



**Fort Bend County Master Gardeners  
2025 Spring Vegetable-Herb Plant Sale  
March 8, 2025 9:00 – 12:00 Or until sold out  
Bud O’Shieles Community Center  
Rosenberg, TX 77471**

**List of plants expected to be available at the sale.**

**TOMATOES**

**Large**

**BELLA ROSA—Large, Determinate, VFFAStTSWV** 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, 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. **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.

**CHEF’S CHOICE—Large, Indeterminate, TMVFASC** Award winning beefsteak tomato. Beautiful red, globe-shaped, 8 oz. fruits have firm-flesh with just the right balance of acid to sugar creating a flavor similar to heirlooms Exceptional flavor with just the right balance of acids and sugars. Prolific yields on strong plants with rich dark green foliage and a neat, manageable habit. **Light:** Full Sun. **Spacing:** 2 ft apart.

**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 throughout. 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

**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.

**SAN MARZANO—HEIRLOOM, Roma, Medium, Indeterminate, VRKNTMV** Old-style Italian Roma offers big yields of large Roma type fruit that hang in large clusters. Bright red fruit measures 3-1/2 to 4" in length with firm flesh and open seed cavity and very few seeds. The fruit's mild and pleasant tomato flavor is prized for cooking down into sauces and purees and is famous for canning. San Marzano tomatoes hold well on the vine and in storage. **Light:** Full Sun. **Spacing:** 12-36in. apart. **Tip:** Heat and humidity tolerant.

## Cherry/Grape

**BUMBLE BEE PINK—Cherry, Indeterminate** Excellent sweet flavor, these 1½ inch round cherry tomatoes are dark pink striped with yellow, making them a great choice for fresh tomato salads. Vigorous vines yield crack-resistant fruit over a very long season. Fruit develops on strong plants but staking or caging will support their vining habit. **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***

### Banana

**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.

**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 —HOT** A great garden staple for Jalapeno lovers. Large 3 to 4 inch long fruits weigh 3 ounces and have thick flesh making them great for stuffing, roasting, drying, pickling or using fresh. Matures from green to red when they are at their hottest. Short, stocky plants are loaded with hefty fruits from mid-summer up to frost. **Scoville Heat Units:** 2500-3000. **Light:** Full Sun. **Spacing:** 18-24in. apart.

**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. **Scoville Heat Units:** 50,000-100,000. **Light:** Full Sun. **Spacing:** 14-18in. **Tip:** Not frost hardy.

## EGGPLANT

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

**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.

**HANSEL—2007 ALL AMERICA SELECTIONS AWARD.** This non-bitter eggplant can be harvested from 2" up to 10" long, stays mild with few seeds. Glossy, deep-purple finger-shaped eggplants appear in clusters, providing plenty of tender fruit for casseroles, grilling, or stuffing. Compact plants are well suited for small garden spaces or containers. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** 24-36". **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;

**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

**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 – EMERALD TOWER—BASIL—** A tidy plant, Emerald Towers, has a stately upright columnar habit and offer extensive season-long harvests of traditional Genovese-flavored dark green, glossy leaves. The flowers are delayed up to 10 weeks later than standard basil. **Light:** Full sun. **Spacing:** 8-12in. apart. **Height/Width:** 24-36in. / 12-18in. **Harvest:** Start when the plants are 6-8in., picking leaves as needed. Harvest often to keep the plant producing new leaves. Freeze or dry to preserve. **Uses:** Culinary and medicinal, flowers attract pollinators and beneficials. **Care:** Plants need fertile soil, amend with compost and/or add organic fertilizer. Keep well-watered for optimum growth, mulching will help retain

moisture. Prefers moist, well-drained soil. **Tips:** Can be grown in containers, in-ground, or grown hydroponically. Pinch seedlings back to encourage branching and increase leaf production. Pinching off the flowers helps the plant continue producing leaves.

**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.

**MEXICAN MINT MARIGOLD—TEXAS TARRAGON**—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, 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.

**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.

**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.