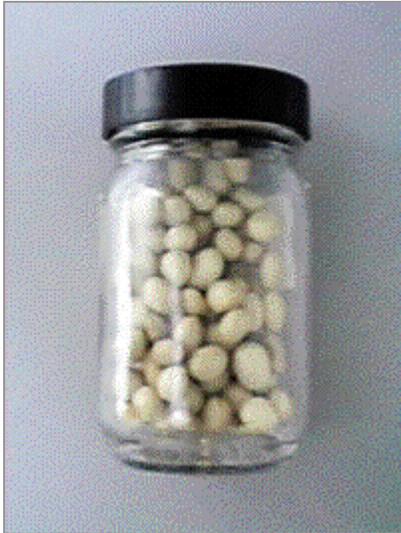


## Storing Seeds

By Charles W. Marr, Kansas State University



Garden seeds aren't expensive when you consider the value of products grown. But money spent on seeds adds up, and it can be even more costly if you end up throwing some away. Here's how to save those leftover seeds (and money) for next year.

Remember that seeds are 'living' and will lose their vigor over time. Keeping seeds in good condition will prolong their life, resulting in stronger, more vigorous plants next season. Store seeds in a cool, dry location. High temperatures and moisture are a deadly combination. Make sure seeds are dry. If you aren't sure, place them in a 120 degrees Fahrenheit oven for about 45 minutes to an hour. Then place them in a sealed container such as a glass jar with a lid or zip-lock plastic bag. Seeds can be

stored this way for many months in a cool basement or other location at 35 to 50 degrees. There's no need to refrigerate them if they are kept dry. Most seeds can be stored for 2-3 years with little loss in viability or vigor. Onion, parsley, and parsnip are three vegetables that have short storage periods. For these crops, plan to buy fresh seeds each year

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