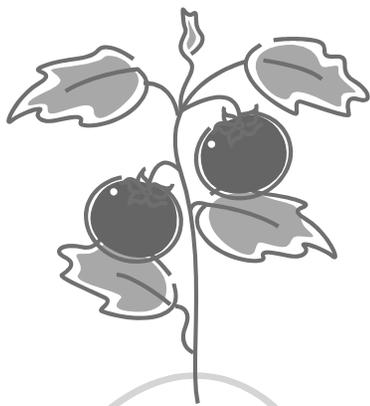


# Vegetables *and* Herbs



Fort Bend  
County  
2014

**TEXAS A&M**  
**AGRI LIFE**  
**EXTENSION**

Texas A&M AgriLife Extension Service  
Fort Bend County  
1402 Band Road, Suite 100  
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### Grow Your Own from Seed

Varieties Recommended by  
Texas A&M AgriLife Extension

Bush Green Beans, Cucumbers, and Squash

Packets available at checkout

See page 13 for descriptions

#### BEANS

30 seeds—JADE BUSH GREEN BEANS

#### CUCUMBER—2 VARIETIES

5 seeds- GARDEN SWEET BURPLESS CUCUMBER

5 seeds- CALYPSO CUCUMBER

#### SQUASH—2 VARIETIES

5 seeds- AMBASSADOR SUMMER ZUCCHINI

5 seeds- HORN OF PLENTY SUMMER

**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 14 for more information on growing tomatoes.

**TOMATOES****ARKANSAS TRAVELER —Medium, Indeterminate, Heirloom**

This variety is 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, Indeterminate, VFFNTAST**

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.

**BLACK Krim — Medium, Indeterminate. Heirloom**

This tomato yields 3-4" slightly flattened dark red fruits with heavy green shoulders. Interior is a deep, reddish-green color. Sweet and slightly salty taste (which is great for those not wanting to add salt to their tomatoes). Also suitable for container and/or patio gardening. Matures: 69 days.

**BUSH CHAMPION —Large, Indeterminate, VFFA**

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.

**BUSH GOLIATH— Medium, Indeterminate. VFN.**

Plant produces good yields of 4" red tomatoes continuously until frost. Very flavorful and sweet. One of the best early patio tomatoes around. Also suitable for small gardens and containers. Plant is only 3 1/2 ft tall. Matures: 68 days

**CELEBRITY—Medium, Determinate, VFFNTA**

This ALL AMERICA SELECTION Winner (AAS) with incredible large clusters of exceptionally flavorful, firm 8 to 12 oz. 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.

**CHEROKEE CHOCOLATE— Large, Indeterminate., Heirloom**

Very productive plants are vigorous and yield a large harvest of 10-16 ounce chocolate-colored tomatoes. Excellent flavor and beautiful large fruit. A version of Cherokee Purple. Matures: 75 days

**CHOCOLATE STRIPES— Large, Indeterminate, Heirloom,**

Very large, regular-leaf tomato plants that yield a plentiful crop of 3-4 inch, mahogany colored with dark, olive green-stripping (similar to black zebra). Fruits have delicious, complex, rich, sweet, earthy tomato flavors. A great sandwich tomato and salad tomato. Matures in 79 days.

**COSTOLUTO GENEVESE— Medium, Indeterminate, Heirloom**

Beginning early in the season, continuing right through the hottest days and persisting long into fall, this vigorous vine sets masses of medium-size, deeply lobed, irregular fruit. Perfect for canning or fresh sauces. Highly acidic. Treasured in Italy for many generations, and grown at Monticello by Thomas Jefferson. Matures: 78 days

**DONA — Small, Indeterminate, VFFNT**

A slightly flattened, almost seedless, round tomato with a sweet/acid balance. The heavily producing plants yield 6 ounce, juicy fruits that are smooth, meaty, and deep-red in hue. Good disease resistance. Matures: 75 days

**EARLY GIRL—Medium, 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. Matures: 57 days.

**GERMAN JOHNSON— Large, Indeterminate, 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.

**JAUNNE FLAMME — Small, Indeterminate, Heirloom**

Plant produces heavy yields of 3 oz orange tomatoes. Tomatoes are very sweet. Excellent for salads and gourmet dishes. An heirloom variety from France. Matures: 80 days

**JULIET HYBRID—Grape, Indeterminate**

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

**PHOENIX - Large, Determinate. VFFA.**

Heat-resistant variety bears large 8 oz., top-quality tomatoes that ripen uniformly to bright red. Excellent disease resistance and vigorous plants ensure a large harvest even when weather is very warm. This is a proven top-performer in the South and other growing areas with high temperatures during the growing season. Matures: 72 days.

**SOLAR FIRE—Large Determinate. VFFFSt.**

Good tolerance for hot, humid and wet climates. Compact plants will set loads of firm, glossy red, crack-free fruits that average 9 to 10 oz. Best used for fresh eating. Disease resistant and also exhibits tolerance to fruit soft rot. Developed by researchers at the University of Florida. Matures: 72 days

**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. Matures: 57 days.

**SWEET CHELSEA HYBRID —Cherry, Indeterminate, 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, Indeterminate, VFFNast**

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.

## PEPPERS

***TIP:*** See Pepper growing information on page 14

**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—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: 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 LARGE THICK RED— Cayenne**

Quite hot, thick fleshed fruits, 6" by 3/4". A favorite for using dried, pickled or in sauces. Concentrated sets of fruits - wrinkled, tapered and curved - are borne on strong upright plants. Ripens from a lustrous dark green to a brilliant scarlet. Matures: 75 days.

**GOLDEN SUMMER—Bell**

Best golden pepper for superior fruit production and quality. Yields of mild and sweet fruits, with exceptionally thick walls, start out lime-green, and then turn a sunny gold at maturity. Matures: 70 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.

**HABANERO ORANGE—Habanero**

The original strain. Among the very hottest ever measured. Reportedly 1,000 times hotter than Jalapeno. Lantern-shaped, 1" by 1-1/2" pods, with thin, wrinkled light green flesh, ripen to a lovely golden orange. A favorite for sauces. High-yielding plants grow 36" tall. Matures: 95 days.

**HIDALGO—Serrano**

Plant produces good yields of 2 1/4" long by 1/2" wide hot peppers. Peppers are hot and turn from green to red when mature. Plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for making hot sauce and pickling. A variety from Mexico. 29" tall. Matures: 90 days.

**MAGNIFICO—Ancho**

Plant produces good yields of large 6 1/2" long Ancho type hot peppers. Peppers turn from green to bright red when mature. Plant has green stems, green leaves, and white flowers. One of the earliest and largest Ancho varieties on the market. Fantastic for making chili relleno. Matures: 70 days.

**MEXIBELL— Bell (Mildly Hot)**

Plant produces good yields of mildly hot 4"-5" bell peppers. Pepper turns from green to red when mature. Plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. A variety from the USA. Resistant to Tobacco Mosaic Virus. Matures: 74 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.

**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

**YOLO WONDER—Bell**

Large 4 1/2" by 4", 3 to 4 lobed, glossy peppers on large, sturdy plants. Good foliage cover. An improved California Wonder. Peppers turn from dark green to bright red when mature. Flavor sweetens at full maturity. Resistant to Tobacco Mosaic Virus. Matures:75 days.

<b>Grow Your Own Vegetables From Seed</b>	
<b>Bush Green Beans, Cucumbers, and Squash</b>	
Remember to pick up a packet of seeds at the checkout table	See page 13 for descriptions

## EGGPLANT

**TIP:** Refer to page 15 for Tips for Growing Eggplants

### ANTIGUA

Heirloom variety 2"x6" creamy white fruits w/lilac-purple streaks. Flesh is extremely mild & bitter free. Prolific production. Matures: 75 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

### 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. Matures: 65 days.

## OTHER VEGETABLES

### ASPARAGUS—UC 157 ASPARAGUS

Developed at the University of California at Riverside in 1978, this variety is well-suited to the South. Produces early medium diameter spears that are all-green with tight, tapering heads. The tall, feathery fronds blend nicely with other perennials and if well established, a bed can produce for up to 15 years. Requires a sunny, well-drained location. High level of Fusarium and rust resistance.

### SWISS CHARD—BRIGHT LIGHTS

1998 All-America Award Winner. Bright Lights is almost neon in appearance and was the talk of our trial gardens. The leaves are green, 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.

## HERBS

### BASIL—CINNAMON or MEXICAN

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—CORSIKAN

Mediterranean heirloom type from Napoleon's island birthplace off the French and Italian coasts. This versatile type comes in varying degrees of green to purple, often spectacularly mottled in both. A competent culinary type that makes a scintillating contribution in the border as well. Use as you would regular Italian Basil.

### BASIL—GENOVESE or ITALIAN LARGE LEAF

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—CARIBE

45 days. A lovely cilantro with nice big meaty leaves, Caribe emphasizes bolt tolerance. It has a nice, fresh, difficult to describe flavor that we have all come to appreciate. High yielding over an extended period of time.

### MARJORAM

Marjoram is an elegant and versatile culinary herb with a fragrance similar to oregano, but sweeter and with a hint of balsam. Wonderfully aromatic, marjoram is great with veal, beef, lamb, fish, and poultry as well as vegetables, potatoes,

and mushrooms. It complements garlic, onion, thyme, and basil and is often used as a substitute for oregano. Plants grow about 2 feet high and are appropriate for containers or the herb garden, marjoram is not difficult to start from seed and is delicious both fresh and dried!

### **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.

### **MINT—MOJITO**

The ideal mint to flavor the popular cocktail for which it's named. Genuinely Cuban, this spectacular culinary herb provides the distinct, aromatic and complex taste to the celebrated beverage. Don't let the name fool you, however, as the leaves may be used fresh or dried in a bevy of dishes and drinks from around the world. 18-24" tall.

### **OREGANO—CUBAN**

An unusual, fleshy leafed plant used as a culinary seasoning in the Caribbean. The brittle stems and colorful foliage resemble the common Coleus. Heat and direct sun don't seem to adversely affect growth or appearance. Insignificant flower stems form in the fall. It is extremely tender so grow in a protected area or keep it in a container so it can be placed in a controlled environment in the winter. Leaves are mainly used in stuffing and for flavoring meat, also as a substitute for sage. Its strong smelling aromatic leaves are used medicinally by Indians as a cure for coughs.

### **OREGANO—GREEK**

This oregano has the true flavor that we have come to associate with pizza sauce and other Italian dishes. Form is upright with a low-growing spreading habit just 6-8" tall. The pungent dull green leaves with white flowers.

### **PARSLEY—ITALIAN LARGE LEAF**

Also called Italian parsley, its uses are similar to the curly variety but the flavor is a bit stronger. Plants are 1' tall and produce sprigs of large, flat leaves all season. Preferred in Italian cooking.

### **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. Creeping 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. Must have a well-drained soil. Great for xeriscapes gardens. Water Requirements: Low to Medium

### **ROSEMARY—UPRIGHT**

Attractive fragrant needle-like grayish green leaves remain throughout the year and present pretty lavender-blue flower bloom in the spring. Will grow to about 4 feet tall at maturity, and spread 3 feet. Needs full sunlight, prefers dry to average moisture with very well-drained soil. Grows well in a container. Deer resistant. The leaves are a mainstay for cooking and as garnish.

### **SALAD BURNET**

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. Toss into salads; a real find for those who love the taste of cucumber, but find it somewhat difficult to digest.

### **THYME—FRENCH**

French Thyme forms a pretty, low-growing, shrub with cascading stems of tiny gray-green leaves. Strongly aromatic evergreen French Thyme adds something special to soups, stews, and casseroles, and its flavor with a faint clove aftertaste blends particularly well with Lemon and Basil. It is essential in French *bouquets garnis* and pate, and popular in Greek, Cajun, and Creole dishes.

## Grow Your Own Vegetables From Seed: Bush Green Beans, Cucumbers, and Squash

*Pre-packaged for the small backyard garden*

### BEANS

30 seeds—JADE BUSH GREEN BEANS

### CUCUMBER—2 VARIETIES

5 seeds- GARDEN SWEET BURPLESS CUCUMBER

5 seeds- CALYPSO CUCUMBER

### SQUASH—2 VARIETIES

5 seeds- AMBASSADOR SUMMER ZUCCHINI

5 seeds- HORN OF PLENTY SUMMER

#### JADE BUSH GREEN BEAN (57 days)

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 - 12' row or 2 - 6' rows

#### GARDEN SWEET BURPLESS CUCUMBER (F1 hybrid 60 days)

Mild flavored 11 inch, disease resistant, great for eating fresh & can be used for pickling. Vines are vigorous climbers and yields are heavy. Very smooth skin with a bitter-free flesh.

#### AMBASSADOR SUMMER ZUCCHINI SQUASH (60 days)

Hybrid zucchini with medium green skin flecked with gold, provides excellent yields. The compact plant is open for ease of picking. Skin is very smooth with flesh is crisp and white.

#### HORN OF PLENTY SUMMER SQUASH (F1 hybrid - 45 days)

An early and high yielding yellow crookneck variety, Horn of Plenty will continue to yield over a very long season. The flavor is great-buttery and not watery.

**Remember to pick up a packet of seeds  
at the checkout table**

## TIPS FOR GROWING GREAT TOMATOES

*Adapted for use from an article by Skip Richter, 2006*

Do not plant tomatoes in shade. A minimum of six hours of sun is necessary for large tasty fruit.

Before planting mix organic matter and fertilizer into the area where the plant will be placed.

Remember tomatoes do not like too much water, if possible use a raised bed to keep the soil well drained.

Add mulch to keep weeds from growing and to control moisture. Mulch also helps control disease.

Using a cage or stake will help to keep the tomatoes off the ground. Caging without suckering=more, smaller, later fruit. Staking and removing suckers= fewer, larger earlier fruit.

Feed plants weekly with a balanced fertilizer beginning after the first fruit set. Growing, producing plants get hungry.

Water regularly when the weather warms up. Deep soakings are best.

Inspect plants regularly for signs of insect and disease damage. Early control is important!

*Richter, Skip. 10 tips for terrific tomatoes, found online at [aggie-horticulture.tamu.edu/travis/docs/tomato\\_tips.pdf](http://aggie-horticulture.tamu.edu/travis/docs/tomato_tips.pdf), on 1/27/13.*

## 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 Eggplant 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

-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.

For more Eggplant information visit:

[http://aggie-horticulture.tamu.edu/vegetable/files/2010/10/E-280\\_eggplant.pdf](http://aggie-horticulture.tamu.edu/vegetable/files/2010/10/E-280_eggplant.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://agrilifebookstore.org/>

### **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 [fortbendmg@ag.tamu.edu](mailto:fortbendmg@ag.tamu.edu).

# TEXAS A&M AGRI LIFE EXTENSION

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

Fort Bend County Master Gardeners, Inc.

<http://fbmg.com>

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[fortbendmg@ag.tamu.edu](mailto:fortbendmg@ag.tamu.edu)

Fax: 281-633-7070

*Educational programs conducted by Texas A&M AgriLife Extension serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability or national origin. Persons with disabilities who plan to attend this meeting and who may need auxiliary aids or services are required to contact Texas A&M AgriLife Extension Service at 281-342-3034 five working days prior to the meeting so appropriate arrangements can be made. The Texas A&M University System, the U.S. Department of Agriculture and the County Commissioners' Court of Texas cooperating.*

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