

# Chili

## Datil, Heirloom

(*Capsicum chinense*). Bursting with fruity, hot goodness! Perfect for spicy salsas, sauces, and fabulous jellies! The renowned pepper originates from St. Augustine, Florida. Local legend says the peppers were brought there from Spain, where they do enjoy a following in Minorca. However, they may also have originated in Chile. Blazing hot, blunt little 3.5-inch fruit ripens to a brilliant orange-yellow. The heat is vicious, being comparable to habanero types, but the flavor is more complex, sweeter, and more fruity.

- 90-100 days to maturity
- 8-12 hours of full sun
- Plant Spacing: 14-18"
- Ideal Temperature: 70-95 F
- Frost Hardy: No

Chilis thrive in well-drained, fertile soils with a pH of 6.5. Abundant phosphorus and calcium is needed for the best results. Tender annual. Plant out after all danger of frost is past. Space chili plants 12-18" apart in rows 24-36" apart, or 2 rows mulching, 18" between plants. Water-in transplants well. Apply a liquid bloom and boost type fertilizer (phosphorus) at transplant time. Install collar (toilet paper tubes cut into 2-3 pieces work well) around seedling at time of transplant to prevent cutworm destruction. Install cage or stakes at time of transplant. Pick the first chilis promptly when they reach full size to encourage further fruit set.

