

Chile: 2002 Acreage, Yield, Production, & Value by Variety

Variety	Acreage Harvested	Yield Per Acre	Production	Average Price Per Ton	Value of Production
			-----Tons-----	-----Dollars-----	-----\$1,000-----
Green					
Jalapeño	800	11.9	9,500	316	3,000
Long Mild	4,000	12.2	48,600	292	14,200
Long Hot	1,300	8.0	10,400	337	3,500
Red					
Paprika	6,200	1.7	10,600	1,340	14,200
Cayenne	1,200	8.4	10,100	475	4,800
Long Mild	4,000	1.4	5,600	1,375	7,700
Long Hot	1,300	1.2	1,600	1,500	2,400
Total	16,800	5.7	96,400	517	49,800

^{1/} 2,000 acres harvested for both green and red.

Chile: 2002 Yields by County & Variety

County	---Green---			---Red---			
	Jalapeño	Long Mild	Long Hot	Paprika	Cayenne ^{3/}	Long Mild	Long Hot
Chaves	1/	1/	1/	1.0	6.5	1/	1/
Doña Ana	11.5	10.0	6.3	2.2	8.6	1.2	1.2
Eddy	---	1/	1/	1.4	---	1/	1/
Hidalgo	12.0	11.5	1/	1.5	---	1.6	1/
Lea	---	---	---	1.8	---	---	---
Luna	15.0	14.0	13.3	1.8	9.0	1.4	1.0
Sierra	---	1/	1/	1/	---	1.6	1.5
Socorro	---	---	5.6	---	---	---	1/
Other Counties ^{2/}	7.0	8.5	5.3	1.2	---	1.2	1.3
State	11.9	12.2	8.0	1.7	8.4	1.4	1.2

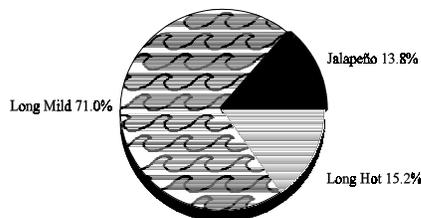
^{1/} Included in Other Counties.

^{2/} Other counties include Bernalillo, Rio Arriba, Roosevelt, Sandoval, Sierra, and Valencia.

^{3/} Dry tonnage except cayenne, which is a wet tonnage (a ratio of 8:1 can be used to convert to a dry weight).

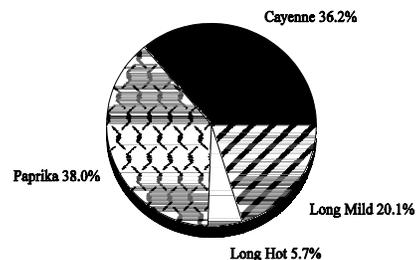
Green Chile Production, 2002

Wet Weight



Red Chile Production, 2002

Dry Weight ^{1/}



^{1/}An 8:1 drying ratio was used to convert cayenne production to a dry weight.