



Fort Bend County Master Gardeners Vegetable-Herb Sale

Varieties Available for Sale on February 23, 2013



(All plants are grown by Fort Bend Master Gardeners and are expected to be sold, however due to conditions beyond our control some may not be available.)

<p>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.</p> <p>Indeterminate habit (I): Vine type growth. Best grown with stakes or in cages. Fruit develops continuously throughout the season.</p>	<p>Tomato Disease Resistance Key:</p> <p>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</p>	<p style="text-align: center;">Did you know... a tomato is really a fruit? http://vric.ucdavis.edu/main/faqs.htm</p> <p>A <u>vegetable</u> 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).</p> <p>A <u>fruit</u> 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.</p>		
Vegetables (Fruit!)				
Tomatoes				
Variety	Size	D / I	Disease Resistance	Notes
Arkansas Traveler	Medium	I	Heirloom	Heirloom variety from stock seed discovered in the Ozark Mountains of Arkansas & Missouri. Fruits are rough, medium-sized, about 6 oz., with an excellent, creamy, mild flavor. Matures: 85 days
Big Beef	Very Large	I	VFFNTAST	Old-fashioned, rich flavor with today's disease resistance. Smooth fruits are globe-shaped, weighing 9 oz. to one pound. Matures: 73 days
Bush Champion	Large	I	VFFAST	Good for containers & small gardens, compact plant-24" tall 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. Determinate. Matures: 70 days.
Celebrity	Medium	D	VFFNTAST	This ALL AMERICA SELECTION Winner (AAS) with incredible large clusters of exceptionally flavorful, firm fruit on strong vines with good cover and outstanding disease resistance. Highly adaptable from Canada to the South. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz. Matures: 70 days.
Early Girl	Medium	I	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. Matures: 57 days.
German Giant	Large	I	Heirloom	Abundant crop of very large, 2 lb. beautiful, deep-pink tomatoes that are similar to the famed Brandywine but matures earlier. Full of rich, complex, sweet flavors. Matures: 85 days.
German Johnson	Large	I	Heirloom	A large, prolific plant that produces huge, pink, beefsteak type tomatoes often more than 1-pound. The flavor is excellent, a wonderful sweet tasting tomato. Matures: 78 days.
Indigo Rose	Cherry	I		Darkest tomato bred so far, exceptionally high in anthocyanins., which are powerful anti-oxidants. In the early stages of fruit development, Indigo Rose develops a dark purple pigment in its skin where exposed to direct sunlight. Green when unripe, purple-red when ripe, the 1-2 oz., cocktail-sized tomatoes have good flavor with 'plummy' overtones. Moderately vigorous. Compact. Matures: 75 days

Juliet Hybrid	Cherry	I		1999 AAS Winner. 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. each. Matures: 60 days
Orange Fleshed Purple Smug	Medium	I		The medium-size fruits weigh 4-10 oz. They are tangerine-orange with purple speckles or blotches on the top half. The flavor is sweet and mild. Orange Fleshed Purple Smudge is a rare variety. Matures: 85 days.
Patio Hybrid	Medium	I	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. Matures: 70 days
Sun Gold	Cherry	I	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. Matures: 57 days.
Sweet Chelsea hybrid	Cherry	I	VFFNT	Tremendous 5 to 6 ft. vines yield loads of early, super-sweet, tender-skinned fruit clusters. Vines produce multiple clusters of fruit at one time, each w/ 15 to 20 large cherries, 1 to 1-1/2" in diameter. Displays high crack-resistance & drought tolerance. Low in acid. Performs best when staked. Matures: 67 days
Viva Italia	Roma	I	VFFNAST	The very first of all hybrid paste types! Very adaptable, with the classic, blocky pear shape. Exceptionally high yielder. More disease resistance than other paste types. Matures: 72 days

Peppers

Variety	Type	Notes
Anaheim Chili	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, 24 to 30" plants are bushy and upright, providing good foliage cover. Matures: 75 days.
Big Bertha Hybrid	Sweet Bell	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. Upright plants grow 25 to 30". Matures in 70 Days.
Blushing Beauty	Sweet Bell	AAS Winner This bell pepper is never green, first appears as ivory, then blushes to light red and orange-red, and finally to deep scarlet, with fruit in several color stages at one time on the plant. Thick-walled, heavyweight peppers are large, about 4" long and wide, and 4-lobed with fine, sweet flavor. Compact plants produce abundantly with resistance to a number of viruses and 3 races of bacterial leaf spot. Matures: 72 days.
Cayenne Purple	Cayenne	Very pungent, 4" to 6" pointed fruits, are thin walled, twisted and slender. Can be used at the early stages of development when peppers are just 1" long. Matures from green to purple and when left on the vine will ripen to red. Great when used fresh, pickled and dried. Very ornamental, too. Matures: 67 – 72 days
Gypsy	Sweet Italian	AAS 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. Plants grow to 18 inches tall. Suitable for containers. Highly disease resistant, Tobacco Mosaic Virus resistant. Yellow-Green to Orange-Red. Matures: 60 days.
Holy Moly	Hot	2007 AAS winner. The first hybrid pasilla pepper, which is best known for its distinctive nutty and spicy flavor in mole sauce. 7 to 9-inch long peppers start out green, mature to a dark chocolate color. May be used fresh or dried, adding rich, smoky flavor but very little heat to dishes. High-yielding plants are resistant to 2 types of pepper virus. Matures: 80 days.
Mucho Nacho	Hot Jalapeno	Big powerful taste. Jumbo peppers are 4" long, fatter & a bit hotter than regular jalapenos. Vigorous, high yield, early maturing plants. Matures: 68-70 days.
Serrano Tampiqueno	Hot	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 30" plants are covered with 2" thin-walled fruits. Matures: 75 days.

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. Matures: 72 days.
TAM Jalapeno	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, 22 to 24" plants yield plenty of the cylindrical fruits, colored medium green to red. Matures 65-70 Days
Tiberon	Ancho	Large, dark fruits with sweet, thick flesh. Fruits are moderately hot and traditionally used for chile rellenos. Big sturdy plant holds abundant, uniform, heavy fruit well off the ground. Heat Scale: Warm. Matures: 65 green, 85 red ripe days.

Eggplant

Variety	Notes
Antiqua	Heirloom variety 2"x6" creamy white fruits w/lilac-purple streaks. Flesh is extremely mild & bitter free. Prolific production. Matures: 75 days.
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 attributes is an ability to thrive and produce continuous, large harvests despite summer heat and humidity. Great for slicing and using in Oriental or other cuisine. 65 days.
Florida High Bush	An old variety bred in Florida in the 1940's for use in commercial fields. Named for its large upright plants that keep fruit off the ground. Enormous glossy blackish-purple eggplants are oval to oblong in shape and can easily become 10" long. Fruit sets throughout a long season and are perfect for grilling, frying, stuffing, baking or any other eggplant use. Matures: 85 days.
Black Beauty	The fruit resemble 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 3 foot plants. Sets fruit early (even in cool weather) and also is best picked early. Matures: 70 days

Broccoli

Chinese Kailaan	A popular Chinese vegetable, also known as Chinese kale or kailaan. A leaf vegetable featuring thick flat, glossy blue-green leaves with thick stems and a small number of tiny flower heads similar to broccoli. Grown for stalks and leaves. Matures: 60-70 days
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Leafy Vegetables

Variety	Notes
Early Mizuna Greens	Extremely mild and tender. Great in salads even for those who dislike the intense spiciness of other raw mustards. Excellent cooking green. Transplant gently, avoid damaging the stems. Matures: 37 days.
Oakleaf Lettuce	Heirloom from early 1700s. A favorite because of flavor and ease of harvest, the large, compact bunch of loose and frilly leaves is borne on a single stalk, just the right size for a salad for a family of four.
Paris Island Cos Lettuce	Paris Island was developed by the USDA and Clemson in the early 1950s. Named for Paris Island off the coast of South Carolina. Some of the traits that were bred into Paris Island are resistance to tipburn, slow to bolt and tolerance to mosaic virus. Paris Island forms upright 10-12" heads that are uniform, medium green, with a creamy white heart. Mosaic virus tolerant. Makes amazing Caesar salads!
Red Sails Lettuce	An attractive bronze-red loose leaf lettuce is a 1985 AAS Winner. It has a very open head & is relatively slow to bolt. Succession plantings can be made through the summer. This variety has 6 times the vitamin A & 3 times the vitamin C as supermarket lettuce.
Red Salad Bowl Lettuce	Introduced in the early 1950s. Red salad bowl is deeply lobed, burgundy red and delicious. The cooler the weather the more intense the burgundy color becomes. Can be grown as a baby lettuce as well as full size. Slow to bolt.

Speckles Lettuce	Speckles lettuce was brought by the Mennonites over two centuries ago when they migrated from Germany and Holland. Speckles has a mild tasting light green leave that is slightly crumpled with dazzling red specks all over it. The leaves are thick, juicy and tender living up to its butterhead type name. Speckles is very compact and is perfect for those short on space or who want to grow it in containers. Quick maturing and rarely becomes bitter.
Brightlights-Swiss Chard	A 1998 AAS Winner. The leaves are green, moderately savoyed with veins of vibrant color, red, orange, or yellow running through them. The contrast is outstanding. Use young raw leaves in a salad (30 days) or briefly cook mature leaves (50 days) to maintain their color. Matures: 50 days
Joi Choi-Pac Choi	Heavy, vigorous white-stem Pac Choi. It forms a 12-15" tall, broad, heavy plant with dark green leaves and thick, flattened white petioles. Clip individual leaves or whole plant. Popular ingredient for stir-fry. Tossed salads and "Mesclun" mixes. Tolerant to heat and cold. Transplant carefully, Most varieties of "Asian Greens" do not like their roots disturbed. Space 10-12" apart. Matures: 50 days

Herbs

Variety	Notes
Basil Cinnamon	This spicy Mexican basil produces 2"-3" leaves and light lavender blooms. The spicy aroma is cinnamon, mint, with a touch of anise. The taste is cinnamon that is followed by a trace of anise and mint giving a warm pungency to the tongue.
Basil Genovese	Ocimum Basilicum. A staple in so many Mediterranean dishes, this strain is selected for maximum leaf production and dramatic flavor. Grows to a height of 2 feet and produces throughout the season. A most productive and dependable pesto producer.
Basil Sweet Dani Lemon	An AAS winner this basil has large shiny leaves bursting with lemon flavor and scent. Reaching a height of 26-30 inches and being the strongest lemon basil, it has a 65% higher essential oil content. Use dried or frozen during the winter months.
Basil Thai	Plants are very compact, 10 to 12 inches tall, 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.
Cilantro	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. This variety can produced 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.
Oregano Vulgare	This perennial herb can grow to a height in excess of 2 ft. The leaves are used fresh or dried, particularly as a flavoring in Italian dishes. Stronger fragrance and flavor than Greek Oregano.
Mexican Mint Marigold (Texas Tarragon)	Thrives in the hot, humid South, where many herbs languish; its small, bright yellow flowers blossom in mid-summer through late fall and into winter when other herbs have played out for the season; its licorice-anise flavor is a successful stand-in for French tarragon; and it is a lovey, neat upright 3 foot tall bush in the garden. The sharply toothed, dark green leaves that have a fragrance similar to anise or licorice. This native to Mexico and Southwest US is drought and heat tolerant. It is excellent for attracting migrating butterflies also.
Large Leaf or Italian Parsley	Plants are 1 foot tall and produce sprigs of large, flat leaves all season. Preferred in Italian cooking.
Salad Burnet <i>Poterium sanguisorba</i>	A pretty perennial that grows about a foot tall and produces white or rosy flowers. Leaves are used in salads for their cucumber-like flavor. Keeps growing from March through the first freeze. Salad Burnet a wonderfully delicate cucumber flavor in a very attractive hearty plant. Toss into salads; a real find for those who love the taste of cucumber, but find it somewhat difficult to digest.

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