

Sunshine Community Gardens Fund-raiser Plant Sale Event 2026

When: Saturday March 7, 9 am-2 pm

Where: 4814 Sunshine Dr., Austin TX 78756



Eggplant & Tomatillo Shopper's Guide to Success

Preface to Descriptions for the Eggplant Varieties

- 1. Days to Harvest:** Ranges from early (45-60 days), to midseason (60-75 days) to late season (80-90 days). Fruit production can continue from Spring to the first frost. Eggplants tend to be the most easily grown & productive vegetable at Sunshine Community Gardens.
- 2. Eggplant Size, Shape and Color:** Sizes vary from 3 inches to 16 inches. Shapes vary from long and slender (oblong) to oval/egg shaped or round to bulbous. Colors range from white to green to lavender to deep purple, and can be solid or striped.
- 3. Eggplant Flavor & Texture:** Spongy in texture when raw but soft and creamy when cooked. The taste is mild and subtly earthy, making it a perfect canvas for absorbing flavors.
- 4. Seed Saving:** Varieties listed as **"OP"** (Open Pollinated) will produce seeds that carry the exact traits of the parent. Heirlooms are a subcategory of OP which were established decades ago, typically in their country of origin. **"Hybrid"** varieties are bred by crossing two parent varieties to create offspring having fruit with the desired size, shape and/or color, but are not good for seed saving.
- 5. Origins and Culinary Uses:** Domesticated Eggplant is thought to have originated in South and Southeast Asia (India, China, Korea, Japan). The long, slender eggplants are especially well-suited for quick-stir-fry and saute' dishes, grilling and deep-frying (eg. tempura). The bulbous and oval/egg-shaped eggplants are especially well-suited for roasting and baking, and in thick slices best grilled or fried. Popular regional eggplant-based dishes include Mediterranean Baba Ganoush, Moussaka, Imam Bayildi, Caponata, Karnifyarik; Italian Eggplant Parmigiana, Eggplant Ratatouille, Eggplant Lasagna; Indian Baingan Bharta, Bribjal Curry, and Bhawa Baingan; Chinese Eggplant Stir-fry, Eggplant w/ Garlic Sauce, Sichuan Eggplant and Pork; Thai Basil, and Spicy Stir-fried; Japanese Nasu Dengaka and Nasu Agebitashi; South American Berenjenas Rellenas, al Escabebeche and Guisada,

Eggplants

Black Beauty

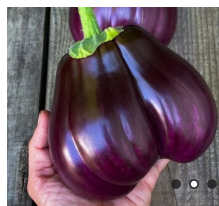


Photo courtesy of Baker Creek Heirloom Seeds/rareseeds.com

Dark Purple

70-80 days, OP
6-8" x 5" bulbous, large, ribbed, sweet, creamy. Roast, grill, stir-fry, stuff; stews, curies & casseroles. Origin: USA

Dancer



Photo courtesy of Johnny's Selected Seeds

Violet

65-75 days, Hybrid
7-8" long, slender, mild & sweet. High-yielding. Roast, grill, stir-fry, stuff; stews, curies & casseroles. Origin: USA

Fairy Tale



Photo courtesy of Johnny's Selected Seeds

Lavender & White

55-65 days, Hybrid
3" long, slender, mild & sweet. AAS winner, a mini for containers or small space. Grill, roast, stir-fry, stuff. Origin USA

Hansel



Photo courtesy of Johnny's Selected Seeds

Dark Purple

55-65 days, Hybrid
3" long, slender, mild & sweet. 2008 AAS winner, mini for containers or small space. Grill, roast, stir-fry, stuff. Origin: USA

Ichiban



Photo courtesy of Johnny's Selected Seeds

Dark Purple

50-61 days, Hybrid
9-10" long, slender, mild & sweet. Roast, grill, stir-fry, stuff; stews, curies & casseroles. Origin: Japan

Listada de Grandia Purple & White



Photo courtesy of Southern Exposure Seed Exchange

80-90 days, OP/Heirloom
5"-8" long, egg-shaped, sweet and firm. Roast, grill, stir-fry, stuff; stews, curies, casseroles

Origin: Spain

Millionaire Hybrid Dark Purple



Photo courtesy of Seeds n' Such

63 days, Hybrid
8-10" long, slender, sweet, mild, few seeds. Japanese. Roast, grill, stir-fry, stuff; stews, curies & casseroles. Origin: Japan

Patio Baby

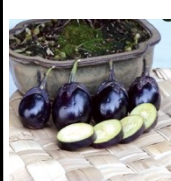


Photo courtesy of Territorial Seeds

Dark Purple

45 days, Hybrid
2"-3" long, egg-shaped, mild flavor, a mini for containers/small space, Grill, roast, stir-fry, stuff.

Origin: USA

Ping Tung Long Deep Lavender

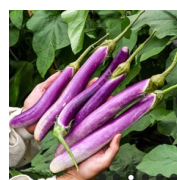


Photo courtesy of Baker Creek Heirloom Seeds/rareseeds.com

65-75 days, OP/Heirloom
12"-16" long, slender, sweet, tender. Roast, grill, stir-fry, stuff; stews, curies & casseroles. Origin: Tiawan

Poamoho Dark Long Dark Purple



Photo courtesy of Southern Exposure Seed Exchange

67-70 days, OP
10-12" long, slender, sweet & tender, Hawaiian. Roast, grill, stir-fry, stuff; stews, curies & casseroles.

Origin: Hawaii

Rosa Bianca Lavender & White



Photo courtesy of Southern Exposure Seed Exchange

73 days, OP/Heirloom
5" oval, ribbed, mild & creamy, Italian. Roast, grill, stir-fry, stuff; stews, curies & casseroles. Origin: Italy

Shooting Stars Purple & White

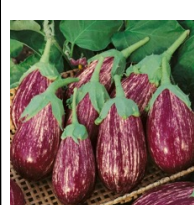


Photo courtesy of unnamed Texas vendor

57-65 days, OP/Heirloom
3-4" long, oval shaped, sweet and tender. Roast, grill, stir-fry, stuff; stews, curies & casseroles

Origin: USA

Eggplants continued

Thai Long Green Lime Green



Photo courtesy of
Southern Exposure
Seed Exchange

80-85 days, OP/Heirloom
10"-12" long, slender,
mild & sweet. Roast, grill,
stir-fry, stuff.

Origin: Thailand

Udumalpet Light Green & Purple



Photo courtesy of
Adaptive Seeds





70 days, OP/Heirloom
3'-4" long, egg shaped,
sweet and firm. Roast,
grill, stir-fry, stuff; stews,
curries & casseroles.

Origin: India

Tomatillos

Guide to Shopping For and Growing Tomatillos

- 1. What is a tomatillo?** A husked, lantern-like fruit closely related to tomatoes but distinct in flavor.
- 2. Growth Requirements:** Tomatillos require cross-pollination so one **must plant at least two different varieties** close to one another in order to get good fruit set. Plants are 2'-4' tall & sprawl-best caged. Generally, 60-85 days to maturity.
- 3. Determination of Ripeness:** The husk starts out green and as the fruit matures the husk turns tan/papery, fills with fruit and splits, fruit feels firm -time to harvest. Can store in husk refrigerated 2-3 wk, or w/o husk 1-2 wk.
- 4. Fruit Size, Shape, Color:** Typically round to oblate in shape, 1"-4" in diameter (1-4 oz), skin green, chartreuse or purple in color, flesh pale green.
- 5. Texture and Flavor:** Green types: zesty and sweet- tart; Purple types: slightly sweeter, with greater fruity/berry taste.
- 6. Culinary Uses:** (Rinse off sticky film before use.) Tomatillos are the foundation of Mexican Salsas, Sauces and Moles, Hearty Stews and Seafood Dishes.

<p>Cisneros Yellow-Green</p>  <p>75-85 days, OP/Heirloom 2.5" round, yellow-green, tart but sweeter/fruity when ripe. Enjoy in Mexican salsas, sauces, chilis and casserole.s</p> <p><small>Photo courtesy of Adaptive Seeds</small></p>	<p>Plaza Latina Giant Green Green</p>  <p>70-80 days, OP/Heirloom 3"-4" oblate shape, green, tart but sweeter/fruity when ripe. Enjoy in Mexican salsas, sauces, chilis and casseroles.</p> <p><small>Photo courtesy of Adaptive Seeds</small></p>
<p>Purple Purple</p>  <p>70 days, OP Heirloom 1-1.5" round, purple, sweet and fruity when ripe Enjoy in Mexican salsas, sauces, chilis and casseroles.</p> <p><small>Photo courtesy of Territorial Seeds</small></p>	<p>Toma Verde Green</p>  <p>60 days, OP 2" round, green, tart but sweeter/fruity when ripe. Enjoy in Mexican salsas, sauces, chilis and casseroles.</p> <p><small>Photo courtesy of Johnny's Selected Seeds</small></p>