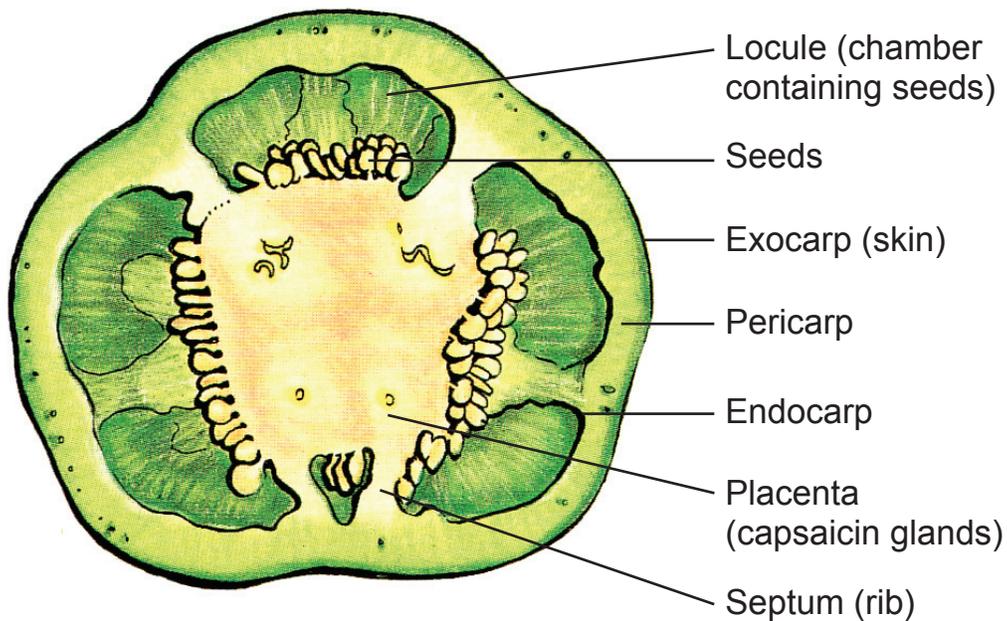




# Harvest of the Month

## Peppers



**Source:** *Cool as a Cucumber, Hot as a Pepper*, Meredith Sayles Hughes, Lerner Books, 1999.



# Harvest of the Month

## How Do Peppers Grow?

Peppers are warm-season crops, sensitive to freezing, and do not grow well in cold, wet soil. It is best to germinate seeds indoors in late winter and then transplant to the garden in late spring. In California, peppers are harvested from late April in the southern desert regions through November in the Central Valley region. Sweet peppers were almost always harvested when green (immature), but more recently, are harvested when red and yellow. Hot peppers are harvested at any stage, depending on the variety, its use, and intended flavor. Usually, redness is a sign of ripeness, not hotness.

Soil, climate, and other conditions can affect the amount of capsaicin in a pepper, so that peppers of the same variety – even on the same plant – can vary in hotness. Habanero peppers contain the highest concentration of capsaicinoid and are the hottest pepper variety.

	<b>Sweet and Hot Peppers</b>
<b>Depth to plant seed</b>	¼ -inch
<b>Weeks needed to grow transplant</b>	8-10 weeks
<b>Planting</b>	3-4 inches deep spaced about 18-20 inches apart; rows spaced about 2 feet apart; raised beds preferable
<b>Sunlight</b>	At least 6 hours direct sunlight
<b>Soil</b>	Sandy for colder regions; heavy, well-drained soils for warmer regions
<b>Maintenance during growing</b>	Regular, deep watering; hoe or till soil lightly; fertilize after planting and just after fruit set
<b>Days to harvest (after transplant)</b>	60-80 days

For more information, visit:

[www.cfaifc.org/GardenGuide/pdf/GardenGuidePart3.pdf](http://www.cfaifc.org/GardenGuide/pdf/GardenGuidePart3.pdf)

<http://aggie-horticulture.tamu.edu/extension/easygardening/pepper/pepper.html>