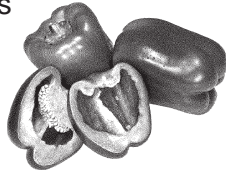


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There are many different varieties of peppers, ranging from sweet to very hot. Sweet bell peppers lack the capsaicin that gives hot peppers their pungency. Hot peppers (chiles) come in many colors, shapes and heat levels.



Peppers are temperature sensitive, so wait until the soil has warmed to at least 65F (2-3 weeks after the last frost) before setting transplants out in full sun. Peppers are shallow-rooted, so cultivate carefully.

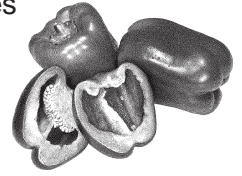
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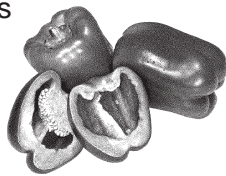
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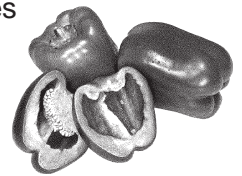
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