

Sweet Pepper F1 Hungarian WX - 10 - Seeds - buy 1 get 1 free



1 packet contains Sweet Pepper F1 Hungarian WX - 40 seeds.

Rating: Not Rated Yet

Price

Sales price R 115

Discount

[Ask a question about this product](#)

Description Hot peppers come in all shapes, sizes, colors, and flavors. The level of intensity — from mild to mouth-blistering heat — is measured using the Scoville scale; the higher the number, the hotter the pepper. Johnny s shorthand for this heat scale is represented by 1 to 5 small red pepper symbols.

Common name: Capsicum annum "Hungarian Sweet Wax"

Color: Yellow

Bloom time: Warm Season

Height: 6" Long

Difficulty level: easy to grow

Planting & Care

While they are pest tolerant, peppers can be susceptible to mildews so they will prefer a warm and dry climate. Keep in mind however, that while pepper plants grow well in warm summer temperatures, many varieties will wait until nights begin to reach cooler temperatures to produce the bulk of their harvest.

Sunlight: Full Sun

Soil: well-drained soil

Water: Medium

Temperature: 24-28C

Fertilizer: Apply any organic fertilizer

Care:

- Using a good quality, moist seed compost, sow your seeds in a propagator and cover with 6mm (¼") compost.
- Place on a windowsill or in a greenhouse at approximately 21-24°C (70-75°F) to germinate (usually 5-7 days).
- Transfer seedlings into 7.
- 5cm (3") pots and grow on.
- Plant out in a sunny, sheltered position 50cm (20") apart after risk of frost has passed.

- Support your plants with a cane as the fruit develops.
- Feed regularly with a proprietary fertiliser.
-

Care:

- They prefer a small amount of water in the morning, and need fairly good drainage.
- Irregular watering can cause the plants to drop their flowers or fruit.
- Try not to leave them standing in a waterlogged pot or in a pool of water, especially overnight, as they really don't like it.

Special Feature:

A sweet pepper used pickled or in salads, the Hungarian Sweet Wax Pepper will produce light yellowish green peppers that will turn to orange then red when mature; just sow them in a sunny spot with well drained soil and enjoy a bountiful harvest.

Use

Note:

Chillies can be strung up and dried in an airy spot, or pickled, or used to flavour cooking oil. If you're using them to flavour oil, you can use them fresh then strain out and discard them, or dry them thoroughly then place in the oil and leave them there.

Reference:

http://www.suttons.co.uk/Gardening/Vegetable+Seeds/All+Vegetable+Seeds/Pepper+Chilli+Seeds+++Hungarian+Hot+Wax_156090.htm#CMRTabs3 http://www.edenbrothers.com/store/pepper_seeds_hungarian_sweet_wax.html