



Only seeds from open-pollinated, not hybrid, plants will produce the same crop next year.

These vegetables offer the beginning seed saver the best chance for successful seed saving. They produce seed the same season as planted and are mostly self-pollinating, minimizing the need to be mindful of preventing cross-pollination.

Beans:

- 1) Allow your beans to fully mature (about 4 or 5 weeks past eating time). They will eventually become dry and hard.
- 2) You will know when they are done when you shake your dried out plant and hear the dry beans rattling around inside their pods.
- 3) Remove bean pod from plant, open them up, and remove the seeds.
- 4) Store on a plate for another day or so to ensure beans are totally dry
- 5) Put beans into an envelope, then date and label it.
- 6) Drop the bean seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

Eggplant

- 1) Allow your eggplants to fully mature far past the eating stage. They will eventually be a dull brownish colour, hard and sometimes shriveled.
- 2) Cut the eggplant in half and pull the flesh away from the seeded areas. If you want to save more than a few seeds, use a food processor or blender to mash the flesh and expose the seeds.
- 3) Put the pulp in a bowl, add water, let the good seeds settle, and then pour off the water and debris. Repeat until only clean seeds remain.
- 4) Add more water and pour the mix through a strainer with a mesh fine to catch the tiny seeds.
- 5) Dry the bottom of the strainer with a towel to absorb excess moisture and dump the seeds out onto a plate to dry completely.
- 6) Put seeds into an envelope, then date and label it.
- 7) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

*** Eggplant seeds benefit from fermentation as it increases germination rates and kills some seed-borne diseases. Eggplant seeds germinate faster than tomatoes so they only need to be fermented for a few days. See “Tomato” for fermentation process.

Lettuce:

- 1) Once your lettuce plants have sent up their flower stalks, the seeds will begin to ripen.
- 2) Once the stalks are dryish and are producing dandelion-like fluff, you know the seeds have ripened to maturity.
- 3) To collect the seeds, shake the stalk over a paper bag or bucket. (This may be done over a couple days or all at once depending on how ready the seeds are.)
- 4) Gently remove fluff from seeds.
- 5) Put seeds into an envelope, then date and label it.
- 6) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

Peas:

- 1) Allow your peas to fully mature (about 3-4 weeks past eating time).
- 2) You will know when the peas are ready on the vine when the pods (and peas) turn brown.
- 3) Remove pea pods from plant, open them up and remove the seeds.
- 4) Store on a plate or other dry surface for another day or two, or until peas are totally dry.
- 5) Put peas into an envelope, then date and label it.
- 6) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

Peppers (Hot and Sweet):

- 1) Allow peppers to fully develop on the plant. (Should be dark in colour and slightly wrinkled).
- 2) Pick the pepper, cut in half and rub/shake seeds out into a bowl from the two halves.
- 3) Remove seeds from core with fingers into bowl as well.
- 4) Spread seeds out as individually as possible onto a plate or tray lined with paper towel. If you need to rinse your seeds, dry wet seeds completely on a glass or ceramic plate to prevent sticking and clumping.
- 5) Allow to dry for 1-2 weeks, or until seeds are dried completely.
- 6) Put seeds into an envelope, then date and label it.
- 7) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

Squash:

- 1) Slice open the fully matured squash (it should be beginning to soften when picked, or pick it and let it soften).
- 2) Remove pulp and seeds with a spoon into a bowl. Seeds should be hard and thick.

- 3) Attempt to extract seeds with your fingers from the majority of the pulp and place them in a strainer.
- 4) Rinse thoroughly and remove remaining pulp under running water.
- 5) Place clean seeds onto a smooth towel and pat dry.
- 6) Spread seeds on a cookie sheet or other large flat surface and allow them to dry completely.
- 7) Put seeds into an envelope, then date and label it.
- 8) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

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 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 as the seeds will stick.
- 8) Gently shake every once in a while to prevent clumping.
- 9) Set in a warm dry spot (not in the oven or direct sunlight) and allow seeds to fully dry before putting into an envelope.
- 10) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

Zucchini:

- 1) Slice the fully matured zucchini lengthwise (it should be beginning to soften when picked).
- 2) Remove pulp and seeds with a spoon and place them in a strainer. (There is no need to soak them like cucumbers!)
- 3) Rinse thoroughly and remove remaining pulp under running water.
- 4) Dry wet seeds completely on a glass or ceramic plate to prevent sticking and clumping.
- 5) Put seeds into an envelope, then date and label it.
- 6) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!

Herbs:

- 1) Allow herbs to flower and the flower heads to start drying out.
- 2) Snip flower heads off and allow to dry completely in a warm dry place.
- 3) Shake seeds out into envelope then label and date it.
- 4) Drop the seeds off at the 2nd Floor Information Desk at Burlington Public Library, Central Branch to share with your community next year!