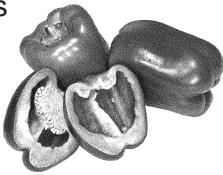


Peppers

There are many different varieties of peppers, ranging from sweet to very hot. Sweet bell peppers lack the capsaicin that gives hot peppers their pungency. Hot peppers (chiles) come in many colors, shapes and heat levels.



Peppers are temperature sensitive, so wait until the soil has warmed to at least 65F (2-3 weeks after the last frost) before setting transplants out in full sun. Peppers are shallow-rooted, so cultivate carefully.

Peppers are ready to harvest when the fruit is glossy, firm and the desired color (they will not change color after picking). Stems should be firm and green and the skin should not be wrinkled. Picking the fruit will encourage the plant to set more fruit. Hot peppers develop the strongest flavor under hot, dry conditions and if allowed to remain on the plant until fully ripe.

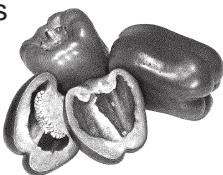
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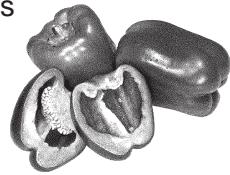
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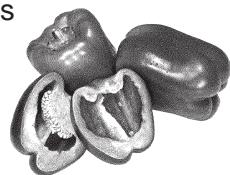
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Additional Resources

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- UW-Extension Publication A1989, *The Vegetable Garden*, at <http://learningstore.uwex.edu/Vegetable-Garden-The-P518.aspx>
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