

## PEPPERS

By Jerry Tammer "Gus" Denny

Hey, Mike

Here's a free lesson on peppers. The nine underlined in pink are the ones I grow. I pointed out in red line ancho that I use to make chili but it does not grow well in this area (and the same is true with lots of the others). There are probably 50 or 60 varieties of peppers plus cross breeds and experiential projects, but the sheet has the most well know of the lot. The habanero separates the men from the boys. It is the hottest pepper out right now (some argue this) the cayenne is the poor man's devil as it has a fire if its own.

The Texas Jim Cameon on the market as a result of the canners wanting to make more money of the cayenne (which Jim is related to) but they screwed up as they couldn't find a jar that would appeal so it became just another pepper the bell peppers which has no heat as you know comes in green, yellow and red. The pimiento as you know you enjoy it in your cheese.

The tepin is a little darling that stings you like a wasp, they say the old cowboys used to dry them and carry them and carry them in their saddle bags and eat them the same way we eat peanuts today. If you visit fast food places you will probably find the jalapeno as it made a hit several years ago when they started battering and deep frying it. (not bad).

The Serrano not as well known as some but it needs no defense as it will hold its own with the big boys. I saved the Tabasco for last for last because I am really breaking a copyright law when I discuss it. The McHenny family caused it to become one. Of the most famous peppers with their legal battle to win the owner of the word Tabasco. It was a great work of political expression and a huge legal battle. (Look it up on the web either under Tabasco or McHenny, it's quite a story) I like to know my pepper. You have heard the ole story of talking to plants make them grow better.

Well I talk to my peppers to make them hotter (I am OK don't send the man in the white coat) as a little extra am sending you a pod of okra which has nothing at all to do with the pepper family just wanted you to see why you pick them before they get too big. Try cutting this pod with a knife. Also as a bonus we will send you free of charge (How many times have you heard that) a cluster of polk berries. Do not eat. Do not eat. They were used years ago to make ink before Mr. Schaffer came out with his bottle. The plant this comes from grows wild (I have tons of them they grow 8 to 10 foot tall and you need a saw to fell them. A strange thing about polk when they first start growing less than knee high they are very eatable and were also considered a great spring tonic that would send you into the rest of the year cleaned out. This is enough of this bull. Hope you enjoy the hot sauce and the pepper sauce. Feel free to give. small quantities to your friend and large portions to your enemies. There is one bottle of commercial sauce that you can use to compare. Talk about different names and types of hot Suc=uce it is estimated to be over 400 brands on the market, have a hot time in the ole town tonight. See you Gus.

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