AGRICULTURAL ALTERNATIVES

Bell Pepper Production

Bell peppers are a crop that lend themselves well to small-scale and part-time farming operations. Various markets exist for growers with small-acreage farms (those with less than 5 acres), and the multiple mature fruit colors (red, yellow, orange, purple, and brown) make it easier for growers to find niche markets. Many field operations, such as land preparation, planting, and harvesting, can be custom hired, and any equipment owned by the grower can be used for other purposes.

Peppers (*Capsicum annuum*), both sweet and hot, originated in Central and South America. Columbus found them growing in the West Indies, but they were not introduced into Europe until the 16th century. Jamaican farmers cultivated four types of hot peppers before 1770 (cherry, scotch bonnet, bell, and finger). According to U.S. Department of Agriculture records, commercial bell peppers were first produced in the southern United States in 1925. Today, seed companies distribute several hundred varieties of both sweet and hot peppers.

Most of the bell peppers harvested in the U.S. are sold as fresh produce. In 1998, the U.S. produced 56,700 acres of bell peppers with a value of \$483 million. (USDA Statistical Services bases value of production on total acres harvested times average price.) Pennsylvania produced 4,000 acres, valued at \$24 million.

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Marketing

Fresh market bell peppers are produced in Pennsylvania from the first of June to the end of October. Pepper cultivars recommended for Pennsylvania are listed in Table 1. Fresh market peppers usually are sold loose in bulk containers. Six basic marketing alternatives are available to the pepper grower: wholesale markets, cooperatives, local retailers (grocery stores), roadside stands, pick-your-own operations, and processing firms.

In wholesale marketing, producers often contract with shippers to market and ship their peppers for a predetermined price. If you do not use a contractor and ship your peppers to the wholesale market yourself, your product will be subject to the greatest price fluctuations. Marketing cooperatives generally use a daily pooled cost and price, which spreads price fluctuations over all participating producers. Local retailers are another possible market, but you must take the time to contact produce managers and provide high-quality peppers when stores require them.

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Roadside stands (either your own or another grower's) and pick-your-own operations provide opportunities to receive higher than wholesale prices for your peppers, but you may have some additional expenses for advertising, building and maintaining a facility, and providing service to your customers. With pick-your-own operations, you save on harvest costs, but you must be willing to accept some waste.

Depending on your location, processors may or may not be a marketing option. Processors are less likely to contract with small-acreage growers. For more information on marketing, consult *Agricultural Alternatives: Fruit and Vegetable Marketing for Small-scale and Part-time Growers*.

Table 1. Recommended bell pepper cultivars for Pennsylvania.

Boynton Bell* (BLSR 1, 2, 3)
King Arthur* (BLSR 2)
Vidi* (PVY, TEV, TMV)
Paladin* (BLSR and Phytop)
Bell Captain* (TMV)
Marengo* (green to yellow fruit)
Renegade (BLSR)
X3R Camelot* (BLSR 1, 2, 3; TMV)
X3R Wizard* (BLSR 1, 2, 3; TMV)
Bell Tower

NOTE: All cultivars are listed in order of maturity (early to late).

BLSR—resistant to bacterial leaf spot.

PVY—resistant to potato virus Y.

TEV—resistant to tobacco etch virus.

TMV—resistant to tobacco mosaic virus.

Phytop—resistant to Phytophora.

Production Considerations

Bell peppers grow best on well-drained soils that have good water-holding characteristics. Soil should have a pH of 5.8 to 6.6.

Planting and Fertilization

Peppers are started as transplants in the greenhouse six to eight weeks prior to planting in the field. Because peppers are a warm season crop, they should not be transplanted until the soil temperature 3 inches beneath the soil surface reaches 60°F. Peppers should be grown on raised beds covered with black or silver plastic mulch. Providing the plants with drip irrigation ensures optimum plant growth and yields and allows growers to apply injection-based fertilizer during the growing season. For more information on crop irrigation, consult *Agricultural Alternatives: Irrigation for Fruit and Vegetable Production*.

Growers generally plant approximately 10,000 to 14,000 plants per acre in double rows 14 to 18 inches apart on plastic-mulched beds with 16 to 24 inches between plants in the row and with the beds spaced 5 to 6.5 feet apart from their centers. A single row of peppers also can be planted on each bed (5,000 to 6,500 plants per acre).

Fertilizer rates should be based on annual soil test results. If you are unable to conduct a test, the recommended N-P-K application rates are 40-40-80 pounds per acre banded at planting, and a total of 40-40-30 pounds per acre injected through the drip irrigation system over the growing season.

Pest Control

Weed control can be achieved with herbicides, plastic mulch, and a good crop-rotation system. Several preplant and postemergence herbicides are available for peppers, depending on the specific weed problem and pepper growth stage. If infestation levels are mild, early cultivation can minimize weed problems.

Insects are a major problem in pepper production. Aphids, flea beetles, pepper maggots, thrips, and European corn borers all can cause crop losses. Monitoring insect populations with traps or by scouting will help you determine when you should use pesticides and how often you should spray.

Several pepper diseases can cause crop losses, including bacterial leaf spot, phytophora blight, viruses such as tobacco mosaic virus, and potato virus y, anthracnose fruit rot, and bacterial soft rot. These diseases can be controlled by using disease-resistant varieties and by having a good crop-rotation system and soils with good air and water filtration.

Harvest and Storage

Most bell peppers are hand harvested two to four times during the growing season. Mechanical harvesters are available for harvesting hot peppers, especially jalapeno, chilies, and hot cherries, with a once over harvest. You will need to grade peppers for size and color and to check for worms and insect damage to ensure marketing a high-quality product.

Cooling the peppers after harvest will remove field heat, which improves shelf life. You should refrigerate the peppers immediately after harvest to maintain quality. Peppers will retain good quality for approximately 14 to 21 days if stored at 90 to 95 percent humidity and 47 to 55°F.

Budgeting

Included in this publication is an annual fresh market pepper production budget. This budget utilizes custom hire for most of the field work, which could be more economical for small-acreage growers. Farmers who own equipment should substitute equipment costs for custom hire costs. The budget summarizes the receipts, costs, and net returns of a pepper enterprise. This sample budget should help ensure that all costs and receipts are included in your calculations. Costs and returns are often difficult to estimate in budget preparation because they are numerous and variable. Therefore, you should think of this budget as an approximation and make appropriate adjustments in the "Your Estimate" column to reflect your specific production and resource situation. More information on the use of crop budgets can be found in *Agricultural Alternatives: Enterprise Budget Analysis*.

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For More Information

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Association

Pennsylvania Vegetable Growers Association RR 1, Box 392 Northumberland, PA 17857-9723

Fresh Market Bell Pepper Budget

Summary of estimated costs and returns per acre.

T4	Quantity or number of	TT*4	nt.	T-4.1	Your
Item	operations	Unit	Price	Total	Estimate
Variable costs					
Custom					
Applying calcium lime	0.5	ton	\$20.00	\$10.00	
Pest scouting	8	acre	\$10.00	\$80.00	
Pesticide spraying	8	acre	\$7.20	\$57.60	
Preapplied fertilizer (10-10-10)	0.2	tons	\$180.00	\$36.00	
Fertilizer (postapplication)					
Nitrogen	40	pound	\$0.22	\$8.80	
Phosphorus	40	pound	\$0.28	\$11.20	
Potassium	80	pound	\$0.15	\$12.00	
Herbicide	00	pound	ψ0.15	Ψ12.00	
Command	0.125	gallon	\$83.00	\$10.4	
Dual 8E	0.123	gallon	\$93.90	\$14.09	
Fungicide	0.13	ganon	ψ23.70	ψ14.07	
Ridomil Gold	1	nint	490 00	¢00 00	
	1	pint	\$89.00	\$89.00	
Kocide	12	pound	\$3.15	\$37.80	
Manzate 200DF	10	pound	\$2.75	\$27.50	
Insecticide	0.050		4444.00	Φ=	
Asana XL	0.069	gallon	\$111.00	\$7.66	
Diazinon	0.75	gallon	\$31.00	\$23.25	
Baythroid	0.17	pound	\$465.00	\$79.10	
Admire	0.18	pound	\$561.00	\$100.98	
Other variable costs					
Preapplied fertilizer (10-10-10)	0.2	tons	\$180.00	\$36.00	
Disk plowing	1	acre	\$11.80	\$11.80	
Cultivation	2	acre	\$8.30	\$16.60	
Black, embossed, or silver mulcl	n 1	acre	\$250.00	\$250.00	
Drip irrigation (tape and labor)	1	acre	\$150.00	\$150.00	
Pepper transplants	18	thsd	\$75.00	\$1,350.00	
Labor	48	hour	\$10.00	\$480.00	
Marketing and advertising	1	acre	\$100.00	\$100.00	
Hand harvesting	1	acre	\$700.00	\$700.00	
Packing and grading	1	acre	\$180.00	\$180.00	
Cartons	1,100	cartons	\$0.90	\$990.00	
Fuel	10.21	gallon	\$0.93	\$9.50	
Pest control including labor	8	acre	\$7.20	\$57.60	
Repair and maintenance	U	acic	Ψ1.20	Ψ57.00	
Tractors and implements	1	acre	\$15.00	\$15.00	
<u> •</u>	1		\$30.00	\$30.00	
Irrigation labor		acre		\$30.00 \$117.61	
Interest charge	1	acre	9.5%		
Total variable cost				\$5,099.40	
Fixed costs					
Tractors	1	acre	\$15.86	\$15.86	
Implements	1	acre	\$12.32	\$12.32	
Drip irrigation	1	acre	\$500.00	\$500.00	
Total fixed cost				\$528.18	
Total cost \$5,627.58					

Net returns for five different yields and prices.

Price	Yield (cartons)						
	600	850	1,100	1,250	1,400		
\$5.00	-\$2,628	-\$1,378	-\$128	\$622	\$1,372		
\$6.50	-\$1,728	-\$103	\$1,522	\$2,497	\$3,472		
\$8.00	-\$828	\$1,172	\$3,172	\$4,372	\$5,572		
\$9.00	-\$228	\$2,022	\$4,272	\$5,622	\$6,972		
\$10.00	\$372	\$2,872	\$5,372	\$6,872	\$8,372		

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