

# Eggplants

## [EG2-50 - Black Beauty Eggplants](#)

74 days. Solanum melongena. Open Pollinated. The plant produces good yields of 5 to 6" long glossy purplish-black eggplants. It makes a good boat for stuffing. These beautiful rich flavored eggplants are used to make Eggplant Parmesan. Also, known as Imperial Black Beauty Eggplant. A 1902 heirloom from India. United States Department of Agriculture, PI 115506.



## [EG10-50 - Long Purple Eggplants](#)

75 days. Solanum melongena. Open Pollinated. The plant produces good yields of tasty 8 to 10" long dark purple eggplants. Very mild flavor and tender. It has few seeds and thin skin that makes it easy to cook. Great variety for slicing and adding to Italian dishes like lasagna. Best when harvested when 5 or 6" long. Also known as Fingerling Eggplant or Long Purple Italian Eggplant. Suitable for containers. Does well in Northern areas of the country. Excellent choice for home gardens and market growers. An 1850 heirloom variety from India. United States Department of Agriculture, PI 115509.



## [EG45-50 - Udumalapet Eggplants](#)

90 days. Solanum melongena. Open Pollinated. The plant produces heavy yields of 3 to 4" long lavender-purple eggplants with white stripes. They are very flavorful. Delicious when used in curries & chutneys. Best when harvested when eggplants turn yellow with purple stripes, which is when they fully ripen. Great for gourmet dishes. An excellent choice for home gardens and specialty market growers. An heirloom variety from Udmalbet, Tamil Nadu, India.

