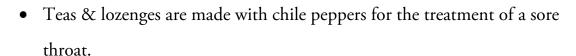


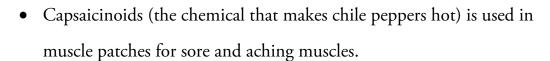
FUN CHILE FACTS

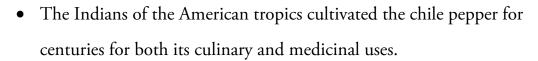
• On his first voyage to the Western hemisphere, Christopher Columbus mistakenly called the fiery chile pod "pepper" because of its heat, thinking that it was related to black pepper.

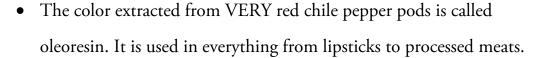


- Chile peppers originated in South America then spread to Central and North America.
- One fresh medium sized green chile pod has as much Vitamin C as six oranges.
- 1 teaspoon of dried red chile powder has the daily requirements of Vitamin A.
- Hot chile peppers burn calories by triggering a thermodynamic burn in the body, which speeds up the metabolism.









• Wild chiles are spread by birds because birds do not have the receptors in their mouths to feel heat.







- All chile peppers, even ornamentals, are edible. Ornamentals, however, have been bred
 for their appearance and usually have little to no flavor and can be very hot.
- Chile peppers are relatives of tomatoes, potatoes, and eggplants. They all belong to the nightshade family.
- There are 26 known species of chile peppers, five of which are domesticated.



Read all the fun facts above to get the answers to the puzzle and word scrambles.