

How to Save Seeds

A Step-by-Step Guide: *Tomatoes*



1. Slice fully ripened tomatoes in half and scoop pulp and seeds into a clean bowl or jar.
2. Add a cup or so of water so that the seeds are floating in the liquid and pulp.
3. Cover and place in a warm, out-of-the-way spot to ferment for 2-4 days (It will begin to smell after a while so make sure it isn't in a high traffic area).
4. 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 the top. (Once this occurs DO NOT leave the seeds to sit in the liquid as they will begin to germinate).
5. Skim/remove scum and thick pulp from the top of the liquid and pour the remainder into a fine sieve.
6. Rinse seeds under running water, removing any pulp bits as you go.
7. Carefully tap and spread seeds out onto a paper or glass plate, **not** on paper towels.
8. Set in a warm dry spot and allow seeds to fully dry before putting in an envelope.
9. Date and label the envelope and drop the seeds off at the service desk at Niagara-on-the-Lake Public Library to share with the community next year!

