

Top tips for seed-saving



Choose the best plants and leave some to flower and produce seeds eg. cabbages, herbs, salads.

Allow the seeds to ripen fully before you collect them.

Treat the seeds right. Different vegetables require different seed saving techniques - see link below.

Collect them on a dry day and ensure you dry them thoroughly.

Know what you've saved. Label the seeds with variety, location and date collected.

Keep carefully. Most dried seeds will keep for several years at a steady, cool temperature (such as in the bottom of your fridge), in an airtight container.

Helpful links:

Brighton Seedy Sunday website with useful factsheets from which the above advice comes:

http://www.seedysunday.org/category_idtxt__factsheets.aspx

Detailed information on seed-saving for different vegetable plants:

<http://www.realseeds.co.uk/seedsavinginfo.html>