



Habanero

HOT PEPPER *Capsicum chinense*

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Provide support (short trellises, stakes or cages) for healthier plants and easier harvest. Up to 30% shade in mid summer helps prevent heat stress.

Culture: Sow indoors in well-draining containers 8–10 weeks before average last frost. Keep the seedlings at 75–85°F during the day, 65–75°F at night. Transplant to 3 in. pots when 3–4 true leaves develop. Harden off and transplant out 3–4 weeks after last frost. Wait 1 month for the soil to warm before applying thick, organic mulch. Provide fertile, well-drained soil rich in phosphorus and even moisture. Mature plants will produce well in fall if protected from frost. Days to maturity are from transplant date.

Harvest: Can be harvested green, or, for richer flavor, after turning color.

Seed Savers: To save seeds for home planting, isolate from *Capsicum chinense* by at least 150 ft.

Soil
Temp.
75–95°F

Sowing
Depth
¼"

Final Plant
Spacing
18–24"

Final Row
Spacing
24–36"

Light
Full Sun or
Part Shade

Days to
Emerge
7–10

