

2004 Chile 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	800	13.0	10,400	340	3,540
Long Mild ^{2/}	4,200	14.5	60,800	296	18,010
Long Hot	1,100	8.7	9,550	401	3,830
Red					
Paprika	4,000	1.7	6,800	1,331	9,050
Cayenne ^{3/}	1,100	9.9	10,900	406	4,430
Long Mild	5,500	1.3	7,400	1,345	9,950
Long Hot	900	1.1	1,000	1,520	1,520
Total	15,400	6.9	106,850	471	50,330

^{1/} 2,200 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).

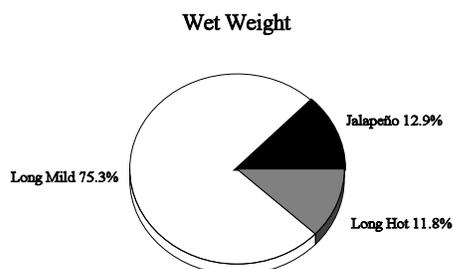
2004 Chile Yields by District & County by Variety

District/County	---Green---			---Red---			
	Jalapeño	Long Mild	Long Hot	Paprika	Cayenne ^{1/}	Long Mild	Long Hot
	----- Tons -----			----- Tons -----			
Districts 10 & 30	---	2/	6.0	2/	---	---	---
District 70	13.0	15.3	10.4	1.7	11.0	1.2	1.3
Hidalgo	10.0	13.0	8.0	1.9	---	1.5	1.7
Luna	15.0	16.0	12.2	2.1	9.0	0.8	1.1
Other Counties	---	11.3	9.0	2.0	13.0	1.1	1.5
District 90	12.8	12.9	6.7	1.5	9.7	1.7	0.8
Chaves	2/	---	---	1.4	9.5	---	---
Doña Ana	14.0	12.9	6.5	1.3	9.7	1.4	0.8
Other Counties	---	2/	8.0	1.7	---	2/	---
STATE	13.0	14.5	8.7	1.7	9.9	1.3	1.1

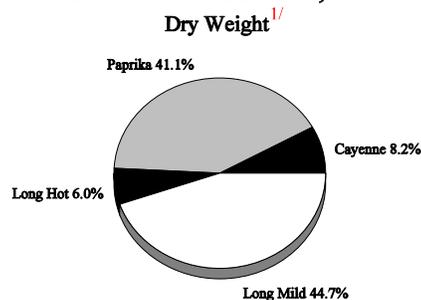
^{1/} Dry tonnage except cayenne, which is a wet tonnage (a ratio of 8:1 can be used to convert to a dry weight).

^{2/} Not published to avoid disclosing individual information.

Green Chile Production, 2004



Red Chile Production, 2004



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