



# Peppers of the World



SANDIA SEED  
COMPANY

SEED CATALOG





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 for the first time are seeds for over **100 different peppers**. Our specialty is green chile seeds and we have the largest selection from very mild 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 chileheads 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 so many ways. The fresh and flavorful peppers you'll pick right off the plant will be delicious, because homegrown is best!



HATCH GREEN HOT DOUBLECROSS

### 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.

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.

### SEED CATALOG PAGE INDEX

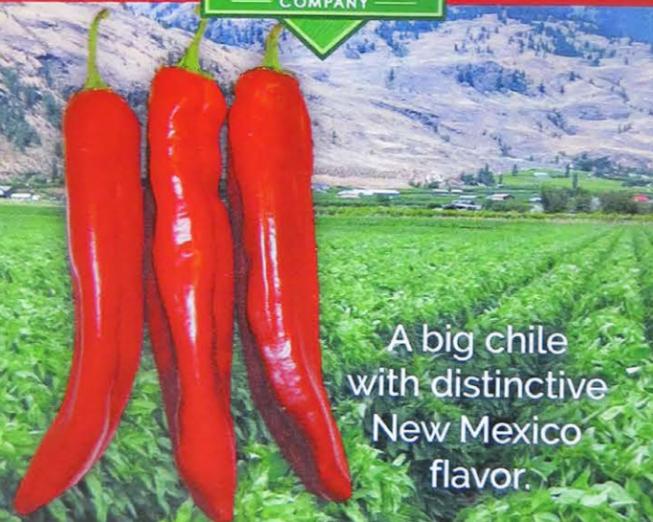
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### Questions about growing peppers?

Visit our website for tips: [sandiasseed.com/grow](http://sandiasseed.com/grow)



## Peppers of the World



A big chile with distinctive New Mexico flavor.

### HATCH RED MEDIUM HEIRLOOM PEPPER SEEDS

30 Seeds  
Medium  
Scoville 1,000-3,000  
Open-Pollinated / Untreated

Non-GMO  
\$2.49  
New Mexico, U.S.A.

### OUR GUARANTEE TO YOU

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



## NEW MEXICO POD TYPE CHILES



### Anaheim Heirloom Pepper

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

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



### Big Jim Legacy Heirloom Pepper

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

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



### Chimayo Heirloom Pepper

A land race chile grown for generations in the Chimayo Valley north of Santa Fe, New Mexico. The seeds were first brought to New Mexico by Spanish explorers in the 1600's. Its great flavor is the result of hand selection over hundreds of years. The earthy flavor of Chimayo red chile sauce is simple to make and so delicious. At first it will taste sweet and then the medium heat flavor will begin to emerge. The pods are 6-7" long with thin skin. Allow the chiles to remain on the plant and mature until almost completely red. After harvesting the red fruit, it will dry quickly in the sun.

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



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

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

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



### Hatch Green Medium - Big Jim Heirloom Pepper

The most famous New Mexico green chile. It is everyone'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 southwest New Mexico for over a century. The Village of Hatch is known world-wide as the Chile Capital of the World because of its famous chile crop and annual Hatch Chile Festival held every Labor Day weekend. This Hatch Green Medium Big Jim, roasts and peels nicely and can be eaten every day in all your New Mexico inspired breakfasts, lunches and dinners. Chiles are 7" long on productive 30" plants. Easy to grow and should be started indoors, then planted outside for an early harvest.

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



### Hatch Green Hot - Doublecross Pepper

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

*Capsicum annuum* (85 days)  
Heat Level: Hot: Scoville: 9,000-10,000  
Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



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

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

*Capsicum annuum* (75 days)  
Heat Level: X Hot: Scoville: 9,000-10,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



### About Hatch Chiles:

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

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



Get a free Hatch Chile sticker with every order!



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



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 to make chile rellenos, and the chopped chile can be used for just about anything.



**Hatch Green X-Hot - Lumbre Pepper**

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

*Capsicum annuum* (85 days)  
Heirloom - Heat Level: X Hot: Scoville: 10,000  
Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



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

Authentic red chile flavor with a lot of heat! This chile is grown in the Hatch Valley of southwest New Mexico and surprises everyone with its great flavor and heat. This Hatch Red X Hot Ms. Junie variety is perfect for roasting and making red chile sauce. Fresh 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. A very heavy yielding chile pepper. It turns quickly from green to red.

*Capsicum annuum* (85 days)  
Heat Level: X Hot: Scoville 9,000-10,000  
Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**NuMex Sandia Select**

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

*Capsicum annuum* (75 days)  
Heat Level: Hot: Scoville: 8,000-9,000  
Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**New Mexico Chile: chile with an "e"**

The only way to spell the word describing New Mexican green chile peppers or New Mexican green or red chile sauce is with an 'e'. When you order chile in New Mexico they will ask you, red or green? Want both? Ask for Christmas-style!

The chili spelled with an 'i' is a bowl of spicy ground beef and beans.



**Hatch Green X-Hot - Rattlesnake Pepper**

This new green chile was developed to be very hot and very delicious. It has joined its Hatch Green Chile compadres in the X-Hot category. So, if Hatch Green Lumbre X-Hot is too hot for you, then try this perfect pepper. The Hatch Green X-Hot Rattlesnake has a more flavorful heat that is more appetizing and is like the Hatch Green X-Hot Barker's Hot flavor. Rattlesnake scoville is reported to reach up to 18,000, but more often it is much lower and near 10,000. Grown in Hatch, NM and sold as Rattlesnake X-Hot. Pods can be 4-8" long with thick flesh and grow on 30" tall plants. Easy to grow.

*Capsicum annuum* (80 days)  
Heat Level: X Hot: Scoville: 10,000-18,000  
Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**NuMex Big Jim Heirloom Pepper**

This is one of the older releases from NMSU in 1975. A favorite of home gardeners and chefs for making chile rellenos, a stuffed chile pod. The light to medium green fruit grows to almost 8" long and 2" wide and moderately flattened. The round-shouldered fruit tapers to a hook at the apex. Plant height is 16-26" tall.

*Capsicum annuum* (75 days)  
Heat Level: Medium: Scoville 2,500  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**NuMex Espanola Improved Heirloom Pepper**

This chile is a fast growing and early maturing chile and well adapted to northern New Mexico's high altitude and cool seasons. In 1984 Espanola Improved was developed at NMSU by Doctors Matta and Nakayama. It is a cross between Sandia and the northern New Mexico landrace chile Espanola, making it ideal for high altitude and cool seasons. The NuMex Espanola Improved variety 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 and cooler climates.

*Capsicum annuum* (75 days)  
Heat Level: Medium: Scoville 2,000-4,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**NuMex Heritage 6-4 Pepper**

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

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



**Hatch Red Medium - Joe E. Parker Pepper**

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

*Capsicum annuum* (80 days)  
Heat Level: Mild to Medium: Scoville 1,000-3,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**Hatch Red Hot - Sandia Hot Heirloom Pepper**

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

*Capsicum annuum* (80 Days)  
Heat Level: Hot: Scoville: 6,000-7,000  
Heirloom / Open-pollinated  
Non-GMO  
Packet contains 30 seeds. \$2.49

**MURPHY'S LAW OF PEELING HATCH CHILE:**  
As soon as your hands are covered in chile juice, your nose will begin to itch, you will want to rub your eyes, and you will have to pee.  
GROW YOUR OWN: SANDIASSEED.COM

**Preparing New Mexican Chile:**  
New Mexican Chile including red and green chile are typically roasted and peeled and de-seeded before added to recipes. The roasting really helps develop the flavor and chars the skin so it comes off easily. Make sure to wear gloves when peeling! Red Chile is also dried and ground into powder for making red chile.



**JALAPEÑO PEPPERS**



**Jalapeño 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 Jalapeños, and they can be incorporated into just about anything. Salsa, pickled nacho rings and of course delicious jalapeño jelly are a few. Jalapeños have thick skin, just like their cousin the serrano pepper, and they do not need to be roasted or peeled before using. Pods are 3" long and 1" wide and grow on productive 24" plants.

*Capsicum annuum* (65 days)  
Heat Level: Very Hot: Scoville 5,000-30,000  
Organic / Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Jalapeño M Pepper Heirloom Pepper**

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

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



**Jalapeño Mucho Nacho Hybrid Pepper**

A great tasting pepper that is easy to grow. 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. There is no need to first roast and peel, just use it directly from the garden. The large 4" conical fruits have thick dark green flesh. The big jalapeños grow on vigorous 24" plants and set fruit that ripens from green to red. Produces all season long. This is one of the milder Jalapeños with great flavor.

*Capsicum annuum* (70 days)  
Heat Level: Hot: Scoville: 4,500-8,000  
Organic / Hybrid / Non-GMO  
Packet contains 10 seeds. \$2.49



**NuMex Jalapeño Orange Spice Pepper**

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

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



**NuMex Jalapeño Yellow Lemon Spice Pepper**

This new and vibrant 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 then bright yellow at maturity and easy to grow. It has thick flesh like the Early Jalapeño and a little more heat. It ripens as early as 65 days after germinating which means you can enjoy these yellow gems earlier than most other peppers. Plants are 24" tall and pods 3" x 1" wide.

*Capsicum annuum* (65 days)  
Heat Level: Very Hot: Scoville: 30,000  
Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Pepper Growing Tip:**

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

Find more tips at: [www.sandiaseed.com/grow](http://www.sandiaseed.com/grow)



**NuMex Jalmundo Pepper**

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

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



**Traveler Jalapeño Pepper**

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



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



**Cascabel / Bola Chile**

Cascabel chiles are plump and round and less wrinkled than some dried chiles and have a bright sheen to their maroon colored exterior. Cascabels are both woody and smoky flavored, with a nutty tobacco aroma. Named for its rattling sound when shaken, Cascabel means "rattle" in Spanish. The pungent yet not overly spicy flavor of dried Cascabels makes them great in salsas, sauces and marinades. They are the prime chile in the classic sauce for Chilauques, a baked corn tortilla casserole-like dish. A Cascabel based sauce is an excellent complement to masa in a braised pork tamale or baked over chicken or beef enchiladas. Cascabel chiles are very versatile in their ground or powdered form.

*Capsicum annuum* (85 days)  
Heat Level: Mild: Scoville 1,500-2,500  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 Seeds \$2.49



**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 less heat than the Puya. Guajillo chiles are usually combined with Ancho and Pasilla to make authentic Mexican moles; referred to as the Holy Trinity of Chiles. Grind them into flakes to add heat to pizza or salsas. They are also delicious when steeped into hot chocolate for a very warm drink. Pods grow to 4-6" long with thin flesh and shiny reddish-brown color. Plants are very productive and grow well in dry climates.

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

**Did you know?**

**Chipotle Peppers**

A chipotle pepper is a red mature jalapeño that has been smoke dried. This slow form of preservation creates the spicy barbeque-like flavor.



OUR MILDEST JALAPEÑO!

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

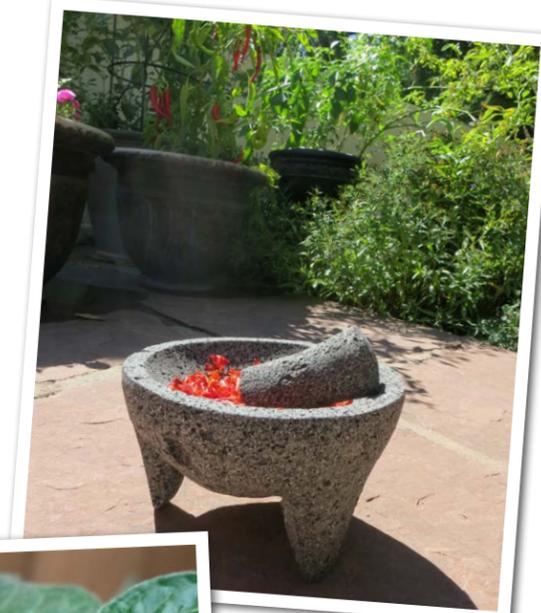
*Capsicum annuum* (75 days)  
Heat Level: Mild  
Scoville 1,000 - 1,500  
Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Chile de Arbol Heirloom Pepper**

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

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



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

PEPPERS SIMILAR TO JALAPEÑOS



**Fresno Pepper Heirloom Pepper**

This 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. 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.

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



**Mirasol / Pueblo Heirloom Pepper**

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 almost 2" wide on 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)  
Heat Level: Medium: Scoville: 3,000 - 5,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Manzano / Orange Rocoto Heirloom Pepper**

This pepper 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. Manzano is unique with black seeds inside and for its fuzzy leaves that make it a *C. pubescens* species. It blooms with beautiful purple six-point star shaped flowers. The fruit is a small 2" apple shape, and the pod flesh is thick, with sweet flavor and a citrus taste. Beware of the urge to take a bite into this pretty pepper as you pick it. It's hot! Unlike most chiles it does well in cooler weather and prefers partial shade instead of full sun. This high-altitude pepper grows best in temperatures between 45-60° F.

*Capsicum pubescens*  
Heat Level: Very, Very Hot: Scoville 30,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



Purple Bloom on an Orange Rocoto pepper plant. These mountain peppers with fuzzy leaves actually prefer growing in temperatures between 45-60° F, and in partial shade! Also great for winter greenhouse growing.

**Garden Tip:**  
Plant flowers to attract beneficial insects and birds to help you combat vegetable garden pests. Learn more at: [sandiasseed.com/beneficials](http://sandiasseed.com/beneficials)





MAKES AMAZING MOLE SAUCE!

**Mulato Isleno Chile - Chocolate Poblano Heirloom Pepper**

This pepper has a distinctive sweet flavor and ripens from deep 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



**Pasilla Bajio / Chilaca Chile Heirloom Pepper**

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

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



**Pequin / Piquin - Bird Pepper Heirloom Pepper**

A very tiny chile that packs some big heat. This native plant grows wild in the Southwest U.S. and Mexico. It is affectionately known as bird pepper, because birds eat the peppers and disperse the seeds. The birds cannot feel the heat. It's also known as turkey pepper, chilipiquin and even cayenne in some places. There was time when every South Texan had a bottle of chile pequins in white vinegar on the dinner table. The usual custom is to add vinegar as you used the liquid pepper sauce. To make the hot pequin vinegar; fill a bottle with fresh red whole chile pequins. Pour boiling 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 pointed 3/4" x 1/2" oval peppers growing upright. When mature, the green chiles will turn bright reddish orange and fall off the plant. It bears fruit with a very complex nutty flavor for most of the year. This pepper is usually hotter than the Tepin.

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



**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 jalapeño 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 feet 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



**Serrano Tampiqueno - Heirloom**

This variety has a distinctive and unique hot flavor! It is crisp, bright and notably hotter than the jalapeño it resembles. Serranos are typically eaten raw, so no need to roast or peel. Popular in pico de gallo, salsas, and soups. This Tampiqueno variety has superior flavor compared to other serranos. Small 2.5" long and 1/2" wide peppers grow on productive 24" plants. A little pepper with a big kick.

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



**Poblano Heirloom Pepper - Organic**

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



**Puya / Pulla Chile Heirloom Pepper**

Puya chiles produce a quick medium heat at first—double that of the Guajillo—and then a delicious fruitiness for a unique eating experience. The thin-skinned peppers grow to 5" long and 3/4" 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 5,000-8,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**BEST QUICK SALSA RECIPE**

**4-5 Large Fresh Heirloom Tomatoes** (use our fresh Heirloom Tomatoes, see our tomato seeds on pages 20-24)

-or-

**1 Large (28oz) Can Whole Tomatoes**

**1/2 Cup Fresh Cilantro** (use as much as you'd like)

**2-4+ Serranos to taste** (fresh or dried) (or use any spicy pepper you want!)

**1/2 Onion** (diced, soak in cold water 20+ minutes to sweeten 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 to sweeten them and this also helps reduce strong onions' flavor. Then, add onions at end and pulse for just a second or two so the onions don't get chopped up too fine – a little chunk in your salsa is what you want! Put the salsa in the fridge for an hour+ for flavors & spice to develop. Or just eat it right away, it's hard to resist.

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



**Pepper Drying Tip:**

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: [sandiasseed.com/drypeppers](http://sandiasseed.com/drypeppers)



Get a free Hatch Chile sticker with every order!

Order seeds on our website: [www.sandiasseed.com](http://www.sandiasseed.com)





**SKULL AND CROSSBONES**  
**SUPER HOT PEPPERS IMPORTANT WARNING:**  
 Handling any of these hot peppers requires extreme caution. Wear hand, eye and breathing protection.

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

**Hottest Peppers in Order of Heat:**

(SHU = SCOVILLE HEAT UNITS)

- Carolina Reaper** 2,200,000 SHU
- Trinidad Moruga Scorpion** 2,000,000
- Yellow Brain Strain** 1,600,000
- Trinidad 7 Pot Red Giant** 1,300,000
- Trinidad Douglass / Chocolate 7 Pot** 1,200,000
- Bhut Jolokia Ghost Pepper** 1,041,427
- 7 Pot Primo** 1,000,000
- Trinidad Butch T** 1,000,000



**WORLD'S HOTTEST PEPPER!**

**Carolina Reaper Pepper**

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

*Capsicum chinense* (90 days)  
 Heat Level: Extreme: Scoville: 1,500,000-2,000,000  
 Open-pollinated / Non-GMO  
 Packet contains 8 seeds. \$3.99

**Carolina Reaper Yellow Pepper**

Carolina Reaper Yellow is 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)  
 Heat Level: Furiously Hot  
 Scoville Heat Units: 1,000,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 8 seeds. \$3.99



**Bhut Jolokia Red Ghost Heirloom Pepper**

The chile paste is used for everything from hot sauce to bear spray and tear gas. It boasts well over a whopping 1,000,000 Scoville Heat Units. This is the best tasting super hot pepper and is great for fresh salsa, chutney, jerk sauces, and ghost pepper jam! 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* (110 days)  
 Heat Level: Dangerously Hot: Scoville Heat Units 1,041,427  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 8 seeds. \$3.99



**Bhut Jolokia Chocolate Pepper**

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

*Capsicum chinense* (110 days)  
 Heat Level: Extreme: Scoville Heat Units 1,000,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 8 seeds. \$3.99



**Bhut Jolokia Peach Pepper**

A great tasting pepper with great heat! Peach Bhut Jolokia is a natural variant of the red Bhut Jolokia Ghost Chile. It has the Bhut Jolokia taste with the same intense heat that creeps up on you, and then blows you away. Its unique peach colored skin is rough and dented. The fruit is 3" long and 1" wide and matures from green to light pink orange. The nice fruity taste turns into a blast furnace. It is a heavy producer on 3' tall plants.

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



**Bhut Jolokia Purple Pepper**

A very rare pepper, and 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. These beautiful peppers grow on bushy 30" tall plants. The pods have a fantastic color change as they mature. They start out purple with dull skin, then white/pale green and glossy, then turn deep purple and then red with dark blotches at maturity. It has purple flowers and purple tinged stems and leaves. An exciting pepper to grow!

*Capsicum chinense* (100 days)  
 Heat Level: Intense: Scoville: 800,000  
 Open-pollinated / Non-GMO  
 Packet contains 5 seeds. \$3.99



**Bhut Jolokia White Pepper**

The flavor of this White Bhut Jolokia pepper is sweeter and more citrus-like than Bhut Jolokia Red Ghost. This pepper, like all Bhut Jolokia, has heat that builds and builds in your mouth. The White Bhut Jolokia is also known as White Ghost Pepper and it is popular for making a white-hot sauce. The fruit has rare bright white color with smooth skin. They grow 2-1/2" long and 1" wide and mature from light green to white. Plant grows to 3' tall and is extremely productive.

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



**Bhut Jolokia Yellow Pepper**

We think this natural yellow variant of the red Bhut Jolokia is the best tasting of all Bhut Jolokia colors. It has a sweet and fruity Bhut Jolokia flavor with citrus undertones. Bright yellow 3-4" pods grow on very productive 30" tall plants. It looks like Fatalii or Devil's Tongue peppers, but it is much hotter.

*Capsicum chinense* (100 days)  
 Heat Level: Intense: Scoville: 800,000  
 Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$3.99



**Dorset Naga Pepper**

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 sub-strain 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)  
 Heat Level: Super Hot: Scoville: 923,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$3.99



**7 Pot Primo Pepper**

This pepper is easy to recognize because of its very long skinny tail. It looks deadly hot with its bright red shiny curdled skin. After you bite into this pepper it seems to be dripping with capsaicin oil. The 7 Pot Primo was created by Troy Primeaux and is one of the 10 hottest peppers in the world. Pods are 2" wide and 2-1/2" long with bright red dimpled skin and a long tail stinger. The flavor is not fruity, nor sweet, it just tastes like fire. The bushy plants can grow up to 4' tall.

*Capsicum chinense* (100 days)  
 Heat Level: Deadly Hot: Scoville: 1,000,000  
 Open-pollinated / Non-GMO  
 Packet contains 8 seeds. \$3.99



**Trinidad Scorpion Butch T Pepper**

This pepper was recognized as the world's hottest pepper by Guinness Book of World Records in 2011. The "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, so it's like eating fruit salad that is on fire. Plants are 3' tall.

*Capsicum chinense* (120 days)  
 Heat Level: Crazy Hot: Scoville Heat Units 1,000,000  
 Packet contains 10 seeds. \$3.99



**Trinidad 7 Pot Barrackpore Pepper**

A gigantic and gnarly looking pepper. This very large 3" super hot pepper has an extremely fruity taste and very nice flavor. It is a heavy producer like Jonah and plants can grow up to 4' tall. This variety comes from the region of Barrackpore on the Caribbean island of Trinidad. This pepper has an elongated pod structure and may be the missing link between Bhut Jolokia and 7 Pot.

*Capsicum chinense* (95 days)  
 Heat Level: Freaky Hot: Scoville: 1,200,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$3.99



**Trinidad 7 Pot Jonah Pepper**

These Hurt Bad! Jonah has a fruitier flavor than other Trinidad 7 Pots and slightly higher heat. The surface of the pods is bumpy with some fruit growing Scorpion tails. The Jonah pepper has large quantities capsaicin in the 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)  
 Heat Level: Electric Hot: Scoville Heat Units: 1,200,000  
 Packet contains 10 seeds. \$3.99



**Tombstone Ghost Pepper**

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

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



**Trinidad 7 Pot/7 Pod Red Giant Pepper**

The 7-Pot gets its name from being so hot that one pod can heat up seven pots of stew. It has some serious heat at 1,300,000 Scoville heat units and is often used in cross breeding trials by pepper 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 1-1/2" wide with bumpy red skin. Matures from green to red on tall 24- 30" plants.

*Capsicum chinense* (110 days)  
 Heat Level: Extreme: Scoville: 1,300,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 8 seeds. \$3.99



**Pepper Growing Tip:**

Super hot pepper seeds can take a LONG time (7-35 days) to sprout! Be patient, use a seedling heat mat and keep seeds evenly moist at 80-90° F for best results.

Order seeds on our website: [www.sandiasseed.com](http://www.sandiasseed.com)

## SUPER HOT PEPPERS



### Trinidad 7 Pot White

The Trinidad 7 Pot White pepper may look more like a habanero than a Scorpion pepper, but don't let the shape fool you. It has some serious heat along with its delicious flavor that is fruity and nutty like a habanero. The fruit grows 2-1/2" long and 1" wide and matures from light green to white. Plant grows to 3' tall and are extremely productive.

*Capsicum chinense* (120 days)

Heat Level: **Totally Hot**: Scoville Heat Units: 900,000

Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Trinidad Moruga Scorpion

Officially tested at 2,009,231 Scoville Heat Units! We think it's hotter than the Reaper! This pepper contains so much capsaicin, that it blasts past the numbing response in your mouth and produces a ferocious burning sensation! It's great (in small doses) in fresh salsa. Pods are 2-1/2" long and 2-1/2" wide with wrinkled reddish-orange skin. They have a fruit-like flavor, with nuclear heat.

*Capsicum chinense* (120 days)

Heat Level: **Insanely Hot**: Scoville: 2,000,000

Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Yellow Brain Strain / Yellow 7 Pot Pepper

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 happens to you when 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 produces fruit all season.

*Capsicum chinense* (110 days)

Heat Level: **Reckless**: Scoville Heat Units: 1,600,000

Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99

## REALLY HOT PEPPERS



### Datil Pepper Heirloom Pepper

Datil is a blazing hot little pepper with 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 exceptional hot pepper and one of the most popular locally grown products in Saint Augustine, Florida. There is a festival every year there, that is completely dedicated to celebrating the Datil pepper in all its spicy glory. Datil is popular in Minorcan recipes is used to create delicious hot sauces, jellies, and mustards. Plants grow 30" tall.

*Capsicum chinense* (100 days)

Heat Level: **Very Hot**: Scoville: 100,000-300,000

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 notably hotter than Fatalii. Its fruity tasting peppers grow 2" - 2-1/2" long and 1" wide with smooth golden yellow skin.

*Capsicum chinense* (110 days)

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

Heirloom / Open-pollinated / Non-GMO

Packet contains 8 seeds. \$3.99



### Trinidad Scorpion Pepper

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

*Capsicum chinense* (110 days)

Heat Level: **Extreme**: Scoville: 1,400,000

Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Trinidad Scorpion Yellow (CARDI) Pepper

Trinidad Scorpion Yellow is 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 to standardize and improve the Yellow Scorpion Pepper for that 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" in diameter. Plants are 36" tall.

*Capsicum chinense* (100 days)

Heat Level: **Extreme**: Scoville: 850,000

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 salsas, marinades and hot sauces. It originates from the Yucatan Peninsula in Mexico and will grow well in northern climates. The red pods are 1-1/2" long and 1" wide and grow on 36" tall plants. It is easy to grow and so productive the plant may need support when loaded with fruit.

*Capsicum chinense* (90 days)

Heat Level: **Extra Hot**: Scoville Heat Units: 400,000

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Habanero Chocolate / Congo Black Heirloom Pepper

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

*Capsicum chinense* (100 days)

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

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Habanero Orange Heirloom Pepper

An aromatic chile pepper the Orange Habanero has a subtle apricot aroma and offers an intense and pungent heat. Their spicy heat and citrusy fresh flavor go well with so many foods, tropical fruits, lime, avocados, fish, and tequila etc. All habanero seeds are known for their slow germination, and must be grown in warm, moist conditions. The Orange Habanero ripens from green to a bright orange color with thin skin and waxy exterior. Their pods have a distinctive lantern-like shape and are small growing no bigger than 2" long and 1-2" wide. Packs a punch of heat and flavor.

*Capsicum chinense* (90 days)

Heat Level: **Extra Hot**

Scoville Heat Units 250,000

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Habanero White Peruvian Lightning Heirloom Pepper

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 will burn and your face will sweat but it only lasts 10 minutes. One pepper is perfect to chop up into a sandwich or any meal to really give it a kick. Great for making white hot sauce. The white pods measure 1-1/2" long and 3/4" wide and grow on 24" bushy plants.

*Capsicum chinense* (90 days)

Heat Level: **Extra hot**: Scoville Heat Units: 400,000

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99

## HABANEROS PEPPERS



### Jamaican Hot Chocolate Habanero Pepper

Has more flavor than chocolate habanero. 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. Chocolate habanero is a great tasting pepper, but many people say that Jamaican Hot Chocolate has more flavor and tastes even better! This beautiful pepper is smaller than Chocolate Habanero and grows to about 2" around. The shiny skin of this Habanero-type pepper changes from green to red-brown and finally to chocolate brown at maturity.

*Capsicum chinense* (100 days)

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

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Scotch Bonnet Yellow Heirloom Pepper

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

*Capsicum chinense* (90 days)

Heat Level: **Extra Super Hot**: Scoville: 200,000-325,000

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99



### Scotch Bonnet Orange Heirloom Pepper

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

*Capsicum chinense* (90 days)

Heat Level: **Extra Super Hot**: Scoville: 300,000

Heirloom / Open-pollinated / Non-GMO

Packet contains 10 seeds. \$3.99

**GREAT FOR  
CARIBBEAN  
AND  
JAMAICAN  
JERK DISHES**

## EASY HOT SAUCE RECIPE

**2 Cups Water**

**10 Oz of Peppers**  
(around 8 Jalapeños or  
4 Habañeros 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 on the stovetop. Bring to a boil and simmer 15-20 minutes until everything is soft. Remove from stove and allow to cool.

After the mixture is cool, pour it into the blender with the vinegar and blend until smooth. Add a little more salt and pour the hot sauce into a glass pint jar with a lid. Hot sauce can be used right away and continues to taste better up to 3 weeks in the refrigerator.

View tons more recipes at:  
[sandiasseed.com/recipes](http://sandiasseed.com/recipes)



### Pepper Growing Tip:

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



### Pepper Recipe Tip:

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



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# SEED ORDER FORM

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Qty	SWEET PEPPERS	Retail
	Bell Cal Wonder Golden ORG	\$2.49
	Bell Cal Wonder Green	\$2.49
	Bell Mini Orange Snacker	\$2.49
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	Bell Sweet Chocolate ORG	\$2.49
	Cubanelle	\$2.49
	Fushimi	\$2.49
	Giant Marconi	\$2.49
	Jimmy Nardello ORG	\$3.99
	NuMex Trick or Treat	\$3.99
	Padron	\$2.49
	Pimiento	\$2.49
	Shishito	\$2.49
Qty	MILD PEPPERS )	
	Beaver Dam	\$3.99
	Paprika	\$2.49
	Pepperoncini Golden Greek	\$2.49
	Piquillo	\$2.49
	Red Cherry Hot	\$2.49
	Stocky Red Roaster ORG	\$2.49
	Sweet Banana	\$2.49
	Sweet Hungarian Wax	\$2.49
Qty	HOT PEPPERS ))	
	Aji Amarillo	\$3.99
	Aji Limo / Lemon Drop	\$3.99
	Bishop Crown	\$3.99
	Cayenne Las Cruces NuMex	\$3.99
	Cayenne Ring of Fire	\$3.99
	Fish Hot ORG	\$3.99
	Goat Horn	\$3.99
	Hot Hungarian Wax ORG	\$2.49

Qty	REALLY HOT PEPPERS )))	Retail
	Datil	\$3.99
	Devils Tongue	\$3.99
	Fatalii	\$3.99
	Habanero Chocolate	\$3.99
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	Habanero Red	\$3.99
	Jamaican Hot Chocolate	\$3.99
	Malagueta	\$2.49
	Scotch Bonnet Yellow	\$3.99
	Scotch Bonnet Orange	\$3.99
	Tabasco	\$3.99
	Thai Hot	\$3.99
Qty	SUPER HOT PEPPERS )))))))	
	Bhut Jolokia Chocolate	\$3.99
	Bhut Jolokia Peach	\$3.99
	Bhut Jolokia Purple	\$3.99
	Bhut Jolokia Red Ghost	\$3.99
	Bhut Jolokia White	\$3.99
	Bhut Jolokia Yellow	\$3.99
	Carolina Reaper	\$3.99
	Carolina Reaper Yellow	\$3.99
	Tombstone Ghost Pepper	\$3.99
	Trinidad Douglah/Chocolate 7 Pot	\$3.99
	Trinidad Scorpion	\$3.99
	Trinidad Scorpion Butch T	\$3.99
	Trinidad Scorpion Yellow	\$3.99
	Trinidad Scorpion Barrackpore	\$3.99
	Trinidad 7 Pot Jonah	\$3.99
	Trinidad 7 Pot Primo	\$3.99
	Trinidad 7 Pot/7 Pod Red Giant	\$3.99
	Trinidad 7 Pot White	\$3.99
	Trinidad Moruga Scorpion	\$3.99
	Yellow Brain Strain	\$3.99

Qty	ORNAMENTAL PEPPERS	
	Bolvian Rainbow	\$3.99
	Bulgarian Carrot	\$3.99
	Twilight NuMex	\$2.49

**ORDER NOTES:**

Qty	NEW MEXICAN POD TYPE PEPPERS	Retail
	Anaheim	\$2.49
	Big Jim Legacy	\$2.49
	Big Jim NuMex	\$2.49
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	Espanola Improved NuMex	\$2.49
	Hatch Green Hot - DoubleCross	\$2.49
	Hatch Green Medium - Big Jim	\$2.49
	Hatch Green Mild - NM 6-4	\$2.49
	Hatch Green XHot - Rattlesnake	\$2.49
	Hatch Green XHot - Barker's Hot	\$2.49
	Hatch Green XHot Lumbre	\$2.49
	Hatch Red Hot - Sandia Hot	\$2.49
	Hatch Red Medium - Joe E. Parker	\$2.49
	Hatch Red XHot - Ms. Junie	\$2.49
	Heritage 6-4 NuMex	\$2.49
	Sandia Select NuMex	\$2.49
Qty	MEXICAN PEPPERS	
	Cascabel	\$2.49
	Chile de Arbol	\$3.99
	Guajillo	\$2.49
	Manzano / Orange Rocoto	\$3.99
	Mulato Isleno	\$2.49
	Pasilla Bajio	\$2.49
	Pequin	\$3.99
	Poblano ORG	\$2.49
	Puya / Pulla	\$2.49
	Serrano Hidalgo ORG	\$3.99
	Serrano Tampiqueno	\$2.49
	Tepin / Chiletepin	\$3.99
Qty	Jalapeños	
	Jalapeño Early ORG	\$2.49
	Jalapeño Lemon Spice NuMex	\$2.49
	Jalapeño M ORG	\$2.49
	Jalapeño Mucho Nacho	\$2.49
	Jalapeño Orange Spice NuMex	\$2.49
	Jalapeño TAM	\$2.49
	Jalapeño Traveler ORG	\$2.49
	Jalapeño NuMex	\$2.49
Qty	SIMILAR TO Jalapeños	
	Fresno	\$2.49
	Mirasol	\$2.49
	Santa Fe Grande	\$2.49

Qty	TOMATOES	Retail
	Abe Lincoln	\$2.49
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	Beefsteak ORG	\$2.49
	Berkeley Tie Dye ORG	\$3.99
	Better Boy F1	\$2.49
	Big Beef F1	\$2.49
	Big Rainbow	\$2.49
	Black Krim ORG	\$3.99
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	Box Car Willie ORG	\$3.99
	Brandywine Pink ORG	\$3.99
	Bush Early Girl F1 ORG	\$3.99
	Celebrity F1 ORG	\$3.99
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	Garden Peach	\$2.49
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	Jet Star F1 ORG	\$3.99
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	Mortgage Lifter	\$3.99
	New Yorker	\$2.49
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	Pineapple ORG	\$2.49
	Pruden's Purple ORG	\$3.99
	Roma VF ORG	\$2.49
	Rutgers ORG	\$2.49
	Stupice	\$2.49
	Sunny Boy F1	\$3.99
	Super Fantastic	\$2.49
	Super Sioux ORG	\$3.99
	Super Sweet 100 F1	\$2.49
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### Aji Amarillo Heirloom Pepper

This chile is most frequently used in Peru and probably the most important ingredient in Peruvian cooking. Aji means chile pepper and amarillo means yellow in Spanish. All 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 baccatum* (85 days)  
Heat Level: Very Hot: Scoville: 30,000-50,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



### Aji Limo / Lemon Drop Heirloom Pepper

One of the most flavorful of the Andean peppers that has survived from pre-Columbian times. Its 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 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 fruits that turn from light green to golden yellow 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 baccatum* (100 days)  
Heat Level: Very Hot: Scoville: 15,000-30,000  
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 tri-cornered hat like a Catholic Bishop's Crown. The heat level has a very wide range from a medium 5,000 SHU, all the way up to a very hot 15,000 SHU. 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 48" in height. The long branches may require support when fully laden with pods. As part of the *C. baccatum* species of peppers it has attractive white flowers with greenish- yellow markings.

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



### Cayenne - Ring of Fire Heirloom Pepper

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

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



### 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 earliness and large fruits of 'Large Red Thick' with the high yield of 'Mesilla'. NuMex Las Cruces Cayenne is used fresh, dried, or chopped fresh and mixed with salt and then allowed to ferment. The resulting "mash" is the key ingredient in Louisiana-style hot sauces. This pepper is a high-yielding, high-heat, pepper with resistance to beet curly top virus. Fruit can be 6" long and over 1" wide and matures to bright red. Plants grow 24"- 35" tall.

*Capsicum annuum* (76 days)  
Heat Level: Very Hot: Scoville: 17,400  
Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



### Fish Hot Pepper

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 white with green stripes to orange with brown stripes then to solid red, and pack considerable heat and full-bodied flavor. Often grown for its ornamental value. In the 1940's seeds were received from Horace Pippin, a black folk painter in West Chester, PA. The peppers came from Baltimore, where they had been employed by black caterers to make white paprika for the cream sauces then popular with fish and shellfish cookery. The white and green foliage and the striped pods derive their unique look from the same recessive genes that cause albinism. The Fish Pepper crosses readily with other peppers, requiring greater isolation than most others to remain pure.

*Capsicum annuum* (90 days)  
Heat Level: Extra Hot: Scoville: 5,000-30,000  
Organic / Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



### Goat Horn Heirloom Pepper

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

*Capsicum annuum* (75 days)  
Heat Level: Super Hot: Scoville: 20,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



### Hot Hungarian Organic Wax Pepper

Big and juicy banana-shaped waxy 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 early when pale green-yellow. As the pepper matures to red it gets hotter. These look like sweet Hungarian peppers 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* (68 days)  
Heirloom / Open-pollinated / Non-GMO  
Heat Level: Hot: Scoville 5,000-10,000  
Packet contains 10 seeds. \$2.49



### Malagueta Heirloom Pepper

The Malagueta pepper is enormously popular in Brazil and Portugal where it is commonly used in a range of meat and fish dishes. It has a sweet and tangy flavor with spicy zing is used to make delicious salsas and sauces. The Malagueta pepper is bright red with a pointed end and can be mistaken for the Thai Hot pepper because they both share the same thin and long appearance. It is a small 2" tapered pepper that turns bright red as it matures on shrubby 24" plants.

*Capsicum frutescens*  
Heat Level: Very Hot: Scoville: 60,000-100,000  
Heirloom / 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, fleshy 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 are 2-4' tall and loaded with slender 1-1/2" pods that grow upright. Easy to grow, vigorous, good for container gardens and very ornamental.

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

VERY ORNAMENTAL PLANTS!



### Thai Hot Pepper Heirloom Pepper

The fiery zing of Thai Hot peppers add incredible heat and spice to Asian cuisine. This plant blossoms profusely and produces a bounty of small heirloom peppers that grow in an upright direction. This small plant only grows 18" tall and is ideal for container gardens. Thin skinned 1-1/2" 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 2-3 gallon pot and fill with rich garden soil, provide full sun and keep it well-watered. A large number of very spicy peppers will soon cover the plant.

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



### 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 salt and 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 Goat Horn 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 salt recipe!

View tons more recipes at:  
[sandiaseed.com/recipes](http://sandiaseed.com/recipes)

### Pepper Growing Tip:

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





**Beaver Dam Heirloom Pepper**  
A Hungarian heirloom pepper that is mildly hot and tastes like a bell pepper with a hint of heat. It is horn shaped, 6" long and 2-1/2" wide at the shoulder. Peppers start off bright green and mature to red when ripe. Compact plants grow only 18" tall. The Beaver Dam pepper was brought to Beaver Dam, Wisconsin in 1912 by the Hussli family. It is crunchy and sweet with slow building mild heat. Perfect for stuffing, in traditional goulash, or for magnificent pickled peppers. Beaver Dam's flavor will make it worthy of your garden.  
*Capsicum annuum* (80 days)  
Heat Level: Mild Scoville: 1,000  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



ONE OF THE EARLIEST PEPPERS!

**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. Heavy fruit set of 3-4" peppers and it tolerates cool nights. This early bell pepper was bred by Elwyn Meader and introduced by the University of New Hampshire Agricultural Experiment Station in 1965. The chocolate color skin and the red flesh are beautiful raw in salads and roasted in other dishes. A very popular variety among home gardeners for their small size, sweet flavor, hardness, and prolific nature. This bell is a great choice for gardeners with short seasons.  
*Capsicum annuum* (60 days)  
Heat Level: None - Sweet Pepper  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



**Bell Golden Cal Wonder Sweet Pepper**  
An American heirloom since 1920. This prolific trouble-free pepper is one of the best open-pollinated yellow bells available. It has a very sweet flavor making it a wonderful addition to salads, stir-fries, and any dish where great color and sweet taste are desired. The ever-bearing upright plants produce fruit 4" long and 4" wide. Peppers mature from light green to golden-yellow and grow on sturdy 24" tall plants.  
*Capsicum annuum* (75 days) Organic  
Heat Level: None - Sweet Pepper  
Organic / Heirloom / Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**Bell Green Cal Wonder Sweet Pepper**  
Cal Wonder is the largest open-pollinated heirloom bell pepper available. Crisp and crunchy with terrific sweet and mild flavor. A great choice for home gardeners. Cal wonder has set the standard for bell peppers since 1928. Produces large blocky bells with thick-walled skin. The ever-bearing upright plants produce fruit up to 4-1/2" long and 4" wide. Juicy and delicious and easy to grow.  
*Capsicum annuum* (75 days)  
Heat Level: None - Sweet Pepper  
Organic / Heirloom / Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



**Watering Pepper Plants**

Peppers like a soil with good drainage. Water newly transplanted seedlings with an adequate amount to keep the root zone moist. Plants will first grow their roots and then they will begin to grow foliage. Once the plants are established, allow the soil to dry out down to about one inch, before watering. **Pro Tip:** Plants thrive when water is on a timed schedule, it reduces stress and promotes better growth.



**Bell Purple Beauty Sweet Pepper**  
The Purple Beauty Bell is so colorful and always a favorite. Purple Beauty bell peppers were developed through the de-hybridization of Purple Belle F1. Meaning the seeds produced by the hybrid F1 bell were grown out to reveal its parentage; some grew up to produce Purple Beauty Bell. It's not quite that easy and we're glad to have the Purple Beauty. The ever-bearing upright plants produce peppers that mature from light green to white and then develop purple stripes that cover the whole fruit. The purple skin contrasts beautifully with its lime green flesh. Has sweet mild bell flavor and crisp texture. Produces loads of peppers on compact bushy plants. The purple blocky 4-lobed peppers grow on 24" tall plants  
*Capsicum annuum* (75 days)  
Heat Level: None - Sweet Pepper  
Organic / Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



CHEFS LOVE THESE PEPPERS!

**Cubanelle Sweet Heirloom Pepper**  
An heirloom sweet Italian frying pepper with sweet mild flavor. The cubanelle is growing in popularity and these bright green thin-walled peppers add a pretty color for frying and cooking. Chefs and home cooks often prefer them to bell peppers because of their excellent flavor and their low moisture content, which makes them perfect for quick cooking in recipes. Peppers can grow to 5" long productive 30" tall 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)  
Heat Level: None - Sweet Pepper  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Fushimi Sweet Pepper**  
This traditional Japanese sweet pepper is delicious when eaten right off the plant. It has crispier skin and texture than its companion the Shishito pepper. The thin walls and bright green color make it very popular and widely used in Asian cooking, especially in tempura. The peppers are commonly picked and used when they are green, but you can also let them ripen more to a nice red color. Fushimi Peppers can be harvested earlier than most other peppers and are very prolific so you'll be harvesting them all summer. Cook these with a little sesame oil and salt in a hot frying pan, or they are also great when grilled or pickled! Fushimi pepper plants produce a heavy crop of long 6" narrow pods. Plants are 24" tall and great for container gardens. Easy to grow in full sun and fertile soil.  
*Capsicum annuum* (80 days)  
Heat level: None - Sweet Pepper  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Giant Marconi Sweet Pepper**  
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 but 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)  
Heat level: None - Sweet Pepper  
AAS Winner / Hybrid / Non-GMO  
Packet contains 10 seeds. \$2.49



**Jimmy Nardello Organic Heirloom Sweet Pepper**  
The surprisingly sweet, fruity flavor makes these peppers tempting and delightful eaten straight off the plant, but traditional Italian cuisine typically uses them for frying. The long 8-10" slender fruits begin green and ripen to red. A super productive, disease-resistant and low-growing 20-24" plant will produce loads of peppers all season long. Giuseppe Nardello brought this heirloom from Italy to the states, where it was introduced in 1887. This variety has been grown and cherished for generations.  
*Capsicum annuum* (80 days)  
Heat Level: None - Sweet Pepper  
Organic Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



**Lunchbox Orange Bell Sweet Pepper**  
Grow your own super sweet mini orange snack sized peppers. Tender-crisp, super sweet, and nearly seedless, these yummy delights can be eaten right off the plant. They are also great for vegetable trays with dips, stuffed with goat cheese and baked or grilled on skewers. These hard to find seeds will germinate quickly and produce an abundance of small peppers. Loads of petite 2-1/2" by 1-1/4" fruits grow on sturdy 24" tall plants and continue to set fruit all summer long. They mature from light green to orange. If you want to save seeds from Lunch Orange Bell peppers this year, hand-pollinate the flowers for more seeds inside the peppers.  
*Capsicum annuum* (90 days)  
Heat Level: None - Sweet Pepper  
Open-pollinated / Non-GMO  
Packet contains 30 seeds. \$2.49



GREAT HABANERO FLAVOR WITHOUT THE HEAT!

**NuMex Trick or Treat Habanero - No Heat - Pepper**  
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 no heat pepper was created by crossing a habanero with another pepper that was lacking the capsaicin heat gene. Make habanero salsa with incredible flavor by using Trick or Treat peppers. The flavor will be out of this world. The 2" orange lantern shaped pods grow on 24-36" tall plants that continue to produce fruit all summer long.  
*Capsicum chinense* (95 days)  
Heat Level: None - Sweet Pepper  
Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$3.99



**Pepper Growing Tip:**

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



**Padron Sweet Spanish Heirloom Pepper**  
Gourmet gardeners will love growing this famous Spanish heirloom. They are prized for their sweet mild flesh and rich flavor and make delicious pop in your mouth appetizers. Most will taste sweet, but maybe one will be very spicy. The thin walled bright green peppers grow to 1.5-2" long on early bearing 24" tall vigorous plants. Easy to grow in containers.  
*Capsicum annuum* (65 days)  
Heat Level: None - Sweet Pepper  
Organic Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Pimento Sweet Pepper**  
Pimentos 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)  
Heat Level: None - Sweet Pepper  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Shishito Sweet Pepper**  
This Japanese heirloom sweet pepper is popular and in great demand at farmer's markets. It has great flavor and is easy to prepare. The pods of this early season 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)  
Heat level: None - Sweet Pepper  
Heirloom / Open-pollinated / Non-GMO  
Packet contains 10 seeds. \$2.49



**Pepperoncini Golden Greek Pepper**  
 This is the Greek pepper most commonly found pickled and in salad bars or sandwich shops. It is also much sweeter than the Italian variety. It is similar to the sweet banana pepper as both peppers are slightly sweet and tangy, but the pepperoncini brings a little bit of heat. Also, thinner walls make it a better for pickling. It is also known as the Friggittello pepper, Sweet Italian pepper, or Tuscan pepper. In the United States they are called pepperoncini, and they are quite distinct from Italian pepperoncini, 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 annuum* (75 days)  
 Heat Level: Extra Mild: Scoville: 100-500  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$2.49



**Paprika - NuMex R. Naky - Pepper**  
 Easy to grow and wonderful when dried and made into a powder for flavoring foods. There is nothing that compares to fresh Paprika powder. NuMex R. Naky is used as a paprika cultivar in New Mexico because of its low heat level and its high level of red pigments. The 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 heirloom 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)  
 Heat Level: Sweet and Very Mild: Scoville: 0-100  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$2.49



RARE PEPPER!

**Piquillo Spanish Pepper**  
 The Spanish Piquillo pepper (a.k.a. the little beak pepper) is usually seen coming out of a jar. This sweet pepper with modest heat has both smoky and tart undertones. It received a European PDO (Protected Denomination of Origin) and cannot be commercially grown outside its Navarra, Spain region, but we have home garden seeds available for you to grow them in your own garden. A rare heirloom from Northern Spain with a real surprising and delicious flavor. The 3" peppers ripen from olive-green to fire-red. They grow on productive 3' tall open-pollinated plants.  
*Capsicum annuum* (85 days)  
 Heat Level: Very Mild: Scoville: 0-500  
 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 that include chutneys, a variety of salsas, and can even be used along with other hot and sweet peppers for an amazing pepper jelly! A great addition to any garden. Bright red peppers 1-1/2" to 2" across grow on bushy 30" tall plants. They are mildly hot, grow upright, have thick walls, and turn from green to red when mature. Easy to grow.  
*Capsicum annuum* (80 days)  
 Heat Level: Medium: Scoville 3,000- 5,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$2.49



**Stocky Red Roaster Pepper - Organic**  
 Stocky Red Roaster 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 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 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. We like to call it Stocky Red Rooster.  
*Capsicum annuum* (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 produces so quickly. It is versatile and flavorful and can be used successfully in a wide range of dishes. Pickled, stuffed or jellied are a few. These sweet and crunchy peppers can grow up to 6" long. The fruit turns from pale green to light yellow, at which point it is ready to harvest. If left on the plant, they will continue to mature to red. Plants are 24" tall and easy to grow.  
*Capsicum annuum* (75 days)  
 Heat Level: None - Mild: Scoville 0-500  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 30 seeds. \$2.49



**Sweet Hungarian Yellow Wax Pepper**  
 Great for short season climates. This pepper's charm is its lighter flavor and thinner flesh compared to the bell pepper with more assertive flavor and thicker flesh. 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. Thin walled fruits with sweet mild flavor are 4 - 5" long and 1-1/2" wide. Plants are 30" tall and easy to grow. Most commonly pickled and used in salads and on sandwiches and pizza!  
*Capsicum annuum* (76 days)  
 Heat Level: None - Mild: Scoville: 0-500  
 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 annuum* (90 days)  
 Heat Level: Very Hot: Scoville Heat Units: 30,000  
 Heirloom / Open-pollinated / Non-GMO  
 Packet contains 10 seeds. \$3.99



GREAT FOR MAKING HOT PEPPER FLAKES!

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



ADAPTED TO COOLER NORTHERN CLIMATES!

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



Bolivian Rainbow Peppers are quite beautiful!  
 Goat Horn hot peppers are pretty, too! See page 15.

Plant NuMex Twilight in masses for a gorgeous spicy border!



**Can you eat Ornamental Peppers?**  
 Yes, they're safe to eat! In fact, Ornamental Peppers are quite prolific and are perfect peppers for making hot sauces, pepper flakes or powder, or to use in any recipe such as salsa recipes.  
 While many peppers like the NuMex Twilight pepper are quite spicy, the pungency level of some of these ornamentals have not been evaluated, so you just have to taste them and see!

**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 picked 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, wait one week 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 the fruits of the plant are a favorite of gardeners everywhere during summer months. 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

These smooth bright orange-red slicer tomatoes are full of old-fashioned flavor and have good yields of smooth, crack free fruit. **History:** Initially bred by Joe Bratka's father in New Jersey. Joe found the seeds in glass jars already named by his father but he couldn't germinate the seeds. He sent them to Carolyn Male who succeeded in germinating the seed and began sharing this variety with other gardeners in the mid-1990's. Named for the singer Boxcar Willie of the Grand Ole Opry, whose real name was Lecil Travis Martin. Boxcar Willie is a good all-season tomato that produces well until frost. Good resistance to disease and cracking.

*Non-GMO, Open-pollinated heirloom (75-90 days)*  
Fruit Color: Orange | Shape: Flattened Globe | Size: 10-12 oz.  
Plant Habit: Indeterminate | Plant Size: 5'  
10 Seeds \$3.99



### Chef's Choice Orange F1 Tomato

An attractive orange beefsteak that is a prolific producer of juicy, bright orange tomatoes and an All-America Selection winner. Chef's Choice Orange F1 is a hybrid derived from the popular heirloom Amana Orange which matures late in the season. Now you can experience the wonderful flavor of an orange heirloom tomato in only 75 days from transplant. Its disease resistance is a bonus. It's orange throughout with a very nice fresh sweet flavor.

*Non-GMO, Hybrid (75 days)*  
Plant Habit: Indeterminate | Plant Size: 5'  
Fruit Color: Orange | Shape: Round | Size: 9-12 oz.  
10 seeds \$3.99



### Golden Jubilee - Organic Tomato

Meaty and thick, golden-orange skin with a mild flavor. A great choice for its low acidity and high Vitamin C content. **History:** The Golden Jubilee was first introduced in 1943 by the W. Atlee Burpee & Co. which was established in 1876. After almost 150 years Burpee continues and has grown into a very large organization. Golden Jubilee is sweet, mild and meaty. Its mild flavor pairs well with other ingredients and it holds its orange color when cooked. An All-America Selections winner in 1943.

*Non-GMO, Organic Open-pollinated (80 days)*  
Plant Habit: Indeterminate | Plant Size: 6'  
Fruit Color: Orange | Shape: Globe | Size: 6-8 oz.  
10 seeds \$3.99



### Kellogg's Breakfast Tomato

This old heirloom from West Virginia was obtained from Darrell Kellogg of Redford, MI. Large orange beefsteak fruits are thin-skinned, meaty, have few seeds and a fantastic sweet, tangy flavor. The juice and inside flesh have the same bright orange color as orange juice.

*Non-GMO, Open-pollinated heirloom (80-90 days)*  
Plant Habit: Indeterminate | Plant Size: 6-8'  
Fruit Color: Orange | Shape: Round | Size: 1-2lbs.  
10 seeds \$2.49



### All-America Selection Winners

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



## PINK TOMATOES

### Arkansas Traveler Heirloom Tomato

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



### Brandywine Pink - Organic Heirloom Tomato

Beautiful pink fruit can grow to over 1 lb. with supreme flavor. Brandywine is the heirloom tomato standard and for good reasons. It has quite a following among gardeners and tomato connoisseurs. **History:** This heirloom with potato leaves is a pink Amish variety from the 1880's and is named after Brandywine Creek in Chester County, PA. The Brandywine is legendary for exceptionally rich succulent tomato flavor.

*Non-GMO, Organic Open-pollinated heirloom (82 days)*  
Fruit Color: Pink | Shape: Flattened Globe | Size: 12-16 oz.  
Plant Habit: Indeterminate. Plant Size: 6-9'  
10 seeds \$3.99



### German Johnson - Organic Heirloom Tomato

A very productive pink heirloom that is meaty and full flavored. **History:** This old heirloom from North Carolina is one of the parents of Mortgage Lifter. Known for its big yields of pink meaty fruits often weighing more than 1 lb. Its flavor is mild with a touch of sweetness. A favorite with market growers.

*Non-GMO, Organic Open-pollinated heirloom (75-80 days)*  
Plant Habit: Indeterminate | Plant Size: 6-9'  
Fruit Color: Pink | Shape: Flattened globe | Size: 8-16 oz.  
10 seeds \$2.49



### Mortgage Lifter Heirloom Tomato

A very large and very tasty tomato. Fruits are meaty and have few seeds. **History:** Kentucky family heirloom grown by generations of families for almost 100 years. In the early 1930's, M.C. Byle developed a large and meaty tomato. It was named after him: Radiator Charlie's tomato. The tomato was so popular at his roadside stand, that Charlie paid off his \$6,000 mortgage in 6 yrs. Byle's legacy is now called Radiator Charlie's Mortgage Lifter Tomato. Great old-fashioned tomato flavor.

*Non-GMO, Open-pollinated heirloom (75-90 days)*  
Plant Habit: Indeterminate | Plant Size: 6-10'  
Fruit Color: Pink | Shape: Flattened Globe | Size: 1-3 lb.  
10 seeds \$3.99



### Pruden's Purple - Organic Tomato

Not really purple, but a deep pink color with slight shoulder ribbing. Plants have potato foliage. **History:** Also referred to as Prudence, the seeds were reintroduced in the mid-1980's. This old family heirloom doesn't have a clear history, but the story attributes its development to an old woman in Eastern Kentucky by the name of Mrs. Pruden. Fantastic sweet taste rivals Brandywine and it may be easier to grow.

*Non-GMO, Organic Open-pollinated heirloom (72-80 days)*  
Plant Habit: Indeterminate | Plant Size: 5'  
Fruit Color: Dark Pink | Shape: Flattened globe  
Size: 10-16 oz. | 10 seeds \$3.99



## PURPLE, BLACK & BROWN TOMATOES



### Indigo Rose - Organic Heirloom Tomato

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

### Black Krim - Organic Heirloom Tomato

Medium 10 oz. maroon fruits with green shoulders have a flavor that can't be beat. A great prolific all-around tomato. It produces early and continues to produce until frost. Also heat tolerant and very disease resistant.

**History:** A Russian heirloom from the Isle of Krim, which is located on the Black Sea. This rare tomato has a rich salty flavor and beautiful color inside. It is truly unrivaled for flavor - intense, rich and juicy. *Non-GMO, Organic Open-pollinated heirloom (75-90 days)*  
Fruit Color: Purple-Black with green shoulders  
Shape: Flattened Glob | Size: 10 oz.  
Plant Habit: Indeterminate | Plant Size: 5'  
10 Seeds \$3.99



### Black Prince - Organic Heirloom Tomato

One of the most popular early black heirloom tomatoes. It is full of juice and has an incredibly rich fruity flavor. Also, has considerable health benefits. Great for patio gardens. **History:** Originally introduced in Irkutsk, Siberia Russia. Regarded as a true northern variety and has excellent growing qualities suited for cooler climates.

*Non-GMO, Organic, Open-pollinated heirloom (70 days)*  
Fruit Color: Purple-Black | Shape: Round | Size: 5 oz.  
Plant Habit: Indeterminate | Plant Size: 6-8'  
10 seeds \$2.49



### Cherokee Purple - Organic Heirloom Tomato

Excellent flavor that is extremely sweet and complex. A large 12 oz. heirloom tomato the color of dusky rose and purple. Early tomato and heat tolerant. **History:** In 1990, an unnamed variety of seeds were sent to Craig LeHoullier by John D. Green of Sevierville, TN. A letter with the seeds described that Mr. Green got the variety from a woman who, in turn, received them from her neighbor. That neighbor claimed that they had been in their family for 100 years originally receiving them from Cherokee Indians.

*Non-GMO, Organic Open-pollinated heirloom (75-90 days)*  
Fruit Color: Purple-Black | Shape: Pleated Flattened Globe  
Size: 12 oz. | Plant Habit: Indeterminate | Plant Size: 4-5'  
10 Seeds \$3.99



### Chocolate Cherry - Organic Heirloom Tomato

A beautiful cherry tomato with an exceptional fresh flavor that is rich and complex. Plants become loaded with clusters of sweet and delicious 1-in. cherry-like fruits that are rich brick red with deep chocolate shading. This cherry makes a beautiful addition to any salad. Many people believe this is the best-tasting cherry tomato on the market. A truly black cherry tomato that is sweet, delicious and irresistible. **History:** Aaron Whaley developed this variety to create a plant which was superior and more uniform than Black Cherry. The Chocolate Cherry tomatoes pick easily from the stem and are produced in abundance on tall plants.

*Non-GMO, Organic Open-pollinated heirloom (65-70 days)*  
Fruit Color: Black | Size: 1" Round  
Plant Habit: Indeterminate | Plant Size: 4-5'  
10 Seeds \$3.99



BEST TASTING CHERRY TOMATO!

## RED TOMATOES

### Abe Lincoln Heirloom Tomato

A great tomato classic with extraordinary flavor. Beautiful 12 oz. brilliant red fruits grow in large clusters. Tolerates rainy weather without splitting. It's a standout in any garden because of the big dark red tomatoes and bronzy-green leaves. This tomato makes great garden-fresh bruschetta. **History:** Introduced in 1923 by W.H. Buckbee seed company of Rockford, IL, which named the tomato in honor of the state's favorite son. Over the years it has proved itself to be one of the great tomato classics that happily survived the big shift to hybrids during the 1940's. After the demise of the Buckbee firm, the Abe Lincoln tomato was continued by R. H. Shumway of Randolph, WI.

*Non-GMO, Open-pollinated heirloom (85 days)*  
Fruit Color: Red | Shape: Round | Size: 12 oz.  
Plant Habit: Indeterminate | Plant Size: 6'  
10 Seeds \$2.49



### Beefmaster F1 - Organic Tomato

Vigorous tomato with exceptional disease resistance, succulent flavor and widely adaptable. An improved hybrid, this huge red beefsteak is a meaty, tomato that tastes mild and sweet. Great for sandwiches. Our summertime favorite is the BLT; A thick slice of Beefmaster tomato, lettuce and mayo on toast. This indeterminate plant can grow very tall and needs a cage or tie to a stake for support. If you want to win a size contest, then Beefmaster is the choice for you. Enormous tomato with intense flavor.

*Non-GMO, Organic, Hybrid (80 days)*  
Plant Habit: Indeterminate | Plant Size: 8'  
Fruit Color: Red | Shape: Flattened Globe | Size: 16-24 oz.  
10 seeds \$3.99



### Beefsteak - Organic Tomato

Produces large and meaty crimson red fruit over a long growing season. **History:** Introduced by the Henderson Seed Company in 1898. The original name was Henderson's Crimson Cushion, and then was later renamed to Beefsteak. It's a favorite of gardeners in the northeast and can easily be grown anywhere across the country. The perfect tomato for sandwiches.

*Non-GMO, Organic, Open-pollinated heirloom (90 days)*  
Plant Habit: Indeterminate Plant Size: 6-8'  
Fruit Color: Red | Shape: Flattened globe | Size: 12-16 oz.  
10 seeds for \$2.49



### Better Boy Hybrid Tomato

High yields maturing mid-season and will continue to produce until frost. This adaptable plant thrives in most climates. A variety with good disease resistance. AAS All-America Selections 1994 winner as an outstanding tomato and one of the best performers. **History:** Originally distributed in the United States by PetoSeed Co. Better Boy is one of the most popular tomatoes grown in the USA and is one of our best sellers. Huge and tasty.

*Hybrid Tomato (72 days)*  
Fruit Color: Red | Shape: Round | Size: 16 oz.  
Plant Habit: Indeterminate | Plant Size: 6'  
10 Seeds \$2.49



### Big Beef Hybrid Tomato

A delicious and juicy beefsteak-type tomato, early to bear, and highly disease resistant. Produces reliably in cool and wet weather and tolerates heat. Vines grow tall, so give support with a tall cage. An All-America Selections winner as an outstanding tomato and one of the best performers. Everyone should grow this incredible tomato at least once, because then you will always grow it. **History:** A national favorite with old-time flavor and is resistant to many diseases. It grows well throughout the country and earned its All-America Selections designation in 1994.

*Non-GMO, Hybrid Tomato (75 days)*  
Fruit Color: Red. Shape: Round. Size: 12-16 oz.  
Plant Habit: Indeterminate Plant Size: 6-8'  
10 seeds \$2.49



## RED TOMATOES

**Bush Early Girl Hybrid Tomato**

Compact space saving plants produce good early yields of excellent flavor for an early tomato. Good disease resistance and easy to grow. Heat tolerant. Good yields on small bushy plants. **History:** Very popular with home gardeners because of early fruit ripening. Bush Early Girl tomatoes are larger and more flavorful than Early Girl. It is always dependable and produces huge yields.

*Non-GMO, Hybrid Tomato (59 days)*

*Fruit Color: Red | Shape: Round. Size: 6-7 oz.*

*Plant Habit: Determinate | Plant Size: 3'*

*10 seeds \$3.99*

**Celebrity - Organic Hybrid Tomato**

A very dependable variety that produces fruits with outstanding flavor. Fantastic disease resistance and resists cracking. **History:** This tomato was an AAS All-America Selection winner in 1984 and has been a favorite with gardeners for decades. Its growth is semi-determinate because it grows to a certain height and continues to produce fruit all season until frost. All-America Selection winners are outstanding tomatoes and great performers and Celebrity is no exception. It is a widely adapted fresh market and home garden variety and thrives in many climates.

*Non-GMO, Organic Hybrid Tomato (65-72 days)*

*Fruit Color: Red | Shape: Round. Size: 8 oz.*

*Plant Habit: Semi-determinate | Plant Size: 3-4'*

*10 seeds \$3.99*

**Doucet's Plum - Organic Heirloom Tomato**

Red smooth plum shaped fruits produce well the entire season. It is tart and juicy making it a fantastic salad tomato. It is also good for drying. **History:** Originally released in 1978 and named for the Quebec tomato breeder Roger Doucet. He developed cool tolerant varieties in the 1960's and 70's at the Station Provinciale de Recherches Agricoles, St. Hyacinthe. Doucet's Plum also performs well in warm weather.

*Non-GMO, Organic Open-pollinated heirloom (60-70 days)*

*Fruit Color: Red | Shape: Plum Size: 3" Oval*

*Plant Habit: Determinate | Plant Size: 4-5'*

*10 seeds \$2.49*



**EXTRA EARLY  
& EXTREMELY  
COLD  
TOLERANT!**

**Glacier - Organic Heirloom Tomato**

Expect higher-than-average yields of reddish-orange fruits this season. This tomato has an outstanding flavor and grows on potato leaf plants. **History:** This heirloom was introduced from Sweden in 1985 and sets the standard for extra early tomatoes. It produces beautiful red globe-shaped fruits with orange shoulders up to 3 weeks sooner than other tomatoes. If you can hardly wait for that first spring tomato, this is your best choice.

*Non-GMO, Open-pollinated heirloom (56-63 days)*

*Plant Habit: Determinate | Plant Size: 3'*

*Fruit Color: Red | Shape: Round Size: 2-3 oz.*

*10 seeds \$3.99*

**Heinz VF Heirloom Tomato**

Classic tomato flavor in beautiful smooth red fruits. Very productive on just a 3' tall plant. Resistant to Verticillium wilt (V) and Fusarium wilt (F). **History:** This heirloom from the 1930's was originally developed in Bowling Green, Ohio, where H.J. Heinz Co. had a breeding station for many years. The original company, better known as Heinz, was founded by Henry John Heinz in 1869. The Heinz VF has a sweet-acid balance and complex flavor. A great canning, salad, and sauce tomato.

*Non-GMO, Open-pollinated heirloom (73 days)*

*Fruit Color: Red | Shape: Round. Size: 8 oz.*

*Plant Habit: Determinate | Plant Size: 3'*

*10 Seeds \$2.49*

## RED TOMATOES

**Jet Star - Organic Hybrid Tomato**

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

*Non-GMO, Organic Hybrid (72 days)*

*Plant Habit: Indeterminate | Plant Size: 3'*

*Fruit Color: Red | Shape: Round | Size: 8 oz.*

*10 seeds \$3.99*

**New Yorker Heirloom Tomato**

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

*Non-GMO, Open-pollinated heirloom (65 days)*

*Fruit Color: Red | Shape: Flattened Globe | Size: 4-6 oz.*

*Plant Habit: Determinate Plant Size: 3'*

*10 Seeds \$2.49*



**VERY  
PRODUCTIVE.  
GREAT FOR  
CANNING!**

**Marglobe Supreme Tomato**

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

*Non-GMO, Open-pollinated heirloom (75 days)*

*Fruit Color: Red | Shape: Round | Size 4-6 oz.*

*Plant Habit: Semi-determinate | Plant Size: 4'*

*10 seeds \$2.49*

**Mexico Midget Heirloom Tomato**

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

*Non-GMO, Open-pollinated heirloom (65-70 days)*

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

*Fruit Color: Red | Shape: Round | Size: 1/2"*

*10 seeds \$3.99*

## RED TOMATOES

**Paul Robeson - Organic Heirloom Tomato**

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

*Non-GMO, Open-pollinated heirloom (80-90 days)*

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

*Fruit Color: Dark Red with green shoulders*

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

*10 seeds \$2.49*

**Roma VF - Organic Heirloom Tomato**

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

*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*

**Rutgers VF - Organic Heirloom Tomato**

Rutgers was developed by the Campbell Soup Co. in 1928 from a cross of Marglobe and J.T.D. It was later refined by Rutgers Univ. in 1943 for more disease resistance. The Rutgers tomato once accounted for 70% of processed tomatoes in the United States. A fine New Jersey heirloom.

*Non-GMO, Open-pollinated heirloom (75 days)*

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

*Fruit Color: Red | Shape: Round | Size: 8-10 oz.*

*10 seeds \$2.49*

**Stupice Heirloom Tomato**

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

*Non-GMO, Open-pollinated heirloom (60 days)*

*Plant Habit: Indeterminate Plant Size: 3-4'*

*Fruit Color: Red | Shape: Round | Size: 4 oz.*

*10 seeds \$2.49*



**Sandia Seed recommends  
a garden that has both  
open-pollinated & hybrid seeds.**

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



## RED TOMATOES

**Super Fantastic Hybrid Tomato**

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

*Non-GMO, Hybrid*

*(70 days) Fruit Color: Red | Shape: Round | Size 10 oz.*

*Plant Habit: Indeterminate | Plant Size: 6-8'*

*10 seeds \$2.49*

**Super Sioux - Organic Heirloom Tomato**

Round red fruits have an excellent balance of sweet and acid flavor. Notable for its ability to thrive in hot dry climates. **History:** The heirloom tomato Sioux was released in 1944 by the university of Nebraska. The Super Sioux is a later selection with a larger size, improved taste and more disease resistance. Flavor is an exquisite blend of sweet, acidic and earthy flavors. A perfect variety for hot and dry climates *Non-GMO, Organic, Open-pollinated heirloom (71 days)*

*Fruit Color: Red | Shape: Round | Size: 4-6 oz.*

*Plant Habit: Semi-determinate | Plant Size: 5'*

*10 Seeds \$3.99*

**Sweet Million Hybrid Tomato**

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

*Non-GMO, Hybrid (65 days)*

*Plant Habit: Indeterminate | Plant Size: 3'*

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

*10 Seeds \$2.49*

**Super Sweet 100 - Organic Hybrid Tomato**

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

*Non-GMO, Hybrid (70 days)*

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

*Fruit Color: Red | Shape: Round | Size: Cherry 1"*

*10 Seeds \$2.49*

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

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

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

## STRIPED TOMATOES



### Hillbilly Heirloom Tomato

Huge 1-2 lb. fruits have a sweet and fruity flavor. It is very attractive with orange-yellow color and red streaks. **History:** This ancient heirloom from the 1800's hails from the hills of West Virginia. It has a wonderful sweet flavor, striking appearance, and produces well. Heavily ribbed fruits bring superb, sweet, low-acid flavor to salads and sandwiches. *Non-GMO, Open-pollinated heirloom (85-95 days)*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Fruit Color: Bi-Color Orange and Yellow*  
*Shape: Flattened Globe | Size: 1-2lb.*  
*10 seeds \$2.49*



### Berkeley Tie-Dye - Organic Tomato

Great flavor, matures mid-season before other beefsteaks and has great heirloom flavor. **History:** Developed by Brad Gates of Wild Boar Farms in Napa, CA. This port wine colored beefsteak with metallic green stripes may be the prettiest tomato you've ever grown. The flesh is pink with yellow streaks and the flavor is outstanding - sweet, rich, dark heirloom tomato flavor. Be sure to bring this one to the tomato tasting contest. Beautiful, early and sweet flavor. *Non-GMO, Open-pollinated heirloom (65-75 days)*  
*Plant Habit: Indeterminate | Plant Size: 4-6'*  
*Fruit Color: Bi-Color Red with green stripes*  
*Shape: Flattened Globe | Size: 8 - 12 oz.*  
*10 seeds \$3.99*



### Big Rainbow Heirloom Tomato

Heavy 1-2 lb. fruits are juicy and sweet. Beautiful yellow color with a red blush on the blossom end and the inside. **History:** This big heirloom is originally from Polk County, Minnesota. Each tomato slice is a work of art, deep golden yellow with dramatic splashes of bright red with a mild sweet taste. As fruits begin to ripen they have a rainbow appearance: greens on the shoulder, yellow, orange, gold in the middle, and red on the blossom end. Very juicy and fruity sweet. Good disease resistance. A late producer. Great for slicing thick into sandwiches or salads. *Non-GMO, Open-pollinated heirloom (82 days)*  
*Plant Habit: Indeterminate | Plant Size: 6'*  
*Fruit Color: Bi-color Yellow and Red*  
*Shape: Flattened Globe | Size: 1 - 2 lbs.*  
*10 seeds \$2.49*

## STRIPED TOMATOES



### Isis Candy Heirloom Tomato

This variety produces precious little 1-1/2" morsels of red and gold garden candy. They have a starburst pattern on the blossom end when ripe. This small early producing tomato is also heat and drought tolerant. **History:** Sweet and fruity, it's a consistent winner at cherry tomato tasting contests. It rivals the Sun Gold flavor as a best-of-show cherry. Kids really like this rich and fruity candy treat. *Non-GMO, Open-pollinated heirloom (67 days)*  
*Plant Habit: Indeterminate | Plant Size: 6'*  
*Fruit Color: Bi-color Yellow & Red*  
*Size: 1-1/2" Round Cherry.*  
*10 Seeds \$2.49*



### Pineapple - Organic Heirloom Tomato

Large 1 lb. bicolor fruits are famous for their sweet and fruity low acid flavor. A beautiful tomato with a unique color of yellow on the outside and red streaks inside. The Pineapple vines set fruit fairly early, and also ripe quickly. The fruit is very lovely when sliced and has great flavor. One big slice of this tomato on bread makes a great summertime sandwich. **History:** This 100 year old heirloom is originally from Kentucky. It produces beautiful fruit with bright yellow flesh and red mottled stripes running throughout it. It is sweet with a slight pineapple-like taste. Pineapple tomatoes have been known to reach 2 lbs. *Non-GMO, Open-pollinated heirloom (85 days)*  
*Fruit Color: Bi-color Yellow & Red | Shape: Flattened Globe*  
*Size: 1 lb. Plant Habit: Indeterminate Plant Size: 6'*  
*10 Seeds \$2.49*



### Virginia Sweets Heirloom Tomato

The huge 1-2 lb. yellow and red fruits are extremely sweet. It is said to be the very best of the yellow bicolor tomatoes. This old heirloom from Virginia has a flavor described as fruity and complex. It is one of the best tasting and best producing yellow-red tomatoes. A dependable producer of an abundant harvest of delicious tomatoes that are resistant to cracking. Heat tolerant. *Non-GMO, Open-pollinated heirloom (80 days)*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Fruit Color: Bi-color Red & Yellow | Shape: Round | Size: 1 lb.*  
*10 Seeds \$2.49*

## YELLOW TOMATOES



### Garden Peach Heirloom Tomato

Tomatoes have fuzzy skin just like a peach! They are mildly sweet 2-4 oz fruits that are fun to grow and quite a novelty. **History:** This heirloom was developed in 1890 by plant breeder Elbert S. Carman and was introduced as a novelty in the Hallock & Sons 1890 seed catalog. In 1893 Burpee described this heirloom as "delicate, melting in the mouth like a grape". *Non-GMO, Open-pollinated heirloom (71 days)*  
*Plant Habit: Indeterminate | Plant Size: 5'*  
*Fruit Color: Yellow | Shape: Round | Size: 2-4 oz.*  
*10 Seeds \$2.49*



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

### Sunny Boy Hybrid Tomato

Early maturing plant produces high yields of bright yellow slightly tangy, but also sweet and mild tomatoes. Yellow tomatoes are less acidic and taste sweeter than red tomatoes. They contain more iron and minerals than red tomatoes, so it's a good idea to grow both colors. This eye-catching Sunny Boy tomato will add visual interest to your garden with its unique lemon colored skin. When sliced it reveals brightly colored meaty flesh. Perfect for salads and fresh salsa. *Non-GMO, Hybrid (72 days)*  
*Plant Habit: Indeterminate | Plant Size 6-8'*  
*Fruit Color: Yellow | Shape: Globe | Size: 8-10 oz.*  
*10 Seeds \$3.99*



### Beam's Yellow Pear - Organic Tomato

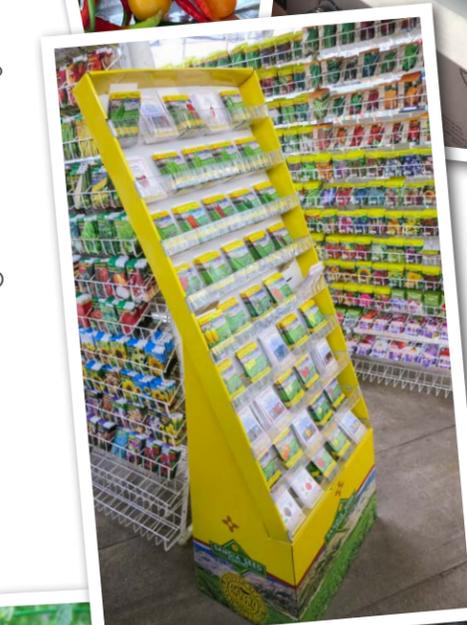
Bright yellow and very productive all season. Mild and sweet flavor is great for fresh eating. **History:** Yellow pears have been grown in Europe since the 1700's. During the 1800s, this sweet, small, pear-shaped tomato came to both England and the United States. It traveled west with the pioneers and north with the fur trade. This is one of the best yellow pears available. Original stock was obtained from John Hartman of Indiana. Mild sweet flavor, ideal for salads. This could be the prettiest tomato in your garden. This tomato is very popular because it is vigorous and produces an endless supply of yellow pear-shaped tomatoes! *Non-GMO, Organic, Open-pollinated heirloom (73-80 days)*  
*Plant Habit: Indeterminate | Plant Size: 6-8'*  
*Fruit Color: Yellow | Shape: Pear-shaped cherry*  
*Size: 1-1/2" long.*  
*10 Seeds \$2.49*



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### 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 only grow on trees, but a fruit is any produce item that has seeds. Tomatoes have seeds, so technically, they are fruits along with peppers!

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

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

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



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

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





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