

# Tips when Growing Peppers for Seed:



## SAVING PEPPER SEED

in 4 easy steps

- ◆ Pepper varieties can tend to cross-pollinate if grown closely together, especially in a confined space like a greenhouse or hoophouse.
- ◆ Best to plant with a tall, flowering crop between pepper varieties to maintain seed purity.

1. Let peppers ripen on plant if saving seed; typically this means the pepper will turn red when fully mature. So, let your green bell peppers and jalapeños stay on the plant until they turn color!



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2. Cut pepper in half length-wise and strip seeds that surround core.

**CAUTION!** Wear gloves when harvesting hot pepper seeds and keep hands away from your eyes... the seed oil is HOT!



photo credit: <https://marinmamacooks.com>

3. Place ripe seed on paper towel and let dry in cool location until seed is brittle and breaks when folded.
4. Place DRY seeds in envelope or jar; LABEL with seed variety & year; store in cool, dark, dry location.\*\* Plant in spring!

*\*\*These seeds will stay viable for at least 3-5 years.*

#### Harvest Tips if it frosts:

If you anticipate a light frost, cover your plants with a sheet or other breathable cloth. If a hard frost is expected and your fruit is still maturing, pull the whole plant, and hang it by the roots upside down in a cool, dry space until fruits ripen. You can also put peppers together in a paper bag indoors to finish ripening.

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