



There's a More Natural Way to Make Food Hot.

THE FIRST ANNUAL CHILI PEPPER FESTIVAL  CLEVELAND BOTANICAL GARDEN  AUGUST 13-22, 2004

Nature's little bombshells take center stage this August. Check out the hotties from Asia, Central America and around the world. Learn to grow your own and make home made salsa. Test your tolerance for Scoville units as a judge in a chili cook-off. And realize true hotness comes from within. Especially after you eat.

University Circle, 11030 East Boulevard



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BOTANICAL
GARDEN**



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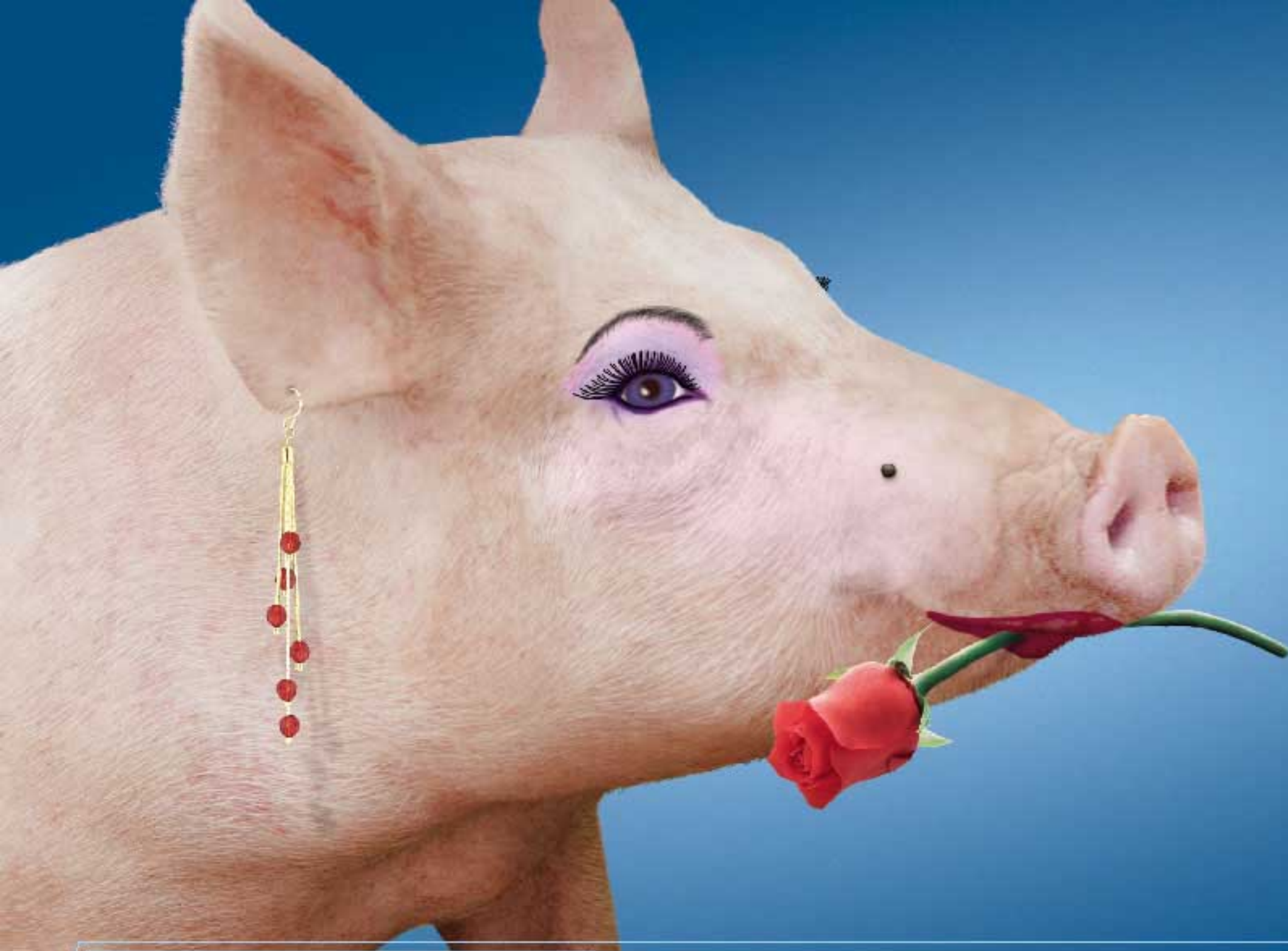
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