

ANOTHER
HERB HERBERT
FACT SHEET



SPECIAL INTEREST HERBS
GOURMET VEGETABLES
CHILLI PEPPER 'ANAHEIM'
Capsicum annuum



DESCRIPTION

Pepper Anaheim is a pepper to grow if you're after that mild sweet flavor in your food. This pepper is eaten fresh, often dried or pickled, and makes a great option for stuffing with all sorts of goodies like mince, rice and herbs. It also roasts really well and is the variety most often used for canning or pickling in shops. It's narrow and light green in color, and turns red when mature. Peppers are not only a great, low fat food, packed with Vitamin C, but are also a funky addition to any garden or courtyard. They grow quickly and survive well staked in garden beds or terracotta pots. The yellow, green or red pod-like fruit will provide color, and show off your green thumb! Named for the area Los Angeles USA where they were originally cultivated.



USES

So versatile, you can use the Anaheim Pepper in almost anything. It's great for salads as well as stuffed or as a colorful addition to raw vegetable platters and cooked cuisine. Essentially used in stir fries. You can enjoy peppers fresh (raw) or they're great on the grill. Store in a paper bag in the refrigerator for up to a week, or place in a plastic bag in the freezer. This variety of pepper dries especially well and in some countries is strung together and used for decoration – called “ristras”.



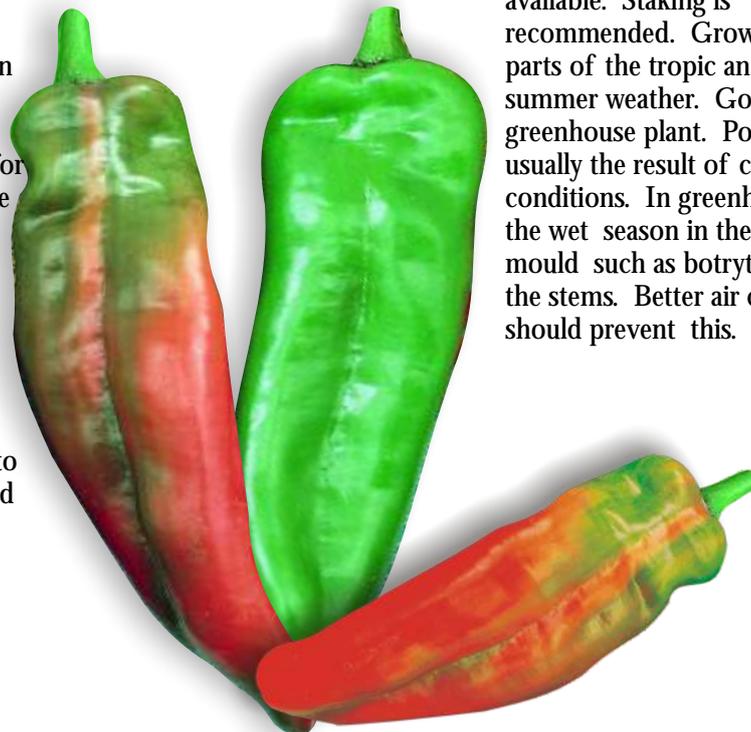
CULTIVATION

Tolerant of cool temperatures, but will perform better in warmer climates. Pepper and Chili seeds require a high temperatures to germinate, preferably over 20 C/70 F. Sow seeds indoors in pots or seed trays about 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 about ½ in/1.25cm deep. Allow 12-24 in/30-60cm between plants and 20-40 in/50-100cm between rows depending on how much space you have available. Staking is recommended. Grow best in drier parts of the tropic 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 tropic, grey mould such as botrytis, can kill the stems. Better air circulation should prevent this.



GROWTH

Matures in approx. 60-75 days. Grows to about 6-10 in/15-20cm long and about 2 in/5cm around.



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