



Leave eggplant on the plant for several weeks past the time you would normally pick it to eat. The color becomes yellowish brown and the skin will look dull.

Cut up eggplant into smaller pieces to find small brown seeds.

Pick seeds out by hand or smaller pieces can be pulsed in a food processor with a plastic blade to separate the seeds.

Rinse several times in a container until all the viable seed sinks to the bottom.

Pour off water and pulp, and spread seeds on a coffee filter, screen or newsprint to dry.

Find more information at
rplmn.org/seed

CREDITS

<https://www.seedsavers.org/casper-eggplant>

<https://www.seedsavers.org/diamond-organic-eggplant>

<https://www.seedsavers.org/learn#growing-guides>

<https://www.andiemitchell.com/healthy-easy-baked-eggplant-parmesan/>

<https://showmeoz.wordpress.com/2015/09/18/grow-pure-seed-with-blossom-bags/>

Seeds: <https://www.motherearthnews.com/organic-gardening/gardening-techniques/eggplant-seeds-ze0z1510zbay>

**Thank you to all volunteers and
community partners for your
support!**



Plan a seed.



EGGPLANT
(Solanum melongena)



101 Second Street SE, Rochester, MN 55904
507.328.2309 | www.rplmn.org

HOW TO GROW



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HOW TO HARVEST

Harvest eggplants at a variety of sizes.

Test eggplant by pushing on them with your thumb – the skin should bounce back.

Use a scissors or knife to cut eggplant from the plant to avoid damage.

HOW TO EAT

Eggplant can be baked for Baba Ganoush, breaded and fried for Eggplant Parmesan, or chopped and stewed with additional garden vegetables for Ratatouille.



HOW TO SAVE SEED

RATING: EASY WITH PRECAUTIONS

Eggplants are annuals. Eggplants are insect and self-pollinated.

Eggplants may cross-pollinate so precautions are needed in order to ensure pure seed if growing more than one variety.

Cross-pollination will result in seed that doesn't produce the same fruit as the parent plant.



When growing more than one variety, isolation by bagging a cluster of flowers prior to flower opening is necessary.

Isolation bags should remain on the blossom until small eggplants have formed.

Mark the isolated eggplants to remember which fruit you will be saving seed from.

When growing more than one variety, only collect seed from isolated eggplants.

When an eggplant is ripe for eating, the seeds are not yet ready for saving.

Overripe eggplants should be used for seed saving.

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