



CAPSICUMS AND CHILLIES

Capsicums and Chillies have similar requirements to tomatoes. They like warm weather.

Capsicums are mild or sweet flavoured, chillies are hot.

Most common Capsicums

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| • Californian Wonder | Bell shaped sweet green capsicum turns red on maturity. |
| • Sweet Mamma | Bell shaped sweet green variety |
| • Sweet Mix | Mixture of bell and long shaped, yellow green and red sweet capsicums |
| • Hungarian Yellow Wax | Elongated yellow capsicum |



Most common chillies

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|---------------|----------------------|
| • Jalapeno | Green 5cm long fruit |
| • Red Cayenne | Elongated red fruit |

Planting

- Dig deep without bringing up any clay. Add compost or animal manure to establish perfect growing condition for the plant.
- Can be grown from seed however buying the seedling from a nursery will save you time. (capsicums are very slow growers).
- Place the plants 40-60 cm apart allow them enough growing room.

Fertilizing

- Will help basal branching for the plant.

Watering

- The soil should be moistened regularly but not over watered. Irregular watering will cause the flowers to drop.
- In hot weather if the soil goes too dry the plant not able to take up the much needed calcium from the soil. This will cause the blossom end rot the most common problem for the capsicums and tomatoes in the home garden.
- In hot weather also avoid watering the fruit and the leaves, only water the base of the plant.

Harvesting

- Takes 3-4 months to mature. Can be use green or ripe red stage. If picked green wait till the fruit reach full size and the colour changes from light to dark green.
- Chillies should be harvested when they fully coloured (cayenne red, jalapeno green)

Pests

- Fruit fly,
- Aphids
- Caterpillars.

Most common diseases

Bacterial

- Bacterial spot Spotting on the leaves, leaves will fall
- Antracnose: Sunken circular spots on the ripe fruit. In moist weather, pink spore masses form on the spot.
- Bacterial wilt In the warmer months will cause the plant to wilt and die. Spraying won't cure this problem cause the organisms cause the disease live in the soil. To avoid losses try to plant your capsicums and chillies to a different garden bed every year.

Viruses

- Most capsicums and chillies are susceptible to a mosaic and stunting virus caused by the same virus which produces leaf -shrivel in the tomatoes. Affected plants are smaller and lighter green, except a dark green banding around the larger veins. Destroy affected plants. Resistant varieties are available.

Handy tips

Make your chillies super hot: when the fruits are ripe and coloured harvest them and put them in a paper bag to dry out, and add them to your favourite dish.