

# Seed Catalog 2019



## Sandia Seed Pepper and Tomato Seeds

### *The Peppers of the World Collection*

### *The Top Heirlooms - Tomatoes*

### *Old Fashioned Tomato Hybrids*

All of our seed are Non-GMO, Organic sourced and Untreated.

HOW TO ORDER: There are 3 ways to order seeds.

1. BEST - Go online to [www.sandiaseed.com](http://www.sandiaseed.com), choose your seeds and check out. Shipped in 1 -2 business days.
2. OR - Fill out the included order form and FAX to 800-504-3457. Enter your Credit Card info.
3. SLOW - Fill out the order form and mail to Sandia Seed Company, 420 N. McKinley St. #400, Corona, CA 92879. Include your Credit card info or include a money order to Sandia Seed.

### Key to Peppers

**SH = Super Hot Pepper over 800,000 Scoville Heat Units (SHU)**

**HT = Hot Pepper over 80,000 SHU**

**NM = New Mexico Chile OR Mexican Chile**

**SWT = Sweet Pepper or less than 500 SHU**

**ORG = Certified Organic**

*If you are interested in becoming a retailer please read the wholesale information on our website [sandiaseed.com](http://sandiaseed.com).*

**Anaheim ORG** - The granddaddy of all New Mexico pod types! Anaheim was originally known as New Mexico No. 9. It was developed in 1913 by Dr. Fabian Garcia at New Mexico State University. He was seeking a chile pepper that was bigger, fleshier, and milder. Dr. Garcia later moved to California in the 1920's and started growing them in the Anaheim area. 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 - 1000 ~ Packet contains 30 seeds. \$2.49 NM

**Aji Amarillo** - This chile is from Peru and probably the most important ingredient in Peruvian cooking. Aji means chili pepper and amarillo means yellow in Spanish. This chile is found in the famous appetizer Papa a la Huancaína (Potatoes with Spicy Cheese Sauce), and in the classic dish Ají de Gallina (Peruvian Creamed Spicy Chicken). The *Capsicum baccatum* species all have fuzzy leaves as a distinguishing characteristic, and this one is no different. The plant is lanky and a very large 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 baccatum* (85 days) Heat Level: Very Hot. Scoville 30,000 - 50,000 ~ Packet contains 10 seeds. \$3.99

**Aji Limo / Lemon Drop** - One of the most flavorful of the Andean peppers has survived from pre-Columbian times. Its distinctive citrus flavor and the bright yellow pods immediately remind you of 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 it is truly citrusy. Raw and finely chopped this pepper adds flavor, color and heat to ceviches. The prolific plants are also hard to kill, so they're perfect for first time pepper growers! It bears heavily, with dozens of small, waxy-skinned fruit that turn from light green to golden yellow at ripeness. This pepper has a long growing season and produces well into the cooler months. Small 24" plants produce 2" long pods. Commonly known as Lemon Drop pepper. *Capsicum baccatum* (100 days) Heat Level: Very Hot. Scoville 15,000 - 30,000 ~ Packet contains 10 seeds. \$3.99

**Beaver Dam** - A Hungarian heirloom pepper that is mildly hot and tastes like a bell pepper with a hint of heat. It is 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) Heirloom - Open Pollinated Heat Level: Mild Scoville: 1,000 ~ Packet contains 10 seeds. \$3.99

**Bell Pepper – Golden Cal Wonder** - 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 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) Heirloom - Open Pollinated Heat Level: None - Sweet Pepper ~ Packet contains 30 seeds. \$2.49 SWT

**Bell Pepper – Green Cal Wonder ORG** – This California 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) Heirloom - Open-pollinated Heat Level: None - Sweet Pepper ~ Packet contains 30 seeds. \$2.49 SWT

**Bell Pepper - Mini Orange Sweet Bell** - A snack sized lunchbox pepper! Tender-crisp, super sweet, and nearly seedless. These yummy delights are perfect for vegetable trays, used with dips, stuffed with goat cheese and baked or grilled on skewers. These hard to find seeds will germinate quickly and produce an abundance of small peppers. You can eat them right off the plant. Loads of petite 2-1/2" by 1-1/4" fruits grow on sturdy 24" tall plants and they will continue to set all summer long. They mature from light green to orange. If seeds are desired hand-pollinate the flowers. *Capsicum annuum* (90 days) Heirloom - Open-pollinated Heat Level: None - Sweet Pepper ~ Packet contains 10 seeds. \$2.49 SWT

**Bell Pepper - Purple Beauty Bell ORG** – This pepper is so colorful and always a favorite. 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. These blocky 4-lobed peppers grow on sturdy 24" tall plants. Offered here as organic certified seed. *Capsicum annuum* (75 days) Heirloom - Open-pollinated – Organic Heat Level: None - Sweet Pepper ~ Packet contains 30 seeds. \$2.49 SWT



**All seeds are Non-GMO**

**Bhut Jolokia – Chocolate** - Just as evil as Red Bhut Jolokia Ghost Pepper, but sweeter and more delicious! This chile is a natural variant of the Bhut jolokia. The 3" long and 1" wide pods turn from green to chocolate brown at full maturity and have rough dented skin. It is extraordinarily hot and doesn't taste anything like chocolate candy. *Capsicum chinense* (110 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Open Pollinated - Heat Level: Extreme, Severe and Intense. Scoville Heat Units 1,000,000 ~ Packet contains 8 seeds. \$3.99 SH

**Bhut Jolokia – Peach** - A great gasting pepper with great heat! Peach Bhut Jolokia is a natural variant of the red Bhut Jolokia or Ghost Chile. It has the Bhut Jolokia taste with the same intense heat that creeps up on you, and then blows you away. Unique peach color with rough dented skin. The fruit is 3" long and 1" wide and matures from green to light pink-orange. Has a nice fruity taste and is a heavy producer. Plant grows 3' tall. *Capsicum chinense* (120 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Open Pollinated - Heat Level: Blazing Hot Scoville: 1,000,000 ~ Packet contains 10 seeds. \$3.99 SH

**Bhut Jolokia – Purple** - This very rare Purple Bhut Jolokia has a nice sweet flavor with a good burn. Your lips will swell and your tongue will go numb, but you'll enjoy it! A rare natural variant of the red Bhut Jolokia. Pods start out bright green, then turn deep purple and then red with dark blotches at maturity. Pods grow on bushy 30" tall plants. A really exciting pepper to grow. *Capsicum chinense* (100 days) Open Pollinated - Heat Level: Intense. Scoville: 800,000 ~ Packet contains 5 seeds. \$3.99 SH

**Scoville Heat Units / SHU / Scoville** - The scale used to measure the 'hotness' of a chile pepper or anything derived from chile peppers, like hot sauce. The scale is a measure of the concentration of the chemical compound capsaicin which is the active component that produces the heat sensation for humans. Example: Scoville at 1,000,000 means that it takes 1 million drops of sugar water in 1 drop of bhut jolokia pepper extract before the heat becomes undetectable to humans. Recently, capsaicin concentrations are determined using scientific methods; High Pressure Liquid Chromatography (HPLC).

**Bhut Jolokia - Red Ghost Pepper SH** - The chile paste is used for everything from hot sauce to bear spray and tear gas. It boasts 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! This chile 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 (140 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Open Pollinated - Heat Level: Extreme, Severe and Intense. Scoville: 1,000,000 ~ Packet contains 10 seeds. \$3.99 SH

**Bhut Jolokia – White** – This pepper has a glowing white color that looks unique and makes a beautiful plant. This pepper, like all Bhut jolokia, has heat that slowly builds and builds in your mouth. The White Bhut jolokia is also known as White Ghost Pepper and is very popular for making a white hot sauce. Its flavor is sweeter and more citrus-like than the red variety. Fruit is 2-1/2" long and 1" wide and matures from light green to white color with smooth skin. Plants grow to 3' tall and are extremely productive. Capsicum chinense (120 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Open Pollinated - Heat Level: Totally Hot. Scoville: 1,000,000 ~ Packet contains 10 seeds. \$3.99 SH

**Bhut Jolokia – Yellow** - A natural variant of the red Bhut Jolokia, but with a better flavor. It has a sweet and fruity bhut jolokia flavor with citrus undertones similar to the Bhut jolokia white with a little less heat. It looks similar to Fatalii and Devil's Tongue, but it is much hotter! Pretty bright yellow 3" - 4" pods grow continuously on very productive 30" tall plants. Capsicum chinense (100 days) Open Pollinated - Heat Level: Intense. Scoville: 800,000 ~ Packet contains 10 seeds. \$3.99

**Big Jim Legacy** – This is the all-around winner when it comes to green chile. It has incredible New Mexican chile flavor, thick flesh and mild to medium heat. A abundant crop of beautiful pods grow 8-10" long on tall bushy 30" plants. When the pods are green, this New Mexico chile is perfect for big stuffed rellenos. It has incredible flavor, and smells so good when it is being roasted. The pods peel easily and have thick flesh with the perfect amount of heat and flavor. The dry red Legacy Big Jim chile can be used to make delicious red enchilada sauce. Capsicum annuum (78 days) Open-pollinated - Heat Level: Mild to Medium Scoville 2,000 - 4,000 ~ Packet contains 30 seeds. \$3.99 NM

**Bishop Crown** - A unique thin-skinned red pepper with 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 scoville heat units (SHU), all the way up to a very hot 15,000 SHU. Its small size is 1-1/2" long by 2"- 3" wide with a sweet and fruity taste. Bishop Crown originates from Barbados and is a large plant reaching almost 4' in height. The long branches may require support when fully laden with pods. As part of the Baccatum family of peppers it has attractive white flowers with greenish- yellow markings. Capsicum baccatum (90 days) Heirloom - Open Pollinated - Heat Level: Medium to Very Hot Scoville: 5,000-15,000 ~ Packet contains 10 seeds. \$3.99

**Bolivian Rainbow** - This bright ornamental pepper makes a great container specimen or 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 the same time making it very showy. The peppers are edible, but they are usually not eaten. Great for containers and easy to grow. Capsicum annuum (90 days) Heirloom - Open Pollinated - Heat Level: Very Hot. Scoville Heat Units 30,000 ~ Packet contains 10 seeds. \$2.49

**Bulgarian Carrot** - This variety came to America in the 1970's from Bulgaria and is well adapted to the cool Scandinavian climate. It's easy to see how this heirloom pepper got its name. The long and 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! Bright orange 3" long peppers are very hot with fruity flavor. The small 18" plants become completely covered with fruit. Great for containers and easy to grow. Capsicum annuum (75 days) Open-pollinated - Heirloom Heat Level: Very Hot. Scoville Heat Units 12,000 ~ Packet contains 10 seeds. \$3.99



**Carolina Reaper** - 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 2,000,000 Scoville Heat Units. The Carolina Reaper is an absolutely amazing pepper. The pods are 2-1/2" wide and 2-1/2" long with stinger and bright red rough skin. Flavor is fruity, sweet, and has a hint of old dust and smokey undertones, but you won't taste that! Plants grow to 5' tall and 4' wide. Capsicum chinense (90 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heat Level: Extreme Severe and Intense. Scoville Heat Units: 1,500,000 - 2,000,000 SH

**Carolina Reaper Yellow** - A natural variant of the famous red Carolina Reaper. It is beautiful with its bright yellow skin, that 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) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. ~ Packet contains 8 seeds. Heat Level: Furiously Hot. Scoville Heat Units: 1,000,000 SH \$3.99

**Cayenne – Ring of Fire** - A very popular pepper for adding heat to dishes without pepper flavor. Can be used fresh, ground as flakes, or powdered. Good choice for short seasons. Pencil thin peppers are 4" long. Plants are 18" tall and yield heavy set of fiery peppers. Capsicum annuum (60 days) Heirloom - Open-pollinated - Heat Level: Very Hot. Scoville 50,000 ~ Packet contains 10 seeds. \$3.99

**Chile de Arbol** - Always a favorite in Mexican cuisine because of its bold heat and subtle, natural smoky flavor. It originated in Chihuahua, Mexico and dries 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. 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 feet in height in one season and resembles a tree. Capsicum annuum (90 days) Heirloom - Open Pollinated - Heat Level: Very Hot. Scoville Heat Units 15,000 - 30,000 ~ Packet contains 10 seeds. \$3.99 NM



**Chimayo** - An heirloom chile grown for generations in the Chimayo Valley of northern New Mexico. This native strain, aka land race chile, has fantastic red chile flavor, and at first it tastes sweet and then it is medium hot. The fabulous flavor is the result of hand selection over hundreds of years. The Chimayo red chile sauce is easy to make and delicious on enchiladas and burritos. Allow the chiles to remain on the plant until almost completely red. The pods are 6" -7" long with thin skin and after harvesting will dry quickly in the sun. Capsicum annuum (75 days) Heirloom - Open Pollinated Heat Level: Medium. Scoville 4000 – 6000 ~ Packet contains 30 seeds. \$2.49 NM

**Cubanelle** - An heirloom sweet frying pepper with sweet mild flavor that is quickly gaining popularity. These bright green thin-walled peppers add a pretty color for frying and cooking. Peppers can grow to 5" long on productive 30" plants. 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) Heirloom - Open-pollinated - Heat Level: None - Sweet Pepper ~ Packet contains 30 seeds. \$2.49 SWT

**Datil** - This blazing hot pepper has 3-1/2" fruits that ripen to a brilliant orange-yellow. The heat is vicious, but the flavor is complex, sweet and fruity. Datil is an exceptionally hot pepper and one of the most popular locally grown products in Saint Augustine, Florida. They have a festival that is completely dedicated to celebrating the Datil pepper in all its spicy glory. It is popular in many Minorcan recipes in St. Augustine and is used to create delicious hot sauces, jellies, and mustards that are sold all over town. Plants grow 30" tall. Capsicum chinense (100 days) Heirloom - Open Pollinated - Heat Level: Very Hot Scoville: 100,000-300,000 ~ Packet contains 10 seeds. \$3.99 HT

**Devil's Tongue** - This pepper was developed by an Amish farmer in Pennsylvania during the 1990's. It was discovered growing in his field of habaneros. The name given for this pepper and its exact original location are unknown. Devil's Tongue is similar to Fatalii color and shape, but has smoother skin, is slightly smaller and packs a lot more heat! Pods are 2" long and 1" wide with smooth golden yellow skin. Plant is an abundant producer of fruity tasting chiles with maximum heat. Capsicum annuum (110 days) Heirloom - Open Pollinated - Heat Level: Extra Super Hot. Scoville Heat Units >400,000 ~ Packet contains 10 seeds. \$3.99 HT

**Dorset Naga** - The burn is intense; your tongue will go numb, your lips will be on fire for 15 minutes and your sense of taste may be gone for a couple of hours! Dorset Naga is a substrain of the original Naga Morich. It produces good yields of 2" bumpy red peppers on 36" to 60" tall plants. Peppers are extremely hot with a fruity taste and aroma like orange and pineapple mixed together. The Dorset Naga can be far hotter than the Bhut Jolokia and right up there with Naga Morich. Capsicum chinense (100 days) Heirloom - Open Pollinated - Heat Level: Super Hot Scoville: 923,000 ~ Packet contains 10 seeds. \$3.99 SH

**Fatalii** - An extremely hot heirloom chile with fruity citrus flavor and perfect for adding heat to citrus salsas. Both Fatalii and habaneros 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 Africa in the 18th century, making its origin from Africa. Pods are 3" long and grow on 24" plants. Capsicum chinense (100 days) Heirloom - Open-Pollinated - Heat Level: Extra Super Hot. Scoville Heat Units 300,000 ~ Packet contains 10 seeds. \$3.99 HT

**Fresno** - These peppers were developed and released for commercial cultivation by Clarence Brown Hamlin in 1952. Hamlin named the chili "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 get spicier the longer they are left on the plant to mature. The Fresno pepper is often confused with a jalapeño, but contains thinner walls, and often milder heat. It can be used in most recipes calling for jalapeño or serrano peppers. Capsicum annuum (70 days) Heirloom - Open Pollinated Heat Level: Medium Scoville: 5,000~ Packet contains 10 seeds. \$2.49 NM

**Fushimi** - This 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. It produces 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) Heirloom - Open-Pollinated - Heat level: None ~ Packet contains 10 seeds. \$2.49 SWT



**All American Selections Winner**

**Giant Marconi** - An Italian sweet pepper that lives up to its name, producing large 8" long fruits. The giant peppers have a smoky-sweet flavor and grow on tall 36" plants. Giant Marconi is a strong producer, flowering and forming 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, and is richer when grilled or roasted. Chosen as a 2001 All-America Selections Winner for its adaptability, earliness, flavor, and yield. Capsicum annuum (62 days) Hybrid - Heat Level: None ~ Packet contains 10 seeds. \$2.49 SWT

**Goat Horn** - The beautiful smooth ripe pods have a distinctive sweet taste followed by fast building long-lasting heat. This is a medium thick walled cayenne-type pepper with good flavor. 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. Easy to grow. This pepper is great and relatively unknown, for now. Grow these spicy peppers for a variety of uses, and they are great cooked into various dishes, including Asian cuisine. *Capsicum annuum* (75 days) Heirloom - Open-Pollinated Heat Level: Super Hot. Scoville: 20,000~ Packet contains 10 seeds. \$3.99

**Guajillo** - Guajillo chile peppers are very common to Mexican cooking and are the workhorse of chiles with a lot of dazzle. The guajillo, ancho, and pasilla are referred to as the "Holy Trinity of Chiles". They are all used together to make authentic Mexican mole sauces. Pods grow to 4-6" long with thin flesh and shiny reddish brown color. They have a very distinctive sweet heat flavor. Plants are very productive and grow well in dry climates. *Capsicum annuum* (75 days) Heirloom - Open Pollinated - Heat Level: Medium - Scoville 3000 - 5000 ~ Packet contains 10 seeds. \$2.49 NM

**Habanero - Caribbean Red** - Twice as hot as the regular habanero! Its fruity flavor is a fine addition to make extra spicy salsas, marinades and for very hot sauces. It originates from the Yucatan Peninsula in Mexico and will grow well in northern climates. Easy to grow. The red pods are 1-1/2" long and 1" wide and grow on 36" tall plants. It is so productive the plant may need support when loaded with fruit. *Capsicum chinense* (90 days) Heirloom - Open-pollinated - Heat Level: Extra Super Hot. Scoville Heat Units 400,000 ~ Packet contains 10 seeds. \$3.99 HT

**Habanero - Chocolate, Congo Black** - A popular habanero that has a distinct delicious flavor that is not found in other habaneros. It is sweet, fresh and tastes good before the heat. Fantastic in garden salsa. 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* (110 days) Heirloom - Open Pollinated Heat Level: Get 'er Done Hot. Scoville Heat Units 350,000 - 450,000 ~ Packet contains 10 seeds. \$3.99 HT

**Habanero - NuMex Trick or Treat** - A new and delicious **no heat** habanero pepper that looks and tastes like an orange habanero. The flavor and aroma of Trick or Treat is equal to, or better than a hot habanero. This variety was crossed with a *Capsicum chinense* orange habanero that was lacking the capsaicin heat gene. Make salsa with incredible flavor by using six Trick or Treat peppers and one hot habanero. The flavor will be out of this world! The orange lantern shaped pods grow on 24"-36" tall plants that continue to produce fruit all summer long. *Capsicum chinense* (95 days) Heirloom - Open-pollinated Heat Level: Sweet. Scoville Heat Units: 0 ~ Packet contains 10 seeds. \$2.49 SWT

**Habanero - Jamaican Hot Chocolate** - Chocolate habanero is a great tasting pepper, but many people say that Jamaican Hot Chocolate has more flavor and tastes even better! This cultivar comes from a pepper that was found at a market in Port Antonio, Jamaica. The wrinkled pods are very hot and have a strong smoky flavor. This beautiful pepper grows to about 2" around, with shiny skin that changes from green to red-brown and finally to chocolate brown at maturity. *Capsicum chinense* (100 days) Heirloom - Open-pollinated -Heat Level: Extra Super Hot. Scoville: 400,000 ~ Packet contains 10 seeds. \$3.99 HT

**Habanero - Peruvian White Lightning** - A very 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 fruits. The small white pods measure 1-1/2" long and 3/4" wide and grow on 24" bushy plants. *Capsicum chinense* (90 days) Heirloom - Open Pollinated - Heat Level: Very, very, extra, hot. Scoville Heat Units 400,000 ~ Packet contains 10 seeds. \$3.99 HT



**Hatch Green - Mild** - The most popular green chile to grow because of its mild heat content and it matures early and grows well in short seasons. Hatch Green Mild/NM 6-4 has always been the standard for open-pollinated mild green chile. It is such a wonderful variety that it remains very similar to its improved cousin NuMex Heritage 6-4. Pods are 6" long with thick fleshy walls and grow on 30" plants. A large amount of Hatch Green Mild can be added to recipes for delicious and traditional flavor and aroma with mild heat and not the burn of hotter varieties. *Capsicum annuum* (70 days) Heirloom - Open-Pollinated - Heat Level: Mild Scoville: 1,000 ~ Packet contains 30 seeds. \$2.49 NM

**Hatch Green – Medium** - Authentic green chile flavor and medium heat! This heirloom variety of Big Jim has been grown in the Hatch Valley of southwest New Mexico for over a century. Hatch is a term describing several different green chile varieties ranging from mild to extra hot. This Hatch Green variety offered here is medium hot and perfect for roasting. Use it every day in all your New Mexico inspired dishes for breakfast, lunch and dinner! Chiles are 7" long on productive 30" plants. Easy to grow and can be started indoors for an earlier harvest, or directly sown into warm moist soil and kept wet until germination. *Capsicum annuum* (75 days) Heirloom - Open-Pollinated -Heat Level: Medium Scoville 2000 – 4000 ~ Packet contains 30 seeds. \$2.49 NM

**Hatch Green - Hot** - Large and hot meaty pods can grow up to 9" long. This new DoubleCross variety is a cross between Big Jim and Sandia Hot. It has the thick flesh of Big Jim and the increased heat of Sandia Hot. It produces heavy yields on 36" plants. Rellenos are incredibly delicious with this green chile! It can be flame roasted and used, or frozen for later. *Capsicum annuum* (85 days) Open-Pollinated Level: Hot Scoville: 9,000-10,000 ~ Packet contains 30 seeds. \$2.49 NM

**Hatch Green – XHot** - Grow this chile for the best traditional New Mexico flavor and great heat. Roasted pods are perfect for green enchilada sauce. The small 5" long chiles grow on plants that are 30" tall and produce well in high temperatures. Hatch Green X-Hot/ Barkers Hot, will be hotter when grown in a stressful environment, because heat levels increase with higher daytime temperatures and limited water supply. *Capsicum annuum* (75 days) Heirloom - Open-Pollinated - Heat Level: X Hot. Scoville: 9,000-10,000 ~ Packet contains 30 seeds. \$2.49 NM

**Hatch Green XHot - Lumbre** - When this chile hits your tongue it sends pain signals to your brain. Then your brain releases endorphins that cause a mild euphoria, so you feel better and want more green chile! 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. Pods are small at 5" long and are screaming hot. Plants grow to 30" tall. A good addition to any garden. Grown near Hatch, NM and sold as Lumbre X-Hot. *Capsicum annuum* (85 days) Heirloom - Open-Pollinated - Heat Level: X Hot. Scoville: 10,000 ~ Packet contains 30 seeds. \$2.49 NM



**Hatch Red - Medium** - Authentic red chile flavor with mild to medium heat! This chile has been grown in the Hatch Valley of southwest New Mexico for over a century. Hatch is a term describing several different green chile varieties ranging from mild to extra hot. This Hatch Red Medium/Joe E. Parker variety is perfect for roasting. Also, great for making red chile sauce or pungent red chile powder from the dried red pods. Chiles are 8" long with thick flesh and grow on productive 30" plants. The heavy yields turn quickly from green to red. Fresh red chile is perishable and difficult to find in grocery stores, so grow your own and pick it at peak maturity. *Capsicum annuum* (80 days) Heirloom - Open-Pollinated - Heat Level: Mild to Medium. Scoville 1000-3000 ~ Packet contains 30 seeds. \$2.49 NM

**Hatch Red – Hot** - This Hatch Red Hot/Sandia Hot is ideal for making red chile powder because it dries quickly with its thin walled skin. 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. 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) Heirloom - Open-Pollinated - Heat Level: Hot. Scoville: 6,000 - 7,000 ~ Packet contains 30 seeds. \$2.49 NM

**Hatch Red – XHot** - Authentic red chile flavor with a lot of hot heat! This chile is grown in the Hatch Valley of southwest New Mexico and surprises everyone with its great flavor and heat. The Hatch Red XHot/ Ms. Junie variety is perfect for roasting, making red chile sauce or grinding into pungent red chile powder from its dried pods. Chiles are 9" long on productive 36" plants. A very heavy yielding chile pepper that turns quickly from green to red. Fresh red chile is perishable and difficult to find in grocery stores. Grow your own and pick it at peak maturity. *Capsicum annuum* (85 days) Heirloom - Open Pollinated Heat Level: X Hot. Scoville: 9,000 - 10,000 ~ Packet contains 30 seeds. \$2.49 NM

## Jalapeños



**Early Jalapeño ORG** - The best pepper for short seasons and cooler climates! Everybody loves Jalapeños, because they can be prepared in many different ways. Jalapeño poppers, jalapeño jelly and pickled jalapeños are just a few examples. Jalapeños have thick skin and just like their cousin the serrano pepper, they do not need to be roasted or peeled before using. Pods are 3" long and 1" wide on productive 24" plants. Chipotle peppers are red jalapeños that have been smoke-dried for preservation. *Capsicum annuum* (65 days) Heirloom - Open-pollinated - Heat Level: Very Hot Scoville 30,000 ~ Packet contains 30 seeds. \$2.49 NM

**Jalapeño NuMex** - It's back! Extra-large jalapeño developed for America's love of jalapeño popper appetizers. This jumbo jalapeño is bigger and has more heat than the early jalapeño. Easy to grow in containers and matures early. Heavy yields of large meaty jalapeño up to 5" long and 2-1/2" wide and grow on productive 30" plants. Turns from green to red as it matures. *Capsicum annuum* (78 days) Heirloom - Open-pollinated - Heat Level: Very Hot. Scoville 17,000 ~ Packet contains 10 seeds. \$2.49 NM

**Jalapeño M** - The addictive flavor of this Jalapeño M makes it America's most popular pepper! 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 grow on plants from 24" to 36" tall. Jalapeño M peppers are found in rings atop nachos and chopped into Mexican sauces. They can be used fresh or pickled. *Capsicum annuum* (73 days) Heirloom - Open Pollinated - Heat Level: X Hot. Scoville: 12,000 ~ Packet contains 30 seeds. \$2.49 NM

**\*Jalapeño Mucho Nacho** - This is one of the milder Jalapeños with great flavor. Chop it into fresh salsa or other dishes needing some spice or put thick slices on top of nachos before broiling. There is no need to first roast and peel, just use it directly from the garden. Harvest green Mucho Nacho peppers about 70 days after the seedlings are planted in the ground. Fruits will ripen to red about 15 days later. The 4" conical fruits have thick dark green flesh. The big jalapeños grow on vigorous plants set fruit that ripen from green to red. Produces all season long. *Capsicum annuum* (70 days) Hybrid - Heat Level: Hot Scoville: 4,500 - 8,000 ~ Packet contains 10 seeds. \$2.49 NM **\*Seed Treatment with Thiram** - A non-systemic, protectant broad spectrum, seed treatment fungicide, improves performance of all varieties and prevents damping off. Wear gloves when handling seeds because it could irritate your skin. Do not eat seed. This is the only seed we carry that has been treated. Jalapeño Mucho Nacho is a very popular F1 Hybrid used in large commercial production where fungicide treatment for seed born damping off is preferred.

**Jalapeño NuMex Lemon Spice** - This yellow jalapeño is joining in on the popularity enjoyed by colorful bell peppers. It's a fact that growers receive a premium for produce with novel coloration. Use this beautiful pepper to enhance the look of everything you would make with green jalapeños! This jalapeño is green at immaturity and bright yellow at maturity. It has thick flesh and spicy flavor like the Early Jalapeño, but a lot more heat. Plants are 24" tall and pods 3" x 1" wide. *Capsicum annuum* (65 days) Heirloom - Open Pollinated Heat Level: Very Hot Scoville: 30,000 ~ Packet contains 10 seeds. \$2.49 NM

**Jalapeño NuMex Orange Spice** - This new hot and colorful orange jalapeño is great in the home garden along with yellow and green jalapeños. Orange Spice also gives market growers a competitive advantage for buyers desiring new colors of jalapeños. This year's jalapeño popper party appetizers will be bright and extra extra hot! It has thick flesh and spicy flavor like the Early Jalapeño, but 3x more heat. Plants are 24" tall and pods 2-1/2" x 1" wide. *Capsicum annuum* (65 days) Heirloom - Open Pollinated Heat Level: Very Very Hot. Scoville: 80,000 ~ Packet contains 10 seeds. HT NM

**Jimmy Nardello** - The uncanny 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. Produces 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) Heirloom - Open Pollinated - Heat Level: None. Packet contains 10 seeds. \$2.49 SWT

**Manzano / Orange Rocoto** - Originates from South America and grows on the Andean mountain slopes. It is among the oldest of domesticated chiles being cultivated for thousands of years. This pepper, also known as the "Apple Chile," is very unique because it has black seeds, and hairy leaves. It blooms with beautiful purple six-point star shaped flowers. It has a small 2" apple shape, and pod flesh is thick, and the flavor is sweet with a citrus taste. Unlike most chiles it does fine in cooler weather and prefers partial shade instead of full sun. They prefer growing in temperatures between 45-60° F, so some shade is necessary if grown in hotter climates. They are long-lived plants, and, if protected from frost the plants can produce for 15 years and grow more than 10' high. Robust vines can be trellised like a grape. *Capsicum pubescens* (100 days) Heirloom - Open-pollinated Heat Level: Very Very Hot. Scoville 30,000~ Packet contains 10 seeds. \$3.99

**Mira Sol / Pueblo Chile** - The medium heat in this pepper is direct and intense, yet very flavorful. This red to dark red pepper has thin skin and can vary greatly in appearance. Conical pods grow upright 4"- 5" long and 1/2" to almost 2" wide on 18"-24" tall plants. It has a unique spicy flavor that is compared to berries and other fruit. The name Mirasol 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. *Capsicum annuum* (100 days) Heirloom - Open Pollinated - Heat Level: Medium Scoville: 3,000 - 5,000 ~ Packet contains 10 seeds. \$2.49 NM

**Mulato Isleño** – This pepper is slightly larger and sweeter than the Poblano. It matures to a rich chocolate brown and is sometimes called chocolate poblano. Mulatos can be used in both the immature and mature 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. It has a distinctive sweet flavor and ripens from deep glossy green to rich dark chocolate brown. Pods grow all season on sturdy 3' tall plants. *Capsicum annuum* (76 days) Heirloom - Open Pollinated - Heat Level: Mild Scoville 1,000 - 1,500 ~ Packet contains 10 seeds. \$2.49 NM

**NuMex = NMSU Cultivar** All of the improved New Mexico green chile cultivars from New Mexico State University carry the 'NuMex' moniker.

**NuMex Espanola Improved** - This chile makes excellent red chile powder with medium heat. It is a fast growing and early maturing chile adapted to northern New Mexico's high altitude and cool seasons. In 1984 Española Improved was developed at NMSU by Drs. Matta and Nakayama. It is a cross between Sandia and the northern New Mexico landrace chile Española, making it ideal for high altitude and cool seasons. This chile makes excellent deep-flavored red chile powder. Chiles are 7" long with smooth thin walled skin and grows on productive 30" plants. Ideal for short growing seasons. *Capsicum annuum* (75 days) Heirloom - Open-pollinated - Heat Level: Medium. Scoville 2000 – 4000 ~ Packet contains 10 seeds. \$2.49 NM

**NuMex Heritage 6-4 NM-** Improved New Mexico green chile with mild heat and great flavor. The original New Mexico 6-4 seed from a 1957 seed bank was used to reselect this variety with all the best attributes. The result has more flavor with higher yields and more uniform heat. Chiles have thick flesh and grow 6" - 7" long on productive 30" plants. *Capsicum annuum* (70 days) Open Pollinated - Heat Level: Mild Scoville 1000 – 2000 ~ Packet contains 30 seeds. \$2.49 NM

**NuMex Heritage Big Jim** - This variety has great New Mexican green chile flavor. The large meaty pods can reach up to 12" in length. Large yields of peppers grow on productive 36" plants. This variety has great flavor, a perfect heat level, and high yields. When you roast these peppers, the wonderful traditional 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. Don't miss out! *Capsicum annuum* (80 days) Open-pollinated - Heat Level: Medium. Scoville 2500 – 4000 ~ Packet contains 30 seeds. \$2.49 NM

**NuMex Sandia Select** - Fantastic New Mexico green chile recently developed for great flavor, thicker flesh, and increased yields. Natural plant selection techniques using the heirloom Sandia produced the NuMex Sandia Select with all the above attributes and a little more heat. The dark green pods are 8" long and grow on productive 35" tall plants. Its thick walls make it great for chopped green chile or whole pod chile rellenos. Roast, peel, stuff, batter and deep fry. *Capsicum annuum* (75 days) Open Pollinated Heat Level: Hot Scoville: 8,000-9,000 ~ Packet contains 30 seeds. \$2.49 NM

**NuMex Twilight** - A beautiful, eye-catching pepper plant producing a beautiful array of bright purple fruits that ripen from yellow, then orange, and 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 2"-4" 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) Open-pollinated - Heat Level: Very Hot Scoville: The pungency level of this ornamental has not been evaluated. ~ Packet contains 10 seeds. \$2.49 NM

**Padron** - Gourmet gardeners will love growing these famous Spanish heirloom peppers. They are prized for their sweet mild flesh and rich flavor, and make delicious pop in your mouth appetizers. Most will taste sweet, but one may 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) Heirloom - Open-pollinated - Heat Level: None ~ Packet contains 10 seeds. \$2.49 SWT

**Paprika** - Paprika is easy to grow and wonderful when dried and made into a powder for flavoring foods. There is nothing that compares to fresh Paprika powder. This 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 NM paprika 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 bright red anaheim type pods grow to 6" long and ripen from green to a very bright red. They have a smoky sweet aroma and dry very well. Plants grow to 3' tall and will produce all season until frost. *Capsicum annuum* (80 days) Heirloom - Open-pollinated - Heat Level: Sweet and Very Mild Scoville 0 – 100 ~ Packet contains 30 seeds. \$2.49 NM

**Pasilla Bajio / Chilaca** - 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. Use it dried and powdered in Mexican mole sauces. This heirloom is easy to grow. 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 that turn dark brown when mature. *Capsicum annuum* (85 days) Heirloom - Open-pollinated - Heat Level: Mild. Scoville 1000 – 2000 ~ Packet contains 10 seeds. \$2.49 NM

**Pepperoncini Golden Greek** - This Greek pepper most commonly found pickled and in salad bars or sandwich shops. It is also much sweeter than the Italian variety. Similar to the sweet banana because both peppers are slightly sweet and tangy, but the pepperoncini has a little bit of heat. Also, thinner walls make it a better for pickling. 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, and have the best flavor at the green stage. *Capsicum annuum* (75 days) Heirloom - Open-pollinated Heat Level: Extra Mild. Scoville 100 - 500~ Packet contains 10 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 pepper 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 time when every South Texan had a bottle of chile pequins in vinegar on the dinner table. The usual custom is to add vinegar as you go. To make the hot pequin vinegar; fill a bottle with fresh red whole chile pequins. Pour boiling white vinegar to the top. Allow to cool and wait one day to use. The hardy plants can grow to 4' tall and are loaded with 3/4" x 1/2" oval peppers growing upright. When mature the green chiles will turn bright red and have a very complex nutty flavor. It bears fruit for most of the year, and survives mild winter temperatures. *Capsicum annuum* (100 days) Heirloom - Open-pollinated - Heat Level: Very Very Extra Hot. Scoville Heat Units 50,000 - 100,000 ~ Packet contains 10 seeds. \$3.99 HT

**Pimento / Pimiento** - These peppers are sweet, succulent, aromatic, and one of our favorites! Fresh from the garden they can be used as the filling inside green olives, in the making of pimiento cheese and stuffed to be served as an appetizer. An easy way to serve them is 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. These easy to grow plants will reach 24" high. *Capsicum annuum* (85 days) Heirloom - open-pollinated Heat Level: None - Sweet Pepper ~ Packet contains 10 seeds. \$2.49 SWT



**Poblano** - Fresh green poblanos make some of the best rellenos because of their mild heat and heart-like shape. Anchos 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 2-1/2" wide and ripen from dark green to rust red. Plants are 30" tall and yield a continuous harvest all season long. *Capsicum annuum* (75 days) Heirloom - Open-pollinated - Heat Level: Mild Scoville 500 - 1000 ~ Packet contains 10 seeds. \$2.49 NM

**Red Cherry Hot** - peppers have a nice robust flavor. They 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 a pepper jelly that is out of this world! Overall, they are 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) Heirloom - Open-pollinated - Heat Level: Medium Scoville 3,000 - 5,000 ~ Packet contains 10 seeds. \$2.49

**Santa Fe Grande** - One of our most popular seeds. All three colors of maturity, yellow, orange, and red, can be on the plant at the same time. A beautiful plant and quite a conversation piece. This wax-type heirloom pepper bears fruit continuously all summer on 30" plants. The fresh 3" long peppers are ideal for salsa and pickling fresh. *Capsicum annuum* (78 days) Heirloom - Open-pollinated - Heat Level: Medium. Scoville 3000-5000 ~ Packet contains 30 seeds. \$2.49 NM

**Scotch Bonnet Yellow** - This pepper gives Jamaican jerk chicken dishes their special flavor! Scotch Bonnet goes by several names including Jamaican Hot, Martinique Pepper and Bahama Mama. It is closely related to the habanero, but with a sweeter flavor and stouter shape. 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) Heirloom - Open-pollinated - Heat Level: Extra Hot. Scoville Heat Units: 150,000 - 325,000 ~ Packet contains 10 seeds. \$3.99 HT

**Serrano Tampiqueno** - 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. 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) Heirloom - Open-pollinated - Heat Level: Very Hot. Scoville 15,000 - 25,000 ~ Packet contains 30 seeds. \$2.49 NM

**Shishito** - This Japanese sweet pepper is very 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 very productive 24" tall plants. Easy to grow in full sun and fertile soil. Great for container gardening. *Capsicum annuum* (60 days) Heirloom - Open-pollinated - Heat level: None ~ Packet contains 10 seeds. \$2.49 SWT

**Stocky Red Rooster** - This is an Open Source Seed Initiative (OSSI) variety developed by Frank Morton in 2011 at Wild Garden Seed. This open-pollinated (OP) pepper is a great alternative to a hybrid Italian frying pepper. 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 4"-6" in length and 2" wide at the shoulders. A very productive tall 3' 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 annuum* (102 days) Heirloom - Open Pollinated. Heat Level: Sweet. Scoville: None~ Packet contains 10 seeds. \$2.49 SWT

**Sweet Banana** - 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) Heirloom - Open-pollinated Heat Level: Scoville 0 - 500 ~ Packet contains 10 seeds. \$2.49 SWT

**Sweet Hungarian Yellow Wax** - Great for short season climates. These peppers get sweeter when left to ripen on the plant. Matures from green to orange and then red, and are delicious in all colors. Thick walled fruits with sweet mild flavor are 4 - 5" long and 1-1/2" wide. Plants are 30" tall and easy to grow. Commonly pickled and used in salads and on sandwiches and pizza! - *Capsicum annuum* (76 days) Heirloom - Open-pollinated - Heat Level: None ~ Packet contains 30 seeds. \$2.49 SWT

**Tabasco** - Create the flavorful tabasco sauce with fresh, fleshy and peppers in the right state of ripeness. Add distilled white vinegar and salt. Some recipes add garlic and sugar. Ferment and enjoy! Plants are 2' - 4' tall and loaded with slender 1-1/2" pods that grow upright. Chiles mature from yellow-green to bright red and have a unique, smoky flavor that creates their distinctive tabasco taste. Easy to grow and vigorous. Good for container gardens and ornamental. *Capsicum frutescens* (81 days) Heirloom - Open Pollinated - Heat Level: Very Hot Scoville: 30,000 - 50,000 ~ Packet contains 30 seeds. \$3.99

**Tepin / Chiltepin** - This pepper is thought to be the oldest of all *Capsicum annuum* species and the mother of all peppers. Tepin means little flea in the Nahuatl language of the Aztec Indians. Chiltepin is the only wild chile native to the U.S. It is a favorite for birds who consume them and disperse the seeds into the wild. Birds do not feel the 'heat' of hot peppers like mammals. Also known as Bird Pepper. These round to oval fruits are only 3/8" wide. It is often confused with the Pequin that is a small oval with a point. The Tepins 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. *Capsicum annuum* (120 days) Heirloom - Open Pollinated Heat Level: Super Hot. Scoville Heat Units 100,000 - 265,000 ~ Packet contains 10 seeds. \$3.99 HT

**Thai Hot** - Their fiery zing adds incredible heat and spiciness to Asian cuisine! This plant blossoms profusely and produces a bounty of small heirloom peppers that grow in an upright direction. This small plant is ideal for container gardens. Thin skinned 1-1/2" peppers grow upright on small 18" plants. They mature from green to red. *Capsicum frutescens* (90 days) Heirloom - Open Pollinated - Heat level: Extra Hot. Scoville Heat Units 50,000 - 100,000 ~ Packet contains 10 seeds. \$3.99 HT



**Tombstone Ghost** - This Tombstone Ghost Pepper burns so hot and scares you so bad you'll wish you were in Boothill! 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/C.frutescens* (100 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Open Pollinated - Heat Level: Severe, Extreme and Intense. Scoville: 1,000,000 ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad 7 Pot Jonah** - These Hurt Bad! Jonah has a fruitier flavor than other 7 Pots and slightly higher heat. The surface of the pods is bumpy with some fruit growing Scorpion tails. In the Jonah pepper capsaicin is present in large quantities in placental tissue which holds the seeds. Contrary to popular belief, the seeds themselves do not produce any capsaicin, but the highest concentration of capsaicin is found in the white pith on the seeds. Jonah is outrageously hot and produces a burn that is insane and keeps going. *Capsicum chinense* (95 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heirloom – Open-pollinated - Heat Level: Electric Hot. Scoville: 1,200,000 ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad 7 Pot Giant Red** - It was 'hot lava on my throat' and 'tongue melting' are some descriptions of eating this pepper! The 7-Pot is an extremely rare pepper with some serious heat. It is often used in cross breeding trials by pepper enthusiasts attempting to produce the next hottest pepper in the world. 1,300,000 Scoville Heat Units. Pods are big 2" long and 1-1/2" wide with bumpy red skin. It is way too hot to actually taste. Matures from green to red on tall 24" - 30" plants. *Capsicum chinense* (110 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heat Level: Extreme, Severe and Intense. ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad Douglah / Chocolate 7 Pot** - Chocolate Version of Trinidad 7 Pot This beautiful brown 2-1/2" long super hot is worth growing. It needs very warm temperatures for the fruit to fully mature. Plants grow to 3' tall. Douglah could be the next World's Hottest Pepper with selective breeding techniques. It's a very rare pepper outside of a few Chile head hobbyists. This chocolate version of the Trinidad 7 Pot could be the hottest chile you will ever taste. It will melt your face and burn your stomach. Average Scoville Heat Units do not tell the whole story! *Capsicum chinense* (95 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heirloom – Open-pollinated - Heat Level: Crazy Hot. Scoville: 1,200,000 ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad Moruga Scorpion** - This pepper contains so much capsaicin, that it blasts past the numbing response in your mouth and produces a ferocious burning sensation! Officially tested at 2,009,231 Scoville Heat Units! We think it's hotter than the Reaper! 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) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heirloom – Open-pollinated - Heat Level: Insanely Hot. Scoville: 2,000,000 ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad Scorpion** - One of the all-time super hots at over 1,400,000 Scoville Heat Units! 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 severe heat. *Capsicum chinense* (120 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heirloom – Open-pollinated - Heat Level: Extreme, Severe and Intense. Scoville: 1,400,000 ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad Scorpion Butch 'T'** - Recognized as the world's hottest pepper by Guinness Book of World Records in 2011. The Trinidad Scorpion "Butch T" measured as high as 1,463,700 Scoville. In our taste test it was just as hot as Yellow Brain Strain! It is named Butch T because the seeds originally came from Butch Taylor. Pods are 2" long and 2-1/2" wide with smoother skin than other Trinidad Scorpions. Sometimes it will grow a long scorpion tail. It has fruity and floral like flavor with crazy heat. Plants are 3' tall. *Capsicum chinense* (120 days) Warning: Handling this pepper requires extreme protection. Wear hand, eye and breathing protection. Heat Level: Extreme, Severe and Intense. Heirloom – Open-pollinated – Scoville: 1,000,000 ~ Packet contains 10 seeds. \$3.99 SH

**Trinidad Scorpion Yellow CARDI** - A rare and extremely hot pepper which originates from Trinidad. CARDI (Caribbean Agricultural Research and Development Institute) plays a key role in the development of the Caribbean regional hot pepper industry. This CARDI strain was created in an effort to standardize and improve the Yellow Scorpion Pepper for industry. The chile pods color from green to golden yellow during ripening. The pods are bigger, longer and thicker than the Red Trinidad Scorpion at 4" dia. Plants are 36" tall. Capsicum chinense (100 days) Heirloom – Open-pollinated - Heat Level: Extreme Scoville: 850,000 ~ Packet contains 10 seeds. \$3.99 SH



**Yellow Brain Strain / Yellow 7 Pot** - This pepper is extremely hot and rivals some of the hottest peppers in the world. It looks like a brain because of its lumpy appearance, but brain strain is really what happens when you eat it! A unique pepper with pods 2-1/2" long and 2-1/2" wide with crinkled yellow skin. It has a pineapple-like fruity taste and a whole lot of heat. Plants grow to 3' tall and produce fruit all season. Capsicum chinense (110 days) Warning: Handling this pepper requires extreme caution. Wear hand, eye and breathing protection. Heat Level: Reckless. Scoville Heat Units 1,600,000 ~ Packet contains 10 seeds. \$3.99 SH

#### HOW TO ORDER:

- BEST - Go online to [www.sandiaseed.com](http://www.sandiaseed.com), choose your seeds and check out. Shipped in 1 -2 business days.
- OR - Fill out the included order form and FAX to 800-504-3457. Enter your Credit Card info.
- SLOW - Fill out the order form and mail to Sandia Seed Company, 420 N. McKinley St. #400, Corona, CA 92879. Include your Credit card info or include a money order to Sandia Seed. Shipped 3-5 business days.

Yes! We also sell many different tomato seeds.

For tomato descriptions please go online: [www.sandiaseed.com](http://www.sandiaseed.com)



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	Cayenne Ring of Fire
	Chimayo
	Cubanelle – sweet
	Fresno
	Fushimi
	Giant Marconi
	Guajillo
	Hatch Green Mild - NM 6-4
	Hatch Green Medium - Big Jim
	Hatch Green Hot - DoubleCross
	Hatch Green XHot - Barker's Hot
	Hatch Green XHot Lumbre
	Hatch Red Medium - Joe E. Parker
	Hatch Red Hot - Sandia Hot
	Hatch Red XHot - Ms. Junie
	Jalapeno Early
	Jalapeno M
	Jalapeno Mucho Nacho
	Mirasol
	Mulato Isleno
	NuMex Espanola Improved
	NuMex Heritage 6-4
	NuMex Big Jim
	NuMex Jalimundo
	NuMex Lemon Spice Jalapeno
	NuMex Orange Spice Jalapeno
	NuMex Sandia Select
	NuMex Twilight
	Padron
	Paprika
	Pasilla Bajio
	Pepperoncini Golden Greek
	Piquillo
	Pimiento
	Poblano
	Red Cherry Hot
	Santa Fe Grande
	Serrano Tampiqueno
	Shishito
	Sticky Red Rooster
	Sweet Banana
	Sweet Hungarian Wax
	Total pkts
	x \$2.49
	Sub-total

Peppers - @ \$3.99 RETAIL	
Qty	Description
	Aji Amarillo
	Aji Limo / Lemon Drop
	Beaver Dam
	Bhut jolokia Chocolate
	Bhut jolokia Peach
	Bhut jolokia Purple
	Bhut jolokia Red
	Bhut jolokia White
	Bhut jolokia Yellow
	Bishop Crown
	Bulgarian Carrot
	Carolina Reaper
	Carolina Reaper Yellow
	Chile de Arbol
	Datil
	Devils Tongue
	Dorset Naga
	Fatalii
	Goat Horn
	Habanero Chocolate
	Habanero Peruvian White
	Habanero Red
	Jamaican Hot Chocolate
	Jimmy Nardello
	Manzano / Orange Rocoto
	NuMex Trick or Treat
	Pequin
	Scotch Bonnet Yellow
	Tabasco
	Tepin / Chiletepin
	Thai Hot
	Tombstone Ghost Pepper
	Trinidad 7 Pot Primo
	Trinidad 7 Pot Jonah
	Trinidad 7 Pot Red Giant
	Trinidad 7 Pot White
	Trin Dougiah/Chocolate 7 Pot
	Trinidad Moruga Scorpion
	Trinidad Scorpion
	Trinidad Scorpion Butch T
	Trin Scorpion CARDI Yellow
	Yellow Brain Strain
	Total pkts
	x \$3.99 =
	Sub-total

Tomatoes - @ \$2.49 RETAIL	
Qty	Description
	Abe Lincoln
	Arkansas Traveler
	Better Boy
	Big Beef
	Big Rainbow
	Black Krim
	Black Prince
	Box Car Willie
	Brandywine Pink
	Bush Early Girl
	Celebrity
	Cherokee Purple
	Chocolate Cherry
	Doucets Plum
	Garden Peach
	Heinz
	Hillbilly
	Indigo Rose
	Isis Candy
	Kelloggs Breakfast
	Mortgage Lifter
	New Yorker
	Pineapple
	Rutgers
	Stupice
	Super Fantastic
	Super Sioux
	Super Sweet 100
	Sweet Millions
	Virginia Sweetts
	Zapotec Pleated
	Total tomato pkts
	x \$2.49 =
	Sub-total \$

Total Pkts	Sub-Totals
	* Shipping
	\$3.95
	Total Due

\*International Shipping is \$19.95