

# THIS SALE IS CASH ONLY

## 2026 Seedling Catalog

# Ultimate Grower's Guide

A shopper-friendly catalog of Bruce's 2026 seedlings, organized by plant tag and written for quick browsing at the sale. Each pepper entry includes heat, size and support, description, lore and origin, taste profile, and best uses. Bonus heirloom tomato entries are included at the end.

<b>What's inside</b> <ul style="list-style-type: none"><li>• Tag number first for matching plant labels</li><li>• Scoville heat units where applicable</li><li>• Plant size and support guidance</li><li>• Flavor notes and best kitchen uses</li></ul>	<b>Notes</b> <ul style="list-style-type: none"><li>• Combined tags share the same write-up</li><li>• Tomato entries include only fields supplied</li><li>• This version omits seed source information</li></ul>
---	---

## Peppers

### P1 | Chocolate Primotalii

**Heat:** 1,000,000+ SHU | **Size & Support:** 3–4 ft (Requires staking)

**Description:** Wicked, wrinkled chocolate pods with long stinger tails.

**Lore & Origin:** A 7 Pot Primo x Fatalii cross from Chris Saunders, famous for unconfirmed heat that rivals the Reaper.

**Taste Profile:** Earthy and aggressively hot. The dark pods develop deep, savory, almost smoky umami notes during a long lacto-fermentation.

**Best Uses:** Fantastic for dark, menacing fermented mashes (pairs well with black garlic). Beyond the fermenting jar, they are excellent dehydrated and ground into sinister, smoky chili flakes, or used to build extreme heat in rich BBQ sauces.

### P2 | Carolina Reaper

**Heat:** 1,600,000–2,200,000 SHU | **Size & Support:** 4–5 ft (Heavy cage or stake)

**Description:** Gnarled, red, blistered pods featuring a signature scorpion tail.

**Lore & Origin:** The legendary former Guinness World Record holder created by Ed Currie.

**Taste Profile:** Sweet and fruity before the molten lava kicks in. The natural sugars provide excellent food for lactobacillus bacteria.

**Best Uses:** Blend with fermented carrots and onions to tame the heat and boost lactic acid in a fermented hot sauce. Great for fresh extreme chili challenges, dehydrating into brutal powders, or infusing into a high-heat chili oil.

## P3 | Fried Chicken

**Heat:** 1,000,000+ SHU | **Size & Support:** 3–4 ft (Staking recommended)

**Description:** Bumpy, heavily crinkled orange pods that genuinely resemble crispy fried chicken chunks.

**Lore & Origin:** A rare cross of Jay's Peach Ghost Scorpion and Bubblegum 7 Pot (BBG7).

**Taste Profile:** Tropical and fruity. The high sugar content promotes rapid bubbling in an active brine.

**Best Uses:** Makes vibrant orange, fruit-forward fermented sauces. Excellent when used fresh in blistering tropical salsas, or dehydrated into an eye-catching, fruity orange superhot powder.

## P4 | Pimento

**Heat:** 100–500 SHU | **Size & Support:** 2–3 ft (Small cage or light staking)

**Description:** Large, smooth, heart-shaped red peppers that are thick-walled and juicy.

**Lore & Origin:** A classic sweet pepper originally from South America.

**Taste Profile:** Sweet, succulent, and very mild.

**Best Uses:** The perfect "filler" pepper to bulk up a superhot fermented mash without adding unwanted heat. In the kitchen, these are incredible for roasting, slicing crisp into salads, or making traditional homemade pimento cheese spreads.

## P5 | Fried Chicken?

**Heat:** 1,000,000+ SHU | **Size & Support:** 3–4 ft (Staking recommended)

**Description:** An unknown pheno or off-type of the standard Fried Chicken pepper. Expect gnarly, crispy-looking pods.

**Lore & Origin:** A mystery variant of the famous JPGS x BBG7 cross.

**Taste Profile:** Likely tropical and exceptionally hot.

**Best Uses:** Great for experimental small-batch ferments. Also perfect for wildcard hot sauces, dehydration experiments, or surprise garden superhots.

## P6 | Sweet Red Cherry

**Heat:** 0–500 SHU | **Size & Support:** 2–3 ft (Tomato cage)

**Description:** Small, perfectly round, bright red peppers that look exactly like large cherries.

**Lore & Origin:** An heirloom variety cherished for generations in American home gardens.

**Taste Profile:** Crunchy, juicy, and very sweet.

**Best Uses:** Excellent for whole-pod brine fermentation (they stay incredibly crisp when fermented with grape leaves). Highly recommended for eating fresh off the vine, tossing into summer salads, or hollowing out and stuffing with cream cheese and prosciutto.

## P7 | Aji Dulce

**Heat:** 0–1,000 SHU | **Size & Support:** 3–4 ft (Sturdy cage)

**Description:** Small, wrinkled red pods that look identical to a fiery Habanero but pack zero punch.

**Lore & Origin:** A staple of Latin American cuisine.

**Taste Profile:** Highly aromatic, fruity, and sweet with deep tropical notes.

**Best Uses:** Add to fermented hot sauces to drastically boost the floral, tropical flavor profile without blowing out the Scoville count. Essential for authentic sofrito bases, mild fresh salsas, and traditional Latin American rice dishes.

## P8 | Scorpion

**Heat:** 1,200,000+ SHU | **Size & Support:** 3–4 ft (Tomato cage)

**Description:** Plump, lantern-shaped red pods that taper into a sharp, stinger-like tail.

**Lore & Origin:** Originating from Trinidad and Tobago, this landrace variety paved the way for modern superhots.

**Taste Profile:** Tender fruitiness quickly overtaken by a stinging burn. Fermentation smooths out the bitter edges of the capsaicin.

**Best Uses:** Classic, traditional superhot fermented mashes. Also an incredible base for intense Caribbean jerk rubs and dehydrating into potent shaker powders.

## P9 | 7 Pot Brain Strain

**Heat:** 1,000,000–1,350,000 SHU | **Size & Support:** 3–4 ft (Heavy staking)

**Description:** Lumpy, heavily folded pods that closely resemble the lobes of a human brain.

**Lore & Origin:** Developed by David Capiello by selectively breeding 7 Pot peppers for texture.

**Taste Profile:** Smoky and fruity with an intense heat that mellows into a rich, savory profile after a 30+ day ferment.

**Best Uses:** Complex, savory fermented sauces (excellent with roasted garlic). Great for kicking up a massive pot of chili or drying into one of the most aggressive powders you can make.

## P10 | Chocolate Habanero

**Heat:** 300,000–425,000 SHU | **Size & Support:** 3 ft (Cage or staking)

**Description:** Beautiful, glossy, mahogany-brown lantern pods.

**Lore & Origin:** Often called the "Congo Black," a naturally occurring variant from the Caribbean.

**Taste Profile:** Deep, earthy, and distinctly smoky.

**Best Uses:** Jerk-style fermented sauces. The earthy notes pair perfectly with allspice and thyme. Also the ultimate pepper for authentic Jamaican jerk marinades, dark mole sauces, and smoky salsa rojas.

## P11 | Chocolate Moruga Scorpion

**Heat:** 1,200,000–2,000,000 SHU | **Size & Support:** 3–4 ft (Sturdy cage)

**Description:** Blistered, walnut-sized brown pods with the classic Moruga shape.

**Lore & Origin:** A natural dark variant of the famous Trinidad Moruga Scorpion.

**Taste Profile:** Earthy and sweet. The dark flesh creates a beautifully menacing, deep brown hot sauce.

**Best Uses:** Ultra-hot, earthy ferments (great blended with fermented blackberries). Highly recommended for extreme dark BBQ sauces, heavy meat glazes, and terrifyingly hot chili oils.

## P12 | Peach Jolokia Ghost

**Heat:** ~1,000,000 SHU | **Size & Support:** 3–4 ft (Tomato cage)

**Description:** Long, wrinkled, pendant-shaped pods that ripen to a stunning pastel peach.

**Lore & Origin:** A beautiful color mutation of the classic Bhut Jolokia.

**Taste Profile:** Highly floral and fruity.

**Best Uses:** Ferment in a mash with fresh peaches or mangos to create a wildly active, sweet-and-sour lacto-ferment. Unbeatable for fresh tropical fruit salsas, sweet-heat wing glazes, and striking pastel hot sauces.

## P13 | Peach Starkist

**Heat:** 100,000–300,000 SHU | **Size & Support:** 2–3 ft (Light stake)

**Description:** Radiant peach-colored pods with a unique shape.

**Lore & Origin:** A beautiful, rare peach variety popular among boutique growers.

**Taste Profile:** Bright, citrusy, and fruity.

**Best Uses:** Vibrant, medium-heat fermented sauces that won't overwhelm the palate. A perfect daily-driver pepper for bright fresh salsas, summer salads, and citrusy marinades.

## P14 | Scarlet Rose

**Heat:** 0–500 SHU | **Size & Support:** 2 ft (Self-supporting)

**Description:** Stunning, bright red, rose-shaped pods.

**Lore & Origin:** An ornamental variety that is entirely edible and sweet.

**Taste Profile:** Sweet, crisp, and fresh.

**Best Uses:** Bulks out red fermented sauces to lower the heat while maintaining brilliant crimson color. Outstanding as an edible garden garnish, sliced fresh into salads, or lightly pan-roasted.

## P15 | Lemon Starburst (KSLSB)

**Heat:** ~150,000–200,000 SHU | **Size & Support:** 2–3 ft (Small cage)

**Description:** Striking, saucer-shaped or "UFO" style yellow pods.

**Lore & Origin:** The legendary Khang Starr cross.

**Taste Profile:** Incredibly citrusy, bright, and fruity. The natural acidity pops even harder once the lactic acid drops the pH.

**Best Uses:** The absolute holy grail for citrus-forward, neon-yellow fermented sauces. Unbeatable when used fresh in ceviche, bright citrus vinaigrettes, or seafood marinades.

## P16 | Goat's Weed

**Heat:** 20,000–40,000 SHU | **Size & Support:** 3–5 ft (Tall staking needed)

**Description:** Stunning plant with fuzzy, silver-haired leaves. Pods start black and turn red.

**Lore & Origin:** A rare heirloom from Venezuela.

**Taste Profile:** Sharp, biting, and somewhat bitter heat.

**Best Uses:** The biting heat smooths out beautifully in a 3-month long brine, making for a fantastic traditional fermented table sauce. Known historically as one of the best peppers for dehydrating into sharp, striking chili flakes.

## P17 | White Habanero

**Heat:** 100,000–300,000 SHU | **Size & Support:** 2–3 ft (Bushy, light support)

**Description:** Tiny, jelly-bean-sized pods that ripen to a creamy pale white.

**Lore & Origin:** Also known as "Yucatan White," a rare heirloom from Mexico.

**Taste Profile:** Extremely fruity and floral.

**Best Uses:** The ultimate base for a pure white fermented hot sauce (ferment with white onions and garlic). Also incredible chopped fresh into bright summer salsas or blended into spicy coconut-milk curries.

## P18 | Aji Charapita

**Heat:** 30,000–50,000 SHU | **Size & Support:** 2–3 ft (Bushy, self-supporting)

**Description:** Hundreds of tiny, pea-sized, bright yellow spheres.

**Lore & Origin:** A wild jungle pepper from Peru, often called the "most expensive pepper."

**Taste Profile:** An explosion of citrus and tropical fruit flavor.

**Best Uses:** Ferment entirely whole in a 3% salt brine to create "pepper caviar." Traditionally served fresh alongside rice dishes, mashed directly into ceviche, or steeped to make traditional Peruvian vinegar sauces.

## P19 | Biker Billy Jalapeño

**Heat:** 10,000–30,000 SHU | **Size & Support:** 2–3 ft (Tomato cage)

**Description:** Large, thick-walled green/red jalapeños.

**Lore & Origin:** Named after TV personality Billy Hufnagle.

**Taste Profile:** Classic jalapeño flavor but significantly hotter. Thick walls provide tons of fuel for lacto-fermentation.

**Best Uses:** The perfect pepper for a fermented, tangy Salsa Verde or traditional Sriracha base. In the kitchen, these are the absolute king of giant stuffed jalapeño poppers, grilling, and slicing into sweet-and-spicy "cowboy candy."

## P20 | Peppadew (Juanita)

**Heat:** 1,000–3,000 SHU | **Size & Support:** 3–4 ft (Sturdy stake)

**Description:** Small, cherry-tomato-sized red peppers.

**Lore & Origin:** Trademarked sweet Piquanté pepper from South Africa.

**Taste Profile:** Uniquely sweet, tangy, and slightly spicy.

**Best Uses:** Lacto-ferment whole in a light brine to retain their crunch. World-famous for being pickled in a sweet vinegar brine and stuffed with goat or cream cheese for the ultimate charcuterie board addition.

## P21 | Zimbabwe Bird Eye

**Heat:** 100,000–225,000 SHU | **Size & Support:** 2–3 ft (Bushy)

**Description:** Very small, slender red peppers.

**Lore & Origin:** A wild, traditional African variety.

**Taste Profile:** Dry, earthy, and fiery.

**Best Uses:** The backbone of a fermented peri-peri sauce. Due to their low moisture content, they are exceptionally easy to air-dry for crushed red pepper flakes or to steep whole for infusing spicy olive oils.

## P22 | Red Peter

**Heat:** 10,000–23,000 SHU | **Size & Support:** 2–3 ft (Light stake)

**Description:** Famously shaped red peppers with a naturally wrinkled appearance.

**Lore & Origin:** An heirloom variety grown for novelty and comedic value.

**Taste Profile:** Crisp and slightly sweet, similar to a hot serrano.

**Best Uses:** A fantastic, thick-fleshed base pepper for red fermented mashes to build volume. Perfect for novelty garden gifts, fresh salsas, pickling, or making comedic batches of homemade hot sauce.

## P23 | Jamaican Red Scotch Bonnet

**Heat:** 100,000–350,000 SHU | **Size & Support:** 3 ft (Cage)

**Description:** Squat, deeply ribbed, bonnet-shaped red pods.

**Lore & Origin:** The quintessential pepper of the Caribbean.

**Taste Profile:** Intensely fruity, sweet, and tropical.

**Best Uses:** Fermented Caribbean pepper sauce (blend with fresh papaya post-ferment). The non-negotiable, essential ingredient for authentic Jamaican jerk chicken, pork marinades, and Caribbean curries.

## P24 | Lesya

**Heat:** 0 SHU (Sweet) | **Size & Support:** 2 ft (Self-supporting)

**Description:** Uniquely shaped, pointed red peppers with incredibly thick walls.

**Lore & Origin:** An heirloom from Ukraine.

**Taste Profile:** Unbelievably sweet and juicy. Extremely high sugar content.

**Best Uses:** Add to any ferment to kickstart lactobacillus bacteria (the sugars will get your brine bubbling vigorously). Outside the jar, these are sweet enough to eat raw like an apple, incredible when fire-roasted, and perfect for stuffing.

## P25 | 7 Pot Primo Heatless

**Heat:** 0–500 SHU | **Size & Support:** 3–4 ft (Staking recommended)

**Description:** Maintains the terrifying, gnarly look of a 7 Pot Primo, but with no heat!

**Lore & Origin:** A selectively bred mutation.

**Taste Profile:** Floral, fruity, and slightly earthy, without the pain.

**Best Uses:** Add to fermented superhot sauces to get massive amounts of "superhot flavor" without making the sauce inedible. Amazing for pranking friends, adding exotic floral flavors to everyday cooking, or making mild salsas that look terrifying.

## P26 | Dieghito Jalapeño

**Heat:** 5,000–7,000 SHU | **Size & Support:** 2–3 ft (Small cage)

**Description:** Large jalapeños with beautiful "corking" on the thick skin.

**Lore & Origin:** An Italian cross.

**Taste Profile:** Juicier and sweeter than a normal jalapeño.

**Best Uses:** A juicy base for fermented green sauces. The thick flesh and massive size make them legendary for roasting, bacon-wrapped poppers, candied jalapeños, and fresh slicing for nachos.

## P27 | Korean Gochu x TM Longhorn Thunder

**Heat:** ~5,000–15,000 SHU | **Size & Support:** 3 ft (Stake)

**Description:** Long, slender, slightly twisted red pods.

**Lore & Origin:** A unique hybrid crossing traditional Korean pepper genetics.

**Taste Profile:** Earthy, slightly sweet, and moderately spicy.

**Best Uses:** Ideal for fermenting into a traditional, tangy gochujang-style paste. Traditionally dried and ground into Gochugaru for making kimchi, or eaten fresh by dipping straight into savory bean pastes.

## P28 | Lemon Drop

**Heat:** 15,000–30,000 SHU | **Size & Support:** 3–4 ft (Sturdy cage)

**Description:** Bright yellow, elongated pods.

**Lore & Origin:** A classic baccatum variety from Peru.

**Taste Profile:** Clean, crisp, and incredibly citrus-forward.

**Best Uses:** Ferments into a stunning, bright yellow sauce where the lactic acid enhances the pepper's natural lemon tang. Superb fresh in ceviche, bright yellow table salsas, and dried into a unique, citrusy chili powder.

## P29 | Ghost (Bhut Jolokia)

**Heat:** 1,000,000+ SHU | **Size & Support:** 3–4 ft (Tomato cage)

**Description:** Rough, dented, bright red pods.

**Lore & Origin:** The original "Superhot" from Assam, India.

**Taste Profile:** Deeply floral, earthy, and fruity.

**Best Uses:** The slow burn pairs beautifully with the tangy bite of a classic fermented ghost pepper sauce. An essential addition to traditional Indian curries, great for dehydrating into flakes, or infusing into hot honey.

## P30 | Poblano

**Heat:** 1,000–1,500 SHU | **Size & Support:** 2–3 ft (Stake)

**Description:** Large, wide, dark green heart-shaped peppers.

**Lore & Origin:** A staple of Mexican cuisine.

**Taste Profile:** Mild, rich, earthy, and slightly sweet.

**Best Uses:** Ferment with tomatillos and garlic for a deep, rich green sauce. The ultimate pepper for classic Chiles Rellenos, roasting for taco fillings, making mole, or drying into Ancho chiles.

## P31 | Orange Dorset Naga

**Heat:** ~1,000,000 SHU | **Size & Support:** 3–4 ft (Heavy staking)

**Description:** Wrinkled pods that ripen to a vibrant orange.

**Lore & Origin:** Developed in Dorset, England.

**Taste Profile:** Extremely fragrant, fruity, and floral.

**Best Uses:** Ferment with carrots and ginger to create a glowing orange sauce with brutal heat. Terrific for extreme tropical fruit salsas or dehydrating to preserve the vibrant orange color.

## P32 | RB003

**Heat:** 2,000,000+ SHU | **Size & Support:** 3–4 ft (Sturdy cage)

**Description:** Extremely gnarly, twisted red pods with a scorpion tail.

**Lore & Origin:** An Australian-bred hybrid (Reaper x Brainstrain).

**Taste Profile:** Intensely fruity and citrusy beneath overwhelming heat.

**Best Uses:** Extreme, long-aged fermented mashes (aging for 6+ months develops incredible depth). A must-have for superhot collector gardens, extreme hot sauce challenges, and aggressive chili powders.

## P33 | Leviathan Gnarly Red

**Heat:** 1,500,000+ SHU | **Size & Support:** 3–4 ft (Heavy staking)

**Description:** Massive, bumpy, heavily contorted red superhot pods.

**Lore & Origin:** A monstrously large superhot cross bred for texture.

**Taste Profile:** Floral and fruity.

**Best Uses:** The massive pod size means higher yields for bulk superhot fermentation mashes. Excellent for growing massive show-peppers, superhot challenges, and bulk powder making.

## P34 | Habanero

**Heat:** 100,000–350,000 SHU | **Size & Support:** 2–3 ft (Small cage)

**Description:** Smooth, lantern-shaped, bright orange pods.

**Lore & Origin:** The standard-bearer for hot peppers.

**Taste Profile:** Bright, citrusy, and floral.

**Best Uses:** The king of fermented fruit sauces (ferment alongside pineapple or mango). The ultimate standard for fresh mango habanero salsas, Caribbean cooking, and muddling into spicy margaritas.

## P35 | Red Scotch Bonnet

**Heat:** 100,000–350,000 SHU | **Size & Support:** 3 ft (Cage)

**Description:** Squat, tam-o'-shanter shaped red peppers.

**Lore & Origin:** A staple of the Caribbean.

**Taste Profile:** Very sweet, tropical, and fruity.

**Best Uses:** Classic fermented Caribbean style sauces. Identical to the yellow/orange varieties in application—perfect for jerk seasoning, tropical hot sauces, and traditional island stews.

## P36 | Yellow Dorset Naga

**Heat:** ~1,000,000 SHU | **Size & Support:** 3–4 ft (Heavy staking)

**Description:** Bright yellow, wrinkled pods.

**Lore & Origin:** A yellow color mutation of the famous Dorset Naga.

**Taste Profile:** Brighter and more citrus-forward than the red variant.

**Best Uses:** Fermenting with yellow bell peppers and turmeric for a violently hot, vibrantly yellow sauce. Dries beautifully into bright, superhot yellow powders.

## P37 | Habanada

**Heat:** 0 SHU (Sweet) | **Size & Support:** 2–3 ft (Self-supporting)

**Description:** Orange, wrinkled pods that look exactly like a habanero.

**Lore & Origin:** Bred at Cornell University to have habanero flavor with zero heat.

**Taste Profile:** Melon, guava, and floral notes.

**Best Uses:** Add to your superhot mashes to intensely amplify the tropical, floral aroma without making it too hot to eat. Incredible for snacking raw, making sweet floral jams, or whipping up mild, tropical salsas for the whole family.

## P38 | 7 Pot Douglah Chocolate

**Heat:** 1,800,000+ SHU | **Size & Support:** 3–4 ft (Sturdy cage)

**Description:** Dark brown/purple, heavily pimpled pods.

**Lore & Origin:** From Trinidad.

**Taste Profile:** Rich, earthy, and nutty.

**Best Uses:** Dark, smoky fermented sauces (the nutty flavor profile holds up incredibly well to a long, slow fermentation). A fantastic base for superhot BBQ sauces, heavy marinades, and dark, smoky dehydrated flakes.

## P39 | Chiltepin

**Heat:** 50,000–100,000 SHU | **Size & Support:** 3–4 ft (Bushy, sprawling)

**Description:** Tiny, pea-sized red berries.

**Lore & Origin:** A wild pepper native to North America.

**Taste Profile:** Earthy, smoky, and famously fast-striking heat.

**Best Uses:** Fermenting whole in a light brine (scoop out like spicy capers). Traditionally sun-dried and kept on the dining table to be crushed dry over soups, stews, and eggs, or steeped to make wild chili oils.

## P40 & P46 | Bhut Jolokia, Peach

**Heat:** ~1,000,000 SHU | **Size & Support:** 3–4 ft (Tomato cage)

**Description:** Long, wrinkled, pastel peach pods.

**Note:** Perfect for sweet-and-sour fruit-based ferments, fresh tropical salsas, and stunning glazes, identical to P12!

## P47 | Yellow Datil

**Heat:** 100,000–300,000 SHU | **Size & Support:** 3 ft (Stake)

**Description:** Small, pointed, golden-yellow lantern pods.

**Lore & Origin:** The signature pepper of St. Augustine, Florida.

**Taste Profile:** Sweeter and fruitier than a habanero.

**Best Uses:** Excellent for tangy, mustard-based fermented sauces. The required ingredient for traditional St. Augustine sweet-and-spicy Datil sauces, Minorcan clam chowder, and bright seafood marinades.

## P48 | Bahamian Goat

**Heat:** 100,000–300,000 SHU | **Size & Support:** 3 ft (Cage)

**Description:** Peach/orange, squat pods.

**Lore & Origin:** A beloved pepper from the Bahamas.

**Taste Profile:** Exceptionally sweet and tropical.

**Best Uses:** Fermenting into a vibrant orange, island-style hot sauce. An absolute favorite for fresh, fruity salsas, tropical marinades, and authentic Bahamian cooking.

## Bonus: Heirloom Tomatoes

Because peppers need friends in the kitchen.

### P41 | Costoluto Genovese

**Description:** Deeply ribbed, flattened, large red heirloom tomatoes.

**Best Uses:** Ferment with onions and jalapeños for a deep, rich fermented salsa. An Italian favorite for simmering down into rich, acidic pasta sauces, slicing thick for sandwiches, or serving fresh in a Caprese salad.

### P42 | Yellow Pear

**Description:** Abundant clusters of tiny, pear-shaped yellow cherry tomatoes.

**Best Uses:** The high sugar content creates a wildly active, bubbly ferment. An incredibly sweet snacking tomato, perfect for tossing into bright summer salads or roasting whole on a sheet pan.

### P43 & P44 | Black Cherry

**Description:** Perfectly round cherry tomatoes that ripen to a deep mahogany.

**Best Uses:** Ferment whole in a 3% brine for a savory, umami-bomb snack. Delicious eaten straight off the vine, tossed in light pasta dishes, or slow-roasted to create a deep, rich tomato jam.

### P45 | Purple Tomato

**Description:** Beautiful dark-skinned tomatoes known for their rich, earthy sweetness.

**Best Uses:** Incredible for fermenting down into a complex, tangy tomato paste. Excellent sliced thick for gourmet sandwiches, BLTs, or fresh, savory eating.

# Bonus: Garden Additions

Three more kitchen-friendly plants added to the 2026 seedling catalog.

## P50 | Matt's Wild Cherry (Tomato)

**Heat:** Sweet / Heirloom | **Size & Support:** Indeterminate, sprawling (Tall Trellis/Cage)

**Description:** Tiny, incredibly sweet wild cherry tomatoes that grow in massive abundance.

**Lore & Origin:** Native to Eastern Mexico, famously brought to wider cultivation by agriculturalist Matt Liebman.

**Taste Profile:** An explosive, highly concentrated tomato sweetness.

**Fermentation Use:** Excellent whole-fermented in a light 3% brine for a tangy, umami-rich "cherry bomb" snack.

**Culinary Use:** Perfect for fresh snacking right off the vine, tossing into summer salads, or making quick blistered tomato sauces.

## P51 | Japanese Eggplant

**Heat:** Mild / Vegetable | **Size & Support:** 2–3 ft (Staking recommended)

**Description:** Long, slender, deep purple fruit with thin skin and tender, seedless flesh.

**Lore & Origin:** A traditional staple of East Asian cuisine, prized for its delicate texture that does not require peeling or salting.

**Taste Profile:** Mild, subtly sweet, and spongy (absorbs flavors beautifully).

**Fermentation Use:** Can be lacto-fermented with garlic and ginger or pickled in traditional miso/soy-based brines.

**Culinary Use:** Fantastic for grilling, slicing into spicy stir-fries, or roasting slowly with a sweet miso glaze.

## P52 | Sweet Bell Pepper

**Heat:** 0 SHU | **Size & Support:** 2–3 ft (Small cage)

**Description:** Classic large, blocky, thick-walled sweet peppers.

**Lore & Origin:** The quintessential garden sweet pepper, selectively bred for satisfying crispness and zero heat.

**Taste Profile:** Crisp, refreshing, and sweet.

**Fermentation Use:** Perfect for bulking out fermented hot sauces without adding unwanted heat, or making a tangy fermented sweet pepper relish.

**Culinary Use:** Essential for sizzling fajitas, making stuffed peppers, roasting, or eating raw with hummus and dips.

Every plant has been inoculated with Great White Premium Mycorrhizae, an all-natural and certified organic powder blend of beneficial fungi and bacteria that forms a symbiotic relationship with the roots. This powder essentially acts as a massive secondary root system, dramatically expanding the root absorption area to maximize the uptake of essential nutrients and water while practically eliminating transplant shock. In North Carolina, this is especially valuable; the microscopic fungi easily navigate our notoriously dense, compacted clay soils to access locked-up nutrients that standard roots simply cannot reach. Furthermore, this beneficial organic web establishes a fierce defensive barrier around the root zone, actively outcompeting harmful soil-borne pathogens. In a hot, humid Southern climate, this provides critical, built-in root resistance against the devastating blights and fungal diseases that notoriously ravage local tomatoes and peppers. Combined with a massive boost in water-holding capacity that builds crucial drought resilience, this premium powder inoculation ensures your plants stay vigorous, healthy, and high-yielding through the toughest summer conditions.

**THIS SALE IS CASH ONLY**