

# What We Do

The UIC Heritage Garden is a hands-on learning project, with the goal of mobilizing students around environmental sustainability and cultural diversity issues. For the UIC Heritage Garden Seed Library, we collect seeds from our garden satellites, local gardeners, and gardens around the globe to respond to the distressing influences of GMOs in genetic diversity and to share stories and recipes. The Seed Library has evolved to be part of an educational mobile tool kit developed by the Heritage Garden interns that contains a variety of resources to share knowledge about sustainable gardening practices. The UIC Heritage Garden Seed Library will continue to grow and its significance will spread as it travels from place to place, receiving seeds from donors while offering seeds to garden-lovers.

The UIC Heritage Garden is a project of the six UIC Centers for Cultural Understanding and Social Change (CCUSC) and is funded by the UIC Green Fee and UIC Honors College.



**Check out our website:**

[heritagegarden.uic.edu](http://heritagegarden.uic.edu)

**Contact Us:**

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**Visit Us:**

UIC Rafael Cintrón Ortiz Latino Culture Center

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Facebook: [facebook.com/UICHeritageGarden](https://www.facebook.com/UICHeritageGarden)





## Spring

### Flowers

Black Eyed Susan°	Cosmos°	False Indigo^	Hibiscus^
Hollyhock**°	Hosta°	Liatris^	Marigold°
Milkweed**°	Moonflower°	Sunflower**°	Yarrow°

### Fruits/Vegetables

Amaranth^	Beet**°	Broccoli°	Cucumber**°
Eggplant°^	Hot Pepper**°	Okra**°	Onion°
Pole Bean**°^	Tomato**°^	Squash**°	Sweet Pepper**°

### Herbs

Bee Balm^	Catnip	Chamomile^	Cilantro**°
Culinary Sage°	Dill°	Epazote^	Garlic Chives°
Italian Parsley°	Oregano°	Summer Savory°	Thyme°
Rue^			

## Summer

### Flowers

Milkweed**°	Canna^	Coneflower°	Hollyhock**°
Sunflower**°			

### Fruits/Vegetables

Beet**°	Bush Bean**°	Corn°	Kohlrabi^
Lettuce**°	Mustard Green°	Pea°^	Pole Bean**°^
Spinach°^	Summer Squash		

### Herbs

Sweet Marjoram°

\* Multiple varieties available

^ Heirloom varieties available for this seed

° Organic



## Planting Methods

Start by planting the seeds indoors during early to mid Spring in seed trays. Make sure to place them where they will receive sunlight, and water the seedlings 1-2 times a day.

Once the seedlings have grown and the weather is appropriate, transplant the seedlings into the ground. Have a hole ready in the dirt and carefully take the seedling out of the pot and place it in the hole. After adding soil around the seedling pour water. Most plants and seedlings go through shock and need water to help them recover.

## Seed Saving Methods

### Dry Method

Allow the seed to mature and dry as long as possible on the plant. Complete the drying process by spreading on a sheet in a single layer in a well-ventilated dry location. Beans, peas, onions, carrots, corn, most flowers and herb seeds are prepared with the dry method.

### Wet Method

Seed contained in fleshy fruits should be cleaned using the wet method. Scoop the seed masses out of the fruit and put in a small amount of warm water. Let the mix ferment for two to four days and stir daily. The fermentation process kills viruses and separates the good seed from the bad seed and fruit pulp. After two to four days, the good seeds will sink to the bottom while the pulp and bad seeds float. Pour off the pulp, water, and bad seeds. Spread the good seed on a paper towel to dry. Tomatoes, melons, squash, cucumber and roses are prepared with the wet method.

