

**Fort Bend County**  
*Master Gardeners*

**2015**



*Vegetable & Herb*

*Plants*



# **TABLE OF CONTENTS**

(Varieties are arranged alphabetically within each category) **Page**

<b>Tomatoes.....</b>	<b>3-6</b>
<b>Peppers.....</b>	<b>7-8</b>
<b>Eggplant.....</b>	<b>9</b>
<b>Other Vegetables.....</b>	<b>9</b>
<b>Herbs.....</b>	<b>10-12</b>
<b>Tips for Growing Great Vegetables.....</b>	<b>14-15</b>
<b>Online Resources .....</b>	<b>15</b>

## **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 13 for descriptions

### **BEANS**

**30 seeds—BLUE LAKE BUSH GREEN BEANS**

### **CUCUMBER—2 VARIETIES**

**5 seeds- GARDEN SWEET BURPLESS CUCUMBER**

**5 seeds- CALYPSO CUCUMBER**

### **OKRA**

**5 Seeds- CLEMSON**

### **SQUASH—2 VARIETIES**

**5 seeds— EARLY PROLIFIC STRAIGHTNECK SUMMER**

**5 seeds— BENNINGS GREEN TINT 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 6-8 oz., with an excellent, creamy, mild flavor. Matures: 85 days.

**BETTER BOY — Large, Indeterminate VFNASt** A spectacular, midseason variety with plump, juicy, deep red tomatoes that often weigh more than one pound. And 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. Matures: 75 days.

**BHN 444 – Large , Determinate, VFFTSWV** Excellent yields of bright red, globe-shaped fruits that are firm and have a good flavor. Developed for hot/humid climates. Matures: 75 days.

**BIG BEEF —Very Large, Indeterminate, VFFNTAS**

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.

**BOB CAT— Very Large, Determinate, VFFSt,** An extra large (10oz) tomato with a classic tomato shape and exceptional firmness, producing high yields. Performs well in early and mid-season plantings. Plant habit provides excellent foliage protection to the crop. Quick to mature, enjoy the mild, slightly acidic flavor; is great on BLTs and burgers earlier in the season than most other varieties of this type. Matures: 68 days

**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. Indeterminate. Matures 70 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. Matures: 70 days.

**CELEBRITY—Medium, Determinate, VFFNTA**

Vigorous, disease resistant, high yield and exceptionally flavorful fruit. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz. Matures: 70 days.

**COSTOLUTO GENEVESE– Medium, Indeterminate, Heirloom**

Early season, continuing right through the hottest days and into fall, a vigorous vine with 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.

**GOLD NUGGET — Cherry, Determinate , V**

Vigorous plants bear numerous golden-yellow, fine-flavored, 1" oval "nuggets". Uniform, compact plants, averaging 24" in height, begin fruiting extra-early. Matures: 55days

**JASPER—Cherry, Indeterminate**

Excellent sweet taste, a long harvest window, uniform fruit size. A high yielding variety with fruits that stay on the vine and hold well after ripening both on the vine and post-harvest. An added bonus is fusarium resistance and the ability to overcome weather-related stresses. 2013 AAA Winner. Matures:75-80 days

**JULIET HYBRID—Grape, Indeterminate**

Clusters of unusual, sweet-flavored fruits cling to the vine longer than any other cherry tomato. Glossy, red-skinned, crack resistant fruits weigh 1 oz.. 1999 AAS Winner. Matures: 60 days

**ORANGE WOODLE—Large, Indeterminate. Heirloom**

Large, round, smooth fruit are nearly perfect in shape, with a brilliant tangerine color. It has an incredible rich and sweet complex flavor that is among the best. This fine heirloom has proven to be a favorite for flavor and yield. A good main-season producer. Matures: 75 days

**PATIO— Medium, Determinate, 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.

**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.

**ROMA—Small, Determinate.**

Roma VF #5168 (30 seeds) One of the most popular varieties for paste, sauces and canning. Compact vines yield large harvests of 3 inch long, bright red fruit that may be pear-shaped or plum-shaped. Thick walled and solid with few seeds; slightly later than Roma with heavier foliage. Matures: 78 days.

**SUNNY GOLIATH—Large, Indeterminate, VFN**

A gorgeous yellow-gold variation of the much-sought-after red Goliaths - big juicy fruits, mild and sweet, Large, 7 to 8 oz. fruits can be harvested when they first turn yellow, or left on the vine until they reach a brilliant shade of gold. Vigorous plants continue setting fruits from the bottom up. Ideal for those who don't like the highly acidic bite of most red tomatoes. Matures: 70 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

**TYCOON - Very Large, Determinant, VFFNTSWV TX Super Star.** A large, firm, 9 to 12 oz. red beefsteak tomato with a very high yield potential. An outstanding fruit quality on a determinate, heat tolerant plant. Matures: 80 days.

**TYGRESS - Medium, Determinate, VFT** Produces large, deep oblate shape smooth, uniform fruit on a vigorous, plant with high-yields. Matures in 75-80 days.

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

Contact the Fort Bend  
Master Gardener Hotline

281-341-7068

fortbendmg@ag.tamu.edu

# PEPPERS

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

## Banana

### **BOUNTY—Banana**

This hybrid version of a Sweet Banana type lives up to its name in that it puts out an incredible harvest of huge banana peppers that measure nearly a foot long. Peppers are typically 9 to 10 inches long and 2 inches across, and turn from light yellow to orange and finally red. Sweet flavor for eating fresh or cooked. Matures: 65 days.

## Bell

### **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.

### **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.

### **LUNCH BOX ORANGE—Bell**

The beautiful, mini-sized, colorful Lunch box snack peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salads and, perfect for a healthy snack. All three varieties have tall strong plants that yield well for snack type peppers. Matures: 60 days green, 80 days orange

## **Hot**

### **ANAHEIM CHILI**

One of the most popular chili peppers. Two-celled, medium-hot fruits, with medium thick dark green flesh, ripening to bright red. Continuous bearing, high yielding, vigorous, 24" to 30" plants are bushy and upright. Matures: 75 days.

### **ANCHO TIBURON**

Plant produces good yields of large 6 ½" 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: 65 days-green, 85 days-red.

### **CAYENNE LARGE THICK RED**

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 dark green to a brilliant scarlet. Matures: 75 days.

### **HABANERO ORANGE**

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.

### **JALAPENO MUCHO NACHO**

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.

### **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, 22" to 24" plants yield plenty of the cylindrical fruits, colored medium green to red. Matures 65-70 Days

## **SERRANO TAMPIQUENO**

Plant produces good yields of 2 ¼" long by ½" 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.

## **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

**FAIRY TALE—2005 AAS Winner** Plants, 18" to 24", are much smaller than typical varieties, yet set fruits two weeks earlier. Lavender flowers produce clusters of elongated fruits marked by white stripes. Best harvested 4" long by 1 ¾" across for sweet, bitter-free, nearly seedless eating. Attractive, soft green foliage and unique habit make it a natural for containers. Matures: 50 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 attribute 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**

### **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—BUSH**

O. Basilicum Minimum. A compact mound of 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. Just 8 inches tall, it can be grown in pots.

### **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 DANIEL MON**

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.

### **BORAGE—BORAGE**

Three foot tall plants with a spreading habit. Drought resistant plants with vibrant true blue star-shaped flowers. Considered an herb, it is often grown as a flower in vegetable gardens where it attracts pollinating bees and is considered a good companion plant for tomatoes, squash and strawberries. Both the flowers and the leaves are edible, with a cucumber-like flavor. Use the leaves while they are young, because as the plant matures, the stalks and leaves become covered with a prickly fuzz. Can be grown in full sun or partial shade.

### **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.

### **CHIVES—GARLIC or CHINESE**

Resembles chives but leaves are flatter and more grass-like. Doesn't spread as rampantly as its cousin either. Lovely as an ornamental with white flowers arranged in a half-sphere on very straight stems. Blooms in August and grows to 2 ft. Has mild garlic flavor.

### **DILL-FERNLEAF**

This All America Winner in 1992. This variety is a smaller plant that can be grown in containers and the smallest of gardens. In addition to pickles, this variety will make a welcome addition to salads and it is a lovely ornamental plant with its yellow flowers, deep green foliage, and compact growth habit.

### **MARJORAM**

Marjoram is a 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. 2 feet high plants are good for containers or herb garden,

### **MEXICAN MINT MARIGOLD—TEXAS TARRAGON**

Thrives in the hot, humid South, 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 neat upright 3 foot tall bush in the garden. This native to Mexico and Southwest US is drought and heat tolerant. It is excellent for attracting migrating butterflies also.

### **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. Tolerates heat and direct sun. Insignificant flower in the fall. It is extremely tender, protect in winter. Use leaves in stuffing and for flavoring meat, also a substitute for sage.

### **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.

### **OREGANO—MEXICAN**

A relative of lemon verbena, this native of Mexico has a sweetness and intensity that many prefer to the flavor of Mediterranean species. Use leaves to flavor fish, meatballs, sausage, tomato sauces, or any recipe requiring a strong oregano essence. Used fresh or dry. Mexican oregano pairs well with chili peppers, cumin, and paprika. Full sun, heat, and fertile, well-drained soil are all the plant requires.

### **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 xeriscape 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.

**SAGE** - *Salvia Officinalis*. The broad grey-green leaves and beautiful purple flower spikes make this a fantastic ornamental. Grows 1 to 2 feet tall, used fresh or dried in poultry and pork dishes

### **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.

# **Grow Your Own Vegetables From Seed: Bush Green Beans, Cucumbers, Okra & Squash**

*Pre-packaged for the small backyard garden*

## **BEANS**

**30 seeds—BLUE LAKE BUSH GREEN BEANS**

## **CUCUMBER—2 VARIETIES**

**5 seeds- GARDEN SWEET BURPLESS CUCUMBER**

**5 seeds- CALYPSO CUCUMBER**

## **OKRA—1 VARIETY**

**5 seeds—CLEMSON**

## **SQUASH—2 VARIETIES**

**5 seeds- EARLY PROLIFIC STRAIGHTNECK SUMMER**

**5 seeds- BENNINGS GREEN TINT SUMMER**

### **BLUE LAKE 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 (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.

### **CALYPSO CUCUMBER (50 days)**

This great tasting cucumber is a very high yielding pickling cucumber. The blocky fruit (1 inch by 3 inch) are a dark green with a minimal white spine. Resistant to a variety of diseases.

### **CLEMSON OKRA (64 days)**

A very popular okra that produces an abundance of dark green pods without spines on 3ft plants. Won an All-America award in 1939 and is still considered the standard variety.

### **EARLY PROLIFIC STRAIGHTNECK SUMMER SQUASH (45 days)**

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

### **BENNINGS GREEN TINT SUMMER SQUASH (45 days)**

HEIRLOOM 1914 Bushy type plant that provides a scalloped squash developed by Charles N. Farr. The squash are creamy in color but with a distinctive green tint. Squash are scallop shaped and this is a very heavy yielder. Their unique shape results in a myriad of soft-edged forms when sliced up. Patty pan-type grown just like a zucchini, and picked when quite small, these tender-fleshed squash are a joy to grill, steam, or sauté.

## **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 [http://www.fbmg.com/pdf/annual\\_sales/H-tomato\\_tips.pdf](http://www.fbmg.com/pdf/annual_sales/H-tomato_tips.pdf)*

## **Tips for Growing Delicious Peppers**

-Peppers grow in all types of soils but do best in heavier, well-drained soils. Plant them in areas that receive at least 6 hours of sunlight each day..

-Peppers grow best in warm weather. Plant them only when all danger of cold weather has passed.

-When transplanting move the plants carefully from the container and set them in the transplant holes. Leave as much soil as possible around the roots. Fill the hole with soil and pack it loosely around the plant. Do not cover the roots deeper than the original soil ball.

-For a single plant add 2 tablespoons of fertilizer on the soil in the planting area, Mix well with the soil.

-Water the plants enough to keep them from wilting. Slow, deep watering helps the root systems grow stronger. Do not let pepper plants wilt, this will reduce yield and quality of fruit.

For more 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). Visit the AgriLife Bookstore!

# TEXAS A&M AGRI LIFE EXTENSION

Texas A&M AgriLife Extension service

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Rosenberg, TX 77471

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



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Fax: 281-633-7070

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Revised 2/13/2015