PEPPER

Peppers are a classic summer crop, a mainstay in salsa gardens, and an excellent source of flavor and excitement in any growing situation. They come in both sweet and hot types, and while the sweet leave a sugary tang in your mouth, the hotest varieties can cause some serious heart, mouth, tongue and lip burns.

SOIL PREPARATION

Peppers prefer a sandy soil, rich in organic matter, well drained, and not too heavy. They also need full sun exposure. Before planting, incorporate 1-2 inches of well composted organic matter, Humic, and 1 lb. of all-purpose fertilizer (we recommend "That's all it Takes" complete fertilizer or Happy Frog Organic Tomato & Vegetable Food) per 100 square feet and work them in to a depth of 4-6 inches. Heavy, clay-based soils must be amended with compost and organic matter to encourage and allow for good root development. For best results, add 2-4 inches of a variety of different types of organic matter and 50 lbs.



of Zeolite soil conditioner per 100 square feet each fall for multiple years to increase drainage and nutrient availability. By doing this yearly, over time you can create a better growing environment for your garden plants to thrive in and produce. Please consult our Soil Preparation Guide in the attached appendix.

PLANTING

Peppers can be planted from either seed or transplant, but in Northern Utah transplanting is strongly recommended because of our short growing season. Plant starts indoors in January or February 8-10 weeks before the last average frost date. Transplants should have 6-10 true leaves before moving them into direct

sunlight, and only planted outside after the risk of frost has passed in late May. Space individual plants 8-16 inches apart and keep 2-3 feet between rows.

VARIETIES

Peppers come in sweet, hot, and ornamental varieties. Bell and snack type peppers fall into the sweet category, while Jalapeños, chilies, habaneros and the like fall into the hot category. Ornamental peppers are rarely for eating, but add beautiful color to flower beds and other ornamental plantings. Mark's favorite pepper of all time is Gypsy - so sweet!

WATER

Peppers need consistent, frequent waterings throughout the growing season for maximum production. Use of a soaker hose and light mulches can assist in maintaining correct soil moisture and guaranteeing a healthy harvest. We recommend about 1-2 inches of water applied per week in 2-3 applications.

FERTILIZER

Fertilize before planting with a balanced vegetable food ("That's All it Takes" or Happy Frog Organic Tomato & Vegetable Food) and again down the side of the row of plants as the first flowers to begin to appear. 1-2 cups per 10 feet of row works well. Make sure to supplement with Calcium Nitrate to prevent Blossom End Rot before planting, and again with the second fertilizing if your soil is known to be Calcium deficient.

We also recommend treating your transplants with beneficial microbes and mycorrhizae (Kangaroots or Myke). These added helpers bring nutrients and water directly to the plants that host them, making them stronger, more resistant to insects and diseases, and more drought tolerant.



COMMON PROBLEMS

Weeds can rob peppers of nutrients and moisture. Control them with barriers, mulches, or frequent hand-weeding. Lack of Calcium causes Blossom-End Rot, so be sure to amend your soil with a calcium-rich fertilizer to prevent it. Aphids and flea beetles can transfer diseases and interrupt nutrient flow. Several safe and effective chemical and organic controls are available to stop these pests before they start - Ferti-lome Spinosad spray is an excellent organic choice, and Hi-Yield Indoor/Outdoor Insecticide works quickly and safely to stop a wide variety of insects.

Pepper X

1,640,000

2,693,000

1,041,427

500,000



Carolina Reaper

Snack

HARVESTING

Peppers are able to be harvested once they reach a desirable size, but will have the best flavor if allowed to mature to their variety-specific color.

