

Curry Family Farm



Meet Ed Curry of Curry Seed & Chile Co. His family has been farming Chili in Pearce, Arizona since he was 1-year-old! Before farming Chili, his grandfather and great grandfather farmed land in Oklahoma, making Ed a fourth-generation farmer.

Ed Curry has known that he wanted to be a Chili farmer since he was 8-years-old! Now he runs his parents' 12,000-acre farm and he couldn't have picked a better place to grow Chili. Chilis need a lot of water and sunlight to grow well, but they also can't get too hot. With the Curry Farm sitting at a higher elevation, it has cool nights and more rainfall than other parts of Arizona. Irrigation also helps Ed get water to every Chili plant.

Aside from chili, Ed's family also grows beans, corn, watermelon, and peppers of all kinds. They have a fine selection of seed from a wide range of red and green chili varieties with their unique flavors in three heat levels- hot, medium, and mild! With their chili peppers they focus on genetic work, color extraction, and producing and selling chili seeds for farmers all over the world.

Ed Curry is very passionate about the genetic work done on their farm. Their genetic work includes pepper breeding to achieve new varieties of peppers that are a standardized heat level, and have a drought tolerance. In the 1980s Curry developed a pepper that was mild in heat. This pepper variety became known as Arizona 20 and is now the standard of the green and red chili in the United States. Curry also strives to create the perfect shaped and sized pepper that food suppliers need. In the farming industry, it is said that the genetic origins for 80-90 percent of the chilis grown commercially in the U.S. can be traced back to Curry's farm in Arizona.

The Curry Farm also focuses on color extraction from their peppers. Color extraction is where they take the red color dye from the chili pepper and use it to create lipstick and other make up products. It is very important that they remove all the heat from the dye so the lipstick is not hot.

Ed Curry is also working on developing chili peppers with a thinner waxy skin, and more color pigment for the makeup industry to use.

Seed farming is another practice that Curry farms has a strong passion for. Their seeds are grown to help farmers obtain good yields, which means more of the seeds turn into healthy and delicious chili peppers. In fact, Curry farms is so great at what they do, they produce 90% of the green chili seeds in America! Their chili varieties are used in nearly every major chili company including Ortega, Santa Cruse chili and spice, Old El Paso Chili powder, and hatch brands. They have also gone international and provide chili seeds to loyal farmers in South Africa and Israel.

Ed Curry has made an enormous impact on revolutionizing the Chili industry and is determined to continue improving his work. On the Curry farm there are some varieties of peppers that they have been working to create for over 20 years. Ed Curry also holds the Guinness world record for the heaviest chili pepper, weighing in at 0.063 lb.!

