

Seed library

Join City Library's seed club to grow your garden and help conserve seed varieties. Seeds are free to borrow. After you harvest your plants, save the new seeds and return them for next year's club.

The seed library is a joint initiative with the [Edible Garden Project](#). Our goals are to encourage the North Shore community to grow their own food, create greener spaces and facilitate community learning.

We are located on the third floor of the library.

Popular requests

[GET A LIBRARY CARD](#)

[BOOKS ON GARDENING](#)

[View library floor plan\(502 KB\)](#)

Join the seed club in three easy steps:

1. Fill out the registration form.

Visit any info desk to get started. Welcome packages are available at the 3rd floor desk.

2. Select your seeds.

Visit the seed library cabinet on the on the third floor to pick out your seeds.

3. Harvest and return new seeds.

After your harvest, return your new seeds to the Welcome Desk for next year's club. Please provide as much info as possible about the seeds you are returning.

Check out these handy planting charts from [West Coast Seeds](#) to help plan your garden

[Vegetable planting chart\(122 KB\)](#)

[Flower planting chart\(127 KB\)](#)

[Herb planting chart\(154 KB\)](#)

Seed saving tips

Saving dry seeds

Most plants, such as lettuces, onions or carrots, produce dry seeds.

1. Allow the seed to partially dry in its capsules, or seed heads, while still attached to the parent plant.
2. The seed must be collected and placed in a bucket or paper sack before the capsules open or the seed heads shatter.
3. After the seed is fully dry, separate it from the pods and stalks, and store in an airtight container such as a glass jar.

Saving wet seeds

Fruits and vegetables like melons, squash or peppers produce wet seeds.

1. Scoop the seeds out of the fully ripe fruit.
2. Rinse to separate them from the pulp.
3. Spread the seeds on a tray or screen and allow to dry for several weeks before packaging.

Saving fermenting seeds

Tomatoes, cucumbers and other vegetables that have a gel sac need special processing.

1. Squeeze the seeds into a jar and add a little water.
2. Leave the jar at room temperature for about a week. During this time, the yeast will break down the gel sacs, and a layer of mold will develop on top of the water.
3. The good seeds will sink to the bottom of the jar, and can then be collected and dried as in the wet seed processing method.

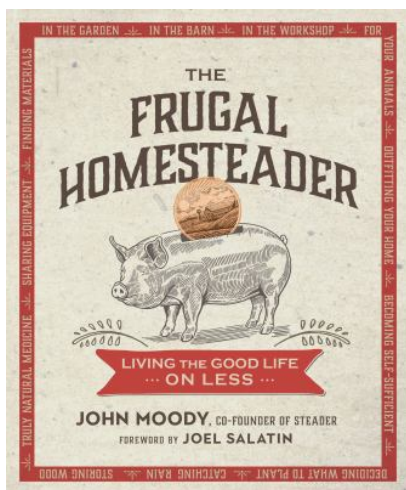
Learn more

A handy list of books and media related to planting and growing from our collection...

[Sustainable living](#)

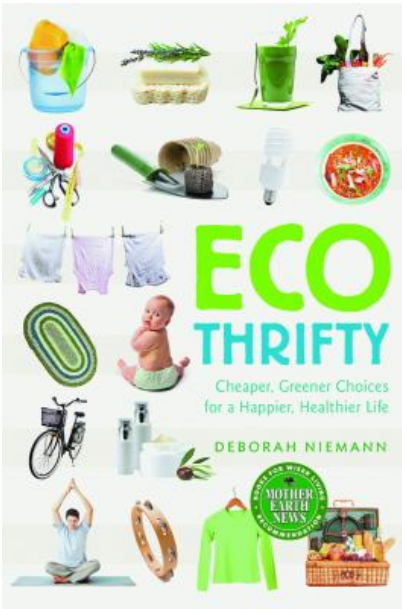
[Gardening](#)

[Mushrooms](#)



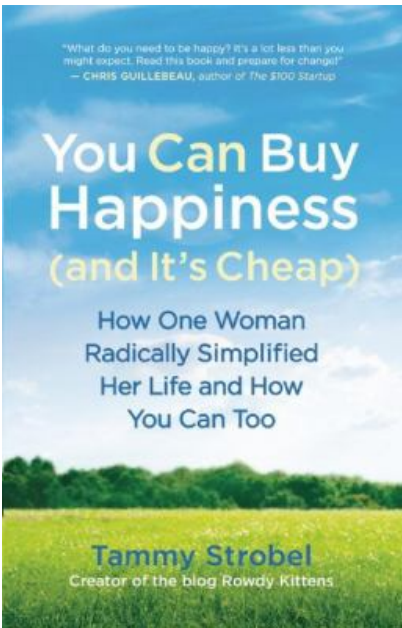
**The Frugal Homesteader: Living
the Good Life on Less**

[Print Book](#)



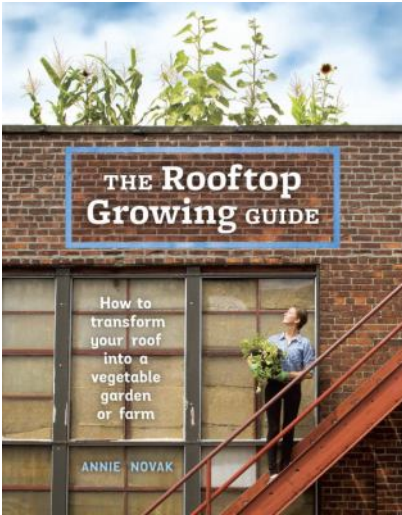
**ECO Thrifty: Cheaper, Greener
Choices for a Happier, Healthier
Life**

[Print Book](#)



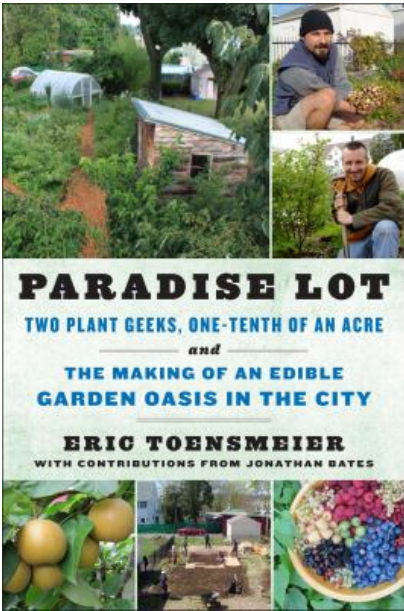
You Can Buy Happiness (and it's Cheap): How One Woman Radically Simplified Her Life and How You Can Too

[Print Book](#)



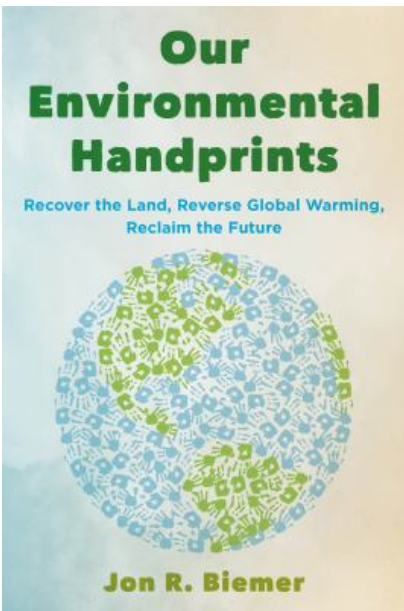
The Rooftop Growing Guide: How to Transform Your Roof into a Vegetable Garden or Farm

[Print Book](#)



**Paradise Lot: Two Plant Geeks,
One-Tenth of an Acre, and the
Making of an Edible Garden Oasis
in the City**

[Print Book](#)



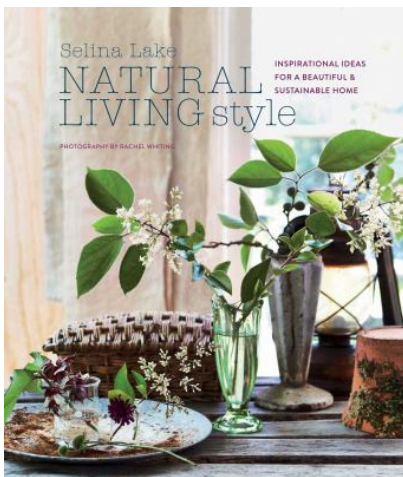
Our Environmental Handprints

[Print Book](#)



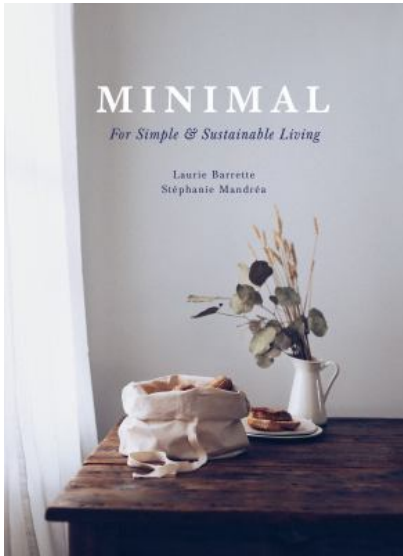
Live Green: 52 Steps for a More Sustainable Live

[Print Book](#)



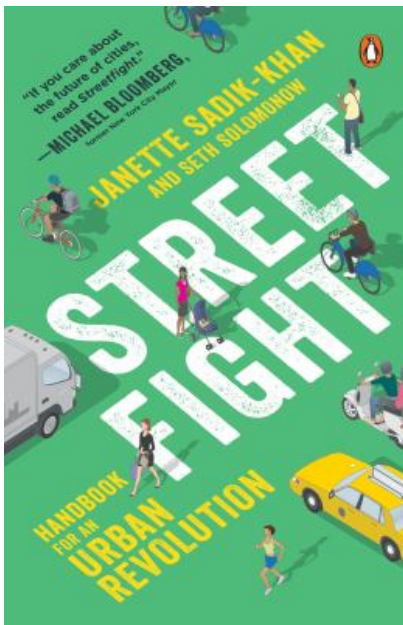
Natural Living Style

[Print Book](#)



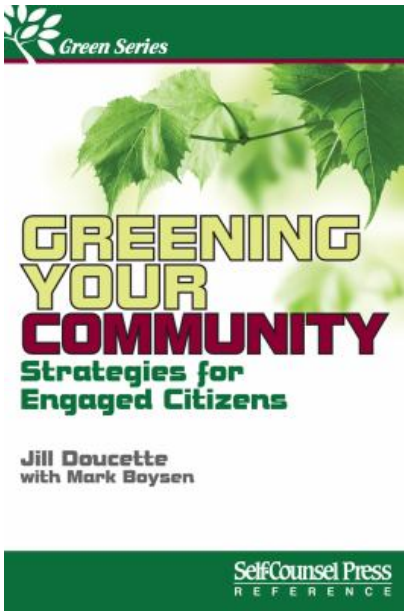
Minimal: For Simple & Sustainable Living

[Print Book](#)



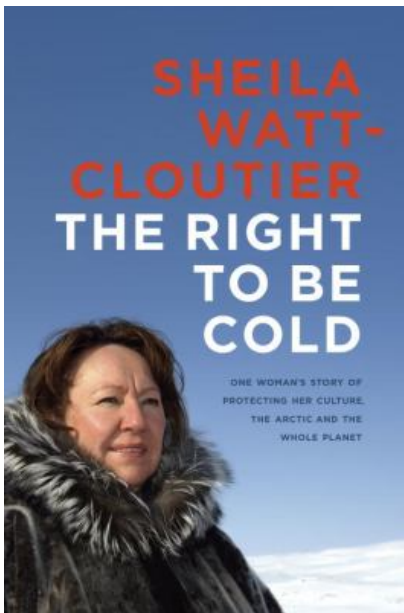
Streetfight: Handbook for an Urban Revolution

[Ebook](#)



**Greening Your Community:
Strategies for Engaged Citizens**

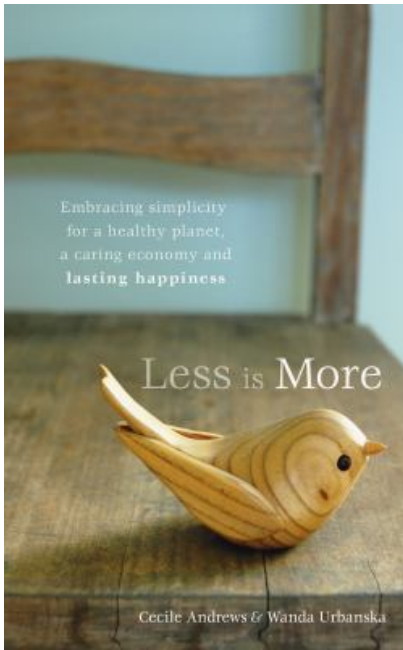
[Print Book](#)



The Right to Be Cold

[Print Book](#)

[Ebook](#)



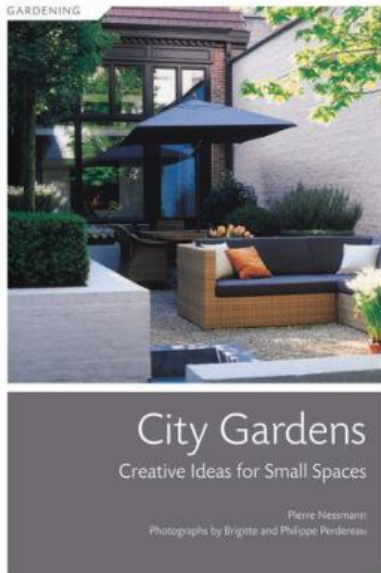
Less is More

[Print Book](#)



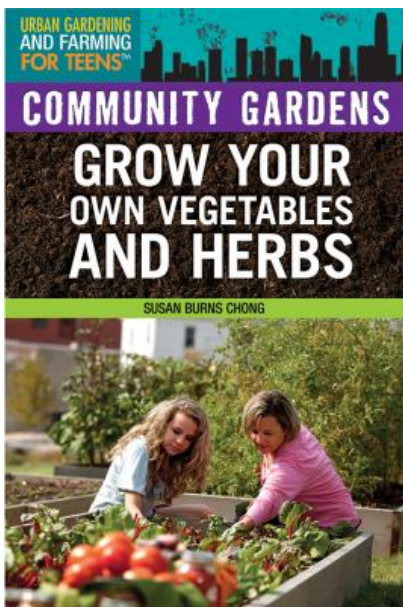
**Joe's Expert Gardening Guide:
Create Your Own Small Garden**

[Print Book](#)



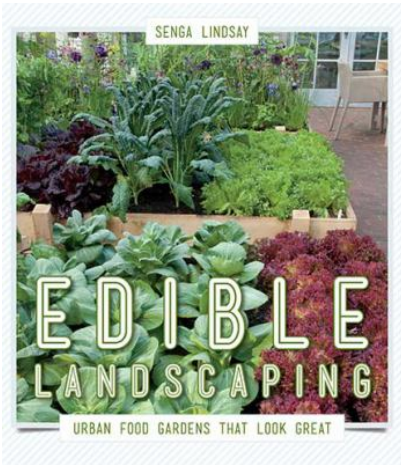
**City Gardens: Creative Ideas For
Small Spaces**

[Print Book](#)



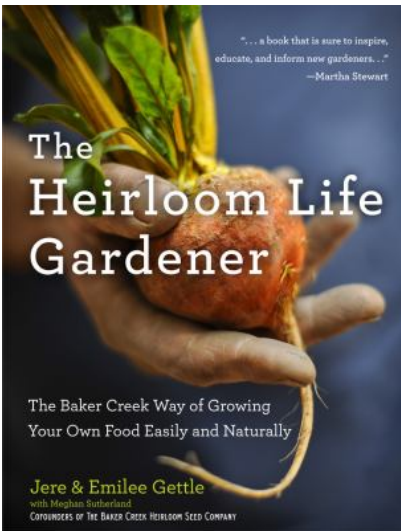
Community Gardens: Grow Your Own Vegetables and Herbs

[Print Book](#)



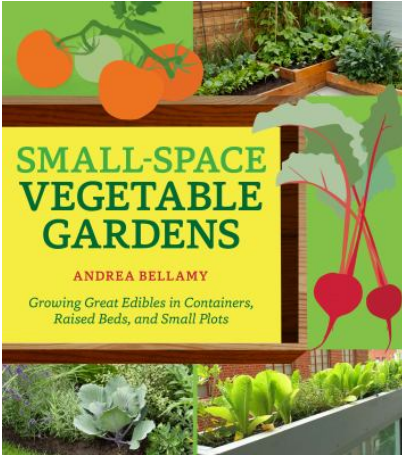
Edible Landscaping: Urban Food Gardens That Look Great

[Print Book](#)



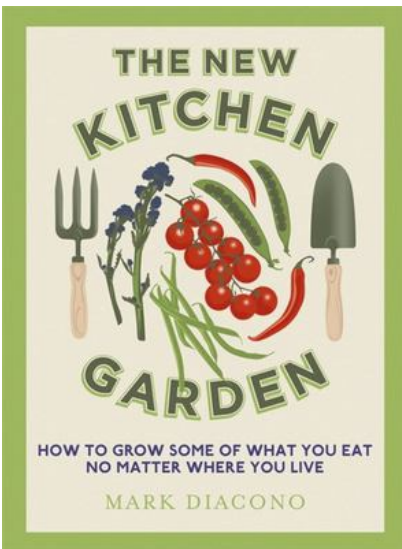
**The Heirloom Life Gardener: the
Baker Creek Way of Growing Your
Own Food Easily and Naturally**

[Print Book](#)



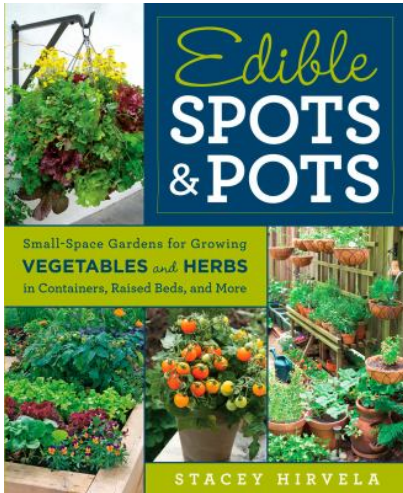
**Small-Space Vegetable Gardens:
Growing Great Edibles in
Containers, Raised Beds, and
Small Plots**

[Print Book](#)



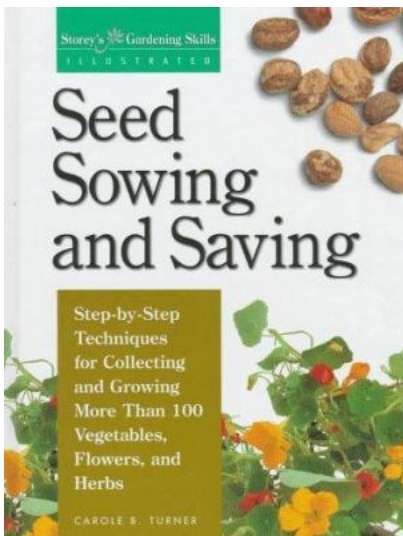
**The New Kitchen Garden: How to
Grow Some of What You Eat No
Matter Where You Live**

[Print Book](#)



**Edible Spots & Pots: Small-Space
Gardens for Growing Vegetables
and Herbs in Containers, Raised
Beds, and More**

[Print Book](#)



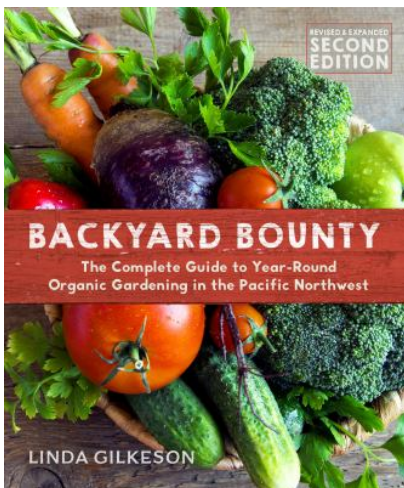
Seed Sowing and Saving: Step-By-Step Techniques for Collecting and Growing More Than 100 Vegetables, Flowers, and Herbs

[Print Book](#)



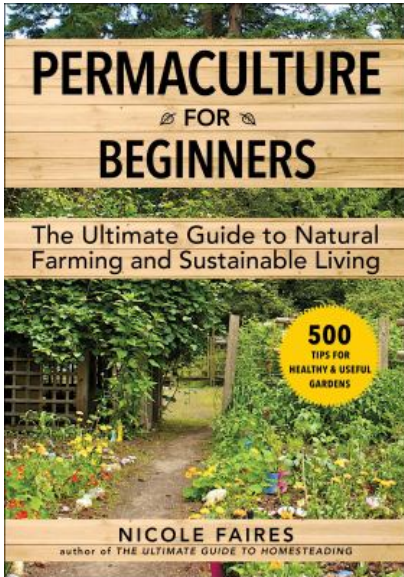
The Five Minute Garden

[Print Book](#)



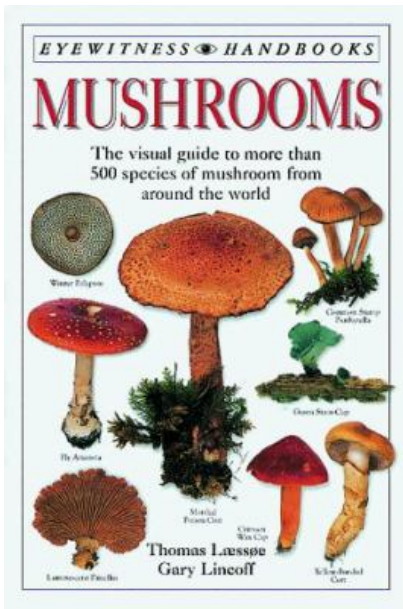
**Backyard Bounty: The Complete
Guide to Year-Round Organic
Gardening in the PNW**

[Print Book](#)



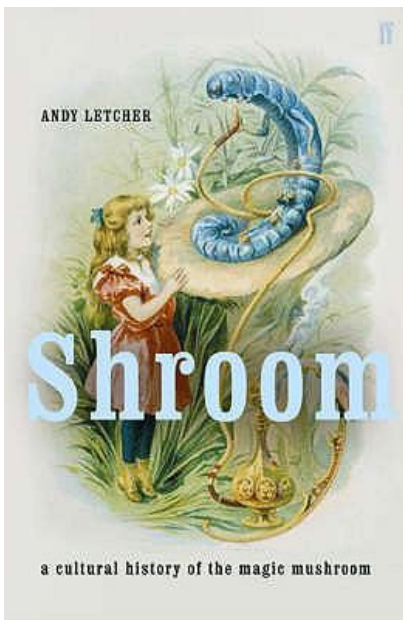
Permaculture for Beginners

[Print Book](#)



Mushrooms

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Shroom: A Cultural History of the Magic Mushroom

[Print Book](#)

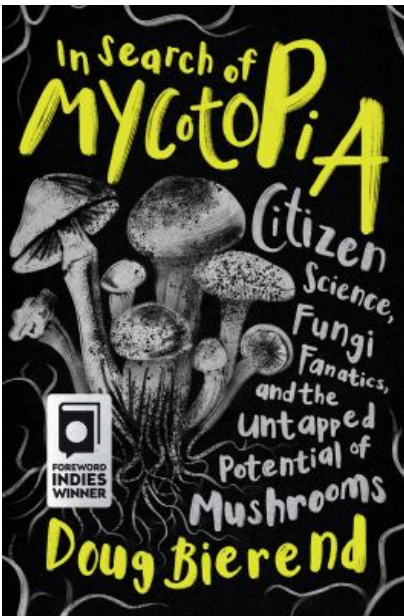
Theodore and the Talking Mushroom

Leo Lionni



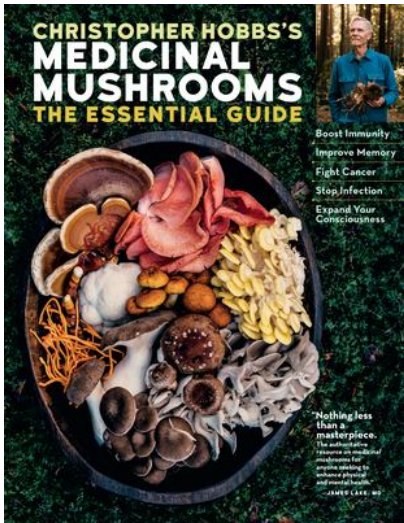
**Theodore and the Talking
Mushroom**

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In Search of Mycotopia

[Print Book](#)



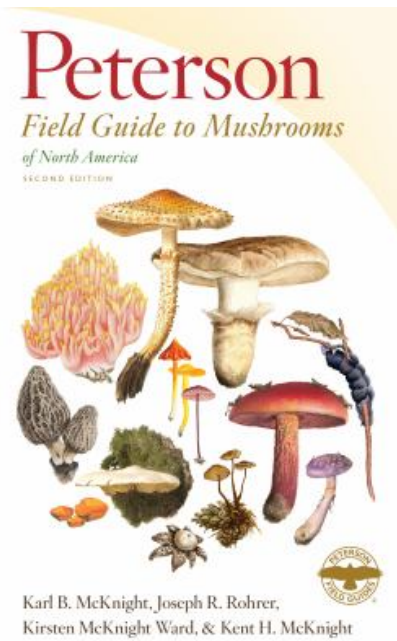
Medicinal Mushrooms

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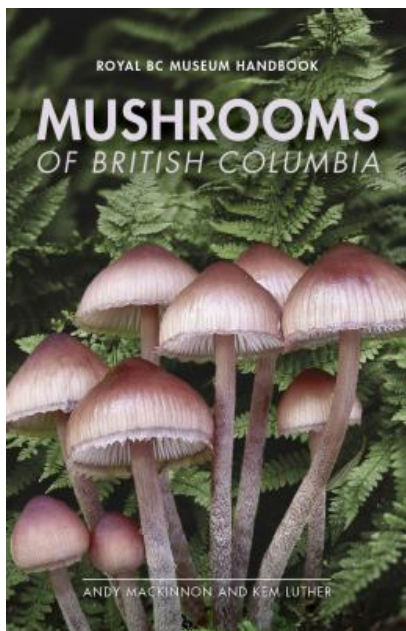
The Way Through the Woods: On Mushrooms & Mourning

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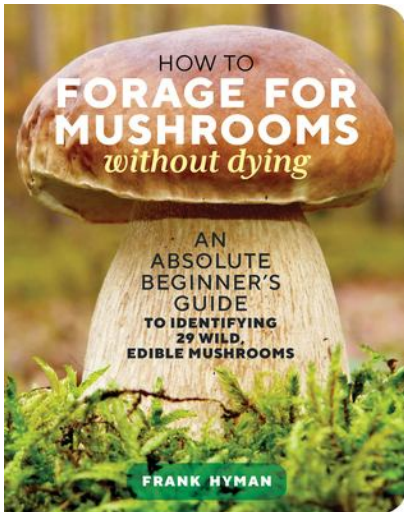
**Peterson Field Guide to
Mushrooms of North America**

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Mushrooms of British Columbia

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**How to Forage for Mushrooms
Without Dying**

[Print Book](#)

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