

Welcome to the August Class

Seed Saving



PETUNIAS



EDIBLE POD PEAS



POTATO



GREEN BEANS



GREEN PEAS



BEETS



BROCCOLI



CARROTS



CUCUMBERS

Agenda

- Why save seeds
- What seeds to save
- Tools and supplies
- When to collect seeds
- Collecting seeds
- Storing seeds

Reasons to Save Seeds

- Save Money
 - Packets of seeds can cost from \$ 2 to \$6 dollars
 - Plants can cost up to \$5.00
- Control Quality
 - Plant history is known
 - Plant characteristics are known
 - Age is known
- Control quantity



HEIRLOOM. Stays tender and stringless even when fully mature.

All-America Selections winner. Introduced in 1941 and still a favorite. Delicious heirloom's tender, meaty, stringless medium-green 4½–5½" beans complement every entrée: pasta, fish, beef; makes for snappy, crunchy snacking. Superb as a dried shell bean. Well-suited for freezing.

PLEASE SELECT

3 oz Seeds

\$5.95

sku# 61705A



Sweet, tart, flavorful heirloom tomatoes originating in the Ozark Mountains.

This 100-year-old heirloom favorite hailing from the Ozark Mountains of Arkansas produces goodly numbers of rich flavorful tomatoes. Deep pink when ripe, the round 6-8 oz. fruits artful balance of sweetness and tartness accounts for its standing as one of the very best heirloom varieties. Disease-resistant, indeterminate vines.

PLEASE SELECT

Organic Seed

50 Seeds

\$3.95

sku# 63550A

Which Seeds to Save

- From open pollinated varieties
 - Hybrid plants may be sterile
 - Offspring may not have characteristic of the parent
 - Plant may be patented
- Healthy plants
- Good Producers
- Plants the have fruits the same as the parent
- Plants that mature at the time you want

Useful Materials

- Small paper bags, optional
 - Used to collect seeds from seed pods
- Paper towels for drying seeds
 - Lay seeds out to dry on paper towels
- Spoon
- Sieve
- Knife
- Glass jars or envelopes for storage
- Markers for labeling



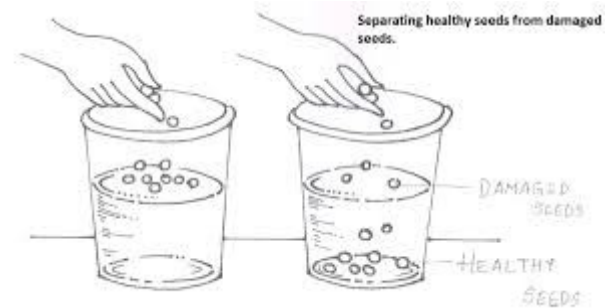
When to Collect Seeds

- After fruit has matured
 - Leave fruit on plant longer than if picked for harvest
 - Green fruits should be turning yellow
 - Tomatoes should be soft
 - Seed pods should be close to bursting, usually hard and brown or red
 - Allow lettuce and broccoli to bolt and produce seeds



General Tips on Collecting Seeds

- Let seeds dry on the plant as long as possible
 - Tomato and melon seeds are mature when ready to eat
- Seeds need to be cleaned and dried
- Inspect and discard damaged seeds
- If practical collect seeds from more than one plant of each species
- Allow for planting additional seeds as some may not germinate
- Carrots, onions and beets are biennials, two years to produce seeds



Collecting Seeds

- Tomato similar method for
 - eggplant
- Cucumber similar method for
 - Summer squash
- Okra
- Lettuce similar method for
 - Spinach, micro greens, herbs and some
ornamentals
- Green Beans similar method for
 - Peas, other beans and some ornamentals
- Peppers

Tomato Seeds I

- Select fully ripe tomatoes
 - Should be slightly soft to the touch
 - Appropriate size for variety
 - From healthy plants
- Scoop out the seed and the gel surrounding them
- Place seeds and gel in a glass jar with enough water to cover by one or two inches

Tomato Seeds II

- Stir the jar twice a day for five days
 - The viable seeds will sink to the bottom
- Pour off the water
- Rinse the seeds
- Spread the seeds out to dry on paper towels
- Place in glass container or opaque paper envelope and store in a cool dark place



Collecting Cucumber Seeds I

- Let the fruits hang on the vine until the skin becomes yellowish and hard
- Cut the cucumbers open and remove the seed by spooning out the pulp with seeds into a glass jar
- Set the container aside for two days

Collecting Cucumber Seeds II

- The pulp and seed covering will ferment so that the seeds can be washed clean with a directed spray of water into the fermented solution. The clean, viable seeds will drop to the bottom of the solution, allowing the sediment to be poured off.
- Several rinses may be necessary.
- Then spread the seed out on paper towel to dry.



Collecting Okra Seeds

- Okra pods should be left on the stalk until brown and well matured.
- Remove the pods and place them in the shade until thoroughly dried
- Although the seeds may be removed from the pod, it is generally best to store them in the pod until ready for planting
- When ready to plant split open the pods and remove the seed.



Collecting Lettuce Seeds

- Wait blooms turn brown and the flower fuzz turns white, will be after it bolts
- Place a sheet of paper or a container just underneath the flower and shake the plant or hit the container against the plant
- Separate the seed from the chaff.
 - Use a sieve and sift the seeds through it
 - Or lightly blow the chaff away from the seed
- Place the seed in a container and store in dark cool place



Collecting Green Bean Seeds

- Save beans by allowing the pods to ripen on the plants until they are dry and starting to turn brown, the seeds may rattle inside.
- This may be as long as a month after you would normally harvest beans to eat.
- Strip the pods from the plants and spread them out to dry indoors.
 - This will take at least two weeks
- Shell the pods



Collecting Pepper seeds

- Pepper should be allowed to ripen until they become red
 - In many species wrinkled as well
- Cut the pepper pod in half and scrape the seed from a cavity onto a piece of paper.
- Spread out the seed and dry thoroughly before placing in a storage container.



Storing Seeds I

- **Make sure the seeds are clean and dry**
 - If seeds are not dry they may mold
- Store in a sealed glass container
 - Store different kinds of seeds, each in individual paper packets, together in a large container.
 - A small amount of silica-gel desiccant added to each container will absorb moisture from the air and help keep the seeds dry.
 - Many supply stores sell silica gel in bulk for drying flowers

Storing Seeds II

- Keep seeds dry and cool. Refrigerator works well but is not a necessity
 - The sum of the storage temperature and relative humidity should be less than or equal to 100.
- Label your saved seeds with their name, variety and the date you collected them.
 - It is easy to forget after a few months and many seeds look very similar.
- Use saved seed within one year
 - With most seeds the germination rate goes down with age



'Costata Romanesco' zucchini 2020



Additional Resources

- Seed to Seed, Seed Saving and Growing Techniques for Vegetable Gardeners (2nd Edition) Suzanne Ashworth
- The Complete Guide to Saving Seeds: 322 Vegetables, Herbs, Fruits, Flowers, Trees, and Shrubs Robert Gough & Cheryl Moore-Gough
- Seed Saving, A Beginner's Guide to Heirloom Gardening Caleb Warnoc
- Heirloom Seed Saving Handbook Danny Gansneder
- The Seed Garden: The Art and Practice of Seed Saving Lee Buttala & Shanyin Siegel (Eds.)

Thank You

Questions

