

**Fort Bend County Master Gardeners
2021 Spring Vegetable-Herb Plant Sale**

Visit www.fbm.org for more sale information.

Type	Variety	Description
Tomato	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 sunscald. Thrives in nearly any climate. Excellent disease resistance. Light: Full Sun.
Tomato	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".
Tomato	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.
Tomato	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.
Tomato	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.
Tomato	Juliet	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.
Tomato	Sungold	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.
Pepper	Anaheim	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" apart. Plant Height: 24-30".
Pepper	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" apart.
Pepper	Jalapeno - Early	Hot - Ideal for Mexican dishes. Deep green sausage shaped fruits, 3-1/2" by 1-1/2", turn red when mature and are also perfect for pickling. Compact, non-brittle bushes. Scoville Heat Units: 3,500 to 4,500. Light: Full Sun. Spacing: 18-24" apart.
Pepper	Serrano	Hot Chili - Whether used green or red, this is one very hot pepper! 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: 10,000 to 25,000. Light: Full Sun. Height: 30". Spacing: 18-24" apart.
Pepper	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" apart. Plant Height: Upright plants grow 25 to 30".

Pepper	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".
Pepper	Sweet Banana	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.
Eggplant	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 is best picked early. Light: Full Sun. Plant Height: 3 ft.
Eggplant	Ping Tung	—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	Moringa - Dwarf	Moringa is a fast growing, drought resistant tree that is an important food source in some parts of the world. It grows year-round in tropical and sub-tropical climates. While the tree will die back with freezing, it re-grows reliably from roots. Tolerates a variety of soils - sandy to clay. Fragrant flowers attract bees for pollination. Moringa is an important food source in some parts of the world because it can be grown cheaply and easily, and the leaves retain lots of vitamins and minerals when dried, <i>Moringa</i> is used in India and Africa in feeding programs to fight malnutrition. Light: Sun. Height: Can be kept at 4-6 ft, prune or pinch to maintain height. Harvest: Leaves and seeds. Uses: The immature green pods (drumsticks) are prepared similarly to green beans, while the seeds are removed from more mature pods and cooked like peas, roasted like nuts or added to soups. The leaves are cooked and used like spinach, and they are also dried and powdered for use as a condiment. Leaves can also be added to salad dressing, guacamole, baked dishes, soups, smoothies, steeped as a tea. Leaves are tasty and unusually rich in protein, iron, calcium amino acids and vitamins.
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" apart. Plant Height: 24".
Cilantro	Caribe	The primary use of cilantro in Latin American cooking is the leaves. This variety is bred to maximize foliage production and is slow to bolt. Can produce three times the yield of regular cilantro over a much longer period. It is often used in combination with tomatillo, tomatoes, and chilies, creating unforgettable sauces. It is also known as Mexican parsley or Chinese parsley. Light: Sun, exception-needs some shade in summer. Plant Height: 10-18". Water: Keep watered in dry weather.
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.
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.