

Southern Exposure Seed Exchange www.southernexposure.com

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Check out these seed saving resources online: Free manuals at www.savingourseeds.org/ The Organic Seed Alliance www.seedalliance.org/ The Seed Savers Exchange www.exchange.seedsavers.org/ The Grassroots Seed Network www.grassrootsseednetwork.org/

Wet Seed Saving for Home Use See reverse for dry seed saving

General principles of saving seeds that mature in a wet fruit: Avoid or minimize cross-pollination by isolating from other varieties of the same species. Fermentation helps reduce risk of disease, separate seeds from pulp, and may increase germination. Excessive fermentation may cause sprouting or rot. Use a lid to keep bugs out. Mature seeds (other than watermelon), when separated from pulp, will generally sink, making seeds easy to rinse. After rinsing, dry seeds thoroughly. Protect from rodents in storage.

Сгор	Isolation Distance		Min. Population		Seed	
			Viable Seed	Long-Term Maintenance	lifespan, room temp	When and How to Harvest
Eggplant	50 ft.	Self	1 plant	10 plants	3 years	Harvest after fruits turn dull yellow. Cut into 1-2" cubes and cover with water for 24 hours at room temperature (stirring once midway). Squish seeds out of the fruit. Let sit 12 hours more if seed is still difficult to remove. Rinse and spread in a thin layer to dry for 3 weeks.
Tomatoes, heirloom	20 ft.	Self	1plant	10 plants	4 years	Harvest fruits when fully ripe. Mash or blend into a container with a loose fitting lid. Let sit at room temperature until bubbles stop forming (usually
Tomatoes, modern	5 ft.	560				36 hours), stirring every 12 hours. Pull off large chunks. Rinse seeds. Spread in a thin layer to dry for 3 weeks.
Cucumber	300 ft.	Cross	1 plant	20 plants	3 years	Harvest fruits that have turned yellow or brown. Cure at room temperature for 2 weeks or until there are signs of mold. Open fruits and scoop seeds out into a container. Let sit at room temperature for 2 days, stirring every 12 hours. Rinse seeds. Spread in a thin layer to dry for 3 weeks.
Squash, Zucchini, Pumpkins, Cantaloupe	300 ft.	Cross	1 plant	10 plants	3 years	Allow the fruits to grow big and hard. Let sit at room temperature for one month to cure. Cut the fruit. Scoop out the seeds. Rinse them, removing all the fleshy matter. Spread them into a thin layer to dry for 3 weeks. To more easily clean the seeds, we cover them with water for 24 hours (stir once after the first 12 hours) before rinsing and drying.
Watermelon	300 ft.	Cross	1 plant	10 plants	3 years	When fruits are fully ripe, scoop the guts out and leave at room temperature for 2-3 days, stirring every 12 hours. Rinse seeds through a strainer, as they won't sink. Spread in a thin layer to dry for 3 weeks.

Dry Seed Saving for Home Use

See reverse for wet seed saving

General principles of saving seeds that mature in a dry pod, or in the open air: Avoid or minimize cross-pollination by isolating from other varieties of the same species that might flower at the same time. Harvest before rain to keep mature seeds or pods from getting wet. Mature seeds will often fall from seedheads. When harvesting whole seedheads or pods, allow them to dry further, away from direct sunlight, before detaching seeds. This helps ensure seed maturation. To remove chaff, winnow by carefully pouring in front of a fan. Use one wide container to catch seed, & another to catch chaff. Check that not too many seeds land in chaff container. If necessary, use screens to further remove chaff. Protect from insects in storage.

	Isolation Distance		Min. Population		Seed		
Сгор			Viable Seed	Long-Term Maintenance	lifespan, room temp	When and How to Harvest	
Beans, string (similar methods for other beans)		Self	1 plant	6 plants	4 years	Harvest pods when they have turned leathery & begun to turn brown. Allow them to dry in a single layer out of direct sunlight until 1 week after seeds rattle in the pods. Thresh pods either individually, or by putting in a pillowcase and stomping on it. Winnow on high fan speed.	
Lettuce	5 ft.	Self	1 plant	6 plants	2 years	EITHER 1.) When plants are in half feather, dig up root balls and let tops sit on a tarp for 2 weeks. OR 2.) After plants have begun to "feather", knock seeds off into a bucket by vibrating plants. Winnow on low fan speed.	
Peas, Garden	10 ft.	Self	1 plant	10 plants	3 years	Harvest after pods have turned leathery and begun to turn brown. Allow pods to dry in a single layer until 1 week after seeds rattle in pods.	
Peas, Southern	10 ft.	Self	1 plant	20 plants	4 years	Harvest pods when crinkly dry or leathery. Allow them to dry in a thin layer for 2 weeks. Thresh & winnow as with beans.	
Peppers (can also be processed wet)	40 ft.	Self	1 plant	10 plants	2 years	After the fruits are completely ripe (in their last color phase), cut them open, scrape the seeds on to a paper plate in a single layer, and allow them to dry for 2 weeks.	
Okra	300 ft	Cross	1 plant	6 plants	4 years	Allow pods to mature on plants until brown or splitting open. Clip pods and allow to dry until 1 week after fully brown. Remove seeds.	
Brassicas (radish, collards, mustard kale, broccoli, cabbage, etc.)		Cross	5 plants	75 plants	3 years	Allow overwintered plants to bolt. Harvest seed pods when they and the seeds inside them are brown. Allow them to dry in a layer no more then 1/4 inch thick for 2 weeks. Thresh by vigorously rubbing handfuls of pods or by putting pods in a pillowcase and stomping on it. Winnow.	
Spinach	300 ft.	Cross	10 plants	75 plants	2 years	Allow plants to bolt. They will segregate into male and female plants. Harvest the seed from the female plants when they are brown. Allow them to dry in a single layer for 2 weeks.	
Leeks, Parsley	300 ft.	Cross	5 plants	50 plants	1 year	Overwinter and allow to flower. Harvest seeds when they are brown and allow them to dry in a single layer for 2 weeks.	
Corn	300 ft.	Cross	10 plants	250 plants	4 years	Harvest ears after they are brown and allow them to dry further in the shucks in a single layer for two weeks. Shell.	
	Let flowers dry on the plant. When seeds look like the ones that were initially planted, or when stalks are brown at least an inch down from the seedheads, cut seedheads and allow to dry for 2 weeks in a single layer. Or, use lettuce method #2, above.						