For the joy of gardening!
Estabrook's

HOT PEPPERS

LIGHT

Grow in full sun in the warmest practical garden location. Gradually acclimate young plants. Wait until frost danger has passed, soil is warm, and nights are reliably mild before transplanting outside.

WATER

Keep root moisture steady rather than deliberately stressing plants for heat. Water at the base, soaking the root zone and allowing drainage. Check containers often during hot or windy weather.

SOIL & PLANTING

Use fertile, freely draining soil and the spacing on the variety tag. Plant at the original depth. Small stakes or cages support fruit-laden branches; install supports before roots spread widely.

FEEDING

Feed at labeled vegetable-crop rates, guided by a soil test. Avoid excess nitrogen, which can delay fruiting. Maintain watering consistency if fruit develops dark sunken blossom ends.

SEASONAL CARE

Clip mature peppers with clean snips rather than pulling branches. Harvest stage depends on the cultivar: some are used green, others fully colored. Collect remaining usable fruit before frost and remove spent plants.

HELPFUL TIPS

Wear gloves when harvesting or cutting hot peppers, avoid touching eyes, and wash hands and tools afterward. Keep varieties labeled. This guide covers typical garden chiles; Red Habanero and Tabasco have a separate longer-season guide for Maine conditions.