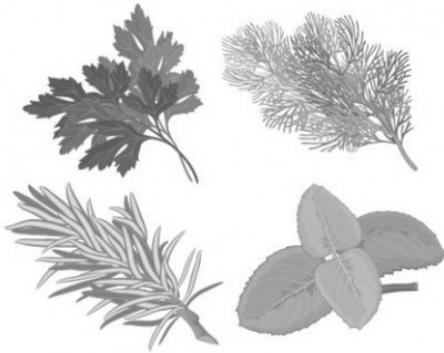


FORT BEND COUNTY

# Master Gardeners



**2019**

# Vegetable & Herb Plants



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## **Grow Your Own from Seed**

Varieties recommended by  
Texas A&M AgriLife Extension Service  
And Fort Bend County Master Gardeners  
Limited Packets available at checkout  
See page 12 for descriptions

**BEANS**

**30 seeds—PROVIDER BUSH GREEN BEANS**

**CUCUMBER—2 VARIETIES**

**5 seeds— CALYPSO**

**5 seeds— STRAIGHT EIGHT**

**OKRA—1 VARIETY Per Packet**

**5 Seeds— CLEMSON SPINELESS or JAMBALAYA**

**SQUASH—2 VARIETIES**

**5 seeds— EARLY SUMMER CROOKNECK**

**5 seeds— BLACK BEAUTY ZUCCHINI**

### **Growth Habit Key:**

**Determinate habit (D):** Bush type growth. The plant stops growing when the fruit sets. The majority of fruit develops over a shorter time which is good for canning.

**Indeterminate habit (I):** Vine type growth. Best grown with stakes or in cages. Fruit develops continuously throughout the season.

### **Tomato Disease Resistance Key:**

**V** - Resistant to Verticillium Wilt;

**FF** - Races 1 & 2;

**N**-Resistant to Nematodes;

**St** - Resistant to Stemphylium Gray Leaf Spot;

**F** - Resistant to Fusarium Wilt;

**T** - Resistant to Tobacco Mosaic Virus;

**A** - Resistant to Alternaria Stem Canker;

**TSWV** - Resistant to Tomato Spotted Wilt Virus

### **Did you know... a tomato is really a fruit?**

<http://vric.ucdavis.edu/main/faqs.htm>

A vegetable is the edible portion of a plant. Vegetables are usually grouped according to the portion of the plant that is eaten such as leaves (lettuce), stem (celery), roots (carrot), tubers (potato), bulbs (onion) and flowers (broccoli).

A fruit is the mature ovary of a plant. So a tomato is botanically a fruit but is commonly considered a vegetable. According to this definition squash, pepper and eggplants are also fruits. Then there are seeds such as peas which are also considered vegetables.

See page 13 for more information on growing tomatoes.

## **TOMATOES**

### **Large**

#### **BETTER BOY — Large, Indeterminate VFNASt**

A spectacular, midseason variety with plump, juicy, deep red tomatoes that often weigh more than one pound. Once they arrive they just keep on coming! Fruits are extremely flavorful, with flesh that's juicy, yet firm. Heavy foliage protects fruits from sun-scald. Thrives in nearly any climate. Excellent disease resistance. **Light:** Full Sun.

#### **BIG BEEF —Very Large, Indeterminate, VFFNTASt**

Good for containers & small gardens, compact plant produces large, meaty fruit, weighing 8 to 12 oz. Great flavor, early yields. Their flavor is excellent, and the plants thrive in almost any type of climate. **Light:** Full Sun. **Height:** 24”.

**BRANDYWINE—Extra Large, Indeterminate**

Heirloom dating back to the 1880s. Potato leaf plants with good yields of extra-large-up to 1-1/2 lbs, clear-skinned, light rosy-pink fruit. Considered one of the world's best-flavored tomatoes. **Light:** Full Sun.

**BUSH CHAMPION II—Large, Determinate, VFFASt**

One of the best varieties for small space gardens and containers. Compact plants produce extra-early yields of big, 8 to 12 oz. fruits with excellent flavor. Displays similar qualities of its popular namesake Champion with satisfying performance in virtually every climate. Good disease resistance. **Light:** Full Sun. **Spacing:** 24". **Plant Height:** 24".

**Medium—Large**

**ARKANSAS TRAVELER —Medium—Large, Indeterminate,**

**Heirloom** This 100-year-old heirloom favorite hailing from the Ozark Mountains of Arkansas produces goodly numbers of rich flavorful tomatoes. Deep pink when ripe, the round 6-8 oz. fruit is a balance of sweetness and tartness accounting for its standing as one of the very best heirloom varieties. Produces high-quality fruit in extremely hot, humid weather. **Light:** Full Sun.

**BUSH EARLY GIRL—Medium—Large, Determinate, VFFNT**

This "determinate sister" to popular Early Girl delivers the same desirable qualities in a compact, patio-sized variety. Extreme earliness and huge yields of firm, meaty, flavorful fruits that are larger than Early Girl - a full 4" in diameter. **Light:** Full Sun.

**CELEBRITY—Medium—Large, Semi-Determinate, VFFNTA**

Vigorous, disease resistant, high yield and exceptionally flavorful fruit. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz. **Light:** Full Sun.

**HOMESTEAD— Medium-Large, Determinate, FA**

Great for hot, humid coastal regions in the South. This variety sets large crops even in hot weather. Fruits are medium-large, very smooth, red, meaty and flavorful, yields of 8 to 12 oz red tomatoes. Perfect for sandwiches, salads, slicing, and canning. Large vines offer good foliage cover. **Spacing:** 24. **Light:** Full Sun.

**Do you have a question about a plant problem, an insect,  
or how to care for your plants?**

**Contact the Fort Bend Master Gardener Hotline**

**281-341-7068  
fortbendmg@ag.tamu.edu**

## Medium

### **LA ROMA III , Roma, Medium, Determinate, VFFNAST**

An excellent roma tomato known for its vigor and uniformity. Bright red, meaty fruits are large, 5 to 8 ounces, and full of flavor. Disease resistant plants are very vigorous and produce fruit abundantly throughout the growing season. The perfect variety for any home gardener who enjoys canning or making their own paste and/or sauces. **Light:** Full Sun.

### **PATIO (Red)— Medium, Determinate, FAST**

Perfect for container gardening or limited space. Vines are extremely compact, yet produce medium-sized, deep oblate fruits that are smooth, firm and flavorful. **Light:** Full Sun.

## Cherry/Grape

### **BUMBLE BEE PURPLE—Cherry, Indeterminate**

A cherry tomato with striking looks and delicious, sweet flavor. 1 ½ inch round dark purple to almost black fruit streaked with mottled patterns of green. A great tomato for fresh salads and appetizers, where the appearance and texture of the fruit can really shine. This crack-resistant variety can be grown either outdoors or in the greenhouse. Indeterminate. **Light:** Full Sun.

### **JULIET HYBRID—Grape, Indeterminate**

Clusters of unusual, sweet-flavored fruits cling to the vine longer than any other cherry tomato. Glossy, red-skinned, crack resistant fruits weigh 1 oz. 1999 All American Selection Winner. **Light:** Full Sun.

### **SUN GOLD—Cherry, Indeterminate, VFNT**

Very sweet, bright orange cherry tomatoes taste not just sugary but also fruity and delicious. Vigorous growers, these tall plants bear long clusters of fruit. **Light:** Full Sun.

### **SUPER SWEET 100— Cherry, Indeterminate, VFF**

Popular cherry with long strands, each with up to 100 or more 1-inch, 1-oz., bright red, extra sweet cherries. High in Vitamin C. **Care:** Needs staking or caging. **Light:** Full Sun.

**TIP:** See Pepper growing information on page13

## PEPPERS

### **BANANA SWEET —Banana**

Profuse harvests of 5-1/2 to 6 inch long, tapered peppers that are wonderful fried or cut up into salads. Light green at first, they turn yellow and orange, and finally ripen to red. Compact plants. **Light:** Full Sun.

### **CANDY CANE RED—Sweet**

Unique sweet peppers will stand out in the garden. Elongated 3-1/2" to 4" by 1-1/4" to 1-3/4", fruits ripen from green with creamy white stripes to solid red. Thin walls and crispy texture make it perfect for fresh eating at any stage of ripeness. Plants have variegated foliage giving them an ornamental look. Ideal for patio containers and small space gardening. **Light:** Full Sun. **Spacing:** 12-18". **Plant Height:** 18".

### **GYPSY—Sweet Italian**

All American Select Winner. Extremely early, heavy producer of wedge-shaped, tasty peppers with sturdy walls and crunchy, firm, sweet flesh. A very reliable yielder, all season long. Suitable for containers. Highly disease resistant, Tobacco Mosaic Virus resistant. Yellow-Green to Orange-Red. **Light:** Full Sun. **Spacing:** 12-18". **Plant Height:** 18".

## Bell

### **BIG BERTHA—Bell –Green/Red**

Extra-large, mostly 4-lobed, fruits mature up to a full 7" long by 3-1/2" across, turning deep green to red, with full-season fruiting. Resists Tobacco Mosaic. **Light:** Full Sun. **Spacing:** 12-18". **Plant Height:** Upright plants grow 25 to 30".

### **GOLDEN SUMMER—Bell-Yellow**

Best golden pepper for superior fruit production and quality. Yields of mild and sweet fruits, with exceptionally thick walls, start out lime-green, and then turn a sunny gold at maturity. **Light:** Full Sun. **Spacing:** 12-18".

## Hot

### **ANAHEIM CHILI– Hot Chili**

One of the most popular chili peppers. Two-celled, medium-hot fruits, with medium thick dark green flesh, ripening to bright red. Continuous bearing, high yielding, vigorous plants are bushy and upright. **Scoville Heat Units:** 500 to 2,500. **Light:** Full Sun. **Spacing:** 12-18". **Plant Height:** 24-30".

### **ANCHO / POBLANO -Medium Hot**

When ripened to red and dried, this pepper is known as an 'Ancho'; it is also used green, as a 'Poblano', for making chiles rellenos, remove skin if using fresh. Moderately pungent, heart shape peppers 3-5" long, turning from black-green to red. Stuff it, roast, dry, use in mole. An attractive shiny green with a thick flesh which makes it ideal for stuffing. Pick first fruits when they reach usable size, this helps accelerate the growth of the other peppers on the plant. Leave some on to mature and color. **Scoville Heat Units:** 1,000 to 2,000 (mild). **Light:** Full Sun. **Spacing:** 12-18".

### **CAYENNE LARGE THICK RED—Hot Cayenne**

Quite hot, thick fleshed fruits, 6" by 3/4". A favorite for using dried, pickled or in sauces. Concentrated sets of fruits - wrinkled, tapered and curved - are borne on strong upright plants. Ripens from a dark green to a brilliant scarlet. **Scoville Heat Units:** 30,000 to 50,000. **Light:** Full Sun. **Spacing:** 12-18".

### **HABANERO ORANGE—Very Hot Chili**

The original strain. Among the very hottest ever measured. Reportedly 1,000 times hotter than Jalapeno. High yielding lantern-shaped, 1" by 1-1/2" pods, with thin, wrinkled light green flesh, ripen to a lovely golden orange. A favorite for sauces. **Scoville Heat Units:** 100,000-350,000. **Plant Height:** High-yielding plants grow 36" tall. **Light:** Full Sun. **Spacing:** 18-24".

### **JALAPENO Hot —Hot**

Small thick-walled peppers great flavor. Best green but will mature red. Widely adapted, jalapeño plants yield a bountiful harvest in dry or humid, hot or cool climates. The compact plants grow well in containers. Use jalapeno on nachos, in salsa, or smoke the mature red ones over mesquite chips to make your own chipotle sauce. Often, the heat of the peppers will vary, even those from the same plant. If peppers grow fast, get plenty of water, and are harvested soon, they may be milder than peppers that stay on the plant a long time, or that develop slowly and under stressful conditions. **Plant Spacing:** 18-24". **Plant Height:** 24-48". **Light:** Full sun. **Scoville heat units:** 2,500 to 5,000 (Medium.)

### **JALAPENO TAM—Mildly Hot**

This mildly pungent pepper matures early, and is just right for pickling. This variety is about half as hot as a regular jalapeno with the same size, shape, flavor, and more productive. Semi-compact, plants yield plenty of the cylindrical fruits, colored medium green to red. **Scoville Heat Units:** 1,000. **Light:** Full Sun. **Spacing:** 12-18". **Plant Height:** 22 to 24".

## SERRANO CHILI

A very hot pepper that can be used red or green. Flavorful peppers are perfect for chili sauce, salsa, hot pepper vinegar and pickles. Vigorous plants are covered with 2" thin-walled fruits. **Scoville Heat Units:** 6,000 to 23,000. **Light:** Full Sun. **Spacing:** 12-18". **Plant Height:** 30".

**TIP:** Refer to page 14 for Tips for Growing Eggplants

## EGGPLANT

**ANTIGUA**—Heirloom variety 2"x6" creamy white fruits with lilac-purple streaks. Flesh is extremely mild & bitter free. Prolific production. **Light:** Full Sun.

**BLACK BEAUTY**—The fruit resembles black teardrops because both the skin and the calyx are a deep black with a purplish tinge. There are probably others but this is the only eggplant we know of with a black calyx. Japanese in origin, it produces unusually tender fruit on vigorous plants. Sets fruit early (even in cool weather) and also is best picked early. **Light:** Full Sun. **Plant Height:** 3 ft.

**HANSEL**—2007 ALL AMERICA SELECTIONS AWARD. This non-bitter eggplant can be harvested all the way from 2" up to 10" long, stays mild with few seeds. Glossy, deep-purple finger-shaped eggplants appear clusters, providing plenty of tender fruit for casseroles, grilling, or stuffing. Compact plants grow no more than 3 ft. tall, suiting them well to small garden spaces or to containers. **Care:** Plant in fertile well drained soil. Stake plant to keep fruit growing straight. **Fertilizing:** Do not over fertilize, too much nitrogen can result in large bushy plants that produce only one small set of fruit; **Plant Height:** 24-36". **Spacing:** 18-24". **Light:** Full Sun.

**PINGTUNG LONG**—Bred to be resistant to many diseases, as well as tolerant to wet and hot conditions, this slender violet-purple eggplant becomes at least 12 inches long and has an excellent mild flavor and tender white flesh. Another attribute is an ability to thrive and produce continuous, large harvests despite summer heat and humidity. Great for slicing and using in Asian or other cuisine. **Light:** Full Sun.

## OTHER VEGETABLES

### SWISS CHARD—BRIGHT LIGHTS

A 1998 All-America Award Winner. Bright Lights is almost neon in appearance. The leaves are green, with veins of vibrant color, red, orange, or yellow running through them. **Light:** Full Sun.

**Spacing:** 10-15" apart. **Harvest:** Remove outer leaves starting at 6". Use young raw leaves in a salad (30 days) or briefly cook mature leaves (50 days) 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.

### TOMATILLOS—SUPER VERDE

A member of the tomato family, but not a real tomato. Extra large fruits are firm, weigh approximately 2 1/2 ounces each, have strong healthy husks, an attractive green color and an above average shelf life. Sturdy plants have excellent vigor, cover and fruit set. Features better uniformity, a higher yield potential and an extended harvest window. Great for Mexican and Southwest style dishes. **Light:** Full Sun.

## HERBS

### BASIL—BUSH

A compact mound of tiny light green leaves with white flowers of equal value in both the landscape and the kitchen. Imparts a delicate spicy flavor to food and is especially good in soups. Can be grown in pots. **Light:** Sun. **Spacing:** 12-18". **Plant Height:** 8".

### BASIL—CARDINAL

A culinary basil with stunning flower heads, the rich purple flower heads are huge! Use the leaves in your favorite recipes and the flowers in arrangements. **Light:** Full Sun. **Spacing:** 18-24". **Height:** 24".

### BASIL—ITALIAN CLASSICO

Leaves are of average size, very shiny, heavily ribbed and pointed. The heavy yields of fragrant foliage are truly classical Italian. Great for Mediterranean dishes and making pesto. **Light:** Full Sun. **Spacing:** 12". **Plant Height:** 24".

### BASIL—THAI

Plants are very compact, great for containers. The purple stems, large dark green leaves, and pink-violet flowers make for a lovely basil with a tangy flavor plus a spicy hint of licorice. An early maturing variety. **Light:** Full Sun. **Plant Height:** 10 to 12".

## CHIVES—GARLIC

Perennial. Resembles onion chives but leaves are flatter and more grass-like. Doesn't spread as much as onion chives. Lovely as an ornamental with white flowers on very straight stems. Young leaves are most tender and work well in egg dishes, soups, marinades and Asian cooking (dumplings, pot stickers, and dipping sauces). Use leaves fresh or dried. **Light:** Sun/part shade. **Plant Height:** 18-24". **Plant:** 12-15" apart. **Water:** as needed. **Harvest:** Individual leaves may be harvested before flowering once the plants are established. **Tip:** Mature chive clumps should be divided every 3 to 4 years.

## CHIVES—ONION

Perennial, 8 inches high. Onion-like flavor comes from the tops which are generally chopped finely. The light lavender flowers can be added to your favorite salad, just break the head apart. **Light:** Sun/ part shade. **Plant Height:** 12-14". **Water:** as needed. **Harvest:** Individual leaves may be harvested once the plants are established. Cut leaves before flowering begins. **Tip:** Leaves may be used fresh or dried. Used in sour cream, cream cheese, soups, and a great variety of other dishes.

**CILANTRO –LARGE LEAF** -This variety can produce three times the yield of regular cilantro over a much longer period. Often used in combination with tomatillo, tomatoes, and chiles, creating unforgettable sauces. Also known as Mexican parsley or Chinese parsley. Bolted plants produce flowers that are attractive to beneficial insects. **Culture:** Has a delicate taproot, take care when transplanting. **Soil Needs:** fertile, well drained Plant outside when soil temperatures are 65-70 degrees. **Light:** Full Sun. **Plant Height:** 10-18". **Water:** Keep watered in dry weather.

**MEXICAN MINT MARIGOLD -TEXAS TARRAGON—**(*Tagetes lucida*) Also know as Mexican Mint Marigold. 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. Goes well in fish and chicken dishes, soups, salads, pestos, 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.

## 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. **Plant Height:** 6-8".

**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 to part shade. **Plant Height:** 1 foot tall. **Tips:** Plant in fall or spring. Frost tolerant.

**PARSLEY– TRIPLE CURLED**—Curled parsley has beautiful, dark green leaves well known as the classic garnish for deviled eggs and an ingredient in tabbouleh (parsley salad) and more. The nutritious leaves are high in iron and in vitamins A, C, and E. A natural breath sweetener due to high chlorophyll. Attractive in flower beds as border or in containers. **Light:** Sun to part shade. **Plant Height:** 12” tall. **Tip:** Plant in spring or fall. Frost tolerant. It is also a favorite food of the black swallowtail caterpillar, plant extra to attract these beautiful butterflies to your garden.

**ROSEMARY—PROSTRATE**—Low-spreading, evergreen shrub or groundcover due to its height which reaches only up to 3 feet high and 4-8 feet in its spread. Leaves are leathery green, and very aromatic. Pale-blue flowers from early to mid-summer. Creeping Rosemary will trail over walls or edge of a raised bed to make a curtain like effect, it can even be used in large mixed containers. Must have a well-drained soil. Great for xeriscape gardens. **Water:** Low to Medium. **Light:** Full Sun. **Plant Height/Width:** 3 ft and 4-8 ft wide.

**ROSEMARY—UPRIGHT**—Attractive fragrant needle-like grayish green leaves remain throughout the year and present pretty lavender-blue flower bloom in the spring. **Plant Height:** 4 feet tall at maturity, and spread 3 feet. **Light:** Full sun. **Water:** Prefers dry to average moisture with very well-drained soil. **Tips:** Grows well in a container. Deer resistant. The leaves are a mainstay for cooking and as garnish.

**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 to Shade. **Plant 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 gray-green thyme 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. **Plant Height:** 8 – 12”. **Harvest:** Given a sunny location with good drainage, easy-growing thyme plants are reliable, productive and long-lived garden perennials. Little 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 & bees.

## **Grow Your Own Vegetables From Seed: Bush Green Beans, Cucumbers, Okra & Squash**

*Pre-packaged for the small backyard garden*

### **BEANS**

**30seeds—PROVIDER BUSH GREEN BEANS**

### **CUCUMBER—2 VARIETIES**

**5 seeds— CALYPSO**

**5 seeds— STRAIGHT EIGHT**

### **OKRA—1 VARIETY Per Packet**

**5 seeds—CLEMSON SPINELESS or JAMBALAYA**

### **SQUASH—2 VARIETIES**

**5 seeds— EARLY SUMMER CROOKNECK**

**5 seeds— BLACK BEAUTY ZUCCHINI**

### **PROVIDER BUSH GREEN BEANS**

Bush beans are strong, erect plants & typically do not need staking. Beans are string-less, and can be harvested at any point in growth with full color or flavor. Acceptable yields even when stressed by heat or cold. Pack contains enough seeds to plant 1(one) 12' row or 2 (two) - 6' rows.

### **CALYPSO CUCUMBER**

This great tasting cucumber is a very high yielding pickling cucumber. The blocky fruit (1 inch by 3 inch) are a dark green with a minimal white spine. Resistant to a variety of diseases.

### **STRAIGHT EIGHT CUCUMBER**

A classic favorite, this cucumber has excellent flavor, even dark-green color and white flesh. Uniform 8" x 2" fruit have small seed masses. Trellis for best shape.

### **CLEMSON SPINELESS OKRA**

A very popular okra that produces an abundance of dark green pods without spines on 3ft plants. Won an All-America award in 1939 and is still considered the standard variety.

### **JAMBALAYA OKRA**

Jambalaya is super quick, very productive, and delicious. This compact plant is just the right size for a home garden.

### **EARLY SUMMER CROOKNECK SQUASH**

A low growing, bushy plant. Produces butter-yellow 8" long fruit and thin, curving neck. Skin may be bumpy. Turns darker yellow as it gets larger.

### **BLACK BEAUTY ZUCCHINE SQUASH**

All American Selections Winner in 1957. Black Beauty Zucchini features fruit that is green with greyish-black tone. Blocky, smoothly bulbed with open plant habit.

## **TIPS FOR GROWING GREAT TOMATOES**

*Adapted for use from an article by Daphne Richards, 2006*

1. Do not plant tomatoes in shade. 6 hours of sun minimum. Sunlight=large, tasty fruit. Shade= skinny, straggly vines.
2. Prepare the site by mixing in organic matter & fertilizer.
3. Plant in raised beds. Raised beds warm up earlier in spring.
4. Select locally proven varieties with a VFN after their name By selecting a VFN variety you are two diseases and one case of nematodes ahead.
5. Use a starter solution at transplanting. This could be either a synthetic "liquid feed" product or an organic solution like compost or manure tea, or fish emulsion.
6. Mulch soil a few weeks after planting to control weeds, hold moisture and reduce some disease problems.
7. Stake or cage plants to keep fruit off the ground.
8. Feed plants weekly with a balanced fertilizer beginning after the first fruit set.
9. Water regularly when the weather begins to warm up. Deep soakings are best.
10. Inspect plants regularly for signs of insect and disease damage.

chards, Daphne. 10 tips for terrific tomatoes, found online at [https://aggie-horticulture.tamu.edu/travis/wp-content/uploads/2013/06/tomato\\_tips.pdf](https://aggie-horticulture.tamu.edu/travis/wp-content/uploads/2013/06/tomato_tips.pdf)

## **Tips for Growing Delicious Peppers**

-Peppers grow in all types of soils but do best in heavier, well-drained soils. Plant them in areas that receive at least 6 hours of sunlight each day.

-Peppers grow best in warm weather. Plant them only when all danger of cold weather has passed.

-When transplanting move the plants carefully from the container and set them in the transplant holes. Leave as much soil as possible around the roots. Fill the hole with soil and pack it loosely around the plant. Do not cover the roots deeper than the original soil ball.

-For a single plant add 2 tablespoons of fertilizer on the soil in the planting area, Mix well with the soil.

-Water the plants enough to keep them from wilting. Slow, deep watering helps the root systems grow stronger. Do not let pepper plants wilt, this will reduce yield and quality of fruit.

For more Pepper information visit:

[http://aggie-horticulture.tamu.edu/vegetable/files/2010/10/E-515\\_peppers.pdf](http://aggie-horticulture.tamu.edu/vegetable/files/2010/10/E-515_peppers.pdf)

## Tips for Growing Tasty Eggplants

Adapted from an article by Joe Masabni Extension Horticulturist and Patrick Lillard Extension Assisant, The Texas A&M System.

-Eggplant is a tropical plant, so it is very sensitive to cold and should not be planted outside until after all risk of frost has passed and daytime temperatures are at least 65°F. The plants will grow to 2-4 feet, so space them 24 inches apart.

-Eggplants need a consistent supply of nutrients. After transplanting pour 1/4 cup of a starter solution around each plant. Starter solution: dissolve 2 tablespoons of a complete fertilizer in 1 gallon of water.

-Eggplants also need consistent water, at least 1 inch per week. It is better to give one thorough soaking than several frequent short watering, because frequent watering promotes shallow roots.

The complete article on Eggplant is found at:

<https://aggie-horticulture.tamu.edu/vegetable/files/2013/09/EHT-036.pdf>

### ONLINE RESOURCES

For more information on varieties, planting and maintenance of your vegetables and herbs, Texas A&M AgriLife Extension Service has a number of publications available including:

**Aggie Horticulture:**

<http://aggie-horticulture.tamu.edu>

**AgriLife Extension Bookstore:**

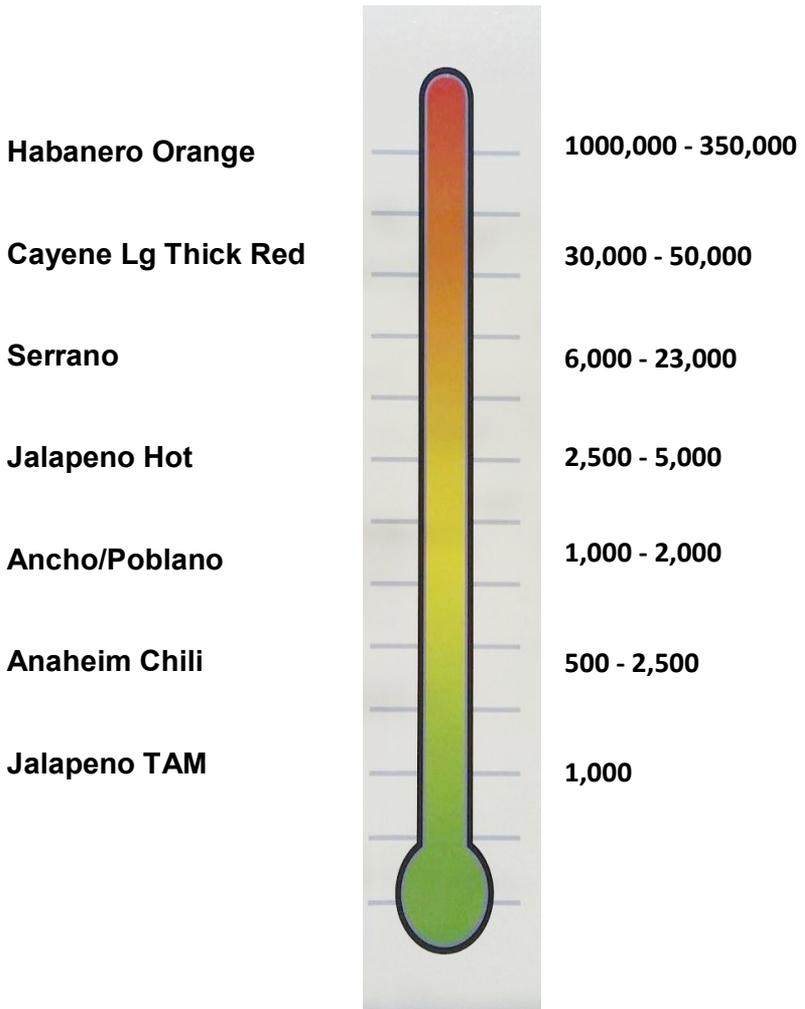
<http://www.agrilifebookstore.org/Default.asp>

**Aggie Horticulture Vegetables Resources:**

<http://aggie-horticulture.tamu.edu/vegetable/>

For additional information or to receive printed copies of a Texas A&M AgriLife Extension Service publication, please contact the Master Gardener Hotline at 281-341-7068 or email [fortbendmg@ag.tamu.edu](mailto:fortbendmg@ag.tamu.edu). Visit the AgriLife Bookstore!

# Scoville Heat Units for peppers being sold



# TEXAS A&M AGRI LIFE EXTENSION

Texas A&M AgriLife Extension Service

Fort Bend County

1402 Band Road, Suite 100

Rosenberg, TX 77471

281-342-3034 Fax: 832-471-2400

<http://fortbend.agrilife.org/>



FORT BEND COUNTY

*Master Gardeners*

***Call the Master Gardener Hotline  
with all of your gardening questions!***

Fort Bend County Master Gardeners, Inc.

<https://www.fbmng.org>

281-341-7068

<http://fortbendmg@ag.tamu.edu>

Fax: 832-471-2401

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Revised 2/28/2019