## Basic Care

### Water
- At least 6-8 hours a day
- Pour water directly into the soil at the base of the plant, not on the leaves or fruits
- Keep soil consistently moist but not overly wet
- In Summer: plants will need almost daily watering

### Harvesting
- Peppers are ready to harvest when they reach full size (about 3-4 inches), have a firm skin and are bright yellow in color
- Banana Peppers will continue to turn red as they ripen, and can still be eaten
- To keep from pulling entire bunches off your plant, use scissors or a kitchen knife to cut peppers off the plant as you need them
- If you continue to care for your plant, you should be able to harvest peppers for most of the summer and into early Fall

### Storing
- Peppers can be left on a counter/table to continue ripening if they are still a bit green (instead of full yellow)
- Avoid moisture when storing, it will make peppers rot more quickly
- Rinse in cool water allow to dry thoroughly and store in the fridge

### Common Problems
- Peppers do not handle frost well. In the fall, if weather reports predict below-freezing temperatures, you should bring your plant indoors for the night or remove all the peppers before the freeze
- Peppers generally don’t have a lot of insect pests, most can be treated with insecticidal soap or by removing the insects by hand. Hot peppers generally have capsaicin, a compound that helps keep pests away but also can make your eyes water and your throat burn
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### Insect Pests
- Leaves Curling/Wilting & Discoloring
  - This may be caused by high heat or conditions if the plant is not growing at the soil at the base of the plant, not on the leaves or in the foliage.
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