

World Record

[TM418-10 - Baby Cakes Tomato Seeds](#)

70 days. *Solanum lycopersicum*. (F1) Baby Cakes Tomato. This early maturing plant produces heavy yields of 1 to 1 ½" diameter red cherry tomatoes. It tastes like a classic tomato. Perfect for eating fresh right off the vine or in salads. Crack Resistant. It can be grown in either open-field culture or on short stakes. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, FF, TMV, TSWV. Determinate.



[TM10-20 - Better Boy Tomato Seeds](#)

75 days. *Solanum lycopersicum*. (F1) Better Boy Tomato. The plant produces extremely heavy yields of 10 to 16 oz bright red tomatoes. It has a rich old fashioned tomato flavor. It is very meaty, juicy, and flavorful with just the right balance of acid and sugar. It is one of the most popular tomatoes grown in the United States and one of the all time best sellers. One of the most disease resistant tomato varieties. Home gardeners have voted Better Boy Tomato as one of the Best Tomatoes to Grow. It is a Guinness World Record holder for the highest-yielding tomato, producing 342 lbs of tomatoes from one plant. The plant continues to produce all season long. Perfect for slicing, freezing, canning, and sauces. Good foliage protection prevents sun scaling. The plant requires support, either staking or cages. An excellent choice for home gardens and market growers. Disease Resistant: V, F, N, A, St, LB. Indeterminate.



[PE36-50 - Blizzard Snow Peas Seeds](#)

68 days. *Pisum sativum*. Open Pollinated. Blizzard Snow Peas. The plant produces high yields of 3" long pods. Very sweet and flavorful. Perfect fresh in salads, in soups, stir-fries, or eaten fresh off the vine, and used in cooking. It is named Blizzard because this snow pea produces an avalanche of sweet narrow 3" pods in heavily concentrated sets. The 3 ½ ft vines make it fast and easy to pick. Best if grown on a trellis. Excellent choice for home gardens.



[HP2287-10 - Carolina Reaper Chocolate Hot Peppers](#)

110+ days. *Capsicum chinense*. Open Pollinated, Plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a smoky flavor that is perfect for meat dishes. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Chocolate Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



[HP2402-10 - Carolina Reaper Mustard Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green, to golden yellow, to mustard when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Mustard Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



[HP2286-10 - Carolina Reaper Orange Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated, Carolina Reaper Orange Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a citrus flavor that is especially popular in tropical cuisine. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and an Orange Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



[HP2293-10 - Carolina Reaper Red Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium-thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper was created by Ed Currie who crossed a Pakistani Naga Pepper with a Red Habanero Pepper from Saint Vincent Island in the Caribbean. In 2013, the pepper was recorded as the Hottest Pepper in the World and is listed in the Guinness Book of World Records. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! Also known as HP22B. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2288-10 - Carolina Reaper Yellow Peppers](#)

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a citrus flavor that is especially popular in tropical cuisine. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Yellow Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



[TM41-20 - Delicious Tomato Seeds](#)

77 day. Solanum lycopersicum. Open Pollinated. Delicious Tomato. The plant produces good yields of 1 to 2 lb scarlet red beefsteak tomatoes. You might even get one that exceeds 3 lbs. They are meaty, juicy, and very delicious. It has a rich old-fashioned tomato flavor. Perfect for sandwiches, salads, slicing, tomato juice, and canning. This tomato held the Guinness World Record as the largest tomato ever grown at 7.75 pounds for over 28 years! One of our best-selling tomatoes. It has very few seeds. Impress your neighbors and try growing a World Record size tomato! Stores well for weeks. Crack Resistant. An excellent choice for home gardens. An heirloom variety from Pennsylvania, USA. United States Department of Agriculture, PI 639212. Indeterminate.



[PM4-10 - Dill's Atlantic Giant Pumpkin Seeds](#)

130 days. Cucurbita maxima. Open Pollinated. Dill's Atlantic Giant Pumpkin. The plant produces huge world-record-sized pumpkins. It is the granddaddy of all giant pumpkins. The Dill's Atlantic Giant held the World Record at 1337 lbs, grown by an American in New Boston, NH. These are Genuine seeds from the grower - Howard Dill of Nova Scotia. Try breaking the record yourself! An excellent choice for home gardens and Farmer's Markets. United States Department of Agriculture, PI 601256. A variety from Canada.



Atlantic Giant is a registered trademark of Howard Dill Enterprises.

[SQ12-5 - Giant Show King Squash Seeds](#)

130 days. Cucurbita maxima. Open Pollinated. Giant Show King Squash. The plant produces giant gray-green color squash. This unique squash was developed by Howard Dill who also grew the World Record Dill's Atlantic Giant Pumpkin. The squash can grow from 400 lbs up to 990 lbs! Impress your neighbors and grow a World Record size squash. The current world record set in Nova Scotia was at 1,486 lbs. These are Genuine seeds from the grower - Howard Dill of Nova Scotia. A summer squash variety.



[K03-100 - Gigante Kohlrabi Seeds](#)

130 days. Brassica oleracea. Open Pollinated. Gigante Kohlrabi. The plant produces excellent yields of huge kohlrabi bulbs. The creamy white bulbs are very flavorful, very mild, and very tender with no woody taste. They can be eaten raw, used in slaws, cooked, or used in Hungarian soups. These huge kohlrabies can reach 10 lbs. Impress your neighbors by growing a world record size kohlrabi. It was a former Guinness World Record Holder. An excellent choice for home gardens. A Czechoslovakian heirloom.



[CA1-20 - Gurney's Giant Melon Seeds](#)

80 days. Cucumis melo. (F1) Gurney's Giant Melon. This early maturing plant produces good yields of giant 18 lb flavorful cantaloupes. The cantaloupes ripen in August. It has orange flesh that is extremely sweet. Try growing a record-sized Giant Cantaloupe in your home garden. A variety from the USA.



[HP163-20 - NuMex Big Jim Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

[HP2206-20 - NuMex Heritage Big Jim Hot Peppers](#)

85 days. *Capsicum annuum*. Open Pollinated. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.



[RD32-100 - Sakurajima Mammoth Radish Seeds](#)

80 days. *Raphanus sativus*. Open Pollinated. Sakurajima Mammoth Radish. The plant produces giant 100 lb size white round radishes. This mammoth round white radish has a mild sweet flavor. Best when harvested when roots reach 10" in diameter. It is grown in Japan and is known as the Largest Radish in the World. It sometimes reaches 100 pounds. Used for pickling and cooking. An excellent choice for home gardens and specialty market growers. A variety from the very southern tip of Japan. United States Department of Agriculture, PI 43066.



[TM898-10 - SteakHouse Tomato Seeds](#)

75 days. *Solanum lycopersicum*. (F1) SteakHouse Tomato. The plant produces high yields of 3 to 4 lb red beefsteak tomatoes. It has a rich old-fashioned tomato flavor. Perfect for salads, slicing, and sandwiches. This is the World's Largest Beefsteak Tomato! Impress your neighbors by growing a humongous-sized tomato in your backyard garden. The plant requires support, either staking or cages. An excellent choice for home gardens. Disease Resistant: V, F. Indeterminate.



[TM767-10 - SuperSauce Tomato Seeds](#)

70 days. *Solanum Lycopersicum*. (F1) SuperSauce Tomato. This early maturing plant produces high yields of 1 to 2 ½ lb red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making sauce, puree, paste, and canning. It is also great for sandwiches, burgers, salads, and slicing. It is so large, 5 ½" long by 5" wide, one tomato fills an entire sauce jar. The World's Largest Paste Tomato! It is super-easy to peel, making homemade sauce quick and easy. Excellent choice for home gardens. Diseases Resistant. Indeterminate.

