

Urban Dirt

All about Herbs!

Gardening Events and Information for Texans

Herbalicious

Article and photos by Terri Simon, Master Gardener

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

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

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

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



A mixture of different types of basil

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

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

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Upcoming Events

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

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

March 2018

Educational Program

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

Green Thumb Gardening Series - Herbs

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

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

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

Open Garden Day

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

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

April 2018

Educational Program

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

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

Green Thumb Gardening Series - Soils and Composting

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

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

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

Open Garden Day

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

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

2018 Plant Sales

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

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

Have Garden Questions?

Email your questions and photos to: phone hcmga@gmail.com or

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

Visit txmg.org or contact the Harris County Extension Office, 713-274-0950, coordinator.harrishort@gmail.com for information.



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

by Karen McGowan, Master Gardener

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

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

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

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

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



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



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

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

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

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

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

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

Citations:

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

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

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



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

Saturday, February 24th
Fruit Tree & Tomato
Sale

Saturday, March 24th
Herb, Perennial &
Pepper Sale



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



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



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

Beautiful and Versatile Basil

by Betty Bailey, Master Gardener

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



Blooming basil

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

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

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

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

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

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

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

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

cont'd on pg.11



Purple basil

Citations:

"Herbs for Texas Landscapes" Texas A&M Extension, 2016
"Fall is for Herbs" Texas A&M Extension
"Herb Gardening: Sweet Basil", University of Illinois, 2018
Basil: The Gourmet Garden, 2018



Earth-Kind® Residential Landscaping Workshop

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

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

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

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

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

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

Herbalicious, *cont'd from pg. 1*



An herbal garden with oregano, lavender, rosemary and thyme

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

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



Lavender

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



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

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

Oh My Oregano!

by Becky Lowicki, Master Gardener

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



Who knew? It's easy to grow, provides a green respite for the eyes when all else is wilting, plus its multi-use capacity from healer to foodie favorite makes it a top pick in the herbal kingdom.

Recognized as the International Herb Association's Herb of the Year (2005), *Oregano* *Origanum* spp is of the Mint family (Lamiaceae). Its regal crowning includes the cultivar 'Aureum' with golden foliage and mild taste having earned the Royal Horticultural Society's Award of Garden Merit.

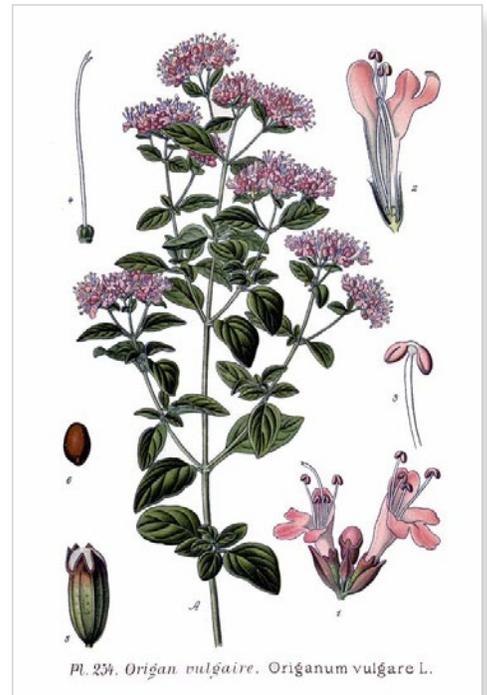
A quick perusal of the Herb Society of America - South Texas Unit indicates more than 20 species of this popular perennial, most of which are grown for culinary use, including *Origanum majorana* (oregano and marjoram); *Origanum vulgare* (Spanish or wild oregano) and *O. v. var. prismaticum* (Greek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



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

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

Cheerful disposition, fragrant healer and palette pleaser make this herb a wonderful green gardening favorite.





Rainwater Harvesting Workshop

Rainwater is the best water for your plants!



When: Thursday, April 19, 2018

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

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

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



Enrollment is limited to the first 30 participants.

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

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

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

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

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

2018 Tuesday Open Garden Day schedule	
Mar. 27th	Aug. 28th
Apr. 24th	Sep. 25th
May 22nd	Oct. 16th
Jun. 26th	Nov. – TBD
Jul. 24th	Dec. – Winter break

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

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

Legends abound about basil. Some myths say that a sprig of basil encourages a love relationship. Could basil be the love potion sought throughout the ages? Legends claim that basil wards off evil. Others believe that basil wilts when touched by a person who is dishonest. All legends aside, most of us use basil in cooking. The following recipe for Pesto offers one way to perk up a meal with basil.

Basil Pesto

Ingredients

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

Preparation

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



Basil pesto

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

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



FACT SHEET

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

Vegetable Varieties for Harris County

* Top performers in Harris County trials

BEANS

BUSH

Accelerator *
 Contender
 Jade
 Provider *

POLE

McCaslan
 Northeastern
 Rattlesnake

LIMA (BUTTERBEAN)

Fordhook
 Florida Butter
 Henderson
 Jackson Bush
 Sieva (Carolina)

BEETS

Chioggia
 Detroit Red
 Pacemaker III

BROCCOLI

Arcadia *
 Green Magic *
 Packman

BRUSSEL SPROUTS

Diablo
 Tasty Nugget

CABBAGE

Early Jersey Wakefield
 Point One
 Ruby Perfection
 Sombrero

CHINESE CABBAGE

Brisk Green
 Joi Choi
 Pac Choi

CANTALOUPE

Ambrosia
 Caravelle
 French Orange *
 Super 45
 Tasty Bites

CARROTS

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

CAULIFLOWER

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

CHARD

Bright Lights
 Fordhook
 Rhubarb

COLLARDS

Champion
 Flash
 Georgia

CORN

Sweet
 Bonanza (Yellow)
 Merit (Yellow)
 Silver Queen (White)
Sugar Enhanced
 Funk's G-90 (Bicolor)
 Kandy Korn (Yellow)
 Tendertreat (Yellow)

CORN (continued)

Super Sweet

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

Triple Sweet

Honey Select
 Serendipity

CUCUMBERS

Pickling

Calypso
 Carolina
 H-19 Little Leaf

Slicing

Diva
 Spacemaster
 Suyo
 Sweet Success

EGGPLANT

Fairy Tale
 Neon
 Ping Tung
 Purple Rain

GARLIC

Elephant
 Mexican Purple
 New York White
 Texan White

KALE

Lacinato
 Red Russian
 Vates
 Winterbor

KOHLRABI

Early White Vienna
 Grand Duke
 Purple Danube

cont'd on pg. 12

Veggie Varieties for Harris County, cont'd from pg. 11

*** Top performers in Harris County trials**

LEEKS

American Flag
King Richard

LETTUCE – Head

None Recommended

LETTUCE – Leaf

BIBB

Buttercrunch
Esmeralda

ROMAINE

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

RED

Red Fire
Red Sails
Redina
Vulcan

OAK LEAF

Brunia (Red)
Salad Bowl

MUSTARD

Florida Broadleaf
Savannah
Southern Giant Curled

OKRA

Cajun Delight
Clemson Spineless
Emerald
Louisiana Green Velvet
Silver Queen

ONION

BULBING

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

BUNCHING

Beltsville Bunching
Southport White

PARSLEY

Italian Greenleaf
Pagoda
Triple Curl

PEAS

SOUTHERN

Blackeye #5
Mississippi Silver
Purple Hull

Texas Pinkeye
Zipper Cream

ENGLISH

Little Marvel
Wanda

SNAP

Cascadia
Sugar Ann
Sugar Bon
Sugar Snap

PEPPER

SWEET BELL

Big Bertha
Blushing Beauty
Golden Summer
Gypsy

Jackpot

Lilac

SWEET

Giant Marconi
Senorita (Jalapeno)
Super Heavy Weight

HOT

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

POTATO

IRISH & NEW

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

SWEET

Beauregard
Centennial
Jewel

RADISH

Champion
Cherry Belle
Easter Egg
French Breakfast
White Icicle

SPINACH

Bloomsdale
Melody
Space Tyee

SUMMER SQUASH

YELLOW

Dixie
Pic-N-Pic *
SuperPik *

ZUCCHINI

Gold Rush
Magda
President
NOVELTY
Peter Pan
Sunburst
Trombone

WINTER SQUASH

Acorn types
Buttercup types
Butternut types
Spaghetti types
Sweet Mama

TOMATO

CHERRY

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

PASTE

Roma
Viva Italia

STANDARD

Bush Early Girl
Celebrity
Champion
Tycoon *

TURNIPS

Purple Top White Globe
Royal Globe
Shogoin
Tokyo Cross
White Lady

WATERMELON

Crimson Tide
Golden Crown
Jubilee
Mickylee
Minilee
Sugar Baby
Yellow Doll

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Gardening Tools

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

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



The Genoa Friendship Gardens

Welcomes you to Open Garden Days

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

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



H C M G A
 1202 Genoa Red Bluff Road
 Houston, Texas 77034
Email: phoneHCMGA@gmail.com
Phone: 713.274.0950



HARRIS COUNTY
Master Gardener
 ASSOCIATION

TEXAS A&M
AGRILIFE
EXTENSION

TEXAS A&M AGRI LIFE EXTENSION

TEXAS A&M AGRILIFE EXTENSION SERVICE

3033 BEAR CREEK DR.

HOUSTON, TX 77084

713-274-0950

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

hcmga.tamu.edu

Like Us On Facebook

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



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

www.facebook.com/HarrisCountyMasterGardeners

www.facebook.com/HarrisCountyHorticulture

URBAN DIRT • MARCH 2018

March Green Thumb Gardening Series

Insects in the Garden



March 15

Freeman Branch Library

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

March 17

Maude Smith Marks Library

6:30-8:30 p.m.

March 20

Spring Branch Memorial Library

6:30-8:30 p.m.