

# Seed Saving Guide for Pepper

- member of the *Solanaceae* Family
- ideal for beginners
- annual life cycle
- keep different pepper varieties 300-1600 feet apart
- save seed from at least 5 plants
- seed longevity around 2-3 years

## To harvest seeds:

- leave fruits on the plant past when you would normally pick them to eat - around 2 weeks later
- fruit is mature when it has reached its final color and begins to soften; green peppers are immature; most varieties ripen to yellow, orange, red, brown, or purple to indicate maturity
- cut around the top of the pepper & use the stem to twist out the core
- flick out the seeds with the tip of a knife

## To clean seeds :

- rinse the seeds using cool water
- place seeds on a container, coffee filters or screen in a protected location to dry for several days
- seeds are dry when they are hard and can cleanly snap in half

CAUTION: Fruits & seeds of hot peppers contain capsaicin vapors & oils which can cause irritations to eyes, skin, and the respiratory system. Wear protective gloves. Wear a dust mask. Do not touch your face. Clean the area well when finished to remove any remaining oils.

**Be sure seeds are completely dry before returning them to the Seed Library or storing them at home for yourself.**



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**Growing & Seed Saving Guides researched & written by Master  
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