

ANOTHER
HERB HERBERT
FACT SHEET

SPECIAL INTEREST HERBS

GOURMET VEGETABLES

EGGPLANT

Little Fingers



DESCRIPTION

The 'Little Fingers' Eggplant grows in clusters of 3 - 6 and is a purple / black color. The fruit is rather long and slender looking. They are prolific yielders, producing up to 40 - 50 fruits per plant. The 'Little Fingers' Eggplant is an early maturing plant and can be harvested once they reach the size of your little finger. However, it is very common for the plants to be harvested when they are 18 cm / 7 in long in size. Whether the fruits are picked at a small or large size, they still retain their delicious sweet but mild taste. The Little Finger Eggplant is also very disease resistant.



GROWTH

This variety of Eggplant matures quite early and is very disease resistant, taking around 68 days to harvest. For Eggplants, the days until maturity are calculated from the time you set plants in the garden (add 6-8 weeks to raise transplant from seed).



CULTIVATION.

These stunning vegetables are as easy to grow as peppers, but thrive in hotter weather. Space 4 cm / 1 -2 in apart. Seed should ideally be grown in heat around 20 C/70 F in spring and seedlings planted out in late spring, when frost has finished. If timing and warmth is limited, pot plants can be used. Soil should be well drained and well manured, with high potash to encourage good root growth. Eggplants do well in grow bags in peat compost, but can become too leafy and require frequent watering in hot weather. Pinching the top out when the plant is about 40cm/16 in. tall will encourage bushy growth. Feed with high potash tomato fertilizer when fruits are swelling. Both white and red spider mite are likely to affect aubergines grown under glass, and red spider is often found in dry places outside. Both these pests breed at great speed in dry, warm conditions and can be controlled by frequent wetting of the leaves and by spraying a soap solution, as well as by establishing a good population of suitable predators. The warm humid condition ideal for eggplants is also perfect for botrytis, which can attach to the dead petals, or places on the stem where there is a wound, especially in autumn/fall if the weather becomes wetter and cooler.



USES

Culinary
Excellent roasted whole, sliced, stuffed or added to stews and casseroles. They are also fantastic stir fried or barbequed and can be sauteed in olive oil and other ingredients.



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