

# Step-By-Step Guides on How To Save Your Seeds

You watched your plants grow, now its time to share the wealth and return the seeds to the collection!

## Easy Seed Types

### 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 seeds off to the staff at the Library 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 to the staff at the Library to share with your community next year!

### Melon:

1. Slice fully matured melon in half (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.
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. Spread seeds on a cookie sheet or other large flat surface lined with a paper towel and allow them to dry completely.
6. Put seeds into an envelope, then date and label it.
7. Drop the seeds off to the staff at the Library 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 to the staff at the Library to share with your community next year!

### Peppers:

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.
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 to the staff at the Library 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
3. Place them in a strainer. (There is no need to soak them like cucumbers!)
4. Rinse thoroughly and remove remaining pulp under running water.
5. Spread seeds on a cookie sheet or other large flat surface lined with a paper towel and allow them to dry completely.
6. Put seeds into an envelope, then date and label it.
7. Drop the seeds off to the staff at the Library 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. Drop the seeds off to the staff at the Library to share with your community next year!



# How To Return Your Seeds to the Seed Library

1. Follow the Step-By-Step Guide(s) on how to save the seeds from the vegetables you have grown this year.
2. Place seeds from each vegetable in its own (please do not mix vegetables and varieties) container and label it with the type of vegetable, variety (if you know it), and date.
3. Drop your seeds off to the staff at the Library, and your seeds will be added or reintegrated into the collection for sharing in the community next year!

## Other Info You Need To Know About Seed Saving:

1. Harvest your seeds when the plant has “gone to seed”.
  - a. That term was coined for a reason! Most seeds are best harvested when the vegetables have passed the best time for eating.
  - b. If the vegetable looks good enough to eat, it’s usually not good enough for harvesting seeds yet.
2. Some vegetable plants are easier to harvest seeds from than others.
  - a. The process of harvesting seeds to use next year can be very easy or it can be tedious, time-consuming and difficult.
  - b. Make sure you read the package to determine whether you are taking home an “EASY” or “CHALLENGING” seed variety.
3. Only harvest seeds from healthy, good-looking vegetables.
  - a. This ensures that the seeds you harvest, and therefore the plants you grow next year, will be more likely to produce good results.