Save Your Own Tomato Seeds



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Needs: Ripe tomato, knife, bulb from turkey baster, powdered disinfectant cleanser, dish detergent, sieve, bowl, paper plate, permanent marker pen, sink and water.



Horizontally cut the tomato into halves.



Add about an equal amount of powdered disinfectant cleanser.
Gently swirl or stir the bowl contents to blend.

Pour the seeds, gel and

remaining tomato bits

into a small bowl.



Squeeze each half over the sieve to catch seeds and gel.



30 minutes

Set a timer for thirty minutes. The cleanser needs time to dissolve the gel and tomato bits; it helps disinfect the exterior of the seed and reduce disease transmission.



Manually remove the largest bits of tomato flesh.



After thirty minutes add a little water to the bowl to thin the contents.





Pour contents into sieve and rinse well.



Pour remaining clean seeds into the strainer.
Add a drop of dish detergent.



Prepare a drying plate by writing the tomato variety name with a permanent marker.



Return the seeds and any remaining tomato bits to the bowl; add water.



Scrub the seeds by stirring and gently pressing them against the sieve. Add water to rinse away suds.



Tap out the seeds onto the labeled plate.



Stir gently and let settle. Loose tomato bits and immature seeds will rise to the surface, cleaned seeds will sink to the bottom.



Pour into the bowl, add water and check a final time. Water should be clear of particles and seeds at the bottom.



Spread the seeds into a single layer.



Slowly pour off floating bits and immature seeds. Repeat above two steps until nothing more floats to the top of the water.



Rinse and drain the cleaned seeds in the sieve.



Place the plate in a safe location where the seeds will dry for about a week. Loosen dried seeds from plate, package and store in a cool and dry place.