



# PEPPERS



add  
**SOME  
FLAVOR!**

Guarantee the freshest, most flavorful garden-to-kitchen meals by starting with the highest quality Bonnie Plants®, grown in specially formulated Miracle-Gro® Soils, and nourished with Miracle-Gro® Plant Foods. You'll enjoy a bountiful harvest and fresh, tasty meals when you start with this proven combination for success!

EVERYTHING YOU NEED *to get* GREAT RESULTS



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Start with Bonnie Plants

Add nutrients to your existing soil and plants

Enjoy the bountiful harvest!



## PLANTING

- Once the last chance of frost has passed, plant in a warm, bright spot. (Peppers need at least 6-8 hours of sun per day.)
- Improve existing soil with Miracle-Gro® Soils.
- Containers are a great way to grow herbs. Choose an 11-inch or larger pot when planting up to 3 herbs. Fill pots with Miracle-Gro® Potting Mix.
- Gently loosen the soil around the roots. Plant container-deep. Water thoroughly.
- Leave 18 to 24 inches between plants to give them room to grow.



## CARING

- Add mulch (chipped mulch, straw, or shredded leaves) around plants.
- Stake plants for support.
- Water at least an inch per week, more in hot weather.
- A month after planting, begin feeding plants with Miracle-Gro® Plant Foods to boost production. Check the label to see how much and how often to apply.



## HARVESTING

- Peppers will start out green and turn their mature color as they ripen.
- Use pruning shears or a sharp knife to cut peppers with a short stub of stem attached. Do not pull peppers by hand.
- Rinse peppers, pat them dry, then store them in the refrigerator.

Pepper heat is measured in Scoville Heat Units, with the hottest peppers having the highest numbers. Here are the heat levels for some popular peppers:

- Bell Peppers: Sweet (0)
- Poblano-Ancho: Mild (1,000 to 2,000)
- Jalapeño: Medium (2,500 to 5,000)
- Tabasco: Hot (30,000 to 50,000)
- Habanero: Extra Hot (100,000 to 300,000)

### WHAT HAPPENS WHEN PEPPERS CHANGE COLOR?

As peppers change from green to yellow, orange, red, or purple, both their flavor and their vitamin content improve dramatically. This means that sweet peppers get sweeter, and hot peppers get hotter.

