

What to know about seed saving!



Step 1: Determine Whether the Seeds Are Viable

Check the seed packet or plant tag to see if it's a hybrid variety. The most common hybridized herbs are basil, some dills, certain cilantros and a few parsleys.

Step 2: Let the Plant Flower

Though you'll want to make plenty of herbal harvests earlier in the season, if you're saving herb seeds, you'll want to stop making foliage harvests in late summer. This gives the plant plenty of time to produce flowers and, eventually, seeds.

Step 3: Let the Flowers Mature

In order for the seeds to fully develop, the flower needs to remain on the plant until the seeds are nearly dry. Always err on the side of caution and pick the seed heads when they're still a little green.







Step 4: Let the Seeds Fully Dry

This is the next important step in saving herb seeds. After cutting off the mature flower head, place it in a warm, dry location on a paper towel or on a sheet of newspaper or craft paper. Let the seed head sit there for a few weeks, until the flower head cracks open and the seeds easily drop out when the plant is shaken or crumbled between your fingers. Once the seeds are separated from the flower head debris, spread them out on a new sheet of newspaper and let them dry for another week or two.

Step 5: Store Your Seeds

The final step in saving herb seeds is to store them properly. Package the herb seeds in sealed and labeled envelopes and then put the envelopes in a screw-top jar or lidded plastic storage container. Put the storage vessel in a cool, dry, dark location. Properly prepared and stored seeds of most herbs will last for a few seasons without worry.



Sources:

- www.permaculturenews.org/how-to-harvest-your-own-seeds-from-fruit-andvegetables.
- www.extension.umn.edu/planting-and-growing-guides/saving-vegetable-seeds
 www.hobbyfarms.com/saving-herb-seeds-guide/
- https://extension.usa.edu/yardandgarden/research/collecting-and-storing-seedsfrom-your-garden