



## 2008 Spring Garden Treasures Plant Sale Catalog

February 23, 2008

Landolt Pavilion, Clear Lake Park  
5001 NASA Road 1  
Seabrook, Texas 77586-5305

Sale Hours: 9:15 a.m.–1 p.m.



For more about Master Gardener activities in Precinct 2, visit our  
Web site at <http://hcmgap2.tamu.edu/>.

Harris County Master Gardeners is a program of the Texas AgriLife Extension Service.  
Extension programs are open to all people without regard to race, color, sex, disability, religion, age, or national origin.  
The Texas A&M University System, U.S. Department of Agriculture and the County Commissioners Courts of Texas cooperating.  
Individuals with disabilities requiring auxiliary aids, services or accommodations in order to participate  
in Extension programs are encouraged to call 281.855.5600 to discuss specific needs.

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## Welcome to the 2008 “Spring Garden Treasures” Plant Sale & Seminar

This sale is hosted by the Harris County Master Gardeners Association (HCMGA) at Precinct 2.

The HCMGA at Precinct 2 is a Teaching and Donation Garden that is managed by Master Gardeners who are volunteers for the Texas AgriLife Extension Service, a member of the Texas A&M University System. The Master Gardeners at Precinct 2 are a satellite group of Master Gardeners who meet and volunteer in southeast Harris County.

Master Gardeners are certified yearly by Extension. Our mission is to assist Extension in bringing relevant, research-based information in horticulture to the public.

We practice and teach safe and responsible gardening practices, landscaping, fruit and vegetable culture. Our teaching gardens include a 6000 square foot vegetable garden, a fruit orchard, a berry patch and an herb garden. The produce from this garden is donated to local food banks where it is used to provide healthy meals for the homeless. We also have a perennial garden that utilizes WaterSmart plants and practices.

Proceeds from this sale help us maintain the gardens and allow us to offer educational programs in our community. Master Gardeners are available to answer your gardening questions. If you have a question after the sale, please visit our website at <http://hcmgap2.tamu.edu>.

**2008 Spring Sale  
Harris County Master Gardener Association  
Precinct 2 Satellite**

**What are chill hours?**

Certain plants require a minimum number of "chill hours" to break dormancy and induce normal bloom and vegetative growth. Most "stone" and "pome" fruits fall into this category. Chill hours are the cumulative total of winter temperatures below 45°F.

Many area gardeners assume that we have very few chill hours with our mild winters and are often surprised to learn how many we actually average. Chill hours vary widely across the county.

Pasadena/South Bay Area = approx. 350-450 hours  
Downtown Houston = approx 450 hours  
Cypress/Bear Creak = approx 600 hours

The trees available at the sale today have been carefully selected to be suited to the conditions in our area.

**Fruit and Nuts**

**Avocados**

Avocados need protection from damaging winds, sunburn, and frost for the first few years. Once you tree begins to mature, it will tolerate any expected Houston winter. Please make sure to pick up our care sheet for your purchase.

**Brogdon** - Easily identified by the smooth, purple skin this fruit is firm and has a delicious, nutty flavor. Ripens September through November. Mature fruit averages 8-12 ounces. Self fruitful. The tree normally begins to set fruit in the third year. Prefers sun and must have good drainage. Once established, they can handle down to 24 -26 degrees for short periods.

**Choquette** - Delicious fruit with green skin. Produces a huge fruit, up to 2 lbs. A late season avocado ripening between October and January. Self fruitful. The tree normally begins to set fruit in the third year. Prefers sun and must have good drainage. Averages 25'-30' tall by 20' wide. Once established, they can handle down to 24 -26 degrees for short periods. *Note that Avocados fully ripen AFTER picking.*

**Day** - Creamy fruit has a delicious, nutty taste. Heavy producer of large fruit. Ripens in July through September. Self fruitful. The tree has an upright growth habit and normally begins to set fruit in the third year. Prefers sun and must have good drainage. Averages 25'-30' tall by 20' wide. Once established, they can handle down to 24 -26 degrees for short periods. *Note that Avocados fully ripen AFTER picking.*

**Lula** – Pale yellow flesh and smooth green skin. Heavy producer of medium-large fruit. Long harvesting period from October through December. Self fruitful. The tree normally begins to set fruit in the third year. Prefers sun and must have good drainage. Once established, they can handle down to 24 -26 degrees for short periods.

**Monroe** - Creamy fruit with good avocado flavor. Large fruit ripens from December through February. Self fruitful. Normally begins to set fruit in the third year. Prefers sun and must have good drainage. Once established, they can handle down to 24 -26 degrees for short periods.

## Figs

**Banana** – Very sweet & flavorful. Medium sized yellow fig with pale strawberry flesh. Closed eye, low spreading tree. Good production and cold tolerance. One of the very best. Grown in Seabrook, Texas since 1910.

**Celeste** – The best for our area. Purple-brown skin, pink flesh. Medium fruit, excellent flavor. Closed eye. This is the “sugar fig” of old gardens. Very cold hardy.

## Jujubes – ‘Chinese Dates’

**Lang** – Pear-shaped fruits are reddish-brown, dry, wrinkled, sweet and chewy (like dates) when fully ripe in early fall. Attractive, easy-to-grow tree: hardy, drought-resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Pollinated by Li.

**Li** – Round-shaped fruits are larger than Lang. Reddish-brown, dry and wrinkled, sweet and chewy (like dates) when fully ripe in early fall. Attractive, easy-to-grow tree: hardy, drought-resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Partly self-fruitful, or pollinated by Lang.

## Persimmons

**Fuyu** – Orange with light orange flesh. Medium sized, sweet tasting, flat-shaped fruit. Practically pest free. Very hardy, attractive tree. Fruit lasts for weeks without refrigeration. Firm and non-astringent. Thin to develop good sized fruit.

**Giombo** - A connoisseur’s choice! Huge fruit are as big as softballs and can weigh up to 1 lb. Sweet tasting fruit have a smooth custard-style texture. Astringent. Self-fruitful. Ripens in mid-October. Very cold hardy.

**Suruga** – Fruit is delicious while crisp. Ripens early-November through December. Spreading tree of moderate height. Non-astringent.

## Pomegranates

Luscious jewel of a fruit! Packed inside are hundreds of ruby-red arils (sweet, tart, gem-like juice sacs). Eat arils whole, seeds & all – add to salads & other dishes. High in vitamin C and an excellent source of antioxidants. Easy to grow and self-fruitful.

**Cloud** – One of the best tasting, sweet varieties with unique white-fleshed fruit. Medium-sized fruit with a green-red color. Self-fruitful.

**Garnet Sash** – Vigorous tree sets big crops of large, dark red fruit with deep-red, partially edible sweet-tart seeds. Can be grown as a shrub or tree and kept any height by summer pruning. Eat fresh or use in cooking.

**Grenada** – A true grenadine selection. Fruit is dark, burgundy-red. Seeds and juice are dark red and full of flavor. Self-fruitful.

**Red Silk** – A semi-dwarf pomegranate, which will grow up to 6', just right for a patio pot! This UC Davis introduction is a heavy bearer of large fruit with red juice and a delicious grenadine flavor. It has a pleasing balance of acid and sweetness. Exterior is red. Great acid-sugar balance, berry flavor, seeds are firm but edible, exterior is red.

**Sharp Velvet** – Large dark red fruit. Deep red seeds with mildly refreshing flavor. Self-fruitful.

## Pecans

**Choctaw** – High oil content, 60% kernel, thin hull. Large, attractive, well adapted to Houston. The best “yard” pecan. Average 45 per pound. Bears late October.

## Citrus

**'Buddha's Hand' Citron** - 'Buddha's Hand' has a history that dates back many centuries & is one of the most unusual types of citrus, with large yellow fruit shaped like clutching fingers of a hand. The fruit has very little pulp or juice but it's prized for its fragrant flowers & extremely aromatic rind. 'Buddha's Hand' is often used as a decorative piece in a fruit bowl or flower arrangement & the rind can be used in salads, vinegars, & potpourri. This highly ornamental & ever-bearing citrus tree is sensitive to freezing weather, so grow it in a container or plant it in a protected area. Sun, light shade. Moist, well-drained soil.

**Bloomsweet Grapefruit** – Believed to be a pummelo-sour orange cross. Good flavor; sweet-fleshed fruit peels easily. Evergreen, 20' – 30' with a 15' spread. Ripens November – August.

**Henderson Grapefruit** – Outstanding grapefruit for metro Houston. Juicy, with very sweet tasting pink-red flesh and few seeds. Moderately cold hardy.

**Improved Meyer Lemon** - is a lemon that is actually cold hardy! Produces a large, juicy, very good quality lemon. Cold tolerant to the low to mid 20s. Flowers in spring and fruits in fall. Can produce 2 crops a year if it's in a protected area.

**Australian Finger Lime** - (*microcitrus australasica*) Australian finger limes are close relatives to citrus. Grows into a very small to medium-sized tree. The leaves are tiny and stems can be thorny. New growth is purple in color and the flowers are white and pink during the main flowering season of May-July. The finger limes are about 2" long and the size of an average person's index finger. Once the fruit is cut open, the tiny round juice vesicles will slowly roll out of the fruit without squeezing, and resemble what we like to call "citrus caviar". The juice is very tart, much like a Mexican lime. Although the tree produces fruit year round, the main fruiting season is November-December when the internal reddish color is the most vivid and the fruit falls off in your hand.

**Bearrs Lime** – This is the same as the Persian & Tahiti Lime. This lime is larger, more cold tolerant and has less pungent rind oil aroma than the Mexican lime.

**Mexican Lime/Key Lime (Thornless)** - The Key Lime (*Citrus aurantifolia Swingle*), also referred to as a Mexican Lime, bears a profuse amount of small, thin-skinned, greenish-yellow limes. This juicy lime is known for its distinctive aroma high-acid content. Flowers and fruits almost continuously. High light requirements, good air circulation, good drainage required. Compact bush with small, blunt-pointed leaves. Winter protection is required.

**Atlas Honey Mandarin** – Honey Mandarins are slightly flat in shape with no neck. They are very juicy, peel and segment easily. Atlas has a wonderful flavor and ripens about two weeks earlier than most Honey Mandarins. Fairly good freeze tolerance.

**Clementine Mandarin** – The Clementine is an early season mandarin producing sweet, juicy, fine flavored fruit that will hold on the tree for months. Easily peeled, highly ornamental fruits are held to the outside of the tree. Seedless. Moderate grower to 10 to 12 feet tall or clipped shorter. Almost thornless. Fairly good freeze tolerance.

**Fortune Mandarin** – This popular late season variety is easy to peel and has an average of only 2 seeds per fruit. Develops sugars late, so do not harvest too early. Prune trees very lightly; leaves protect fruit from sunscald. Fortune is a hybrid of Clementines and Dancy tangerines.

**Kishu Seedless Mandarin** - of Chinese origin and very popular in Asia. It is a dwarf round tree form and is very good for a container. Heavy bearer. Small fruit 2-3" in diameter. Fruit is bright orange, seedless, mild flavored, sweet and juicy. Early maturing and will hold well for extended harvest.

**Sunburst Mandarin** - One of the most impressively attractive mandarins, the fruit has an outstanding deep reddish-orange external color and an extremely smooth and thin skin. This one is delicious!

**Calamondin Orange** – This decorative little tree is very showy when grown in a container and used as a patio plant. It does very well in containers, on its' own roots, indoors and out. The fruit resembles a very small, slightly flattened orange. When ripe, the rind is very easy to peel. Calamondins have a wonderfully tart, tender pulp that can be eaten fresh, or used in cooking. Its' wonderfully sophisticated flavor is used for fish & chicken dishes, salad dressings and marmalades.

**Cara Cara Pink Navel Orange** – This navel orange has a flesh color closer to that of a blood orange. The flavor has a hint of grapefruit with the typical excellent sweetness of a navel orange. Will withstand mild freezes, but protect from a hard (26°F) freeze.

**Delta Valencia** - This Valencia comes to us from South Africa. The trees are similar in vigor to Valencia trees, but slightly more erect in shape. The fruit are virtually seedless; occasionally a fruit will have one or two seeds. Excellent juice quality and color makes this a favorite for home juicing.

**Marrs Early Orange** - Marrs Early Orange does not grow terribly large, but sets large quantities of very sweet, medium-sized fruit with low acidity. Marrs begins producing when relatively young, and the fruit is virtually seedless unless grown close to a pollinizer. Marrs attains maturity in early October, sometimes in late September, primarily because of its low acidity. Marrs is a navel orange budsport grown for the fresh market, but is relatively unknown outside Texas.

**Moro Blood Orange** – Juicy, medium sized fruit with a very distinctive aroma. Nearly seedless and has red to pink pulp, depending in the number of cool nights! It bears this fruit in clusters near the end of its branches. Tends to bear heavily in alternate years. Moderately cold hardy!

**Parson Brown Orange** – This old favorite is an excellent juice orange. Parson Brown is an orange that can be planted in containers as well as in the ground. If grown in a pot, it will only reach about 8 feet, making it a perfect choice for patios or small gardens. The fruits have a deep orange interior and a rich flavor, and make great juice. Parson Brown has only 10-20 seeds per fruit. Moderately cold hardy.

**Republic of Texas Orange** – This is the only truly cold-hardy orange and it has been growing around Santa Fe, between Houston and Galveston, since 1847. Delicious, sweet, and juicy.

**Rohde Red Valencia Orange** - a Valencia orange with deep orange color and the flavor of a juicy, ripe, delicious apple. It is round and has a dimpled rind and few seeds. Ripens from March through June.

**Ruby Blood Orange** - Sweet and juicy with a hint of berry flavor. Flesh has a red blush—second only to Moro in color. Moderately cold hardy.

**Sanguinelli Blood Orange** – This unique orange has flesh that is purple rather than orange. Like other cultivars of "Sweet Orange," its growth rate is moderate making it perfect for containers. Flowers arrive in spring, which are followed by medium sized oranges that ripen in late winter. A gourmet citrus, the fruit has a distinctive flavor that's sweet. It is seedless with intense color.

**Ujukitsu Orange** – A cross between an orange and a lemon with a mild, delicious orange flavor. Unique taste is unforgettable! Also known as the "lemonade" fruit. Quite cold hardy.

**Eustis Limequat** - A cross between a lime & kumquat. Excellent lime substitute. The fruit is the size of a small lime with lemon-yellow to lime green skin. Moderately juicy, with a sour but clean lime tasting flavor. Not very cold tolerant.

**Meiwa Seedless Kumquat** – The most popular kumquat for eating out of hand. Great for fresh eating – skin and all. Meiwa is large, round, and very sweet. In fact, it is the best all around kumquat when it comes to sweetness. It's acidic and relatively juicy. Meiwa grows to about 8' tall and 6' wide and is very ornamental. The fruit is ripe when bright orange in late November and is best in February. Survives to 17°F or below.

**Dobashi-Beni Satsuma** -- A great, early producing Satsuma mandarin with a mild, sweet, seedless, zipper-skinned fruit that is easy to peel. It is very cold hardy for a citrus.

**Miho Satsuma** - This early maturing, high quality mandarin with good cold hardiness and excellent flavor. Low, but upright, habit makes this variety a good choice for smaller gardens. Smooth, thin, leathery rind.

**Okitsu-wase Satsuma** -- An early maturing Satsuma mandarin that is very cold tolerant. It has a very loose rind and juicy, virtually seedless flesh with mild, sweet flavor.

**Seto Satsuma** - Ripens in mid-season so it is ready on or before Thanksgiving. Very good flavor. The peel is notably smoother and thinner than other satsumas and the fruit is quite flat. Satsumas are cold hardy to the low 20s. Best when picked just after orange coloring begins to appear on the skin. Do not wait until they are fully orange or you will lose the best flavor.

## Tropical Fruits

**Barbados Cherry B-17** - Beautiful, fast growing ornamental tree that flowers spring, summer and into fall. Rose colored flowers produce a tasty cherry-plum-like fruit that is sweet and high in Vitamin C. Can have up to 4 fruiting cycles through the summer. Deciduous. Averages 15' tall. Full sun. *Mature tree is cold hardy into the twenties, must protect young trees until well established.*

**Guava** – A beautiful small tree with a spreading habit. Copper-colored exfoliating bark exposes green bark below. Evergreen leaves are aromatic when crushed. Guava fruits are eaten fresh or used in desserts and the juice can be used to make jams, jellies, candies, and marmalades. Guava trees are tolerant of short-term exposure to saturated soils and can withstand windy conditions when maintained between 6 and 10 feet tall. Protect young trees from frost. Mature trees can withstand short-term exposure to 26 degrees.

**Mango** - This long-lived tree makes a handsome landscape specimen. The fruit of a mango is peach-like in texture and quite juicy. Fibers can be minimized by avoiding chemical fertilizers. Mangos love summer heat. Protect young trees from frost. The varieties we offer are called 'condo mangos' because of their dwarf size.

**Carrie Mango** - is a fiberless Florida cultivar that is super sweet and delicious as can be. Its compact size makes it an excellent dooryard tree that requires minimal care. Both fruit and tree have little to no problem with fungus or disease. Lack of color and firmness are the only shortcomings of this superb variety. The fruit ripens from June to July.

**Cogshall Mango** - This is an ultra compact grower that produces sweet fiberless fruit. The tree is suitable for container growing on a balcony, or planting in a suburban backyard. It can easily be maintained at just eight feet tall, and it will still produce a good size crop year after year. The fruit ripens from June to July. 8'.

**Kent Mango** – Large fruit is soft, melting and juicy. Great for eating fresh or for juicing. Ripe fruit can weigh up to 28 oz. Mature height is 15'-30'. *ALWAYS protect from cold for the first few years after planting. Mature trees tolerate short periods in the upper 20's.*

**Nam Doc Mai Mango** - is a premium cultivar introduced to Florida from Thailand in 1973. It is hands down the most sought after of the Asian mangos and for good reason. The fruit is firm, sweet, aromatic, completely fiberless, and is born on a tree suitable to a small backyard. The fruit ripens from June to July. Mid season.

**Allspice** - A very important ingredient in Caribbean and North Indian cuisine. The name was coined by the English who believed its scent combined the fragrances of cloves, pepper, cinnamon, and nutmeg. It is used in curry, sausage making, mole sauces and smoked meats, as well as cakes and pastries. Allspice is a beautiful small landscape tree, similar to Bay Laurel in growth habit. When the Allspice tree is blooming, the air is filled with aroma. The bark and leaves are aromatic as well.

**Starfruit (Carambola)** - Starfruits have a sweet citrus-like flavor that is both delicious and refreshing. They are eaten fresh and can be made into juice. The fruit is very attractive when sliced crosswise for a perfect star shape, and it is often used in fruit salads and as a garnish. The five-cornered or winged fruit is yellow when ripe and has translucent flesh. The skin is very crisp and thin and is also eaten. The center of the fruit contains a few small seeds. An attractive ornamental tree with small delicate leaves that can be kept in a 15 gallon pot or planted in a well protected place. The tree can grow to 25 feet, but can easily be pruned to 6 feet. Tiny pinkish flowers bloom in Spring, early Summer or Fall.

**Arkin Starfruit** – Crisp, juicy and sweet with few seeds. Heavy producer. Fruit forms a perfect star shape when sliced crosswise. Ripens late summer through February. Is a gorgeous tree that seems to be always blooming and fruiting. Averages 15'-20' tall. Deciduous. *Protect for the first two years, then cold hardy to the high 20's for short periods. Plant where protected from wind.*

**Kari Starfruit** - is the heaviest producer with sweet, good-flavored and -colored fruit. Fruit is about 6 inches long, thin, and borne in large clusters.

**Sri Kembangan Starfruit** - originated in Thailand. Elongated pointed fruit, 5 - 6 inches long. Bright yellow-orange skin and flesh. Juicy, firm flesh with few seeds. Flavor rich and sweet; excellent dessert quality. A heavy bearer of sweet, dark yellow fruit, also borne in large clusters on the branches.

**Cherry of the Rio Grande** - One of the most popular warm climate substitutes for the traditional 'Prunus' cherry. This easy to grow variety offers the added interest of dark green, glossy leaves and a peeling bark. It can be grown with very little maintenance as a 15' shrub or be trained as a small tree. It has white flowers which can bloom for several months.

**Grumichama** - A native of Brazil that seems made for the Upper Gulf Coast. It prefers to be located from sea-level to no more than 300 feet, will grow in rich clay soil, and is hardy to 26 degrees. It is highly ornamental in the landscape. It has a short, stocky trunk and is heavily foliated. The fruit is quite cherry-like and can be eaten fresh or used in pies, jams, and jellies.

**Jaboticaba** – Delicious, grape-like fruit with thick skin and melting pulp has a pleasant, sub-acid flavor. The fruit grows directly on the trunk and averages 1". Can be eaten fresh and made into jams and wine. *ALWAYS protect from cold the first winter, then cold hardy to 26°*

**Shrinark Wax Jambu** - A pink fleshed fruit that is juicy, with a subtle sweet taste somewhat resembling an apple. The flavor is mild with a hint of spice. The flesh is crisp and succulent. Produces abundant beautiful bell or pear-shaped fruits with thin shiny skin.

**Strawberry Tree (Jamaica Cherry)** - This sweet fruit is sold in Mexican markets where it is a favorite of children who eat it out-of-hand. This is a quick growing tree with a slender habit to 20 or 25 feet. It is reputed to be tolerant of poor soils and will thrive in a wide range of soils. Fruit is borne early, often within 18 months of planting. The Strawberry Tree will fruit in all but the coldest months, providing nearly year-round fruit. Ripe fruit is easily shaken from the tree. This fruit is also of importance to the wildscape since it is a favorite of both birds and bats.

**Sugar Apple** - An attractive tree in the home landscape. It has an open growth habit with slender branches and seldom grows over 15' to 20' tall and wide. Sugar Apples enjoy hot temperatures and high humidity, giving them great potential in the Houston area landscape. Sugar Apple fruits have a custard-like texture and a sweet pleasant taste. They are a dessert fruit that is normally eaten fresh, but their pulp can be used in ice cream, smoothies and shakes. Protect young trees from frost. Mature trees can withstand short-term exposure to 29 degrees, but are best located in a warm, protected area.

**Lychee** - *"King of All Fruit"* Truly Delicious!

**Brewster** – Fruit is red, sweet and juicy.

**Mauritius** - Fruit is pink to red, sweet but spicier than Brewster. This tree is a vigorous grower with hemispherical shape. *Protect the first winter in the ground, then cold hardy to 25°.*

## Stone Fruit

### Apricots

**Gold Kist** – Excellent freestone apricot for warm climates. Very good quality, heavy bearer, ripens early. Self-fruitful. **300 chill hours.**

**Katy** - Large, flavorful fruit that ripens early, around May - June. A great backyard apricot for warm-winter climates. Requires 400 chill hours. Self-fruitful.

### Peaches

**Bonanza Miniature** - A very special, true dwarf peach tree with good tasting fruit! Beautiful miniature tree with a full, lush growth habit, and it only grows 5'-6' tall. Profuse pink blooms followed by heavy crops of fruit with sweet yellow meat. Works well in a container. Ripens in June. Self-fruitful. 250 or less chill hours.

**Low Chill 2N1 Peach** - Two low chill varieties on one tree – an innovation that provides higher production with just one tree! A great choice for gardens with limited space. Each tree will have 2 different selections from the following varieties – Midpride, Maypride, Eva's Pride, June Pride or August Pride (and the varieties on each tree will be labeled). All of these are great tasting, low chill selections recommended for this area. With two varieties grafted onto one tree it is a self-fruitful selection with higher production than single variety peach trees. 250-450 chill hours.

**MidPride** - Exceptional flavor and dessert quality. Best yellow freestone for warm winter climate of Houston. Mid-season ripening. Self-fruitful. **250 chill hours.**

**Red Baron** - This one has it all. Double coral-red frilled flowers, great taste (rated 10), freestone. Often blooms same time as azaleas for a real show. Ripens mid-June to mid-July. Self-fruitful. **500- 600 chill hours.** (Note: most growers think these hours should be revised. Galveston growers report great success with this variety.)

**Tropic Snow** - Excellent tasting (rated 10) white-fleshed freestone. Pale yellow skin with red blush. Large fruit ripens in May before Plum Curculio gets to the fruit. Self-fruitful. **150-200 chill hours.**

## Plums

**Beauty** – Sweet, flavorful plum. More widely adapted than Santa Rosa, and more productive in coastal climates. Reddish-purple skin, fully ripe fruit has red flesh. Harvest late May. Self-fruitful. Excellent pollinator for Mariposa. **250 chill hours.**

**Gulf Beauty** --Very early production, larger than Gulf Ruby. Bright red skin, yellow flesh. Very disease resistance. Excellent production over a 4-5 week period. Super quality. **250 chill hours.**

**Gulf Blaze** -- Released only 5 years ago with Gulf Beauty. Blooms around March 1<sup>st</sup> (2 weeks later than Gulf Beauty). Light red skin, yellow flesh. Production is scattered over 5-6 weeks. Excellent disease resistance. Very good fresh eating. **250 chill hours.**

**Gulf Rose** – Beautiful plum with rich flavor. Heavy producer of medium sized fruit. 250 chill hours. Pollinate with Beauty, Gulf Beauty, Gulf Blaze or any other low chill plum.

**Low Chill 2N1 Plum** - Two low chill varieties on one tree – an innovation that provides higher production with just one tree! A great choice for gardens with limited space. Each tree will have 2 different selections from the following varieties – Beauty, Burgundy, Mariposa, Golden Nectar or Santa Rosa (and the varieties on each tree will be labeled). All of these are great tasting, low chill selections recommended for this area. With two varieties grafted onto one tree it is a self-fruitful selection with higher production than single variety plum trees.

**Mariposa** – Red flesh, mottled maroon-over-green skin. Large fruit with small pit, nearly freestone. Sweet, juicy, firm, and delicious. Use fresh or cooked. Harvest in August. Pollinate with Beauty. **250 chill hours.**

## Pome Fruit

### Apples

**Anna** – Large crops. Sweet, crisp. Stores 2 months. Self-fruitful, but better production if pollinated by Dorsett Golden. Bears late June. **200 chill hours.**

**Dorsett Golden** – Large, firm, sweet. Golden delicious type. Stores 2 months. Pollinator for Anna. **100 chill hours.**

**Low Chill 2N1 Apple** - Two low chill varieties on one tree – an innovation that provides higher production with just one tree! A great choice for gardens with limited space. Each tree will have 2 different selections from the following varieties -Anna, Dorsett Golden, Fuji or Gordon (and the varieties on each tree will be labeled). All of these are great tasting, low chill selections recommended for this area. With two varieties grafted onto one tree it is a self-fruitful selection with higher production than single variety apple trees. 200-500 chill hours.

### Pears – Asian

Asian pears comprise a large group of pears that are crisp in texture. Often Asian pears are called apple pears because they are crisp and juicy like apples but with a different and distinctive texture. Asian pears do not change texture after picking or storage as do European pears. When mature, Asian pears are good to eat as soon as harvested or for several months after picking if held in cold storage. Most Asian pears listed are semi self-fruitful and will fruit sufficiently for the average home gardener. Your fruit yield will be greater if you plant multiple Asian pear trees. Pear trees need full sun and do not like standing water.

**Hosui Asian Pear** - High-scoring in taste tests: perhaps the tastiest Asian pear. Large, juicy, sweet, flavorful, refreshing, crisp like an apple. Brownish-orange, russet-colored skin. Pollinated by Shinko, Bartlett, or 20th Century. **450 chill hours.**

## Pears – European

**Atlas Super Orient** – The best cooking pear. Very ornamental with cinnamon-red new foliage in spring. A bud mutation discovered by Dr. Leon Atlas. Very productive; self-fruitful. **325 chill hours.**

**Southern Bartlett** – Southern Bartlett has a spreading shape, and bears in about 4-5 years. It is a modestly larger tree than Acres Home, but not as big as Tennessee. Southern Bartlett seems to be more of an alternate year bearer. An outstanding pear for the Houston area. It can be pollinated with Acres Homes, Tennessee or Southern Queen. **450 chill hours.**

**Southern Queen** - Russett colored evenly pear shaped fruit. Bears in about 5-6 years and well worth the wait. Seems totally blight resistant. Outstanding for the Houston area. Pollinate with another European Pear. Requires 300-350 chill hours.

**Tennessee** – An excellent European pear. Great flavor, excellent storage, bears in 5 – 6 years. Pollinate with Atlas Super Orient. Disease and fire blight resistant. **400 chill hours.**

**Tenosui Pear Hybrid** - Crisp and delicious, a wonderful cross between a European (Tennessee) and an Asian (Hosui) pear. Great blight resistance. Fruit stores well. Bears in 3-5 years. Pollinate with another low chill pear. 400 chill hours.

## Berries and Grapes

**Kiowa Blackberry** – (New in 2003) Produces the largest (3" long) of the Arkansas varieties. Produces large quantities of outstanding, flavorful berries for about six weeks. This thorned variety grows 5-6' tall with a 4-8' spread and blooms earlier and longer than other blackberries. If you can only grow one variety, this is by far the best.

## Blueberries

**Brightwell** – Medium-large light blue berry, sweet flavor. Early to mid-season ripening. Brightwell has an upright, vigorous growth and is a consistent producer. Pollinate with any other variety.

**Climax** – Medium size berries, sweet flavor. Upright growth with intense green foliage. Early ripening. One of the very best for harvesting. Pollinate with any other blueberry.

**Premier** – Large, light blue, good quality fruit, excellent flavor. Highly productive, upright growth, good foliage. Early to mid-season ripening. Pollinate with any other blueberry.

**Tifblue** - medium to large light blue, good quality berries. Vigorous upright plants hold up well until last berries are harvested. Early to mid-season ripening. The best ornamental for fall leaf color. Pollinate with any other blueberry.

**Woodard** – A large, light blue rabbiteye blueberry of very high quality. The bush is moderately vigorous, with heavy production. Ripens early, mid May.

## Grapes – Muscadine (need 1 male for every 2 females)

**Black Beauty** - Clusters of large beautiful, black-skin fruit, 1" - 1 1/4" in diameter. Sugar content 24.5%. Ripens mid-late season. Dry scar. Vigorous vine. One of the best black Muscadines. Female—use Ison to pollinate.

**Darlene** – Bronze female. The best of the bronze scuppernongs. Consistently large size throughout vines, not erratic. 24% sugar, dry scar, melting pulp, excellent quality.

**Ison** – Black male, self-fertile. 19% sugar. Very productive, ripens uniformly in large clusters, early to mid-season. Best black pollinator. 1-1/8" fruit.

**Sweet Jenny** – Bronze female. 23% sugar. Large clusters, disease resistant, early to mid-season. Fruit 1-1/2".

**Supreme** - Largest muscadine! Large clusters of black fruit. 23% sugar content. Heavy producer on a vigorous vine. Dry scar. Ripens in mid to late season. Female—use Ison to pollinate.

## Grapes - Bunching

**Mortenson Hardy** – The only bunching grape suitable for Houston! A super table grape, the size of a quarter, green with a pink blush. Excellent taste with very few seeds. Vigorous vine and, most importantly, Pierce's disease resistant. The first of it's kind. Ripens the second week of August. Do not plant in sandy soil. An absolute MUST for your yard or garden. Self-fruitful.

# Tomatoes

## **Amish Salad**

*Cherry Heirloom Open Pollinated (80 days)*

Indeterminate: Small, pink, 2 oz. oval cherries seem to last forever on the vine without rotting or losing flavor. Flesh is very firm, mild and sweet, perfect for sauces, salads and for drying. Up to 6 blemish-free fruits per cluster, with many clusters on large plants that have heavy, regular-leaf foliage cover not typical of cherry varieties. Well-suited to both fresh market and home garden.

## **Andrew Rahart's Jumbo Red**

*Large Heirloom Open Pollinated (90 days)*

Indeterminate: So juicy, so sweet, so delicious...this huge **heirloom** beefsteak is best eaten straight from the hand to enjoy its fresh-from-the garden flavor. Smother a sandwich with a jumbo slice to add just a hint of tartness. Disease resistant, sturdy vines support intensely red, smooth-skinned, 4" fruits, 12 to 24 oz. each. Superior yields.

## **Arkansas Traveler**

*Med-Large Heirloom Open Pollinated (90 days)*

Indeterminate: **Heirloom** variety from stock seed discovered in the Ozark Mountains of Arkansas and Missouri. Fruits are rough, medium-sized, about 6 oz., with an excellent, creamy, mild flavor. Highly adaptable.

## **Beefsteak**

*Large Heirloom Open Pollinated (80 days)*

Indeterminate: These large, flattened, solid, meaty, juicy, brilliantly red fruits are slightly ribbed and weigh up to 2 lbs. An excellent slicer, with a rich, sub-acid flavor.

## **Brandywine**

*Large Open Heirloom Open Pollinated (90-100 days)*

Indeterminate: An **Amish heirloom** that dates back to 1885 and is generally considered to be the world's best-flavored tomato. Plants look like potato vines with good yields of extra-large (weighing up to 1-1/2 lbs.), firm, clear-skinned, light rosy-pink fruits.

## **Brandywine, Black**

*Large Heirloom Open Pollinated (80-120 days)*

Indeterminate: A prolific yielder whose novel, black fruits are well-formed, oval shaped, with "real tomato taste"!

## **Brandywine, Red**

*Large Heirloom Open Pollinated (90-100 days)* Indeterminate: Scarlet-red, gourmet sister to Brandywine.

## **Brandywine, Yellow**

*Large Heirloom Open Pollinated (90-100 days)*

Indeterminate: Golden-yellow version of Brandywine, with prolific yields of flattened, somewhat irregular fruits.

## **Bush Celebrity**

*Med-Large Hybrid (67 days)* Determinate: Abundant, large, flavorful fruits on plants just 15" tall mature a few days earlier than Celebrity and ripen from the inside out with no green shoulders. Glossy red fruits average 8 to 9 oz. with that famous Celebrity flavor that balances sugars and acids. Even stronger disease resistance, and an ability to set fruits under many growing conditions.

## **Bush Champion**

*Med-Large Hybrid (65 days)* Determinate: One of the best varieties for small space gardens and containers, bar none. Compact plants grow to just 24" tall, producing extra-early yields of big, 8-12 oz. fruits with excellent flavor. Displays similar qualities of its popular namesake Champion and exceeds our expectations with satisfying performance in virtually every climate. Good disease resistance.

## **Carnival**

*Med-Large Hybrid (68 days)* Determinate: Sister variety to Celebrity, somewhat earlier and larger, with 8 oz., smooth, flavorful fruits. Has disease resistance comparable to Celebrity, but vigorous vines are shorter and more compact.

## **Caro Rich**

*Large Heirloom Open Pollinated (80 days)*

Determinate: Large, beefsteak-type, 10 to 12 oz fruits get their deep golden-orange color from their high vitamin content, particularly that of beta-carotene (10 times as much as most tomatoes). Very low in acid for nice, sweet flavor. Heavy production of 3-1/2", nearly globe-shaped, smooth fruits.

## **Celebrity**

*Med-Large Hybrid (70 days)* Semi-determinate: This AAS Award Winner established a new standard for main-crop hybrids requiring multiple disease resistance. Highly adaptable from Canada to the South. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz.

### **Champion**

*Med-Large Hybrid (62 days) Indeterminate*. One of the earliest full-sized tomatoes bred for those luscious tomato sandwiches. Flavorful and prolific, the 6 to 8 oz., round fruits are solid, meaty and very sweet.

### **Cherry Blossom**

*Cherry Hybrid (70-75) Determinate*: Heavy producer of extra large cherry tomatoes. Globe to deep globe shaped fruits, with green shoulders, are crack resistant and full of excellent sweet flavor. Plants are tall and vigorous.

### **Christmas Grapes**

*Cherry Heirloom Open Pollinated (75 days) Indeterminate*: Highly productive and easy to grow, this rewarding variety produces loads of 1-1/2 to 2 oz., bright scarlet-red fruits clustered in grape-like bunches. Fruits are very sweet at first bite, followed by strong tomato flavor.

### **Climbing Trip-L-Crop**

*Large Heirloom Open Pollinated (85 days) Indeterminate*: Enormous yields on vigorous vines that may grow as long as 25 ft. and should be trellised. Produces 2 to 3 bushels of fruits, each measuring up to 6" across, red and meaty, making this variety fine for canning.

### **Corona Ps**

*Med-Large Hybrid (72 days) Determinate*: A prized native of sunny Mexico, where some of the world's finest tomato-based cuisine originates. Large, 8 oz. fruits, with green shoulders, are deep oblate and ripen to a brilliant red. Corona is a heavy yielder and therefore an economical choice that's certain to please. Produces strong, vigorous plants with excellent disease resistance.

### **Costoluto Genovese**

*Med-Large Heirloom Open Pollinated (90 days) Indeterminate*: An excellent performer in both open air and greenhouses. Vigorous plants produce ribbed, firm, fleshy fruits weighing up to 7 oz., with fine, sweet flavor. Good disease resistance.

### **Dixie Golden Giant**

*Large Heirloom Open Pollinated (85-100 days) Indeterminate*: An unusual **heirloom**, grown by the **Amish** since the 1930's. Huge, golden-yellow beefsteak tomatoes have a delicious, fruity flavor with few seeds. These 1 to 2 pound fruits mature earlier than some others of its type, and may feature a pink blush on the blossom end. Very vigorous vines.

### **Early Girl**

*Med-Large Hybrid (57 days) Indeterminate*: It's hard to find tasty, full-sized fruits like this extra-early in the season! Meaty, ripe, red fruits, 4 to 6 oz., are slightly flattened and bright crimson throughout. Very appealing, with firm texture and blemish-resistant skin. Heavy yields on hardy vines.

### **Evergreen**

*Med-Large Heirloom Open Pollinated (72 days) Indeterminate*: Just like the name implies - an unusual tomato that actually remains green, even when ripe. Firm, solid fruits have a mild, delicious flavor, and are just right for frying or for that special conserve recipe. Produces medium to large fruits on plants with vigorous vine growth.

### **Gardener's Delight**

*Cherry Heirloom Open Pollinated (72 days) Indeterminate*: **German-bred** and prize-winning **heirloom**, producing long, grape-like, red, sweet, 3/4" fruits in clusters of 6 to 12. Sugar-sweet crack resistant and bears until frost. Hardy vines require staking or caging.

### **German Red Strawberry**

*Large Heirloom Open Pollinated (80 days) Indeterminate*: This **German heirloom** is the quintessential sandwich tomato. Delicious, uniform fruits resemble strawberries, but are much larger, averaging 10 oz. and 3-1/2" long. Solid meat has few seeds and little juice, yet delivers big on taste.

### **Giant Belgium**

*Large Heirloom Open Pollinated (82-90 days) Indeterminate*: A popular **heirloom**. Huge, sweet fruits average 1 to 2 lbs. and have weighed in at nearly 5 lbs. Dark pink fruits have smooth blossom ends and a low-acid, mild flavor, so sweet that some growers use them to make wine. Solid meat and size means one slice per sandwich!

### **Green Grape**

*Cherry Heirloom Open Pollinated (70 days) Determinate*. No more waiting for green tomatoes to turn red and ripe without spoiling. Fruits are just under 1" across, profusely borne on vigorous plants. Very juicy and sweet, perfect for naturally green ketchups, soups, garnishes, sauces and hors d'oeuvres.

### **Heartland**

*Med-Large Hybrid (68 days) Semi-Indeterminate:* Earned its outstanding reputation in the Family Circle "Name That Tomato Contest" in the mid-1980s. Dark green foliage protects sweet, 6 to 8 oz. oblate fruits. Frequently called a dwarf tomato due to its compact habit - just the right size for large pots and tubs in small space gardens. Best staked. Semi-indeterminate.

### **Homesweet**

*Med-Large Hybrid (70 days) Determinate:* Developed specifically for home gardeners, its sugar-like flavor ranks among the sweetest of all mid-size tomatoes. Fruits average up to 6 oz. Very disease resistant. An improved Homestead-type.

### **Isis Candy**

*Cherry Heirloom Open Pollinated (70-80 days) Indeterminate:* Picture-perfect fruits of superior quality, marbled in red and with a cat's eye starburst on each blossom end. To call these 1-1/2" cherry tomatoes merely "sweet" is to understate their complex flavor - silky blend of sugary sweetness and rich fruitiness. Heavy yields of short trusses, in double rows, of 6 to 8 fruits each.

### **Jaune Flamme**

*Small-Med Heirloom Open Pollinated (80 days) Indeterminate:* A gorgeous study in contrasts, with bright orange skin surrounding reddish flesh that is a rare find in **heirloom** tomatoes! Fruits are slightly larger than cherry varieties, about 2 to 3 oz., with thick walls that still remain tender and flavorful. Sweet, high-yielding and especially valued as a salad tomato for its beautiful appearance.

### **Juliet**

*Cherry Hybrid (60 days) Indeterminate:* 1999 AAS Winner. Famous for yielding the first elongated, grape-like fruits that don't crack! Clusters of unusual, sweet-flavored fruits cling to the vine longer than any other cherry tomato. Glossy, red-skinned fruits weigh 1 oz. each.

### **Keepsake**

*Hybrid (70 days) Determinate:* The first hybrid "long shelf life" tomato designed for the home gardener, and one of the few varieties with "real tomato" flavor! Often called a timed-release variety, Keepsake's flavor is outstanding! And what incredible staying power...this tomato will wait for harvest until you're ready, with no loss of quality! Prolific fruits ripen all over at the same time, from the inside out.

### **Mexico Midget**

*Cherry Heirloom Open Pollinated (60-70 days) Indeterminate:* An old-time, south-of-the-border favorite that continues to prove its value as a stellar salad tomato. Tiny, red, cherry-type fruits weigh down trusses with prolific yields throughout an extended growing season. Round 1/2" fruits explode with irresistible flavor. Very reliable.

### **Omar's Lebanese**

*Large Heirloom Open Pollinated (80 days) Indeterminate:* Monster tomatoes, 1 to 2 lbs., from a **Lebanese** hill town - luscious and incredible! Taste-tempting pink fruits are huge, meaty and somewhat irregular - rich, sweet and juicy. This variety has already become a favorite of American tomato aficionados because of its excellent yield and their superb flavor. Harvest a prize-winning crop of huge, highly-productive, 5" monsters!

### **Patio Hybrid**

*Small-medium hybrid (70 days) Determinate:* Perfect for container gardening or limited space. Vines are extremely compact, yet produce medium-sized, deep oblate fruits that are smooth, firm and flavorful.

### **Porter**

*Small-Med Heirloom Open Pollinated (78 days) Indeterminate:* An old-time drought-resistant favorite in the Southwest, featuring dark pink, 2 oz. smooth, plum-shaped fruits on sprawling, vigorous vines. High yields of these tender-skinned beauties are a perfect choice for canning and juicing.

### **Quimbaya**

*Small-Medium Hybrid (75 days) Indeterminate:* For years, the highly prized flavor of Quimbaya was a well kept secret in the Columbian rain forest. This Santa Clara-type tomato has elongated, blocky fruits that are 4 – 5 oz each with superb flavor. Requires staking.

### **Sweet Chelsea**

*Cherry Hybrid (64 days) Indeterminate:* Tremendous 5 to 6 ft. vines yield high numbers of exceptionally early, super-sweet, tender-skinned fruits. Vines boast as many as 10 clusters of fruit at one time, each with 15 to 20 large cherries, 1 to 1-1/2" in diameter. Displays high crack-resistance and drought tolerance. Low in acid. Performs best when staked. Nice for fresh market, bears full-season.

### **Talladega**

*Large Hybrid (60-67 days) Determinate*: A mid-season variety, originally developed for Southeast growing regions where heat-setting ability is needed in the spring and fall. Deep red, beefsteak-type fruits are globe-shaped with slightly ribbed shoulders and good size, reaching 8 ounces or more each. Hearty flavor and dense flesh make Talladega a superior slicer. Yields are consistently prolific, with many quality fruits per plant. Spotted Wilt Virus resistant. Best when staked.

### **Tolstoi VFFT**

*Small-Med Hybrid (70-75 days) Indeterminate*: Developed by breeders in **India**, and quickly adopted for its many fine qualities by growers and home gardeners in Mexico, Holland, China, Guatemala, Hungary and of course, North America. Vigorous yielder of up to 13 bright red, 3 to 4 oz., round fruits per cluster that are full-flavored and easily harvested.

### **Tommy Toe**

*Cherry Heirloom Open Pollinated (70 days) Indeterminate*: This **heirloom** from the Ozark Mountains is excellent in salads or for juices - a gourmet taste-test winner! Its 1/2 to 1" fruits are smooth, mild, glossy red and range from round to oval in shape. Resists early blight and black rot. Prolific reseeded.

### **Yellow Pear**

*Small-Med Heirloom Open Pollinated (78 days) Indeterminate*: Vigorous vines produce high yields of 2", yellow-skinned, pear-shaped fruits with few seeds. Slightly later than Red Pear, but with the same prolific yields and dependable performance.

# Peppers

## **Ancho 101**

*Medium-Hot Chili (76-80 days)* Mexicans use this pepper fresh to make chile rellenos. Ancho's heart-shaped fruits, 4" by 2-1/2" at the shoulder, have medium-thick walls and turn from blackish-green to rust red as they mature. The richly-flavored mature peppers are often dried and ground into chili powder. Peppers taper to a blunt point, and wrinkled skin is even more distinctive when dried. Plants are 30 to 36" tall with a spreading habit. Dried peppers may be strung into long ropes or wreaths.

## **Aruba Hybrid**

*Sweet Non-Bell (65 days)* A cubanelle-type pepper producing unique, elongated, 3 to 4-lobed fruits up to 10" long, with a distinctive flavor that is mildly sweet and fruity with a hint of heat. Perfect for salads and stir-fry. Peppers mature from lime-green to orange to red to chocolate. A vigorous yielder.

## **Baby Belle**

*Sweet Bell (68 days)* These tasty, tiny, 2" by 2-1/2" sweet bells will certainly be the hit of any salad bar and are just the extra touch for that special gourmet dish. These mostly 4-lobed, emerald green beauties waste no time in turning mature bright red! Resistant to Tobacco Mosaic Virus.

## **Balloon**

*Sweet/Hot when mature (100 days)* A truly distinctive pepper whose unique shape inspired its name. Crisp, bell-shaped fruits, about 3" across, each feature 3 or 4 flat, square-tipped "wings" that flare dramatically. The wings are sweet but the seeds are very hot. Tall, 3 to 4 ft. well-branched plants, with small leaves, produce satisfying yields.

## **Big Bertha Hybrid**

*Sweet Bell (70 days)* One of the most popular for fresh market, home gardens and gourmet chefs. Extra-large, mostly 4-lobed, superior fruits mature up to a full 7" long by 3-1/2" across, turning deep green to red, with full-season fruiting. Resists Tobacco Mosaic. Upright plants grow 25 to 30".

## **Big Jim**

*Medium Hot Chili (75-80 days)* Released by New Mexico State University, and the largest of the chile peppers, with medium-hot fruits measuring 10 to 12" long and weighing up to 4 oz.! The best we've found for Chiles Rellenos. An old "tried and true" variety, now making a comeback. Sturdy 24-36" plants yield 24-30 pods per plant, which tend to ripen all at the same time. Flowers well, even when hot.

## **Bulgarian Carrot**

*Hot (65-68 days)* A charming heirloom whose seed was supposedly smuggled out through the Iron Curtain a quarter century ago. Its fluorescent orange, 3-1/2" fruits seem to almost glow with a brilliant hue and intense flavor - fruity and pungent at the same time - adding a colorful tint to glazes, marinades and salsas.

## **Candente Hybrid**

*Sweet Bell (72-77 days)* A uniform main-season variety whose blocky fruits are very nearly square, measuring 4-1/2" top to bottom and side to side. The three to four lobed fruits are thick-walled, crisp and firm, even when matured fully red. Excellent disease resistance.

## **Caribbean Red**

*Hot (110 days)* What's the hottest pepper you can name? Red Habenero? Scotch Bonnet? Not even close! None of these scorchers can hold a candle to the heat generated by Caribbean Red's wrinkled little fruits! Officially, the jury may still be out on the world's hottest pepper, but Caribbean Red came out on top in test after test, against scores of other peppers from around the world. Blunt, tapered, 1-1/2" fruits rate twice as hot as a typical commercial Habanero and can be used green, although they will be a little less hot and firm. Plants grow to 30".

## **Chiltepin**

*Hot (90 days)* We rank this one among the top 3 hottest peppers on the market, although some rate it even higher on the heat scale. Don't be fooled by the unassuming size of these pea-like, 1/2" fruits - they pack a wallop! Prolific, 8 to 10" bushes produce extremely hot fruits whose small size is very versatile in recipes.

**Chinese Giant**

*Sweet Bell (90 days)* A mild, mid-season type that's a perfect choice for home gardens. Produces fruits that are of a uniformly large and blocky bell shape, with thick walls, ideal for stuffing. Sweet flavored peppers ripen to a brilliant cherry red color, each one averaging 6" across and 4 to 5" deep.

**Colossal Hybrid**

*Sweet Bell (70 days)* A high-yielder with extra-large, well-formed fruits whose walls stay firm and crunchy even when fully ripe. Mature from medium-green to bright red, and set well even in adverse, cool conditions. A favorite of home gardeners for its ability to stack fruit up the plant without compromising fruit shape.

**Commandant Hybrid**

*Sweet Bell (75 days)* If you're looking for a top-performing mid-to-late season pepper, this huge sweet bell comes highly recommended. Extra large fruits set well in both warm and cool temperatures, developing a blocky, thick-walled shape that lends itself well to stuffing and slicing. Fruits start out green and mature to red, on vigorous plants, with good cover. Disease resistant.

**Corno Di Toro**

*Sweet Non-Bell (72 days)* This heirloom "Horn of the Bull" pepper is imported from Italy. Fruits are 8 to 10" long, curved much like its namesake. Fruits ripen to a gorgeous red cone at maturity, with superb taste and size. Tall plants are very vigorous.

**Cubanelle**

*Sweet Non-bell (65 days)* Sweet Italian frying type with delicious taste. Long, green, thick-skinned fruits have 2 to 3 lobes and turn yellow, then bright red at maturity. Peppers measure about 5-1/2" x 2-1/2" and are tastiest when fried in olive oil.

**Early Jalapeno**

*Hot (60-65 days)* Very hot, ideal for Mexican dishes. Deep green fruits mature to red. Sausage-shaped fruits, 3-1/2" by 1-1/2", are also perfect for pickling. Just like Jalapeno, but earlier and better adapted to cool coastal conditions. Compact, non-brittle bushes.

**Fish Hot Pepper**

*Hot (90 days)* Originated in Africa. Came to us from the Philadelphia/Baltimore region, this heirloom is considered by many to be the best variety to use when cooking fish and shellfish. Plants, 18 to 24", feature decorative green and purple foliage splashed with white. High yields of very hot, pointed fruits, about 1-1/2" long, range from white with green stripes, to orange with brown stripes, to brilliant red - some deep purple too. This variety is really fun to grow!

**Foiled You Jalapeno Hybrid**

*Sweet Non-Bell (65 days)* The scorching heat of most jalapenos makes the distinctive flavor hard to enjoy. Now "Foiled You" emerges as the perfect pepper for mild sauces, salsa and stir-frys...not pungent, not hot, but still enormously flavorful. Plants grow 27" tall, bearing loads of large, thick-walled fruits measuring about 1-3/4" wide at the shoulder, maturing from green to red. Yield is enormous!

**Giant Marconi Hybrid**

*Sweet Non-Bell (70 days)* 2001 AAS Winner. Not technically a Marconi Pepper, but displays so many similar traits it has earned the name! Large, tapered, fruits grow to 8" by 3", with a sweet, smokey flavor that's equally delectable when eaten green or red, fresh or grilled. Widely adaptable, it produces larger than normal crops just about anywhere. Withstands severe weather and disease.

**Golden Summer Hybrid**

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

**Goliath Goldrush Hybrid**

*Sweet Bell (72-75 days)* Another superb introduction from Goliath. This Goliath's treasure is worth its weight in gold, and the rush is on to enjoy its rich rewards! Fruits mature from green to bright yellow, producing sweet and flavorful, crispy, 4-lobed bells. Plants are compact and open for easy harvest, with high yield potential. Luminous fruits average 3-1/2" by 4" each and make a bright gold presentation against dark green foliage. Disease resistant.

### **Gypsy Hybrid**

*Sweet Non-bell (60 days)* This AAS Winner is an extremely early, heavy producer of wedge-shaped, tasty peppers with sturdy walls and crunchy, firm, sweet, flesh. A very reliable yielder, all season long. Plants grow to 18" tall. Tobacco Mosaic Virus resistant.

### **Habanero (Original)**

*Hot (95 days)* (The original strain) Among the very hottest ever measured! Capsicum chinense is reportedly 1,000 times hotter than Jalapeno! Native to the Yucatan, lantern-shaped, 1" by 1-1/2" pods, with thin, wrinkled light green flesh, ripen to a lovely golden orange. Slow to germinate, and must be grown in warm, moist conditions. A favorite for sauces. High-yielding plants grow 36" tall.

### **Habanero, Mustard**

*Hot (95-100 days)* A unique hot pepper in every respect, with strongly-ridged, color-washed fruits that are fun to grow and display. First showed up as an off-type in a Pennsylvania garden, now grown as a legitimate variety with novelty appeal. Pungent fruits turn the heat way up on any cuisine!

### **Habanero, Peach**

*Hot (95-100 days)* Plenty hot, despite its "sweet" name. Compact plants average 16-18" in height, making them ideal for container plantings and patio gardens. Plants are very prolific, bearing large crops of crisp, golden fruits that blush with color. Traditional habanero flavor with a pretty new look.

### **Holy Mole Hybrid**

*Hot (85 days)* 2007 AAS Winner! Gourmet quality, chocolate brown fruits are bright green at early maturity, then darken to warm brown over the next 2 weeks. A distinctive, but not overly spicy, pepper used as a staple in Mexico's famous Mole sauce and many other dishes. Crunchy fruits can reach 7 to 9" in length and 1-1/2" in width. Sturdy 3 ft. plants produce multiple harvests. Early crops are most often sliced for toppings and baking, while the dark brown, fully mature fruits can be dried and ground.

### **Hot Portugal**

*Hot (65 days)* Very hot, very thin, very red, very glossy - this superb variety doesn't do anything halfway! Elongated, curved fruits on 4 ft. plants grow to 7" or more in length. Can be harvested and used at the green or red stage.

### **Hungarian Yellow Wax**

*Hot (67days)* Spicy, fairly hot banana shaped fruits, 6" long and 1-1/2" across - perfect for pickling. Matures from light yellow to bright red. Best hot pepper for cooler climates. Ever-bearing plants are 16 to 24" tall, strong, upright.

### **Jupiter**

*Sweet Bell (70 days)* One of the best open-pollinated varieties. Large, blocky, 4-lobed, sweet-flavored fruits have thick green walls that ripen to red. Widely adapted and Tobacco Mosaic Virus tolerant. Sturdy, 30" plants with dense leaf canopies protect high yields.

### **Keystone Giant Resistant 111**

*Sweet Bell (72-75 days)* Large fruits, 4-1/2" x 3-1/2", are 4-lobed and thick-walled - perfect for stuffing! Plants bear heavily, even when under stress. Tobacco Mosaic tolerant.

### **Kung Pao Hybrid**

*Hot (85 days)* The authentic "Asian Connection" for America's love affair with Oriental cuisine! Longer and far skinnier than North American varieties, with thin walls that dry quickly to seal in the flavor and heat - about 10,000 Scovilles! Big, 30" plants with 4-1/2" long peppers that mature from green to red with no loss of taste. Use where heat is desired and fine flavor is essential.

### **Lemon Drop**

*Hot (100 days)* This terrifically hot, citrus-flavored heirloom pepper is a popular seasoning in **Peru**, its country of origin. Bright yellow, crinkled, cone-shaped fruits are about 2-1/2" long and 1/2" wide, with less than 15 seeds per pepper on average. Dense plants grow to about 2 ft. high and wide, and are typically covered with neon-bright fruits, making this an excellent choice for container gardening.

### **Mariachi Hybrid**

*Hot (67 days)* **2006 AAS Winner!** These delicious, mild, fleshy fruits are low in pungency, with Scoville readings of just 500 to 600 when grown under non-stressful conditions. Large fruits mature red but are usually harvested yellow. Ready for picking a full 10 days earlier than most other chili types. A delicate gourmet flavor with fruity overtones that lends itself well to cooking, grilling, pickling and salads. Widely adaptable, 24" plants set 4"x 2" fruits continually throughout the growing season.

**Mexibel Hybrid**

*Hot (70 days)* A bell pepper with a mild chili flavor? Absolutely -that's why it's an AAS Winner! Plants grow up to 26" tall, bearing lots of 3 to 4-lobed fruits with firm flesh. Ripens from green to chocolate to red and can be eaten at any time. Tolerant to Tobacco Mosaic Virus.

**Mini Belle Mix**

*Sweet Bell (60 days)* A festive and charming mix of tiny bell peppers, just 1-1/4", on 24" plants. Prolific yields of fruits with sweet, firm flesh that is surprisingly thick and flavorful. All peppers start out green, and mature to a range of yellows and reds. Resistant to Tobacco Mosaic Virus.

**Mohawk Hybrid**

*Sweet Bell (75 days)* Here's the perfect new variety to add to your patio garden. Mohawk thrives in hanging baskets, with compact plants that spread up to 10" and reach just 8" in height. Tasty, 4 to 5" fruits are blocky, thick-walled and can be harvested green or allowed to ripen to a glossy orange. Very early and productive, with a good shelf life. A truly satisfying bell pepper that can be grown just steps from your back door.

**Mucho Nacho Hybrid**

*Hot (68-70 days)* Here's a mucho impressive jalapeno from Mexico, with a big and powerful taste! Jumbo, 4" fruits are fatter, thicker, heavier, a bit hotter, and up to a full inch longer than regular jalapenos and are usually green (they mature red). Plants are vigorous and high yielding, setting heavy loads about a week earlier than is typical of jalapenos.

**Mushroom**

*Hot (90 days)* Truly filled with fire! Mushroom-shaped peppers are 2" across by 2" long, especially nice for pickling or drying. Plants are 24 to 30" tall, with high yields of green peppers ripening to red.

**Orange Scotch Bonnet**

*Hot (120 days)* Hotter than Habanero? You judge! Definitely later and not as long. The bonnet-shaped fruits are bright orange when ripe; flavor is smoky and fiery hot. Plants, 30" tall are excellent in containers in the North.

**Paprika Supreme Hybrid**

*Sweet Non-bell (85-90 days)* A specialty pepper bred for making paprika, and the first available hybrid of its kind! Its mildly pungent fruits are 7" long and specially bred to dry quickly.

**Peperoncino**

*Sweet Non-bell (72 days)* You've seen these little beauties pickled in gourmet shops. This strain is imported directly from Athens, Greece, and is unsurpassed for purity and productivity. Abundant yields of thin, yellowish-green fruits, 2 to 4" long, stay sweet until late maturity. Harvest when fruits are at the green stage. Vigorous plants grow to 30" tall.

**Peto Wonder Hybrid**

*Sweet Bell (74 days)* A consistent yielder of huge fruits that will have your neighbors taking second looks at your garden! Among the largest fruits we've ever seen, maturing green to deep red, with plenty of sweet bell flavor packed into an elongated shape that averages a full 6-1/2" by 4".

**Senorita Hybrid**

*Mild Jalapeno (60 days)* From Costa Rica comes a great jalapeno pepper - flavorful without the pain! Mildly spicy, cylindrical fruits, about 3" long have smooth dark green skins. Sturdy plants grow to about 28" tall and are disease resistant. *Senorita Hybrid* is an excellent alternative for those who like their heat in small doses!

**Spanish Spice Hybrid**

*Mild Chili (63-68 days)* Flavorful and aromatic when grilled or fried, this European import looks like a green chili pepper, but has a pleasing spicy taste, rather than heat. Extra-early fruits average 7" in length and are sensational cooked or raw in salads. Very thin walls allow peppers to cook quickly. A heavy yielder.

**Super Chili Hybrid**

*Hot (75 days)* One of the hottest, most pungent chili peppers, this 1988 All-America Selections Winner features a highly ornamental, semi-compact, 24" plant bearing 2-1/2" elongated fruits with plenty of hot chili flavor. Bred for increased yields, ripens from green to orange to red. Ideal for patio and container gardens - bring plants indoors during severe winters for continuous yields all winter long.

**Super Heavyweight**

*Sweet Bell (77 days)* This jumbo bell-type pepper is a handful! A centerpiece variety for your garden with enormous fruits that are thick-walled and blocky. These are very sweet and have a crunchy texture. Huge fruits, weighing up to 9oz, that ripen from green to gold, with thick flesh that is low in calories but high in Vitamin C. Perfect for stuffing or eating fresh.

**Sweet Goliath Hybrid**

*Goliath (71 days)* A sensational sweet bell. Massive, 4-lobed fruits set well under a variety of conditions. Vigorous plants set hugs, elongated, thick-walled specimens measuring 4" x 7" with plenty of substance and terrific flavor. Left on the plant, the fruit will ripen from bright green to dark red. More Vitamin C than oranges!

**Sweet Spot Hybrid**

*Sweet Non-bell (75 days)* A tremendously prolific, super sweet hybrid, specially bred to resist Bacterial Spot races 1, 2 and 3 in wet climates and under heavy irrigation. Delivers more disease resistance, more flavor and more harvest than most sweet bells, averaging 35 fruits per plant in one trial! Tapered, 2-lobed fruits start out greenish-yellow, maturing to yellow and then to red, when they're at their sweetest. Fruits are 8" long by 2" wide at the shoulders, with thick walls and sturdy structure.

**Tabasco**

*Hot (81 days)* Exceptionally hot - one of the hottest peppers ever developed. Bred for the famous extra-hot Tabasco sauce. Fruits ripen from yellow-green to red, and are easily harvested. Vigorous, high-yielding.

**Thai Hot**

*Hot (40 day)* Thai Hot is a Thailand original that's ornamental as well as edible - if you can stand the heat! Its stocky, 8" plants are covered with peppers that start out a deep green in color, then mature to bright red as they grow 2 to 3" long. fleshy pods are particularly good in Oriental dishes and chili. You'll appreciate their beauty in borders and containers, and savor their flavor in the kitchen!

**Tobago Seasoning**

*Hot (85 days)* Discovered in 1999 in a market on the island of Tobago, where it is used extensively to season local cuisine. Flavor is distinctive and moderately hot, more subtle than many hot peppers. Fruits are slightly variable, maturing to tropical shades of magenta, bright red and orange.

**Tricolor Variegata**

*Ornamental (72 days)* Makes a spectacular houseplant or container planting! As Tricolor Variegata matures, each leaf exhibits shades of white, green and purple in a never-ending, variegated display, with no two leaves the same. Purple stems and blooms add to the richness and charm. Fruits are hot, best used as a garnish, and turn from deep purple to bright red at maturity.