegar. Toasted pods can be ground into powder to season red chili sauces or to create a spice rub. Chile de Arbol is also known for its decorative qualities. It is a small tree. Its green fruit is 2” long and matures 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.

**Chile de Arbol Heirloom Pepper**

Did you know?

**Manzano / Orange Rocoto Heirloom Pepper**

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**Manzano / Orange Rocoto Heirloom Pepper**

Use a Molcajete or a mortar and pestle to grind your dried chile peppers
Mulato Isleno Chile - Chocolate Poblano Heirloom Pepper
This pepper has a distinctive sweet flavor and ripens from dark glossy green to rich dark chocolate 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. The dried mulato is an essential ingredient in authentic mole sauce. This 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

Serrano Hidalgo Organic Heirloom Pepper
This serrano originated in the mountainous regions of the Mexican state of Hidalgo and its name is a reference to the mountains of that area. This pepper is slightly hotter than a jalapeno with a bright fruit flavor. They are perfect for fresh salsa and pickling or homemade hot sauces. Use the serranos fresh without any roasting or peeling. This extremely productive plants yield dozens of light green fruits that ripen green to red. The small 2’-1/2” x 1/2” fruits have thin walls and the classic serrano heat. Plants can grow up to 3’ tall.
Capsicum annuum (76 days)
Heat Level: Hot to Very Hot: Scoville 6,000-17,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Puya / Pulla Chile Heirloom Pepper
Puya chilies produce a quick medium heat that is double-or-triple that of the Guajillo and then a delicious fruitiness for a unique eating experience. The thin-skinned peppers grow to 5” long and 1” wide and mature from green to red. The 30’ tall plants produces good yields of this pepper that dries easily after harvest. Puya has a wonderful flavor that is fruity with licorice and cherry undertones.
Capsicum annuum (100 days)
Heat Level: Medium to Hot: Scoville 10,000-50,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

Order seeds on our website: www.sandiaseed.com

Serrano Tampiqueno - Heirloom
This variety has a distinctive and unique hot flavor. It is crisp, bright and notably hotter than the jalapeno 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 serranas. Small 2.5” long and 1/2” wide peppers grow on 3’ tall plants that can be used in a variety of dishes.
Capsicum annuum (76 days)
Heat Level: Very Hot: Scoville 15,000-25,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 30 seeds. $2.49

Pequin / Piquin - Bird 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 capers in some places. There was time when every South Texas had a bottle of chile peppers in white vinegar on their dinner table. The usual custom is to add vinegar as you used the liquid pepper sauce. To make the hot pepper vinegar: fill a bottle with fresh red Chile peppers. Pour boiling vinegar to the top. Allow to cool and wait one day to use. The hot pepper can grow to 4’ and are load with ponder 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. This pepper is usually hotter than the Tepin.
Capsicum annuum (100 days)
Heat Level: Very Hot: Scoville Heats Units 100,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Pequin / Piquin - Bird Pepper
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Capsicum annuum (100 days)
Heat Level: Very Hot: Scoville Heats Units 100,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Pasilla Bajo / Chilaca Chile Heirloom Pepper
Pasillas 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 making rellenos, salsa, roasting, and drying. The dried with a sweet flavor when fresh, and a rich smoky flavor when dried. Tall 30” plants produce dark green chiles turn dark brown when dried. Easy to grow.
Capsicum annuum (85 days)
Heat Level: Hot: Scoville Heats Units 1,000-2,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

Serrano Hidalgo Organic Heirloom Pepper
This serrano originated in the mountainous regions of the Mexican state of Hidalgo and its name is a reference to the mountains of that area. This pepper is slightly hotter than a jalapeno with a bright fruit flavor. They are perfect for fresh salsa and pickling or homemade hot sauces. Use the serranos fresh without any roasting or peeling. This extremely productive plants yield dozens of light green fruits that ripen green to red. The small 2’-1/2” x 1/2” fruits have thin walls and the classic serrano heat. Plants can grow up to 3’ tall.
Capsicum annuum (76 days)
Heat Level: Hot to Very Hot: Scoville 6,000-17,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Poblano Heirloom Pepper - Organic
Fresh green poblanos make some of the best rellenos because of their mild heat and heart-like shape. Anchors are the dried form of this pepper and are used in making many sauces like mole. This heirloom is easy to grow. Chiles are 4” long and 2” wide and ripen from green to dark brown. Plants are 30” tall and yield a continuous harvest all season long.
Capsicum annuum (75 days)
Heat Level: Mild: Scoville 500-1,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $2.49

Pepper Drying Tip:
• Leave them on a counter
• Store them in an airtight container

Find more recipes at: sandiaseed.com/recipes

Best Quick Salsa Recipe

4-5 Large Fresh Heirloom Tomatoes
(use any fresh Heirloom Tomatoes, see our tomato seeds on pages 20-24)
1/2 Cup Fresh Cilantro
(leave as much as you’d like)
2-4 Serranos to taste (fresh or dried)
(or use any spicy pepper you want!)
(1) Onion
(diced, soak in cold water 20+ minutes to sweat and reduce onion bitterness)
3-4 Garlic Cloves
Fresh Lime Juice (1 lime)
1 Teaspoon of Sugar (optional)
Teaspoon of Cumin & Chile Powder
Salt & Pepper to taste
Process everything (excluding onions) in a food processor. In the meantime, soak the onions in cold water 20+ minutes to sweat and reduce onion bitterness.

THE MOOTHER OF ALL PEPPERS!

Hatch Chile sticker with every order!

www.sandiaseed.com

Order seeds on our website: www.sandiaseed.com

Get a free Hatch Chile sticker with every order!

Tepin / Chiltapin Heirloom Pepper
The ancient Chiltapin is called the mother of all peppers, and it is thought to be the oldest of all Capsicum annuum species. The native 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 Piquin that is a small oval with a point. The peppers grow on 3’ tall plants and have extreme heat. All peppers are perennial, 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 Heats Units 50,000-100,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Other serranas. Small 2.5” long and 1/2” wide peppers grow on 3’ tall plants that can be used in a variety of dishes.

BEST QUICK SALSA RECIPE
There are lots of easy ways to dry your peppers for year-round use:
• Dry in the sun
• Leave them on a counter
• Use a dehydrator
• Make them into Chile Ristras

Learn more at: sandiaseed.com/drypeppers

THE BOSTON BEE SALSA

To make the salsa in the fridge for an hour+ for a chunk in your salsa is what you want! Put a food processor. In the meantime, soak

2-4 Serranos to taste (fresh or dried)
(or use any spicy pepper you want!)
(1) Onion
(diced, soak in cold water 20+ minutes to sweat and reduce onion bitterness)
3-4 Garlic Cloves
Fresh Lime Juice (1 lime)
1 Teaspoon of Sugar (optional)
Teaspoon of Cumin & Chile Powder
Salt & Pepper to taste

Process everything (excluding onions) in a food processor. In the meantime, soak the onions in cold water 20+ minutes to sweat and reduce onion bitterness.
**Hottest Peppers in Order of Heat:**

**1. Trinidad Souvenir**
- Heat Level: Medium
- Scoville Heat: 60,000
- Packet contains 5 seeds. $3.99

**2. Bhut Jolokia Red Ghost**
- Heat Level: Intense: Scoville: 1,000,000
- Packet contains 5 seeds. $3.99

**3. Trinidad Moruga Scorpion**
- Heat Level: Deadly: Heat: Scoville: 1,000,000
- Packet contains 10 seeds. $3.99

**4. Trinidad 7 Pot Red Giant**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**5. Trinidad 7 Pot Chocolate**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**6. Trinidad 7 Pot Orange**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**7. Trinidad 7 Pot Blue**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**8. Trinidad 7 Pot Red**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**9. Trinidad 7 Pot Yellow**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**10. Trinidad 7 Pot White**
- Heat Level: Heat: Peerless Hot: Scoville: 1,200,000
- Packet contains 10 seeds. $3.99

**Carolina Reaper Yellow Pepper**
- Carolina Reaper Yellow is a natural variant of the famous Carolina Reaper. It is beautiful with its bright yellow skin, that is smoother and thicker than its cousin. This pepper has rios hating heat that completely burns your mouth apart. Try it in your hot sauce or put a few pieces on your salad to spice up a lot! Pods are 3-2" wide and 2"-2 1/2" long with bright yellow skin and a small stinger. Flavor is citrusy sweet, and not bitter like other super hot. The bushy plants can grow up to 4' tall.

- Heat Level: Intense: Scoville: 800,000
- Open-pollinated / Non-GMO Packet contains 8 seeds. $3.99

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**Carolina Reaper Red Pepper**
- Carolina Reaper is the current record holder for being the HOTTEST PEPPER in the world. When you eat it all your eyes 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 Units. The Carolina Reaper is an amazing pepper and the World’s Hottest Pepper for 2015.*

- Heat Level: Dangerously Hot: Scoville Units: 1,042,477
- Heat Resistant / Open-pollinated / Non-GMO Packet contains 8 seeds. $3.99

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**Trinidad Scorpion Butch T Pepper**
- This pepper was recognized as the world’s hottest pepper by Guinness World Records in 2011. The “B” measured as high as 1,483,700 Scovilles. The Butch T was so hot that when you eat it your tongue feels like it is melting. Pods are 2" long and 1/2 wide with bumpy red skin. Matures from green to red on tall - 24" stem. 

- Open-pollinated / Non-GMO Packet contains 5 seeds. $3.99

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**Trinidad Scorpion**
- This Trinidad Scorpion is known as the world’s hottest pepper as measured by the Guinness World Records 2011. The “B” measured as high as 1,483,700 Scovilles. The Butch T was so hot that when you eat it your tongue feels like it is melting. Pods are 2" long and 1/2 wide with bumpy red skin. Matures from green to red on tall - 24" stem. 

- Open-pollinated / Non-GMO Packet contains 5 seeds. $3.99

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**Tomato Ghost Pepper**
- The 7 Pot Ghost’s name is from being so hot that one pod can heat up seven pots of stew. It has some heat at 1,300,000 Scoville units and is often used in cross breeding trials by hobby enthusiasts attempting to produce the next hottest pepper in the world. This pepper is so hot that when you eat it your tongue feels like it is melting. Pods are 2" long and 1/2 wide with bumpy red skin. Matures from green to red on tall - 24" stem. 

- Open-pollinated / Non-GMO Packet contains 10 seeds. $3.99

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**Super Hot Peppers Important Warning:**
- Handling any of these hot peppers requires extreme caution. Wear hand, eye and breathing protection. 
- Super Hot Peppers Important Warning: Handling any of these hot peppers requires extreme caution. Wear hand, eye and breathing protection. 
- WARNING: Extreme heat, weight and all seeds will germinate 7-10 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. 
- Seeds will germinate 7-35 days depending on the variety. 
- Keep seeds evenly moist at 80-90˚ F for best results.
Trinidad 7 Pot White
The Trinidad 7 Pot White pepper may look more like a habanero than a Scotch Bonnet pepper, but don't let the shape fool you. It has some similarities along with its delicious flavor that is fruity and nutty like a habanero. The fruit grows 2-1/2" long and 1-1/4" wide and matures from light green to white. Plant grows to 3' tall and is an extremely productive.

Capsicum chinense (120 days)
Heat Level: Totally Hot; Scoville Units: 1,000,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Trinidad Scorpion Pepper
One of the all-time super hot at over 140,000 Scoville 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 (70 days)
Heat Level: Extreme; Scoville: 140,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Trinidad Scorpion Yellow (CARDI) Pepper
Trinidad Scorpion Yellow is another hot pepper which originates from Trinidad. CARDI (Caribbean Agricultural Development Institute) plays a key role in the development of the Caribbean regional hot pepper industry. This pepper was created to standardize and improve the Yellow Scorpion Pepper for that industry. The Chile pods color from green to orange yellow during ripening. The pods are bigger, longer and thicker than the Trinidad Scorpion at 4" in diameter. Plants are 36" tall.

Capsicum chinense (150 days)
Heat Level: Extreme; Scoville: 850,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Yellow Brain Strain / Yellow 7 Pot Pepper
This pepper is extremely hot and ranks as one of the hottest peppers in the world. It looks like a brain because of itsumpy appearance, but brain strain is really happens to you when you eat it. A unique pepper with pods 2-1/2" long and 2-1/2" wide with wrinkled yellow skin. It has a pineapple-like fruity taste and a whole lot of heat. Plants grow to 3' tall and produces fruit all season.

Capsicum chinense (70 days)
Heat Level: Totally Hot; Scoville Units: 1,800,000
Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Fatalii Heirloom Pepper
An extremely hot heirloom chile with fruity citrus flavor. Both Fatalii and habanero have extreme heat and belong to the Capsicum chinense species that is native to Central America, the Yucatan, and the Caribbean. This pepper is special, because it was transported to Central and South America in the 18th century, making its origin from Africa no question. Fatalii is a delicious citrus type pepper. The peppers begin pale green, and then mature to a bright yellow. Mature peppers can produce hundreds to 24" plants. Good in containers.

Capsicum chinense (100 days)
Heat Level: Extreme; Scoville Units: 300,000-1,000,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Devil’s Tongue Pepper
This pepper was unforeseen discovery and a real eye-opener for an Amish farmer in Pennsylvania. He discovered it growing in his field among habaneros in the 1990’s. The name given for this pepper and its exact origins are unknown. Devil’s Tongue is similar in color and shape to the Fatalii, but has smoother skin and is a smaller size. Devil’s Tongue is probably hotter than Fatalii. Its pungent tasting peppers grow 2-1/2" long and 1-1/2" wide with smooth golden yellow skin.

Capsicum chinense (70 days)
Heat Level: Extreme; Scoville Units: 300,000-1,000,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Pepper Growing Tips:
Keep your peppers warm and moist at 80°F-90°F for best germination. We recommend seeding heat mats to keep them toasty. Bic pollinator, pepper seeds (especially the super hot peppers) can take anywhere from 7-35+ days to germinate.

Jamaican Hot Chocolate Habanero Pepper
This beautiful pepper comes from a pepper that was found at a market in Port Antonio, Jamaica. This pepper is very similar to the Scotch Bonnet, but is larger, lighter, and has a beautiful chocolate brown color with a lot of heat. The pepper grows to a1' tall and produces fruit on 18" stems. This pepper is extremely hot.

Capsicum chinense (90 days)
Heat Level: Extra Super Hot; Scoville Units: 400,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Habanero Orange Heirloom Pepper
An aromatic chile pepper the Orange Habanero has a subtle apricot aroma and offers an intense and pungent heat. Their spicy chili and citrusy flavor is very good with so many foods, tropical fruits, lime, vanilla, fish, and tequila etc. All habanero seeds are known for their slow germination, and must be grown in warm, moist conditions. Habaneros germinate from a bright orange color with thin skin and waxy exterior. Their pods have a distinctive lantern-like shape and are small growing not bigger than 2" long and 1-1/2" wide. Packs a punch of heat! Try this one! Plants grow to 6' tall and are extremely productive.

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

Habanero White Peruvian Lightning Heirloom Pepper
This unique heirloom pepper is ideally suited to the Caribbean's hot humid climate. A rare habanero with creamy white lantern shaped pods. This pepper grows quickly and produces fruit in great numbers. One plant can produce hundreds of tiny peppers. The little white habanero packs a lot of heat. Your mouth may burn and your face will sweat but it only lasts 10 minutes. One pepper is perfect to chop up into a small bite sized piece and to really give it a kick. Great for making white hot sauce. The white pods measure 1/2" long and 3/4" wide and grow on 24" bushy plants.

Capsicum chinense (90 days)
Heat Level: Extra Hot; Scoville Units: 400,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Habanero Caribbean Red
This pepper is twice as hot as the regular red habanero. Its fruity flavor is a fine addition for extra spicy sauces, marinades, and stir fry dishes. The fruit grows to 1-1/2" wide and grows on 36" tall plants. It is easy to grow and so productive the plant may actually support itself. This pepper has a beautiful reddish orange fruit.

Capsicum chinense (90 days)
Heat Level: Very Hot; Scoville: 100,000-300,000
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 and after the heat! It is the flavor of chocolate but has no chocolate flavor! Its pungent tasting pods are 2" long and 1-1/2" wide and grow on 33" plants that produce an abundance of fruit. This pepper is a must have! It's hotter than the Reaper! This pepper contains so much heat you can actually enjoy eating this pepper fresh! Plants grow to 3' tall and produce fruit all season.

Capsicum chinense (700 days)
Heat Level: Extra Hot; Scoville: 425,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Habanero Scotch Bonnet Yellow Heirloom Pepper
This is a Scotch Bonnet with a hint of Scotch Bonnet history. This pepper is very similar to Scotch Bonnet with a hint of Scotch Bonnet heat. The pepper grows to a1' tall and produces fruit from blanched orange to bright yellow. The peppers are 2" long and 1-3/4" wide and has a very nice fruity taste with a whole lot of heat. Plants grow to 3' tall and produces fruit all season.

Capsicum chinense (90 days)
Heat Level: Extra Super Hot; Scoville: 300,000-250,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

Habanero Scotch Bonnet Orange Heirloom Pepper
This Scotch Bonnet has a hint of Scotch Bonnet history. This pepper is very similar to Scotch Bonnet with a hint of Scotch Bonnet heat. The pepper grows to a1' tall and produces fruit from blanched orange to bright yellow. The peppers are 2" long and 1-3/4" wide and has a very nice fruity taste with a whole lot of heat. Plants grow to 3' tall and produces fruit all season.

Capsicum chinense (90 days)
Heat Level: Extra Hot; Scoville: 300,000-250,000
Heirloom / Open-pollinated / Non-GMO
Packet contains 10 seeds. $3.99

EASY HOT SAUCE RECIPE
2 Cups Water
10 Oz of Peppers (around 8 Jalepenos or 4 Habaneros or any hot peppers!)
1 Small White Onion
3 Cloves of Garlic, finely chopped
1 Teaspoon Salt
1 Cup White Vinegar (5%)
In a sauce pan cook 2 cups water, 10 oz. of chopped peppers, white onion, 3 cloves of garlic finely chopped, and 1 teaspoon salt for 20-25 Minutes until everything is soft. Remove from stove and allow to cool.
After the mixture is cool, pour it into the blender with the pepper mixture and blend. Add a little more salt and pour the hot sauce into a glass pint jar with a lid. Store in the refrigerator for up to 10 days. This sauce is exceptionally good on any food and you will want to eat it up to 3 weeks in the refrigerator.

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Note: We cannot guarantee the arrival of packages to customers outside the USA and Canada, due to Customs and other restrictions. We provide tracking, but will not replace or refund a lost package.

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**HOT PEPPERS**

**Aji Amarillo Heirloom Pepper**
This chili is most frequently used in Peru and probably the most important ingredient in Peruvian cooking. Aji means chill pepper and amarillo means yellow in Spanish. Aji peppers are Capsicum baccatum species and have fuzzy leaves as a distinguishing characteristic, and this one is no different. The seedling will emerge with fuzzy stems and leaves and grow into very large and lanky plants that reach 4-5’ tall. It produces an abundance of 5-6” peppers that start off green and mature to a deep yellowish orange. It has a wonderful fruity flavor with intense heat. Capsicum annuum (85 days)
Heat Level: Extra Hot: Scoville: 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. It’s distinctive citrus flavor and the bright yellow pods immediately suggest the crisp aromas of lemons and limes. This pepper is extremely spicy, but when it’s tempered by cooking in sweet-flavored salsas, the lemony taste is dynamite, and the heat really is hot! Pickle all three varieties to preserve the full heat. Aji Limo is a very unique pepper plant with green and white mottled foliage and variegated fruits. The 2” curving pendant fruits look a little like swimming fish. Peppers turn from light green to golden orange at ripeness. This pepper is small with 2” long pods growing on 24” tall plants. It has a long growing season and produces well into the cooler months. Commonly known as Lemon Drop pepper. Capsicum annuum (100 days)
Heat Level: Very Hot: Scoville: 60,000-100,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds: $3.99

**Bishop Crown Heirloom Pepper**
This unique thin-skinned red pepper has the unusual appearance of a 3-ribboned hat 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 100,000 SHU). Its small size is 1/2” long by 2-1/2” wide with a spicy and hot flavor. Bishop Crown originates from Barbados and is a large plant reaching almost 48” in height. The long branches may require support when fully loaded. To most the most ornamental pepper varieties and has attractive white flowers with greenshish-yellow markings. Capsicum annuum (90 days)
Heat Level: Very Hot: Scoville: 50,000-100,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds: $3.99

**Cayenne - Ring of Fire Heirloom Pepper**
This nice medium-sized pepper is known for its hot taste and 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 fresh 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: $2.99

**Fish Hot Pepper**
A very unique pepper plant with green and white mottled foliage and variegated fruits. The frilly banana shaped pods are not curved or twisted but rather are straight and solid. Fish Hot pepper plants are 6’ tall and very productive. The pepper gets its name from its unique shape that resembles a goat’s horn. This compact 24-36” plant is extremely spicy, but when it’s tempered by cooking in sweet-flavored salsas and sauces. The Fish Hot pepper is a very unique pepper plant with green and white mottled foliage and variegated fruits. The 2” curving pendant fruits look a little like swimming fish. Peppers turn from light green to golden orange at ripeness. This pepper is small with 2” long pods growing on 24” tall plants. It has a long growing season and produces well into the cooler months. Commonly known as Lemon Drop pepper. Capsicum annuum (90 days)
Heat Level: Very Hot: Scoville: 60,000-100,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds: $2.99

**Goat Horn Heirloom Pepper**
This is a medium thin-walled cayenne-type pepper with great flavor. The beautiful smooth ripe pods have a distinct red Horn shape and are 2” long. This compact 24-36” plant is very productive and can be grown as an ornamental. These spicy peppers have a variety of uses, and are most popularly cooked into various dishes, including Thai cuisine. Easy to grow. Capsicum annuum (60 days)
Heat Level: Super Hot: Scoville: 20,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds: $2.99

**Hot Hungarian Organic Wax Pepper**
Big and juicy banana-shaped wax peppers grow 5” long on 3’ tall plants. Ripens from pale yellow to deep golden orange and finally cherry red. Very productive even in cool weather. Great for short seasons. This pepper originated from Hungary in 1941 and is also known as Hot Banana Wax. For milder peppers with less heat, harvest earliest when pale green-yellow. As the pepper matures to red it gets hotter. These are an unusual pepper from Hungary and the only way to tell them apart is the heat! Pickle all three colors for a beautiful hot pepper medley—a staple for winter sandwiches. Capsicum annuum (60 days)
Heirloom / Open-pollinated / Non-GMO Heat Level: Hot: Scoville: 6,000-10,000 Packet contains 10 seeds: $2.99

**Malaqueta pepper**
This unique pepper is very popular in Brazil and Portugal where it is commonly used in a range of meats and fish dishes. It has a sweet and tangy flavor with spicy zing is used to make delicious salais and sauces. The Malaqueta pepper is bright red with a pointed end and can be mistaken for the Thai Hot pepper because they both grow upright. Easy to grow from seed. Malaqueta pepper is bright red with a pointed end and can be mistaken for the Thai Hot pepper because they both grow upright. Easy to grow from seed. Capsicum annuum (90 days)
Heat Level: Very Hot: Scoville: 60,000-100,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds: $2.99

**NuMex Las Cruces Cayenne**
Great for ground cayenne pepper or making fresh hot sauces. It is the result of crossing two of the best cayennes grown in New Mexico, released in 2010. It has the warmth and large fruits of “Laredo Thick” with the high yield of “Hester.” NuMex Las Cruces Cayenne is used fresh, dried, or chopped fresh and mixed with salt and then allowed to ferment. The heat level of this pepper is the key ingredient in Louisiana-style hot sauces. This pepper is a high-yielding, heat-stable pepper that produces large amounts of hot peppers them tasty. Fruit can be 6” long and over 1” wide and matures to bright red Plants grow 24”-33” tall. Capsicum annuum (76 days)
Heat Level: Very Hot: Scoville: 17,000
Open-pollinated / Non-GMO Packet contains 10 seeds: $2.49

**Tabasco Pepper**
Chiles mature from yellow green to bright red and have a unique smoky flavor that creates their distinctive tabasco taste. It’s easy to create the flavorful tabasco sauce with fresh Tabasco peppers in the right state of ripeness. Add distilled white vinegar and salt. Some recipes add garlic and sugar. Ferment and enjoy a few weeks later. Plants can be 2-3’ tall and loaded with slender 1-2” pods that grow upright. Easy to grow, vigorous, good for container gardening, and make a great ornamental. Capsicum frutescens (81 days)
Heat Level: Very Hot: Scoville: 60,000-100,000
Heirloom / Open-pollinated / Non-GMO Packet contains 30 seeds: $5.99

**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 10” tall and is ideal for container gardens. This thin skinned 1/2” peppers mature from green to red and are on the plant at the time making it very ornamental as well as edible. When growing Thai Hot in a container, choose a 3-5 gallon pot and fill with rich garden soil, provide full sun and keep it well-watered. A large number of very spicy peppers can lower 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

**Hot Pepper Salt**
Just 2 Ingredients:
1 Cup Coarse Sea Salt
2 Tablespoons Crushed Dried Hot Peppers
Add the salt and dried peppers to a food processor or spice grinder (pulse lightly), or you can also use a molcajete to grind and mix the hot peppers together for a good consistency. Store in airtight glass containers.
You can also use a blend of any homegrown hot peppers including Tombstone Ghost Peppers, Trinidad Scorpions, or less hot but still spicy Ghost Hot Peppers, Cayenne Ring of Fire Peppers, Thai Hot peppers, or you can even make a white spicy salt blend with white hot peppers like the White Peruvian Lightning Habanero.
You can also use our New Mexican and Hatch Chile varieties for making a Hatch Chile flavored Salt Blend! Check out all of our Super Hot Pepper Seeds and Hot Pepper Seeds to find some new varieties to grow and use in recipes like this. We love all hot peppers in this recipe.

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**HOT PEPPERS**

**Jerk of Hot Pepper Salt**
Make great gifts!
**Beaver Dam Heirloom Pepper**

A Hungarian heirloom pepper that is mildly hot and tastes like a bell pepper with a hint of heat. Its horn-shaped, 4" long and 2-1/2" wide size is perfect for stuffing, pickling, or sautéing. It starts off bright green and matures to red when ripe. Compact plants grow to only 18" tall, with an adequate amount to keep the root zone moist. The ever-bearing upright plants produce fruit 4" long and 4" wide at the shoulder. These bright green thick-walled peppers are 2-1/2" by 2-1/2", and the thin walled bright yellow peppers and grow on sturdy 24" tall plants. 

**Bell Purple Beauty Sweet Pepper**

The Purple Beauty is so colorful and always a favorite. Purple bell peppers were developed through the crosses of Pickling Pepper and Bella F1. Mearing the seeds produced by this hybrid F1 bell were grown, we found the same characteristics, a large, open pollinated pepper that produces a bright purple bell. It’s not quite that easy and we’re glad to have the Purple Beauty! The way these upright plants produce peppers that mature from light green to golden-yellow and grow on upright plants produce fruit that cover the whole fruit. The purple skin contrasts beautifully with its lime green flesh. Has sweet mild bell flavor and crisp texture. Produce loads of peppers on compact bushy plants. The purple blocky 4-lobed peppers grow on 24" tall plants.

**Bell Sweet Chocolate Organic Heirloom Pepper**

A chocolate colored bell pepper with very sweet flavor. It ripens from green to dark brown on the outside and brick red flesh on the inside. Matures in about 75 days. Grown in 3-4" peppers and it tolerates cool nights. This early bell pepper was bred by Evelyn Maeder and selected at the University of New Hampshire Agricultural Experiment Station in 1965. The chocolate color skin is deep red with a beautiful raw flavor in salads and roasted in other dishes. A very popular variety among home gardeners for that sweet, bare flavor, hardiness, and prolific nature. This is a great choice for gardeners with short growing seasons.

**Bell Golden Cal Wonder Sweet Pepper**

An American heirloom since 1920. This prolific trouble-free pepper is one of the best open-pollinated yellow bell peppers available. It has a very sweet flavor and a wonderful addition to salads, stir-fries, and any dish where green 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. 

**Cubanelle Sweet Heirloom Pepper**

An heirloom sweet Italian frying pepper with sweet mild flavor and an attractive purple color. The purple blocky, 4-lobed peppers grow to 2-1/2" by 2-1/2", and the thin walled bright yellow peppers grow to 3-4" long and 3-4" wide at the shoulder. The purple skin contrasts beautifully with its lime green flesh. Has sweet mild bell flavor and crisp texture. Produce loads of peppers on compact bushy plants. The purple blocky 4-lobed peppers grow on 24" tall plants.

**Fushimi Sweet Pepper**

This Japanese heirloom pepper is delicious when eaten raw 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 pickled 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 lime juice or soy sauce. Add these yummy delights can be eaten right off the plant.

**Giant Marconi Sweet Pepper**

An Italian sweet pepper that live up to its name, producing large 8" long by 5-6" wide peppers. The plant peppers have a smoky-sweet flavor and grow on tall 36" plants. Giant Marconi is a strong producer. Flowering and fruiting peppers through summer heat and humidity and right up until the first frost. Giant Marconi has peak flavor when peppers color to a rich, bright red. The flavor is wonderful raw but is richer when grilled or roasted. Chosen as a 2001 All-America Selections Winner for its adaptability, earliness, flavor, and yield.

**Hungarian Yellow Wax**

An heirloom variety that gets its name from the yellow wax coloration of its pepper plant leaves. It is a prolific producer and matures in about 70 days. Mixes well with other peppers in the garden. 

**Jimmy Nardello Organic Heirloom Sweet Pepper**

The Jimmy Nardello is an heirloom bell pepper variety that produces a large, prominent fruit. The flavor is sweet with a touch of heat. This pepper is full of flavor with a rich, sweet, earthy taste. The Jimmy Nardello is a great pepper for stuffed peppers, in traditional goulash, or for magnificent poppers. Jimmy Nardello will make it worth your garden.

**Lunchbox Orange Bell Sweet Pepper**

Grown your own super sweet mini orange snack sized peppers. Tender-crisp, super sweet, and nearly seedless, these yummies delights can be eaten right off the plant. They are also great for vegetable trays with dips, stuffed with cheese and baked or grilled on skewers. These hard to seed will germinate quickly and produce an abundance of peppers. The flavor is sweet and the size is perfect for stuffing, in traditional goulash, or for magnificent poppers. Jimmy Nardello will make it worth your garden. 

**Mammoth Winter Bell**

An heirloom bell pepper with sweet mild flavor and an attractive purple color. The purple blocky, 4-lobed peppers grow to 2-1/2" by 2-1/2", and the thin walled bright yellow peppers grow to 3-4" long and 3-4" wide at the shoulder. The purple skin contrasts beautifully with its lime green flesh. Has sweet mild bell flavor and crisp texture. Produce loads of peppers on compact bushy plants. The purple blocky 4-lobed peppers grow on 24" tall plants.

**Pepper Growing Tip:**

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

**Shishito Pepper**

This Japanese heirloom 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 sweet pepper are 3-4" long on productive 24" tall plants. Easy to grow in full sun and fertile soil. Great for container gardening.

**Vesuvio**

A chocolate bell pepper with a mild flavor. It is an Open-Pollinated variety and makes a great addition to salads and roasted in other dishes. 

**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 large. Once the plants are established, allow the soil to dry out to about one inch, before watering. Tip: Peppers thrive when water is on a timed schedule, it reduces stress and promotes better growth.
Pepperoncini Golden Greek Pepper
This is the Greek pepper most commonly found pickled and in salads or sandwich shops. It is also much sweeter than the Italian pepper. It is similar to the sweet banana pepper as both peppers are slightly sweet and tangy, but the pepperoncini is a little bit hotter. Also, thinner walls make it a better for pickling. It is also known as the Friggitello pepper, Italian pepper, or Tuscan pepper. In the United States they are called peppers or Sicilian peppers, and they are quite distinct from Italian peppers, which are hot Italian chili peppers. These crisp golden peppers, with just a hint of heat, grow on productive 4’ plants. The thin skinned 3–4” peppers have superb flavor. They will ripen to red but have the best flavor at the green stage.

Capsicum annum (80 days)
Heat Level: Medium Scoville: 3,000 - 5,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds. $2.49

Red Cherry Hot Heirloom Pepper
With a nice robust flavor, these are good for pickling, relish trays, stuffed, or in a salad. There are endless possibilities for the red cherry pepper. It is a variety of salakia, and can even be used along with other hot and sweet peppers for a great addition to salads! A great addition to any garden. Bright red peppers 1/2” to 2” across grow on bushy 10’ tall plants. They are mild hot, grow upright, have thick walls, and turn from green to red when mature. Easy to grow.

Capsicum annum (80 days)
Heat Level: Medium Scoville: 5,000 - 10,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds. $2.49

Stocky Red Rooster Pepper – Organic
Stocky Red Rooster is an Open Source Seed Initiative (OSSI) variety developed by Frank Morton in 2010 at Wild Garden Seed. This open-pollinated (OP) pepper is a great alternative to hybrid Italian fryer peppers. It has the same great characteristics, and because it is OP you can save seeds for next season. Save seeds from robust fruit and vigorous plants. This delicious sweet pepper measures 3” across at the shoulders. A very productive tall plant with a leafy canopy to protect peppers from sun scald. Fruit ripens from green to a smooth glossy vibrant red when fully mature.

Capsicum annum (102 days)
Heat Level: None - Sweet Pepper Open-pollinated / OSSI / Non-GMO Packet contains 10 seeds. $2.49

Sweet Banana Pepper
A great pepper for short season climates because it matures in 60 – 70 days. This pepper is a big improvement over its namesake, the banana pepper. It is very productive tall 3’ plant with a leafy canopy to produce a great display of sweet bananas in your garden. The peppers grow up to 6” long and are filled with sweet banana flavor. It has the same great characteristics, and because it is OP, you can save seeds for next season. Save seeds from robust fruit and vigorous plants. This delicious sweet pepper measures 3” across at the shoulders. A very productive tall plant with a leafy canopy to protect peppers from sun scald. Fruit ripens from green to a smooth glossy vibrant red when fully mature.

Capsicum annum (85 days)
Heat Level: Very Mild Scoville: 0-500
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds. $2.49

Sweet Hungarian Yellow Wax Pepper
A great pepper for short season climates because it matures in 60 – 70 days. This pepper is a big improvement over its namesake, the banana pepper. It is very productive tall 3’ plant with a leafy canopy to produce a great display of sweet bananas in your garden. The peppers grow up to 6” long and are filled with sweet banana flavor. It has the same great characteristics, and because it is OP, you can save seeds for next season. Save seeds from robust fruit and vigorous plants. This delicious sweet pepper measures 3” across at the shoulders. A very productive tall plant with a leafy canopy to protect peppers from sun scald. Fruit ripens from green to a smooth glossy vibrant red when fully mature.

Capsicum annum (75 days)
Heat Level: Medium Scoville: 3000 – 5000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds. $2.49

Bolivian Rainbow 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 annum (90 days)
Heat Level: Very Hot Scoville Heat Units: 30,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds. $3.99

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 annum (120 days)
Heat Level: Medium Scoville: 1,000
Heirloom / Open-pollinated / Non-GMO Packet contains 10 seeds. $3.99

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, the fruit should be full size and the proper color. Most New Mexico chiles are pickled green, so this makes it even harder to determine when it is ready. Now, pick cut off one pepper. 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, pick a sweet pepper and try again. Soon enough you will have a full harvest of peppers.
Tomatoes are one of the most popular plants for the vegetable garden. Tomato plants love the warm weather and need plenty of sun and water. Most of the fruits of the plant are a favorite with gardeners everywhere.

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

**Box Car Willie - Organic Heirloom Tomato**

Smash bright orange-red slicer tomatoes that are full of that old-fashioned flavor with good yields of smooth, crack-free fruit. **History:** Briefly named by Joe Breckinridge's father in New Jersey. Joe found the seeds in glass jars already named by Boxcar Willie. Joe planted the seeds, and 20 years later Boxcar Willie was ready to go. The tomato is noted for its sweet, mild and meaty. Its mild flavor pairs well with other gardeners in the mid-1990's. Named for the singer Boxcar Willie of the Great Depression song "What It Is."

Non-GMO, Organic (90-90 days) Plant Habit: Indeterminate | Plant Size: 6' Fruit Color: Orange | Shape: Flattened Globe | Size: 1-2 lbs. 10 seeds $2.49

**Arkansas Traveler Heirloom Tomato**

Rose-pink 8 oz. fruits have classic tomato flavor with a balance of sweet and tart. A very dependable producer. **History:** Developed by the National Plant Germplasm System. Arkansas Traveler is prized for its ability to produce flavorful tomatoes under conditions of high heat. Very flavorful, medium-sized tomatoes resists cracking. **Non-GMO, Open-pollinated heirloom**

10 seeds $2.49

**Brandywine Pink - Organic Heirloom Tomato**

Beautiful pink fruit can grow to over 1 lb. with superb flavor. Brandywine Pink has both the flavor and for good reasons. It has a following among gardeners and tomato connoisseurs. The heirloom with potato leaves is a Pink Aromish variety from the 1870's and is named after Brandywine Creek in Chester County, PA. The Brandywine is legendary for exceptionally sweet tomato flavor.


**German Johnson - Organic Heirloom Tomato**

A very productive pink heirloom that is meaty and full-flavored. **History:** The German Johnson from North Carolina is one of the parents of Mortgage Lifter. Known for its big yields of pink meaty fruits, it is one of the best-tasting heirlooms. **Non-GMO, Organic open-pollinated heirloom** (75-80 days) Fruit Color: Pink | Shape: Flattened globe | Size: 1-2 oz. Plant Habit: Indeterminate | Plant Size: 6' 10 seeds $2.49

**Lifter Tomato**

A great old-fashioned tomato. **History:** Lifter Tomato was developed in the early 1930's by M.C. Byle. It developed a large and continued to produce until frost. Also heat tolerant and very disease resistant. **History:** A Russian heirloom from the island of Krims, which is located on the Black Sea. This rare tomato has a rich fruity flavor. Its flavor - intense, rich and juicy. **Non-GMO, Open-pollinated heirloom** (75-90 days) Fruit Color: Purple-Black with green shoulders Shape: Flattened Globe | Size: 1 oz. Plant Habit: Indeterminate | Plant Size: 5' 10 seeds $3.99

**Cherokee Purple - Organic Heirloom Tomato**

One of the most popular early black heirloom tomatoes. Its texture and flavor is similar to the market. A truly black cherry tomato that is sweet, delicious and irresistible. **History:** It is named in honor of the state's favorite son. Over the years it has proved itself to be one of the great tomato classics that America. **Non-GMO, Organic Open-pollinated heirloom** (90 days) Plant Habit: Indeterminate | Plant Size: 6' Fruit Color: Black | Shape: Flattened Globe | Size: 1-2 oz. 10 seeds $3.99

**Chocolate Cherry - Organic Heirloom Tomato**

A beautiful tomato with an exceptional flavor that is rich and complex. Plants loaded with clusters of sweet and luscious cherry-like fruits that are rich in red with deep chocolate accents. This cherry makes a beautiful addition to any salad. Many people believe this is the best-tasting cherry tomato on the market. The fruit has a flavor that is sweet, delicious and irresistible. **History:** A true cherry tomato developed to create a cherry tomato variety that is superior to Black Cherry. The Chocolate Cherry tomato is an improved hybrid, and is one of the most popular black cherry tomatoes. **Non-GMO, Organic Open-pollinated heirloom** (65-70 days) Fruit Color: Black | Shape: 1 oz. Round Plant Habit: Indeterminate | Plant Size: 4' 10 seeds $3.99

**Beefmaster F1 - Organic Tomato**


**Beefsteak - Organic Tomato**

Produces large and crimson red fruit over a long growing season. **History:** In 1914, it was introduced by the Henderson Seed Company. The plant Habit: Indeterminate | Plant Size: 6' Fruit Color: Red | Shape: Flattened Globe | Size: 1-2 oz. 10 seeds $2.49

**Better Boy Hybrid Tomato**

This old-time favorite and will continue to produce until frost. This adaptable plant thrives in most climates. **History:** A very popular hybrid. **Non-GMO, Open-pollinated hybrid** (90 days) Plant Habit: Indeterminate | Plant Size: 6' Fruit Color: Red | Shape: Flattened globe | Size: 1-2 oz. 10 seeds for $2.49

**All-America Selection Winners**

AAS is a nonprofit organization founded in 1932 to assess the performance of new and improved varieties for horticulturalists. 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.
Bush Early Girl Hybrid Tomato
Compact semi-determinate with bright red, good early yields of excellent flavor for an early tomato. Good disease resistance and easy to grow. Heat tolerant. Good yields. History: Very popular with home gardeners because of early fruit ripening. Bush Early Girl tomatoes are large and uniformly round. The hybrid tomato has been around for long time, being first introduced in the Seed Catalog 1968. In 1879, Joseph opened the Harris Seed Co. at Moreton Farm. He offered a 44-page catalog and sent out 30,000 copies. In 1880, he built his first seed house, and by 1900 the mail-order business was so profitable that a postal station was established at the farm.
Non-GMO, hybrid (65-70 days)
Fruit Color: Red | Shape: Round | Size: 8-oz.
Plant Habit: Semi-determinate | Plant Size: 3'-4'
10 seeds $3.99

Jet Star - Organic Hybrid Tomato
One of the newest tomato releases that are also a great addition for acid and sweet. History: This delicious Russian beefsteak hybrid was initially made available by Marina Danko, a Hawaiian seedwoman. It was named in honor of Paul Robeson (1898-1987), an African-American singer, actor and a political activist for the Civil Rights Movement. Produces juicy red fruits and has great flavor. Non-GMO, Open-pollinated heirloom (65-70 days)
Plant Habit: Indeterminate | Plant Size: 5'
Fruit Color: Red | Shape: Round | Size: 6-8 oz.
10 seeds $2.49

Paul Robeson - Organic Heirloom Tomato
Doozy red with it was succulent and has a nice balance of acid and sweet. History: This delish Russian beefsteak heirloom was initially made available by Marina Danko, a Hawaiian seedwoman. It was named in honor of Paul Robeson (1898-1987), an African-American singer, actor and a political activist for the Civil Rights Movement. Produces juicy red fruits and has great flavor.
Non-GMO, Open-pollinated heirloom (65-70 days)
Plant Habit: Indeterminate | Plant Size: 5'
Fruit Color: Dark Red | Shape: Flat-topped shoulders | Shape: Flattened globe | Size: 8-12 oz.
10 seeds $2.49

Roma VF - Organic Heirloom Tomato
Attracts high yields of richly flavored tomatoes that are very meaty with few seeds and not juicy. History: The Roma VF tomato was developed by the University of Nebraska. The Roma VF is one of the most popular tomatoes sold today.
Non-GMO, Open-pollinated heirloom (75-80 days)
Plant Habit: Semi-determinate | Plant Size: 3'
Fruit Color: Red | Shape: Plum | Size: 2-3 oz.
10 seeds $2.49

Stupice Heirloom Tomato
Succulent red fruits have a rich tangy sweet flavor. This vigorous plant with tomato foliage is an abundant producer all season. Stupice is a cold variety but also is an all-weather stander because it can produce in hot climates. The high yields of this determinate tomato are from Czechoslovakia and arose from a cross made in a cultivator station in community Stupice (near Prague) in 1955. It becomes a large amount of very sweet, flavorful 2-3", deep red fruits.
Non-GMO, Open-pollinated heirloom (60 days)
Plant Habit: Indeterminate Plant Size: 3'
Fruit Color: Red | Shape: Round | Size: 4-6 oz.
10 seeds $2.49

Super Sioux - Organic Hybrid Tomato
Round red fruits have an excellent balance of sweet and acid flavor. History: This hybrid tomato has the ability to thrive in hot & dry climates.
Non-GMO, Open-pollinated heirloom (71 days)
Plant Habit: Semi-determinate | Plant Size: 5'
Fruit Color: Red | Shape: Round | Size: Cherry 1-1/2"
10 seeds $2.49

Sweet Million Hybrid Tomato
The very sweet 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.
Non-GMO, Hybrid (65 days)
Plant Habit: Semi-determinate | Plant Size: 5'
Fruit Color: Red | Shape: Round | Size: Cherry 1/2"
10 seeds $2.49

Super Sweet 100 - Organic Hybrid Tomato
Developed in long, tight clusters right up to frost. With extra sweetness than the beloved classic, this hybrid produces abundant fruit on stakes or tall cages. History: This improved variety has all the taste and beauty of Sweet 100, but more hardness and less cracking. A very nutritious tomato with high vitamin C content. Stake plants will produce several long, multi-branched clusters with 15 or more fruits.
Non-GMO, Hybrid (70 days)
Plant Habit: Semi-determinate | Plant Size: 6'
Fruit Color: Red | Shape: Round | Size: Cherry 1/2"
10 seeds $2.49

Heirloom Seeds are typically distinguished by their old age and history of being passed down within a family or community. These seeds are adapted to a specific climate, region or soil type. Heirloom seeds are open-pollinated, which means you can save your own seeds from these plants.
Open-Pollinated seeds are pollinated by natural mechanisms, such as by insects, winds, or birds. They are not crosses between different varieties and adapt readily 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 can plant household gardeners enjoy the benefits of hybrids for their vigor and specific traits. The downside is that the hybrids produce "true-to-type" plants, which eliminates the possibility of seed saving.
Are Tomatoes a fruit or a veggie? Although they are commonly considered a vegetable, tomatoes are technically fruits! When people think of fruits, they almost always think of apples, oranges, or peaches — it’s a common misconception that fruits grow on trees, but a fruit is any produce item that has seeds. Tomatoes have seeds, so technically they are fruits along with peppers!

**Hillbilly Heirloom Tomato**
Huge 1-2 lb. fruits are juicy and sweet. The large, red and green striped fruits are delicious tomatoes that are resistant to cracking. A dependable producer of an abundant harvest of medium-sized tomatoes. Best tasting and best producing yellow-red tomatoes. This old heirloom from Virginia has a unique color of yellow on the outside and red streaks running throughout it. It is sweet with a slightly pineapple-like taste. Pineapple tomatoes have been known to reach 2 lbs.

**Isis Candy Heirloom Tomato**
Large 1lb. Bi-color fruits are famous for their sweet and fruity 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 ripen quickly when sliced. This small early producing tomato is also heat and drought tolerant. History: Sweet and fruity, it’s a consistent winner at cherry tomato taste tests. It is the Sun Gold variety, known for its delicious, sweet flavor.

**Berkeley Tie-Dye - Organic Tomato**
Great flavor, matures mid-season before other beefsteak types 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 taste contest. Beautiful, early and sweet flavor.

**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 color with a red blush on the blossom end and the inside. Are tomatoes really fruits? 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.

**Virginia Sweets Heirloom Tomato**
The large, red and green striped fruits are very flavorful. It is said to be the very best of the yellow bi-color tomatoes. This old heirloom from Virginia has a sweet flavor described as fruity and complex. It is one of the best tasting tomatoes, and very productive. A dependable producer of an abundant harvest of delicious tomatoes that are resistant to cracking. Heat tolerant.

**Pineapple - Organic Heirloom Tomato**
Large 1lb. Bi-color fruits are famous for their sweet and fruity 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 ripen quickly when sliced. This small early producing tomato is also heat and drought tolerant. History: Sweet and fruity, it’s a consistent winner at cherry tomato taste tests. It is the Sun Gold variety, known for its delicious, sweet flavor.

**Yellow Tomatoes More Iron Minerals Than Red Tomatoes?**
When selecting determinate 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 from the bottom up. 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 plant types 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 to keep them from toppling in wind and rain.

**How do you know when Tomatoes are ready to pick?**
You know that tomatoes are ready to pick when they are ripe and full of flavor. They are slightly soft when gently squeezed and the color has changed from green.

**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.

**Beam’s Yellow Pear - Organic Tomato**
Light yellow and very productive all season. Mild and sweet flavor is great for fresh eating. History: Yellow pear tomatoes have been grown in Europe since the 1700’s. During the 1800’s, it became known 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.”

**Garden Peach Heirloom Tomato**
This variety has 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 Elsbot 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.”

**Are Tomatoes a fruit or a veggie?** Although they are commonly considered a vegetable, tomatoes are technically fruits! When people think of fruits, they almost always think of apples, oranges, or peaches — it’s a common misconception that fruits grow on trees, but a fruit is any produce item that has seeds. Tomatoes have seeds, so technically they are fruits along with peppers!

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