

Harris County Master Gardener Association

Tomato, Pepper, Herb and Perennial Sale

February 24, 2024

Alabonson Park, 9650 N. Houston Rosslyn Rd., Houston, Texas 77088

TOMATOES TOMATOES TOMATOES TOMATOES TOMATOES TOMATOES TOMATOES

Availability may vary day of sale.

| Row | Variety | Heirloom/Hybrid (See below for info) | Type (See below for info) | Height | Fruit Size | Days to Maturity | Description |
|-----|------------------|-----------------------------------------|------------------------------|-----------|-------------|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| A | Big Beef | Hybrid | Indeterminate | 3' - 3.5' | 12 - 16 oz. | 73 | Flavor is full and hearty with lots of sweet juice balanced with that wonderful tomato acidity. These giants slice up perfectly for big sandwiches. All American Selections designation in 1994. |
| A | Black Krim | Heirloom | Indeterminate | 4' - 6' | 8 - 12 oz. | 70 | Beefsteak-type with a flattened shape. Intense flavor with a sweetness balanced with notes of acidity. |
| A | Black Plum | Heirloom | Indeterminate | 4' - 6' | 2 - 3 oz. | 82 | 2" elongated, oval, plum-shaped fruits. Grows on compact vines. Unique, sweet, tangy, rich, complex flavors. Great for snacking off the vine, sauce, and in a salad. |
| A | Bush Early Girl | Hybrid | Determinate | 3' | 6 - 7 oz. | 54 | Extra early! Produces more fruit than many other similar varieties. The compact, determinate 'sister' of Early Girl, this version delivers the same desirable qualities in a compact, patio-sized variety. |
| A | Camaro | Hybrid | Determinate | 6' | 10 - 14 oz. | 72 | Compact plants perform well even in hot weather, putting on heavy sets of deep-red, firm, round tomatoes that are extra large. |
| A | Celebrity | Hybrid | Determinate | 3' - 4' | 7 - 8 oz. | 70 | Prized for its flavor. Exceptionally strong, plant bears masses of smooth, bright red fruit. A dependable choice for sandwiches, slicing, snacks, bruschetta. All American Selections designation. |
| A | Chocolate Cherry | Heirloom | Indeterminate | 4' - 5' | 1 - 2 oz. | 70 | Delicious and irresistible. Deep color and complex flavor. Very sweet. |
| A | Indigo Blueberry | Hybrid | Indeterminate | 4' - 6' | 1 - 2 oz. | 75 | Green fruit ripens to a midnight black tone with maroon-colored bottoms. Contains high levels of anthocyanin, a naturally occurring antioxidant found in blueberries. |
| A | Juliet | Hybrid | Indeterminate | 6' - 8' | 1 - 2 oz. | 60 | Somewhere between a grape and a roma. Looks like a miniature Italian plum tomato. Produces clusters of fruit. All-American Selection 1999. |
| A | Little Bing | Hybrid | Determinate | 1.5' - 2' | 1 - 2 oz. | 60 | Compact plant with a tidy habit. Excellent for patio containers and small gardens. Fruits continue to ripen over a period of a few weeks. |

TOMATOES (continued)

| Row | Variety | Heirloom/Hybrid (See below for info) | Type (See below for info) | Height | Fruit Size | Days to Maturity | Description |
|-----|----------------------------|------------------------------------------------|------------------------------|-----------|--------------|------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| A | Pigletwillies French Black | Unknown, but established at least 50 years ago | Indeterminate | 3' - 4' | 2 - 3 oz. | 75 | RARE VARIETY! Juicy fruit with an intense taste. Fruit are 2"-3", globe shaped. Dispite its name, they are more of a mahogany color with blushed chocolate shoulders. Definitely one of a kind! |
| A | Red Snapper | Hybrid | Determinate | 5' | 8 - 12 oz. | 75 | Sets fruit well in hot conditions. Heavy yield of large and extra large tomatoes. Makes a great slicer. Great shelf life. |
| A | San Marzano | Heirloom | Indeterminate | 4' - 6' | 5 - 6 oz. | 78 | The classic Italian paste tomato with rich, complex, sweet flavor essentials for making traditional sauces and whole canned tomatoes. Plants produce loads of small, elongated tomatoes late in the season. |
| A | Sugary | Hybrid | Semi-Determinate | 2' - 3' | 1 - 2 oz. | 60 | Glossy, reddish-pink grape fruit. Sweet and flavorful. Perfect for salads and snacks. Grows in cluster of 15 to 20, like grapes. Suitable for containers, patios or small gardens. 2005 All-American Selections winner. |
| A | Sun Gold | Hybrid | Indeterminate | 4' - 5' | 1 oz. | 57 | Delicious small fruited tomato with complex tomato flavor; sweet and tart. Has tendency to crack after good rainstorm or rapid growth if fertilized using side-dressing or foliar feeding. One of the most popular tomato varieties for home gardening. |
| A | Sunny Boy | Hybrid | Indeterminate | 4' - 5' | up to 16 oz. | 70 | Beefsteak-type fruit. Plump slicer ready for sandwich or salad. Few seeds. More on the sweet than acid side. |
| A | Sweet Million | Hybrid | Indeterminate | 4' - 6' | .5 oz. | 60 | Grow some of the first cherry tomatoes in the neighborhood! Plant begins bearing early and continues on through the growing season, producing many clusters of small, bright red fruit. Tomatoes are sweet-tasting, making them just the thing for snacks and salads. Crack-resistant. |
| A | Viva Italia | Hybrid | Determinate | 2.5' - 3' | 4 - 4 oz. | 80 | Vigorous plants yield an abundance of 3 oz. fruits that make outstanding soups and ketchup. High in natural sugars which is rare for this type of tomato. |
| A | Yellow Pear | Heirloom | Indeterminate | 4' - 8' | 4 oz. | 75 | Extremely old variety bears enormous numbers of bright yellow, pear-shaped, bite-sized fruit, in clusters. Flavor is deliciously tangy. Perfect for salads or tomato preserves. |

Heirloom & Hybrid

A tomato variety is considered an **Heirloom** if it has been cultivated for at least 3 generations without cross-pollination between varieties.

Hybrid tomatoes are a cross between two genetically different tomato varieties. With a hybrid, you get the best qualities of both parents.

Growing both will ensure a reliable, flavorful harvest that offers a lot of variety and, truly, the best of both.

Determinate, Indeterminate & Semi-Determinate

Determinate varieties reach a certain plant height & then stop growing. The majority of their fruit matures within a month or two & appears at the ends of the branches.

Indeterminate varieties continue to grow and produce tomatoes all along the stems throughout a long growing season.

Semi-Determinate varieties are stuck right in the middle. They're smaller than Indeterminate varieties, but larger than Determinate varieties.

Plant Your Tomatoes Deep.....Plus, How to Plant a Tall Tomato

We know, we know. This goes against everything you have ever heard about "don't plant too deeply or you'll kill the plant." Tomatoes break that rule. They sprout roots along the buried stem. The extra roots strengthen a plant so it can support more fruit and is better able to survive hot weather. (This applies whether you are growing in the ground, in a raised bed, or in a container.)

In really heavy soil, or if you just do not want to dig deeply, you can lay the plant on its side, provided it will be at least 5 to 6 inches deep when buried, and that the ground beneath it is not hard as a brick. To do this, angle the plant so that the growing tip is above ground. If you lay the plant on its side in the sun for about 24 hours before planting, the tip of the plant will turn up naturally and make planting in that trench much easier. This works particularly well if you have a 'tall' tomato plant. If your soil drains poorly, create a raised bed with potting soil that is piled at least 8 inches above ground level.

A pepper plant, however, is planted the same depth as its original pot.

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| PEPPERS | PEPPERS | PEPPERS | PEPPERS | PEPPERS | PEPPERS | PEPPERS | PEPPERS |
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Availability may vary day of sale.

| Row | Variety | Scoville Heat Units (See below for info) | Plant Height | Fruit Size | Days to Maturity | Description |
|-----|---------------------|------------------------------------------|--------------|-------------|------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B | Ancho San Luis | 1,500 - 4,500 | 3' | 6" x 3" | 76 - 80 | High quality, uniform peppers are dark green, maturing to red. Used fresh, but also excellent for drying. Large bushy plant development. Generous second half season harvests. |
| B | Banana Sweet Sunset | 0 | 2.5' - 3' | 7.5" x 1.5" | 90 | Sweet, crunchy, and all-around delicious. Compact enough for containers with no staking. All-American Selections Winner 2015. |
| B | Bulgarian Carrot | 5,000 - 30,000 | 2' | 3"-4" | 70 | There's a lot of debate on the range of this chili. At minimum, the spice of a jalapeno, with a top range around a cayenne pepper. Described as spicy, crisp, and fruity. Crunchy skin makes them excellent for pickling and roasting. |
| B | Cajun Belle | 100 - 1,000 | 2' | 2" - 3" | 60 | All the flavor of a sweet pepper with a mild but spicy heat that adds zip to any dish. Ripens from lime green to orange to red. Looks like a mini bell. |
| B | Giant Marconi | 0 | 2' - 3' | 6" - 8" | 62-80 | One of the largest of the Italian sweet peppers. The fruits reach 6"-8" or more in length. This bushy, upright plant makes a great container plant. Peppers are sweetest when fully red. Because of its size, this pepper is ideal for stuffing and grilling. |

PEPPERS (continued)

| Row | Variety | Scoville Heat Units (See below for info) | Plant Height | Fruit Size | Days to Maturity | Description |
|-----|--------------------|------------------------------------------|--------------|-----------------|------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B | Golden Summer Bell | 0 | 2' - 3' | 4" x 4" | 70 | Sweet bell pepper. Starts lime green and matures to sunny golden yellow. Thick-walled fruit on medium high, compact plants. |
| B | Jalapeno Tam | 1,000 - 1,500 | 2' - 3' | 3" | 70 | If you like the taste of jalapeno, cut can't take the heat, this is the one for you. Developed at Texas A & M. Very productive variety. |
| B | Mariachi | 500 - 600 * | 2' - 3' | 4" x 2" | 85 | Produces an abundant crop of high quality, mildly hot chile peppers. A fleshy pepper that ripens from creamy white to rose, then red. All American Selection Award winner in 2006. Can be used in salsas and sauces, and are especially flavorful roasted whole on the grill or under the broiler. |
| B | Orange Blaze Bell | 0 | 2' | 3"-4" x 1.5" | 65-70 | A sweet, orange bell pepper. Great flavor, early maturity and easy-going personality. All American Selection Award Winner 2011. |
| B | Pimento | 100 - 500 | 2' | 3' - 4' | 70 | Red, small heart-shaped pepper with a mild flavor and very little heat. They are sweet and one of the mildest chili peppers. |
| B | Scotch Bonnet | 100,000–350,000 | 2' - 3' x 2' | 2" x 2" | 95 | A close relative of the habanero. Thin, brightly colored skin covers a bumpy, fluted surface resembling a Scottish tam o'shanter. Used often in Carribean jerk sauces and marinades. |
| B | Sweet Heat | 230 - 330 | 10" - 13" | 3"-4" x 1"-1.5" | 52 | Mild, spicy flavor, like a pepperoncini, but with smoky undertones. Early and prolific. A perfect choice for grilling and salsa. Can be eaten at the green or red stage. Plants are compact and bushy. |
| B | Tabasco | 30,000 - 50,000 | up to 5' | 2" | 80 | Mostly known as the pepper used to make a very famous hot sauce. Color is usually creamy yellow to red, and turns yellow and orange before ripening to a vibrant, bright red. Very productive plants. |
| B | Time Bomb | 1,000 | 1.5' - 2.5' | 1.5" | 67 | Has a light heat. Produces red, cherry peppers with a light smoky flavor. Great pickled, processed or chopped into salsas. |

How does the Scoville test work?

Devised by Wilbur L. Scoville in 1912, the Scoville scale is a measurement of the pungency (spicy heat) of chili peppers -- such as the jalapeño (2,500-5,000) -- or other spicy foods, as reported in Scoville heat units (SHU), a function of capsaicin concentration. The higher the SHU, the hotter the pepper or sauce is.

The ranges of Scoville units typically used to call a pepper mild, medium, hot, or extra hot are:

Mild (100 to 2,500)







Medium (2,500 to 30,000)

Hot (30,000 to 100,000)







Extra Hot (100,000 to 300,000+)

HERBS HERBS HERBS HERBS HERBS HERBS HERBS HERBS HERBS HERBS

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| Row | Variety See Harvesting Tips below | Height x Spread | Light | | | Annual / Perennial | Attracts | | | Description |
|-----|--------------------------------------|--------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | |  |  |  | |  |  |  | |
| C | Aloe Vera | 1'-2' x 6"-1' | X | X | | Perennial | | | X | A succulent with thick, pointed, basal leaves with a margin of small white teeth. The leaves may grow up to 18" in length. They are soft and easy to break, containing a gel-like sap within. Its soothing, moisturizing and cooling properties are often used to treat superficial burns and sunburn. May cause low toxicity if eaten. |
| C | Basil - Sweet | 2'-2.5' x 1.5' | X | | | Annual | | X | X | Has large leaves that are fast and easy to grow, so you can make your own pesto to freeze for year-round use. Great for containers. If you were to grow only one herb, this should probably be it. |
| C | Borage | 1.5' x 2.5' | X | X | | Annual | | X | X | Also known as Bee Bush, Bee Bread and Starflower. Bears hundreds of small edible flowers with a mild cucumber flavor. Long harvest period. Widely used in Europe and increasingly popular in the U.S. The flowers add a bit of flavor and a great deal of color to salads, soups, dips, spreads and beverages. Also used medicinally. Can be mildly toxic to some individuals. |
| C | Chives - Onion | 1' x 1' | X | X | | Perennial | | X | X | Contributes an onion flavor to salads, creamy soups, potatoes, egg dishes and others. Great for containers, and also makes a neat border. Drought tolerant when established. Deer resistant. |
| C | Cilantro / Coriander | 1.5'-2' x 1' | X | | | Annual | | X | | Grown for both its seed and leaf. Used in Mexican and Asian cuisines. Leaves can be blended into a pesto for later use for butters, spreads and many other cooked foods. Likes sun, but does not like our summer heat, which causes it to bolt quickly. |
| C | Dill - Bouquet | 3' x 3' | X | | | Annual | | X | X | A lovely herb that adds a refreshing flavor to soup, salads and other recipes. Use the fronds and the seeds. Dill seed is used as a spice in pickling, baking, breads and salad dressings. Deer resistant. |
| C | Fennel - Bronze | 2' - 4' | X | | | Perennial | | X | | Not a bulb fennel, rather the foliage and seeds are used to add very mild anise-like flavor to foods and beverages. Also grown as an ornamental. Drought tolerant when established. Deer resistant. |
| C | Lavender - Goodwin Creek | 2'-3' x 2'-3' | X | | | Perennial | X | X | X | Perfect for sunny, perennials borders and rock gardens. Good for potpourri and sachets |
| C | Mint - Apple | 2' x 2' | X | X | | Perennial | X | X | X | Apple-menthol scent. Makes a beautiful tea. A fruity alternative to other mints. White/light pink flowers from summer to fall. Deer resistant. |

HERBS (continued)

| Row | Variety See Harvesting Tips below | Height x Spread | Light | | | Annual / Perennial | Attracts | | | Description |
|-----|--------------------------------------|--------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | |  |  |  | |  |  |  | |
| C | Mint - Chocolate | 2' x 2' | X | X | | Perennial | X | X | X | Minty, chocolate flavor. Crush fresh leaves into water for a refreshing beverage. Add to tea or coffee. Lavendar blooms in late summer. Deer resistant. |
| C | Mint - Kentucky Colonel Spearmint | 2' x 2' | X | X | | Perennial | X | X | X | A favorite in teas, beverages, desserts, salads, sauces and garnishes. Used in juleps and mojitos. Has large leaves and white flowers. Deer resistant. |
| C | Mint - Corsican | 1" x 1' | X | X | X | Perennial | | | X | A low-growing, mint-scented perennial, with tiny, rounded, glossy green leaves on short stems, barely growing more than an inch tall. Can be an effective, attractive ground cover. Tolerates limited foot traffic. Has a strong, fresh, minty aroma and a slightly sweet taste. |
| C | Oregano - Greek | 1' x 1.5' | X | | | Perennial | | X | | Enjoy on pizza, in egg dishes, and in tomato sauces. Perfectly suited for a container. In the ground, it makes a ground-cover-like mat. Drought tolerant when established. Deer resistant. |
| C | Parsley - Italian Giant | 1' - 2.5' | X | X | | Annual | | X | | Tall variety with large, open, flattened leaves. Freezes well. Used for soups and stews. Great decoration for top of almost any dish. Can be added to salads and sandwiches. Deer resistant. |
| C | Sage - Culinary | 2' x 2' | X | | | Perennial | X | X | X | The traditional herb for poultry stuffing and a natural partner for pork, sausage and cheese. Has soft-colored foliage and lovely purple-blue flower spikes. Deer resistant. Drought tolerant when established. |
| C | Thyme - English | 1' x 1' | X | X | | Perennial | | X | X | The traditional variety of this herb. In addition to being a delicious culinary herb, it is an insect repellent and will keep your garden pest free. It is a robust grower, making a good ground cover. Deer resistant. Drought tolerant when established. |

Herb Harvesting Tips

The outermost leaves of the **Aloe Vera** are the best to use. These are the oldest and largest, containing a thick, nutrient-rich gel layer. Although Aloe leaves will not grow back, the plant wound seals quickly and new growth (which emerges at the center) is not affected. A sharp knife creates a clean cut, limiting damage to the plant. Slice close to the base of the leaf and away from the center of the plant. Place the concave side down on a cutting board. Next, slice around the perimeter. This will leave you with the top and bottom layer of skin, exposing the Aloe gel in between. The top layer of skin comes off next. Run the knife just under the surface and peel it away. Now you can flip the leaf over and do the same to the other side. Transfer the Aloe gel to a storage container like a plastic or glass dish with a lid.

Herb Harvesting Tips (continued)

Basil should be harvested before the plant flowers. The leaves have more flavor when harvested in the morning. The young, top leaves taste the best, and should be used fresh; the older leaves may be used for vinegar and pesto. Cut a few stems but never more than 1/3 of the plant. Wash stems, gently shake dry, and strip the leaves off the stem. Do not pluck a few leaves to use at a time. This will stunt growth and force it to flower. After it flowers it will die back. Keeping it trimmed encourages foliage growth. If there is any chance of temperature dropping to 32° F, harvest crop immediately; basil is very frost sensitive.

Harvest **Borage** leaves at any time. When it starts flowering, these can be harvested frequently to encourage more bloom-production. Take a pair of scissors and snip right below a cluster of blossoms. The borage plant will continue to produce side-shoots with more buds and flowers.

Cut **Chive** leaves with scissors when required, starting with the outside leaves (those nearest the edge of the pot) and working your way inwards. Always leave 2" of leaves remaining. The leaves rapidly grow back and can be cut several times in the growing season.

The herb leaf is called **Cilantro** and the herb seed is called **Coriander**. They grow from the same plant. Snip cilantro leaves for fresh use after the plant is 6 inches tall or more. Pick just the top 2 to 3 inches to ensure continuous growth. Continue picking leaves until the plant flowers. Snip off the tops of stems before the plant flowers for continued harvest of leaves. For coriander seeds, allow plants to flower; seed will be ready for harvest 2 to 3 weeks after flowering when they turn light brown. The seeds are small, only about 1/8 inch in diameter. Harvest them when they dry but before they fall to the ground.

Cut **Dill** stems fresh as you need it, cutting no more than 1/3 of the plant. If not kept cut, your dill will go to seed, so cut often until you are ready to switch to seed production. If you find that you have cut more than you can use, dry the excess in the microwave. Spread the dill in a single layer on a paper towel and microwave on high for 3 minutes. After microwaving, remove and discard the hard stems, crumble the leaves, and store in an airtight container protected from light. Once seed heads begin to form, it's time to stop cutting dill for fresh use. Allow the seed heads to develop and dry completely, then cut them. You'll be able to remove the seeds easily with your fingers.

Harvest **Fennel** leaves throughout the growing season by snipping them off as you need them. Leaves are ready for harvest when they are green. Avoid leaves that have started to turn brown. Seeds are harvested once the seed heads begin to turn brown. Tie small bags over the seed heads, and leave them in place for a few days. Shake the seed heads, releasing seeds into the bags, and remove the bags carefully. Fennel bulbs should be harvested when they reach 3 inches in diameter. They become tough if allowed to grow larger. Wear gloves, and use a garden trowel to clear soil away from the bulbs. Hold a fennel plant in one hand, and use the trowel in your other hand to cut the plant from the roots and bulbs.

Harvest **Lavender** around the end of June or first part of July in the early morning when the oils in the plant are strongest. Cut stems that are almost fully in bloom and spread them out loosely on a screen to dry or bind several stems together with a rubber band and hang upside down in a dry, airy space to dry. Remove the lavender buds from the stems by placing the rubber band-bound stems into a clean pillowcase. Roll it up and gently press and roll it on a flat surface. Scoop the buds out of the pillowcase and sift through to remove any large debris. Bare water soaked stems can be used as skewers for meat. A few lavender buds on the embers of a campfire repels mosquitoes. Lavender is not suitable for freezing.

Herb Harvesting Tips (continued)

Harvest **Mint** leaves at any size by pinching off stems. For a large harvest, wait until just before the plant blooms, when the flavor is most intense, then cut the whole plant to just above the first or second set of leaves. In the process, you will remove the yellowing lower leaves and promote bushier growth. Three harvests per season are typical for mint.

Oregano is best when used fresh, although it dries well and retains much of its flavor. For fresh use, snip leaves or small sections of the plant after it has reached six inches in height. Keeping oregano clipped in this way will help the plant to bush out and encourage more foliage growth. For the strongest flavor do not harvest until just before flowering if planning to dry and store in bulk. Bind stems together and hang in a cool and airy place to dry. Another method for drying is to wrap the fresh leaves and stems in a paper towel for several days. Strip the leaves from the stem once dry and store in an airtight container.

Snip away the stems of the **Parsley** plant nearest the outside with gardening scissors after the plant has established. As you need more parsley, work your way into the center of the plant from the outside first. Be sure to cut the stems as close to the base of the plant as you can. Do not harvest more than 1/3 of the parsley at a time. Stems have more flavor and can be diced and used as well as the leaves. Parsley leaves may also be dried for later use, but are not as flavorful as fresh.

Rosemary can be snipped or sheared. Wash stems, pat dry and strip the leaves off the stems. Alternatively, you can add the whole sprig and simply remove it before serving. Refrigerate stems for a few days in a slightly damp paper towel or freeze in ice cube trays covered with water or stock that can be added when preparing soups or stews. Bind several stems together with a rubber band and hang upside down in a cool, airy space to dry. Store in an airtight container in a cool, dark and dry place where it will keep fresh for about 6 months.

Pick **Sage** the leaves as desired as long as you don't cut back more than half the plant; if you do it will stop producing. Store dried sage leaves in an airtight container. Harvest sage on a clear day after the dew has dried on the leaves but before the sun's heat can dissipate the essential oils that give the herb its flavor and aroma. Frozen sage tastes much better than the dried form, but it appears limp and unattractive. Use it in stews, casseroles and other dishes when taste matters more than appearance.

Thyme can be harvested as needed after established. Simply snip a few stems. Wash stem, pat dry, and strip the leaves off the stems. Alternatively, you can add the whole sprig and simply remove it before serving. Fresh thyme may be refrigerated in a damp paper towel for up to a week. It can also be frozen on a baking sheet, then stored in zipper bags in the freezer for up to six months. Also suitable for drying, thyme retains much of its flavor when dried. Bind cut stems together and hang to dry. Store in an airtight container in a cool, dry place for up to six months.

PERENNIALS

PERENNIALS








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Availability may vary day of sale.

| Row | Common Name | Botanical Name | Color | Light | | | Ht x W | Attracts | | | | Size | Special Information |
|--------|---------------------------------------|----------------------------------------------------|--------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | | |  |  |  | |  |  |  |  | | |
| C or D | Gaura | Oenothera lindheimeri (formerly Gaura lindheimeri) | White, Pink | X | X | | 2'-5' x 12"-15" | X | X | | | 1 gal | Also know as Wandflower, Whirling Butterfly, and Bee Blossom. Can range up to 4'. But new cultivars are bred to be compact and container-friendly. Heaviest blooms in early summer. Foliage is lance shaped. Deer resistant. |
| C or D | Mexican Flame Vine | Senecio confusus | Orange | X | X | | 10' - 12' | X | X | | | 1 gal | Covers itself with brilliant, daisy-like flowers. Blooms are about 1" and are borne in clusters, turning to almost red as they age. Fast growing. Moist, well-drained soil. |
| C or D | Mexican Honeysuckle | Justicia spicigera | Orange | X | X | | 2'-3' x 3'-4' | X | | | | 1 gal | Deer resistant. Has large, oval, velvety, medium green leaves. Flowers are borne all year. Drought tolerant when established. |
| C or D | Passionfruit Vine - Novak | Passiflora edulis | Purple & White | X | X | | 10' - 20' | | | | | 3 gal | Large vine with edible fruit. Pulp is yellowish-orange, sweet, aromatic and delicious. Provide support for vine to grow and twine onto. |
| C or D | Persian Shield - Purple | Strobilanthes dyerianus | Purple | | Dappled | | 3'-4' x 2'-3' | | | | | 1 gal | Usually grown as an annual. Also good indoor plant. Does not flower until winter. Great understory plant. Propogates easily from stem cuttings. |
| C or D | Rosemary - Prostrate | Rosmarinus | Light Blue | X | | | 1'-2' x 4' - 5' | | | X | | 1 gal | Rapidly spreading ground cover with fragrant foliage. Drapes down walls or slopes. Perfect for containers. Drought tolerant when established. Deer resistant. |
| C or D | Ruellia - Blue Shades Mexican Petunia | Ruellia simplex | Lavender to Violet | X | X | | 3'-4' x 2'-3' | | X | | | 1 gal | Also called Texas Petrunia. Thrives in moist soil as well as in drought conditions. Plant spreads by rhizomes and self-seeding. |
| C or D | Russelia - St. Elmo's Fire | Russelia x St. Elmo's Fire | Red-Orange | X | X | | 4'-6' x 6'-8' | X | | | | 1 gal | Fine foliage, mounded habit, slender, graceful stems, and bright tubular flowers. Moist, well drained soil. |
| C or D | Salvia - Mexican Bush Sage | Salvia leucantha | Purple & White | X | Lt shd | | 3'-4' x 3' | X | X | | | 1 gal | Texas Superstar. Deer resistant. Hairy white stems, gray-green leaves and velvet-like flower spikes. |
| C or D | Sweetspire | Itea virginica | White | | Dappled | | 2'-3' x 2'-3' | X | X | | | 3 gal | Graceful arching branches. Fall color is red to purple and lasts well into winter. Prefers moist, rich soil. Best flowering occurs with 4 hours of sun per day. |








TEXAS NATIVES

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| Row | Common Name | Botanical Name | Color | Light | | | Ht x W | Attracts | | | | Size | Special Information |
|-----|----------------------------|------------------------|-------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------------------------------------------------|
| | | | |  |  |  | |  |  |  |  | | |
| E | Blue Mist Flower - Gregg's | Eupatorium coelestinum | Blue | X | X | | 2'-3' x 2' | | X | X | | 1 gal | Texas Native. Creates a soft drift of fuzzy blue button-like flowers atop attractive reddish stems. Likes moist, well drained soil. |

TEXAS NATIVES (continued)

| | | | | | | | | | | | | | |
|---|--------------------------|---------------------------------------|---------|---|---|--|-----------------|---|---|---|---|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| E | Lantana - Texas | Lantana horrida | Orange | X | X | | 1'-1.5' x 3'-4' | X | X | X | X | 1 gal | Texas Native. New growth begins from roots in April and can bloom from May to November. Flowers are followed by clusters of dark blue berries. Toxic if ingested. |
| E | Salvia - Coral Greggii | Salvia greggii 'Coral' | Coral | X | X | | 2'-3' x 2'-3' | X | X | X | X | 1 gal | Texas native. Deer resistant. Fragrant, narrow leaves remain green throughout the year. |
| E | Texas Sage - Silver Star | Leucophyllum frutescens 'Silver Star' | Pinkish | X | | | 3'-5' x 3'-5' | | | | | 3 gal | Texas Native. Slow growing dense shrub. Pinkish tubular flowers appear in profusion usually after a rain. Prune as needed to desired shape. |
| E | Turk's Cap - Red | Malvaviscus aboreus v. drummodii | Red | X | X | | 3'-4' x 4'-5' | X | X | | | 1 gal | Texas Native. Texas Superstar. Twisted blossoms from May thru November. Deer resistant. Drought tolerant once established. |