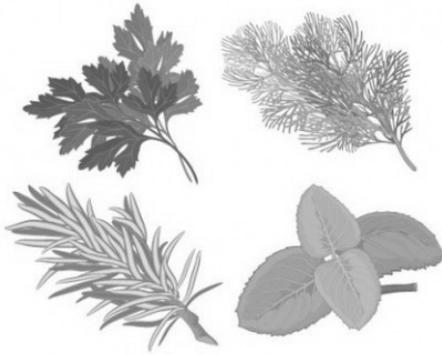


Fort Bend County  
Master Gardeners



**2021**

Vegetable & Herb  
Plants





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(Varieties are arranged alphabetically within each category)

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### **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 12 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”.

## Medium—Large

### **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.

## 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.

## Cherry/Grape

### **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.

## PEPPERS

**TIP:** See Pepper growing information on page 12

### **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.

### **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".

## **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" apart. **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" apart.

### **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.

### **SERRANO CHILI — Hot**

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:** 10,000 to 25,000. **Light:** Full Sun. **Spacing:** 12-18". **Height:** 30".

## EGGPLANT

***TIP:*** Refer to page 13 for Tips for Growing Eggplants

**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.

**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

### 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, *Moringa* 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.

## HERBS

### **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.

# Notes

# Notes

# Scoville Heat Units for Peppers

Habanero Orange

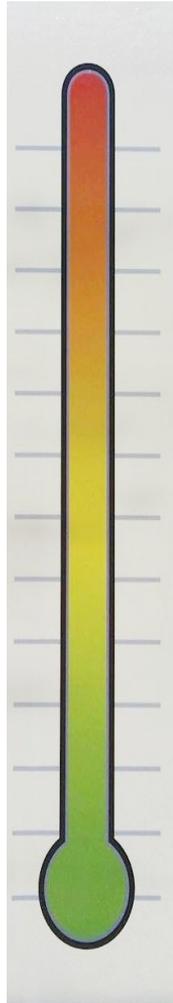
Cayenne

Serrano

Jalapeno

Ancho/Poblano

Anaheim Chili



1000,000 - 350,000

30,000 - 50,000

6,000 - 23,000

2,500 - 5,000

1,000 - 2,000

500 - 2,500

1,000

500—600

## **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.

Richards, 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!

# **Visit the Fort Bend County Master Gardeners' Website and Social Media**

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fortbendcounty mastergardeners

**Instagram:**

fortbendmastergardeners

**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**



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



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

Fort Bend County Master Gardeners, Inc.

<https://www.fbmng.org>

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