The Chile Pepper Institute’s Center for Chile Pepper Information

The Chile Pepper Institute (CPI) is the world's foremost research-based resource center for chile pepper information. The Center for Chile Pepper Information (CCPI), is a project of New Mexico State University, a non-profit educational and land-grant institution. [http://www.chilepepperinstitute.org/](http://www.chilepepperinstitute.org/)

Proceeds from the sale of seeds (many varieties which were developed at New Mexico State University) and merchandise go toward the Endowed Chile Pepper Chair and to hire under-represented students exploring career opportunities in agricultural science. Many of the products sold in the CPI have been specifically developed by our business partners who contribute directly to our fund raising efforts. A ‘chile pepper’ [included with merchandise description represents a product partnership.](http://www.chilepepperinstitute.org/)

Your company can also become a contributing partner of The Chile Pepper Institute
Contact Wendy Hamilton [whamilto@nmsu.edu](mailto:whamilto@nmsu.edu) 575-646-5284 for more information.

Thank You
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The Complete Chile Pepper Book
The complete source for chile pepper gardening, identification, history, and much more. Co-authored by Chile Pepper Institute director, Dr. Paul W. Bosland.

$39.00

Chile Peppers: Hot Tips and Tasty Picks for Gardeners and Gourmets
One of the most popular books available. Includes a pepper encyclopedia, growing tips, pest and disease remedies, and wonderful recipes. Offers a list of suppliers for hard to find varieties.

Currently Out of Stock

$14.00

Peppers Vegetables and Spice Capsicums
Provides an introduction and overview of peppers. Covers history, genetics and production of peppers and examines the diseases and pests that affect them. The essential scientific reference for peppers.

$92.00

MINIMUM ORDER REQUIREMENTS: $20.00 for mixed orders and $14.00 for seed-only orders
BOOKS

The Complete Chile Pepper Book (Paperback)
The complete source for chile pepper gardening, identification, history, and much more. Co-authored by Chile Pepper Institute director, Dr. Paul W. Bosland. $29.00

Rodale’s Basic Organic Gardening
This guide is everything a beginning gardener (or one who’s new to gardening organically) needs to get growing and keep a garden going strong all season. It includes many need-to-know topics, more than 100 common garden terms, a troubleshooting section, Smart Starts sidebars with doable projects, along with no-dig garden methods, simple garden layouts, and tips and hints inspired by the most popular page views on OrganicGardening.com. $22.00

New Mexico Chiles: History, Legend, and Lore
Award winning documentary filmmaker, Kelly Brinn Urg, explores the history and culture surrounding New Mexico chiles in this all-encompassing book. Also featuring recipes, restaurants, and events in New Mexico. $23.00
Ortho’s All About Bonsai
Shows 55 species of trees, shrubs, and woody plants adapted to bonsai culture. Also details several bonsai styles as well as techniques for dwarfing and training to bonsai form. Plus tips for seasonal care, including how to maintain, water, fertilize, prune, and shape. $17.00

Ortho’s All About Dry Climate Gardening
A guide on conserving water while creating beautiful landscapes and xeriscapes. Emphasis on fertilization, nutrition, and pest management. $17.00

Ortho’s All About Houseplants
Shows readers how to select the best plants for their homes’ environment and how to correctly grow and care for them. Explains how to alter existing home conditions to accommodate desired plants. $17.00

Dryland Gardening
_Dryland Gardening_ celebrates a resilient beautiful garden that requires less resources and time. This book includes practical advice for dry-climate gardeners as well as an extensive planting list for grasses and groundcovers, bulbs, perennials and vines, vegetables and annuals, herbs, roses and shrubs. $23.00
**The Edible Asian Garden**
A guide on how to grow and cook with Asian peppers. It includes a detailed Asian vegetable guide, including how to prepare them, a planting and maintenance appendix, and a pest and diseases appendix.  
$18.00

**The Edible French Garden**
Highlights the classic vegetables of French cuisine, and includes information on how to grow and prepare them, and the different varieties. Also included are recipes, a planting and maintenance appendix, and pest and diseases appendix.  
$18.00

**Growing Chinese Vegetables in Your Own Backyard**
This book offers plant-by-plant guidance on planting, growing, harvesting, and cooking with more than 40 Chinese vegetables and herbs, from the familiar snow pea to the exotic Chinese pumpkin. In traditional beds, in containers, or in small pools, Chinese vegetables thrive in any kind of backyard gardens.  
$21.00
The Truth About Organic Gardening
Jeff Gillman believes that gardening products and practices need to be examined on a case-by-case basis to determine their safety. After reading this eye-opening and well-researched book, you will understand why organic methods are preferable, and why knowledge is the gardener's most important tool. $15.00

Farms and Foods: New Mexico’s Agricultural Legacy
This book delivers a tour of NM agriculture, from farms and fields to farmers markets, featuring the products of the land and culture. Beginning with the earliest Indian farmers and the history of Spanish colonial farmers and other settlers. Next, the topics switch to crops grown today and water, a scarce and essential resource. Other topics include community farms, food festivals, organic production, livestock, and sustainability. $25.00

Selecting, Growing, and Combining Outstanding Perennials: Southwest Edition
Outstanding Perennials is perfect for gardeners looking for new trends in Perennials, from varieties to design ideas. Advice is given on how to select, plant, grow, and provide care for Perennials, from the most highly respected gardening experts in the southwest region. $14.00
Almanac and Pest- Control Primer
The focus of Gardener to Gardener is on natural, organic pest control—the most common problems among gardeners. Each month, readers are given projects and activities, complimented by garden-tested advice from Organic Gardening magazine. Journal pages allow gardeners to chart their progress. Every region of the country is addressed, and readers are given illustrated instructions for their region.

$15.00

Gardening with Kids
Kids love gardening! And with these simple instructions and step-by-step photography you’ll have plenty of ideas to keep the fun going. There are appealing ideas for growing flowers, fruit, and vegetables from seed or bulb as well as a multitude of fun garden-related crafts that kids will love, including decorating plant pots.

$23.00

Hummingbird Gardens
This guide to creating gardens that will lure hummingbirds includes an illustrated encyclopedia of plants that attract them. Each of the two dozen species found in the US and Canada are profiled and illustrated with photos and descriptions of their life spans and habits. Also included are lists of where to find more information—from bird sanctuaries and Web sites to plant suppliers organized by region.

$13.00 Sale Price: $11.00
The Dry Garden
Beth Chatto’s classic work *The Dry Garden* suggests an array of easy-to-care-for plants that naturally flourish in dry conditions and provide a year-round display of beautiful foliage and flowers. She shares her immense knowledge, from soil types and garden-design principles to plant characteristics and growing tips. **Limited Supply** $17.00

Grow the Good Life
Michele Owens, makes an entertaining and persuasive case for the backyard vegetable garden, drawing on science, history, and stories from the author’s garden. *Grow the Good Life* will teach you the true fundamentals of vegetable growing: how to fit a garden into your life and why it’s worth the trouble. $17.00

The Perfect Fruit
Is it possible to create the perfect piece of fruit—a fruit that cannot be improved upon? Chip Brantley goes in search of what it takes to trick nature into producing gustatory greatness—and to bring it to a market near you. The result is part biography, part cultural history, and part horticultural inquest—a meditation on the surprising power of food to change the way we live. **Limited Supply** $13.00
COOKBOOKS

1st Annual Biad Chili Tough Book of Green Chile Recipes
Proceeds from book sales go to the New Mexico State University ‘Aggies Are Tough Enough to Wear Pink’ campaign. $30.00

2nd Annual Biad Chili Tough Book of Green Chile Recipes
Proceeds from book sales go to the New Mexico State University ‘Aggies Are Tough Enough to Wear Pink’ campaign. $35.00

Appetizers & Beverages from Santa Fe Kitchens
A central ingredient in the making of Santa Fe's charm has been the kitchens of the city and the surrounding area. Unique and delicious recipes from some of New Mexico's most renowned chefs reflect the balance of Santa Fe's cultures and lifestyle. $30.00
The El Paso Chile Company’s Sizzlin’ Suppers Cookbook
Sizzlin’ Suppers is a mouthwatering collection of smoky, spicy recipes inspired by the borderland and beyond. $24.00

The El Paso Chile Company’s Texas Border Cookbook
A great collection of recipes representing Southwest taste and style. Some favorites include Tortilla Soup, Chile-Stuffed Chicken Breast, and delicious Chocolate-Raspberry Brownies. $20.00

The Well-Filled Tortilla
Corn and flour tortillas are the perfect start for any delicious recipe. You can pile them with your favorite fillings and even turn them into dessert tacos and tostada sundaes. This cookbook has over 200 recipes for creating well-filled tortillas. $17.00
COOKBOOKS

The Great Chile Book
An extremely useful guide in learning about chile peppers. Over 100 pages of different types of fresh and dried chile peppers. Beautiful color pictures and delicious recipes!  

$20.00

The Great Salsa Book
The ultimate salsa book! Includes wonderful recipes for traditional and exotic salsas. A recipe for everyone. Some recipes included are Oven-Roasted Tomato Salsa, New Mexican Piñon Salsa, Cabo Crab Salsa, and Roasted Coconut Salsa.  

$20.00

The Great Chile Rellenos Book
The ultimate relleno book! Janos Wilder presents over 70 festive recipes that range in complexity and suit any ability level from beginning cook to expert home chef. You will love the traditional, as well as exotic, relleno recipes.  

$20.00
COOKBOOKS

The Pepper Pantry: Habanero
This die-cut little book offers recipes, from the basics to the unexpected about the distinctive taste of the fruity and hot habanero. Included are mail-order sources and history about habaneros. The Pepper Pantry: Habaneros is perfect for either beginning cooks or die-hard chile aficionados. $11.00

The Pepper Pantry: Chipotle
Just like the Pepper Pantry: Habanero this die-cut little book features approximately thirty recipes centered on the chipotle. And in addition to the history and mail-order sources this book describes how to smoke your own peppers. You'll learn what kind of wood to use, how to build the fire, and how best to store your freshly dried stock. $11.00

Pace Recipes
Shaped just like a jar of Pace, this cookbook features more than 40 recipes with a southwestern kick. **Limited Supply** $12.00
Southwest Kitchen Garden
What is a kitchen garden? It's vegetables and fruits, herbs and flowers, paths, structures, and décor. It's the farmland of the backyard. The kitchen garden links us to our heritage and our environment, to the past and the future. $17.00

200 Easy Mexican Recipes
Showing just how easy, quick, and affordable it can be to make flavorful authentic dishes this cookbook brings the flavors of Mexico into any home. The author also includes an account of the traditions and culture surrounding Mexican cuisine along with a handy glossary of the flavors of Mexico. $23.00

Currently Out of Stock

Daisy: Morning, Noon, and Night
In this lavish collection of 150 recipes, the can't-fail dishes Daisy Martinez learned to cook alongside her mother and grandmother in Puerto Rico mingle with the recipes she has picked up during her travels around the Spanish-speaking world, to create a classic cookbook that encompasses the very best of Latin cuisine. $17.00
Wok Y Salteados (Spanish)
Cooking in a wok is a quick and healthy way to prepare delicious recipes. This cookbook features over 100 easy to follow recipes with pictures of each dish. $12.00 Sale Price: $10.00

Currently Out of Stock

De Mi Cocina (Spanish)
The popular Hispanic TV chef, Lucy Pereda, celebrates the art of Latin American cuisine in this cookbook. Containing more than 200 recipes with unique colors, scents, textures, and tastes. $17.00

El Sabor de México: Guía práctica para preparar auténticos platos mexicanos (Spanish)
A tribute to the authentic cuisine, flavors, aromas, traditions, and history of Mexico. Includes countless easy to follow recipes and vibrant pictures. $17.00
COOKBOOKS

**Edible Dallas & Fort Worth: The Cookbook**
Including more than 100 recipes and specialties straight from the best chefs and growers in north Texas, this cookbook advocates for savoring edible experiences and revealing the stories behind the remarkable local ingredients from Dallas and Fort Worth. $22.00

**Chili Madness: A Passionate Cookbook**
More than 160 recipes to feed the irresistible passion and teach the methods to *Chili Madness*. This book includes: Legendary origins and spiritual beginnings, a chile rating scale, cook-off lore, clubs, periodicals, mail-order sources, and more. $13.00

**Tex Mex: Fusion Food with Flair**
Any fan of Tex Mex cuisine will appreciate the recipes found in this cookbook. Taking a blend of Texan and Mexican food these recipes incorporate Aztec, Spanish, Native American and cowboy culinary influences. $17.00
Whether you are one of the millions of Americans who are already devotees of the spicy, healthful, home-style world of Korean food or you're trying it for the first time, *Dok Suni* will delight with flavorful, authentic, easy-to-prepare specialties and a taste of the family traditions that come to life in every dish.

$20.00 Sale Price: $16.00

*Cooks throughout the Mediterranean region have used chile peppers in their cooking ever since they were first introduced to Europe. Chef, Aglaia Kremezi, features hot and spicy dishes for the American chef while using fresh and healthy ingredients. **Limited Supply***

$14.00 Sale Price: $11.00
The New Spanish Table
*The New Spanish Table* contains 300 glorious recipes that welcome you to one of the world’s most exciting foodscapes, Spain. It features recipes from *taberna* owners and Michelin-starred chefs, farmers, fishermen, winemakers, and nuns.

$21.00

1,001 Best Hot and Spicy Recipes
This book contains a whole assortment of chile pepper-laden recipes from Dave DeWitt’s very own collection, featuring recipes he has found from all around the world. In some chapters in this book, the recipes are grouped by type of recipe; in the others, they are organized in the order of chile peppers’ spread around the globe.

$23.00

The Spicy Food Lover’s Bible
Add some fiery flavor to your dishes with this guide to spicy food. It features recipes from all around the world, along with guidelines on beverage pairings, details on how to use, purchase, and grow spices, and how to put together spicy meals with the right combination of flavors, colors, and textures.

$21.00
**Flavor First**

Discover more than 75 recipes for delicious, all-natural entrées, snacks, appetizers, drinks, and desserts that are big on flavor and low in calories. Create easy, family-friendly meals that will add instant flavor and excitement to your daily routine. *Flavor First* shows you that you don't have to sacrifice flavor to lose weight.

$20.00

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**The California Pizza Kitchen Cookbook**

Straight from the California Pizza Kitchen are the recipes that have made the restaurant so popular, including recipes for pastas, salads, soups, appetizers, and dessert pizzas. This cookbook provides simple steps in order to achieve the same great taste you love from CPK. Written by California Pizza Kitchen founders Larry Flax and Rick Rosenfield.

$17.00

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**American Hot**

This cookbook includes fiery favorites from all across America. Pepper fans will love the all-time favorites and new American classics featured in *American Hot*.

$10.00 Sale Price: $9.00
The Vegetable Book
Colin Spencer brings us a fresh new look at vegetables by discussing what is available and when and how to get the best from them. Arranged by horticultural family, there are entries on more than 100 vegetables, including their history, properties, and varieties, accompanied by more than 300 recipes.

$17.00

Superfoods from the Garden
Michael van Straten brings together his three passions in this book - spreading the word on good health the natural way, organic gardening, and producing fantastic food from freshly harvested food.

$15.00 Sale Price: $12.00

The Spice Kitchen
*The Spice Kitchen* unlocks the best-kept secrets of culinary traditions from around the world. Chef Michal Haines shares her knowledge of spices and includes recipes from around the world and a full A-Z guide to identifying, storing, and cooking with spices.

$23.00 Sale Price: $18.00
Smoke & Spice
The only authoritative book on the subject of genuine smoke-cooked barbecue with the very latest information on tools, fuels, and equipment.

$23.00 Sale Price: $18.00

Kabobs
Want new, fun ideas for quick and easy dinners? This cookbook gives you fifty-two delicious, easy-to-prepare recipes featuring beef, pork, chicken, lamb, fish, and vegetarian kabobs. Spice up your menus with a different kabob for every week of the year! **Limited Supply**

$16.00 Sale Price: $13.00

Grill!
From starters to desserts and from New Orleans to New Zealand this book offers the best of all things seared, skewered, or blackened. More than 80 recipes will satisfy every culinary mood with a feast of flavor.

$20.00 Sale Price: $16.00
Food Network Favorites
This cookbook brings 120 restaurant-quality recipes, reliable cooking tips and easy instructions from some of today’s hottest Food Network chefs, such as Emeril Lagasse and Wolfgang Puck, right into your kitchen.

$25.00 Sale Price: $20.00

Grilling For Life
Learn to get the biggest, boldest flavor possible from food and fire while making healthy choices all the way, all with Bobby Flay’s signature big style and flavor.

$23.00 Sale Price: $18.00

Chicken!
Filled with Good Housekeeping’s most successful triple-tested chicken recipes this book also includes a step-by-step guide to roasting and carving a chicken, as well as other helpful how-tos so you never run out of ways to serve this popular mealtime staple!

$17.00 Sale Price: $13.00
Grilling & Barbecuing
Explore the history of barbecue and its evolution from cooking on the ground over an open flame to grilling as we know it today. Includes 75 mouthwatering, innovative, and simple recipes to entice experienced grillers and barbecue novices alike.

$32.00 Sale Price: $24.00

The New Vegetarian Grill
Vegetarian fare has never been so quick, diverse, or delicious. This book presents more than 250 recipes that demonstrate the scope and versatility of grilled vegetarian meals.

$17.00 Sale Price: $13.00

The Big Book of Outdoor Cooking & Entertaining
This book is bursting with more than 850 recipes and hundreds of tips and how-tos for grilling, barbecuing, smoking, rotisserie roasting, planking, big-pot frying, and boiling. The Big Book of Outdoor Cooking and Entertaining is the only backyard cookbook you'll ever need!

$25.00 Sale Price: $19.00
Best Ribs Ever
From America’s foremost and bestselling grilling author, Steven Raichlen, comes a bone-by-bone guide to choosing, buying, and handling ribs. The perfect single-subject cookbook for every meat-loving griller, this book, delivers a match made in BBQ heaven: 100 lip-smackingest, mouth-wateringest, crowd-pleasingest, fall-off-the-bone recipes for every kind of rib. $17.00 Sale Price: $13.00

Beer-Can Chicken
An essential addition to every grill jockey’s library, Beer-Can Chicken presents 75 must-try beer-can variations and other offbeat recipes for the grill. Whether on a can, on a stick, under a brick, in a leaf, on a plank, or in the embers, each grilling technique is explained in easy-to-follow steps. So pop a cold one and have fun! $21.00 Sale Price: $16.00
How to Grill
The definitive how-to guide for anyone passionate about grilling, from the newest beginner to the most sophisticated chef.

$23.00 Sale Price: $18.00

The Barbecue Bible
The best and biggest recipe collection for the grill, featuring more than 500 of the very best barbecue recipes, inventive, delicious, unexpected, easy-to-make, and guaranteed to capture great grill flavors from around the world.

$25.00 Sale Price: $19.00

Planet Barbecue
On the barbecue trail, Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tantalizing, easy-to-make, and guaranteed-to-wow recipes from every corner of the globe – welcome to Planet Barbecue!

$25.00 Sale Price: $19.00
POSTERS

The Great Chile Poster (Fresco)
An excellent guide to various types of chile peppers. Fresco (fresh peppers) comes in black background only. 23” X 24”

$28.00

The Great Chile Poster (Seco)
An excellent guide to various types of chile peppers. Seco (dried peppers) comes in black background or white background. 23” X 24”

$28.00 each

Besler Chile Peppers
18” X 24”

$25.00 each
How Does That Chile Pepper Rate?
A Chile Pepper Institute exclusive poster.
Newly revised to include the world's hottest chile pepper – the Moruga Scorpion.
Provides Scoville Heat Units for many common chile peppers. 21”X28”
$18.00

Chile Peppers Help Your Body
A Chile Pepper Institute exclusive poster.
A guide to what chile peppers can do to aid certain ailments and improve health.
21”X 35”
$21.00

The Chile Pepper Institute 15th Anniversary Commemorative Poster
Artwork by renowned regional artist Louis Ocepek. Celebrates 15 years of Institute work educating the world about chile peppers. 20”X 26”
$10.00
POSTERS

The Great Hot Sauce Poster
A look at many different and unique hot sauces. 23”X34” $28.00

Peppers
Contains chile pepper facts and some important nutritional information. 16”X16” $18.00

Chile Pepper Anatomy
A guide to the different parts and functions of the chile pepper. 23”X34” $21.00
NMSU Chile Pepper Seed Varieties

The Chile Pepper Institute does not sell genetically modified organism (GMO) seed products.

**Seed Price and Quantity:** Bhut Jolokia, Trinidad Moruga Scorpion, Trinidad Scorpion, & 7 Pot Dougla are $9.00 per packet with 10-15 seeds in each. All other seeds are $6.00 per packet with 25-30 seeds in each.

**Minimum Order Requirements:** $14.00 for seed-only orders

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**NuMex Big Jim**
Large meaty pods.  
▲ to ▲  $6.00

**New Mexico 6-4**
One of the original New Mexican pod types. Good yield.  
▲ to ▲  $6.00

**NuMex Heritage 6-4**
Improved variety with increased flavor compounds.  
▲  $6.00

**NuMex Heritage Big Jim**
Improved variety with increased flavor compounds.  
▲  $6.00

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**Heat Level Code:**

- No Heat
- Mild
- Medium
- Hot
- Very Hot

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30
Seeds
NMSU Varieties

**NuMex Joe E. Parker**
Meaty pods. Medium size pepper.  
$6.00

**NuMex Española Improved**
Adapted to Northern New Mexico’s shorter growing season.  
$6.00

**NuMex Conquistador**
Good yield.  
$6.00

**NuMex Sunrise, Sunset, Eclipse**
Mixed seed packet. Unique in providing alternative mature fruit color in the New Mexican pod type.  
$6.00

Heat Level Code:  No Heat ▲  Mild ▼  Medium ▲  Hot ▲  Very Hot ▲
Seeds
NMSU Varieties

**Sandia**
Smaller, less meaty pods. Great for dried powder.  
$6.00

**Sandia Select**
New Sandia variety with superior flavor, uniform high heat level, better plant and pod uniformity, higher yield and a thick fruit wall, improved for green chile stage.  
$6.00

**NuMex R Naky**
Sets fruit under higher temperatures and lower humidity. 188 ASTA color rating. A great paprika cultivar.  
$6.00

**NuMex Garnet**
Bright red color. Used to make paprika.  
$6.00

*Heat Level Code: No Heat △ Mild △ Medium △ Hot △ Very Hot △*
Seeds
NMSU Varieties

**NuMex Sweet**
Bright red color. Used to make paprika.

$6.00

**Barker’s Hot**
Medium sized, meaty pods.

$6.00

**NuMex Primavera**
Mild jalapeno. Large, meaty pods.

$6.00

**NuMex Pinata**
Average size with flavor of a jalapeno, except that it is a multicolor fruit. Fruits change from bright green to bright yellow to orange, then to red.

$6.00
Seeds
NMSU Varieties

**NuMex Jalapeno Lemon Spice**
Vibrant jalapenos with a colorful yellow color at maturity. $6.00

**NuMex Jalapeno Orange Spice**
Vibrant jalapenos with a bright orange color at maturity. The newest hottest jalapeno from the Chile Pepper Institute. $6.00

**NuMex Jalapeno Pumpkin Spice**
Vibrant jalapenos that have a reddish orange color at maturity. $6.00

**NuMex Jalapeno Spice Mix**
A mix containing each of the Jalapeno Spice varieties including, lemon, orange, and pumpkin spice. $6.00

Heat Level Code: No Heat △  Mild ▼  Medium ▲  Hot ▲  Very Hot ▲
Seeds
NMSU Varieties

NuMex Vaquero
Newest edition of the NMSU family, this is a better quality jalapeno with much more disease resistance than older varieties. Hot. $6.00

NuMex Las Cruces Cayenne
Typically used as a dried, ground powder. $6.00

NuMex Mirasol
Used both as ornamental on wreaths and as a ground powder in cooking. $6.00

NuMex Jalmundo
New Mexico State University’s new jumbo jalapeno, large, meaty pods. $6.00

Heat Level Code: No Heat ▲  Mild ▲  Medium ▲  Hot ▲  Very Hot ▲
**Seeds**

**NMSU Varieties**

![NuMex Nematador](image1.png)

**NuMex Nematador**
A nematode-resistant cayenne that is adapted to southern New Mexico and similar ecological regions. **$6.00**

![NuMex Suave Red](image2.png)

**NuMex Suave Red**
Has chinense flavor with little heat. **$6.00**

![NuMex Suave Orange](image3.png)

**NuMex Suave Orange**
Has chinense flavor with little heat. **$6.00**

![NuMex Trick-or-Treat](image4.png)

**NuMex Trick-or-Treat**
The most recent development from NMSU, a no-heat habanero with plenty of flavor. **$6.00**
Seeds
NMSU Varieties

**NuMex Sunglo, Sunflare, & Sunburst**
Mixed seed packet. Fruits are used to make mini-ristras and wreaths. Immature fruits are green. Mature fruits are yellow, red, and orange. $6.00

**NuMex Twilight**
Small, upright fruits. Color changes from purple, to yellow, orange, and finally red. $6.00

**NuMex Centennial**
Developed for New Mexico State University’s 100 year anniversary. Fruits transition from purple to yellow, orange, and red. $6.00

**NuMex Bailey Piquin**
First machine harvestable piquin. Great for dried fruit powder. $6.00

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**Heat Level Code:** No Heat △ Mild ▲ Medium ▼ Hot ▲ Very Hot ▲
This line of holiday dwarf ornamental pepper plants was designed especially for the holidays. Fruit is upright, bullet shaped or round, and abundant with different color transitions for each holiday. Although produced mainly for ornamental purposes, these peppers are hot and edible.

**NuMex April Fool's Day**
Purple to red, long, thin fruits.
$6.00

**NuMex Christmas**
Green to red bullet shaped fruits.
$6.00

**NuMex Cinco de Mayo**
Yellow to red, long, thin fruits.
$6.00

**NuMex Easter**
Lavender to pale yellow and finally orange bullet shaped fruits. 2014 All-America Selection Winner!
$6.00
Seeds
NMSU Holiday Dwarf Varieties

NuMex Chinese New Year
Green to red bullet shaped fruits in clusters.

$6.00

NuMex Halloween
Black to orange bullet shaped fruits.

$6.00

NuMex St. Patrick’s Day
Green to orange bullet shaped fruits.

$6.00

NuMex Memorial Day
Ivory to yellow round fruits.

$6.00
Seeds
NMSU Holiday Dwarf Varieties

**NuMex Veteran’s Day**
Violet to burnt orange bullet shaped fruits.

$6.00

**NuMex Earth Day**
Green to chocolate brown bullet shaped fruits.

$6.00

**NuMex Thanksgiving**
Ivory to orange bullet shaped fruits.

$6.00

**NuMex Valentine’s Day**
Ivory to red bullet shaped fruits.

$6.00
Seeds
Additional Varieties

Early Jalapeno
Good flavor. Early maturing variety.
$6.00

de Arbol
Very popular for spicing up dishes.
Light green to red. $6.00

Aji Limon
Small, upright peppers with lemony overtone. $6.00

Chimayo
New Mexican landrace chile pepper that has been grown in New Mexico for over 100 years. It is better suited to red powder or sauce and is very hot. $6.00

Jalapeno M
Average jalapeno. Good flavor, hot. $6.00
Seeds
Additional Varieties

Floral Gem
Small, yellow, commonly seen bottled. $6.00

Santa Fe Grande
Most popular of yellow wax type, light green to yellow. Great for stuffing. $6.00

Black Prince
Unique ornamental. Black foliage with black to red color. $6.00

Chiltepin
Small, round pods. Known as “bird pepper.” $6.00

Heat Level Code: No Heat △  Mild ▲  Medium ▼  Hot ▲  Very Hot △
Seeds
Additional Varieties

Jupiter
Large, standard bell pepper.  $6.00

California Wonder
Large. Good shape. Good flavor bell pepper.  $6.00

Poblano
Large. Thick meat. Red at maturity. Good for stuffing.  $6.00

Mulato
Large. Thick meat. Dark brown at maturity. Good for stuffing.  $6.00

Heat Level Code:  No Heat ▲  Mild ▲  Medium ▲  Hot ▲  Very Hot ▲
Seeds
Additional Varieties

Pasilla
Long thin pods. Dark brown at maturity. $6.00

Serrano
Small. Thick meat pods. Good for making salsa and pico de gallo. $6.00

Santaka
Heirloom. Asian type. $6.00

Piment de Espellette
A nice pepper from the Basque country. Unique flavor. $6.00

Heat Level Code: No Heat ★ Mild ★★ Medium ★★★ Hot ★★★★ Very Hot ★★★★★
Seeds
Additional Varieties

**Spanish Piquillo**
Large, Spanish type. Good for stuffing. $6.00

**Takanotsume**
A specialty pepper from Japan. Known as Hawk Claw chile due to its talon shape. $6.00

**Hontaka**
Heirloom. Asian type. $6.00

**Alma Paprika**
Thick-walled with a sweet taste, great for drying. $6.00

**Feher Ozon Paprika**
Sweet peppers with thick walls. $6.00

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Heat Level Code:  
- No Heat  
- Mild  
- Medium  
- Hot  
- Very Hot
Tabasco
Small, upright peppers. Used to make Tabasco Sauce. $6.00

Cajamarca
A beautiful fruit. Begins in a vibrant violet color (unique to *C. chinense*), then changes to a rich red. The wonderfully fragrant aroma captures your attention with an intense, spicy-citrus fragrance and the classic habanero fruity undertone. $6.00

Red Caribbean Habanero
Large, bright red pods. Fruity aroma. $6.00

Orange Habanero
Larger pods. $6.00

Heat Level Code:  No Heat ▲  Mild ▲  Medium ▲  Hot ▲  Very Hot ▲
Seeds
Additional Varieties

Omni Color
Small, upright pods. Multicolor. $6.00

Onza
A variety from Oaxaca. Pods are 3 inches long, with a very thin flesh. Perfect for drying. $6.00

Datil
Cultivated in the area of St. Augustine, Florida. Elongated pods are 3 1/2 inches long. Goes from green to yellow. $6.00

Costeno Amarillo
Peppers from the Oaxaca and Guerrero regions of Mexico. Pod measures 2.5 – 3 inches. Turns from green to yellow. $6.00
Seeds
Additional Varieties

**Jigsaw**
Ornamental with unique foliage and purple to red fruits. $6.00

**Rocoto**
Also called the manzano. Has unique black seeds. $6.00

**Guajillo**
One of the most common chiles grown and used in Mexico. Dark, reddish brown, skin. $6.00

**Christmas Bell**
Originally from Brazil, where it is called Ubatuba Cambuc or Peri-Peri. Produces one of the most unique shaped pods of all the peppers. $6.00
Bhut Jolokia
Super hot variety, one of the hottest chile peppers in the world at over 1 million Scoville Heat Units. Approximately 10-15 seeds per package. *C. chinense*

**PLEASE NOTE SPECIAL PRICE**

$9.00

Trinidad Scorpion
Super hot variety, a landrace out of Trinidad, the original seed came directly from CARDI in Trinidad. One of the hottest chile peppers in the world at over 1.3 million Scoville Heat Units. There are between 15-20 seeds per package. *C. chinense*

**PLEASE NOTE SPECIAL PRICE**

$9.00

Trinidad Moruga Scorpion
The **hottest chile pepper in the world** at 2 million SHU. It is a landrace chile from Trinidad. There are between 15-20 seeds per package. *C. chinense*

**PLEASE NOTE SPECIAL PRICE**

$9.00

7 Pot Dougla
Caribbean type pepper, turning from green to dark brown. Folklore says 1 pepper heats 7 pots of soup. There are between 15-20 seeds per package. *C. chinense*

**PLEASE NOTE SPECIAL PRICE**

$9.00

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<th>Heat Level Code:</th>
<th>No Heat</th>
<th>Mild</th>
<th>Medium</th>
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49
Merchandise
Shirts and Caps

Chile Pepper Institute Shirts
100% cotton. Available in small, medium, large, x-large, and xx-large. All sizes are available in black, white, green, or red.

$19.00

Holy Jolokia Shirts
100% cotton. Available in small, medium, large, x-large, and xx-large. Black only.

$19.00

CPI Baseball Caps
Adjustable and available in either black or tan. (Embroidered logo matches CPI shirts)

$18.00
Merchandise
Mugs and Shot Glasses

Shot Glass- Gradient
Red or Green
$6.00 ea

Shot Glasses- Acrylic
Red, Yellow, or Green
$4.00 ea.

Coffee Mug
Choice of Yellow, Orange, Red, or Light Green (inside)
$10.00 ea.

Shot Glass
Choice of Yellow, Orange, Red, or Light Green (inside)
$7.00 ea

Tumbler
Hot or Cold. Bright and Colorful. The perfect to-go tumbler. Available in Yellow, Orange, Purple, or Green
$15.00 ea.
Mouse Pads
Brighten up your desk area with this vibrant mouse pad! It has a colorful mixture of chile peppers along with the NMSU and Chile Pepper Institute logos. $7.00

Flavor Wheel
Chile peppers have gained enormous popularity because, like fine wines, they add flavor complexity to cuisines. This wheel will help explain the different aspects of flavor, and will help you plan to grow, pick, roast, cook, and eat chile peppers. $12.00

Chile Pepper Ceramic Tile
The Chile Pepper Institute (CPI) offers you the opportunity to purchase a chile-decorated ceramic tile with your name prominently displayed in the CPI’s “Hall of Flame” location across from the Institute on the NMSU campus and another displayed at the NM Farm & Ranch Heritage Museum.

Available in two sizes: 4”x4” $75.00
6”x6” $125.00
Merchandise
Chile Accessories

Wooden Chile Pepper Ristra
Made by a local Las Cruces artist and sold exclusively by the Chile Pepper Institute, these wooden ristras are the perfect décor. They are available in fiesta (multicolor) or solid red.

Available in two sizes: 1.5 ft. $65.00
2 ft. $75.00
Merchandise

Chile Accessories

**Green Chile Candle in Ceramic Pot**
Get the famous green chile roasting smell in your home with these beautiful candles! And an added bonus is the beautiful hand made pottery created by a New Mexican artisan. Approx. 3" in diameter by 2.5" tall. $13.00

**Green Chile Candle in Tin**
With the exact same candle that is found in the ceramic pot, this candle is smaller in size but just as fragrant! $7.00

**Red Chile Candle in Ceramic Pot**
This candle is perfect for anyone who can not get enough of that red chile smell! And an added bonus is the beautiful hand made pottery created by a New Mexican artisan. Approx. 3" in diameter by 2.5" tall. $13.00

**Red Chile Candle in Tin**
With the exact same candle that is found in the ceramic pot, this candle is smaller in size but just as fragrant! $7.00
Merchandise

Food Products

Sancto Scorpio Hot Sauce
Made with a blend of the Trinidad Scorpion, and the hottest chile pepper in the world, the Trinidad Moruga Scorpion this hot sauce truly is “hotter than hell, but holy!” Use this 2012 Golden Chile Winner to make a winning hot dish. 5 fl. oz.

$14.00

Holy Jolokia Hot Sauce
A great way to fire up your favorite dish. This product has won 2 coveted Golden Chiles! The chile heat in this sauce comes from the Bhut Jolokia, one of the world’s hottest chile peppers. Caution: Your taste buds may cry out, "HOLY JOLOKIA!“ 5 fl. oz.

$14.00
Merchandise

Food Products

Holy Jolokia BBQ Sauce
‘Fire’ up the grill with this spicy and sweet BBQ sauce. Use on chicken, steak or even tofu. The chile heat in this sauce comes from the Bhut Jolokia. 16 fl. oz.

$15.00

Holy Jolokia Taco Sauce
Taco lovers will fall in love with this fiery yet tasty taco sauce. One of the most mild sauces we offer, Not only does this sauce pack a punch but it is extremely flavorful. 5 fl. oz.

$14.00

Holy Jolokia Salsa
Add fire to your party with this great tasting salsa. Just bring the chips! The chile heat in this salsa comes from Bhut Jolokia. 16 fl. oz.

$15.00
Merchandise
Food Products

Holy Jolokia Rub
New! This dry rub is perfect for spicing up your grilling favorites. Not only is it sweet and spicy, but it is also sodium-free. 6 oz.
$14.00

Holy Jolokia Wing Sauce
New! With a blend of bhut jolokia, red savina habanero, and cayenne chile peppers this wing sauce is something all spicy food lovers, and especially wing lovers will enjoy! 12 fl. oz.
$15.00

Holy Jolokia Puree
New! Don’t be fooled by the size, this little blend of bhut jolokia chiles and vinegar is ready to pack a punch into any dish. 2 fl. oz.
$10.00
Merchandise
Food Products

Mrs. Renfro’s Salsa
The classic Ghost Pepper Salsa from Mrs. Renfro’s has a taste that any chile lover will enjoy! Made with Bhut Jolokia chiles. 16 oz.

$10.00

Mrs. Renfro’s Cheese Sauce
Made with Bhut Jolokia chiles this cheese sauce will give you the kick you need but leave you wanting more. 16 oz.

$10.00

Mrs. Renfro’s Barbecue Sauce
New! Craving a little more heat? Try Mrs. Renfro’s Ghost Pepper Barbecue Sauce. It has as much heat as it does flavor. 16 oz.

$10.00
Merchandise
Food Products

4 oz. Sandia Green Chile Powder
Perfect for anyone looking to add a little more spice to their cooking. This fine green chile powder is the hottest of our 4 oz. chile powder selection. $10.00

Currently Out of Stock

4 oz. Sandia Select Red Chile Powder
New! Made with the NuMex Sandia Select chiles that were developed at NMSU, this red chile powder has a nice hot heat level. $10.00

New Mexico 6-4 Chile Powder
Great chile taste without the heat? Try our New Mexico 6-4 red chile powder. This fine red chile powder is mild. Available in red or green and two sizes:
Red 4oz. $10.00
Red 8oz. $15.00
Green 4oz. $10.00
Green 8oz. $15.00
Merchandise

Food Products

NuMex Big Jim Chile Powder
New! This powder is perfect for anyone looking for a nice medium heat level. Available in red or green and two sizes:
Red 4oz. $10.00
Red 8oz. $15.00
Green 4oz. $10.00
Green 8oz. $15.00

NuMex Heritage 6-4 Red Chile Powder
New! This powder is made from the NuMex Heritage 6-4 chiles that were originally developed at NMSU. With a mild heat level, it doesn’t have a bitter taste like most red chile powders and is perfect for red chile sauce! Available in two sizes:
Red 4oz. $10.00
Red 8oz. $15.00

Ground Bhut Jolokia Powder
New! This little bottle of ground bhut jolokia chiles is ready to pack a spicy bite into any dish. Trust us, a little bit goes a long way! 2 oz. $20.00

Ground Trinidad Scorpion Powder
New! Made from smoke-dried chiles, this pepper powder is 100% pure and uncut with twice the heat of our Bhut Jolokia powder. 2 oz. $20.00
Merchandise

Food Products

Dr. B’s Bhut-Kickin’ Brownies!
Moist dark chocolate brownie mix that will rev up your metabolism and provide a real kick to your taste buds. Developed by Family and Consumer Science’s ACES in the Hole Foods. All proceeds from sales go to NMSU chile pepper research. Net Wt. 27.7oz (makes 2 dozen brownies)
$18.00

Acala Farms Cottonseed Oil
New! Acala Farms has created these fiery flavor infused cottonseed cooking oils. Cottonseed cooking oil has a higher smoke temperature and is heart-healthy with zero cholesterol and zero trans fat.
$13.00

Choose from 8 different flavors!
- Fresh Cilantro (out of stock)
- Hot Habanero
- Jalapeno Lime
- Smokey Chipotle (out of stock)
- Fried Shallot (out of stock)
- Chili Cumin
- Sweet Guajillo (out of stock)
- Curry Spice
There are no additional shipping and handling charges on our merchandise – with the exception of international orders.

Domestic and APO/FPO (Army, Air Force/Navy Post Office) shipping and handling charges are included in the price.

If you have any questions, please do not hesitate to contact us.
International Seed Orders

Due to strict customs restrictions and regulations, it is extremely difficult and expensive to ship seeds internationally. Customers ordering seeds only from outside the United States can place their orders through one of the companies listed below.

The Chilli Pepper Company – England
http://www.chileseeds.co.uk

Nicky’s Nursery - England
http://www.nickys-nursery.co.uk

Pepper World – Germany
http://www.pepperworld.com
Terms and Conditions for International Orders

When ordering merchandise only, a Phytosanitary Certificate is not needed.
When ordering seeds only, or merchandise and seeds in a mixed order a Phytosanitary Certificate IS required.

Please be aware that:

• You must call 575-646-3028 to place your order – you cannot order online.

• There is a seven day hold on all orders for credit card clearance.

• Minimum order is $50; shipping and handling costs start at $20.00 depending on shipping destination.

• Phytosanitary Certificate ($155.00) is required (that includes Potato Spindle Tuber Viroid (PSTV) testing surcharge) on all seed orders.

• There is no refund or replacement for merchandise confiscated, damaged, or lost in the mail.
Chile Pepper Institute 2015 Order Form

MINIMUM ORDER REQUIREMENTS: $20.00 for mixed orders and $14.00 for seed-only orders
Refer to catalog for merchandise and seed pricing.

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SHIP-TO ADDRESS (Must be Street Address – Cannot Deliver to PO Box)

* Name

*Address __________________________*City _______________

*State _______________ *Zip _______________

*Email __________________________ *Phone __________________________

(Orders without phone numbers will not be processed)

BILL-TO ADDRESS

*Name __________________________

*Address __________________________*City _______________

*State _______________ *Zip _______________

*Email __________________________ *Phone __________________________

(Orders without phone numbers will not be processed)

*required fields
Make Checks or Money Orders payable to:
NMSU Chile Pepper Institute
MSC 3Q  P.O. Box 30003
Las Cruces, NM 88003

CREDIT CARD PAYMENT INFORMATION – All fields must be completed

Card#
___ ___ ___ ___ - ___ ___ ___ ___ - ___ ___ ___ ___ - ___ ___ ___ ___

Exp. Date __ __ / __ __ / __ __ __ __

Full Name on card ________________________________

Visa / MC / Disc (please circle one) No American Express

Purchase Total $ __________

Please Note
MINIMUM ORDER REQUIREMENTS:
$20.00 for mixed orders and $14.00 for seed-only orders
Shipping and Handling are included in the price of each item.