



PEPPERS



FACTS

Grow Zone: 8 - 11+

Family: Solanaceae

Genus: Capsicum

Native To: Central & South America

Mature Height: 3' - 6'

Mature Width: 1' - 3'

Type: Cultivated perennial nightshade

Growth Habit: Compact, erect or prostrate

Foliage: Green, alternate elliptic foliage with smooth edges

Flowers: Tiny white flowers in bunches, short lived, 5 petals

Fruit: Edible berry with locular cavities & seeds

Propagation: Seeds

Why We Love Peppers:

Bring the heat! Chili Peppers and milder Bell Peppers are not in the botanical Piperaceae family, but in the Solanaceae family with tomatoes. Pepper varieties are cultivated for flavor & capsaicin levels. The more capsaicin in the fruit, the hotter the chemical burn when consumed by most creatures. Birds are unaffected. Capsaicin content is measured in Scoville Heat Units (SHU).

LIGHT

Full sun, at least 8 hours per day.

Tomatoes are a warm season crop, they cannot handle frost.

WATER

Need to stay hydrated in hot weather.

Aim for 1 - 2 inches per week minimum.

Slow, deep waterings are better than shallow ones.

SOIL

Slightly acidic to neutral, loamy, well-draining soil.

Fertilize every 4 to 6 weeks, starting 1 to 2 weeks after

transplanting outside.

Avoid too much nitrogen.

FYI: Capsicum plants produce flowers when they are fully grown or if they run out of room: pinch them off if you want more growth. Need pollinators. Can be overwintered for a second year yield.

INTERESTING VARIETIES:

- Capsicum annuum 'Jalapeño'
- C. annuum 'Carolina Wonder Bell'
- C. annuum 'Marconi Red'
- C. annuum 'Poblano'
- C. annuum 'Anaheim'
- C. annuum 'Serrano'
- C. annuum 'Cayenne'
- C. chinense 'Habanero'
- C. chinense 'Cachucha'
- C. frutescens 'Tabasco'

Call & visit for more tips:



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