## Planning Your Garden For Seed-Saving - Seed Saving 101

| Goal Setting:  |   |
|--|---|
| 1. To start, pick FIVE kinds of seeds at the most          | Your Goals:                                 |
| 2. Think about your culinary interests/vegetable passions  |   |
| 3. Consider how much time/space you have                   |   |
| 4. Think about your own personality and habits             | Seed Varietals I Want to Try:               |
| <ol><li>Choose open-pollinated varieties of seed</li></ol> |   |
| Vegetables/Flowers, easy to hard                           |   |
| Easy/Breezy:   |   |
| Lettuce Peas Beans   |   |
| Many flowers Many herbs                                    |   |
| Many bulbing flowers Perennial alliums                     |   |
| Moderate Challenge:  |   |
| Tomatoes Eggplants Squash Cucumbers                        |   |
| Melons Mustard Arugula Kale                                |   |
| Radish Broccoli Amaranth/Spinach                           |   |
| Difficult – for the fanatic:                               | Issues I Need to Pay Attention To/Plan For: |
| Carrot Beets Brussel sprouts                               |   |
| Parsley Cabbage Parsnip                                    |   |
| Corn Celeriac  |   |
| Approaches/techniques that you might need:                 |   |
| 1. Knowing when your seed is ripe                          |   |
| 2. Staggering crops for isolation                          |   |
| 3. Choose several fruit for seed saving                    |   |
| 4. Pollination – hand pollinating/isolating                |   |
| 5. Overwintering living vegetables                         |   |
| Germination issues:  |   |
| 1. Make SURE you harvest seeds in a ripe stage             |   |
| 2. Make sure they are stored properly                      |   |
| 3. Know whether you will need stratification/nicking       |   |

4. Soak overnight just before planting (6-12 hours)

Southern Exposure Seed Exchange <u>www.southernexposure.com</u>
Seed saving resources: -Free manuals at <u>www.savingourseeds.org</u> -Organic Seed Alliance <u>www.seedalliance.org/</u> -Seed Savers Exchange <u>www.seedsavers.org/</u>

## Dry Seed Saving for Home Use

| Cron  | Isolation Self /<br>Distance Cross |       | Planting                         | Population Size  Maintenance Improvement |             | When and How to Harvest  |
|---|------------------------------------|-------|----------------------------------|--|-------------|--|
| Crop  |                                    |       | Time                             |  |             |  |
| Beans, String   | 40 ft.                             | Self  | Last Frost to<br>Mid June        | 6 plants                                 | 30 plants   | After pods have turned leathery and begun to turn brown, pick off the pods and allow them to dry in a single layer out of direct sunlight until 1 week after the seeds rattle in the pods  |
| Lettuce   | 40 ft.                             | Self  | Over winter or<br>Spring Planted | 6 mlants                                 | 40 Plants   | 1. When flowers are in "half feather" dig up the root ball and let the top sit on a tarp for 2 weeks. Clean the seeds from the chaff.  |
|   |                                    |       |                                  |  |             | 2. After the plants have begun to "feather", knock the seeds off into a bucket by vibrating the plants.  |
| Peas, Garden  | 40 ft.                             | Self  | Early Spring                     | 10 plants                                | 60 plants   | After pods have turned leathery and begun to turn brown, pick off the pods and allow them to dry in a single layer out of direct sunlight until 1 week after the seeds rattle in the pods.   |
| Peas, Southern  | 75 ft.                             | Self  | May through<br>Early July        | 20 plants                                | 70 plants   | Pick the pods when the seeds rattle inside them and allow them to dry in a layer no more than half an inch thick for 2 weeks.  |
| Peppers (can also<br>be processed wet)  | 40 ft.                             | Self  | Last Frost to<br>Late May        | 10 plants                                | 25 plants   | 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.  |
| Brassicas<br>(broccoli,<br>cauliflower, kale,<br>cabbage, mustard,<br>collards, Chinese<br>cabbage, radish,<br>etc) | 600 ft.                            | Cross | August through mid October       | 75 plants                                | 150 plants  | Allow overwintered plants to bolt in spring and harvest the siliques (long slender 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.   |
| Corn  | 600 ft.                            | Cross | May through June                 | 250 plants                               | 1000 plants | Harvest ears after they are dry and allow them to dry in the shucks in a single layer for two weeks.   |
| Spinach   | 600 ft.                            | Cross | All Year                         | 75 plants                                | 150 plants  | Allow plants to bolt. They will segregate into male and female plants. Harvest the seed from the female plants when they are brown and allow them to dry in a single layer for 2 weeks.  |
| Beets and Chard   | 600 ft.                            | Cross | April-July                       | 75 plants                                | 150 plants  | Harvest beets as normal in fall and store over winter in a root cellar. Replant the best ones without the tops in March. Chard may be simply overwintered. Harvest the seeds in late spring when they are brown and allow them to dry in a single layer for 2 weeks. |

| Carrots        | 600 ft. | Cross |                            |           |            | Not for beginners in the southeast as they will cross with wild Queen Ann's Lace for a half mile.  |
|----------------|---------|-------|----------------------------|-----------|------------|--|
| Leeks          | 600 ft. | Cross | August through mid October | 50 plants | 150 plants | Overwinter and allow to flower. Harvest seeds when they are brown and allow them to dry in a single layer for 2 weeks.   |
| Parsley        | 600 ft. | Cross | April through mid October  | 50 plants | 150 plants | Overwinter and allow to flower. Harvest seeds when they are brown and allow them to dry in a single layer for 2 weeks.   |
| Annual Flowers | 40 ft.  | Self  | After last frost           | 30 plants | 75 plants  | Let the flowers dry on the plant. When the seeds in the flowers turn to look like the ones that were initially plants, spread them out to dry for 2 weeks in a thin layer. |

## Wet Seed Saving for Home Use

| Cuan   | Isolation        | Self / | Planting  | •         |           | When and How to Harvest   |
|--|------------------|--------|---|-----------|-----------|---|
| Crop   | Distance         | Cross  | Time  |           |           |   |
| Eggplant   | 75 ft.           | Self   | Transplant<br>from last frost<br>through mid<br>May | 15 plants | 35 plants | Harvest after the fruits turn dull yellow. Cut into 1-2" cubes and cover with water for 24 hours at room temperature (stirring once midway). Use your hands to 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,<br>heirloom<br>Tomatoes,<br>modern                       | 10 ft.<br>35 ft. | Self   | Transplant<br>from last frost<br>through mid<br>May | 15 plants | 35 plants | Harvest fruits when fully ripe and mash into a container with a loose fitting lid. Let sit at room temperature until bubbles stop forming (usually 36 hours), stirring every 12 hours. Pull off all remaining large hunks and rinse seeds. Spread into a thin layer and allow to dry for 3 weeks.   |
| Cucumber   | 600 ft.          | Cross  | Last frost<br>through late<br>May                   | 20 plants | 50 plants | Harvest fruits that have turned yellow or brown and allow them to cure at room temperature for 2 weeks or until any sign of mold sets in. Slice fruits and scoop out the seeds into a container. Add water till the mix is sloshy and let sit at room temperature for 2 days, stirring every 12 hours. Rinse seeds and spread into a thin layer and allow to dry for 3 weeks. |
| Summer and<br>Winter Squash,<br>Pumpkins,<br>Gourds,<br>Cantaloupe | 600 ft.          | Cross  | Last frost<br>through late<br>May                   | 10 plants | 45 plants | 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, and 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 first12 hours) before rinsing and drying.          |
| Watermelon   | 600 ft.          | Cross  | Last frost<br>through late<br>May                   | 10 plants | 45 plants | When fruits are fully ripe, scoop the guts out into a bucket and leave at room temperature for 2-3 days, stirring every 12 hours. Rinse seeds through a strainer and spread in a thin layer to dry for 3 weeks.   |

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