

HARVESTING, PROCESSING, AND STORING SEEDS

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HARVESTING

HARVESTING WET SEEDS

- Seed Mature Crops: Cucumber and Eggplant



Julia at growcookeat.com



Sue at tomatoville.com

HARVESTING WET SEEDS

- Melons, pumpkins, squash, watermelon and summer squash when fully grown
- Easily slips the vine



Panache, rareseeds.org

HARVESTING WET SEEDS

- Tomatoes, peppers with final color change



HARVESTING DRY SEEDS

- Pods — beans, peas, brassicas, radish, etc when fully dried



Jean Campbell at All Deluxe All the Thyme

HARVESTING DRY SEEDS

- Lettuce when fluffy



Southern Exposure Seed Exchange



HARVESTING DRY SEEDS

- Corn when fully dried, past dough/milk stage



PROCESSING

THRESHING

- Make sure plant material is fully dry
- Hand threshing for less than 50-100lbs
- Rub by hand or jump and dance apart
- Monitor pressure applied



WINNOWING

- Remove dirt, extra seed debris from seeds
- Easily done with breeze or fan
- Less stress if you're not afraid to lose a few seeds



WINNOWING - SCREENS

Territorial Seed Company:

3/64" Round - Sieve screen for brassicas, carrots, endive, lettuce, and radicchio.

5/64" Round - Scalper screen for carrots, endive, lettuce, and radicchio.

6/64" Round - Scalper screen for broccoli, cabbage, cauliflower, collards, kales, and mustards. Sieve screen for tomatoes and peppers.

7/64" Round - Scalper screen for onions, radishes, and tomatillos.

8/64" Round - Scalper screen for radishes and peppers.

10/64" Round - Scalper screen for tomatoes and peppers.

20/64" Round - Scalper screen for peas, beans, corn, and soybeans.



WET SEED: TOMATOES

- Squeeze tomato innards into jar
- Let ferment 2-3 days
- Rinse seeds in sieve
- Dry on screen or paper plate



WET SEED: EVERYTHING ELSE

- Squash, melons require removal and cleaning
- Peppers hand remove (use gloves!)
- Eggplant with water in a blender
- 'Gooey' seeds can be fermented



POST HARVEST CURE

- Allow sufficient time to dry before storage
- No more than 95°F



STORAGE

SEEDS TO SAVE

- Avoid moldy seeds
- Treat fungal diseased seeds with bleach
- Avoid saving bacterial, viral diseased seeds
 - Tomato Mosaic Virus
- Bacterial sterilization with wet heat (122°F for 20-25 minutes)
 - Black Rot



HOW TO STORE

- Moisture stable containers



SeedSavers.org



Lawrence Laboratory

WHERE TO STORE

- Consistent temperature
- Dry, low humidity
- Avoid insects



LONG TERM STORAGE HINTS

- Below 14% moisture content (achievable with silica gel processes)
- Store as cold as possible



GENERAL STORAGE LENGTHS

- Beans 3-4 years
- Peppers 2-3 years
- Squash 4-5 years
- Tomatoes 3-4 years



- See *Vegetable Garden Seed Storage and Germination*

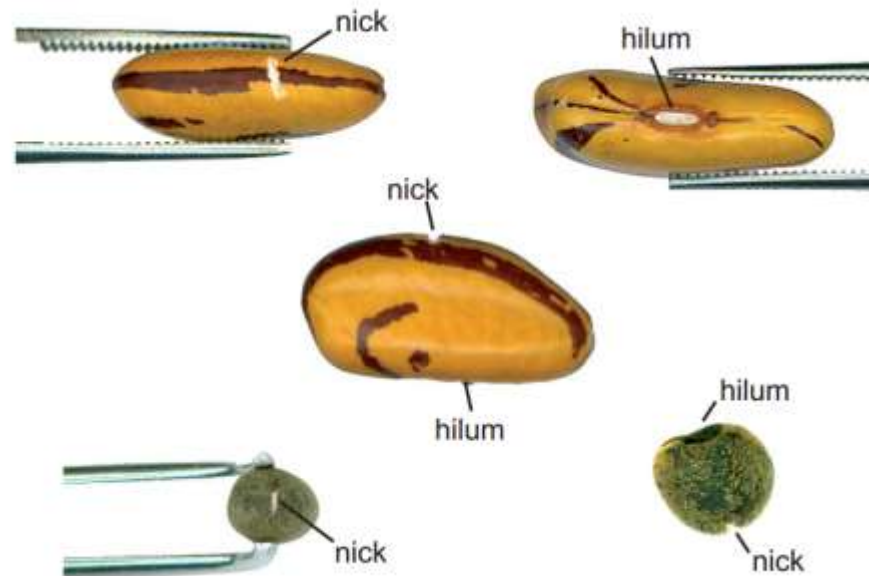
GERMINATION TESTING

- Set determined number on moist towel
- Roll up, store in warm and humid place
- Count quantity germinated, calculate percent
- Leave light sensitive varieties on top of towel



TRICKS FOR SUCCESSFUL SEEDS NEXT YEAR

- Scarification (okra, beans)
- Moisture (beans)



RESOURCES

- Seed Processing and Storage by Jeffrey H. McCormack