



# How to Grow Great Peppers (Bell, Hot, & Sweet)

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## KCCG's Bell Pepper Varieties:

### Big Bertha

72 days - Huge thick-walled fruits, 6-7" long, 4" across. Dark green, ripening to red, and tender. Vigorous plants bear heavily. (hybrid)

### Cupid

(mini bell) - 75 days to red ripe. This early sweet miniature bell pepper is the perfect size for snacking and for "lunchbox peppers." Fruits are blocky to slightly pointed averaging 2" by 1.75". (hybrid) Note: this is a tiny bell pepper.

### Early Sunstation

70 days - Big blocky bell peppers, 4" long and nearly as wide, smooth and consistently well-shaped. Plants are tolerant to most pepper virus diseases and 3 races of bacterial spot. Extra sweet when fully yellow. (hybrid)

### Gypsy

50 days - Very early and prolific pepper. Fruits are wedge shaped, 2-3 lobes, 3-4" long, greenish yellow turning to orange red. Compact plants. (hybrid)

### Orange Blaze

70 days - 3-4" peppers ripen early - only 65-70 days from transplant to full orange color. Very sweet flavor and exceptional disease resistance. All America Selections winner.

### Red Knight

55 days green, 75 days red Big, blocky, thick walled, fruit and sweet. King Arthur type with better disease resistance in more compact, open plant. (hybrid)

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## KCCG's Hot Pepper Varieties:

### Anaheim

68 days - Very popular, mildly hot, meaty, large peppers. Plants grow 30" tall and yield an abundance of 7-8" long chiles with a shiny green color or ripening to a mellow red color. An easy pepper to grow. (open pollinated)

### Ancho 101

80 days - Mildly pungent 'Ancho 101' plays a fundamental role in Mexican cuisine, appearing in traditional dishes such as rellenos, tamales, and red chili sauce. It's referred to as Poblano in its fresh form and Ancho when dried. Dried peppers can be ground to produce chili powder. Plants produce lots of 4-6" tapered, juicy fruits that ripen from green to red.

### Cayenne

75 days - Thin tapered fiery hot standard, 6" curved fruit ripen from dark green to crimson red. (open pollinated)

### Habanero

90 days - Extremely hot small fruit start out light green and ripen orange. Handle with extreme caution. (open pollinated)

### Jalapeno

70 days - Classic, medium hot pepper, small fruit can be used in almost any kind of cooking. Keeps well in a multitude of ways. (open pollinated)

### Serrano

75 days - Strong plants that load up early with dozens of thin peppers that are 2" long and one half inch thick. Very hot flavor. Fruits turn red when fully ripe. (open pollinated)

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### Carmen

60 days green, 80 days red. Italian frying pepper with sweet taste for salads and roasting when fully red. Tapered fruits 6" long x 2" wide. Matures early on an upright, medium plant. (hybrid)

## KCCG's Sweet Pepper Varieties:

### Escamillo

60 days (green) 80 days (yellow ripe) Golden yellow Italian pepper. 6" long fruits are very sweet when ripe and excellent for fresh use and frying. All America Selections winner.



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## Nutritional Facts:

Green peppers have twice as much Vitamin C by weight than citrus fruits. Red peppers have twice the Vitamin C as green peppers. A regular diet of bell peppers helps keep a strong immune system. Peppers contain a large amount of dietary fiber.

## Planting:

Plant 5/1-5/30 (Guidelines for planting in raised beds)  
Plants: Plant transplants 14-16" apart in rows spaced 14-16" apart.

## Care

Plants: Water when top 1 inch of soil dries out. Mulch plants with cotton burr compost or straw to keep soil moist.

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## Harvest & Storage:

Peppers should be harvested when their skin is tight. If the skin is wrinkly they have over-ripened.

Bell peppers are mature when they have reached at least the size of a fist. A green pepper is ready to pick, but if left on the vine longer the pepper will turn orange or red. If you pick green peppers the plant will continue to produce more peppers.

If you wait for the peppers to get red, the plant will still produce more peppers, just not as many.

Hot peppers are ready for harvest as they turn yellow or red. Take caution when harvesting hot peppers, as they can irritate the eyes or skin if contact is made.

Store peppers in the refrigerator for a few days.

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## Free Workshops

Did you know? KCCG offers 40+ free gardening and cooking workshops each year. With topics ranging from an introduction to vegetable gardening to tips and tricks for pest management and cooking demonstrations with fresh garden produce, we welcome everyone from beginner gardeners to seasoned pros.

**See the schedule and register at:**  
**[kccg.org/workshops](http://kccg.org/workshops)**

## Online Resources

KCCG's website offers guide sheets on a wealth of gardening topics, including watering, fertilizing, pest management and more!

**Find them at**  
**[kccg.org/gardening-guidesheets](http://kccg.org/gardening-guidesheets)**

Our vast library of online videos can help you with most anything including planting, maintenance, harvesting, and cooking.

**Find them at**  
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