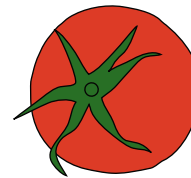
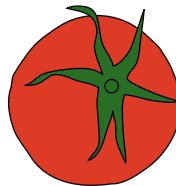
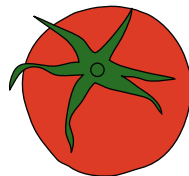


SAVING TOMATO SEEDS

1. Cut the tomato into halves at its equator, revealing the pockets of seeds inside the fruit. Give each 1/2 a gentle squeeze loosening the slippery membrane covered seeds from the fruit. Place the seeds & membranes into a small bowl or jar. Retain the remaining tomato for cooking, canning, sun-drying or dehydrating. **2.** Add a little water to the jar. Cover the container with a kitchen towel or cheese cloth & place in a warm spot, 60°-70° F for about 3 days. **3.** What looks like mold will begin to appear on the surface after 2 or 3 days. This fungus will eat away at the membrane covering each seed. **4.** On the fourth day, cover the seed mixture with warm water again & let it sit for 10 minutes. Gently pour out what remains on the surface (fungus, pulp & immature seeds), leaving the heavier, viable seeds behind. Continue rinsing this way until the water is almost clear, then transfer the viable seeds to a fine mesh strainer. Once the water has drained off, place the seeds on to newspaper or a paper towel to dry completely (1-2 days). Store seeds in labeled envelopes in a cool dry place.

For a free seed packet template go to:
<http://www.homegrown.org/group/goodies>



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