

OH SHOOT!

PLANTS



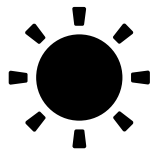
CAPSICUM AUTUMN DAYLIGHT CARE GUIDE

Get ready for a pepperlicious adventure with Capsicum Autumn Daylight! These vibrant peppers are about to add a burst of colour and flavour to your indoor garden. Native to southern North America, the Caribbean, and northern South America. Here's how to cultivate and care for your "Autumn Daylight" peppers:



WATERING

Thirsty much? Keep the soil consistently hydrated, but don't drown the crowd. When the top inch of soil gets dry, it's time for a pepper pool party! Ensure their roots aren't sat in water and become soggy.



LIGHTING

Give your pepper pals a sunbath! Find them a sunny spot with 6-8 hours of direct sunlight daily. If they're feeling gloomy indoors during winter, bring out the grow lights to keep the growing party going!



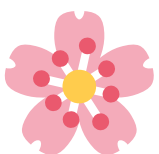
TEMPERATURE

These pepper party animals love warmth! Keep the temperature between 21-29°C during the day, and don't let it drop below 15°C at night. Frost is the ultimate party pooper – shield them from it!



HUMIDITY

Give your plant a little spa treatment with a touch of humidity. They appreciate some moisture in the air to keep them feeling fresh and fabulous. Offer an occasional misting session or set up a humidity tray nearby.



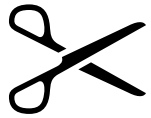
FLOWERS

Get ready for the pepper's ultimate party trick! As the peppers grow, they'll start dressing up with beautiful blooms. After this, you'll start seeing cute little peppers popping up, adding some pizzazz to your indoor garden.



FERTILISING

Time to spice things up! Feed your pepper pals with some delicious water-soluble fertiliser every 2-3 weeks during the growing season (spring and summer). Cut back feeding in autumn and winter months.



PRUNING

Trim and style! Give your peppers a makeover by pinching off the tips of their branches to encourage fancy side shoot development. Any yellow or unruly leaves? Off with their heads!



REPOTTING

Repot your peppers every 1-2 years or when you notice their current pot is becoming too snug. Choose a slightly larger container with good drainage to give them more room to spread their roots and party like rock stars.



TOXICITY

Here's a spicy secret: Peppers can be a bit sassy when it comes to being eaten! While they're delightful in dishes, they're not meant for direct consumption as a snack. They're here to spice up your culinary adventures, not your taste tests! 🌶️



PESTS & DISEASES

Watch out for party crashers like aphids, spider mites, and whiteflies. If they RSVP, show them the door with natural remedies or insecticidal soap. Keep the pepper dance floor breezy to prevent sneaky fungal diseases.



PROPAGATION & GROWTH

You can start new pepper parties from seeds or by taking cuttings from the mother plant. These can heat up your dishes! Capsicum can reach up to 3 feet tall in the right conditions.