

How to Save Seeds

A Step-by-Step Guide: *Cucumbers*



1. To save seeds from a cucumber you must let them ripen on the vine just past eating stage. This means they must turn yellow, enlarge, and the vine they are growing on must die.
2. Pick the overripe cucumber(s) from the dead vine and place in a dry place and allow to soften.
3. Slice cucumber lengthwise, and scoop seeds out into a large bowl or jar.
4. Add a few cups of water so that the seeds are floating in the liquid and the pulp.
5. Cover and allow to ferment for 5 days.
6. Fermentation is complete when there is a layer of scum floating on the surface of the pulp and seeds and/or when the seeds have sunk to the bottom of the container in watery liquid with scum/pulp floating on top. (Once this occurs, DO NOT leave the seeds to sit in liquid as they will begin to germinate).
7. Skim/remove scum and thick pulp from the top of the liquid and pour remainder in to a fine sieve.
8. Carefully tap and spread seeds out onto a paper or glass plate, **not** on paper towels.
9. Set in a warm dry spot and allow seeds to fully dry (3 weeks or until seeds snap in half when bent) before putting into an envelope.
10. Date and label it and drop seeds off at the service desk at Niagara-on-the-Lake Public Library to share with the community next year!

