



seed saving

LEARN HOW TO SAVE YOUR OWN SEED



Hello.
I'm Bec

I am the urban hillbilly behind Growing Home. For almost 10 years I have been growing my own food, raising chickens + bees, cooking from the garden, and preserving the harvest.

Being able to save seed from home grown vegetables has so many benefits, but it's not without it's challenges. Let me show you how you can learn to save your own seed...



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GETTING STARTED

Growing your own fresh produce like vegetables and herbs is an awesome experience, but you can take it up a level by saving your own seed to use when growing too.

Seed saving is collecting seed from your home grown edible produce, like vegetables and herbs. You can allow certain produce, like basil or rocket, to flower and 'go to seed' then you collect the seed from the pods. Or when harvesting and cutting certain produce, like pumpkins or tomatoes, you collect the seed from inside of the mature fruit to dry and store. You can then use the saved seed to grow with next season!

Although it might seem easy to just scoop out some seeds from a pumpkin and keep them, it takes a little effort to ensure that you save seed that will grow into good quality, consistent produce the next season. It is worthwhile learning how to handle the challenges, like cross pollination and how to collect different type of seeds, as there are lots of [great benefits](#) to saving your own seed.

Let's understand the essentials of why and how to save seed, along with understanding plant taxonomy to avoid cross pollination (it can be tricky but I'll walk you through it). There are also step by step instructions on how to save dry seed, wet seed and seed from tomatoes, as well as create your own seed bank.

For all the great benefits that come from learning how to save your own seed, there are some challenges (but of course, also solutions)

- It takes time, especially if you need to use a method like bagging and hand pollination, though there may be easier options
- It takes space – some varieties need to be kept at least 500m up to 1000m away from others in the same species – there are methods to counter this, or choose to plant select varieties to save seed from instead
- Often the plant needs to stay in garden until it is beyond mature, longer than the normal harvest point – this can take up room and if you are already lacking in space or need room for next seasons plantings, this could be a nuisance – however, sometimes this means letting the plant ‘bolt and go to flower, which may increase pollinators coming to your garden
- You will need somewhere to store your seeds whilst they are drying, and then once dry and packaged – but really, seeds are mostly very small and there are ways to minimise the space they take up (see [Create a Seed Bank](#)).

Also remember that not all veges and herbs that you want to grow can be grown from seed, or have seed saved from them. You propagate them from roots, bulbs, crowns, cuttings and divisions because they are difficult or slow to germinate from seed, or won't grow true to type. Some examples include potatoes, sweet potatoes, lemongrass, garlic, asparagus, Jerusalem artichoke and certain ‘hard’ herbs.

GETTING STARTED



BENEFITS


Saving your own seed has many benefits, including:

An exciting wide range of unique varieties to choose from that you may not be able to source as seedlings

Save seed from produce that has grown well in the conditions of your garden, so it is acclimatised

It can save you money (instead of buying seedlings, or buying new seed all the time)

Reduce negative impact associated with packaging, distribution and production of conventional seed or seedlings



Be prepared for possible food shortages or price rises, or food distribution issues, by knowing how to save and grow from seed


It is a satisfying and enjoyable hobby


More vigorous and better germination rates, especially as seeds have not gone through the mail to be sent to you!


Protect and encourage genetic diversity, and avoiding the possible downfalls of monoculture

You can connect with other seed savers, and share your seeds around!

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TYPES OF SEED

There are some seeds which are not ideal to save from year to year, such as

- **Hybrid seeds** (i.e. F1) which are a cross between 2 plants to get the 'best' from both, such as higher yield or disease resistance. The seed from these plants can be sterile or highly variable if they do germinate.

However, seeds that you can buy, swap and save are:

- **Open Pollinated** – when pollination occurs naturally, not manipulated; they may be more genetically diverse; may be adapted to local conditions, and resulting seeds will produce plants roughly identical to their parents.
- **Heirloom or Heritage** – genetically strong open pollinated seed that have been around for a long time.

Some options to find suitable seed to start growing with (to then start saving your own) include

- Look for seed swapping groups or Seed Savers Networks in your area who may have excess they will happily give away
- Barter with your neighbours, family or friends
- Buy seeds (from an online company or perhaps a local nursery)

Carefully check the label on any seed packets you are considering buying from a hardware store or nursery. Conventional brands may be selling hybrids, which are not good to grow if you want to save seed from them.

There are seed companies that specialise in heirloom and organic seeds, and may even be one in your region. In Australia, seed companies that I have used and recommend:

- [The Lost Seed](#)
- [Green Harvest](#)
- [Herb Cottage](#) (seed and herb seedlings)
- [Southern Harvest](#)

(Remember that there may be quarantine restrictions for some interstate posting of seeds).

You can find a list of other seed companies (or contribute to it) in [The Growing Home Community](#), a free group hosted on Facebook.

You might be tempted to save seed from produce you've bought at the shops, or farmers markets, but you may find that seeds from produce that has been stored in cool rooms or gassed, will not have a good germination rate.

The produce may be from a hybrid variety, or may have gotten cross pollinated at the farm and saved seed won't grow true to type. Sure, you can give it a go but it may end up being a waste of time, especially if you have limited space and time to experiment. Certain species that self pollinate may be suitable to try this with.

TYPES OF SEED



POLLINATION

Pollination is required to produce fruiting crops and produce seed in other crops.

For root and leaf vegetables, and herbs, when we grow their stem and leaves, or roots and leaves, if we don't harvest at the right point (or we leave the plant in the garden) they go to flower. The flowers have to be pollinated to produce seed, which we can then collect.

For edible plants that produce fruit (like zucchini, pumpkins, tomatoes) the seeds are inside. First the stem, vines and leafy parts of the plant grows, then it produces flowers. The flowers need to be pollinated, so the fruit can grow and we can collect the seeds.

Edible plants can be self-pollinated, cross-pollinated (or sometimes both).

In self-pollinated plants the pollination process occurs within each flower as they have both male and female parts. Pollination can occur before the flower opens. These plants include lettuce, peas, beans, tomatoes and chillies. (This is why you might hear advice to gently shake your tomato plants to help release the pollen within the flower to encourage the pollination process).

In cross pollinated plants, the pollen from one flower fertilizes another flower, either on the same or a different plant from the same species. Either wind or insects carry the pollen. When growing your vegetables to harvest, this is necessary but generally isn't even a consideration. It doesn't affect how the current generation will grow, form and taste.

However, if you want to save your own seed, cross pollination can create a bit of havoc. Let's understand it, so we can avoid saving seed that ends up producing mutants!

WHY IS 'CROSS POLLINATION' BETWEEN DIFFERENT VARIETIES BAD?

Cross-pollination means genetics have been shared between plants, during the pollination stage. The genetics determines what the plant grows like, and they are saved in the seed. Diversity in genes from different plants in the *same variety* within a species can reduce inbreeding issues. That's good.

But if you are saving seed, it's not good for cross pollination to occur with a *different variety* within the same species, as the genetics can be mixed up. If you grow seed saved from a plant which has been cross pollinated with different varieties within a species, it could negatively affect the 'next generation' by not growing true to type.

This means you could grow odd-shapes, colours and flavours, and could be a waste of your growing space and time! Sometimes it can be something better, or you could find a bland, odd shaped squash *delicata* growing like I did years ago before I understood seed saving!

Note, corn (*Zea mays*) is one of the few edible plants where the current generation (that which is growing) can be affected by cross pollination. Eg. Sweet corn (*Zea mays* var. *Rugosa*) genes will be dominated by Flint corn (*Zea Mays* var. *Indurata*) or Popcorn (*Zea mays* subsp. *everta*) genes if grown together and the harvest may not be what you expected.

POLLINATION



PLANT TAXONOMY

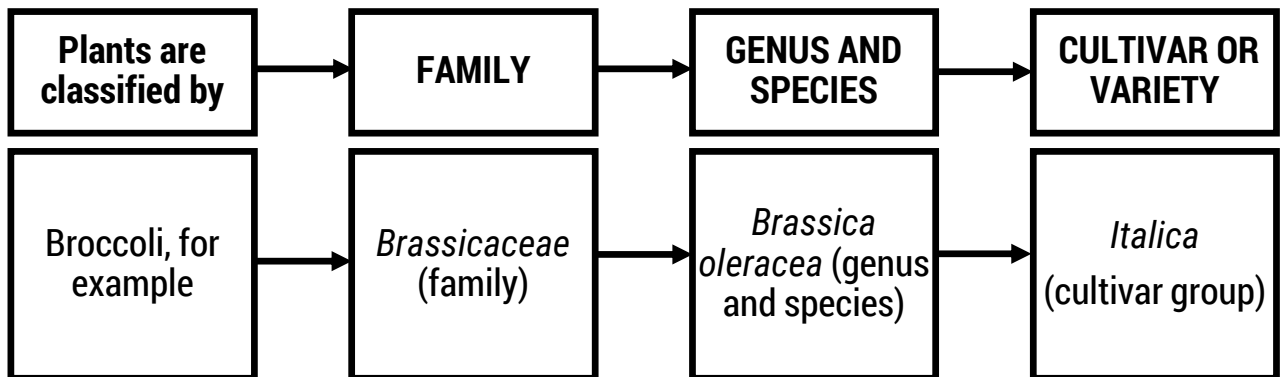
To avoid any negative side effects of cross pollination, we need to learn more about plant taxonomy, or classification, so we can identify the species and any different varieties within them. The hierarchy that plants are classified by (from higher order, to lower) that we are concerned with is:

- Family
- Genus and Species
- Variety (or Cultivar – [see explanation](#))

For example, broccoli is from

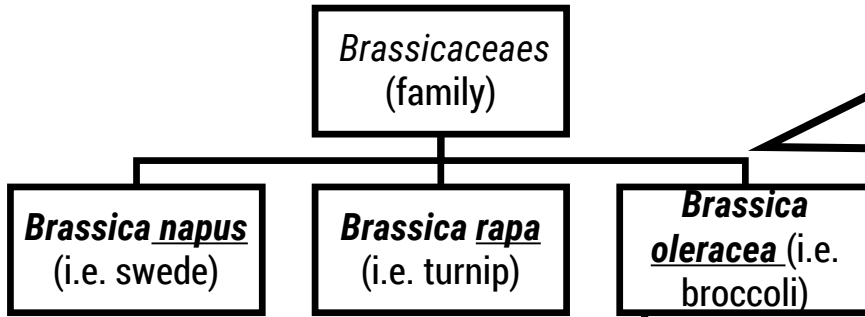
- Brassicaceae (Family)
- Brassica oleracea (Genus and species)
- Italica (Cultivar group)

Those long Latin names, especially the species, become relevant when you want to avoid cross-pollination.



'Purple Sprouting' cultivar

PLANT TAXONOMY



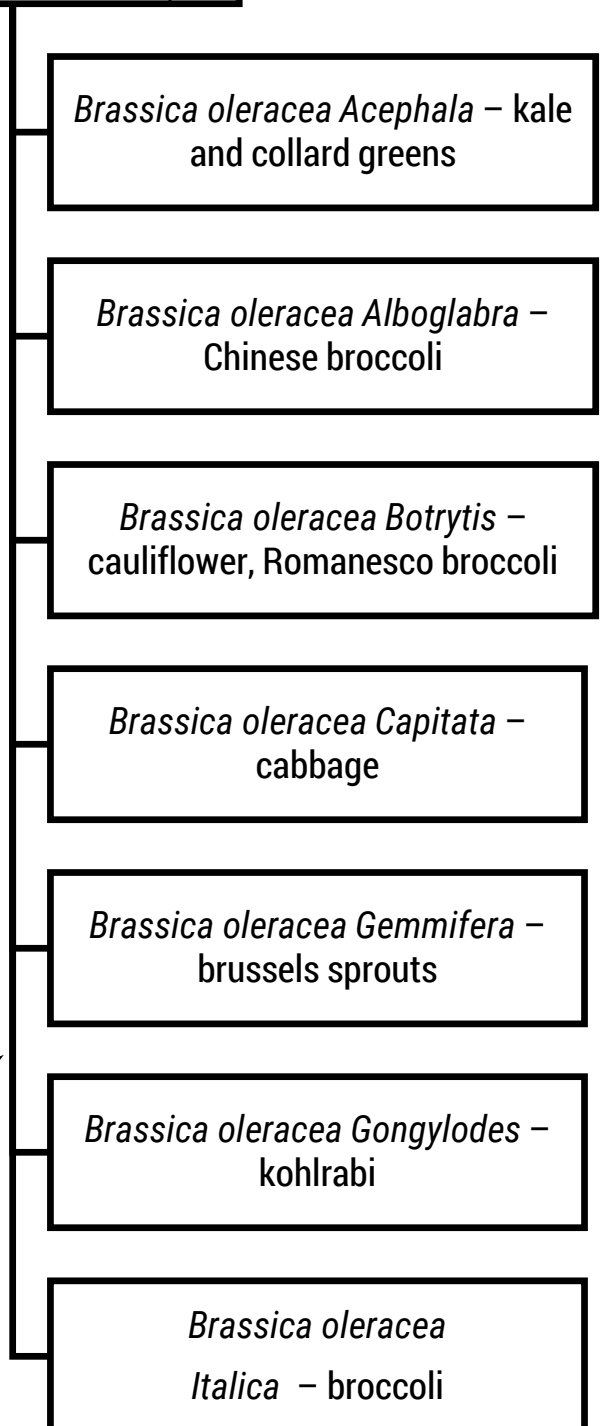
Same genus, but different species will not cross pollinate

Cross pollination will not occur between different species when grown together. Cross pollination can occur between different varieties/ cultivars within the same species when grown together.

For example, the Brassica genus has several species besides Brassica oleracea (broccoli) including Brassica rapa (turnip) and Brassica napus (swede).

These cannot cross pollinate with each other, as only the genus (Brassica) is the same, the species are different (oleracea, rapa and napus).

Broccoli can cross-pollinate with other oleracea species, like kale or cauliflower, because they are the same species. Being different varieties doesn't prevent cross pollination.



Varieties/ cultivar groups within the same species can cross pollinate!

HOW DO I KNOW WHICH FAMILY, GENUS, SPECIES AND VARIETY MY EDIBLE PLANTS ARE FROM?

Now we know that finding out the species of the plant we want to save seed from is important. This can help us to determine which varieties of those edible plants can cross pollinate with each other and what we can do to avoid that happening. But how do you know what the species is without being a botanist?

You can do some quick research by checking on the seed packets, in gardening books, or do research online. Here are [Edible Plant Families](#) tables where you can see the family that your commonly grown vegetables belong. This includes the Latin family name and common name, as well as the genus, species and varieties within the family. Knowing the species and variety your vegetable plants belong to are the most important ones to work out when it comes to seed saving.

Please note, the [Edible Plant Families](#) are not complete tables, but a quick reference guide. There may be other edibles you want to grow and save seed from which are not covered there.

WHICH SPECIES SHOULD I BE MOST MINDFUL OF?

- Brassica oleracea
- Cucurbita pepo
- Beta vulgaris

These species are cross pollinated by insects or wind. As they have multiple varieties within their species, you are more likely to be, or intend to be growing something that will cross.

PLANT TAXONOMY



DIFFERENCE BETWEEN A VARIETY AND CULTIVAR

As part of scientific classification and nomenclature (naming) you may see the terms 'variety' and 'cultivar'. Sometimes they are used interchangeably but they do mean different things. For seed saving, it isn't such an issue as we are mostly focused on what the species is, rather than whether it is a 'variety' or a 'cultivar' within the species. If you know two plants are from the same species, they can cross pollinate, whether they are a variety or cultivar.

'Variety' is a naturally occurring variation of individual plants within a species. This means the differences between it, and another of the same species, arose in nature. The distinguishing characteristics are reproducible in offspring.

A variety is written in Latin, is not in quotes and is preceded by var. Such as *Brassica oleracea* var. *gemmifera* which are Brussels Sprouts.

'Cultivar' comes from the term 'cultivated variety.' These plants are selected through specific hybridization, plant selection, or mutation, to achieve specific characteristics or traits. Cultivar refers to the result of human intervention in a variety.

A cultivar is written in vernacular/ common language, has a capital and is in single quotes. Such as *Daucus carota* subsp. *sativus* 'Red Cored Chantenay' a type of carrot.

PLANT TAXONOMY





AVOIDING 'BAD' CROSS POLLINATION

Now that we have a better understanding of how cross pollination works in our edible plants and why it may be a bad thing when saving your own seed, we need to learn how to avoid it.

First you work out how a plant is pollinated. If it self pollinates, they have reduced risk of cross pollination issues as pollination has often occurred before their flowers even open. These include bean, pea, tomato, and lettuce. You don't have to do anything special to collect seed from them and will have a higher chance that seed will grow true to type next season.

For those plants that require cross pollination, it can be a bit trickier. You need [to identify which species the plant is from](#) and what variety in that species it is, and if you are growing (or intend to) other varieties from the same species. If you plan to save seed, you can choose to only grow one variety from that species to reduce the chances of cross pollination issues in the seed you will save. (If you have neighbours or members of a community garden growing varieties from the same species, that may be a problem).

For example, if you grow *Brassica oleracea*, choose only one cultivar or variety from the *oleracea* species i.e. *Brassica oleracea Italica*, which is broccoli, but don't also grow *Brassica oleracea Botrytis*, which cauliflower, if you want to save seed.

If you do want to grow more than one variety or cultivar of a species (as we often do) there are things we can do to reduce cross pollination between varieties of the same species.

- **Distance Isolation** - they need to be kept a certain distance from each other (500m, up to 1000m). That can be hard in an urban setting, and you may not know what is growing in your neighbourhood (vegetable gardens or wild varieties). You could also try planting a barrier between insect pollinated varieties, of a different species, or even on opposite sides of the house.
- **Exclusion methods** - bagging, or caging to cover the plants, then hand pollinating them. You can use fine mesh produce bags, special vegetable netting or drawstring bags and cover them before the flowers have opened. Remember to open the bag to hand pollinate once flowers are open and then re-bag until seed collection time.
- **Stagger planting times (Time Isolation)** - so members of the same species are not flowering at the same time.
- **Restrict flowering** – only let certain varieties 'go to seed' (this only works on non-fruiting produce).

AVOIDING CROSS POLLINATION



POLLINATION BY HAND

If you have covered your plant to prevent cross pollination issues because you intend to save seed, you will need to do the pollination by hand. Hand pollination requires transferring pollen from a male flower onto the female flower. This is not generally required for self pollinating plants with the male and female parts in the same flower. It can be done on plants which have both female flowers and male flowers (monoecious).

step one


Identify the male and female flowers from the correct species and variety as each other.



The male has no bulb below the flower, and inside the flower you will see a stamen with pollen on it.

step two

You can carefully snip or break the male flower off and rub the stamen on the stigma of open female flowers (you may be able to do several stigma with one stamen).



The female will have a bulb below the flower (the fruit forming) and inside a stigma.

In some species the male flowers can be used to pollinate the female flowers on the same plant, or use flowers from different plants of the same variety. These include the Cucurbitae family – pumpkins, zucchini, cucumbers etc.

In some species are 'self incompatible' and can only be pollinated by flowers from different plants of same species and variety to each other, including Brassicas family - broccoli, cabbage, cauliflower, turnips, radishes
Umbelliferae family - including carrots, celery, dill, parsnips, fennel etc.
This helps genetic diversity and reduce inbreeding issues.

step three

Or you can use a dry paint brush or cotton tip to wipe the pollen from the male and then wipe it on to the female flower.

step four

Don't forget to re-cover the flowers/ plant with the bag to prevent cross pollination occurring by an insect or wind from the wrong variety!

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SEED SAVING GUIDE

You may see 'beginner level' seed saving, this is usually in terms of success of saving seed that will grow true to type (not how hard the method to actually collect the seed is). Several factors may influence the success you have with saving true to type seed.

- Low Chance of Cross Pollination - Self pollinators have both male and female elements within their flowers and may pollinate before flowers even open, so less chance of cross pollination.
- Higher Chance of Cross Pollination - Insect pollinated means a higher chance of cross pollination – if they are fruiting plants with big open flowers (pumpkins, squash) that increases chances of cross pollination between varieties too.
- Highest Chance of Cross Pollination - Wind pollinated means cross pollination can happen more easily

Other factors to consider when you set to saving seed

- Species with only one variety will not cross pollinate with anything else
- How frequently they produce seed (annual vs biennial) as to how long you have to wait and keep the plant in the garden
- Lack of genetic diversity or 'in breeding' you have to grow many plants of that variety, so that can be harder.

CHOOSING GOOD QUALITY SEED

Besides avoiding the negative affects of cross pollination, we also want to choose plants and fruits with the best flavour, size, colour, disease and pest resistant, early bearing or late bolting etc.

If you notice a tomato plant, that was in the same position as other tomato plants of the same variety, but it seem to have resisted succumbing to early frosts, save seed from those tomatoes, as it may have genetics that make it less frost sensitive.

If you notice that one broccoli plant has not 'bolted' but all the others have, mark that broccoli plant (with tape/ garden tie) to save seed from a plant that doesn't go to flower so easily.

You may want to mark the plants that you are going to save seed from, so you don't accidentally harvest everything from it, without letting some of the produce get fully mature or go to seed, or forgetting which one it was you noticed had the good traits. Use garden ties/ coloured ribbon or tape.

SEED SAVING GUIDE



SEED SAVING GUIDE

| LOW CHANCE OF CROSS POLLINATION | HIGHER CHANCE OF CROSS POLLINATION | HIGHEST CHANCE OF CROSS POLLINATION |
|--|---|--|
| <ul style="list-style-type: none"> • Self pollinating • Require no separation, exclusion or staggered planting methods | <ul style="list-style-type: none"> • Insect pollinated • Grow only one variety per species • Isolation (500m), Exclusion, Stagger planting times | <ul style="list-style-type: none"> • Wind pollinated • Grow only one variety per species • Isolation (1000m), Exclusion, Stagger planting times |
| Solanum Lycopersicon (Tomatoes) | Cucurbita Pepo (Zucchini, Crookneck squash, Coccozelle zucchini, Scallopini/ patty pan squash, Squash Delicata, Spaghetti Veg/ Squash) | Beta Vulgaris (Beetroot, Swiss Chard/ Silver Beet, Sugar beet) |
| Capsicum annuum (Capsicum, some chillies) | Brassica Oleracea (Kale and Collard greens, Chinese broccoli, cauliflower, Romanesco broccoli, cabbage, Brussels sprouts, kohlrabi, broccoli) | Spinacia oleracea (Spinach) – requires multiple spinach plants (some will be female, some will be male) |
| | Brassica rapa (Turnip, Bok Choy, Pak choi, Raab) | Zea mays (Sweet corn, Popcorn, Flint corn etc) |
| Phaseolus vulgaris (Beans - green/ French/ snap) | Raphanus raphanistrum subsp. Sativus (Radishes) | |
| Lactuca sativa (Lettuce) | Daucus Carota subsp. Sativus (Carrots) | |
| Pisum sativum (Peas, Snow & Sugar Snap Peas) | Apium graveolens (celery, Celeriac, Chinese celery) | |
| | Cucumis sativus (Cucumbers) | |
| | Ocimum basilicum (Basil) | |
| | Coriandrum sativum (Coriander) | |
| | Anethum graveolens (Dill) | |



A NOTE ON SELF SEEDING

When the plant goes to flower, the seeds form, then the pods (and plant) dry out, allowing the seed to fall to the ground/ garden bed, they germinate if the conditions are right, and start growing again.

If you have a fruiting plant, like a tomato, that drops a mature fruit onto the ground/ garden bed, the fruit breaks down, and next time the conditions are right, the seeds germinate and start growing again.

The benefits are that you don't have to manually collect and store the seed, or plant it again the following season. You may notice that plants that spontaneously spring up without you planting them (from self seeding or from a compost pile) are hardier, prolific producers.

The challenges are that if this self seeding may occur in your garden beds, where you planned to put other seeds/ seedlings. Or that you are not sure of the variety or any cross pollination until it is well grown.

AVOIDING CROSS POLLINATION



SAVING DRY SEED

Some fruiting plants, like beans and okra, you need to leave the fruit on beyond the normal eating size, allow it to be fully mature and the seeds grow fat inside the pod. Some vegetables and herbs need to matured beyond normal harvest point, and 'gone to seed', such as herbs, carrots, beetroot, lettuce, leeks. They are 'dry' because they can dry out easily (on or off the plant) and can be collected without further washing or fermenting.

step one

Once the harvest is winding up, leave some pods on the plant to fully mature and dry, or allow a plant to go to flower and develop seed pods.

step two

Pick the dried pods, remove beans/ seeds and make sure the seeds inside are dry. Lay out onto a plate or tray to dry further, if needed.



step three

Or shake the pods and seed into a paper bag, or transfer into an appropriate container. Gently rough up the pods to release the seeds, if necessary

step four

Put into appropriate containers, like paper or plastic envelopes, or small jars.



For some seed heads, you may need to cover them with a fine mesh bags before they fully mature or dry, because when they are mature, they will start to fall or pop off (or birds will eat them). An alternative method, if you cannot leave the seed heads/ pods on until dry (if they are being eaten by pests or there are frosts or rain predicted), is to cut the mature flowers or seeds pods off, and then dry in a paper bag or tray.

step five

Label and store. If kept in the right conditions, dried seed can last and be viable indefinitely.

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SAVING WET SEED

For seed that are found in the edible 'fruit' part of the vegetable, such as squash, zucchini, cucumber, pumpkin, capsicum, chilli and tomatoes, you will find they are 'wet' with flesh and/or tissue from inside the fruit. You can do tomato seed this way, or refer to instructions on the next pages.

step one

Make sure you have a mature specimen, or let the edible part grow beyond when you would normally harvest, to ensure the seeds are mature.

step two

Cut open, scoop out the seeds and flesh, then place in a sieve. Rinse and remove the seed from the fleshy parts or pods, and discard the tissue.



SAVING TOMATO SEED

Saving Tomato Seed
When you save tomato seeds you can 'ferment' the seeds, to remove the gel-like coating on the seed (and it can kill off some disease too). Some people also ferment cucumber and melon seed before drying and storing too.

step one

Scoop out the seeds from a ripe tomato, place in a jar, bowl or container and label them.

step two

Leave them in a safe, clean area that you can observe them, like a kitchen bench. Watch for the 'mould' to form in a few days.

step three

When they start to appear foamy and a white mould forms on top, rinse the seeds and drain.

step four

Dry on a plate or greaseproof paper, making sure you label them. (Avoid paper towel, they stick to it, unless you want to make seed mat).

step five

When thoroughly dry, place in appropriate containers. Label and store.

STORING SEED

After you have gone to the effort of saving your seed, we need to make sure it is stored properly so it is viable next season.

WHAT TO STORE SEEDS IN

Some container options include:

- Paper envelope (reuse envelopes from bills) or you can buy small paper ones
- Sterile jar, such as old baby food jars – be sure your seeds are very dry as moisture can get trapped and your saved seed could go mouldy
- Small plastic envelope (buy or from those you get buttons in on new clothes)
- Seed mats (make your own by gluing the seed on to tissue or paper towel, spread out from each other, allow to dry, fold and store – they can be planted as a whole mat, or cut out squares around the seed to plant)

Don't forget to include THE LABEL, with type of seed, dates, any other information.

To create a ['seed bank'](#) you can keep individual envelopes in containers/ box/ old filing box, in order of planting seasons. My system includes Warm Season Direct, Warm Season Transplant, Cool Season Direct and Cool Season Transplant boxes. Plus a Herbs and Flowers. Some 'year rounder' seeds just float between boxes!

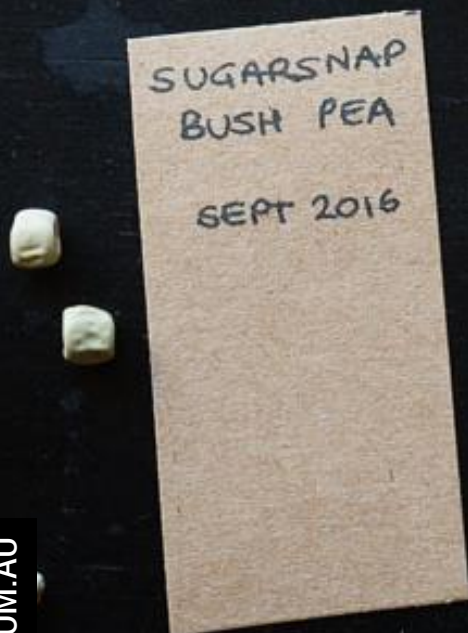
You could consider adding a couple of silica or other moisture absorbers in to the boxes too.

WHERE TO STORE YOUR SEED

To keep our seed viable, there are optimal conditions of cool, dark, dry, consistent temperatures, i.e. laundry cupboard, linen cupboard or fridge door.

Avoid putting them near hot water systems, stoves or ovens or the shed, or near clothes dryers, where they could get overheated or humid.

Some people store their seeds in the freezer, and keep them for years, with good germination rates.



STORING SEED

CREATE A SEED BANK

Storing, organising and adding to your seed collection can be a fun hobby or downright addiction. Ask me how I know.

step one

Keep your seeds in paper or plastic envelopes that can be more easily 'stacked' upright. Make sure they are labelled!

step two

Find some sturdy containers, old ice cream or plastic containers, even small plastic pots, or some fancy tins like these I have from an office supplies store.

Use a label maker or just write on them

step three

If you grow 'by the seasons' divide your seeds into 'warm season' and 'cool season' seeds, as per your climate zone.

step four

You can even divide them again into 'direct sow seeds' and 'transplant seeds' if you have four containers, or use dividers within the containers.

step five

Keep them in a basket or box with some 'seed saving gear' (envelopes, marker/pen, labels) and some 'raising seedlings gear' as well as scissors + gloves.

COOL SEASON TRANSPLANT

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EDIBLE PLANT FAMILIES

| FAMILY SOLANACEAE | | | | | |
|--------------------|---|---|--|--|--|
| COMMON NAME | POTATO OR NIGHTSHADE FAMILY | | | | |
| POLLINATION | SELF POLLINATION (INSECT MAY BE POSSIBLE) | | | | |
| GENUS | SOLANUM | | | CAPSICUM | |
| SPECIES | LYCOPERSICUM | TUBEROSUM | MELONGENA | ANNUUM | FRUTESCENS |
| COMMON NAME | TOMATO | POTATOES | EGGPLANT | CAPSICUMS/ CHILLIES | CHILLIES |
| VARIETY | Cerasiforme (Cherry tomatoes) | | Esculentum (Common eggplant) | | |
| | | | Depressum (Dwarf eggplant) | | |
| | | | Serpentium (Snake eggplant) | | |
| CULTIVARS EXAMPLES | Brandywine, Hillbilly, Cherokee Purple (heirloom cultivars), Cherry Camp Joy (Cherry tomato cultivar) | Bintje, Desiree, Fingerling | Rosa Bianca and Thai eggplant | Capsicum, Bell/ Sweet peppers, Jalapeno, Cayenne, and New Mexico group | Piri piri (Birdseye) and Tabasco chillies |
| NOTE | Older varieties/ cultivars (potato leaf foliage) may rarely cross pollinate | Potatoes are grown from pieces of tuber, no cross pollination | Varieties/ cultivars within this column may rarely cross pollinate | Varieties/ cultivars within this column may rarely cross pollinate | Varieties/ cultivars within this column may rarely cross pollinate |

EDIBLE PLANT FAMILIES

| FAMILY FABACEAE (LEGUMINOSAE) | | | | | |
|--------------------------------------|--|---|---|---|---|
| COMMON NAME | PEA + BEAN FAMILY | | | | |
| POLLINATION | SELF POLLINATION (INSECT MAY BE POSSIBLE) | | | | |
| GENUS | PHASEOLUS | | | PISUM | ARACHIS |
| SPECIES | VULGARIS | LUNATUS | COCCINEUS | SATIVUM | HYPOGAEA |
| COMMON NAME | GREEN BEAN/ FRENCH/ SNAP BEANS | LIMA OR BUTTER BEANS | RUNNER BEANS | PEA | PEANUT |
| VARIETY | Nanus (Cherokee Wax bean) | | | Saccharatum (Snow pea) | |
| VARIETY | | | | Macrocarpon (Sugar snap pea) | |
| VARIETY | | | | | |
| CULTIVARS | Blue Lake, Rattlesnake, Butter Cherokee Wax, Climbing Purple King, Kidney, Cannellini, Borlotti, Haricot | Christmas Lima Bean, Madagascar Beans | Scarlet Runner, Painted Lady | Greenfeast (pea) | |
| NOTE | Varieties/ cultivars within this column may rarely cross pollinate | Varieties within this column may rarely cross pollinate | Varieties within this column may rarely cross pollinate | Varieties/ cultivars within this column may rarely cross pollinate | Varieties/ cultivars within this column may rarely cross pollinate |

EDIBLE PLANT FAMILIES

| FAMILY | | | | | |
|-----------------------|--|--|--|--|--|
| CUCURBITACEAE | | | | | |
| COMMON NAME | GOURD OR MARROW FAMILY | | | | |
| POLLINATION | INSECT POLLINATION | | | | |
| GENUS | CUCURBITA | | | CUCUMIS | |
| SPECIES | PEPO | MOSCHATA | MAXIMA | SATIVUS | MELO |
| COMMON NAME | SQUASH | SQUASH | SQUASH/ PUMPKIN | CUCUMBER | MELON |
| VARIETY | Subsp. Pepo (Pumpkin/ Winter squash) | | | | |
| | Cylindrica (Zucchini/ Summer squash) | | | | |
| | Fastigata (Marrow) | | | | |
| | Torticolia (Crookneck squash) | | | | |
| | longa (Cocozzelle zucchini) | | | | |
| | Clypeata (Scallopini/ patty pan squash) | | | | |
| CULTIVARS EXAMPLES | Delicata (Pepo), Spaghetti Squash (Fastigata) | Butternut pumpkin and Trombocino/ Rampicante squash | Buttercup, Turban, Kabocha, Jarrahdale | Telegraph, Pickling, Lebanese, Apple cucumbers | Honeydew and Rockmelons |
| NOTE | Varieties/ cultivars within this column may cross pollinate | Varieties/ cultivars within this column may cross pollinate | Varieties/ cultivars within this column may cross pollinate | Varieties/ cultivars within this column may cross pollinate | Varieties/ cultivars within this column may cross pollinate |

EDIBLE PLANT FAMILIES

| FAMILY BRASSICACEAE | | | | | |
|----------------------------|--|--|---|--|---|
| COMMON NAME | CABBAGE OR MUSTARD FAMILY | | | | |
| POLLINATION | INSECT POLLINATION | | | | |
| GENUS | BRASSICA | | | | RAPHANUS |
| SPECIES | OLERACEA | RAPA | NAPUS | JUNCEA | RAPHANIS TRUM |
| SUBSPECIES | | Rapa (Turnip), Chinensis (Bok choy/ Pak choi), Pekinensis (Napa cabbage) | | | subsp. sativus (Radish) |
| VARIETY/ CULTIVAR GROUPS | Acephala (Kale and collard greens) | Ruvo (Raab) | Napobrassica cultivar group (Swede AKA rutabaga) | Rugosa (Chinese leaf mustard) | |
| | Alboglabra – Chinese broccoli | | | Niposinica (Mizuna) | |
| | Botrytis – Cauliflower, Romanesco broccoli | | | | |
| | Capitata – Cabbage | | | | |
| | Gemmifera – Brussels sprouts | | | | 'French Breakfast', 'Easter Egg', 'Champion' and 'Daikon' |
| | Gongylodes – Kohlrabi | | | | |
| | Italica – Broccoli | | | | |
| | NOTE | Varieties within this column may cross pollinate | Subspecies and varieties within this column may cross pollinate | Varieties within this column may cross pollinate | Varieties within this column may cross pollinate |



EDIBLE PLANT FAMILIES

| FAMILY | | APIACEAE (UMBELLIFERAE) | | | | |
|-------------|--|--|---|---|---|--|
| COMMON NAME | CARROT FAMILY | | | | | |
| POLLINATION | INSECT POLLINATION | | | | | |
| GENUS | DAUCUS | APIUM | PASTINACA | CORIANDRUM | ANETHUM | FOENICULUM |
| SPECIES | CAROTA Subsp. SATIVUS | GRAVEO LENS | SATIVA | SATIVUM | GRAVEO LENS | VULGAR E |
| COMMON NAME | CARROT | CELERY | PARSNIP | CORIANDER | DILL | FENNEL |
| VARIETY | | Dulce (stalk celery) | | | | Azoricum (Florence or bulb fennel) |
| VARIETY | | Rapaceum (Celeriac) | | | | Rubrum (bronze fennel) |
| VARIETY | | Secalinum (Chinese celery) | | | | |
| CULTIVARS | Nantes, Danvers, Imperator, Chantenay and Ball | | | | | |
| NOTE | Varieties/ cultivars within this column may cross pollinate, also can cross with Queen Anne's Lace | Varieties/ cultivars within this column may cross pollinate | Varieties/ cultivars within this species may cross pollinate | Varieties/ cultivars within this species may cross pollinate | Varieties/ cultivars within this species may cross pollinate | Varieties/ cultivars within this column may cross pollinate |

EDIBLE PLANT FAMILIES

| FAMILY | | ASTERACEAE (COMPOSITAE) | | |
|-------------|---|---|------------------|-------------------|
| COMMON NAME | DAISY OR SUNFLOWER FAMILY | | | |
| POLLINATION | SELF POLLINATION | | SELF POLLINATION | SELF POLLINATION |
| GENUS | LACTUCA | HELIANTHUS | CICHORIUM | |
| SPECIES | SATIVA (LETTUCE) | TUBEROSUS (JERUSALEM ARTICHOKE) | ENDIVIA (ENDIVE) | INTYBUS (CHICORY) |
| VARIETY | Leaf | | | |
| VARIETY | Longifolia (Cos or Romaine) | | | |
| VARIETY | Iceberg | | | |
| VARIETY | Butterhead | | | |
| VARIETY | | | | |
| VARIETY | | | | |
| VARIETY | | | | |
| | Varieties within this column may rarely cross pollinate | Grown from tubers, no cross pollination | | |

EDIBLE PLANT FAMILIES

| FAMILY | | ALLIOIDEAE | | | |
|-------------|--|--|--|--|--|
| COMMON NAME | ONION FAMILY | | | | |
| POLLINATION | | INSECT POLLINATION | | | |
| GENUS | ALLIUM | | | | |
| SPECIES | SATIVUM | CEPA | AMPELOPRASUM | SCHOENOPRASUM | FISTULOSUM |
| COMMON NAME | | ONION | LEEK | CHIVES | SCALLIONS SPRING ONIONS OR SHALLOTS |
| VARIETY | Garlic | Aggregatum (French Shallot or Eschalot) | Ampeloprasum (Elephant garlic) | | |
| VARIETY | | | | | |
| VARIETY | | | | | |
| VARIETY | | | | | |
| | Grown from bulbs, no cross pollination | Varieties within this column may cross pollinate | Varieties within this column may cross pollinate | Varieties within this column may cross pollinate | Varieties within this column may cross pollinate |

EDIBLE PLANT FAMILIES

| FAMILY | | AMARANTHACEAE | | |
|-------------|--|--|--|--|
| COMMON NAME | AMARANTH/ BEETROOT FAMILY | | | |
| POLLINATION | WIND POLLINATION | | | |
| GENUS | BETA | CHENOPODIUM | SPINACIA | |
| SPECIES | VULGARIS | QUINOA | OLERACEA (ENGLISH SPINACH) | |
| VARIETY | Vulgaris Conditiva (Beetroot) | | | |
| VARIETY | Cicla (Swiss Chard or Silver Beet) | | | |
| VARIETY | Crassa (Mangelwurzel) | | | |
| VARIETY | Altissima (Sugar beet) | | | |
| VARIETY | | | | |
| VARIETY | | | | |
| VARIETY | | | | |
| VARIETY | | | | |
| NOTES | Varieties/ cultivars within these column may cross pollinate | Varieties/ cultivars within this species may cross pollinate | Varieties/ cultivars within this species may cross pollinate | |

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