



Johnson's Garden Talk

Lawn and garden information for the friends and customers of Johnson's Garden Centers

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September/October
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Get Your Chile Fix Here

Carolyn Utter, Editor

Are you a chilehead? Having prepared my first pot of chili in early August this year puts me in that category, don't you think? What else am I to do with an abundance of fresh tomatoes and chile from the garden?

Now you can be a chilehead, too. All you need is an intense love for the flavor of roasted green chile in all sorts of Southwestern or Tex-Mex dishes, sauces, etc. Then stop by Johnson's Garden Centers for fresh roasted chile peppers from Hatch, New Mexico, the green chile capital of the world!

Chileheads from far and wide travel to New Mexico in the fall each year to pick up their annual supply of freshly roasted green chile peppers. At Johnson's, we make the road trip for you! Getting the peppers to Wichita from Hatch each year has been a labor of love. The 15-hour trips (*one way!*); driving home at night to protect the peppers from scorching heat; and the inevitable vehicle break down at some point during the trip have all certainly made us think twice about continuing this fall tradition. But true chileheads don't let such things get in the way of their capsaicin fix.

If you're a chilehead, too, stop by soon to pick up your supply of roasted chile ranging from mild, medium, hot to EXTRA HOT (*new this year*) depending on your pepper tolerance. Peppers are available in quantities of small, medium and large.

If you'd like to become a chilehead, just stop by to catch a whiff of that mellow aroma as the chile peppers crackle, pop, blister and tumble over an open flame. You'll be salivating for those smoky delicacies in no time. We'll be roasting chile at Johnson's this fall until the supply of fresh chile peppers runs dry, so stop by soon to get yours ... and get ready for some cookin'! ■

Chilehead Glossary

Capsaicin—The chemical in chile peppers that produces a burning sensation in your mouth and signals the release of natural pain relievers, endorphins.

Chile—Pungent capsaicin peppers that vary from mild to hot.

Chile Fix—One's daily dose of the addictive chile pepper.

Chilehead—Chile connoisseurs who crave the pepper's flavor and heat.

Chili—The soup made from beef, tomatoes, chile peppers and spices.

Roasted Chile—Green chile peppers that are placed in a big rotating drum and then roasted and tumbled over an open flame. This gives the peppers a wonderful smoky flavor and makes it easier to remove the skin.