

Crash Course: Fermenting Seed for Seed Saving

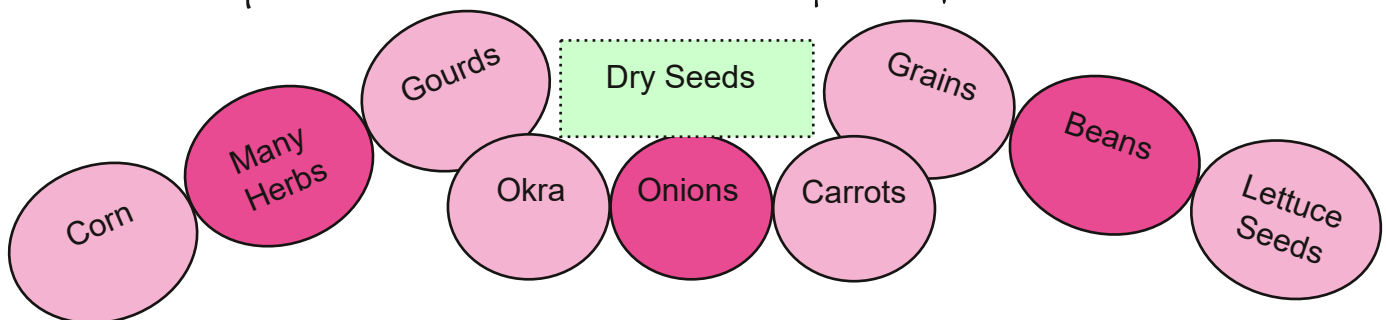
Printable Survival Series by Three Wondrous Acres Homestead

IN ORDER TO SAVE SOME SEEDS, YOU HAVE TO FERMENT THEM AFTER HARVEST. OTHERWISE, YOU MAY FIND THAT YOUR SEEDS WILL SPOIL BEFORE YOU GET THE CHANCE TO PLANT THEM NEXT YEAR.

SEEDS THAT REQUIRE FERMENTATION ARE THOSE THAT COME FROM FRUITS THAT CONTAIN SUGAR. SOME PLANTS, SUCH AS GOURDS OR SOME HOT PEPPERS, MAY NOT REQUIRE THAT SEEDS BE FERMENTED. TRY NOT TO EXCEED A 5 DAY FERMENTATION, AND DO NOT FERMENT SEEDS AFTER FREEZING THEM (THIS STRATIFIES SEEDS, AND WILL RESULT IN SEEDS GERMINATING DURING FERMENTATION). IF YOU'RE SAVING ANY OF THESE SEEDS, FERMENT THEM:

Tomatoes	Peppers	Cucumbers	Eggplants
Watermelons	Cantaloupes	Honeydew Melons	Summer Squash
Winter Squash	Potatoes (True Seed)	Radishes	Ground Cherries
Nanking Cherries	Fruit Tree Seeds (Apple)	Berry Seeds	Other Muskmelons

Dry Seeds That Don't Require Fermentation:



How to Ferment Seeds

