

Visiting the Chile Pepper Institute

Physical Address:

Main New Mexico State University
Campus

Corner of College & Knox

Gerald Thomas Hall Room 265

Las Cruces, NM

The Chile Pepper Institute has its own parking space for visitors, located near the metered parking area between Gerald Thomas Hall, Knox Hall and the USDA building, south of Gerald Thomas Hall



Join today!

To join the CPI, please visit our website and download the printable membership form.

Categories:

Bhut Jolokia - \$2500.00
Habanero - \$1000.00
Cayenne - \$500.00
Serrano- \$300.00
Jalapeno - \$100.00
New Mexican - \$50.00
Poblano - \$25.00

Director

Dr. Paul Bosland

Program Coordinator

Danise Coon

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Educating the World About Chile

Peppers



The World Famous
Chile Pepper Institute



A Research Institute at
New Mexico State University

“To Educate the World About
Chile Peppers”

www.chilepepperinstitute.org



The Chile Pepper Institute (CPI) is a research-based, international nonprofit organization devoted to education, research, and archiving information related to Capsicum. We are dedicated to educating the world about the wonders of chile peppers.



Research done by New Mexico State University's Chile Pepper Institute has helped promote New Mexico's iconic state vegetable. Now, the CPI (and its chile peppers) is on the map, literally, as a "must-see" destination in Rand McNally's 2010 Road Atlas "Best of the Road" program.

Our research can be *hot* and *cool* at the same time. Paul Bosland, co-founder and director of the CPI, was responsible for finding the world's hottest chile pepper, the Bhut Jolokia. In the fall of 2006, the Guinness Book of Records confirmed Bosland's discovery. Discoveries like these are not rare for the Chile Pepper Institute. The record-holder for the world's largest chile pepper is a specimen of the 'NuMex Big Jim'



variety that was developed in at NMSU in 1976. And recently, the release of NuMex Heritage 6-4, provides a chile pepper with 5X the flavor of the standard

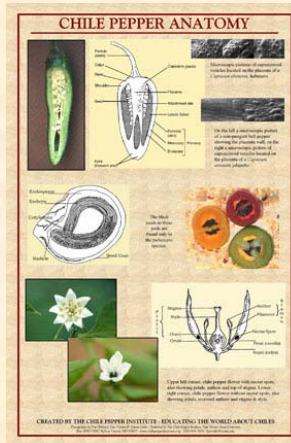
green chile.

- Chile peppers are the signature crop of New Mexico and New Mexico State University has

- In 1888 Fabian Garcia, horticulturalist in the College of Agriculture and Mechanical Arts, began experiments to breed more standardized chile pepper varieties. The U.S. chile pepper industry was revolutionized with the release of his 'New Mexico 9'.
- NMSU continues to lead the nation in chile pepper research. The CPI continues to advance the studies of chile pepper by disseminating the latest research. This is accomplished through the CPI Newsletter, garden, conference, and website.

The Chile Pepper Institute Center For Chile Education

The Center for Chile Education is located in Gerald Thomas Hall on the main NMSU campus.



The Center has several educational displays, a plant display cart, many unique chile pepper displays, has several guides and circulars on a variety of chile pepper subjects and the CPI has several of the best books and posters available on chile peppers as well as a large assortment of seeds including rare and unusual varieties.

To Join the Chile Pepper Institute!

The Chile Pepper Institute welcomes new members and public support. We are currently creating partnerships like the one between the Chile Pepper Institute and CaJohn's Fiery Foods (Holy Jolokia) to raise enough support to start and endowed chair for chile pepper research here at New Mexico State University. This will ensure that chile pepper research remains a fixture at NMSU.



People like you who are interested in chile peppers can help in many ways. You can send in information, such as clippings of articles on chile peppers. You can donate money or services. Most importantly, you can become a member.

New Chile Pepper Institute members receive



a one-year subscription to the Chile Pepper Institute Newsletter, a Chile Pepper Institute decal, seed packet, discounts at the Chile Pepper Institute Chile Shop, and discounts on admission to the annual New Mexico Chile Conference. Small Business, Industry, and

Corporate members receive links on our web site and company profiles in the newsletter.