

PEPPERS

Care Sheet · www.LibertyFamilyFarms.com · Ludlow, Massachusetts

Garden Care

- Full Sun
- Moderate Water
- Nutrient Rich Soil
- Good Drainage

Sweet Peppers

- **'Giant Marconi'**: Big Italian-type; smoky-sweet flavor
- **'King Arthur'**: Popular sweet red bell; X-large 4.5-inch fruits
- **'Revolution'**: Sweet bell; good yields even in cool times
- **'Trailblazer'**: Vibrant yellow sweet bell; holds its color well
- **'Yes To Yellow'**: Small, round sweet yellow fruits; hybrid

Spicy Peppers

- **'Shishito'**: Trendy appetizer; long, thin sweet Japanese-type

Hot Peppers

- **'Hot Thai'**: Small, seriously hot chilis; great in patio pots
- **'Megatron'**: Hybrid jalapeno; X-large fruits with just the right amount of heat



Plant a Patch of Peppers

Select A Spot And Prepare The Soil

Peppers require well-drained, nutrient rich soil so find a sunny spot for your pepper patch, loosen the ground, and mix in about 3-5" of compost. Cover with a dark-colored mulch a week before planting to keep the soil warm and retain moisture throughout the season. To plant, dig a hole about two times the size of your pot and loosen the dirt around the plant as you remove it and set it into the hole. Add soil if necessary and pat down to the level of your garden bed. Space pepper plants about one to two feet apart.

Remember To Water Moderately

Peppers need a moderate supply of water from the time you plant them until the end of the growing season. Be careful to water moderately, because the plants do not tolerate soggy roots. This is why adding compost and mulch is important: they help maintain the balance between proper drainage and adequate moisture retention in the soil.



Exploring Peppers

Good for Stuffing

'Revolution' and 'Trailblazer' are classic bell peppers for making traditional stuffed peppers with your favorite family recipe.

'Trailblazer' is a yellow bell.

Mini 'Yes to Yellow' is a flat, round cherry-style pepper. Appetizer-sized fruits are ready to stuff with herbed cheese or use as edible scoops for hummus or dips.

If you like spicy-hot starters, stuff 'Megatron' peppers with cream cheese for jalapeño poppers.

Good for Slicing

Zesty slices of 'Megatron' are great for pickling. Use them on sandwiches, salads, or nachos when pickled or fresh. 'King Arthur' is a good slicer, too.

Good for Sizzling

'Giant Marconi' has a smoky sweet flavor that's at its best when the pepper is grilled. It's also delicious roasted or fried.

'Shishito' is usually blackened on the grill or in a pan, then sprinkled with salt and a squeeze of fresh lemon.

Use the fiery 'Hot Thai' in southeast Asian recipes—a little goes a long way!

Stake Plants When Necessary

Keep an eye on your pepper plants when they start producing fruit. Plants are easily damaged when they are weighed down with abundant peppers. To support the plants, loosely tie them to stakes with rubber bands, allowing for continued growth. Do not use wire twist ties or twine, as these can snap the stems.

Harvesting Tips For Peppers

Peppers can be harvested at any stage of growth but allowing fruits to fully ripen enhances the flavor. When picking the peppers, avoid tugging on them—this could break off the branch or even uproot the entire plant. Instead, use sharp garden pruners to cut the tough stems.

Storing Peppers To Use Later

Pickling is a good way to preserve peppers for later use, especially meatier varieties like bells or jalapenos. If you're not into canning, do a quick refrigerator pickle. Thin-walled hot peppers are better for drying. Little 'Hot Thai' is a good example—the whole plant can be brought inside at the end of the season and hung upside down to dry. Garden peppers freeze well, too. Wash first and let fully dry before slicing or chopping. Then par freeze slices on a tray and transfer to labeled, dated freezer bags for the long haul. Or freeze peppers whole for stuffing if you have room!

