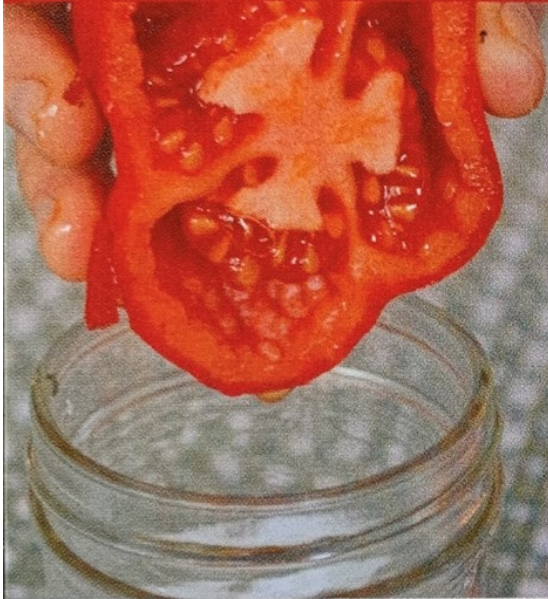


HOW TO SAVE TOMATO SEEDS



1 Working with one variety at a time, cut tomatoes open and squeeze the pulp, juice, and seeds into a glass or plastic container.



3 After fermentation viable tomato seeds will sink to the bottom of the container. Pour off the pulpy mixture on top, then pour the remaining liquid and seeds into a kitchen strainer. Rinse well.

2 Let the mixture of seeds, pulp, and juice sit for 1-3 days to ferment. Fermenting tomato seeds improves their germination. Stir daily to prevent mold from forming.



4 Spread the seeds out thinly to dry on a coffee filter or paper plate. Set them out of direct sunlight in an area with good air circulation. Seeds should feel dry to the touch overnight, but it is best to continue drying them for up to two weeks before storage.

