



- You'll need:
- 1 ripe tomato
 - 1 coffee filter
 - 1 knife
 - 1 sharpie
 - 1 rubber band
 - 1 clean, clear jar
 - 1 strainer

Getting Started
 Saving tomato seeds is easy, and fun!
 Tomatoes self-pollinate readily, and are a great entry into seed saving. Select a quite ripe tomato you admire, and follow these instructions:



Wm. Ritter's
 SEED SAVING METHOD
for
Tomato

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Song to Seed



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Saving Songs,
 Stories, &
 Seeds

Add a splash of water to your jar, and cover with the coffee filter. Snap on the rubber band, and write the variety name on the filter (important!).



Cut your tomato in half (like opening up a hamburger). Take one half in your hand and gently scoop out the seeds and surrounding pulp into the jar.



Place the jar out of direct light, and wait (usually 1 day) until a bit of mold covers the surface of your tomato pulp.



Remove coffee filter, and add water. Swish and stir the mixture, let the contents settle, and pour off the top. Repeat until you have mostly clear water and clean seeds at the bottom.



Then, strain and rinse the seeds. Tap off excess water, place the strainer over your coffee filter, and flick the seeds onto the filter to dry. Mash down clumps of seeds with a spoon and let dry for a week or two. Store in glass in freezer.

