

Fort Bend County Master Gardeners

2026 Fall Vegetable-Herb Plant Sale



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Listed vegetables and herb plants are expected to be available during the sale.

**Varieties for sale are recommended by
Texas A&M AgriLife Extension Service and
Fort Bend County Master Gardeners**

BROCCOLI

GREEN MAGIC—TEXAS SUPER STAR - Enjoy beautiful, smooth, medium-sized heads of blue-green broccoli. Generous yields made even better by excellent tolerance to downy mildew. Plants are compact and grow quite well in containers. This variety has excellent heat tolerance. **Light:** Full Sun; **Plant:** 24" apart. **Height:** up to 24". **Water:** Adequate even moisture, mulching helps retain moisture. **Head Size:** 5 to 6". **Disease Resistance:** Downy mildew and heat stress. **Harvest:** Pick when heads are tight before flower buds start to open. Suitable for picking two ways: cut the entire crown in one fell swoop, or the central stalk first, then numerous side-shoots as they arise afterwards. Cutting the main head encourages side-shoot growth perfect for snacking or sautéing. **Tip:** Prefers fertile soil, rich in organic matter.

GYPSY— Good choice for growing in the South. Heat tolerance is the virtue usually mentioned that sets Gypsy Broccoli. Plants are very vigorous with a strong stalk and energetic root system and good side-shoot production. Color is a paler green – without the bluish tinge present in some varieties. Gypsy Broccoli resists downy mildew and tastes good, with a strong broccoli flavor. **Plant:** 12-18" apart. **Water:** Prefers a well-drained, fertile soil that is high in organic matter. A consistent supply of moisture throughout the growing season is important; irrigate regularly for best results. **Sun:** Prefers shade in hot afternoon temperatures. **HARVEST:** Before flower buds open, cut center head. Harvest secondary side shoots regularly to encourage continued production.

RAPINI – HEIRLOOM - Known as “cima di rapa” or “rapini,” this robust and rich-tasting traditional Italian heirloom is a quick growing, cool season favorite. This high-yield non-heading broccoli is grown for flavorful, tender flower shoots and leaves which have a wonderfully delicate and slightly bitter, peppery broccoli flavor. These vitamin-rich greens can be enjoyed in salads, stir-fries, or steamed. **Light:** Sun/Part Sun. **Height:** 20"-28" at maturity. **Water:** Consistent supply of moisture throughout the growing season. Irrigate regularly for best results. **Harvest:** Both leaves and 7-8 inches tall flowering stalks can be harvested when heads are tight and before flower buds open for best flavor. After cutting, water plants well for a second harvest in a few weeks, treat as a cut and come again plant. Regular harvesting encourages continued production. Flavor improves with cooler weather.

BRUSSELS SPROUTS

JADE CROSS—1959 All America Winner. Sprouts are borne all the way up the stalk. Flavor is excellent and yield is very abundant. **Light:** Full Sun/Part Shade. **Plant:** 18-24" apart. **Height:** 2—2 1/2 ft. at maturity. **Harvest:** Start picking from bottom up, when they are firm and 1" across, cutting off the leaf below the sprout. To harvest all the sprouts at once cut off the top of the stalk 4-8 weeks before you want to harvest or when lower sprouts reach 1/2" in size. **Tip:** A heavy feeder- transplant into well composted soil.

CABBAGE

EARLY JERSEY WAKEFIELD - HEIRLOOM—After nearly 170 years, still one of the best picks for a small, early cabbage. The 2-4 lb., pale green, pointed heads have a delicious flavor, few outer leaves and can be planted close together. Resists yellows and splitting. **Light:** Full Sun/Partial Shade. **Plant:** 12-15" apart for small head varieties. **Water:** Maintain consistent moisture to prevent heads from cracking. Water on the sides of the plant and avoid wetting any part of the plant. **Harvest:** If the heads feel solid by pushing on them lightly, they are ready to harvest. Harvest as soon as possible for early varieties to prevent splitting. Later maturing varieties will hold longer. **Tips:** Mulch, provide fertilizer, and adequate moisture for optimum growth.

RUBY PERFECTION — This purple-red cabbage is a great cool weather vegetable that produces firm 3-4 pound heads. This colorful cabbage makes an attractive addition to slaws, salads and cooked foods. **Light:** Full Sun. **Water:** Normal. **Height:** 1'-2'. **Plant:** 18" apart.

CAULIFLOWER

AMAZING — Medium-size plants with domed, solid curds and self-blanching, upright wrapper leaves when well fed. Tolerates both heat and cold stress. Cauliflower prefers a well-drained, fertile soil high in organic matter. **Plant:** 18" apart. **Water:** Provide consistent moisture throughout the growing season. Irrigate regularly for best results. **Harvest:** Keep an eye on development, cutting heads when desired size is obtained but before the curds become loose.

EARLY SNOWBALL - HEIRLOOM- This early maturing variety produces heads 6-8" across and quite erect, top is smooth and pure white. Known for rapid growth and long harvest time. Excellent choice for home gardens. **Light:** Sun/Part Shade. **Plant:** 18" apart. **Height:** 10-24". **Harvest:** This variety is self-blanching with long wrapping leaves curl around heads protecting them from the sun. **Uses:** Enjoy it sautéed, mashed, in soups, stews or casseroles. A good freezer variety. **Tips:** A heavy feeder, plant in rich, well composted soil. Feeding once a month will promote vigor and development of the heads. It is also frost tolerant.

CELERY

UTAH—Taller and greener than previous selections, the bottom portion of the stalk can run close to a foot in length. A better choice for short season areas. **Light:** Sun. **Water:** Keep evenly moist. **Height:** 1—2ft. **Harvest:** Cut single stalks over 8-10" from outside in. Cut only the stalks needed to extend production over season. **Tips:** A heavy feeder. Add compost to planting area then fertilize regularly, and mulch.

GREENS

COLLARDS- VATES—This is a large plant in the brassica family, popular in the South although easily grown anywhere. It is slow to bolt, and tolerates cold and frost. Usually eaten cooked instead of raw, the flavor seems to improve after a frost. Collards can also be added to baked dishes and quickly braised. Consider cooking with a cider vinegar or soy sauce and sesame oil. Vitamin content is excellent. Leaves are an attractive blue-green. Requires several square feet of space when fully mature. **Light:** Sun. **Plant:** 14-18" apart. **Height:** 24".

MUSTARD—FLORIDA BROADLEAF— HEIRLOOM - This variety of Mustard is a southern favorite for fall planting. Mustard greens are a cool season crop and do not do well in the summer heat. Mild-flavored mustard, producing large savory green leaves. Delicious either steamed, sautéed or eaten raw in a mixed green salad or sandwich. **Size at Maturity:** Up to 25". **Light:** Prefers full sun or partial shade. **Plant:** 6" apart. **Water:** Mustard greens need plenty of water to thrive, keep an eye on rainfall to prevent wilting. **Harvest:** Pick mustard greens when the leaves are tender and young. Cut the whole plant at the base or cut only the leaves needed for a meal.

PAK CHOI– WIN-WIN CHOI - This vase-shaped Pac Choi is similar to Joi Choi, just a little smaller and more compact. The large bulky, uniform white-stems are very tasty. In the South, Pac Choi is well adapted for fall plantings. **Plant:** 10-12" apart. **Height:** 10-12". **Light:** Sun/Part Shade. **Water:** Requires even moisture and 1-2" of water per week. **Harvest:** Harvest before flowering. The plant can be harvested by cutting down the entire plant or picking each leaf individually as they grow. Discard any yellow leaves and pick the leaves when they are young and tender, as older and larger leaves taste bitter.

KALE

LACINATO (Tuscana) - HEIRLOOM-This heirloom has a long history traced back to Tuscany in the 18th century. A rather primitive open kale with 3 inch-wide strapped leaves that are 10 inches long. Very tolerant of cold temperatures as flavor becomes sweeter after a hard frost. **Light:** Sun. **Plant:** 24" apart. **Height:** 2-3 ft plants. **Harvest:** Pick the leaves from the bottom up for continuous harvest. **Tips:** Full of vitamins A and K.

RUSSIAN RED—HEIRLOOM — Kale is a staple in Eastern European cooking. Ease of growth, variety of uses, nutrition and delicious flavor (particularly after a frost) make kale an ideal addition to any garden and diet. Tender, oak shaped leaves change from reddish green to red after a frost. May be left in the garden for harvest throughout the winter. **Light:** Sun/Part Sun. **Plant:** 12-24" apart. **Harvest:** Pick young leaves starting at 8-10" long from the middle upward. **Tips:** Leaves become very sweet after frost.

KOHLRABI

DELICACY WHITE—This variety has been described as very early with a small top, and the leaf stems are purple tinged. The purple color bulbs are of medium size with white flesh. **Light:** Sun. **Harvest:** For most tender and sweet bulbs harvest those under 2". Fall plantings can survive frosts and can be harvested when they are larger. **Tips:** Grows best in the cooler weather. Summer heat makes the bulbs woody and dry. Provide fertilizer and adequate moisture for optimum growth.

LETTUCE

ARUGULA—A somewhat pungent salad green. Young leaves are sort of nutty and mustardy. Older leaves can become unpleasantly bitter, the leaves of arugula provide a spicy zap when added to a salad. Young leaves taste best. You can also sauté or steam them like spinach or other leafy greens. Plants look a little like dandelion, but more open. Leaves grow best in cool weather. **Light:** Full sun, will tolerate partial shade. **Plant:** 12-18" apart. **Height:** 6-12". **Water:** Moist but well drained soil.

BLACK SEEDED SIMPSON— HEIRLOOM 1875—An old favorite introduced by Henderson Seed Co. Light green frilly leaves, a loose head, and very dependable. Small leaves can be harvested very early. **Light:** Sun. **Plant:** 6-12” apart, depending on the size of lettuce you want from baby to full heads. **Harvest:** Cut whole head at base or individual leaves before lettuce starts to bolt and become bitter in warmer weather. **Tips:** Plant in fertile soil with lots of organic matter and adequate water.

BUTTERCRUNCH—This bibb type produces a loose head, 8 to 9” across. Dark green and slow to bolt, it has been rated one of the 12 best vegetable introductions. It was developed at Cornell in 1963. **Light:** Sun/Part Shade. **Plant:** 8-12” apart. **Harvest:** Cut whole head at base or individual leaves before lettuce starts to bolt and becomes bitter in warmer weather. **Tips:** Plant into fertile soil with lots of organic matter and adequate water for optimum growth.

RED SAILS— An early-maturing fast-growing plant produces excellent yields of delicately crumpled bronze-red leaf lettuce. It is a popular lettuce variety prized for its mild, sweet, and buttery flavor with a soft yet lightly crunchy texture. A heat-tolerant red-leaf variety known for its bitter-free flavor. The leaves are perfect for sandwiches, salads, and garnishes and vitamin rich. One of the slowest bolting red lettuce varieties available. Heat Tolerant. Excellent choice for home gardens. **Plant Height:** 5-10” Tall 12-18” apart; **Light:** Full Sun/Partial Shade, will tolerate heat if air can circulate around the plant; **Watering:** Keep soil consistently moist, not waterlogged. Apply water in the morning only, not directly on the leaves; **Soil:** Needs fertile well-drained soil, apply mulch or straw around base of plant. **Harvest Tips:** With lettuce leaf, cut the outer leaves so new ones grow.

SWISS CHARD

BRIGHT LIGHTS—Almost neon in appearance, the leaves are green, with veins of vibrant color, red, orange, or yellow running through them. **Light:** Sun. **Plant:** 10-15” apart. **Harvest:** Remove outer leaves starting at 6”. Use young raw leaves in a salad or briefly cook mature leaves to maintain their color. Use the leaves and center ribs cooked or raw. **Tips:** Great for planting in an ornamental edible garden for color effect.

HERBS

CHAMOMILE – ROMAN— Translated from the Greek, "chamomile" means ground apple, referring to the apple-like odor and the fact that it makes a fine ground cover and substitute for grass. Plants are 4 inches tall and spread rapidly. **Light:** Sun/Part Shade. **Plant:** 8-12” apart. **Harvest:** Gather leaves and flowers when in full bloom. **Uses:** Dried flowers can be added to potpourri or steeped in hot water to make tea.

CILANTRO— SANTO LONG STANDING—This variety has an excellent flavor, improved leafiness and, as the name infers, it is slow to bolt in warmer weather. **Light:** Sun/Part Shade. **Height:** 12–24". **Width:** 6–12". **Harvest:** Foliage flavor is best before the leaves turn feathery and plants begin to flower. Seeds should be harvested after they begin to turn brown and when outer coat cracks, but before they drop off the plant and scatter. Cut stem and place in a brown paper sack to collect the seeds. Rubbing the seeds will cause the

outer shell to drop off. **Uses:** Add a sprig to chicken soup or add chopped leaves to Mexican, Caribbean, or Asian dishes. The crushed seeds add intriguing flavor to stews, beans, and cookies. Grows best in cool temperatures. **Tips:** Grows well in containers and attracts beneficial insects.

DILL—FERNLEAF—An All-American Winner in 1992. This variety is smaller than other dill varieties, and can be grown in containers and small gardens. It is a lovely ornamental plant with its yellow flowers, deep— green foliage, and compact growth habit. Keep plants cut to delay flowering and extend harvest or harvest the whole plant as soon as it flowers. Dill, like parsley and fennel, draws the larva of the black swallowtail butterfly. Plant enough to feed yourself and the caterpillars. Far from a pest, butterflies are often encouraged by gardeners who plant dill and parsley in patches just to attract them. **Light:** Sun. **Plant:** 12-15” apart. **Height:** 18-24”. **In the Garden:** Plant dill far away from fennel, since the cross-pollination of these herbs produces variable results. **Uses:** In addition to pickles, use in salad dressing, sauerkraut and even bread. Enjoy the leaves at their peak when they are fresh, finely chopped for best flavor.

MARJORAM—A versatile culinary herb with a fragrance similar to oregano, but sweeter and with a hint of balsam. Aromatic, marjoram is great with veal, beef, lamb, fish, and poultry as well as vegetables, potatoes, and mushrooms. It complements garlic, onion, thyme, and basil and is often used as a substitute for oregano. Two feet high plants are good for containers or herb garden.

MEXICAN MINT MARIGOLD—TEXAS TARRAGON— TEXAS SUPER STAR — Used as a substitute for French tarragon. Often compared to licorice and anise. Leaves are best used raw or added at the end of cooking. Pairs well in fish and chicken dishes, soups, salads, pesto, and vinegars. In Mexico, leaves and flowers are used for tea. Can be used for dried flower arrangements. Does very well in hot climates. **Light:** Full Sun/Part Shade. **Height:** 2 ft. **Water:** Low. **Tip:** Attracts bees.

OREGANO—GREEK—This oregano has the true flavor that we have come to associate with pizza sauce and other Italian dishes. Add the pungent green leaves for great flavor. Form is upright with a low growing, spreading habit. **Light:** Full sun. **Height:** 6-8". **Harvest:** Pick stem of leaves as needed.

PARSLEY—FLAT LEAF—Also called Italian parsley, its uses are similar to the curly variety, but the flavor is a bit stronger. Plants produce sprigs of large, flat leaves all season. Preferred in Italian cooking. **Light:** Sun/Part Shade. **Height:** 1 ft. **Tips:** Plant in fall or spring. Frost tolerant.

SAGE—CULINARY—A strong, herbaceous perennial, it is a good fall and winter plant in hot climates. The broad grey-green leaves and beautiful purple flower spikes make this a fantastic ornamental. **Light:** Full Sun. **Height:** 12-36”. **Plant:** 18-24” apart. **Water:** Needs good drainage. **Uses:** Add the uniquely flavored leaves to sauces, stuffing, poultry, pork, and sausage. It provides a lovely fragrance and flavor to a dish, especially when leaves are sautéed.

SALAD BURNET—A pretty perennial that produces white or rosy flowers. Leaves are used in salads for their cucumber-like flavor. Keeps growing from fall through summer, may die back with cold temps but will return. **Light:** Sun/Shade. **Height:** 12-18". **Uses:** Toss into salads. A real find for those who love the taste of cucumber but find it somewhat difficult to digest. Also use in a garden bed as a low border plant.

THYME— FRENCH—Softly mounding plants of cascading grey-green leaves are a good accent in every garden. Intensely aromatic thyme is indispensable in all kinds of savory dishes throughout the classic Mediterranean cuisines of France, Italy and Greece and enhances both Cajun and Creole food. Use the spicy little leaves every day to combine and blend beautifully with the flavors of lemon, garlic, basil and parsley for seasoning vegetables, seafood and poultry. **Light:** Full Sun. **Height:** 8–12". **Harvest:** Given a sunny location with good drainage, easy-growing thyme plants are reliable, productive and long-lived garden perennials. Small lilac flowers bloom in midsummer, cut back foliage halfway when the blossoms fade to keep plants looking fresh. Cut leafy thyme sprigs as needed once plants are well established. Tips: Thyme is easy to freeze or dry. Frost hardy. Attracts butterflies and bees.



Save the Dates

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Fruit Tree Sale February 13, 2027	Spring Vegetable & Herb Plant Sale March 13, 2027
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Notes

TEXAS A&M AGRI LIFE EXTENSION

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