

# FARM FRIDAY FUN

## WITH ARIZONA AGRICULTURE

### CHILI PEPPER FACTS



There are over 79 varieties of chili peppers.



The environment of a pepper (soil, temperature, and weather) impacts the way it looks and tastes.



Peppers are believed to be one of the first plants to have been domesticated. Chili pepper seeds from over 6000 years ago have been found in Peru and Mexico.



Capsaicin, not the seeds, is what makes a pepper hot.



Birds who eat the seeds of wild peppers are largely responsible for helping the plant reproduce. Unlike humans, birds are immune to the burning sensation of capsaicin.



November is National Pepper Month



The “heat” of chili peppers was historically measured by diluting an amount of chili extract into sugar syrup until the heat was gone. The more it took to dilute, the hotter the pepper!



Chili was popularized during the Gold Rush when cowboys and prospectors combined dried beef, fat, pepper, salt and chili peppers together into stackable rectangles called “chili bricks” that were then dumped into boiling water.



Chili peppers are a greater source of vitamin C than oranges.



There are over 40 thousand sets of genes in a Chili plant (almost double the amount in humans).



Ed Curry with Curry Seed & Chili Co. in AZ holds the Guinness Record for the heaviest green chili! He also produces 90% of U.S. green chili breeding seeds.

