

Chilli – Bishops Crown

Capsicum baccatum

A mild chilli, the Bishop's Crown is a bushy plant that loves a warm sunny spot with deep, well-drained soil. They are very hardy, highly productive and will grow from the tropics right down to Tasmania. They can be picked at any time or any colour, or you can leave them on the bush to shrivel and dry. The more chillis you harvest, the happier your plant will be!

Bishops Crown have a mild heat and rate 5,000 to 30,000 on the Scoville Heat Scale, with their wings carrying almost no heat. A versatile chilli with a crisp, sweet, fruity flavour, they are delicious in salsa and salad.

Recommendations:

- To easily identify your seedlings, label your stake.
- Keep warm as the cool temperatures can limit their growth.
- Fruit can be scorched during very hot weather, so use a shade cloth to protect the fruit on extreme summer days.
- Prepare your soil a month before planting with pelletized chook manure and mulch.
- Use a knife or scissors when harvesting.

To save your seed:

Allow unblemished fruit to ripen on the plant. It will dry up and go brown. Cut open the fruit, clean and dry the seeds. Properly cleaned and dried, seeds are best stored in a sealed container in a cool and dry place.

Remember to label your seeds with the name and date of when they were collected.