A GUIDE FOR FLORIDA FARMERS: SAVING TOMATO SEEDS

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INTRODUCTION

This publication is for small-scale farmers who primarily sell produce to local markets and are interested in saving seeds for personal use or local distribution. The information provided is curated from the experiences of market farmers and small-scale seed growers in North Florida, where the growing climate is subtropical, characterized by a long warm and humid growing season, and a shorter, cooler season with occasional frosts. This publication specifically focuses on managing tomato crops for seed production, and assumes that farmers are already familiar with growing practices.

Tomatoes are commonly grown on Florida farms and saving seeds from these plants is relatively straightforward with a few additional considerations. Florida's long-season and warm subtropical climates are challenging for tomato crops. While pests and disease are inevitable for all varieties, larger fruiting types are especially prone to failure as their pollen often degrades in high temperatures. Favorite old-time heirlooms also tend to perform poorly in our growing conditions. While large-sized beefsteak tomatoes can grow, they are typically hybrid varieties and therefore not suitable for seed saving. We recommend growers prioritize smaller fruit sizes, particularly cherry tomatoes, as they do well and there are many open-pollinated varieties to choose from.

When tomato seeds are mature and viable, the fruits are also ready for consumption and market; therefore, growing tomatoes for seed requires little additional work for the grower. Since good quality seeds remain viable for many years when stored properly, and some varieties produce an abundance of seed, growers may only need to save seeds every few years depending on their goals.

For farmers interested in learning about seed contracts with seed companies, expected seed yields, and other more commercial seed growing topics, detailed information is available in the publication by Dr. Mehmet Öztan, *Fundamentals of Commercial Seed Production in West Virginia*.

GROWING TOMATOES TO BOTH SAVE SEED AND SELL FRUIT

The practices involved in growing tomatoes for seed saving are the same as those used for cultivating fruit for market. The usual tasks including field preparation, cultivation, harvesting, and post-harvest handling all remain the same; however, there are a few additional considerations when saving seed.

One key factor is planning the placement of crops if growing more than one variety. **There is a small risk of cross-pollination between varieties**, so it's important to consider the layout of the growing area. You'll need to decide where to grow your seed crop in relation to other tomato varieties, as well as identify your selection goals for seed saving. Additionally, be sure to allocate enough time to process the seed, as this needs to be done promptly for best results, and will happen in the height of tomato season when everyone is very busy.

Even disease-resistant varieties may start to show signs of disease later in the growing season, so it's important to **harvest fruit before disease symptoms appear to ensure seed quality**. Selecting fruit from plants that perform

well later in the season, when pests and disease pressures are at their highest can be an effective strategy for selecting the most resilient and vigorous plants. The seeds from the more resilient plants can be stored separately to use as stock seed and stewardship of the variety.

This publication covers different seed selection strategies from the perspective of various farmers. If you're saving seed for personal use or for sharing with nearby farmers, the effort required is minimal. However, if you plan to sell or distribute the seed commercially, more time and attention will be needed. This includes harvesting and processing larger quantities of seed and carefully managing the risk of cross-pollination.

POLLINATION AND FRUIT DEVELOPMENT

The vast majority of commercially grown tomato varieties are the same species, *Solanum lycopersicum*. Less common varieties are of the wild types and/or rare and endemic varieties not typically grown for market production. Although different species of plants are typically unable to cross with one another, some of these may be compatible with *S.lycopersicum*. This is unlikely to be a concern for Florida growers.

Most tomato varieties are highly self-pollinating, meaning each tomato flower is capable of pollinating itself. However, they are not exclusively self-pollinating, and crossing between varieties can happen. The likelihood of cross-pollination will vary depending on environmental conditions, microclimate, pollinator presence, and each variety's unique flower structure. Every flower contains both the female and male reproductive parts which mature at roughly the same time. Many flowers hang pendant with the male anthers fused into a protective cone surrounding the female stigma. When the anthers shed pollen, it is showered downward over the stigma, triggered by motion of any kind like wind or visiting insects. Although tomatoes are self-compatible, they still require an external force to help release pollen. Without this, fruit yield and thus seed yield is low.

Figure 1. Hanging (pendant) flowers allow mature pollen to flow downward upon the stigma (female), resulting in easy self-pollination.

This is most efficiently achieved by the vibrations of certain types of bees, whose thoracic muscles vibrate efficiently when grasping onto the flower, effectively shaking hidden pollen from flowers downward. Bumblebees are particularly good at this (Figure 3), whereas honeybees are not. Among the vast diversity of tomato varieties, there exist different flower structures that affect the likelihood of insect cross-pollination between two varieties. It is important to observe the flower types and insect behavior of each variety for clues. **A flower with an exerted stigma and more open anther cones has a higher likelihood of being crossed if a visiting bee has pollen on their body from another variety.** It is not uncommon to see exerted stigmas in older heirloom and potato-leaf varieties.

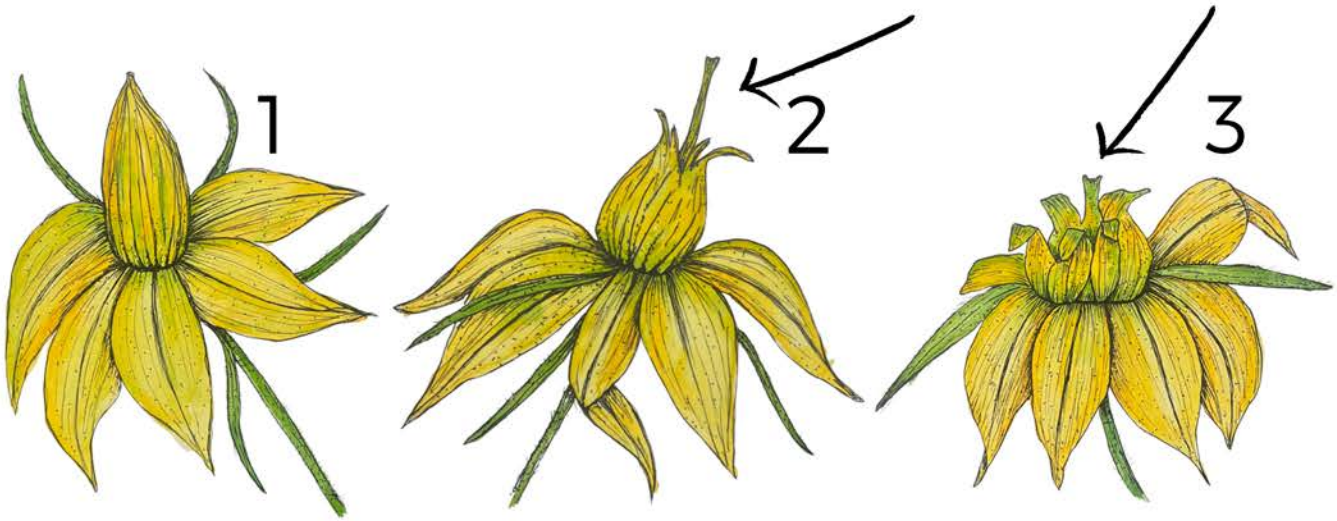


Figure 2. Flowers like 2 and 3 with a very open nature and exerted stigmas (female) are more likely to be crossed with other varieties compared to the enclosed structure of 1. Some older heirlooms, potato-leaf varieties, and purposefully bred cross-pollinating varieties are more likely to have 2 or 3 types. Illustrations by Melissa DeSa.

Tomato pollen is susceptible to high and low temperatures. The optimal temperature for successful pollination is 85F (Navazio 2012). **Pollen can be killed at 95F and above, depending on the variety.** Some larger fruited types struggle to set fruit and seed when day time temperatures exceed 90F, and especially when night time temperatures drop below 70F. Smaller fruited varieties, like cherries and grapes, are much more tolerant of temperature extremes (McCormack 2010), which is why they are favored by Florida growers. Early in the season, it is common to have low night time temperatures while day time temperatures during mid to late season will easily exceed 90F. Smaller-fruited varieties also tend to be much more seedy, yielding an abundance of seed compared to the larger ones. Some varieties may yield very little seed, and this should be a consideration when deciding which varieties to produce for seed, especially if selling seed to a seed company.

ISOLATION DISTANCES

Although tomatoes are mostly self-pollinating, it is still recommended to separate different varieties growing at the same time to prevent cross-pollination. The recommended isolation distances are a topic of debate in the seed-growing community. The distance needed will vary based on several factors, including local pollinator populations, microclimate, biodiversity on the farm, and other environmental influences. Even with adequate distance, complete isolation is not always guaranteed. See the Conie Pink story further down in this document.

When you consider how quickly a bee can travel down a 100-foot row, it's easy to see that isolation distances won't always prevent cross-pollination, as a bee might visit flowers of different varieties in a single trip. However, even if a bee does access the reproductive parts of a flower, cross-pollination is unlikely, as **over 90% of tomato flowers self-pollinate** (LeHoullier 2015).

Farmers saving seed primarily for on-farm use, especially when growing different tomato varieties close together, can prioritize saving seed from the first fruits of the season. These early fruits are less likely to have been visited by bees, unlike later-season fruits, when an abundance of flowers attract more pollinators (LeHoullier 2015). If you are growing several varieties in one long row, **save seed from the best plants that are not adjacent to other varieties**, ideally those in the middle of the planting. Observing the flowers and the bees visiting them can help you make the best decisions.

In general, modern tomato varieties (developed after 1950) tend to have flowers that are more favorable to self-pollination. The stigma is typically tucked inside the anther cone (like flower 1 in Figure 2), reducing the chances of cross-pollination. For these varieties, a **minimum isolation distance of 10 feet** is often sufficient, although 35 feet is preferable.

Older varieties, some beefsteak types, potato-leaf, and varieties bred specifically to encourage cross-pollination, have more exposed flower structures (like flowers 2 and 3 in Figure 2), making them more likely to cross. These varieties require greater isolation, typically **a minimum of 40 feet** (if varietal purity is important), and sometimes up to 150 feet, depending on the specific variety and environmental conditions. These distances are just guidelines and can be adjusted based on the unique conditions of your farm, and personal acceptance of some crossed seed (i.e. personal and local use, or for commercial sale). Physical barriers and how other obstacles in the landscape might affect pollinator behavior can be used to help plan against cross-pollination.

The only sure way to determine the level of cross-pollination on your farm is to observe the flower structure of each variety, and tracking any changes in the seeds saved from year to year. Some farms may experience very little cross-pollination, while others may see higher rates, depending on the environment and pollinator activity.

Figure 3: Bumblebees can increase fruit production by buzz pollination, shaking pollen downward onto the stigma, even though they many not contact pollen enclosed inside a tightly fused flower structure, like the ones pictured here. However, if flowers are more open with exerted stigmas, crossing may occur more readily with the presence of bees.

CREATING NEW VARIETIES

While preventing cross-pollination is often a goal for seed saving, accidental or intentional crossings between varieties can be valuable. **Cross-pollination can result in unique and interesting traits, and it offers an opportunity to develop new tomato varieties.** Successful amateur breeders, like Craig LeHoullier of the Dwarf Tomato Breeding Project, have developed hundreds of new varieties by intentionally crossing different types. Similarly, Working Food's development of the Prairie Cherry tomato involved crossing the Everglades currant tomato with a dwarf Tanunda Red Beefsteak variety.

A farmer participates in plant breeding by simply making thoughtful selections of traits within an existing variety, and moving those traits forward each time the crop is grown. This evolution of the variety slowly changes and adapts it to the growing conditions of the farm and preferences of the farmer. For example, identifying and saving seed from more robust and disease resistant plants or ones with better quality fruit, helps transform a crop into a version that is better suited to the farm. Many older heirloom varieties are very inbred, and could benefit from crossing and variety improvement through selection to local conditions.

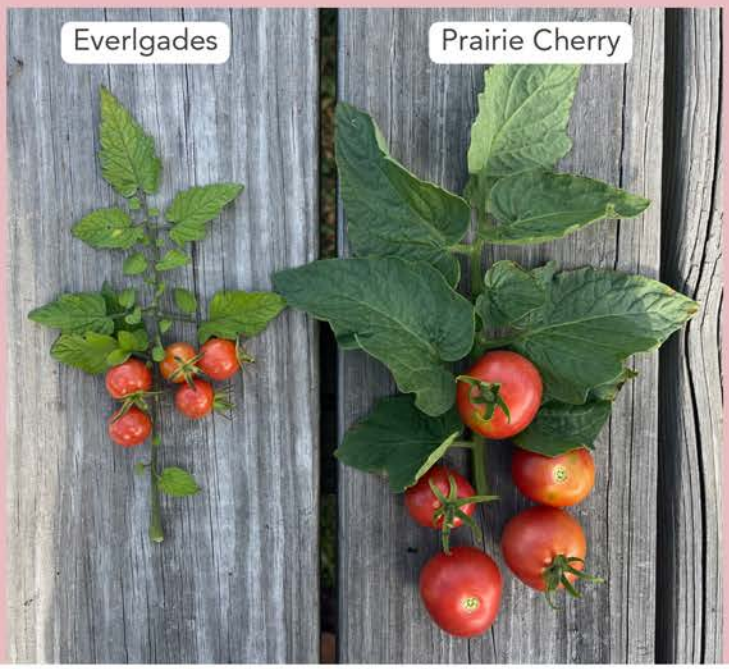


Figure 6: Amateur plant breeding by Working Food staff resulted in a new variety, Prairie Cherry. The parental crosses were Everglades (left), a locally adapted tiny currant-sized fruit with small leaves and stems that sprawl along the ground, or climb through vegetation - and a dwarf-statured beefsteak-sized variety, Tanunda Red (Dwarf Tomato Breeding Project). After 7 seasons of selection for dwarf plants with good vigor, flavor, large-sized fruits, and reduced splitting - Prairie Cherry was born (right). Compared to Everglades, the foliage is more robust and fruits are larger. Some vigor and flavor carried over, but not as good - a trade off for better quality fruit and more manageable sized plants. The breeders followed general advice from Organic Seed Alliance's, "How to Breed Tomatoes for Organic Agriculture", as well as calling on friends like Craig and Timothy Noyes for guidance. This stable, open-pollinated variety is now available, and seeds can be saved.

GENETIC DIVERSITY AND SEED SAVING

As with any crop, **collecting seed from as many plants as possible is essential for maintaining genetic diversity** within a variety. This is true even for highly self-pollinating plants like tomatoes. Growing a larger number of plants provides more opportunities to select the best plants for seed saving, while maintaining as much diversity as possible within a variety.

For farmers growing tomatoes both for market and seed, it's likely that a sufficient number of plants are already being grown. While it's possible to save viable seed from just one plant, **saving seed from 20 or more plants** is much better for preserving the genetic diversity of the variety. While you can't select for individual fruit characteristics within a single plant (since they all share the same genetics), selecting plants that differ in traits like disease resistance or overall vigor is a key part of the seed-saving process - and is how plants continue to improve over time to localized growing conditions!

AN ACCIDENTAL NEW FARM VARIETY: CONIE PINK TOMATO

Many years ago, at Hammock Hollow Farm in Island Grove, Florida, a single tomato plant caught the attention of Conie (pronounced coo-knee), the woman caring for the tomatoes that season. Though the original variety's name had long been forgotten, this plant stood out—it was especially healthy, its fruit unlike any others in the field. When the farmers tasted it, they all agreed: the flavor was exceptional. Conie saved the seeds and this mysterious new variety, named Conie Pink, has been grown and saved ever since.

Every season, Hammock Hollow grows a variety of other tomatoes alongside Conie Pink. The farmers don't worry much about cross-pollination, as the seeds are mostly used on the farm. For efficiency, all the tomatoes are planted in the same area—which makes some degree of crossing inevitable. Rather than seeing this as a problem, the farmers have embraced the diversity. The occasional unexpected hybrids that seem to pop up every season in a small percentage of the seed, have brought never seen before tomatoes to the market—and with them, exciting new possibilities for developing future varieties. Tomatoes are always easy to sell and the farmers have no problem selling mixed varieties.

Some seasons, the majority of farm's tomato crop are Conie Pinks, as they have proven to be reliable.

Figure 4. May 2022. Left: commercial F1 hybrid Bartelly. "Delicious, disease resistant cherries for unheated greenhouses and high tunnels; also performs well in the field" (catalog description). 10 seeds cost $11.40. Right: Local adapted Conie Pink variety. Local variety makes tomato season possible; Bartelly failed early from blight.

Figure 5. Left: the original Conie Pink selection. Some variation, but mostly rounded, pinkish-red cherry sized fruits. Middle and right: Conie variants from saved seed that likely hybridized with other varieties grown nearby that season. If the farmers continued selecting from these hybrid variants, it would take many seasons of intentional selection to get a stable and open-pollinated variety. Interested farmers wanting to learn more will find many great resources available (Deppe 2000, OSA 2014, White and Connolly 2011).

HARVEST AND POST HARVEST HANDLING

When a tomato is fully ripe and edible, the seeds are also mature and ready to harvest. Whenever possible, it is best to pick very ripe fruits off the plant for seed; however, fresh market tomatoes are often picked a little under-ripe. If fully ripe seed tomatoes cannot be picked, the fruits should be left to fully mature off the plant before the seeds are processed. Tomatoes should not be held in temperatures below 68 F due to chilling injury which can impact ripening of fruit and seed and negatively impact the flavor. For all but the smallest cherry or currant-sized tomatoes, it is possible to harvest the seed and use the remaining edible flesh for sauces, salsas, and other value added products.

SELECTION OF PLANT AND FRUIT QUALITY TRAITS

Growing tomatoes in Florida presents many challenges, including disease and pest pressure, fruit splitting, blossom end rot, and difficulty setting fruit in high heat and humidity. This makes saving seed under local conditions especially important, as it allows farmers to select for or against traits that impact performance and marketability.

Farmers should begin with a variety that performs well on their farm and then make intentional selections to improve it over time. If a variety is generally performing well with no specific traits to target, save seed from as many plants as possible to maintain genetic diversity. If specific traits are a focus, identify and clearly mark plants and fruits that meet those criteria for seed saving. **On farms with multiple workers, it's crucial to have a clear system for marking seed-saving plants or fruits to avoid confusion between seed stock and produce meant for sale.** Strategies include clearly flagging individual plants that are preferred for seed saving, setting aside special labeled seed saving bins or buckets, and having a dedicated seed person or crew that harvests the best fruits for seed before the rest are picked for market. Depending on the goals and volume of seed desired, a few fruits from the best plants picked weekly throughout the season, may suffice. With this method, fruits from seed saving plants can be harvested for market as well.

To reduce the risk of seed-borne diseases, it is best to collect seed early in the season before disease onset. However, farmers should also observe plants as the season progresses and environmental pressures impact plant performance, to identify individual plants that are more tolerant, or susceptible, to disease and pests. Plants that withstand these pressures the longest, are valuable for saving as stock seed.

Even within stable, uniform varieties, there may still be variation worth noting. If the goal is to save enough seed for farm use and minimal sharing with local growers, the best fruits from the best plants should be reserved for seed stock. These seeds should be used exclusively for planting to carry forward desired traits. Any surplus seed can be shared with other growers.

Farmers selling tomatoes at local markets can take the opportunity to educate customers about seed saving, encouraging them to save and share seeds for their own gardens and from the tomatoes they purchase. Farmers can proudly share that these tomatoes are **not only locally grown, but also grown from local seeds!**

Flavor is a significant perk of eating fresh and local produce, and tomatoes in particular have a big appeal; with a wide range of flavors and uses. Many customers are familiar with both the incredible flavor of old-timey varieties, as well as the notoriously bland grocery store types. Choosing varieties for flavor is a great reason to save tomato seeds. Interested farmers might enjoy a taste test of different varieties to find their favorites, and their customers' too. Working Food developed a **Tomato Flavor Wheel** (see end of publication) that can be used to assist tasting experiments.

Figure 7. A simple on farm tomato taste test at Siembra Farm. Hannah places varieties in bowls with the name hidden underneath. A sheet of paper under each is used for notes. A flavor wheel helps with identifying descriptive taste words.

Figure 8. A simple masking tape label lets farm staff know that this crate is not for market. They are set aside for seed processing instead. On farms with multiple workers, it's crucial to have a clear system for marking seed-saving plants or fruits to avoid confusion between seed stock and produce meant for sale. If individual plants are identified for seed saving, bright neon flagging tape works well as it stands out in the field and will last the season.

SEED PROCESSING AND STORAGE

The following process is intended for small-scale operations processing seeds by hand, versus mid to large-scale operations that use mechanical seed extractors. Processing by hand allows for any remaining pulp, skin, and flesh to be eaten. However, since **seed processing must be done in a timely manner to avoid rot**, it happens in the midst of tomato season when farmers are the most busy, and may not be concerned with utilizing leftovers from seed extraction.

SEED EXTRACTION AND FERMENTATION

This is a simple process that involves either cutting fruits open and squeezing out contents, or mashing whole or wedged fruits into a clean container. There are many creative ways seed savers have extracted seeds and the technique often depends on the volume of fruit and their size. Examples include: using a food processor with a dull plastic blade, mashing in a bucket or swimming pool by foot, using a mortar mixer inside a bucket, squeezing in ziplock bags, rubbing over metal screens, and more. These techniques are described in detail in Jeff McCormack's *Tomato Seed Production* manual. We find that **simply cutting each fruit open and squeezing out seeds is sufficient,** and avoids mixing chunky pulp and skins with the seeds, which can be hard to separate. This also allows the remaining flesh to be eaten, and ensures each fruit can be inspected, allowing farmers to discard seeds from fruit that may have rot or other undesirable characteristics.

Fermentation is the next step to ensure good quality seed. This process removes the gelatinous sac around each seed, which contains germination inhibitors, and results in a nice clean seed. It's been suggested that fermentation also reduces disease, but the diseases impacted are limited, and the process must be done with specific temperature and timing to be effective. Thus it shouldn't be depended on as a means to destroy pathogens (Navazio 2012). To ferment, cover the container of tomato mash with a piece of cloth to reduce smells and fruit flies. The mixture can be stirred daily, although some seed savers do not stir, so that they can observe the state of fermentation by looking at the top layer of film. Sometimes seeds get trapped in the upper layer of material, and stirring can release them to the bottom, if they are good seeds.

If conditions are hot and humid, **3 days or more may cause damage to the seed**. Ideal temperatures are between 70-85F (Buttala and Siegel 2015), and the process should be complete in less than 3 days. Good seeds separated from their gel sac will sink to the bottom, while non viable seed and the gelatinous seed sacs float to the top. When this happens and mold appears, the mixture can be decanted, rinsed, and repeated a few times until clean water and clean seeds are obtained. Strain the clean seeds over a fine sieve or colander, then lay them in a single layer to dry on fabric, screens, or coffee filters. Regular paper or newsprint should be avoided because seeds will stick to the paper.

Figure 9. The sequence of tomato seed fermentation. 1: tomato mash left to sit. 2: fermentation has started, as seen by the moldy top layer. 3: seeds have been decanted and rinsed a few times, good seeds sinking to the bottom. 4: seeds are strained and rinsed once more over a colander. 5: seeds left to dry in a thin layer on a coffee filter.

DRYING SEEDS

Washed and strained seed should be dried as quickly as possible. Mix seeds daily to break up clumps and prevent sticking. Due to the high ambient humidity in North Florida and the presence of rodents and birds, air drying outdoors is not recommended for any seeds. For short-term storage and personal use, drying seeds indoors in an air conditioned space is adequate. For optimal preparation before storage, place silica or clay zeolite beads in roughly equal volumes in a sealed container with the mostly dried seeds to further reduce moisture. Place the beads in a breathable mesh bag so they are easy to separate from the seeds. After a few days, or when seed moisture is expected to be low (indicated by a hygrometer or humidity indicator tape inside the container), remove the beads. Store dried seeds in a paper bag or envelope inside of an airtight and leak-proof container like a mason jar or plastic container with a rubber gasket lid, in cool, dark, dry, and stable conditions. For more detailed information about seed drying and storage, see *Seed Drying and Storage in Hot and Humid Climates.*

Figure 10. Dried seeds on a coffee filter.

Drying and storage of seeds is crucial for all farmers, whether preserving purchased seeds for future seasons, or saving seeds from a season's harvest. **Seed quality and longevity are greatly affected by how well seeds are dried and stored.** Seed will quickly deteriorate if not properly dried and left in less than ideal storage conditions (i.e.light, humid, warm, unstable, etc.).

Properly stored tomato seeds can last for many years. In Working Food's seed bank, low relative humidity (below 30%) and a consistent temperature of 72°F, have maintained germination rates above 75% for 5-7 years (possibly longer, no data currently available). This aligns with other sources that suggest a 3-6 year lifespan (Connolly and Lawn 2011, Buttala and Siegel 2015). Seeds that are fully dried and frozen will last much longer. Compared to other crop seeds, tomatoes have more tolerance of unfavorable storage conditions (Toole et. al. 1948), but this should not dissuade farmers from storing their seed into good conditions to preserve their quality for as long as possible.

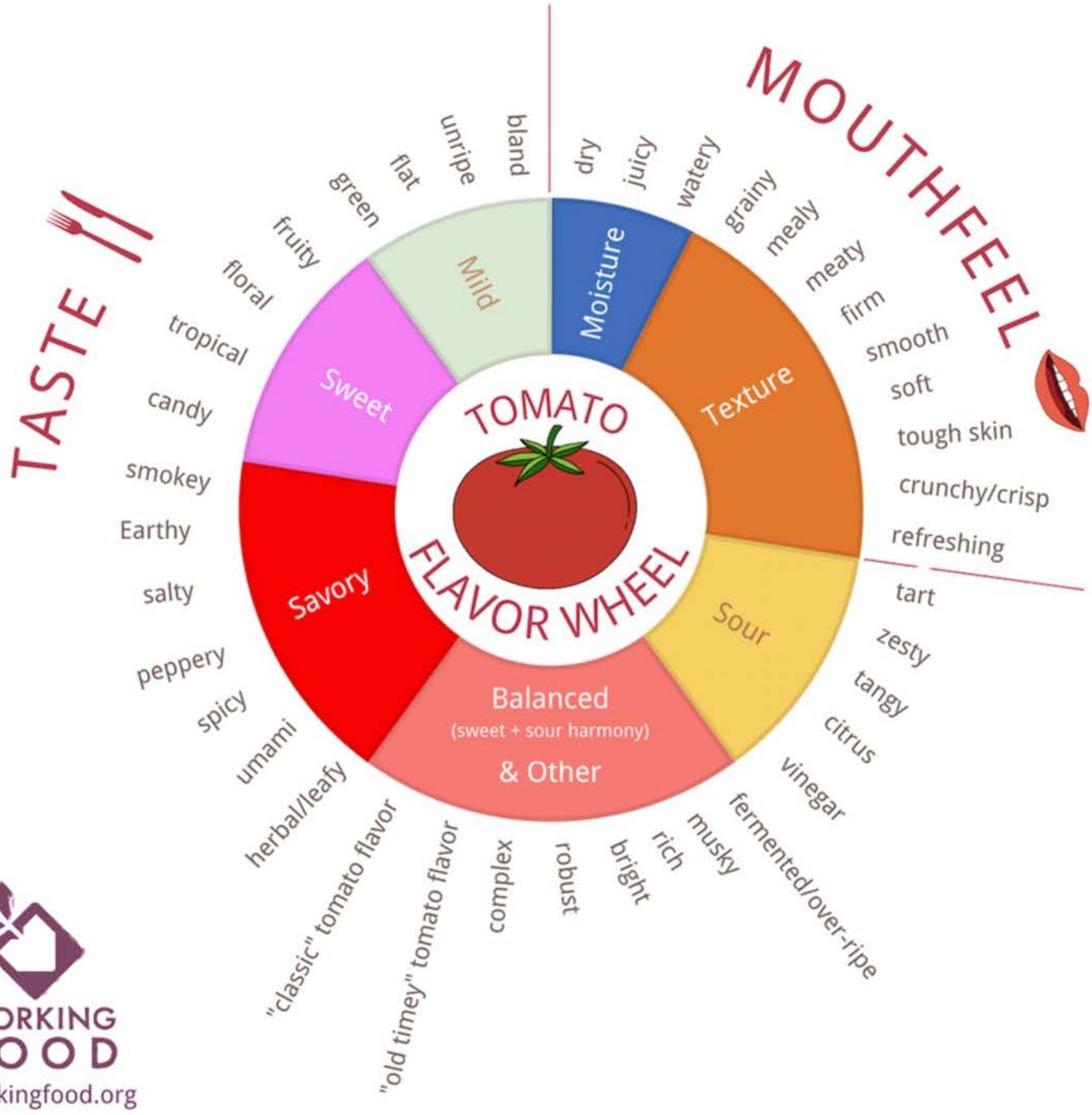
COST OF SEED PRODUCTION

Seed production costs can vary greatly by farm, depending on factors such as farm size, salaries, production efficiencies, and inputs. Generally, tomatoes are a high input crop to produce, requiring staking, weeding, pruning, and vigilant monitoring of pests and diseases. Stakes and twine must be installed and removed each season, which is time consuming. Many growers also use plastic mulch as weed control, which can be costly to install and remove, and is not recyclable. Since none of these costs are solely attributed to seed production, the cost of saving seed is minimal if a farmer is already growing tomatoes for market. Harvest and seed processing are the only two additional labor costs.

On one small farm in North Florida, the process was tracked for the 2024 growing season from seed sowing to seed saving. The estimates given below represent the entire tomato crop for the season, and the small proportion of Jaune Flamme grown for both market and seed production. A total of 6 varieties were grown in 4 x 250' beds (total 1,000'). Beds were planted in single rows grouped by variety, with each plant spaced 3' apart for a total of 348 plants. Labor costs are $20/hour. The regenerative farm uses organic practices but is not certified. Fruits were harvested from the best plants in the middle of the section to avoid possible crossing of adjacent varieties.

Although the labor costs to produce tomatoes are high, farmers agree tomatoes are worth the effort for market appeal and money earned. In this scenario, the farm **earned an estimated 14 times the cost of production**. An abundance of seed was harvested from the best fruits and plants from a small proportion (15% of Jaune Flamme), ensuring plenty for years to come, with the option to share or sell extra seeds. This variety chosen for seed production was the second most productive, keeping pace with, and even exceeding some hybrids.

	Entire Tomato Crop (6 varieties)	Seed Variety Crop Only
Total cost of production including: seeding, transplanting, weeding, spraying organic pesticides, harvesting, post harvest handling, and all inputs including fertilizers, compost, sprays, plastic mulch.	$1,845 *does not include seed saving labor*	$397 *15% of the total planting + seed saving labor*
Total pounds harvested	1,844	459
Total number of pints harvested	2,618	548
Total pounds selected for seed saving	57 *3% of total harvest*	57 *(12.4% of total harvest)*
Gross revenue at $6/pint (avg. 0.73#/pint)	$15,366 *excluding seed 57#*	$3,304 *excluding seed 57#*
Net revenue	$13,521	$2,907
Total seed harvested	-	3.8 oz, approximately 38,000 seeds



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SUMMARY

Tomatoes are a dependable, productive, and profitable crop for Florida farmers, despite the challenges they present to growing. Saving the seeds is compatible with market crop production because market ready fruits are mature at the same time the seeds are. Farmers can easily manage this crop with a little extra investment in time. By saving seeds, farmers can secure stock for future plantings without purchasing new seeds, while improving open-pollinated varieties for adaptation to local conditions and preferences for fruit quality. **Two primary considerations are the cross-pollination potential with other tomato varieties, and the time required for seed processing.** cross-pollination is a minimal concern due to the reproductive biology of tomato flowers, but is a consideration for farmers who wish to sell to a seed company and need assurance of varietal purity.

The reward is substantial with a high volume of seeds produced, especially for smaller fruited cherry types, ensuring a future crop for years to come. The cost to produce tomatoes varies by farm, practices used, and variety; and is generally high maintenance requiring pruning, trellising, weeding, pest management and installation and removal of the trellis system. However, tomatoes are a worthwhile crop for market growers, with the potential to earn significant revenue. With a little extra attention to details, a farmer can participate in an age-old practice of stewarding a crop that reflects their farm's unique location, cultural practices, and personal preferences, while also securing future local seed stocks.

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This publication is one in a series of seed saving guides prepared for Florida farmers as part of a SARE Education Grant in 2023-2024 that allowed us to work closely with farmers to adopt seed saving practices on their farm. We are grateful for SARE's support of our project entitled, "*Local Food Needs Local Seed: Increasing Production and Use of Locally Adapted Seed with a Farm to Community Network*". More information about this project can be found on Working Food's website blog.

SOUTHERN SARE
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