

Chile: 2003 Acreage, Yield, Production, & Value by Variety

Variety	Acreage ^{1/} Harvested	Yield Per Acre	Production	Average Price Per Ton	Value of Production
			-----Tons-----	-----Dollars-----	-----\$1,000-----
Green					
Jalapeño	700	12.6	8,800	301	2,650
Long Mild ^{2/}	3,900	12.7	49,650	289	14,360
Long Hot	900	7.8	7,000	386	2,700
Red					
Paprika	4,800	1.7	8,100	1,365	11,060
Cayenne ^{3/}	700	8.3	5,800	400	2,320
Long Mild	4,000	1.3	5,000	1,310	6,550
Long Hot	1,100	0.9	1,010	1,426	1,440
Total	14,700	5.8	85,360	481	41,080

^{1/} 1,400 acres were harvested for both green and red, but only counted once in the total.

^{2/} Includes a small amount of other peppers; not published separately to avoid disclosure of individual operations.

^{3/} Production and yield are wet tonnage (a ratio of 8:1 can be used to convert to a dry weight).

Chile: 2003 Yields by County & Variety

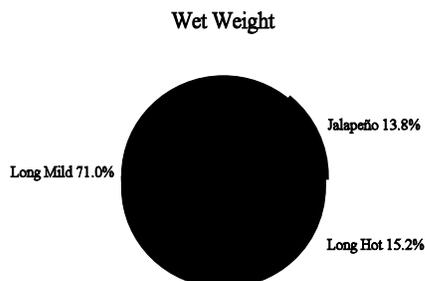
County	---Green---			---Red---			
	Jalapeño	Long Mild	Long Hot	Paprika	Cayenne ^{1/}	Long Mild	Long Hot
Chaves	2/	2/	2/	1.5	5.0	2/	2/
Doña Ana	13.2	2.4	6.9	1.9	9.0	1.4	0.9
Eddy	---	---	---	1.2	---	---	---
Hidalgo	13.0	9.0	7.0	1.8	---	1.4	2/
Lea	---	---	---	1.6	---	1.2	---
Luna	12.0	13.8	11.2	1.7	8.0	1.1	1.0
Sierra	---	12.0	2/	1.8	---	1.0	1.0
Other Counties ^{3/}	5.0	4.5	9.5	1.6	---	1.0	0.9
State	12.6	12.7	7.8	1.7	8.3	1.3	0.9

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

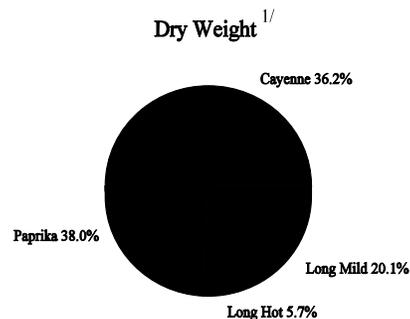
^{2/} Included in Other Counties.

^{3/} Other counties include Bernalillo, Cibola, Curry, Guadalupe, Otero, Roosevelt, Sandoval, Santa Fe, Socorro, and Valencia.

Green Chile Production, 2003



Red Chile Production, 2003



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