Growing Chile Peppers

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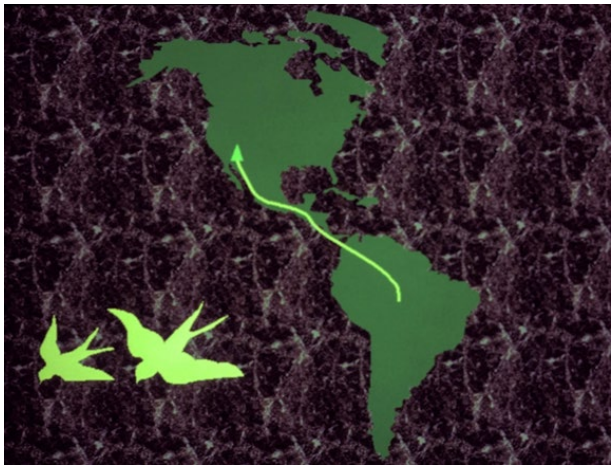
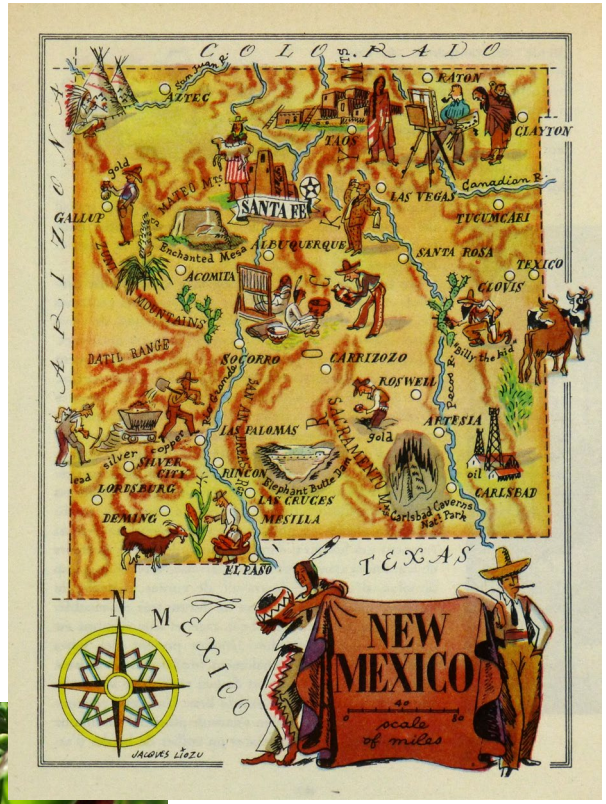
History of Chile Peppers

- Originated in South America
- Birds were the natural disseminators



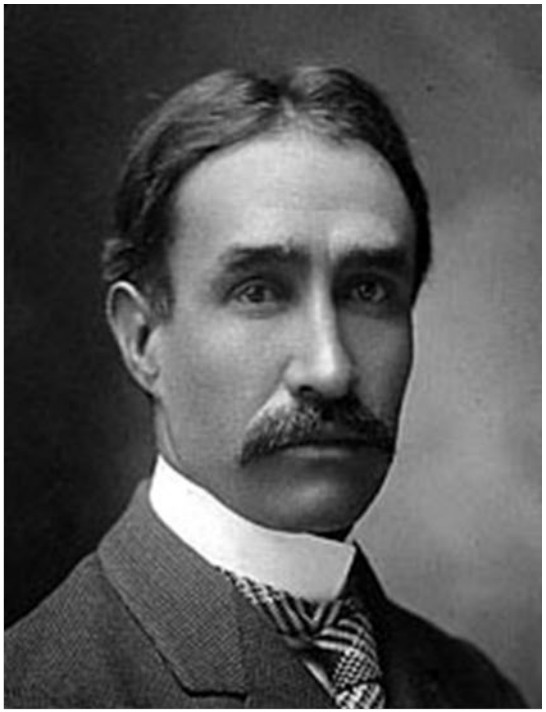
Chile Peppers in New Mexico

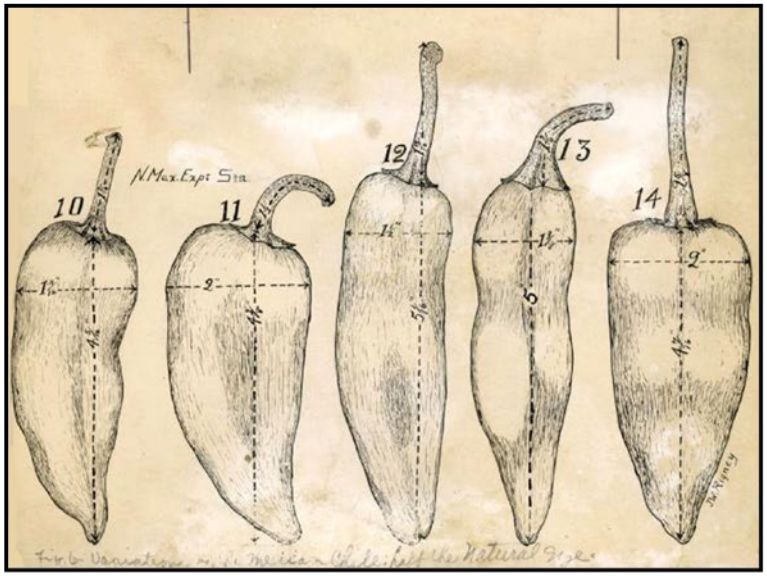
- Brought to the Southwest through trade
- Many native communities have own landrace peppers



Chile Peppers in New Mexico

- Fabian Garcia
- New Mexico Number 9





Chile Peppers in New Mexico

- Cultural Significance
- Industry Importance

Chile Peppers in New Mexico

- Industry Decline

Chile Peppers in New Mexico

- Growing Chile Peppers
  - Direct Seeding
  - Transplants

Chile Peppers in New Mexico

- Direct Seeding Chile Peppers
  - Most Commercial Growers Direct Seed
    - Irrigating
    - Thinning
    - Cultivating
    - Weeding
    - Fertilizing
    - Pest and Disease Control

Chile Peppers in New Mexico

- Transplanting Chile Peppers
  - Commercial Growers Use Transplants When Growing Hybrids
  - Guarantees a Well Distributed Stand
  - No Thinning Costs
  - Transplants Less Susceptible

Chile Peppers in New Mexico

- Planting for Transplanting
  - Greenhouse or At Home
    - Good quality seedling starter mix
    - Use trays and inserts or seed starting kits
    - Plant seeds ¼” deep
    - Keep soil moist and warm
    - Once germinated use a slow release, balanced fertilizer and a good quality light source

Chile Peppers in New Mexico

- Transplanting
  - Ground or Field
  - Raised Beds
  - Pots

Chile Peppers in New Mexico

- Transplanting
  - After last frost
  - Harden-off
  - Transplant at 3-4 true leaf stage or between 4-6 inches tall
  - Plant in a hole that will bury the stem up to the cotyledons
  - Water or irrigate immediately

Chile Peppers in New Mexico

- Transplanting
  - Fertilizer (high phosphorus)
  - Consistent Irrigation Schedule
  - Pod Development ~ 60-70 days after transplanting.

Chile Peppers in New Mexico

- Fruit Set and Development
  - Will Not Set Fruit Below 55 or Above 95 Degrees F
  - Fruit Set Stalls With Consecutive 95 Degree Days
  - Early Yields Occur With Onset of Good Fruit Set Before Hot Weather

Chile Peppers in New Mexico

- Harvesting
  - Red or Green Stage
  - Fresh or Dry
  - Firmness of Pod

Chile Peppers in New Mexico

- Saving Seed
  - Fully Ripe Pods
  - De-seed fresh pods or dry pods in dehydrator (98 degrees)
  - Store in a dry, airtight container

Chile Peppers in New Mexico

- Breeder Seed Development
  - Insect Proof Cages

THANK YOU!

Resources

www.cpi.nmsu.edu

- Growing Chiles in New Mexico – NMSU Guide H-230
- Field Production of Organic Chile – NMSU Guide H-258
- The Landrace Chiles of Northern New Mexico – NMSU Circ 679
- The Chile Cultivars of New Mexico State University – NMSU