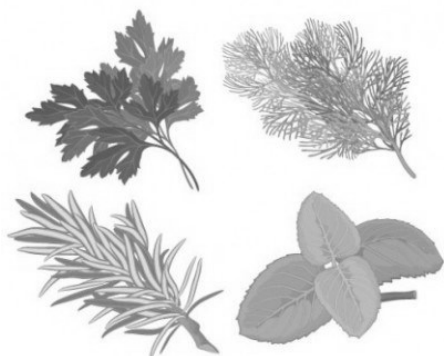


Fort Bend County Master Gardeners



2024

Vegetable & Herb Plants

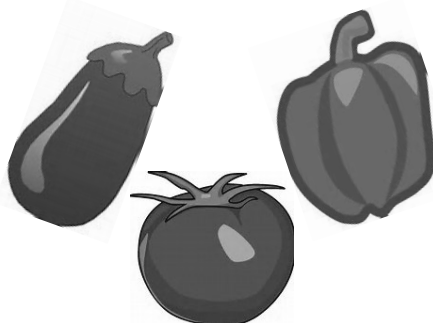


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Grow Your Own from Seed

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

BEANS: 30 seeds—PROVIDER BUSH GREEN BEANS

CUCUMBER—2 VARIETIES

5 seeds— BUSH PICKLE

5 seeds— STRAIGHT EIGHT

OKRA: 5 seeds— JAMBALAYA

SQUASH—2 VARIETIES

5 seeds— EARLY STRAIGHTNECK YELLOW

5 seeds— BLACK BEAUTY ZUCCHINI

Due to conditions beyond our control
 some vegetable or herb varieties listed
 may not be available on sale day.

Tomato 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

EB - Resistant to Early Blight;

LB - Resistant to Late Blight

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.

TIPS for Growing Tomatoes: page 14-16

TOMATOES

Large

BELLA ROSA—Large, Determinate, VFFAS^tTSWV Plant produces high yields of large bright red tomatoes that are round, firm, and highly flavorful. A good balance of acid and sugar. Heat tolerant variety which does well in hot humid areas. **Light:** Full Sun. **Spacing:** 24in. apart.

BETTER BOY — Large, Indeterminate, VFNA^st 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. **Spacing:** 24in. apart.

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. **Spacing:** 24in. apart.

BRANDYWINE—**HEIRLOOM, Large, Indeterminate, LB** Dating back to the 1880s. Potato leaf plant 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. **Spacing:** 24in. apart.

CHAMPION II—**Large, Indeterminate, VFFNTA** Early maturing plants produce high yields of 6 to 8 oz solid, meaty red tomatoes with just the right sweetness.. Perfect for sandwiches, salads, and slicing. Same desirable qualities and flavor as the original Champion Tomato with even more disease resistance. Heat Tolerant. **Height:** 36in. **Light:** Full Sun.

Medium Large

CELEBRITY—**Medium Large, Semi-Determinate, VFFNTA** Vigorous, disease resistant, high yields and exceptionally flavorful fruit. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz. **Light:** Full Sun. **Spacing:** 24in. apart.

EARLY GIRL—**Medium Large, Indeterminate, VFF** Matures extra-early in the season! Meaty, red fruits, 4 to 6 oz., slightly flattened & bright crimson through-out. Very appealing, with firm texture and blemish-resistant skin. Heavy yields on hardy vines. **Light:** Full Sun. **Spacing:** 24in. apart.

HOMESTEAD—**HEIRLOOM, 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. **Light:** Full Sun. **Spacing:** 24in. apart.

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 oz., 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 sauces. **Light:** Full Sun. **Spacing:** 24in. apart.

PATIO (Red)— Medium, Determinate, FASSt 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. **Spacing:** 24in. apart.

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. **Light:** Full Sun. **Spacing:** 24in. apart.

JULIET—Grape, Indeterminate, EB 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. **Spacing:** 24-36in. apart.

SUN GOLD—Cherry, Indeterminate, VFNT Very sweet, bright orange cherry tomatoes taste sugary, fruity and delicious. Vigorous growers, these tall plants bear long clusters of fruit. **Light:** Full Sun. **Spacing:** 24in. apart.

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 cherry tomatoes. High in Vitamin C. **Light:** Full Sun. **Spacing:** 24in. -36in. apart. **Tip:** Needs staking or caging.

YELLOW PEAR—HEIRLOOM, Cherry, Indeterminate, F(1,2)V Very sweet, 1½-2 in. yellow, pear-shaped fruit has a mild flavor, and is great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. **Light:** Full Sun. **Spacing:** 24-36in. **Height:** 36-48in. **Tip:** Best grown on a trellis.

PEPPERS

TIPS for Growing Peppers: pages 14-15, & 17

SWEET BANANA—Banana Profuse harvests of 5-1/2 to 6 inches long, tapered peppers that are wonderful fried or cut up into salads. Light green at first, then turn yellow and orange, and finally ripen to red. **Light:** Full Sun. **Spacing:** 18-24in. apart. **Height:** Compact plants.

Bell

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

CALIFORNIA WONDER—HEIRLOOM One of the oldest and largest heirloom bell peppers available. First introduced by California growers around 1928. Tall, sturdy plants produce good yields of blocky, thick-walled fruits. A delicious green pepper that ripens to a vibrant red. The crisp, thick flesh offers a mild pleasant flavor. **Light:** 8-12 hours of Sun. **Spacing:** 14-18in. apart. **Uses:** Perfect for salads, stuffing or added to soup. High in vitamins A and C. **Tips:** Peppers often appreciate a bit of afternoon shade during the hottest summer weather. When plants are 6 inches in height use a balanced fertilizer to increase production. Plant hot and sweet peppers in separate areas to avoid cross-pollination. Pick peppers regularly for increased yields.

EMERALD GIANT – Sweet Emerald Giant was developed in 1963. This huge pepper which grows 4 ½” long by 3 ½” wide was selected for heavy yields and large robust plant structures to support lots of peppers. Fruits are emerald green, thick walled, very sweet. The classic four lobes are perfect for stuffing. **Plant Height:** 3ft. tall. **Tips:** Will bear all season. Excellent for gardens in the South. Tobacco Mosaic Virus resistance.

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 yield all season long. Suitable for containers. Highly disease resistant. Tobacco Mosaic Virus resistant. Changes from Yellow-Green to Orange-Red. **Light:** Full Sun. **Spacing:** 12-18in. apart. **Height:** 18in.

JUPITER—Sweet A long-time favorite reintroduced. Large, blocky 4-lobed, sweet-flavored fruits with thick green walls, ripen to red. Widely adapted and Tobacco Mosaic Virus tolerant. Sturdy plants with dense leaf canopy that protects high yields. **Light:** Full Sun. **Spacing:** 18-24in. **Height:** 30in. **Uses:** Great for stuffing and freezing.

Hot

ANAHEIM—Hot 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:** 12-18in. apart. **Height:** 24-30in..

ANCHO / POBLANO—Medium Hot Moderately pungent, heart shape peppers 3-5 inches long, turning from green to red. 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. An attractive shiny green with a thick flesh which makes it ideal for stuffing, roasting, drying, or used in mole. Pick first fruits when they reach usable size, to help accelerate the growth of the other peppers on the plant. Leave some on to mature and color. **Scoville Heat Units:** 1000 to 2,000 (mild). **Light:** Full Sun. **Spacing:** 12-18in. apart.

CAYENNE LARGE THICK RED— Hot Quite hot, thick-fleshed fruits, 6 by 3/4 inches. A favorite for using dried, pickled or in sauces. Concentrated sets of pendant fruits - wrinkled, tapered and curved - are borne on strong upright plants. Ripens from a lustrous dark green to a brilliant scarlet. **Scoville Heat Units:** 30,000 to 50,000. **Light:** Full Sun. **Spacing:** 18-24in. apart.

HABANERO ORANGE—Very Hot Chili The original habanero strain. Among the very hottest ever measured. Reportedly 1,000 times hotter than Jalapeno. High yielding lantern-shaped, 1 by 1-1/2 inch pods, with thin, wrinkled light green flesh, ripen to a lovely golden orange. A favorite for sauces. **Scoville Heat Units:** 100,000 -350,000. **Light:** Full Sun. **Spacing:** 18-24in. apart. **Height:** 36in.

JALAPENO EARLY— Hot Ideal for Mexican dishes. Deep green sausage shaped fruits, 3-1/2 by 1-1/2 inches, turn red when mature and are also perfect for pickling. Compact, non-brittle bushes. **Scoville Heat Units:** 2,000 to 4,500. **Light:** Full Sun. **Spacing:** 18-24in. apart.

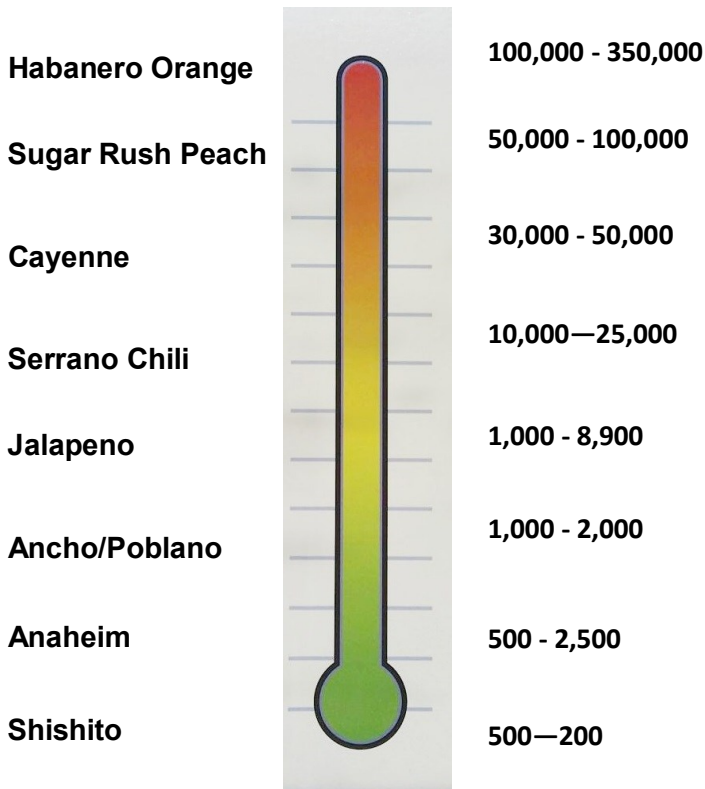
JALAPENO TAM— Mildly Hot This mildly pungent pepper matures early, and is just right for pickling. This variety is about half as hot as a regular jalapeno with the same size, shape, flavor, and more productive. Semi-compact, plants yield plenty of the cylindrical fruits, medium green to red. **Scoville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

SERRANO CHILI—Very 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 2in. thin-walled fruits. **Scoville Heat Units:** 10,000 to 25,000. **Light:** Full Sun. **Spacing:** 12-18in. apart. **Height:** 18in.

SHISHITO—Mild Plants are large and very productive. Peppers average 3 -3 1/2 inches long with thin walls. Transplant when temperatures are approx. 70°F day and night. Peppers grow best in warm soil. **Scoville Heat Units:** 50-200 SHU. **Light:** Full Sun. **Spacing:** 12-18in. apart. **Water:** Peppers thrive in well-drained, fertile soils. Add water when planting in the ground to ensure moist soil. Add water when soil feels dry to the touch, do not over water. **Harvest:** Pick peppers when green or wait until they turn red. Picking full size peppers will encourage further fruit set. **Uses:** Excellent in tempura, stir-fries, or sauteed. May be eaten raw as well. **Tip:** 1 in 10 Shishito pepper may be hot.

SUGAR RUSH PEACH—Sweet Hot Pepper Amazing fruity flavor and some fire too! A great snack pepper. The long, peach-colored fruit is packed with loads of super sweet, tropical flavors, and the seeds bring a smoky, complex heat. Super early, high yields of these exquisite sweet-hot peppers. **Light:** Full Sun. **Spacing:** 14-18in. **Tip:** Not frost hardy.

Scoville Heat Units for peppers being sold



EGGPLANT

TIPS for Growing Eggplants: pages 14-15, & 17

ANTIGUA—HEIRLOOM This variety is creamy white with lilac-purple streaks. The 2 x 6 inch fruits have extremely mild & bitter free flesh. Prolific production. **Light:** Full Sun. **Spacing:** 18in. apart. **Height:** 30-36in.

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 maybe the only eggplant with a black calyx. Produces unusually tender fruit on vigorous plants. Sets fruit early (even in cool weather) and also is best picked early. **Light:** Full Sun. **Spacing:** 18in. apart. **Height:** 3ft.

PINGTUNG LONG Bred to be resistant to many diseases, as well as tolerant to wet and hot conditions, this slender violet-purple eggplant grows to at least 12 inches long and has an excellent mild flavor and tender white flesh. This variety thrives and produces continuous, large harvests despite summer heat and humidity. Great for slicing and using in Asian or other cuisine. **Light:** Full Sun. **Spacing:** 18in. apart. **Height:** 24in.

OTHER VEGETABLES

MORINGA—DWARF 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. The tree will die back with a freeze, but re-grows reliably from roots. Tolerates a variety of soils - sandy to clay. Fragrant flowers attract bees for pollination. **Light:** Full Sun. **Height:** Can be kept at 4-6ft, prune or pinch to maintain desired height. **Harvest:** Leaves, pods and seeds. **Uses:** Immature green pods (drumsticks) are prepared similarly to green beans. Remove seeds from mature pods and cook like peas, roasted like nuts or added to soups. Leaves are cooked and used like spinach, also dried and powdered for use as condiments. Add leaves to salad dressing, guacamole, baked dishes, soups, smoothies, or steeped as a tea. Leaves are rich in protein, iron, calcium, amino acids and vitamins, and retain vitamins and minerals when dried.

SWISS CHARD—BRIGHTLIGHTS 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:** 10-15in. apart. **Harvest:** Remove outer leaves starting at 6in. **Uses:** Add 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

BASIL – BUSH A compact mound for 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" apart. **Height** 8".

BASIL– GENOVESE–ITALIAN LARGE LEAF Shiny leaves are of average size, and 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:** 12in. apart. **Height:** 24in.

BASIL—THAI Plants are very compact, great for containers. The purple stems, large dark green leaves, and pink-violet flowers make for a lovely plant with a tangy flavor plus a spicy hint of licorice. Thai basil is an early maturing variety. **Light:** Full Sun. **Spacing:** 18in. apart. **Height:** 10 to 12in.

CILANTRO—LONG STANDING SANTO 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:** 12in.–24in. **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. **Tips:** Grows well in containers and attracts beneficial insects.

LEMON BALM A fragrant, lemon-scented, perennial. This bushy plant with small, light green leaves that can be used fresh or dried. **Light:** Full Sun/Part Shade in hot climates. **Spacing:** 18-24" apart. **Height/Width:** 24-36in./24in. **Uses:** Leaves are used in teas, meat sauces, soup, stews salads and drinks **Tip:** The plant attracts bees, butterflies and hummingbirds, deer resistant. Ideal for containers and small spaces.

MINT—SPEARMINT Most of the mints we use today, including spearmint, came to North America with the Colonists. Mint is an excellent culinary addition and makes a great tea. Use leaves to impart flavor to iced drinks, sauces, vegetables and lamb. **Light:** Full Sun/Part Shade. **Spacing:** 12-24in. **Tips:** As a general rule, mint family plants root vigorously when allowed to grow freely and can be aggressive. Grow mint in containers to keep in check.

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 to recipes for great flavor. Form is upright with a low-growing spreading habit. Grows well in containers. **Light:** Full sun. **Height:** 6-8in.

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. **Light:** Sun to part shade. **Height:** 1ft. **Uses:** Preferred herb in Italian cooking. **Tips:** Plant in fall or spring. Frost tolerant.

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. This 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. **Light:** Full Sun. **Height:** 3 ft. **Width:** 4-8 ft. **Water:** Low to Medium. Must have a well-drained soil. **Uses:** The leaves add lovely flavor to meat dishes. **Tip:** Great for xeriscape gardens.

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

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

THYME – FRENCH Softly mounding plant of cascading gray-green leaves is a good accent in every garden. Intensely aromatic thyme is indispensable in all kinds of savory dishes throughout France, Italy and Greece and enhances both Cajun and Creole food. **Light:** Full Sun. **Height:** 8 – 2in. **Harvest:** Given a sunny location with good drainage, plants are reliable, productive and long-lived garden perennials. Cut back foliage halfway after blossoms fade to keep plants looking fresh. Cut leafy thyme sprigs as needed once plants are well established. **Uses:** The spicy leaves blend well with the flavors of lemon, garlic, basil, and parsley for seasoning vegetables, seafood and poultry. **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
These do best when sown directly in the ground. Follow packet
information for planting time and temperature.*

BEANS—1 Variety

30seeds—PROVIDER BUSH GREEN BEANS

CUCUMBER—2 Varieties

5 seeds— BUSH PICKLE

5 seeds— STRAIGHT EIGHT

OKRA—1 Variety

5 seeds—JAMBALAYA

SQUASH—2 Varieties

5 seeds— EARLY STRAIGHTNECK YELLOW

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) 12ft. row or 2 (two) - 6ft. rows.

BUSH PICKLE CUCUMBER

Sweet, crisp & crunchy, perfect for salads or pickles. Straight & cylindrical size (4-5in.). Resemble mini dills. Great for home garden or container.

STRAIGHT EIGHT CUCUMBER

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

JAMBALAYA OKRA

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

EARLY STRAIGHTNECK YELLOW SQUASH

Bush-like plants provide abundant fruits with sunny yellow skin. An AAS winner in 1938, became a standard in many home gardens since then.

BLACK BEAUTY ZUCCHINI 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.

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

**Contact the Fort Bend County
Master Gardener Helpdesk**

281-341-7068

fortbendmg@ag.tamu.edu

Save the Date

**2024 FALL VEGETABLE-HERB
PLANT SALE**

SATURDAY, OCTOBER 12, 2024

**9:00 A.M.–12:00 NOON
(OR UNTIL SOLD OUT)**

**BROCCOLI, BRUSSELS SPROUTS,
CABBAGE, CAULIFLOWER, GREEN
LETTUCE, HERBS AND MORE!**

**VISIT [HTTP://FBMG.ORG](http://fbmg.org)
FOR MORE INFORMATION.**

Give Your Plants a Great Start in the Garden

Adapted from the Texas Master Gardener Handbook

Acclimating—Hardening Off

Plants that are purchased as ready to transplant into your garden have probably been grown in a greenhouse environment and have not been exposed to the outdoor elements (wind, cold or warm temps, direct sun light, and pests). Greenhouse grown plants are healthy and disease free but need to be conditioned to the location they will be planted in.

Plants need to adapt to the new environment; this is called **Hardening Off**. This process can take a few days depending on the weather. You will need to gradually expose the plants to the light, wind, and current temperature over several days to a week. Especially if the temperature is fluctuating, cold for a few days, then warm, then cold again.

- Set plants out in filtered morning light for a few hours.
- Each day extend the time of exposure as well as the amount of light. Watch for signs of over exposure such as wilting, yellowing leaves and/or dry soil.
- Do not transplant to the garden in full sun for at least a week.

Transplanting in the Garden

Several days before you plan to add the plants to the garden prepare the soil by adding any additives that needs time to break-down such as manure, etc.

On the day you move the plants to the garden, add compost to the area and mix in.

Several hours before transplanting, water the plants thoroughly. Do not allow the roots to dry out completely. Handle the plants with care to prevent disturbing the roots or stems. Gently remove the plant from the pot but gently taping the side of the pot and sliding the plant out, keep the existing soil around the roots to help protect them.

Transplant Depth

Check the recommended spacing for each type of plant to ensure there is enough room for growth at maturity. Additionally, set the plants at the depth or slightly deeper that they were planted in the pot. An exception to this rule is planting tomatoes. These can be

planted deep, up to lowest set of leaves. If the tomato plant is very tall remove leaves up to the top 2 or 3 sets and plant as deep as possible. New roots will develop on the stem area that is under the soil, this will provide a strong root system and provide stability for the plant as it grows taller. Ask a Master Gardener how to plant a tomato by laying it in a trench .

Dig the hole larger than root system and set the plant in the hole and press soil firmly around the roots. Pour 1 cup of started solution around the plant (see fertilizer section for details).

Fertilizing

Fertilizer is the food for plants, it is made up of 3 elements nitrogen (N), phosphorus (P) potassium (K) mixed in various combinations depending on the needs of the plant: Nitrogen provides leafy top growth, phosphorus for root and fruit production and potassium for cold hardiness, disease resistance; and general durability.

A good starter solution can be made using a balanced fertilizer such as 20-20-20. Mix 1-2 tablespoons of the fertilizer in 1 gallon of water. Apply 1 cup of the solution to the hole of each transplant. Do not over fertilize as this can cause burn damage to the roots and plant.

Be careful to follow manufacturer recommended guidelines for additional fertilizing during the growing season. Tomatoes, peppers and eggplants benefit from a balanced fertilizer that provides the nutrients needed for healthy plants that have good fruit production.

Texas Master Gardener Handbook. Edited by Jayla B. Fry, 7th ed., *Texas A&M AgriLife Extension Service*, 2019.

TIPS FOR GROWING GREAT TOMATOES

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.

Adapted for use from an online article by Daphne Richards, County Extension Service Agent—Horticulture, 2006, https://aggie-horticulture.tamu.edu/travis/wp-content/uploads/2013/06/tomato_tips.pdf

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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.

-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:

<https://aggie-horticulture.tamu.edu/wp-content/uploads/sites/10/2013/09/EHT-038.pdf>

TIPS FOR GROWING TASTY EGGPLANTS

-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. Use a starter solution when planting.

-Consistent water is important, at least 1 inch per week. It is better to give one thorough soaking than several frequent short waterings, because frequent watering promotes shallow roots.

Adapted from an article by Joe Masabni, Extension Horticulturist and Patrick Lillard, Extension Assistant The Texas A&M System. The complete Eggplant article is found at: <https://aggie-horticulture.tamu.edu/wp-content/uploads/sites/10/2013/09/EHT-036.pdf>

ONLINE RESOURCES

Visit the AgriLife Bookstore!

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:

<https://agrilifelearn.tamu.edu/s/>

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 publications, contact the

Master Gardener Helpdesk

at 281-341-7068 or

Email: fortbendmg@ag.tamu.edu

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

Website:

www.fbmng.org

Facebook:

[fortbendcountymastergardeners](https://www.facebook.com/fortbendcountymastergardeners)

Instagram:

[fortbendmastergardeners](https://www.instagram.com/fortbendmastergardeners)

2024 FBCMG

Education Opportunities

Grow Your Own (GYO)

In-Person Classes

Visit: fortbend.agrilife.org/grow-your-own

Landscape Success (LS)

Virtual-Zoom Classes

Visit: fortbend.agrilife.org/landscape-success

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/>



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

Fort Bend County Master Gardeners, Inc.

<https://www.fbmng.org>

281-341-7068

fortbendmg@ag.tamu.edu

Fax: 832-471-2401

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