

Urban Dirt

Fall Vegetable
Gardening

Gardening Events and Information for Texans

Growing Tomatoes as a Fall Vegetable Crop

Article and photos by Terri Simon, Master Gardener

Fall is just around the corner, so now is the time to plan your fall garden if you intend to have one. Tomatoes make an excellent addition to your fall garden. According to the Texas A&M AgriLife Extension *Fall Vegetable Gardening Guide for Texas*, use tomato transplants in your fall garden. You will have a better chance at succeeding if you use transplants as much as possible. Fall gardening has several advantages. Plants grown in the fall do not suffer as much from transplant shock since the weather is cooler. There are also fewer insects. Fall water usage also has an advantage. Plants use less water in the fall since the weather is cooler, which means you don't need to water as often. Generally fall weather is not as windy so your plants don't dry out as quickly. The AgriLife guide suggests planting your tomatoes by July 1st.

Roma tomatoes are excellent for use in your garden. Recommended Roma varieties for our area include Roma and Viva Italia. These paste tomatoes yield a deep colored meaty flesh that is wonderful for tomato sauces and paste. Romas are also called Italian tomatoes or Italian plum tomatoes. They have a thicker wall and less seeds. These tomatoes have an oval shape and may also have a point. You can eat them raw, but they are best used for sauces and pastes. In San Marzano, near Naples, Italy, growing conditions are perfect for Roma tomatoes and it is here that Italians use



Unripe Roma tomatoes

the Romas extensively in pastas, soups, and of course pizzas. The Spaniards located tomatoes in Mexico centuries ago and in the 1600s sent some to Europe. They did not catch on very well until stories circulated regarding their aphrodisiac qualities. After that, they became quite popular.

Try your hand at growing some Romas this year for your own sauces and pastes. If you are into canning as I am, they make wonderful Christmas presents. Since it takes so long to make tomato paste, I do not hand out jars of my homemade tomato paste willy-nilly. Most of them I keep and a few are doled out to special

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Have Garden Questions? Email your questions and photos to: phonehcmga@gmail.com

UPCOMING EVENTS

Happy July!

Well, July is already not turning out how we envisioned slowly getting back to public events. With the increase in Covid-19 cases, we are taking a step backwards in our confidence of mingling with others. According to the Harris County Covid-19 Threat Level System put in place by Harris County recently, we are now in Level 1 (Red). This means that outbreaks are present and worsening. Residents are encouraged to minimize contact with others and limit excursions away from home. To stay up-to-date with county recommendations, please visit <https://www.readyharris.org/Stay-Safe>. As always, we want to put the safety of volunteers and the public first. Please take care.

In the meantime, we have grown our online outreach the last few months to continue educating Harris County residents within their own homes.

Green Thumb Gardening Lecture Series

We are now offering our Green Thumb Lecture Series online through a collaboration with the Harris County Public Library System. You can sign up for those events on Facebook through the Harris County Master Gardener or the Harris County Library System Facebook pages. A Master Gardener will present on one topic per month January through October. Please join us this month on July 21st at 7 p.m.

Growing with Plants & Nature – Youth Activities

One of the first programs that went online when the pandemic hit was youth activities. A public facebook group was created for families with kids. We will continue to provide online activities here until further notice, but we do plan to resume in-person events when it's possible. The link to the group is located on page 19.

Home Grown Lecture Series

We are pleased to continue this Lecture Series through the summer. The Harris County Horticulture /Ag Department hosts a webinar each Thursday during the month of July at 10 a.m. To register for these free events, please visit: <https://www.eventbrite.com/e/home-grown-lecture-series-tickets-109859665216>

If you have horticulture questions, email our Master Gardener Hotline at phonehcmga@gmail.com.

Please visit us at the social media pages below:

- [Harris County Extension Horticulture Facebook Page](#)
- [Harris County Master Gardeners Facebook Page](#)
- [Harris County Family and Community Health Facebook Page](#)

For more information on COVID-19, please visit the following websites:

COVID-19
AgriLife Extension
Web Hub

How to Wear and
Take Off a Face
Mask

Growing with Plants
and Nature Virtual
Facebook Group

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PRESIDENT'S PERSPECTIVE

Beth Braun at a plant trial bed featuring Agapanthus Galaxy White and Cherry Mocha Crape Myrtle in the Barista Collection, at Genoa Friendship Gardens.

Among the many educational outreach programs of Harris County Master Gardeners is the Green Thumb Lecture Series. To adjust to the challenges of limited or no in-person gatherings to control the spread of the coronavirus, these monthly talks have gone online in coordination with the Harris County Public Libraries. The hope is to reach a much wider audience than the gatherings at county libraries. For July the topic is *Fall Vegetable Gardening*.

A friend started a modest Urban Harvest vegetable garden a few years ago, using salvaged materials as frames for raised beds. It was not a thing of beauty and had to be hand watered, but the vegetables produced abundant crops.

Several seasons later, a professionally designed and installed series of raised beds with built-in low volume irrigation and good drainage replaced the rickety beds. It was a thing of beauty, located to maximize sun exposure and air circulation. The landscape designer brought in a vegetable garden soil mix, and seasonal starters and seeds were planted. Expectations were high, but results were disappointing. The vegetables looked anemic and didn't produce much. Susan sent soil samples to Texas A&M AgriLife Extension's Soil, Water and Forage Testing Laboratory for analysis. She then amended the soil with the recommended organic products and planted for the next season.

The results were better but still unsatisfactory. She compared what was happening in her home garden to this new garden, and concluded that the difference was in the soil. The original modest beds were filled with fertile, organic soil from a respected area manufacturer of soil mixes, composts and mulches. Even after amendments, the soil in the new beds was inferior. Before the next seasonal planting, she bought several cubic yards of soil from her preferred source and worked it into the existing soil. The result? A better crop of spring vegetables.

This takes me back to my Master Gardener course in 2005. I've forgotten what all we learned, but had an Aha! moment that's stuck with me: Soil (not dirt) isn't an inert substance that holds plants in place. Healthy soil is "Teaming with Microbes,

as Jeff Lowenfels and Wayne Lewis describe in their book, *Teaming with Microbes: The Organic Gardener's Guide to the Soil Food Web*. That spelling of Teaming is intentional; they describe healthy soil as "teeming" with earthworms and insects and "staggering multitudes" of bacteria, fungi and other micro-organisms. By using compost, compost teas and mulches, we as gardeners can team up with soil to foster these life forms that are intricately connected to the plants we grow. I can picture our Master Gardener and compost expert Carlos Domenech lighting up as he declares, "It's alive!"

Another tidbit I learned from a course instructor was to use oak leaves as mulch. Former Master Gardener Angela Chandler talked about driving around her neighborhood in early spring to collect her neighbors' bags of leaves. Her husband was too embarrassed to go with her, so these were solo expeditions. I'd just bought a house and had the overgrown and tired old landscape removed and new beds installed and planted. Unfortunately, the soil (or was it dirt?) that was brought in looked gray, it was heavy, and had an unpleasant odor like sludge. After some years of spreading thick layers of oak leaves on the beds and working composted leaves into the soil, the soil loosened up, smelled good and earthworms multiplied. As a bonus, the leaf litter attracted robins in search of food, and they built nests nearby.

From time to time I turn to *How to Cheat at Gardening and Yard Work: Shameless Tricks for Growing Radically Simple Flowers, Veggies, Lawns, Landscaping, and More*. Author Jeff Bredenberg talks about the importance of good soil as the foundation, and offers this advice:

To increase your odds of gardening success, pick vegetable varieties that grow particularly well in your locale.

That seems obvious enough, but not all plants and seeds available in local stores grow well in our locale. Buying nursery plants and seeds from a reputable nursery or seed store or catalog for our region, is a good start. Bredenberg also suggests

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The HCMGA online store has launched!

by Jonathan Correia, Master Gardener

The link to the new Harris County Master Gardeners retail store is <https://hcmga-online.company.site/>. The site can also be accessed on the Harris County Master Gardener website under the SHOP heading at the top left of the page. The store is open and offering a variety of citrus trees for sale. Check it out and place an order!

In January of this year we purchased new credit/debit machines. We chose the “Clover” system that works directly with our bank. Not only did we get new machines, we got the full suite of services that these new machines offer. Over the following year the plan was to introduce Master Gardeners to Clover’s many applications. What began as just a new credit/debit processing apparatus was to evolve into something wonderful.

The next phase was going to be inventory controls. However, Mother Nature decided to change things up for us. The sales this year were well organized and a promotional plan was executed. At the January sale at Weekley Park we began to see a slowdown in attendance. By the time the second GFG sale was to take place, Covid-19 had taken hold, and the sale was canceled.

Shortly after that sale the MGs began to look at what was left from the sales. 250+ fruit trees were needing to be cared for or sold. While brainstorming on what needed to be done sooner than later, we thought about online sales. So much of the world was going online, was now the time for us? We decided that Yes, it was time. We asked for advice on what the HCMGA website would need and moved forward with our plans.

The Clover system has three different applications for an online store. The “Ecwid” was chosen for style, ease, and functionality. After not being able to get the store online for Memorial Day, we got the online store up and running for a June 5th opening. We were able to build the store catalog quickly and easily by using the brilliant Plant Sale signs as well as the descriptions and information from the Handbook to supplement the online catalog. We developed the Handbook and signs for this reason as well as others that will come up in the future. Once we had the online store ready and ran a couple tests, we went live at about 9:00 p.m. Friday, June 5th. That is when the magic began to happen!

With a few posts on Facebook and NextDoor, the orders started coming in. The arrangement was for customers to pick up their orders at GFG and an inner loop location. We secured a location in the River Oaks Plaza area, which was an ideal spot for people from as far away as Stagecoach and Conroe to pick up their purchased trees. Monday and Wednesday pick up days at GFG were added for convenience to those in that area of the county. The response was again better than we had expected. A good number of fruit trees were picked up on two sets of Mondays and Wednesdays.

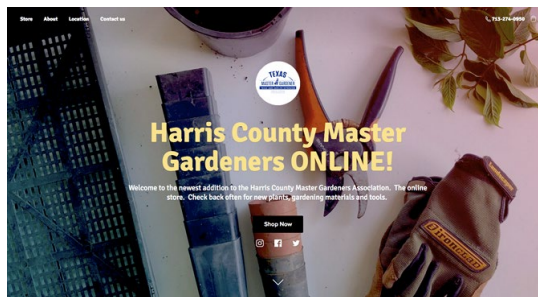
Between June 6th and June 22nd, we sold more than 200 trees and brought in over \$4500.00 in sales. Nearly 100 orders were processed online without a single dollar handled or a check needing deposit.

The online retail store is one the best innovative applications the Clover system provides to us at a very reasonable yearly price. The service is incredibly intuitive and provides excellent assistance to the operator with setting up and managing the online store. Our reach with HCMGA-online store can touch people on a global scale. While most likely we will not be selling anything to someone in Sydney Australia, is it not amazing to know that we could?

The people of Harris and surrounding counties are who we want to be our customers whether for the purchase of plants, tools, clothing, or any other item we produce. Customers can order ahead to have special orders ready and waiting for pick up. Can you imagine the possibility of preorders just waiting for customers? No lines. No fuss. All for a modest fee.

Of course, we will always want to offer customers the experience of seeing plants and speaking with the MGs while perusing and shopping. Person-to-person communication will always be the best way to inform the public of pertinent, factual horticultural information. The possibilities are endless. We could produce a Garden Calendar and know how many to print for a Holiday mail out. The calendar could include information on when to plant what. We could promote all the information we’ve created over the years in the trial gardens. How about a Garden Cookbook with recipes from MGs and local Chefs that use locally grown produce, and print extras for Point of Purchase (POP) sales?

We have exciting new tools at our disposal. Let’s grow this thing!



HERB OF THE MONTH

Fo-ti (*Polygonum multiflorum*)

by Karen McGowan, Master Gardener

According to an ancient legend, a poor and ailing gentleman named Mr. He experienced a miraculous rejuvenation to vigor and vitality after consuming a number of wild plants and herbs in his near-abandoned, famine struck village. As the story goes, one of these was this month's featured herb of Chinese origin, "fo-ti" (*Polygonum multiflorum*); known as Heshouwu (何首乌) in Chinese. After consuming the bitter root, one that the villagers had previously never eaten, Mr. He "regained his health, his complexion brightened, he fathered a son, [a]nd his graying hair turned black again. Happily ever after, the legend concludes, Mr. He went on to live a long life full of vitality.

Were it not for the stealthy buyers of the unique and unusual at Buchanan's Native Plants, I may never have heard of fo-ti, much less of the legend of Mr. He. However, for those practitioners of Traditional Chinese Medicine (TCM), fo-ti is certainly well-known and widely used in both its versions, white and red. Unprocessed white fo-ti is used to treat constipation, as well as acne, athlete's foot, and scrapes, while red fo-ti is considered an energy tonic; practitioners of TCM assert that it can assist in restoring color to gray hair, fight premature aging, and manage everything from headaches and muscle soreness to diabetes and cancer. Non-traditional medical doctors contend that there is not enough evidence to support these lofty claims; however, according to research cited in a January 2015 article by the *Journal of Ethnopharmacology*, this herb, that has been used for centuries in TCM, was found by researchers to offer "therapeutic potential...in the conditions like Alzheimer's disease, Parkinson's disease, hyperlipidaemia, inflammation

and cancer...attributed to the presence of various stilbenes, quinones, flavonoids, phospholipids and other compounds."

These astounding claims are coupled with a rather strong caveat set, however. Liver damage has been determined in some cases, along with "adverse effects (hepatotoxicity, nephrotoxicity, and embryonic toxicity)...caused by the quinones, such as emodin and rhein" contained by fo-ti. Researchers concluded in the study that "more pharmacological and toxicological mechanisms on main active compounds are necessary to be explored."



Polygonum multiflorum

06/2007; author C. Micleu; permission Jade Institute

Fo-ti, also known as "knotweed" and "tuber fleeceflower" is widely grown not only in China, but also in Japan and Taiwan. As inferred earlier, our very own Buchanan's Native Plants offers fo-ti for sale currently, for those local gardeners tempted to give this champion of TCM a try in their own plot of Texas. Fo-ti is a perennial climber that grows to nearly fifteen feet, and will therefore need

a structure to support its habit. In flower from September to October, the seeds ripen from October to November. The species is hermaphrodite and is pollinated by insects.

Fo-ti is suitable for light, medium, and heavy (clay) soils. It appreciates likewise a variety of acidity in soils; acid, neutral and basic (alkaline) soils. Preferring moist soil, fo-ti can grow in semi-shade (light woodland) or no shade. A well-vetted practitioner of TCM should be consulted regarding details in how to process fo-ti for use, and all proper precautions observed.

Even when not inclined to plant a unique herb, it is certainly fun to expand one's knowledge in the garden --- happy summer and happy gardening!

Citations:

<https://www.healthline.com/health/fo-ti-cure-to-old-age>

<https://www.sciencedirect.com/science/article/pii/S0378874114007922?via%3Dihub>

<https://pfaf.org/user/Plant.aspx?LatinName=Polygonum+multiflorum>

PLANT OF THE MONTH

Jicama

by Don Tyler, Master Gardener

My first exposure to Jicama, pronounced HEE-kah-ma, was the result of a dinner at a local Mexican food restaurant. My wife had ordered a specialty salad and once it was served, she mentioned the jicama that was grated on the top of the salad. Jicama is a native Mexican vine and is commonly known as Mexican yam bean, Mexican turnip, Mexican potato, Chinese potato and sweet turnip.¹ The website, www.cookinglight.com, states, “In Central America, jicama is often sold by street vendors and commonly eaten raw, and seasoned with lemon or lime juice and chili powder.”²

She suggested we should try growing it. Knowing nothing about the plant and the fact that I love to try new things in the garden, jicama seemed to be a great candidate. I was able to source some jicama seeds from an online retailer and so my saga begins.



Jicama seeds

Knowing little about jicama, I went to my go to resource, *Rodale's Ultimate Encyclopedia of Organic Gardening*. Unfortunately, I could not find any information. From there I searched the web and as one might suspect, there was a plethora of information. Bonnie Plants provided some good general information in their “Quick Guide”.

- Plant jicama in an area with full sun and a sturdy trellis to climb. – CHECK!
- Space jicama plants 12 inches apart in warm soil that is well-drained and full of nutrients. – CHECK!
- Improve native soil by mixing in several inches of aged compost or other rich organic matter. – CHECK!³

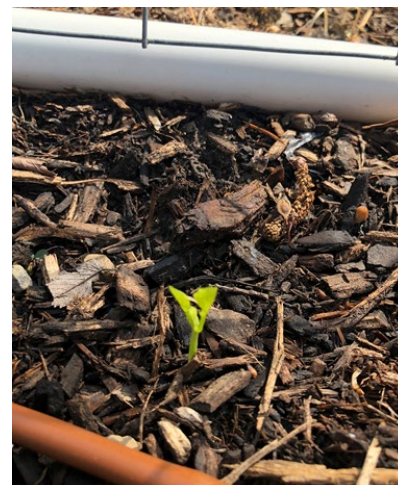
Time to plant!

To help in germination, I soaked the seeds in water overnight. I direct sowed my seeds as the outside temperatures were in the mid to upper 60s. The seeds germinated in approximately 10 days. I had about an 80% germination rate and so I planted another round of seeds just to fill in. I had read the jicama vine gets quite large, hence I planted them around my “sturdy trellis”

and I was expecting a huge seedling to emerge.

In fact, most sources said to expect a large vine 12 to 15 feet tall, kind of a “Jack and the Beanstalk” kind of plant! But as you can see in the picture, the seedling is very small.

I have provided some additional pictures of the last couple of months of growth. It took exactly one month for the vine to top my 6’ tall tellis. If things stay on track, I should be harvesting in August. A mere 150 days from planting!



Jicama seedling

cont'd on pg. 7



Jicama, *cont'd from pg. 6*

Jicama tops the 6' trellis

Now that I have proven to myself that I can grow jicama, time for some interesting facts. The leaves and seeds produced

from the plant are all toxic. In fact, the Wikipedia article states, "In contrast to the root, the remainder of the jicama plant is very poisonous; the seeds contain the toxin rotenone, which is used to poison insects and fish."¹ Go figure. However, the root is what we are after.

Healthline states the root is "juicy and crunchy, with a slightly sweet and nutty flavor. Some think it tastes like a cross between a potato and a pear. Others compare it to a water chestnut."⁴ This same article goes on to list numerous health benefits such as, low in calories and high in fiber, excellent source of vitamin C, high in antioxidants, improves heart health, promotes digestion, and improves gut bacteria (prebiotic fiber). Healthline closes their article stating, "Given all the benefits that jicama has to offer, you should consider incorporating it into your diet." Based on my experience to date, given all the health benefits jicama has to offer and the ease of growing, you should consider incorporating it into your garden!

¹ "Pachyrhizus erosus." Wikipedia. Accessed April 8, 2020. https://en.wikipedia.org/wiki/Pachyrhizus_erosus.

Example: Dove, Rita. "Lady Freedom among Us." *The Electronic Text Center*. Ed. David Seaman. 1998. Alderman Lib., U of Virginia. 19 June 1998. <http://etext.lib.virginia.edu/subjects/afam.html>.

² "Strynknowski, Billy. "Jicama is a Fiber-Rich Powerhouse-Here's How to Use It." *CookingLight*. Accessed April 8, 2020. <https://www.cookinglight.com/cooking-101/essential-ingredient/jicama>

³ "How-To Growing Jicama." *Bonnie Plants*. April 9, 2020. <https://bonnieplants.com/how-to-grow/growing-jicama/>.

⁴ Groves, Melissa. "8 Health and Nutrition Benefits of Jicama." *Healthline*. May 30, 2018. Accessed April 9, 2020. <https://www.healthline.com/nutrition/jicama-nutrition-benefits>.

In Case You Missed It!

As in-person activities have been paused, we now have a plethora of online educational presentations at our fingertips. Opportunities abound to gain knowledge on a wide variety of horticultural topics.

In case you've missed any of these presentations or would like to view them again, the following link, aggie-horticulture.tamu.edu/fblive/ takes you to the Aggie Horticultural website where all the Aggie Horticulture Facebook Live Events, *Gardening 101* (Wed./Fri. 1:00 pm), are listed.

To view Extension Agent Paul Winski's presentations from the *Home Grown* and *Gulf Coast Gardening* online series, check out his YouTube channel: www.youtube.com/channel/UCkArhlkOOVcqJYMQdpB6Cpg

Growing Tomatoes as a Fall Vegetable Crop, *cont'd from pg. 1*

relatives or friends. A friend of mine has terrible reflux problems that can be aggravated by canned tomatoes, canned tomato sauce and canned tomato paste. He can eat fresh tomatoes so I freeze tomato sauce and can tomato paste for him. He has even had reflux problems from eating one slice of pizza. My sauces and pastes don't affect him.

If you do decide to try the Roma tomatoes this fall, keep my tomato paste and sauce tutorial in this issue. Then you can enjoy your own tomato products as I do. Set some aside for Christmas presents if you can them. Your friends will enjoy the treats.

This issue has tables for planting dates and vegetable plant varieties for our area. We are in Region III.

Table 1. Average planting dates for fall vegetables in various growing regions of Texas.

Vegetables	Region I	Region II	Region III	Region IV	Region V
Beans, snap bush	Jul 15	Aug 1	Sep 1	Sep 10	Oct 1
Beans, Lima bush	Jul 15	Jul 25	Aug 20	Sep 1	Sep 15
Beets	Aug 15	Sep 1	Oct 15	Nov 1	Dec 15
Broccoli	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Brussels sprouts	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Cabbage	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Carrots	Jul 15	Aug 15	Nov 10	Nov 20	Dec 15
Cauliflower	Jul 15	Aug 1	Sep 1	Oct 1	Nov 1
Chard, Swiss	Aug 1	Aug 15	Oct 1	Oct 20	Dec 15
Collards	Aug 1	Aug 15	Oct 10	Oct 20	Dec 15
Corn, sweet	Jul 1	Aug 10	Aug 20	Sep 10	Sep 20
Cucumber	Jul 15	Aug 1	Sep 1	Sep 10	Oct 1
Eggplant	Jul 1	Jun 15	Jul 1	Jul 10	Aug 1
Garlic (cloves)	Jul	Aug	Oct	Nov	Dec
Kohlrabi	Aug 15	Sep 1	Sep 10	Oct 1	Nov 1
Lettuce, leaf	Sep 1	Sep 15	Oct 10	Nov 1	Dec 1
Mustard	Sep 1	Oct 1	Nov 1	Dec 1	Dec 15
Onion (seed)	Not recommended	Not recommended	Nov 1	Dec 1	Dec 15
Parsley	Sep 15	Oct 1	Oct 10	Nov 1	Dec 1
Peas, southern	Jun 15	Jul 1	Aug 1	Aug 15	Sep 1
Pepper	Jun 1	Jun 15	Jul 1	Jul 15	Aug 1
Potato	Not recommended	Aug 1	Sep 1	Oct 1	Not recommended
Pumpkin	Jun 1	Jul 1	Aug 1	Aug 10	Sep 1
Radish	Sep 1	Oct 1	Nov 25	Dec 1	Dec 15
Spinach	Aug 15	Sep 1	Nov 15	Dec 1	Dec 15
Squash, summer	Aug 1	Aug 15	Sep 10	Oct 1	Oct 10
Squash, winter	Jun 15	Jul 1	Aug 10	Sep 1	Sep 10
Tomato	Jun 1	Jun 15	Jul 1	Jul 10	Aug 1
Turnip	Sep 1	Oct 15	Nov 1	Dec 1	Dec 15



Ripe Roma tomatoes

Graphic courtesy Fall Vegetable Gardening Guide for Texas, agriflifeextension.tamu.edu

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Growing Tomatoes as a Fall Vegetable Crop, *cont'd from pg. 8*

These varieties listed on this chart are recommended for Texas gardens.

For more info on other fall gardening tips, planting dates and vegetable varieties suitable for our area, refer to this link: <https://agrillifeextension.tamu.edu/browse/featured-solutions/gardening-landscaping/fall-vegetable-gardening-guide-for-texas/>.

Asparagus	Jersey Giant, Jersey Knight
Beans	<i>Snap:</i> Blue Lake, Derby, Roma II, Topcrop <i>Pinto:</i> Arapaho, Dwarf Horticultural <i>Lima:</i> Henderson Bush, Jackson Wonder, King of the Garden
Beets	Detroit Dark Red, Ruby Queen
Broccoli	Green Magic, Packman, Premium Crop
Cabbage	Bravo, Market Prize, Rio Verde
Carrots	Imperator 58, Nantes Half Long, Red Core Chantenay
Cauliflower	Snow Crown, Snowball Y Improved
Chinese cabbage	Jade Pagoda, Michihili
Cucumbers	<i>Slicers:</i> Dasher II, Poinsett 76, Sweet Slice, Sweet Success <i>Pickling:</i> Calypso, Carolina, County Fair 87
Eggplant	Black Beauty, Black Magic, California White, Early Long Purple
Oriental eggplant	Ichiban, Millionaire, Pingtong Long
Garlic	California Early, California White, Elephant Garlic
Greens	<i>Collards:</i> Blue Max, Georgia Southern <i>Swiss Chard:</i> Bright Lights, Lucullus, Ruby
Kale	Dwarf Blue Curled Vates, Green Curled, Nero di Toscana
Lettuce	<i>Crisphead or Iceberg:</i> Mission <i>Looseleaf:</i> Red Sails, Salad Bowl <i>Butterhead or Bibb:</i> Buttercrunch, Esmeralda, Summer Bibb <i>Romaine:</i> Paris Island, Winter Density
Melons	<i>Cantaloupe:</i> Caravelle, Minnesota Midget, Mission, Primo <i>Honeydew:</i> Sweet Delight, TAM Dew
Mustard	Tendergreen, Southern Giant Curl
Okra	Cajun Delight, Clemson Spineless, Emerald, Lee
Onions	<i>Bulb:</i> Candy (Long Day), Early Grano 502 (Short Day), Granex (Short Day), Texas 1015 Y (Short Day) <i>Green:</i> Evergreen Long White, White Spear
Pepper	<i>Bell:</i> Big Bertha, Camelot, Jupiter <i>Hot:</i> Hot Jalapeño, TAM Hidalgo Serrano <i>Sweet jalapeño-shaped:</i> TAM Mild Jalapeño
Potatoes	<i>Irish: Red:</i> Norland, Purple Viking, Red LaSoda <i>Irish: White:</i> Kennebec <i>Sweet:</i> Beauregard, Centennial, Jewel
Pumpkin	<i>Large:</i> Big Max, Connecticut Field <i>Medium:</i> Bumpkin, Howden, Jack O'Lantern <i>Small:</i> Jack-Be-Little, Lady Godiva, Munchkin
Radish	Champion, White Icicle
Southern peas	<i>Purple hull:</i> Texas Pink Eye <i>Cream:</i> Texas Cream 8, Zipper Cream <i>Black eye:</i> California #5 <i>Crowder:</i> Mississippi Silver
Spinach	Bloomsdale, Early Hybrid, Melody
Squash	<i>Summer:</i> Burpee's Butterstick, Dixie, Multipik <i>Zucchini:</i> Black Magic, Eight Ball Tigress, Gold Rush <i>Winter:</i> Butternut types, Cushaw, Royal (Acorn)
Sweet corn	Kandy Korn (se), Silver Queen (white, su), Summer Sweet (sh2), Sweet G-90 (bicolor, su)
Tomatillo	<i>Tomatillo:</i> De Milpa (Purple), Goldie (Yellow), Toma Verde
Tomatoes	<i>Medium 4–11 oz:</i> Amelia, Better Bush, Celebrity <i>Small <3 oz:</i> Cherry Grande, Gold Nugget, Juliet <i>Paste:</i> Roma, Viva Italia
Turnips	Tokyo Cross, White Lady
Watermelon	<i>Standard:</i> Jamboree, Petite Sweet, Supersweet <i>Seedless:</i> Gem Dandy, Summersweet 5244, Tri X-313

Graphic courtesy
Fall Gardening Guide for Texas,
agrillifeextension.tamu.edu

President's Perspective, *cont'd from pg. 3*

schmoozing with gardening friends, neighbors, and even farmers market growers, to find out what grows well in our area.



A beautiful Swiss Chard adds color and texture to my neighbor's front yard. An excellent example of including vegetables in your landscape.

Our very own AgriLife Extension is a source of good information for selection and care of vegetables. At the back of this publication is a vegetable planting chart specific to Harris County, with recommended vegetable varieties and planting dates.

Through vegetable trials, plant sales, and outreach programs like Master Gardeners in the City, Ask a Master Gardener, Cylinder Gardening in schools, Growing with Plants and Nature, social media, and demonstration beds at Genoa Friendship Gardens, Harris County Master Gardeners reach out to the public in a variety of ways. To all of you involved in the Master Gardener program, thank you for sharing your energy, expertise, and enthusiasm to educate the public.

Beth Braun

HCMGA Board President, 2020



Master Gardeners and Interns who celebrate a birthday during July include the following. Wish them a **HAPPY BIRTHDAY** when you see them!

Cindy Barger, Judith Brocklehurst, Kenneth Couch, Susan Delcambre, Danny Dunn, Jeanie Dunnihoo, Debra Ewing, Alan Fisherman, Beth Frohme, Vivian Gallant, Ralph Gingell, Earl Goodson, Lucia Hansen, Georgia Lau, John Little, Milton Lonnee, Peter Martin, Karen Shook, Terri Simon, Lee Talley and Diane Walker

If your name is missing, please check that your online profile is complete.

Nominate a Master Gardener of the Month

Is there a fellow MG you think should be recognized for their hard work and commitment? If the answer is YES, you can submit their name for an MG of the Month nomination.

Submit your MG of the Month nominations to the Membership Committee by e-mailing the information to **kmbrene@att.net** (West) or **gclau@comcast.net** (Genoa Friendship Gardens).



HOME GROWN LECTURE SERIES

Hosted by Texas A&M AgriLife Extension—Harris County
10:00 a.m. Thursdays in July 2020

Join us for 30 minutes from the comfort of your home!
All you need is a computer, laptop or mobile device with
internet capabilities.

July 2nd

Identifying Beneficial Insects in the Garden

Paul Winski, Texas A&M AgriLife County Extension Agent-Horticulture

July 9th

Home Lawn Maintenance & Care Part 1

Shannon Dietz, Texas A&M AgriLife County Extension Agent-
Agriculture & Natural Resources

July 16th

Fall Vegetable Garden Preparation

Kim Perry, Cooperative Extension Program-Agriculture & Natural Resources
Prairie View A&M

July 23rd

Offbeat Garden Eats

Brandi Keller, Harris County Master Gardener Program Coordinator

July 30th

Ornamental Grasses for the Landscape

Paul Winski, Texas A&M AgriLife County Extension Agent-Horticulture

TEXAS A&M
AGRI LIFE
EXTENSION



PRAIRIE VIEW
A&M UNIVERSITY
COLLEGE OF AGRICULTURE
AND HUMAN SCIENCES

Cooperative Extension Program

To register for this free event, please visit
<https://homegrown2020july.eventbrite.com/>

A link to the program will be emailed before the webinar.

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife. Individuals with disabilities who require an auxiliary aid, service or accommodation in order to participate in this meeting are encouraged to contact the County Extension Office prior to the meeting to determine how reasonable accommodations can be made.

Need more horticulture information? Tune in on Wednesdays for the Gulf Coast Gardening Series and hear from AgriLife Extension horticulture agents and specialists from 9 different counties on gardening topics for the Gulf Coast.

TEXAS A&M
AGRI LIFE
EXTENSION

GARDENING IN THE GULF COAST

Join our Texas A&M AgriLife Extension Horticulture agents & specialists online as they discuss gardening in the Gulf Coast Region of Texas.

July 2020 Schedule

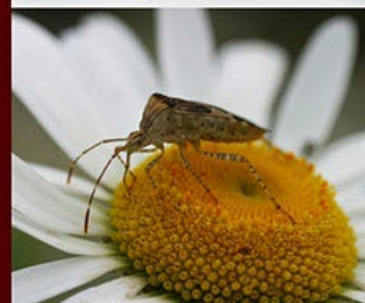
- July 1 at 10:00am - Home Citrus Growing
 - by Ginger Easton-Smith, AgriLife Extension Ag and Natural Resources Agent in Aransas County
- July 8 at 10am - Young Tree Care
 - by Boone Holladay, AgriLife Extension Horticulture Agent in Fort Bend County
- July 15 at 10am - Cacti & Succulent Varieties
 - by Kevin Gibbs, AgriLife Extension Horticulture Agent in Nueces County
- July 22 at 10am - Fabulous Figs for the Gulf
 - by Stephen Brueggerhoff, AgriLife Extension Horticulture Agent in Brazoria County
- July 29 at 10am - EarthKind Pest, Disease & Weed Control
 - by Robert "Skip" Richter, AgriLife Extension Horticulture Agent in Brazos County

Online via Microsoft Teams
[Register Here](#)

TEXAS A&M
AGRI LIFE
EXTENSION

EXTENDING KNOWLEDGE
Providing Solutions

Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating. Individuals with disabilities, who require an auxiliary aid, service or accommodation in order to participate in any Extension activity, are encouraged to contact the County Extension Office for assistance 5 days prior to the activity.



A Tomato Sauce/Paste Tutorial

Article and photos by Terri Simon, Master Gardener

Making your own tomato sauce or paste is so rewarding! I started with nearly 80 Roma tomatoes given to me by a couple I know, Debbie and Wayne. They live on a 17 acre farm and every year they plant a huge garden. Yes, I have friends in soil places. Canning is a detailed process that takes time. If you don't want to can, you

can store your sauce or paste in the refrigerator or it can be frozen. The tomato paste takes a very long time, but the end product is so rich. You can spread it on bruschetta, if you wish.

Ingredients

Ripe fresh tomatoes

Citric acid (citric acid is necessary when processing tomatoes. Follow the instructions on the bottle to determine how much you need to add per pint or quart.)

Olive oil

Optional - herbs and spices: garlic, onions, parsley, bay leaves, oregano, thyme, whatever you want to add to season your sauce or paste.

Supplies

Sharp knife

Food processor

Bowl

Wooden spoon

Strainer

Instructions



1. Gather your ingredients and supplies. Start with ripened Roma tomatoes. Romas are best for sauces and paste because they are so meaty. Allowing them to fully ripen enables you to process them when they are at their peak and gives you a rich sauce.



2. Core the tomatoes. I cut larger tomatoes in half, smaller tomatoes are okay.



3. Toss the tomatoes in your food processor and blend until you have a sauce.



4. Strain your sauce through a wire strainer into a bowl. Use a wooden spoon to gently push the sauce through the strainer.

cont'd on pg. 14

A Tomato Sauce/Paste Tutorial, *cont'd from pg. 13*



5. The wire strainer will capture any small bits of skin and the tomato seeds. This step takes a while so allow yourself time. All of the sauce is captured in the bowl. The straining is complete when you have a thick, almost dry residue left in the strainer. Discard the residue.



6. Now comes the moment of truth. You should have tomato sauce left in the bowl. Add the required amount of citric acid now and mix well. If you want to cook it down more and add the optional herbs and seasonings, now is the time. If you decide you are done, put it in plastic freezer bags to freeze (I freeze 2 cup portions). You can also put the mixture into containers and store it in the refrigerator. Or, you can cook it down more for either sauce or paste. At this time if you are using the herbs or seasonings, add them.



7. I had MANY Romas so I used a large pot. I am making tomato paste so I allow enough time to cook it down and process it for canning also. **Warning:** if making tomato paste you will end up with about 1/5 of the volume you started with. Because of the huge volume, it took nearly SIX hours to cook down. I added about 6 tablespoons of olive oil to the pan before adding the sauce. You can see the pot is nearly full. I had a lot of

tomatoes so I set some aside (uncooked) to freeze as tomato sauce. I froze 8 cups in 2 cup portions.

The tomatoes had to be stirred frequently so as not to burn. I used medium heat at first. To clock the time, I read a book while the tomatoes were cooking, stirring about every five pages. When the mixture had cooked half way down, I lowered the heat to a low simmer and stirred it about every three pages. Remember, this is a labor of love. I am making my own stock to use during the year and plan to give a few precious jars as Christmas presents.



8. You can see how the tomatoes have reduced in volume and become darker. The water has nearly evaporated and you have the purest tomato essence remaining. My house smells wonderful. I know I am close to having tomato paste.



9. How do I tell when my tomato paste is done? I pull a wooden spoon through it. See in the photo how I have parted the red sea? My paste is done. Again, I can refrigerate, freeze or can the paste and process it.



10. I canned most of the tomato paste. Depending on the jars you use, The paste will last from 12-18 months. I froze some of the tomato paste in an ice cube tray and covered it with a thin layer of olive oil. Once frozen, I place the small cubes in a freezer bag.

The Impact of Virtual Water

Article and photos by Terri Simon, Master Gardener

Definition (from watercalculator.org):

Virtual water is the water “hidden” in the products, services and processes people buy and use every day. Virtual water often goes unseen by the end-user of a product or service, but that water has been consumed throughout the value chain, which makes creation of that product or service possible.

When I first heard the term “virtual water”, I thought it was referring to a computer game. Virtual water, also referred to as “indirect water” or “embedded water”, is the water behind the scenes. It is the water used in every step of a manufacturing or growing process. It is the water most of us never think about. And it adds up. It is different from direct water usage. Direct water refers to water used in visible ways, usually from a spigot or pipe.

Virtual water usage was developed by Dr. Tony Allan. He formed the idea while performing research in Middle Eastern and North African countries. These countries struggled because they lacked enough of their own water sources so they compensated for this by using products which came from countries that had water. For his efforts he was awarded the Stockholm World Water Prize in 2008. Anytime a water-rich country exports consumer products, that country is basically exporting its water supply.

What percentage of its water supply does the U.S export?

- a) 10%
- b) 70%
- c) 33%

The answer is one-third. Yes, that’s right. And some of our water sources are drying out. As the world population continues to grow, consumers will use more products and at some point we will have to deal with issues related to water shortage. Accessibility and sanitation usage will become a huge problem.

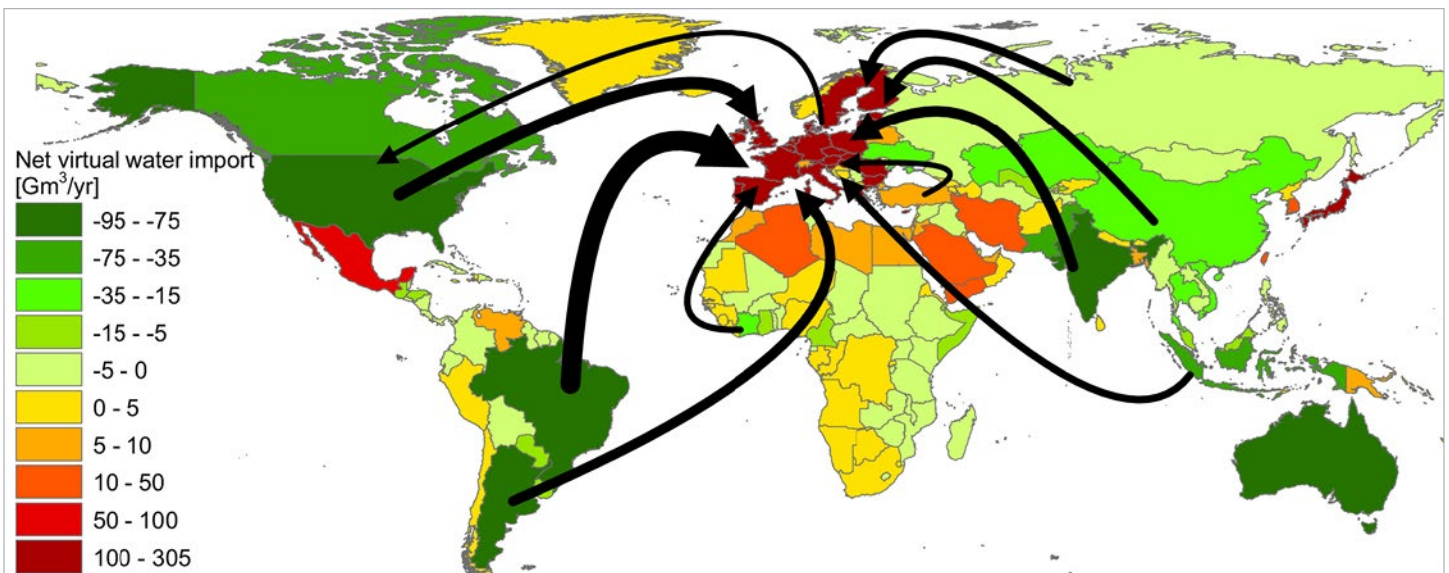
Food is a vital and huge part of indirect water usage. On average, each American uses 33,000 glasses of embedded water daily. In order to protect and lower our virtual water usage, we need to understand the concept.

Think about that cup of coffee you had this morning. Was it two cups, a venti or a big gulp? That cup, depending on its size used about 140 liters of indirect water.



Did you eat any pasta today? Direct water was used to cook it, but what about all the indirect water used? The water used to

cont'd on pg. 16



Graphic courtesy researchgate.net

The Impact of Virtual Water, *cont'd from pg. 15*

grow the wheat. What about the water needed to run the farm equipment that harvested the wheat? Don't forget the water needed to transport the wheat or the water needed to process that wheat and then deliver that final wheat product to market. How did that spaghetti taste? Did you serve it up with some spaghetti sauce and perhaps some meatballs? Don't forget the virtual water used to make those tomatoes in the sauce or the indirect water used to grow the grains that fed the cattle, the virtual water used to process that meat and finally the virtual water used to transport that meat to your local store. It begins to add up. Remember, the indirect water in any product includes water used to produce

that product in all the steps required to deliver that final product to you, the consumer.

Countries import and export billions of liters of water in a year's time. Only by being aware of the volume of virtual water can we hope to limit or reduce it. For maps of the countries with net virtual water import related to the map in this article: https://www.researchgate.net/figure/Global-map-showing-countries-with-net-virtual-water-import-related-to-import-of_fig1_273002800

Virtual Water Trivia

- Food consumes the most virtual water use; on average Americans use 33,000 glasses of virtual water daily.
- Meat production uses the most virtual water. Vegetarians use 2,700 liters of virtual water daily versus non vegetarians who use 5,000 liters of virtual water daily.
- A hamburger is produced using 2,400 liters of virtual water. This includes water used during every step of the process beginning with the water used to grow the crops that are fed to the cattle to the final step of dispatching the cattle and preparing the meat for consumers.
- The fashion industry used 79 billion cubic meters of water in 2017.
- When clothes are repeatedly washed, the fibers can degrade into microplastics that end up in our oceans.
- Fashion industry materials contain 60% plastic which go into the ocean by washing. Levi Strauss urges its customers to reduce the number of washes for its jeans.
- Levi Strauss claims it has lowered the process it used to create faded denim so that it now uses a thimble of water. The previous method used up to 42 liters.
- Growing cotton is contributing towards drying the Aral Sea.



Ask a Master Gardener

Ask a Master Gardener is a volunteer program offered by Texas A&M AgriLife Extension Service. Volunteers staff booths and tables to provide free, research-based horticulture education to the public throughout Harris County.

As a public health precaution to help prevent the spread of COVID-19, the Harris County Master Gardener Association is suspending events for the month of July.

Our top priority is the health and safety of our staff, guests and volunteers. We thank you for your understanding.

Look for an *Ask a Master Gardener* table at the following locations when events resume.

Urban Harvest - *1st Saturday*, 7:30 a.m. - 12:00 p.m., at 3401 Westheimer Rd. (corner of Buffalo Spdwy. & Westheimer), Houston

Garden Oaks/Heights - *1st Saturday*, 8:30 a.m. - 11 a.m. at The Farmstand, 938 Wakefield, Houston

Tomball - *2nd Saturday*, 8:30 a.m. - 1 p.m. at 205 W. Main Street, Tomball

Westchase - *3rd Thursday*, 3 - 7 p.m. at 10503 Westheimer Rd., Houston

Memorial Villages - *4th Saturday*, 8:30 a.m. - 1 p.m. at 10840 Beinhorn Rd., Houston

Towne Lake - *4th Saturday*, 2:30 - 7 p.m. at 9955 Barker Cypress Rd., Cypress



It's that time of year!

As you all know, we are in hurricane season until November 30th. Hopefully, storms will bypass our area this year. But, to make sure you and your families are prepared for an event, check out <https://www.nhc.noaa.gov/prepare/ready.php>.

*Visit the Harris County Master Gardeners
Facebook page for event details!*

www.facebook.com/HarrisCountyMasterGardeners



Texas A&M AgriLife Extension

in partnership with

Hermann Park Conservancy

are pleased to present

Master Gardeners in the City at McGovern Centennial Gardens

**As a public health precaution to help prevent the spread of COVID-19,
the Harris County Master Gardener Association is suspending events
for the month of July.**

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We thank you for your understanding.**

McGovern Centennial Gardens at Hermann Park

1500 Hermann Drive

Houston, Texas 77004

When events resume: free tours and children's activity. "Adult workshop at 10:30 a.m.

No registration required.

These educational programs are FREE and OPEN TO THE PUBLIC.

Extension programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability or national origin.
The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas cooperating.

Growing with Plants & Nature

Texas A&M AgriLife Extension Service and Harris County Master Gardeners invite you to join us one day each month, January through November, 10:00 –11:15 a.m. Free for children ages three to twelve. REGISTRATION IS REQUIRED. To register or for more information: ogd.harrishort@gmail.com

Growing with Plants & Nature has moved all in-person events online until further notice. Please visit us on our Growing with Plants and Nature Virtual Group found at the following link:
<https://www.facebook.com/groups/GPNVG/>

We hope this helps educate more families and children on gardening during this stressful time.

(The Open Garden Day children's activities program name has changed to be more reflective of its mission.)

Children and their parents looking for hands-on ways to learn, create, and have fun inspire our Growing with Plants & Nature volunteers to offer programs that do just that.

This FREE monthly children's event includes a variety of activities:

- Planting seeds, veggies or ornamentals into pots so children can continue to grow them at home.
- Creating a "nature theme" craft project with materials that are provided.
- 30-40 minute hands-on lesson that focuses on a single topic each month.

Previous lessons have included making a worm farm, putting together a compost bin, learning about the importance of butterflies, and making a feeder to attract pollinators.

Past projects



Seed Pod mobile



Fantasy Garden



Recycled soda bottle

For information about upcoming topics, dates and registration, please email us at ogd.harrishort@gmail.com. Registration is required before each program.

Jeanette's Monarch B & B

Article and photos by Terri Simon, Master Gardener

Fall gardening doesn't necessarily have to be about vegetables. You have enough time to plan and begin a monarch butterfly garden. Even a few potted milkweed plants would help. While monarch larvae only eat milkweed, adult monarchs feed on nectar from many types of flowers. Coneflowers, zinnias, blue porterweed and Mexican flame vine are a few nectar plants that adult monarchs feed from during their annual migration. Plant nectar plants as well as milkweed plants to nourish adult and caterpillar Monarchs. The butterflies will soon begin their fall migration.

The monarch butterfly is the only butterfly that makes an annual two-way migration. Monarch butterflies from eastern North American head to the Sierra Madre Mountains in Mexico. They will pass through Texas. Western North American monarchs head to California for the winter. The Monarch butterflies that stay in Mexico will be there from October to late March. Some in the far north will begin their migration south at the end of August. They head to an oyamel fir forest. The trip can take up to two months and the monarchs can cover 50-100 miles a day. They travel only during the day. One generation makes the trip south, but on the return trip in late March it will take 3-4 generations to head back.

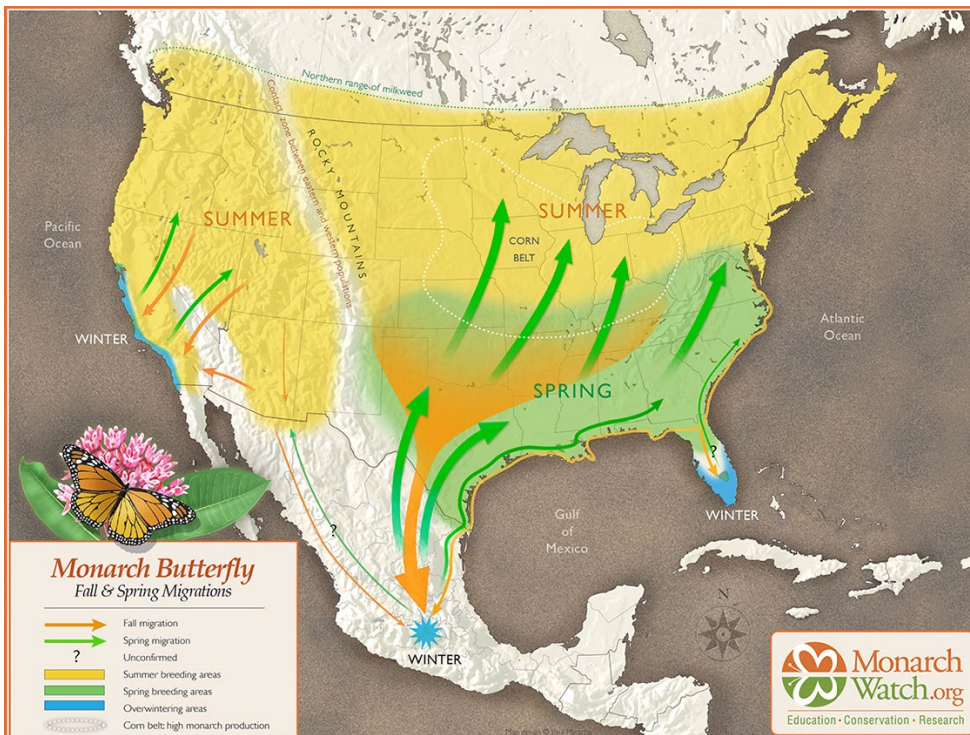
Researchers are still studying how monarchs return to the same spot to overwinter and how the next generation finds its way home in late March.

It began with a master gardener lecture on monarch butterflies a few years ago. I invited my friend and neighbor Jeanette to attend the lecture with me. She started out slowly, but eventually Jeanette launched her own personal crusade. She was going to do what she could to save the monarchs. Jeanette

was on a mission. Gradually milkweed plants were included in her home garden. I contributed by picking up a milkweed plant



Jeanette checking on her Monarchs.



here and there when I saw one. Aphids were a continual problem and she tried different methods to eliminate them organically so the monarchs wouldn't be harmed. The containers she used changed as she became more proficient at saving the monarchs. A two liter bottle with a rectangle cut out and covered with hose, a laundry hamper with netting, an aquarium donated by her son, all became homes for her monarch babies. On the weekends she and her husband travel to their home in the country. The monarch containers made the trip with them. Her latest container is the Monarch B&B (bed and breakfast) which is located in its own bed at the back of her yard.

Varieties in her milkweed bed (*Asclepias* sp.) include whorled milkweed, giant milkweed, orange milkweed,

Graphic courtesy monarchwatch.org.

cont'd on pg. 21

Jeanette's Monarch B&B, *cont'd from pg. 20*

tropical milkweed, silky gold milkweed, and spider milkweed. One of her newest additions is a blue “milkweed” from Enchanted Gardens in Richmond. It is not a true milkweed, but is *Tweedia caerulea*. It can be a suitable fill-in for milkweed. Some



Tweedia caerulea

caterpillars will not eat it, but if eggs are laid on it, those caterpillars will eat it. It is in a separate bucket since there is not enough data on it yet from growers.

Jeanette learned that lizards eat monarch caterpillars like chicken nuggets. In order to protect them, she built the Monarch B&B. It's three feet tall and two foot by two foot wide. Enclosed in screen, it

has no bottom so she can slip it over milkweed plants. The lid is removable. The Monarch B&B slips over a giant milkweed. When she spots a monarch hovering around the bed, she knows it is looking for a spot to lay its eggs. She checks the bed daily in search of newly hatched caterpillars; she can spot a caterpillar

that's less than half a centimeter at a glance. As soon as she sees one, into the B&B it goes. Once the caterpillar has made its chrysalis, she keeps a close eye on it. The structure has a door so she can release the butterfly when it hatches. The cage is also collapsible so she can put it away or move it easily. Her keen eye can

tell a male monarch from a female monarch. Jeanette may not realize it, but her monarch raising abilities have gone through metamorphosis just like her Monarchs.



Milkweed planted next to the B&B



The Monarch B&B

Milkweed Assassin Bug

Zelus longipes (Order Hemiptera)

What's
That
Insect?

Beneficial Insect

Distinctive orange and black color

Feeds on flies, mosquitoes, beetles, caterpillars

Harris
County
AgriLife
Extension



Adult



Nymph (Immature stage)

- Nymphs are generally alone.
- Will inflict a small, non-toxic, painful bite, but can easily be avoided by not handling.
- Nymphs are similar to Leaf-footed bug nymphs, which are not solitary and found in groups.
- Adults are similar to milkweed bug.



Open Garden Days at Genoa Friendship Gardens



The Perennial/Annual Trial Garden



The Water Garden



The Greenhouse

The Texas A&M AgriLife Extension Service and Harris County Master Gardeners
invite you to join us for

Open Garden Days

on the 3rd Monday of the month, March through October, 8:30 a.m. – 11:00 a.m.
Admission to the Exhibit Gardens is free. Register at the Welcome Table
to receive additional monthly notices for children and family events.

The Genoa Friendship Gardens

is located at
1202 Genoa Red Bluff Road
Houston, Texas 77034

*To schedule a special event for your garden club, school or professional organization
please email brandi.keller@ag.tamu.edu to make your arrangements.*

- Tour the variety of exhibits to inspire you with vegetable, perennial, rose, tropical and native gardens.
- Meet and talk with a Master Gardener about planting citrus, fruit or berries for your home orchard.
- Contemplate the joy in the Serenity Garden and catch a 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 sale until September.


2020 Monthly Open Garden Days & Special Events

**As a public health precaution to help prevent the spread of COVID-19,
the Harris County Master Gardener Association is suspending events
for the month of July.**

**Our top priority is the health and safety of our staff, guests and volunteers.
We thank you for your understanding.**

Gardening Tools

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

<div>  <div> Vegetable Garden Planting Dates for Harris County </div> <div> Texas AgriLIFE Extension Service Harris County Office 713-274-0950 https://harris.agrilife.org/hort/ </div> </div>												
Planting times are for seeds unless otherwise noted	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
Artichoke	Dormant Crowns								Transplants			
Asparagus (dormant crowns)												
Beans - Snap & Lima (Butterbean)			Snap&Lima					Snap				
Beets												
Broccoli (transplants)												
Brussels Sprouts (transplants)												
Cabbage (transplants)												
Cabbage - Chinese (transplants)												
Carrots												
Cauliflower (transplants)												
Chard, Swiss												
Collards (transplants)												
Corn												
Cucumbers												
Eggplant (transplants)												
Garlic												
Kale (transplants)												
Kohlrabi (transplants)												
Leeks	Transplants								Seeds			
Lettuce - also Arugula, Mache, Sorrel												
Melon - Cantaloupe, Honeydew												
Mustard												
Okra												
Onion - bulbing	Transplants								Seeds			
Onion - multiplying/bunching												
Peas - English & Snap												
Peas - Southern												
Pepper (transplants)												
Potato - Irish (cut pieces)												
Potato - Sweet (slips)												
Pumpkin												
Radish												
Spinach												
Squash - Summer												
Squash - Winter												
Tomato												
Turnips												
Summer Greens - Malabar, Amaranth												
Watermelon												

Average Last Freeze Dates (Hobby 2/8, Bush 3/1)

Plants grown over winter may require protection during freezing weather.

Average First Freeze Dates (Bush 11/30, Hobby 12/20)

Seeds and transplants started in the heat of summer will benefit from shading during establishment.

Download the
Vegetable Garden
Planting Guide here!

TEXAS A&M AGRI LIFE EXTENSION

TEXAS A&M AGRI LIFE

EXTENSION SERVICE

13105 NORTHWEST FREEWAY, SUITE 1000

HOUSTON, TX 77040

713-274-0950

harris.agrilife.org/program-areas/hort/

hcmga.tamu.edu

Follow Us On Facebook, Twitter & Instagram

The Harris County Master Gardeners as well as Texas A&M AgriLife Extension - Harris County Horticulture are actively participating on Facebook, Twitter and Instagram 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 definitely a timesaver for these busy garden days and helps promote our organization.



www.facebook.com/HarrisCountyMasterGardeners



www.facebook.com/HarrisCountyHorticulture

<https://twitter.com/pharrishort>



<https://www.instagram.com/harriscountymastergardeners>



Green Thumb Gardening Series

Fall Vegetable Gardening

Join us ONLINE July 21st, 7 PM – 8 PM for “Fall Vegetable Gardening” with Harris County Master Gardener, Teresa See. You can sign up for the event on the *Harris County Facebook Page* and will be notified of the link to attend the webinar. If you are not on Facebook, the webinar link will also be available on the following websites under the *Green Thumb Lecture Series*:

Harris County Master Gardener website

Harris County AgriLife Extension Service website

Would you like to contribute to the Urban Dirt?

Send all questions and/or submissions to: UrbanDirt.harrishort@gmail.com