

Capsicum **praetermissum**



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This is a very common wild species in Brazil. It grows by itself in the wild, but because of its unique flavor is also widely grown commercially in farms.

Cumari



This species is generally referred to as "Cumari" in Brazil. This word comes from the Tupi language (spoken by a Brazilian Indian tribe) and means Chile pepper.

Semi sheltered, well-lit spot

It grows spontaneously in some areas, especially in the "cerrado" region of Brazil. In the cerrado, most of the vegetation has deciduous leaves, which are shed during the dry season to be replaced when the wet season starts again.

During the wet season, an abundance of cumari plants start to sprout, mostly in semi-sheltered areas, like the borders of woods, around fences or any other area which receives a reasonable amount of sun, but are sheltered enough not to scald the plants.

A stunning plant to grow!



It can be considered a semi-domesticated species, since it occurs in the wild, but is also produced in a larger scale in farms, for commercial use. The range of different varieties that belong to this species is rather big, with some being more domesticated and selected than others.

One of the most distinguishing characteristics of this species is its flowers, which have a white corolla with yellow or green spots and a large purple board around the petals. In some rare cases, the corolla is almost totally white, with just a slight hint of purple (as shown in the picture above). The spots are also sometimes very faint or even, in some rare cases, absent

The fruits are usually red (rarely orange or yellow), oblong, erect and, in most cases, deciduous. Some varieties have been selected in order to have less deciduous fruits and are usually the varieties which are cultivated commercially.

Get seeds for growing your own *C. praetermissum* plants at:

<http://fataliiseeds.net>

Growing *C. praetermissum* is actually very rewarding. The plant will look very nice when it grows large. The shape of the plant resembles juniper or some other long bush similar to that shape. The germinating can be slow but not as tricky as many other wild species can be. The mature pods have a lot of kick and a great taste which is different compared to any other species or variety of *Capsicum* out there.

The powder made from these pods is something to crave for if you are into hot and tasty seasoning.

Growing wild species which are useful is great. There's a great feeling in growing something that is very rare and valuable that not so many people are not doing. Growing a tiny piece of South-American jungle in your home or backyard!

