

Gourmet Vegetables

Chilli Mild

Feed the Family



DESCRIPTION

Most chillies are green in color when they are still

growing in their unripened state. Although usually green at first, chillies turn red, orange, yellow or brown when mature.

Pepper Flamingo.

3½in/8.89cm x 3½in/8.89cm. Slightly tapered fruits that turn ivory to pink, and later develop into an orange/red color. Plant produces high yields of very sweet fruits. 66 days.

Pepper Rellano Italian

Sweet. Can be eaten fried, sauteed or stuffed. Chillies can grow to approximately 2in/5.08cm x 6in/15.24cm. Chillies have a thick wall and are of a mild heat. Green to red. 70 days.

Pepper Antohi Romanian

Small. 4in/10.16cm x 2in/5.0cm pointed, smooth bell peppers. Early upright plant producing high yields. Turns from yellow to red upon maturity. 53 days.

Pepper Carmen. 28in/71cm tall plants. Fruits are horn shaped. Mature fruits are red and sweet. Suitable for large patio containers and vegetable gardens.

Conquistador.

Sweet, non-pungent variety. 6-7in/15-18cm.

Romanian Sweet. Mild,

sweet, thick fleshed peppers. 4in/10cm.

Cubanelle. Turns from yellow/green to red when mature. Thinner flesh and wrinkled skin.

Cajun Belle. Mildly hot but sweet pepper. Looks like a small bell pepper. 60 days.

Pimento. Heart shaped fruit is green, turning red at maturity, 2-4"/5-10cm. Often used as color with green olives. H12-18in./30-45cm.

Mariache. is a beautiful plant, deserving a sunny location in an annual or perennial flower bed.

Mariache. Sets fruits and produces an abundant crop of high quality, mild chile peppers. The chile peppers are pendant, meaning they will hang below the stem. It is a fleshy pepper that ripens from creamy white to rose, then red.



PROPERTIES

Culinary

The fleshy base of the petals and meaty heart are the most edible part of Chilli Peppers.

Medicinal

Stimulates and aids digestion; anti dyspeptic. Considered to be prophylactic against arteriosclerosis. A major constituent of digestive tonics.



CULTIVATION

Commercially and horticulturally either from seed or

preferably from suckers arising from the root stock, retaining a portion of the parent plant. The 'heels' are planted in rich moist soil 29.5in/75 cm apart in late spring or early summer.



GROWTH

Give plenty of water, some protection in the cold weather may be required. Optimal cropping is reached in the third year, and plants should be replaced in the fifth season. For more information on how to use chilli peppers, please view our 'Using Chilli Peppers' fact sheet on our website at: www.herbherbert.com



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Any enquiries can be directed to:
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