

Self-Pollinating Annual Vegetables

Beans: Beans are ready to harvest when the pods are dry and brittle, and the beans rattle inside.

Lettuce: Cut stalks when about half of the tiny flowers are white and fluffy. Or pick individual flowers. Rub off seeds. Winnow or blow away the fluff, leaving seeds.

Peas: Harvest when pods turn yellow or brown and peas rattle inside. If not completely dry, pull up the whole plant and hang upside-down to dry indoors.

Pepper : peppers are self-pollinating, bees occasionally cross-pollinate.

Separate by 50 feet. Harvest when very ripe. Scrape out seeds, rinse and dry.

Tomato: Pick the best ripest fruits. Ferment for three days. Remove floating mold. Rinse till clean. Dry. Separate varieties by minimum of 10 feet.

Cross-Pollinating Annual Vegetables:

(**I** – insect pollinated, **W** – wind pollinated)

Broccoli (I): Start early indoors and transplant outside for fall seed harvest. Cut the stalks when the seeds are dry and brittle, dry on trays, thresh and clean.

Corn (W): Plant in a large block, at least 100 plants, needs to cross-pollinate with a wide population to stay strong. Pollen is carried by wind from tassels of one plant to silks of another. When kernels are mature and dry, strip down husks and hang together till dry on cob.

Cucumber (I): Let grow on vine till large, yellow/brown and hard. Cure for 2–3 weeks. Scoop out seeds and ferment for 3-4 days. Rinse. Discard floating seed. Dry.

Radish (I): Harvest seed stalks, Hang until dry. Collect seeds

Spinach (W): select plants slower to bolt (send up seed stalks). Allow to flower and go to seed. Cut, strip off seeds.

Squash, Pumpkin, Gourd (I) Let grow big and hard, esp summer squash. Leave to cure and mature for about a month after picking. Scoop out seeds, rinse and dry. Grow different varieties of the same species separately.

Sunflower (I): Harvest when mature. Store and plant in shell.

Cucurbitaceae which can you grow together to save seeds:

- **Citrullus** – watermelon (*Citrullus lanatus*) and citron
- **Cucurbita** – squash, pumpkin, zucchini, some gourds
- **Cucurbita maxima:** hubbard, banana, buttercup and turban squash, acorn, giant pumpkins
- **Cucurbita mixta:** the mixta species produce cylindrical, curved fruits that are bulbous at the apex.
- **Cucurbita moschata:** long and oblong shape instead of round and have tan rather than orange skin. Cushaw, winter crookneck and butternut
- **Cucurbita pepo:** considered *the true pumpkin, with bright orange skin and hard, woody, stems, also includes gourds; pattypan, crookneck & scallop summer squashes, zucchini, buttercup, sugar pie pumpkin*
- **Cucumis** – cucumber & various melons
- **Cucumis melo:** most melons and Armenian cucumber
- **Cucumis sativus:** cucumbers (except for Armenian cucumber, burr cucumber, and African horned cucumber)

If gourd family seeds come under a different scientific name (Bolded name), and are not hybrid, they can be grown side by side and the seeds saved.