

Tomato seeds need to ferment, allowing naturally occurring bacteria to breakdown the coating surrounding the seeds.



Leave undisturbed for 2-4 days. A layer of mold may grow on top of the liquid – this is normal and will not harm the seeds.

After 2-4 days add water to the jar and stir. Viable seeds will settle to the bottom, and non-viable seeds and pulp float to the top.

Pour off floating seeds and pulp from the jar. Rinse several times until all remaining seeds are clean.

Drain water from seeds and spread on a coffee filter, screen or paper plate to dry.

Tomato seeds will stay alive for 5-10 years if stored in an airtight container in a cool, dark location.

Find more information at
rplmn.org/seed

CREDITS

<https://www.seedsavers.org/brandywine-sudduths-strain-tomato>

<https://territorialseed.com/products/tomato-san-marzano?variant=12815509389411>

<https://www.seedsavers.org/cherry-roma-tomato>

<https://www.seedsavers.org/learn#growing-guides>

<https://www.slideshare.net/seedsavers/saving-seeds-from-tomatoes>

<http://blog.seedsavers.org/blog/heirloom-tomato-seedsaving>

**Thank you to all volunteers and
community partners for your
support!**



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Plan a seed.



TOMATO

(Solanum lycopersicum)



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HOW TO GROW



Start Indoors: 6 weeks before last frost

Germination: 7-14 Days

Plant Outdoors: 24-36" Apart

Support: Cage, stake, or trellis

Start seeds indoors, planting them $\frac{1}{4}$ inch deep in potting soil. Keep soil moist in an area that receives full sun or under grow lights.

Harden-off plants before transplanting. To do this, move plants outdoors for a portion of the day to gradually introduce them to direct sunlight and cooler temperatures.

Plant outside after danger of frost has passed, and soil is 50°F.

These tomato plants are “indeterminate” and will continue to grow until the first frost. They may grow 6 feet tall so will require staking or trellising. Tomatoes should have 1 inch of water per week.

HOW TO HARVEST

Harvest tomatoes when they have ripened to the appropriate color and are firm, but give when lightly squeezed. Most ripe tomatoes should easily detach from the vine.

Store tomatoes at room temperature until they are eaten or processed.

HOW TO EAT

Use fresh tomatoes in salsa and soups. Slice for sandwiches or add to salads. Preserve by freezing, dehydrating and canning. Tomatoes are excellent combined with basil.



HOW TO SAVE SEED

RATING: EASY WITH PRECAUTIONS

Tomatoes are annuals and generally self-pollinating, however cross-pollination is possible so precautions are needed to ensure pure seed. Cross-pollination will result in seed that won't produce the same fruit as the parent plant. When growing more than one variety, separate varieties by at least 10 feet.



Isolation by bagging flowers prior to flower opening may be necessary if space is not available for separation.

Isolation bags should remain on the blossom until small tomatoes have formed.

Mark the isolated tomatoes to remember which fruit to save seed from. When growing more than one variety, only collect seed from isolated tomatoes.

Tomato seeds can be harvested when the fruit is ready to eat.

Slice the fruit in half (on its equator) and squeeze the seeds and juice into a jar or cup. Combine the seeds and juice from several small fruits for cherry tomato varieties. A small amount of water can also be added if needed, but should not be more than half the amount of seeds and juice.