



Peppers by Post

Home grown fresh chillies

Michael and Joy Michaud
Sea Spring Farm
West Bexington
Dorchester
Dorset
DT2 9DD

Welcome to the 2010 season

[Early August to 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 on the same day; so delivery glitches aside, your chillies will arrive just a day after they were picked – almost as fresh as if you had picked them from your own garden.

This year we are offering just four chilli types. They all belong to the species, *Capsicum chinense*, and are varieties that we have developed or refined ourselves, so cannot be or are difficult to buy elsewhere. Typical of habaneros/scotch bonnets – the common names of chillies belonging to this species – our chillies all have an intense fruity aroma and flavour.

Habanero chillies are particularly known for their high heat levels. However, the chillies we are selling range in heat level from virtually sweet to incredibly hot. For instance, there is **Apricot**, which has an almost negligible heat level but is particularly flavourful, 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 originally from, unsurprisingly, Jamaica. 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.

Being one of the world's hottest chillies interest in Dorset Naga continues unabated. Last year it was measured at 1,032,000 Scoville Heat Units (SHU), though a chilli trial conducted by BBC Gardeners' World in 2006 measured it considerably hotter. With results like these there is no doubt Dorset Naga is an incredible chilli, offering heat levels far beyond most people's experience. However, it is not just its exceptional heat level that makes Dorset Naga so amazing; it has a powerful, fruity aroma and flavour that also makes it stand out among its chilli peers. See www.dorsetnaga.biz for more details.

For the growers among you, we do sell seeds of Dorset Naga, and in the spring young plug plants ready for potting on. Check out our seed company website at www.seaspringseeds.co.uk for more details.

Happy though we are to own Dorset Naga, Peppers by Post is not just about heat. Our emphasis has always been on enjoying the best flavoured chillies at a heat level that best suits your palette.

Seed Sales

We now sell seeds of many chilli varieties, and of other herbs and vegetables. See www.seaspringseeds.co.uk

Open Day

Sunday 22nd August 2010
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 – all day if you wish! For more information please check our website: www.peppersbypost.biz

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

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 to pick it up from your local Royal Mail sorting office.

Is there a day or date when it is inconvenient to receive your order? Please tell us. *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 – 2010 season


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	No. of packs required	Total value	
<p>Dorset Naga. 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>Warning: take extreme care; this chilli is HOT. Keep away from children. Six fruit per pack (or more if they are small). Price: £2.00 per pack.</p>	<input type="checkbox"/> At red stage only <input type="checkbox"/> At green stage only		
<p>Jamacian Jerk. Very hot – but considerably less hot than the Dorset Naga – this habanero is large, yellow and beautiful. Originally coming from Jamaica, many people would call this chilli a Scotch Bonnet, although technically it does not have the classic scotch bonnet shape. Last year we measured it at 81,000 SHU (ripe, whole fruit), but we believe it often reaches higher heat levels. Combined with its heat and classic looks Jamacian Jerk is a classic habanero and full of the habanero flavour. Six fruit per pack (or more if they are small). Price: £2.00 per pack.</p>			
<p>Trinity. 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. Heat level: 39,990 SHU (ripe, whole fruit). Six fruit per pack (or more if they are small). Price: £2.00 per pack.</p>			
<p>Apricot. This habanero is so mild it could almost 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 sause 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. Six fruit per pack (or more if they are small). Price: £2.00 per pack.</p>			
<p>Mixed Chilli Bag. In our quest for the perfect chilli, we are always testing varieties and developing new ones. This year we are growing about thirty 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> Price: £3.00 per pack.</p>			

Postage and packaging costs

1–5 packs	£2.25
6–10 packs	£3.50
11 packs or more	£4.75

p&p costs

	Volcano	Chilli tree		
 <p>Attractive designs showing the most common chilli types on a bright, colourful background: volcano (bold, Aztec style); chilli tree ('ye olde' English botanical style). Prices include p&p.</p>				
Chilli posters. B3 (36.5 x 52.5 cm) Price: £4.50 each, or £8.00 for two.				
Greeting cards. A5 size, left blank. Price: £2.00 each, or £3.50 for two.				
Postcards. Price: 40p each, £2.00 for six.				

Total cost

Selling season

The season for our fresh chillies is from August to November or, if we are lucky, early December. For chillies at other times of the year, we recommend dried chillies from the Cool Chile Co., P.O. Box 5702, London W11 2GS. Tel: 0870-902-1145; email: dodie@coolchile.co.uk; website: www.coolchile.co.uk

Please make cheque payable to 'Peppers by Post'

Don't forget to write your name and address overpage