FIELD MERIDIANS

Objective: Welcome in the Autumn season and celebrate our community-powered seed library through a seed exchange, seed packet decorating, and a Field Meridians/MOLD hosted workshop in squash seed saving at the Brooklyn Public Library, Brower Park branch.

Activities:

- Saving squash seeds
- Squash stamp printing
- Seed packet decorating

What's Included:

- Seeds
- Squash
- Stamp pads
- Seed packets and decorating supplies

What participants should bring:

- Contributions to the seed library
- Clean glass jars and tops for seed saving workshop

Requirements: none





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STARTING A SEED LIBRARY:

Materials:

- Assortment of Seeds that are culturally appropriate for people living in your community
    - Truelove Seeds
    - Second Generation
    - Fedco
    - Hudson Valley Seed Co
    - Kitazawa Seed Co
- Organizer: there are many formats for seed libraries including binder pages, boxes, and repurposed photo storage cases. Start with what you have! Searching “seed storage” on Etsy can return a lot of different options if you’d like to support an independent maker.
    - Dividers for different types of seeds: herbs, flowers, tomatoes, squash, beans, greens, lettuces, etc.
- Blank seed packets – coin envelopes work great for this too.
- Labeling system. We created a stamp (you can download the file here) to make it easy for people to label seeds that they want to share at the library.





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SQUASH STAMPS:

Materials:

- Winter squash (hard exterior)
- Sharp chef or bread knife
- Carving tools (can use spoons, small knives, metal straws, etc instead)
- Stamp pad, ink or paint

Carefully cut squash into halves and remove seeds, then chop into few-inch chunks.
Slice the inside part to be flat.
Carve shapes and patterns into the flat side.
Cover the carved part in ink and stamp away!

References:

- Potato Stamp Making





SQUASH SEED SAVING

Materials:

- Winter squash (acorn, delicata, kabocha, etc)
- Spoon
- Strainer
- Water
- Glass jars
- Baking tray or other drying surface

- Paper towels

Cut open and remove seeds from squash.
Put seeds into a strainer and wash with water until most “meat” and strings are removed.
Once washed, add a small handful into a glass jar and fill the rest of the jar with water.
Close jar with lid and let it sit in a cool place for ~3 days (this is the fermentation process)
After 3 days, remove seeds and strain from water.
Lay out seeds on a baking tray with a paper towel for ~1 week in a cool, dry place.
After dried, add seeds to a dry jar or packet and store in a cool, dry place or in a freezer until you’re ready to plant!

References:
-Squash Seed Saving
-Indigenous Seed Keepers Network

SQUASH BUTTER RECIPE:

Ingredients:

- 1 small or medium Kabocha squash
- 8 tbl sp. Butter
- Salt
- Spices (optional: garam masala, cinnamon, nutmeg, chili powder, etc)
- Bread, for serving
- Nuts, roasted pumpkin seeds, shaved coconut, for serving

Steam or roast Kabocha squash at 425 for ~30 minutes or until very tender.
Once cooled, combine squash and butter in a food processor or blender and blend until smooth.
Blend in salt and spices to taste.
Serve on bread or crackers, topped with something crunchy!