



# Peppers by Post

We sell home grown fresh chillies

Sea Spring Farm  
West Bexington  
Dorchester  
Dorset  
DT2 9DD

Tel: 01308 897766  
email: info@peppersbypost.biz  
website: www.peppersbypost.biz

## Welcome to the 2011 season

### Chillies available until late November

At Peppers by Post we are proud of the quality of the chillies that we produce and sell. They are all grown by us in polytunnels on our holding, overlooking the English Channel in West Dorset. The chillies are picked and posted out twice a week; so delivery glitches aside, your chillies will arrive almost as fresh as if you had picked them from your own garden.

This year we are selling just four different chillies. They are all 'habaneros', which means they all belong to the species, *Capsicum chinense*. They are also all varieties that we developed or refined ourselves, so cannot be or are difficult to buy elsewhere.

Habanero chillies are generally known for two characteristics: an intense fruity aroma and flavour, and excessive heat levels. The chillies we offer are certainly packed with flavour, but their heat ranges from very mild to incredibly hot. For instance, there is **Apricot**, which has an almost negligible heat level but is particularly fragrant, to **Dorset Naga**, one of the hottest chillies in the world. In the middle there is **Trinity**, a medium hot variety that is perfect for cooks who find the high heat levels common in habaneros difficult to cope with, and **Jamaican Jerk**, a large, yellow, hot habanero with an orangy-fruity flavour. We also offer a **mixed bag** of chillies that are picked from our extensive variety trials and breeding programme. No mixed bag is ever the same, and no chillies in a mixed bag are ever labelled. Buying a mixed bag is truly a 'Russian roulette' experience.

With competition for the title of "the world's hottest chilli" continuing unabated, Dorset Naga rightly remains in the limelight. However, our policy of never claiming the title of "*THE* hottest chilli", has proven to be right. There are now several other strains claiming the title, but can any of them honestly do so? Certainly, these chillies – we call them 'superhots' – are all closely related and are considerably hotter than all other chilli types. But genetics is only half the story; the growing environment has a major influence on heat level. For example, Dorset Naga grown from the same seed batch but in three different environments came out at 700,000, 883,000 and 1,032,000 Scoville Heat Units (SHU), respectively. It seems probable that, given the right environment, any one of the superhots have the potential of reaching a record breaking heat level. The only thing that can be said with certainty is be very careful how you eat your Dorset Naga!

But that is not the point. Here at Peppers by Post, our emphasis is to enjoy the best flavoured chillies at a heat level that best suits your palette.

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### Seed Sales

We do sell seeds of Dorset Naga.

We also sell seed of other chillies, including some amazing varieties that we have bred ourselves, including a new superhot: *the Bengle Naga*.

[www.seaspringseeds.co.uk](http://www.seaspringseeds.co.uk)

## How to make your order

Please fill in your name and address below. The order form is overpage. Select what you want, work out how much the order costs and send a cheque with the completed form to us.

**Home address:** [Please write *CLEARLY*, we have to be able to read it]

Name .....

Address .....

.....

.....postcode .....

*(This address will NOT be kept on file)*

email address.....

Daytime telephone .....

*(These are optional and only so we can contact you if we have a query about your order)*

### Delivery:

Orders are normally sent out on Mondays and Thursdays. They are packed in a box and sent out by first class post. The boxes will not fit through a letterbox, so if there is a chance no one will be at home, please help the postman by giving instructions (below) about where your order could be left. **KEEP THE INSTRUCTIONS SIMPLE.**

Unfortunately, some postmen may not follow the instructions and others may even be unwilling to deliver a box. So if you make an order you must be prepared for the possibility of having to pick your order up from your local Royal Mail sorting office.

**Is there a day or date when it is inconvenient to receive your order? If so we will do our best to avoid it (based on the assumption that first class post takes a day to be delivered).**

*I do not want my order to arrive on:*

### Alternatively:

The order can be sent to a different address, e.g., workplace or friend who will be at home during the day. It can also be sent directly to a friend as a gift.

Send order to the address below to solve delivery problems

This order is to be sent to the address below as a gift for:

(name).....

*If you would like a card signed by you to be included with the chillies please send it to us*

Address .....

.....

.....postcode .....

# Peppers by Post – 2011 season

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	No. of packs required	Total value
<p><b>Dorset Naga.</b> With heat levels of around a 1,000,000 Scoville Heat Units (SHU) when ripe (red) and around 650,000 unripe (green), this chilli ranks among the world's hottest (see www.dorsetnaga.biz). Please note: heat levels of individual chillies can vary considerably, so while always being incredibly hot, there is no guarantee every Dorset Naga fruit will be at this heat level. As an extra bonus, the scorching heat of Dorset Naga is backed up by a distinctive rich, fruity aroma and flavour. The fruit are roughly wedge-shaped, and about 3 cm wide at the shoulders and 4-5 cm long, though they can be smaller. Naga chillies are traditionally used green, but we send Dorset Naga out at both the green and red stage. If you want your Dorset Naga at a specific stage please indicate.</p> <p><b>WARNING: take extreme care; this chilli is HOT. Keep away from children. NEVER dare or trick someone into eating this chilli.</b></p> <p>Heat level: around 1,000,000 SHU. <b>Price: £2.00 per pack.</b></p> <p>At red stage only <input type="checkbox"/></p> <p>At green stage only <input type="checkbox"/></p>		
<p><b>Jamacian Jerk.</b> This chilli is a classic habanero; it is very hot – but considerably less hot than the Dorset Naga – large, yellow/orange and beautiful. It has the habanero fruity flavour, but unusually this includes an appealing hint of orange that is delicious in any dish. Originally coming from Jamaica, many people would call Jamacian Jerk a Scotch Bonnet, but technically it does not have the typical scotch bonnet shape.</p> <p>Heat level: 100,000 SHU. <b>Price: £2.00 per pack.</b></p>		
<p><b>Trinity.</b> This unusual habanero turns down the heat while retaining the enticingly fruity flavour so characteristic of other habanero and Scotch Bonnet chilli types. It adds a unique twist to fruit sorbets and ice creams, and is brilliant at spicing up home-made tomato ketchup or in a sweet chilli sauce. One word of caution: although mild for a habanero the fruit are unpredictable and can be quite hot. Nevertheless, the wonderful flavour always comes through without the overwhelming habanero heat. The fruit are roughly 5cm by 2.5cm, and start lime green, ripening to an orange then finally red.</p> <p>Heat level: 40,000 SHU: <b>Price: £2.00 per pack.</b></p>		
<p><b>Apricot.</b> This habanero is so mild it could almost – but not quite there is a bit of heat there – be a sweet pepper. It is thick fleshed (for a habanero) giving it a crunchy texture with an almost aromatic flavour. It is delicious stuffed with cream cheese and eaten raw. It is also the ideal chilli to use in sauce making to control the heat level while not compromising on the flavour. The fruit are irregularly shaped, but are roughly 3-5cm by 2.5cm, and start lime green, ripening to a peach colour.</p> <p>Heat level: 700 SHU. <b>Price: £2.00 per pack.</b></p>		
<p><b>Mixed Chilli Bag.</b> In our quest for the perfect chilli, we are always testing varieties and developing new ones. This year we are growing about forty different types, and these are the ones that go into the mixed chilli bag. Given the number of varieties to choose from, each bag may be different, but all will contain an intriguing assortment of fruit. <i>Please note that the chillies in this bag may be at any heat level – very mild or mouth burning hot. The only way to find out the heat level of a chilli is to taste it individually. Please order this bag only if you are experienced in dealing with chillies. Under no circumstances should you let young children handle them.</i></p> <p><b>Price: £3.50 per pack.</b></p>		

**Note:**

- All packs contain six fruit (or more if they are small). The mixed pack is larger and is completely unpredictable.
- Heat levels are tested on over a hundred – to get a true average – whole fruit. Unless otherwise noted, the fruit are tested at the fully ripe stage.

**Postage and packaging costs**

1–5 packs: £2.25  
6 packs or more: £3.50

	Volcano	Chilli tree
 <p>Attractive designs showing the most common chilli types on a bright, colourful background: <b>volcano</b> (bold, Aztec style); <b>chilli tree</b> ('ye olde' English botanical style). Prices include p&amp;p.</p> <p><b>Chilli posters.</b> B3 (36.5 x 52.5 cm) <b>Price: £4.50 each, or £8.00 for two.</b></p> <p><b>Greeting cards.</b> A5 size, left blank. <b>Price: £2.00 each, or £3.50 for two.</b></p>		

**Open Day**

Sunday, 21st August 2011  
Entry is free and everyone is invited

Take a day off and come and visit us in beautiful West Dorset. It will be a chance to see our market garden, and talk chillies. Chilli plants – which make attractive, edible house plants – will be on sale along with plenty of fresh chillies and seeds.

For more information please contact us or check our website.

**Selling season**

The season for our fresh chillies is from August to November.

For other times of the year we recommend dried chillies from

Cool Chile Co.  
Tel: 0870 9021145  
www.coolchile.co.uk

**Total cost**

Please make cheque payable to 'Peppers by Post'

**Don't forget to write your name and address overpage**