

Saving Tomato Seeds

We all love a good tomato, but when you find **THE TOMATO** that you absolutely love, why not save the seeds to grow them in the Spring? Saving seeds is a great way to keep the deliciousness going year after year. Saving tomato seeds may seem daunting, but it is super easy.

The process

Tomato seeds need to go through a process called **FERMENTATION**. Fermentation allows mold to develop on the seeds which eats away the anti-germination coating that prevents seeds from germinating inside of the tomato. This process increases viability of the seeds and reduces disease transmission.

Six easy steps

Now that we have that little fermentation knowledge in our back pocket, follow these six easy steps to save your own tomato seeds.

1. Slice the tomato in half around the middle and scrape the seed sacks into a bowl. I use the little soup bowls you get from Chinese take-out. They are the best. If you are saving multiple varieties of tomatoes, it is beneficial to label the bowls. Tomato seeds look identical, so you do not want to mix up your seed varieties.

Side note: *If you have some aggression that needs to be released, just put some slits in the tomato and squeeze the living daylight out of it to expel the seed sacks. Cherry tomatoes are the best for this. Just a little slit and squeeze it like Dr. Pimple Popper. This is so satisfying.*

2. Add just enough water to cover the seeds and place the bowl in a spot where it will not offend anyone by the pending odor but where it will get good air circulation. If you place the bowl outside, make sure it is safe from the wind. Personally, I keep my seeds tucked into a corner of the kitchen counter. I think my "smeller" is not all that great, so it does not bother me.
3. After a few days or so, mold will grow over the seeds. The mold may be black or white or somewhere in between, and it will **STINK TO HIGH HEAVEN**.
4. Add more water to the moldy seeds and stir them. The viable seeds will settle to the bottom.
5. Pour off the top water with any floating seeds, and then put the viable seeds into a fine mesh strainer that will not allow the seeds to fall through and clean with **hot** water.
6. Return the seeds to the bowl to let them completely dry. Once dry, store in a labeled envelope in a cool dry place.

Side note: *I typically use seed envelopes or jars to store seeds. However, any paper envelope will do. There is debate on whether plastic bags harm seeds. I have stored seeds in plastic bags before, and all was well. For tomato seeds, I have always used tiny paper envelopes.*

