

Growing Peppers in Pinellas County

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Sprouting Seeds vs. Purchasing Transplants

Sprouting seeds: Requires planning ahead Requires additional supplies ➢ Greater variety Less disease pressure >Less expensive



Sprouting Seeds vs. Purchasing Transplants

Purchasing Transplants:
Convenient
Good for small gardeners
Might have underlying disease
Might have insects
Inspect transplants carefully

Heirloom vs. Hybrid

Heirloom:

- Save seeds open pollinated
 - More flavorful

Hybrid:

- >Usually more fruit
- > Stronger
- Consistent

Seeds not true to parent plant

Starting Seeds

- Choose container(s) holes in bottom
- Seed starting mix or sterilized garden soil
- Sow seed lightly cover with soil, then sprinkle with water
- Keep moist



Starting Seeds

- `Damping-off' fungus wet the base of young plants with Neem oil
- Resetting into larger pots produces vigorous transplants
- Move plants outdoors during day (if weather is warm) – not in direct sun
- Ready to plant in 4 5 weeks after sprouting

Choosing Transplants

- Stocky with stout stem
 Well formed perfect leaves
- Look carefully for insects
- Well formed root system – gently remove from pot.



Planting

> Best soil pH is 6.3 - 6.9

- Need lime if pH below 6.0
- Need Iron & Manganese if pH is above 6.9
- Compost can be mixed into transplant hole

Can be killed by frost

- Plant after rain, on cloudy day, or late afternoon
- Planting dates: Jan.- Mar. or Aug.- Sept.

Planting

Water at planting with a starter solution of 1 to 2 T of 6-8-6 fertilizer dissolved in

 1 gal. of water
 > Shade from direct sun for
 2 – 4 days



Care

Stake at planting time or use a cage > Water plants -1-2 in. of water/week Drip irrigation can reduce fungal disease Mulch and keep weeds pulled

How To Make A Drip Feeder for Vegetables With A Soda Bottle

Fertilizing Chemical vs. Organic

Chemical Fertilizers ▶6-8-8, 13-13-13, 10-10-10 **Organic fertilizers** > Organic blends - Peggy Green (local), Gardener's Supply, Espoma > Apply at planting time > 3 weeks after planting as a side dressing > After 3 more weeks, apply at 7 to 10 day intervals.

Fertilizing Chemical vs. Organic

Organic fertilizers

- If manure is used, mix well into the soil
 4 8 weeks prior to planting.
- Fish emulsion may also mix with Neem for spraying
- Kelp/Seaweed emulsion fertilizer and growth enhancer

Mulching

Mulch:

Holds moisture in soil >Helps control weeds Keeps fertilizer from leaching >Harbors beneficial insects (organic mulches) **Types of mulch:** >Organic (leaves, straw, lawn clippings, etc) ➢Plastic

Pests

Major pests

Caterpillars

- Cutworms
- Army worms
- Loopers
- Leaf miners
- Aphids
 Pepper weevil
 Nematodes



Pest Control

Biological controls –

natural beneficial insects

Mechanical controls

- Floating row covers
- Sticky cards (yellow, blue or white)
- Hand removal

Cultural controls

- Companion Planting (Intercropping)
- Solarization soil borne pests



Pest Control

> Organic pesticides

- Bacillus thuringiensis (Bt)
- horticultural oils Neem, other plant based oils
- Insecticidal soap
- Copper or Sulphur fungicides
- Spinosad
- Pyrethrums
- Rotenone

Chemical pesticides

- Carbaryl Seven
- Malathion



Diseases

Damping off –

Seedlings fall over and die- gently wet seedling stems with Neem oil

Anthracnose

Primarily on fruitControl with Copper

Bacterial Spot

Yellow raised spots on young leavesWounds on fruit causing rot







Disease Control

- Crop rotation rotate with crucifers or beans
- Sanitation
 Rouging
 Fungal diseases treat proactively
 - Neem oil
 - Copper and/or Sulfur fungicide



- Bacillus subtilis creates protective barrier to fungus
- Garlic spray/Milk spray questionable research results

Bicarbonate salts – 0.5% solution – used to treat fungus already on leaves.

Summer Soil Solarization



Sweet California Wonder – HEIRLOOM - 1928

introduction, largest open-pollinated bell. A perfect stuffing pepper—blocky 4" x 3½", thick-walled, tender and flavorful.

California Wonder 300 – Improved, leafy plant habit

provides good sun scald protection and the large rich green fruit turn red on the bush. A great choice for cool growing conditions.



Sweet Banana - bears sweet, mild peppers that mature from yellow, to orange, and then to crimson red. Plants fruit prolifically. This pepper is great for frying, pickling, and is an

excellent choice to make pepper rings for sandwiches. Great for containers.

Giant Marconi - Awarded All-America Selections

recognition in 2001. It is one of the biggest Italian- type sweet peppers, with a sweet smoky flavor. Peppers ripen from green to red and are sweetest when red. They are great grilled or

roasted. Plants are resistant to tobacco mosaic virus and potato Y virus. Keep peppers picked and they will continue producing until frost. If we have a mild winter they will continue to bear in the spring.



Cubanelle - yellow-green to red tapered fruit, prized for sweet, mild flesh, rich flavor and pretty colors for frying and cooking. The thin-walled pepper is especially suited for quick cooking. In the garden, Cubanelle peppers are unique, often

growing in imperfect shapes and changing color from green/yellow to shades of orange to red. Don't be surprised if the some of the peppers curl and twist a bit.





Hungarian Hot Wax - HEIRLOOM - Long, bananashaped waxy pepper used for frying, stuffing, or for pickled peppers. Ripens from green, pale yellow to deep golden orange to cherry red. Very productive even in cool weather. Can be harvested at various maturities. By picking them

green, greenish-yellow, strongly-yellow or red you can control how much heat you want in the flesh of your pepper. If you want to save seed from them, you must let them ripen all of the way to red.





?? Questions ??

