

SPY PHOTOS REVEAL CROP OF REALLY HOT, HOT PEPPERS...

For Immediate Release:



East Stroudsburg, PA (June 15, 2007) – Csigi Chili Sauce Gourmet Foods the maker of the 2007 Scovie Award winning Capsaicin Carnivale and the 2006 Scovie Award winning Salubrious Savina are brewing up something fiery! As you can see, these recently released spy photos taken at an organic farm in an un-disclosed location in rural Pennsylvania. Clearly, shows a few rows of Naga Morich and Bhut Jolokia chile plants!



http://en.wikipedia.org/wiki/Naga_Jolokia_pepper

The **Naga Jolokia** is a [chili pepper](#) that occurs in northeastern India ([Assam](#), [Nagaland](#), and [Manipur](#)) and [Bangladesh](#). It was confirmed by [Guinness World Records](#) to be the hottest chili in the world, displacing the [Red Savina](#). Disagreement has arisen on whether it is a [Capsicum frutescens](#) or a [Capsicum chinense](#). The Indians claim it is a *C.*

frutescens,^[1] but the derived cultivar [Dorset Naga](#) was assessed as a *C. chinense*. Recent [DNA](#) tests have found both *C. chinense* and *C. frutescens* genes.^[2]

It is also called **Bih Jolokia** in some places of [Assam](#) (*Bih* = 'poison', *Jolokia* = 'chili pepper'; in [Assamese](#)). Other names are **Bhut Jolokia** (*Bhut* = 'ghost', probably due to its ghostly bite or introduction by the [Bhutias](#) from Bhutan poison chili), **Borbi Jolokia**, **Nagahari**, **Nagajolokia**, **Naga Morich**, **Naga Moresh** and **Raja Mirchi** ('King of Chillies'). Regardless the moniker, they all refer to the same chili with the name *Naga* possibly stemming from the extreme hotness represented by the aggressive temperament of the warriors of neighboring [Naga Community](#).

Ripe Nagas measure 60mm to 85mm long and 25mm to 30mm wide with an orange or red color. They are similar in appearance to the [Habanero](#) pepper, but have a rougher, dented skin—a main characteristic of the Naga.^[3]



Reliable sources indicate that a limited number of the ewers that are to hold this delightful elixir of life will be made using an ancient craft that dates back to the 1st century BC! Details are sketchy at best from this point on, but once more information is gleaned from our anonymous sources, these details will be made available to the public.



Csigi Chili Sauce Gourmet Foods is also set to launch 2 new products in the upcoming weeks. Featuring a Honey Habanero Barbecue Sauce and a zesty Habanero Balsamic Vinaigrette salad dressing/marinade! These two new *all-natural* offerings, like all other Csigi Chili Sauce Gourmet Foods products contain NO MSG, NO corn syrups, NO iodized salt, NO artificial colors, flavors, or preservatives!

Csigi Chili Sauce Gourmet Foods will also be opening a web store partnered with Gourmet Food Mall. Gaining a great new look, more streamlined and intuitively friendly interface. This will give shoppers a better overall experience online...

For information and orders please visit- www.csigichilisauce.com

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