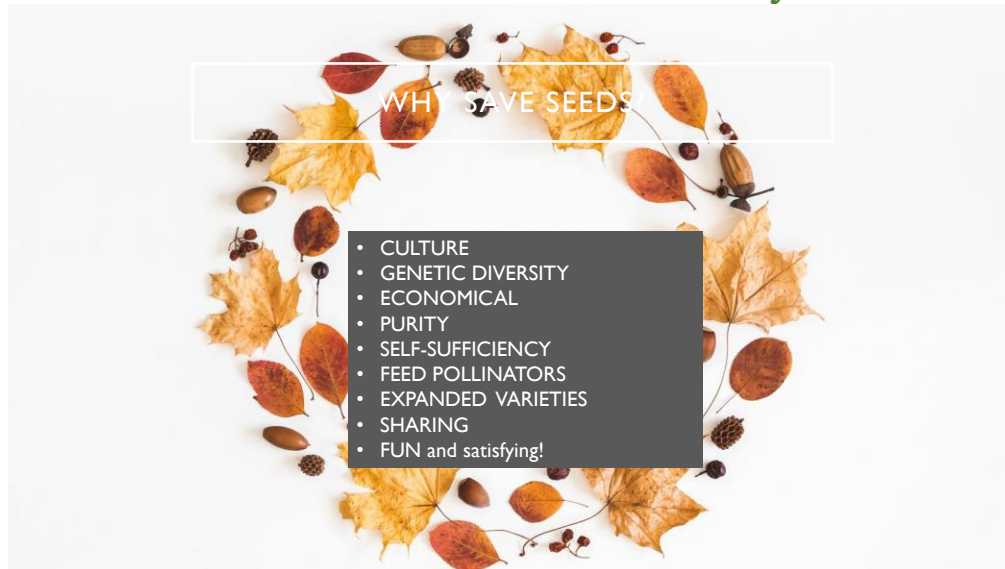




The WEST·HARTFORD·GARDEN·CLUB

in collaboration with  
West Hartford Public Library



- **CULTURE** –

If you don't preserve grandma's paste tomato seeds, you will never taste the same marinara sauce again!

- **GENETIC DIVERSITY**–

Seeds you save and grow out produce offspring better able to adapt to your ever-changing local changing environmental conditions, which helps to ensure your continued ability to grow that plant.

- **VARIETY** –

Typically, limited seed varieties are available at local stores; conglomerates have hybridized & patented seed varieties, AND often pre-treat their seeds with fungicides & herbicides that poison pollinators, soil, and water; in nurseries and big box stores, plants sold are often limited in variety. **60% of the seed on the market is owned by 4 companies**, including Monsanto.

- **PURITY** –

growing your own seed gives you more control over its purity – you can ensure that your seeds are untreated.

- **SELF-SUFFICIENCY** –

as we learned during Covid shutdowns when we suffered through supply chain issues and more, if you have your own supplies and grow some of your own products, you can avoid some shortages. Also, if you have your own seed, you won't have to buy seeds or

produce every year. If you're already growing veggies, why not keep some seed (if they aren't hybridized plants)?

- **FEED POLLINATORS** —

by using saved seed one can ensure that pollinators will not be harmed as plants grown from saved untreated seeds do not contain the residual pesticide found in plants grown from commercial treated seeds.

- **EXPANDED VARIETIES** —

much more open-pollinated and heirloom varieties are available in seed, and some are remarkably beautiful, rare, and delicious with fascinating histories!