



## How To Save Seeds

### Tomato seeds

#### An easy veg to save seeds from

Almost all tomatoes can be safely grown without isolation and will not cross—potato-leafed tomatoes and beefsteak are possible exceptions and may cross other currant or potato-leaf varieties.

Grow as many standard tomatoes as desired, but grow only one currant tomato or one potato-leaf tomato at a time to ensure purity (or cage them, or separate varieties by 500 feet).

Currant and potato-leaf tomatoes will not usually cross with common tomato varieties but they will cross with their own kind.

Allow tomatoes to ripen thoroughly on their vines to *at least* the eating stage before harvesting them to collect their seeds.

Upon harvesting, tomato seeds are best fermented in order to remove a germination-inhibiting gel which covers the seeds, and to kill diseases.

- Look at the example of non and fermented seeds

The gel prevents them from sprouting inside the tomato. Remove this coating by fermenting it. This mimics the natural rotting of the fruit and has the added bonus of killing seed borne tomato disease.

Squeeze the seeds from a fully ripe fruit into a bowl, add water and let stand at room temperature for about three days. Once fermentation occurs, mould will form on the surface of the water.

Add more water, stir, then gently pour and debris off the top. Repeat until only clean seed remains, strain, rinse, and leave the seeds at room temperature until they are thoroughly dry.