

# Urban Dirt

*All about Herbs!*

Gardening Events and Information for Texans

## Herbalicious

At last! An issue of the Urban Dirt aimed mainly at my favorite plants. My herbal journey took a while, but now I can truly say I am a herbal junky. My interest is narrow (primarily basil) but I have several other herbs that interest me as well. In researching my herbs I have gained a wealth of knowledge and I would like to share some of that with you.

One thing I have learned is that herbs and spices can be lumped into two different categories. Generally, herbs come from the leafy, green part of a plant and spices can come from other parts of the plant including the seeds, bark, root, stem and bulb. The American Spice Trade Association has a broad definition that includes both. It defines spices as “any dried plant product used primarily for seasoning purposes”. All herbs and spices sold in this country come under the regulation of the FDA.

The earliest written record of medicinal plants was by Sumerians on clay tablets 5,000 years ago. The Egyptians listed more than 850 herbal medicines around 1500 BCE on the Ebers Papyrus. The Ginkgo biloba is one of the earliest recorded herbs. That plant has been on our planet since the Paleozoic period (the era from 544 to 245 million years ago).

Herbs and spices had numerous uses in ancient times. They were used for a variety of medicinal purposes. These include foot injuries, stomach aches, diarrhea, depression, coughs, heart pain, parasite infestation, dandruff and many others. The Aztecs even had an herbal recipe for anyone who had been struck by lightning. According to the website <http://exhibits.hsl.virginia.edu/herbs/badianus/> the Mayans cure for nosebleeds called for “the

*Article and photos by Terri Simon, Master Gardener*



*A mixture of different types of basil*

juice of nettles, ground with salt in urine and milk, poured into the nostrils stops the flow of blood from the nose.” The nettles used were water nettles, *Urtica chihicaztli*, which grew in Mexico, Central and South America and the West Indies. I’m not sure I would take that remedy lying down. When the printing press was invented in the mid-1500s, many herbal uses became available to the general public.

In the 1600s, one well-known person was Nicholas Culpepper. He was an astrological herbalist who associated herbs with different signs of the zodiac. Those who did not agree with him became some of the first botanists. He wrote a book called “The English Physician” in 1652 that described herbs and their uses. That book now has more than 40 editions. Ebenezer Sibly illustrated the

*cont'd on pg.7*

## Upcoming Events

*The Texas A&M AgriLife Extension Office, in Bear Creek Park, will be permanently relocating in the future due to the flooding from Hurricane Harvey. We have no information on this new location at this time.*

*Our satellite location, Genoa Friendship Gardens, is operating as normal. Visit the Demonstration Gardens on Open Garden Days at 1202 Genoa Red Bluff Road, Houston 77034.*

### March 2018

#### Educational Program

**Mar. 8,** 10:00-11:30 a.m. *Spring Veggies & Peppers*, by Christine Hammen, Harris County Master Gardener. Genoa Friendship Garden Education Building, 1202 Genoa Red Bluff Rd., Houston, 77034

#### Green Thumb Gardening Series - Herbs

**Mar. 15,** Freeman Branch Library, 6:30 - 8:30 p.m.

**Mar. 17,** Maude Smith Marks Library, 10:30 a.m. - 12:30 p.m.

**Mar. 20,** Spring Branch Memorial Library, 6:30 - 8:30 p.m.

#### Open Garden Day

**Mar. 19,** 8:30-11:00 a.m., Genoa Friendship Garden, 1202 Genoa Red Bluff Rd. Plants for sale in the Greenhouse.

**Mar. 27,** 8:30-11:00 a.m., Weekley Center. 10:00 to 11:00 a.m., Weekley Community Center, 8440 Greenhouse Rd., Cypress, Texas 77433

### April 2018

#### Educational Program

**Apr. 12,** 10:00-11:30 a.m., Speaker: Donita Brannon, Moody Gardens.

Genoa Friendship Garden Education Center, building, 1202 Genoa Red Bluff Rd. Plants for sale in the Greenhouse.

#### Green Thumb Gardening Series - Soils and Composting

**Apr. 14,** Maude Smith Marks Library, 10:30 a.m. - 12:30 p.m.

**Apr. 17,** Spring Branch Memorial Library, 6:30 - 8:30 p.m.

**Apr. 19,** Freeman Branch Library, 6:30 - 8:30 p.m.

#### Open Garden Day

**Apr. 16,** 8:30-11:00 a.m., Genoa Friendship Garden, 1202 Genoa Red Bluff Rd. Plants for sale in the Greenhouse.

**Apr. 24,** 10:00 to 11:00 a.m., Weekley Center. Weekley Community Center, 8440 Greenhouse Rd., Cypress, Texas 77433

### 2018 Plant Sales

#### Genoa Friendship Gardens - Spring Sale - Perennials, Herbs & Peppers

**Mar. 24,** 8:00 a.m. - Plant Sale Preview / 9:00 a.m. - 1:00 p.m. - Sale. Perennials, peppers, vegetables, and herbs suited to our summer growing season. Campbell Hall, Pasadena Fairgrounds, 7600 Red Bluff Rd., Pasadena, TX 77507

## Have Garden Questions?

Email your questions and photos to: [phone hcmga@gmail.com](mailto:hcmga@gmail.com) or

Call us Monday – Friday 9:00 am to Noon at 713-274-0950

Visit [txmg.org](http://txmg.org) or contact the Harris County Extension Office, 713-274-0950, [coordinator.harrishort@gmail.com](mailto:coordinator.harrishort@gmail.com) for information.



## Herb of the Month - Dill (*Anethum graveolens*)

by Karen McGowan, Master Gardener

This month's herb focus is on one of my personal herb favorites, dill (*Anethum graveolens*).

An annual herb that belongs to the carrot, parsley and celery family, dill's geographical origin is placed in the southern Russian and Mediterranean regions. Although part of quite a large plant family, dill is the sole species of its genus. The word "dill" actually comes from a Norwegian word, "*dilla*," meaning "to soothe," pointing to dill's ancient medicinal usage.

First century Romans considered dill good luck, while to the Greeks, the herb signified wealth. One of a handful of herbs mentioned in the Bible, dill has been long-utilized to soothe an ailing stomach. Puritans and Quakers gave their children dill seeds to chew on while at church as an appetite suppressant. Modern wisdom credits dill seed as both a breath freshener and anti-bacterial, and it is believed to stimulate milk production in breast feeding women and alleviate colic.

Dill leaves' airy, feathery texture lends a beautiful and fragrant addition to either an herb or ornamental/edible mixed garden. Seeds should be planted now in a full sun growing site and in an area protected from high wind, as the stalks of dill are thin and hollow. Dill grows in rich, loose soil that is slightly acidic, moist and well drained. Whether installing dill seeds or plants in the garden, once dill has reached significant enough height, slender bamboo stakes can be lightly tethered to the dill stalks for stabilization.

At maturity, dill leaves are often mistaken for fennel and, while both carry a distinctive licorice flavor, dill is the more delicate of the two, and lends itself extremely well in both seed and leaf form to any number of dishes, included soups, sauces, salads, and pickling. As dill is one of my personal go-to favorites and I am constantly on the search for ways to boost flavor in creative ways without adding salt, I have experimented with both the seeds and leaves of dill. To deviled eggs and potato and chicken salads, I

discovered that dill seed adds a very distinct, delicious flavor that elevates these sometimes pedestrian standby dishes. Garnishing any of these with the



fresh leaves of dill imparts even more flavor and interest, as well as smartly hinting at and pairing with the inclusion of dill seed. Dill's chopped leaves make a fantastic addition to sauces for cold water fish, such as salmon. These are just a few ideas -- dill is actually considered an appetizer, and is therefore used extensively in culinary applications.

There are surprising nutritional benefits of dill, derived from its organic compounds, vitamins, and minerals. These include

powerful monoterpenes like limonene, carvone, and anethofuran, as well as flavonoids like vicenin and kaempferol. As for vitamins and minerals, dill boasts a significant amount of vitamin A and C, as well as trace amounts of folate, iron, and manganese.

Modern news reports frequently address the problem of insomnia. Along with limiting screen time and providing a transi-

tional period between work and rest, consider tapping herbs to help with insomnia. The essential oils found in herbs have peculiar and powerful properties. They are simultaneously stimulating, sedative, and hypnotic; that is to say, they stimulate as well as pacify. The essential oils in dill are no exception. The flavonoids and vitamin-B complex present in dill's essential oils activate the secretion of certain enzymes and hormones which have calming and hypnotic effects, thereby helping people get a good night's sleep.

A final note, although dried dill is widely available on grocery store spice aisles, the flavor and properties of dill leaves don't translate well at all to the dried version, while dill seed can and should be purchased in the organic spice section, if culinary use is desired. Plant dill in your garden today and enjoy throughout the spring and early summer!

### Citations:

<http://homeguides.sfgate.com/dill-weed-come-from-70793.html>

<https://www.organicfacts.net/health-benefits/seed-and-nut/dill.html>

<https://www.thespruce.com/the-history-of-dill-1807592>





*Campbell  
Hall  
Pasadena  
Fairgrounds  
7600 Red  
Bluff Road  
Pasadena,  
Texas 77507*

## Harris County Master Gardeners Association Genoa Friendship Gardens 2018 Spring Tree & Plant Sales

Saturday, February 24<sup>th</sup>  
Fruit Tree & Tomato  
Sale



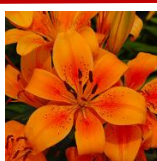
Saturday, March 24<sup>th</sup>  
Herb, Perennial &  
Pepper Sale



*9:00 AM - 1:00 PM*  
*Plant Overview Presentation 8:00 AM*



**Ask a Master  
Gardener**  
*Get your  
gardening  
questions  
answered!*  
HCMGA@gmail  
.com  
phone  
713.247.0950



**TEXAS A&M  
AGRI LIFE  
EXTENSION**



HCMGA GFG Satellite  
Campbell Hall  
Pasadena Fairgrounds  
7600 Red Bluff Rd  
Pasadena, TX 77507

# Beautiful and Versatile Basil

by Betty Bailey, Master Gardener

If I can only have one herb in my garden, Basil wins the first prize. It's a versatile herb in baking or making sauces and can be used to complement other herbs in cooking. Most of us associate basil with Italian food and marinara sauce. But it likely came from India instead of Italy through the spice trade over 5,000 years ago. Spices were worth their weight in gold and considered luxuries. Basil was a frequently traded herb and eventually was cultivated across the globe.



*Blooming basil*

Basil is one of the most well-known herbs with many uses and sizes. It can be short or tall, used as an ornamental in a pot or be a companion plant with flowers. Did you know it can be purple? Basil colors range from green to blue to purple. Some types of basil may have curly leaves resembling lettuce or even have ruffles.

Basil comes in a multitude of varieties, and flavors. Basil flavors range from lemon, cinnamon, and, licorice as with Thai basil. Sweet basil is the most frequently sold basil and top of mind when seasoning pasta sauce, soups, and other dishes. If you are a pesto lover this is your "go to" variety.

Purple basil, can be a lovely, tall "thriller" focal point in your herb garden and, also be used to flavor vinegars. Purple basil attracts bees and becomes so busy with bees that your herb garden can buzz with sound. Other types of basil such as Mexican spice and

Cinnamon basil which can be used in baked goods and in floral arrangements.

Basil is a warm weather annual that grows quickly in hot weather. Basil needs a sunny spot in your garden with at least six to eight hours of sun. It lasts through early winter or the first frost in Houston. As basil matures it becomes a woody, branching plant. Being a warm-weather annual that grows very fast in 80- to 90-degree weather it thrives in Houston weather. Just two or three plants will yield plenty of fresh leaves unless you plan to make Pesto which would call for several basil plants.

Basil grows best in rich, moist, well-drained soil. It thrives from nutrients such as compost, cottonseed meal and blood meal. To maximize new growth pinch back the stem tips. Harvest leaves by pinching them from the stems after the young plants have reached a height of 6 to 8 inches. Pinching the leaves from the tips of the stems encourages the plant to become bushy, branch out and increases leaf production.

When basil begins to flower snip back the flowers or the plant will produce seeds instead of the edible leaves. In a mild winter those seeds can become "volunteer" new plants when the weather is warmer.

Basil is rich with texture along with having its own unique flavors. It can be placed in a landscape with annual flowers and plants to offer variety and color. For example, if planted near your patio it releases its fresh scent when touched as you walk in your back door.

*cont'd on pg.11*



*Purple basil*

## Citations:

"Herbs for Texas Landscapes" Texas A&M Extension, 2016

"Fall is for Herbs" Texas A&M Extension

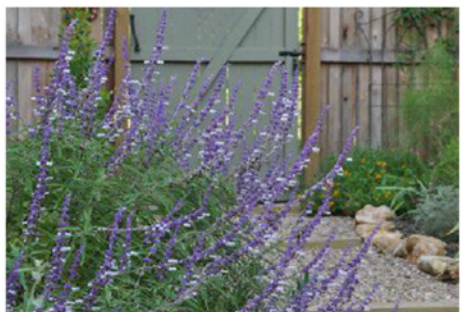
"Herb Gardening: Sweet Basil", University of Illinois, 2018

Basil: The Gourmet Garden, 2018





TEXAS A&M  
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## Earth-Kind® Residential Landscaping Workshop

**Saturday, March 24**  
**8:00 a.m. to 3:15 p.m.**  
**8440 Greenhouse Rd.**  
**Cypress, TX 77433**

**Cost is \$25 per person or \$35 per couple**  
**(lunch included)**

**Please contact Ute Schaefer to register:**  
***Ute.Schaefer@ag.tamu.edu***  
**713-274-0950**

Come learn about adapted plants for the Houston area landscapes and how to design, plant, and manage a landscape that is beautiful, low maintenance, heat and drought tolerant, and the ultimate in environmental responsibility. No previous design, plant selection, or landscape care knowledge is needed.

Earth-Kind Landscaping uses research-proven techniques to provide maximum garden and landscape enjoyment while preserving and protecting the environment. The objective of Earth-Kind Landscaping is to combine the best of organic and traditional gardening and landscaping principles to create a horticultural system based on real world effectiveness and environmental responsibility.

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The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating



## Herbalicious, *cont'd from pg. 1*



*An herbal garden with oregano, lavender, rosemary and thyme*

1810 edition of Culpepper's book. The book is now in the collection of the Wilhelm Moll Rare Book and Medical History section located in the Claude Moore Health Sciences Library at the University of Virginia. Several of the herbal illustrations are easily recognizable to me. I grow them in my own garden.

Spices and herbs don't add much nutritive value to food. Their value comes in flavoring or coloring the foods we eat. A few such as celery or parsley do have some sodium, but the sodium is present in small amounts. Poppy and sesame seeds have an oil content so they should be used moderately. I love to use my herbs in cooking because I can cut down on my use of salt. The more flavor from the herbs, the less salt I use and the lower my blood



*Lavender*

pressure. It's a win-win. I love the different nuances of each herb. Some pair well together, others have mild, medium or dominant flavors, others are savory or peppery. Some can stand alone while others taste better blended with something else. Fresh herbs are stronger so use them in smaller amounts. Remember, it is easier to add more than it is to remove. If you want to try a new spice combination to a dish you are cooking, remove a small amount of liquid (or veggies or meat) from your dish, add a pinch of the new blend and taste it. If it tastes good, then add a small portion of the new spice mixture to your dish. Remember- you can always add more if needed. Sweet spices can lower the amount of sugar you add. Try to avoid using two strongly flavored herbs together. Store your herbs in a cool, dry space in air-tight jars. Avoid direct sunlight. Check your spices for flavor if you have had them a while. Whole spices which you can grind last longer. Some spices use their flavor quickly. You can also freeze or refrigerate them to preserve their flavor.



*Containers made from spices. One is carved from cinnamon wood, the other is made from cloves.*

Now that you are more informed about herbs and spices, I want to remind you that the precinct 2 Master Gardeners have a sale scheduled for this month on March 24th at Campbell Hall located in the Pasadena Fairgrounds. The location is 7600 Red Bluff Road in Pasadena. The lecture starts at 8:00 a.m. and the sale is at 9:00 a.m. Be there EARLY for the best selection. Yes, we will have herbs and peppers available along with perennials. Come join us.



# Oh My Oregano!

Oh my oregano! Looking for a top performer to grow with minimal maintenance and almost neglectful attention? This hardy herb on my patio survived Houston's recent trifecta of repeat sub-freezing temps, all the while beaming with green flourish as a container-grown focal point.



Who knew? It's easy to grow, provides a green respite for the eyes when all else is wilting, plus its multi-use capacity from healer to foodie favorite makes it a top pick in the herbal kingdom. Recognized as the International Herb Association's Herb of the Year (2005), *Oregano* *Origanum* spp is of the Mint family (Lamiaceae). Its regal crowning includes the cultivar 'Aureum' with golden foliage and mild taste having earned the Royal Horticultural Society's Award of Garden Merit.

A quick perusal of the Herb Society of America - South Texas Unit indicates more than 20 species of this popular perennial, most of which are grown for culinary use, including *Origanum majorana* (oregano and marjoram); *Origanum vulgare* (Spanish or wild oregano) and *O. v. var. prismaticum* (Greek oregano).

by Becky Lowicki, Master Gardener



Even butterflies find its attraction alluring, with the *Origanum vulgare* variegated (Golden oregano) being a popular waystation. In general, oregano likes light, well-drained, slightly alkaline soil (about a 6.8 pH) with full sun. The leaves of the herb dry easily and can be frozen, and some advocate that drying the leaves creates a sweeter more aromatic flavor.

Lauded in essential oils for its healing properties, the origin of some varieties is found amidst the Greek mountainsides where its name is derived from the Greek words "oros," meaning mountains, and "ganos," meaning joys—translated literally as "mountain joys" due to folklore indicating ancient Greeks and Romans would crown a bride and groom with its sprigs as part of wedding ceremonies to banish sadness.

Cheerful disposition, fragrant healer and palette pleaser make this herbalicious wonder a green gardening favorite.







# Rainwater Harvesting Workshop

*Rainwater is the best water for your plants!*



**When:** Thursday, April 19, 2018

**Time:** 6:00 p.m. to 7:30 p.m.

**Location:** Weekley Community Center  
8440 Greenhouse Rd  
Cypress, TX 77433

**Cost:** \$15  
Please call to register by April 16th.



**Enrollment is limited to the first 30 participants.**

**Learn about capturing, diverting and storing rainwater,  
and how to build your own rain barrel!**

For more information on our other upcoming programs and to register for this program please contact Ute Schaefer: [Ute.Schaefer@ag.tamu.edu](mailto:Ute.Schaefer@ag.tamu.edu) or (713) 274-0950.

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*The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating*



Weekley Community Center, 8440 Greenhouse Rd., Cypress, TX 77433

Open Garden Day is back! OGD has been relocated to the Weekley Community Center at 8440 Greenhouse Road, Cypress, Texas 77433. We won't have outdoor gardens, so the activities will focus on nature crafts, small plants in pots and games. Activities will include decorating seed pods and making pine cone bird feeders and acorn jewelry. There will be coloring pages, legos, playdough and toddler puzzles. We hope you can make it!

**Pre-Registration required by Sunday March 25th**, to [ogd.harrishort@gmail.com](mailto:ogd.harrishort@gmail.com) with number of child participants and their ages, as well as, the number of adults so we are sure to have enough supplies for everyone. Also, please contact us with questions or comments.

### 2018 Tuesday Open Garden Day schedule

<b>Mar. 27th</b>	<b>Aug. 28th</b>
<b>Apr. 24th</b>	<b>Sep. 25th</b>
<b>May 22nd</b>	<b>Oct .16th</b>
<b>Jun. 26th</b>	<b>Nov. – TBD</b>
<b>Jul. 24th</b>	<b>Dec. – Winter break</b>

## Beautiful Basil, *cont'd from pg. 6*

Other uses of basil include health benefits. For example, placing 2-3 leaves of basil in iced tea may be a stress reliever and some find basil beneficial for digestion and skin blemishes. Basil is rich in vitamins A, K, C, Magnesium, Iron, Potassium and Calcium. Various cultures even believe basil strengthens the immune system.

Legends abound about basil. Some myths say that a sprig of basil encourages a love relationship. Could basil be the love potion sought throughout the ages?

Legends claim that basil wards off evil. Others believe that basil wilts when touched by a person who is dishonest. All legends aside, most of us use basil in cooking. The following recipe for Pesto offers one way to perk up a meal with basil.



*Basil pesto*

Pesto sauce is a delightful alternative to red sauce or it may be blended with red sauce for a “kicked up” flavor.

Growing basil is easy and nothing is as satisfying as strolling to your herb garden and picking fresh herbs. It will bring a smile to your face and be a delight for people joining you for dinner.

### ***Basil Pesto***

#### ***Ingredients***

2 cups of fresh basil leaves with the stems removed  
2 to 3 cloves of garlic depending on your taste preference  
1/2 cup of pine nuts  
1/2 cup of freshly grated Parmigiana cheese  
1/2 cup of Romano cheese  
1.2 cup virgin olive oil  
Salt and pepper to taste.

#### ***Preparation***

Add the basil leaves, pine nuts, and garlic to a blender and pulse ingredients. Then add the cheese and pulse. Slowly add the olive oil while blending until ingredients are minced and become smooth.





## FACT SHEET

Texas AgriLife Extension Service – Harris County  
3033 Bear Creek Drive, Houston, Texas 77084  
713-274-0950 • <http://harris-tx.tamu.edu/hort>

### Vegetable Varieties for Harris County

\* Top performers in Harris County trials

#### BEANS

##### BUSH

Accelerator \*  
Contender  
Jade  
Provider \*

##### POLE

McCaslan  
Northeastern  
Rattlesnake

##### LIMA (BUTTERBEAN)

Fordhook  
Florida Butter  
Henderson  
Jackson Bush  
Sieva (Carolina)

#### BEETS

Chioggia  
Detroit Red  
Pacemaker III

#### BROCCOLI

Arcadia \*  
Green Magic \*  
Packman

#### BRUSSEL SPROUTS

Diablo  
Tasty Nugget

#### CABBAGE

Early Jersey Wakefield  
Point One  
Ruby Perfection  
Sombrero

#### CHINESE CABBAGE

Brisk Green  
Joi Choi  
Pac Choi

#### CANTALOUPE

Ambrosia  
Caravelle  
French Orange \*  
Super 45  
Tasty Bites

#### CARROTS

Early Caracas \*  
Mokum  
Purple Haze \*  
Scarlet Nantes  
Sugarsnax 54 \*

#### CAULIFLOWER

Brocoverde (Cauli-Broc)  
Majestic  
Snow Crown  
Violet Queen (Purple)

#### CHARD

Bright Lights  
Fordhook  
Rhubarb

#### COLLARDS

Champion  
Flash  
Georgia

#### CORN

##### Sweet

Bonanza (Yellow)  
Merit (Yellow)  
Silver Queen (White)

##### Sugar Enhanced

Funk's G-90 (Bicolor)  
Kandy Korn (Yellow)  
Tendertreat (Yellow)

#### CORN (continued)

##### Super Sweet

Crisp n Sweet (Y)  
Florida Stay Sweet (Y)  
Honey n Pearl (Bi)  
How Sweet It Is (W)

##### Triple Sweet

Honey Select  
Serendipity

#### CUCUMBERS

##### Pickling

Calypso  
Carolina  
H-19 Little Leaf

##### Slicing

Diva  
Spacemaster  
Suyo  
Sweet Success

#### EGGPLANT

Fairy Tale  
Neon  
Ping Tung  
Purple Rain

#### GARLIC

Elephant  
Mexican Purple  
New York White  
Texan White

#### KALE

Lacinato  
Red Russian  
Vates  
Winterbor

#### KOHLRABI

Early White Vienna  
Grand Duke  
Purple Danube

cont'd on pg. 12

*Veggie Varieties for Harris County, cont'd from pg. 11***\* Top performers in Harris County trials****LEEEKS**

American Flag  
King Richard

**LETTUCE – Head**

None Recommended

**LETTUCE – Leaf****BIBB**

Buttercrunch  
Esmeralda

**ROMAINE**

Defender \*  
Flashy Trout Back \*  
Green Forest \*  
Parris Island \*

**RED**

Red Fire  
Red Sails  
Redina  
Vulcan

**OAK LEAF**

Brunia (Red)  
Salad Bowl

**MUSTARD**

Florida Broadleaf  
Savannah  
Southern Giant Curled

**OKRA**

Cajun Delight  
Clemson Spineless  
Emerald  
Louisiana Green Velvet  
Silver Queen

**ONION****BULBING**

Burgundy  
Granex (Wh, R, Y)  
Grano 1015Y  
Grano 502

**BUNCHING**

Beltsville Bunching  
Southport White

**PARSLEY**

Italian Greenleaf  
Pagoda  
Triple Curl

**PEAS****SOUTHERN**

Blackeye #5  
Mississippi Silver  
Purple Hull

Texas Pinkeye  
Zipper Cream

**ENGLISH**

Little Marvel  
Wanda

**SNAP**

Cascadia  
Sugar Ann  
Sugar Bon  
Sugar Snap

**PEPPER****SWEET BELL**

Big Bertha  
Blushing Beauty  
Golden Summer  
Gypsy

Jackpot

Lilac

**SWEET**

Giant Marconi  
Senorita (Jalapeno)  
Super Heavy Weight

**HOT**

Anaheim  
Mexibell  
Mucho Nacho  
Santa Fe Grande  
Super Cayenne  
TAM Hidalgo Serrano

**POTATO****IRISH & NEW**

Irish Cobbler (White)  
Red Lasoda (Red)  
Red Pontiac (Red)  
Russian Banana (Fingerling)

**SWEET**

Beauregard  
Centennial  
Jewel

**RADISH**

Champion  
Cherry Belle  
Easter Egg  
French Breakfast  
White Icicle

**SPINACH**

Bloomsdale  
Melody  
Space Tyee

**SUMMER SQUASH****YELLOW**

Dixie  
Pic-N-Pic \*  
SuperPik \*

**ZUCCHINI**

Gold Rush  
Magda  
President  
**NOVELTY**  
Peter Pan  
Sunburst  
Trombone

**WINTER SQUASH**

Acorn types  
Buttercup types  
Butternut types  
Spaghetti types  
Sweet Mama

**TOMATO****CHERRY**

BHN 968  
Juliet  
Sun Gold  
Sweet Chelsea  
Sweet 'n Neat \*  
Tumbling Tom \*

**PASTE**

Roma  
Viva Italia

**STANDARD**

Bush Early Girl  
Celebrity  
Champion  
Tycoon \*

**TURNIPS**

Purple Top White Globe  
Royal Globe  
Shogoin  
Tokyo Cross  
White Lady

**WATERMELON**


Crimson Tide  
Golden Crown  
Jubilee  
Mickylee  
Minilee  
Sugar Baby  
Yellow Doll

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# Gardening Tools

This chart is a handy guide for knowing the best times to plant in Harris County.

		<h1>Fact Sheet</h1>										
		<h2>Vegetable Garden Planting Dates</h2> <p>for Harris County</p>										
<div>Texas AgriLIFE Extension Service</div> <div>3033 Bear Creek Dr, Houston, TX 77084</div> <div>713-274-0950</div> <div><a href="http://harris-tx.tamu.edu">http://harris-tx.tamu.edu</a></div>												
	Marginal Planting Time					Ideal Planting Time						
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
Asparagus Crowns												
Beans - Bush												
Beans - Pole & Lima (Butterbean)												
Beets												
Broccoli Plants												
Brussels Sprouts												
Cabbage												
Cabbage - Chinese												
Carrots												
Cauliflower Plants												
Chard, Swiss												
Collards												
Corn												
Cucumbers												
Eggplant Plants												
Garlic												
Kale												
Kohlrabi Plants												
Leeks - Transplants												
Lettuce												
Melon - Cantaloupe, Honeydew												
Mustard												
Okra												
Onion - Bulb-type sets												
Onion - Transplant for Scallions												
Onion - Multipliers												
Parsley												
Peas - English & Snap												
Peas - Southern												
Pepper Plants - Sweet												
Pepper Plants - Hot												
Potato - Irish												
Potato - Sweet												
Pumpkin												
Radish												
Spinach												
Squash - Summer												
Squash - Winter												
Tomato												
Turnips												
Watermelon												



#### H C M G A

1202 Genoa Red Bluff Road  
Houston, Texas 77034

**Email:** phoneHCMGA@gmail.com

**Phone:** 713.274.0950

HARRIS COUNTY  
*Master  
Gardener*  
ASSOCIATION

# The Genoa Friendship Gardens Welcomes you to Open Garden Days

On the 3<sup>rd</sup> Monday of every month, 8:30 am until  
11:00 am, March thru October. Admission to the  
Exhibit Gardens is Free

- Tour the variety of exhibits to inspire you with vegetable, perennial, rose, tropical & native gardens
- Meet and talk with a Master Garden about planting citrus, fruit or berries for you home orchard
- Contemplate the joy in the serenity garden and catch the view of the water garden
- Don't leave the GFG until you have shopped the Greenhouse where seasonal herbs, vegetables and perennials are available for bargain prices until September.



TEXAS A&M  
**AGRILIFE**  
**EXTENSION**



TEXAS A&M AGRI LIFE EXTENSION SERVICE

3033 BEAR CREEK DR.

HOUSTON, TX 77084

713-274-0950

[harris.agrilife.org/program-areas/hort/](http://harris.agrilife.org/program-areas/hort/)

[hcmga.tamu.edu](http://hcmga.tamu.edu)

## Like Us On Facebook

The Harris County Master Gardeners as well as Texas A&M Agrilife Extension - Harris County Horticulture are actively participating on Facebook offering tips, lists, news and plant advice almost daily. The best part, instead of locating planting guides or insect documents, and sale



dates for individuals, you can add the HCMG site to your account and easily share information with others. This is a definite timesaving device for these busy garden days and helps promote our organization.

[www.facebook.com/HarrisCountyMasterGardeners](http://www.facebook.com/HarrisCountyMasterGardeners)

[www.facebook.com/HarrisCountyHorticulture](http://www.facebook.com/HarrisCountyHorticulture)

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URBAN DIRT • MARCH 2018

## March Green Thumb Gardening Series

### *Insects in the Garden*



**March 15**

**Freeman Branch Library**

**10:30 a.m. - 12:30 p.m.**

**March 17**

**Maude Smith Marks Library**

**6:30-8:30 p.m.**

**March 20**

**Spring Branch Memorial Library**

**6:30-8:30 p.m.**