

Hot Pepper Exhibit



Image: Jessica Bessin, Horticulture Extension Agent for Mercer County



4-H is a community of young people who are learning leadership citizenship and life skills.

The hot pepper exhibit allows you to display a variety of hot pepper that you have grown in your garden. In horticulture, the word “variety” refers to a plant that is slightly different from other plants of its kind. For example, hot pepper varieties may have different colors, tastes, shapes, and growing requirements. Many varieties of hot peppers are available, such as jalapeño, habanero, Thai chili, hot banana, poblano, and cayenne.

The hot pepper exhibit is judged on three criteria including quality, uniformity, and required number of specimen.

Tips to Consider When Displaying Your Peppers

- Five specimens of the same variety are required for this exhibit.
- Select peppers free of insect damage, disease, and mishandling (free of cuts, bruises, etc.).
- Only exhibit peppers that have been thoroughly cleaned.
- Display peppers that are at the perfect stage for eating. Do not include peppers that are under ripe or over ripe.
- Avoid peppers that are shriveled or have blemishes.
- Select peppers that are the same size, shape, color, degree of maturity and displayed in the same manner. All specimens in an exhibit should show uniformity.
- Do not remove stems from your peppers. Stems should remain on peppers when being displayed.

Visit the 4-H Horticulture webpage, <https://4-h.ca.uky.edu/content/horticulture> for the Kentucky State Fair guidelines and scoresheet for this project.

References:

Exhibiting and Judging Vegetables, UK Extension Publication 4BC-08PO
 Gardening Helper's Guide, Purdue Extension Publication 4-H-1041-W
 Hot Peppers and Specialty Sweet Peppers, UK Extension Publication CCD-CP-101
 KY State Fair Catalog, Division 6015 4-H Horticulture and Plant Science Entries
 KY State Fair Evaluation Sheet, Lot 6015, Class 578

Hot Pepper Exhibit Sheet prepared by Jessica Bessin, Horticulture Extension Agent for Mercer County, and Ashley Osborne, Extension Specialist for 4-H Youth Development, 2020.

Project Idea

Grow several different varieties of hot peppers. Which is your favorite? Why?

Materials Needed

- White paper plate
- Sealable plastic bag
- Five hot peppers

State Fair

Project Information

- Division 6015: 4-H Horticulture and Plant Science
- Class 578: Peppers, hot (five per plate)

Visit the 4-H Horticulture webpage at <https://4-h.ca.uky.edu/content/horticulture> for additional information.

