

ANOTHER HERB HERBERT FACT SHEET

SPECIAL INTEREST HERBS

GOURMET VEGETABLES CHILLI PEPPER POBLANO/ANCHO

Capsicum annuum 'Poblano' & 'Ancho St Luis'

Fresh pods are called Poblano, dried Ancho, Few vegetables are as versatile and as pretty in the garden and in cuisine as peppers. No matter what your tastes are you will find one to suit. This variety is a tried and proven form. Both hot and mild peppers are derived from species *Capsicum annuum*, which is native to Mexico and Central America. Seeds have been found in digs from 7,000 BC in Mexico. These would have been wild forms and cultivating dates back 2,000 years later. This type of Mild Pepper is most popular in temperate countries and is widely grown in greenhouses in the northern parts of the northern hemisphere.



ROWTH
Matures in approx.
60-70 days.



ULTIVATION
Tolerant of cool temperatures, but will perform better in warmer climates. Pepper and Chilli seeds require a high temperature to germinate, preferably over 20 C/ 70 F. Sow seeds indoors in pots or seed trays approx. 6-8 weeks prior to transplanting outdoors or direct into your garden after all dangers of frost have passed and the ground has become warm. Plant seed approx. 0.5-1cm/0.2-0.4in deep. Allow 30-60cm/12-24in between plants and 50-100cm/20-40in between rows. Staking is recommended. If growing seed is a little hard or seed is hard to obtain potted plants are now available from your local garden center.

Crops respond to frequent irrigation and fertilizer applications. Grows best in drier parts of the tropics and in warm summer weather. Good greenhouse plant. Poor growth is usually the result of cold conditions. In greenhouses and in the wet season in the tropics, grey mold such as botrytis, can kill the stems. Better air circulation should prevent this.



DESCRIPTION
Fast growing annual, prolific fruiting variety, bearing medium sized fruit of dark green to deep brownish red at maturity.



USES
Great for salads, as well as stuffed with cheese, mince, herbs and other vegetables, or as a colorful addition to raw vegetable platters and cooked cuisine. Essentially used in stir fries and a key ingredient to Mexican dishes such as fajitas and burritos..



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