

Seed Saving

Use this guide to keep up with your seeds. The years of viability are simple guidelines. The shelf life of seed will vary greatly depending on how seed is stored. Variety of plants may also impact shelf life and eventual germination rates

Common Vegetable & Herb Seed Viability in Years

Type	Shelf Life	Type	Shelf Life	Type	Shelf Life
Artichoke	5	Eggplant	4	Spinach	2
Arugula	3	Endive/Escarole	5	Spinach, Summer	4
Bean, Bush	3	Kale	4	Squash, Summer	4
Bean, Lima	5	Kohlrabi	4	Squash, Winter	4
Bean, Runner	3	Leeks	1	Tomato	4
Beet	4	Lettuce, Head	4	Tomato, Cherry	4
Broccoli	4	Lettuce, Leaf	4	Tomato, Husk	4
Brussel Sprout	4	Melon	5	Watermelon	4
Cabbage	4	Mustard	4	Basil	5
Carrot	3	Okra	2	Chives	2
Cauliflower	4	Onion	1	Cilantro	1
Celery	5	Parsnip	2	Dill	3
Chard (Swiss)	5	Pea, Garden	3	Fennel	4
Collards	5	Pea, Snap	3	Mint	3
Corn, Popcorn	2	Pepper, Hot	3	Oregano	4
Corn, Sweet	2	Pepper, Sweet	3	Parsley	2
Cress	5	Pumpkin	4	Rosemary	3
Cucumber	5	Radish	5	Sage	4
Edamame	3	Rutabagas	4	Thyme	3

Seed Saving Tips

1. Always seek cool and dry locations for storing seed.
2. Most seeds store the best between 32-45°F (0-7°C)
3. Clean paper envelopes in a tightly sealed glass containers work well. Especially, if placed in a refrigerator.
4. When saving your own seed research how each plant is pollinated. You may need to isolate varieties to stop cross pollination.
5. Silica packets or dried milk (placed in a cloth container) can absorb excess moisture for up to 6 months.
6. Label, label, label. You may think you will remember what year or what type of seed it is, but you won't.
7. Visit craftthyme.com/seed-saving for an electronic copy and many more types of vegetables, flowers, and herbs.



