

CHILES



INFORMATION FORM

Please fill out the following questions about the chile variety you grow. When applicable, all measurements should be metric. Weight can be in lbs. as it's easily converted to grams or kilos.

CATALOG No./CROP NAME:

Date planted:

Date transplanted into garden
(if applicable):

Date of 1st germination:

No. seeds planted:

No. germinated seeds (date):

Did the crop receive full sun, partial sun, or full shade?
.....

Date of 1st flower:

Date of 50% flowering:

continued

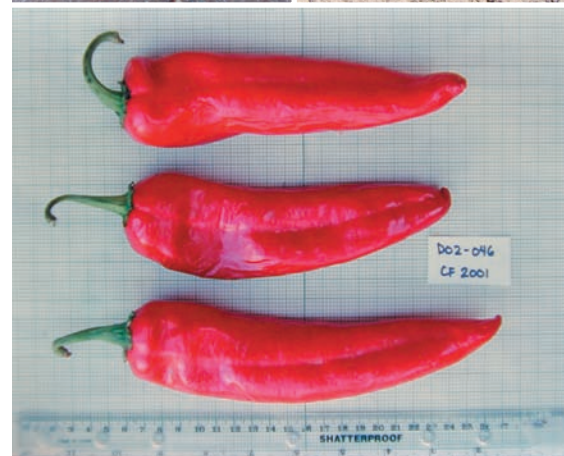
PHOTOGRAPHING CHILES

Getting good photographs of plants in the field can be difficult. Mostly what we're looking for with chiles is some sense of **overall height and form**, the **color of the mature fruit** and **how it grows** on the plant (hanging down or standing upright). At right are several examples to help you best document each variety you grow. If you're growing more than one chile variety, be sure to label each photograph with the catalog name and number. If you're only growing one variety, it's still a good idea, but less critical. A ruler helps give scale to your photograph and is an important feature for NS/S. If possible, be sure to include **something for scale** in each photograph—a yard/meter stick, shovel, person, etc. for whole plants; a ruler, business card, etc. for close-ups.

The most important feature to get a good photograph of is the **harvested fruit**. If more than one type of fruit is present in your variety (different shape or color), be sure to include an example of the different types.

The flowers and pods of most varieties of chile hang downward, but not all do. This is important to document in the chiles you're growing.

SAMPLE PHOTOS



CHILES



Date 1st fruit produced:

Date of 1st harvest:

Date of last harvest:

Total weight (or number) of fruit produced throughout the season (approx):

What form does the plant take (viney, sprawling, upright bush, spreading bush, etc.)?
.....

How tall is the plant at maturity?

What color(s) do the fruit turn as they mature?
.....

How does the immature/mature fruit taste? How hot is it?
.....

How are the pods arranged on the plant (hanging, upright, in clusters, along the stem etc.)?

Were the plants subject to any unusual or particularly harsh weather (hail, hard rain, early frost, etc.)? When? How did they fare?

Were there any problems with disease, fungus, insects, or other pests? How did plants respond? Did you use anything to treat the problem? How well did it work?

Please provide an overall description of how you grew this crop, including a brief description of how you watered (hose, drip, rain only, etc.) and about how often (i.e., did it experience some drought, weekly soakings), whether it needed trellising, was it intercropped and with what, did it need extra shade, did the grasshoppers seem to like it particularly, etc.

QUESTION KEY

CHILES



Date planted: the date you sowed the seeds, either directly into the ground or in a seedling tray.

Date transplanted into garden: the date you transplanted the seedlings into the garden.

Date of 1st germination: the date you noticed the first seedling emerge (either from the ground or in a seedling tray; if a seedling tray, be sure to let us know how/where you started the plants).

Total number of germinated seeds (date): when you decide that no more plants are likely to germinate, include the date; be sure to count how many seeds you plant!

Date of 1st flowering: the date you noticed the first flower on any plant.

Date of 50% flowering: the date when 50% of the number of plants are in flower, even if they only have one flower each!

Date 1st fruit produced: the date you see the first fruit form.

Date of 1st harvest and date of last harvest: this may depend on how you harvest the chiles; if you wait to harvest mature fruit all at once at the end of the season, simply record that date; if you harvest periodically, just record the dates of your first and last harvests.

Total weight (or number) of fruit produced throughout the season: if you harvest periodically and then eat the chiles, just give us an assessment of whether you considered it prolific (more chiles than you know what to do with), fine, or poor (not enough chiles to satisfy your needs).

What form does the plant take? Most chiles are bushy, but they can vary; **a photograph is best for this.** Viney indicates that it vines up a support; sprawling indicates it lies prostrate on the ground.

How tall is the plant at maturity? Try to measure from the ground to the average highest point on the plot; a metric ruler (cm) is best, but use whatever you have.

What color(s) do the fruit turn as they mature? Some chiles turn from green at immaturity to orange to red; others turn brown, etc.

How does the immature/mature fruit taste? How hot is it? There is a difference between “taste” and “hotness”; try to separate these two traits; taste might involve tart, sweet, bitter, spiciness (as in “aromatic”), etc. whereas hot refers to “heat”. Chile heat can also vary as to what part of the mouth it affects—tongue and front part of the mouth vs. the throat. It can also vary as to duration of “heat”—dissipates quickly vs. long-lasting.

How are the pods arranged on the plant (hanging, upright, in clusters)? The fruit on some chiles stands upright, pointing toward the sky; most fruit dangle downward; a **photograph** helps here also.