



Saving Tomato Seeds

The Sue Andersen Berger Way

Sue will walk us through the initial steps for saving tomato seeds. You will be taking home a container of tomato “guts” that is labeled with the name(s) of your tomato seeds. Hybrid tomatoes don’t work when saving seeds, only Heirloom and Open-pollinated.

1. Cut a very ripe tomato in half, through the middle.
2. Label a clear plastic cup with the name of the tomato.
3. Squeeze the seeds into the clear plastic cup, you may need to use a finger to scoop the seeds out into the cup. Add a little water until half full.
4. Place a loose cover over the top of the cup, I use a snack size Ziploc baggie.
5. Set the cups with tomato seeds in a warm location for a week or so. You should see a mold forming on top of the water in the cup and the seeds will settle onto the bottom. The gel coating around the seeds is removed through this fermentation process. The gel coating acts as a germination inhibitor and may contain bacterial and virus material that can affect the health of the plants grown from the seed.
6. Label a paper plate with the name of the tomato. Set aside.
7. Obtain a very large clear plastic cup, pour the fermented seed “crud “ and seeds into the large cup, add about a 1 cup of water
8. Swirl the tomato mixture around gently, allow seeds to settle to the bottom and carefully pour the surface crud and some of the water out. Don’t pour out any seeds!
9. Rinse and repeat at least 6 more times. You are done when the water in the cup is completely clear and the seeds look pristine.
10. Carefully pour off all the water, scrape the remaining seeds into the labeled paper plate.
11. Set the plate with seeds in a warm location for at least 2-3 weeks to dry completely.
12. Label a seed envelope with the name and date ie. “Danube 2020”
13. Gently scrape the seeds into the labeled envelope. Store in a cool dry location until February when it’s time to plant!
14. Great Job!