

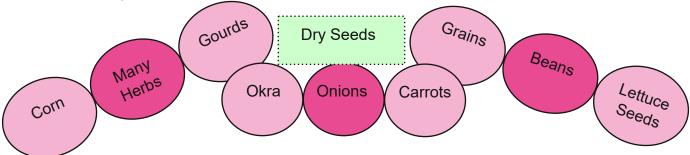
Printable Survival Series by Three Wondrous Acres Homestead

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

Select your biggest
fruits from your best plants with
the best flavor; harvest the seeds. Choose
multiple fruits for bio-diversity. (Use only hand
pollinated for 100% pure seed)

Wash the seeds as

thoroughly as possible; place them
in a small container and cover them with
water. Allow them to sit in a warm spot for 3
to 5 days. Stir once or twice to
break up seeds.

Once fermentation
is complete, rinse seeds off
thoroughly in a mesh strainer. Lay
seeds on a paper towel to dry for
5 to 7 days, or until brittle (squash seeds
will snap). Store them in a dry,
cool, dark place.

Mold will grow, and odors will happen; you want the mixture to rot, essentially. The microorganisms that grow will eat the pulp from the seeds, cleaning them. This prevents molding during storage.