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Capsicum annuum var. *glabriusculum*

[Synonyms : *Capsicum annuum* var. *aviculare*, *Capsicum annuum* var. *minimum*, *Capsicum annuum* var. *minus*, *Capsicum hispidum* var. *glabriusculum*, *Capsicum indicum* var. *aviculare*]

BIRD PEPPER

It is also known as Brazil pepper, *Chile amomo* (Spanish), *Chile del monte* (Spanish), *Chile de pájaro* (Spanish), *Chile de perro* (Spanish), *Chile enamo* (Spanish), *Chile max* (Spanish), *Chile pequeño* (Spanish), *Chile silvestre* (Spanish), Chiltecpin (English, Spanish), *Chiltepin* (Spanish), *Chiltepiquín* (Spanish), *Estiércol de pájaro* (Spanish), *Piment des oiseaux* (French), Pinhead pepper, Piquin (English, Nahuatl), and *Xiao mi la* (Chinese).

When dried and ground it is often called Cayenne.

Annuum means ‘annual’ and *glabriusculum* is derived from Latin *glabra* (hairless, bald) meaning ‘somewhat hairy’.