Many Ways to Get Seeds

Agricultural biodiversity is most valuable when it is used to strengthen local food and farming systems. Native Seeds/SEARCH strives to provide public access to seeds of regionally appropriate crop varieties through our various seed distribution programs.

Seeds are available for purchase, and are also available to organizations and to Native individuals via the following:

Community Seed Grants
We provide free seeds for community-focused organizations in our region working to promote food security, education, nutrition, and/or community resilience (for example schools, youth organizations, food banks and other community centers working toward food security, therapy/rehabilitation/disability programs, and more). Projects that will clearly benefit underprivileged groups are prioritized. Applications are accepted at any time throughout the year. To learn more and apply: https://www.nativeseeds.org/pages/community-seed-grants.

Native American Seed Request
We provide a limited number of seed packets at no or reduced cost to Native American individuals. See pages 40–42 for more information and order form.

Partner Farmer Program
To encourage small-scale farmers to grow, save, and promote arid-adapted varieties, we provide available start-up bulk seed quantities in exchange for a return of a portion of the seeds after a successful harvest. See page 4 for more info.

Visit www.nativeseeds.org, Email getseeds@nativeseeds.org, or call 520.622.0830 for more information.

Cover artwork by Hopi artist Gerald Dawavendewa; see more of his work on page 28.
From Our Board Chair

Skeg Tas,

Añi añ ap ce:gig Jacob Butler Añi od Onk Akimel O’odham.

My grandparents are the late Lawrence and Jeanette Butler, and my parents are James and Maria Butler. I am the brother of nine siblings, a husband, father of four children, and a grandfather. I am a direct lineal descendant of an original Allottee of the Salt River Pima Maricopa Indian Community and have lived and worked in my community all of my life.

I am currently the S.R.P.M.I.C. Community Garden Coordinator and have been for 16 years. Prior to that position, I worked for our community’s Education Department as the Gardener at our secondary school, Desert Eagle. As the assistant manager for a short time at a nursery, I specialized in indigenous trees for landscaping. I have worked with and learned about traditional foods and medicines for over twenty years. I’ve traveled all over the country presenting what I’ve learned, or assisting other communities with their garden programs.

It is difficult for me to speak of myself or my achievements in the singular as we perceive our actions as communal or inclusive. We tend to say us, we, and our. So enough about añi añi añi (me me me).

The Board of Directors have asked that I serve as Chair for the time being. I hope to serve the seeds, Indigenous communities, Native Seeds/SEARCH members and staff, while in this position in a good way.

As the Chair, first please allow me to thank the Native Seeds/SEARCH staff for all of their hard work, and extra effort during this difficult time we have all found ourselves in. The staff have been working hard in all aspects of the organization’s duties, to meet the increased interest of members and the general public, while still maintaining the integrity of the seeds entrusted to NS/S. Thank you.

I would also like to thank our members for the outpouring of support you have shown during this time. Your donations through our various campaigns are vital to the perpetuity and health of the collection and the organization. Without your help we would not be able to continue. Thank you.

This year’s seed listing will look a little different, and may be a bit startling, but please know that we are making changes to ensure that the future health and longevity of the seeds are placed at the forefront of our organization’s priority, for the benefit of all of us.

continued page 4
From Our Board Chair  continued

As we move forward, we are dedicated to reestablishing our connection to the Indigenous communities and people whose centuries-old relationships have developed unique seed varieties that are perfectly suited for cultivation in the desert southwest. These relationships transcend the physical connection of a farmer/gardener to a crop, to a level that is fully intertwined in the cultural beliefs and traditions of the people. To many of us, these seeds are not just things to plant but are our relatives. We have stories of their creation or how they came to live amongst our people.

I feel it is vital to the creation of healthy tribal relationships, that NS/S be led with inclusion and representation from the communities of the original seed bearers. As an organization we will be striving for more inclusiveness and representation, both within the organization and with the communities these seeds originally called home. As Chair, I hope these changes will foster a better working relationship with Indigenous communities going forward.

A big part of the original intent of NS/S was to address the need of not only seeds to support community needs and seed banks, but to offer educational support. This support is vital to the creation of healthy independent seed banks and programs within the communities.

I hope to improve our outreach in communities that have provided seeds to the conservancy or that are wanting to reestablish a connection to seeds that once grew in their communities.

We will still offer seed for the public, and ideally through consultation with tribes, it can be done in a way that is respectful and inclusive of their wishes.

Again, please allow me to thank you all for your support, and we ask for your continued support as we move along a path that is more inclusive and meaningful for all.

Dai hegai,
Jacob

Partner Farmer Program

Native Seeds/SEARCH relies on partnering with a network of southwestern farmers to grow out and increase the seed varieties we steward, with a focus on working with Indigenous farmers growing in or near the areas these seeds are originally from. We are looking for more farmers to partner with us to do grow-outs, whether through a seed exchange agreement or a contract agreement.

A seed exchange agreement involves farmers receiving seeds from us and at the end of the season they return 3x (1.5x for Native Farmers) times the original amount of that seed to NS/S (provided they have had a successful harvest, there is no financial penalty for crop failure). The returned seed should only represent a small fraction of the total seed harvested so that participants can harvest plenty for food or save seed to plant in the future. Experienced farmers capable of growing a quarter acre or more of a particular seed variety may be interested in being paid to grow seed as a part of a contract agreement, where NS/S will pay the grower to grow out select varieties.

Interested participants should contact NS/S to discuss the varieties they are interested in growing and the amount of land they plan to cultivate. Due to limited quantities, not all varieties in the collection may be available, but we will work with participants to match requests with seed availability. Please contact us at 520.622.0830 or email us at info@nativeseeds.org.
About Our Changes

In order to better meet the goals and responsibilities set forth in NS/S’s Vision and Mission statements, we are currently reviewing our policies that inform the sale and distribution of seeds sourced from Indigenous communities. Especially in light of the critical impacts of the Covid19 pandemic on Native communities, recommitting to prioritizing Indigenous food security and Indigenous Seed Sovereignty—as intended at our founding—must be our focus at this time. As we seek guidance from Native Seed Keepers and stakeholders about which varieties are appropriate to distribute and which should be reserved for spiritual or cultural use, we appreciate the understanding and patience of our members and the public.

We have also identified varieties in the seed collection whose numbers have declined and, as a result, can no longer sustain current demand without negatively impacting their genetic health and longevity.

During this review period, some seed varieties will not be available to the general public.

Although we are a non-profit seed conservancy, we have been considered a seed distribution company by so many that this necessary change may be surprising and even a bit uncomfortable.

We hope the inclusion of our Vision and Mission statements will help alleviate your concerns as we move to prioritize our foundational commitment to partnering directly with Indigenous communities to preserve and increase the seeds that have shaped the unique food diversity of the Greater Southwest and those who call it home.

As a result of these changes, our Seedlisting pages look different this year. Seeds available for sale to the general public appear in the front portion of the catalog. There are many varieties with southwestern roots available, as well as heirloom varieties from other parts of the country that can grow well in our region. Seeds reserved for Native access are listed in the back pages and are available only to Indigenous individuals through our Native American Seed Request program (see pages 40–42), or through the Partner Farmer program (see page 4).

We would like to assure our members that though some distribution stock is low at this time, our seed bank continues to fulfill our mission by regenerating the seeds in the collection at our low desert grow-out sites and by partnering with growers across our region to protect and revitalize these sacred seeds.

NS/S Mission Statement

Native Seeds/SEARCH seeks to find, protect and preserve the seeds of the people of the Greater Southwest so that these arid adapted crops may benefit all peoples and nourish a changing world.

Vision Statement

We envision the Greater Southwest as a place where farms and gardens, kitchens and tables, stores and restaurants are brimming with the full diversity of aridlands-adapted heirloom crops; people are keeping the unique seeds and agricultural heritage alive; and the crops, in turn, are nourishing humankind.

Kids in the garden at Naco Wellness Center, Community Seed Grant recipient, Naco, Arizona, and Naco, Sonora.
About the Seeds

NS/S is committed to conserving agricultural biodiversity and to providing the highest quality seed available. With these values in mind:

**Open Pollinated Varieties**  NS/S provides only OP varieties. Seed saved from the parent plant will grow with the same characteristics if care is taken to prevent cross pollination.

**Southwestern and Native American Heirlooms** Seeds from the NS/S Seed Bank Collection (shown with the symbol S) are adapted and culturally significant to what’s currently the southwestern United States and Northwestern Mexico. The majority of the heirlooms in the collection are the cultural property and relatives of Indigenous nations. These seeds are not only uniquely adapted to the environments they come from, but have been shaped by the Indigenous people who have cared for them since time immemorial. NS/S is committed to stewarding them in partnership with Tribal authorities and seed keepers so that they remain viable well into the future.

**Cultural Varieties** Some of our squash, melons, and other crops exhibit a diversity of fruit types within a population. Although it may appear that a grower has allowed varieties to cross-pollinate, and did not maintain the purity of the strain, this generally represents a different approach to growing. Traditional gardeners and farmers sometimes intentionally grow a mix of fruit types to add variety to their harvest and diet. When saving seeds from a diverse planting, gardeners can continue to select for desirable fruit types. Save seeds from the best-tasting squash, the healthiest plants, fruits that stored well, and other plants with the characteristics you want.

**Organic Growing Practices** Seeds in our Seed Bank Collection are grown out at our Conservation Center in Tucson or by partner farmers in the region. While we are not USDA-certified organic, our current growing practices meet and often exceed the standards for organic certification. Please contact us if you have questions about the specific growing conditions of any seed offered by NS/S. All of our seeds are untreated and allowable for use in certified organic programs.

**Safe Seeds and GMOs** NS/S is a member of the Safe Seed Initiative. We do not buy, sell, or use genetically modified seeds. Our seeds can be considered GMO-free and we work to ensure that they are not cross-pollinated by GMO or hybrid seed stock. For more information, contact the Council for Responsible Genetics, sponsor of the Safe Seed Initiative.

**No Patents on Seed** We support free access to crop diversity and support the rights of indigenous communities (and all farmers) to benefit fairly from the crops and associated knowledge they developed. Seeds obtained from NS/S are not to be used for commercial breeding purposes with a patent outcome unless there are written agreements with the originators of the seeds in the NS/S collection.

**Seed Bank Collection** Native Seeds/SEARCH maintains a regional seed bank with approximately 1,900 accessions from over 100 species of wild crop ancestors and domesticated crops used as food, fiber, and dye. These accessions represent part of the rich agricultural heritage of the region. NS/S works to ensure that these resources remain viable and available to farmers for generations to come. Varieties with declining germination rates are regrown in isolation to maintain genetic purity. We make this diversity available to farmers and gardeners when new crops of healthy seeds result in more than we need to maintain viable samples in the seed bank.

**About Our Farm** This season we will continue to allow our Patagonia farm to rest and be restored with occasional visits from sheep, while we turn our attention to developing the landscape around our Tucson Conservation Center (situated on Tohono O’odham land) to grow more of our seeds. We are also continuing to expand our network of partner farmers around the southwest in order to support our community’s capacity for seed production.
Many indigenous communities developed highly-evolved systems of seed saving that often included optimal season times for seed saving, seed-saving rotations, containers and storage units that lasted for hundreds of years, processes that considered pollination patterns and systems, and associated cultural meaning to the different stages of the seed-saving process. With the emergence of commercialized seed markets in the 1980s, seed savings may have become informal and may have even decreased. But today, seed saving still remains a vibrant and important tradition in many Indigenous communities for the promulgation of Indigenous seed varieties that have existed in Indigenous communities since time immemorial. With increasing attention on development of local food systems and, in many cases, blow back against genetically-modified seeds, saved seeds are in greater demand, particularly heirloom seeds. However, due to the rise of seed patenting, intellectual property law, trademarking, and focus on seeds as commercial products, seed saving is becoming more problematic, especially for Indigenous communities.

What is Seed Sovereignty?

Seed Sovereignty is the right of a farmer to save, use, exchange and sell his or her own seeds. The primary issue that seed sovereignty seeks to address is the ownership of seeds as a larger majority of seeds are becoming property of several major agricultural/seed corporations. As large commercial agricultural interests begin to claim ownership over seeds, many farmers and Indigenous communities will have difficulty in saving local seeds that have existed in their communities for centuries.

Seed is Life. Seeds are a vibrant and vital foundation for food sovereignty, and are the basis for a sustainable, healthy agriculture. We understand that seeds are our precious collective inheritance and it is our responsibility to care for the seeds as part of our responsibility to feed and nourish ourselves and future generations.

Strengthening local agriculture and indigenous agricultural practices is a vital strategy for strengthening food security at the local and state levels and also enables pueblo, tribal, and acequia communities to produce food that is culturally and spiritually meaningful.

—New Mexico Food and Seed Sovereignty Alliance (Honor our Pueblo Existence website)

From top: Community Seed Grant recipients Naco Wellness Center (Naco Sonora and Naco AZ), Montessori Dayschool Lakeshore (Chandler), and Imago Dei Middle School (Tucson).
Buy Seeds

Seedlisting Key

**HIGH Desert**: >3,500 ft  and  **LOW Desert**: <3,500 ft  Refer to the origin of the seed varieties and suitable growing conditions based on our experiences in Tucson and Patagonia, AZ. Often plants can be grown beyond these ranges.

**SEED Bank**  Varieties that are formally conserved in the NS/S seed bank. They are considered open pollinated heirlooms or crop wild relatives with a long historical connection to the Greater Southwest.

**NON Collection Seed**  Open pollinated varieties that are not from our Seed Bank collection. These are included to broaden NS/S offerings to meet the needs of those wishing to grow additional species and varieties that will perform well in our region. Unlike our Seed Bank offerings, these varieties do not have a specific history to the Greater Southwest (more info page 12).

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**Amaranth  *Amaranthus* spp.**  Approx. 0.3g/300 seeds per packet.  

$3.25

**Chacari, Mano de Gato  *Celosia cristata*.**  Cat’s Paw. A cockscomb-type of ornamental from Alamos, Sonora, Mexico. Bright fuchsia-colored flowers, and a few white flowers. A wide variety of flower shapes, with some crested stems and flowers. Leaves are bright green with red-tinged edges, and the young leaves are edible.  

**Marbled  *A. cruentus*.**  This variable variety from Morelos, Mexico, has some red, some green, and some marbled inflorescences. The green leaves have light red or white venation. Black and white seeds.  

**Mexican Grain  *A. cruentus*.**  From Hobbs, New Mexico. Gold seeds from green-to-blond inflorescences, and blond seed.

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**Chacari**

**Marbled**

**Mexican Grain**

**New Mexico**

**Rio San Lorenzo**

**Weywi Cupelli**

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**Buy Seeds**

**Chacari**

**Marbled**

**Mexican Grain**

**New Mexico**

**Rio San Lorenzo**

**Weywi Cupelli**

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**High Desert**  **Low Desert**  **Seed Bank**  **Non-Collection**
Amaranth continued

New Mexico A. hypochondriachus. From a dooryard garden near Rinconada, its beautiful tan inflorescence with pink tips yields edible golden seeds. Eat the tasty greens before the flowers form. C006 H L S

Rio San Lorenzo A. hypochondriachus. From Durango, Mexico. The blond seed is used as a grain. Some red, some green, and some marbled inflorescences. C007 L S

Weywi Cupelli A. cruentus. A beautiful amaranth from the colonial town of Alamos in southern Sonora, Mexico. Green leaves with red-tinged veins; “flowers” (bracts) are bright fuchsia-colored. Black seeds. C019 H L S

Beans for All Seasons!

Did you know you can grow beans year round in the low desert? Timing is everything for common beans, favas, garbanzos, lentils and teparies. See our new detailed planting chart on pages 36–39.

Bean — Common Bean Phaseolus vulgaris Approx. 15g/50 seeds per packet. $3.25

Frijol Manzano Cafe-au-lait colored beans with slight tinge of lavender. Medium size, rounded, high-yielding pole bean. From Gomez Farias, Chihuahua at 6,500’. Late maturing, may not be suitable for northern climates. PC072 H S

Garcia Bolita Light tan-brown beans from Garcia, Colorado, 7,000’ elevation. Rich, creamy texture. Early maturing pole bean. PC030 H S

New Mexico Bolitas Pinkish-beige rounded beans grown for centuries by traditional Hispanics of northern New Mexico in irrigated plots. Faster cooking and richer tasting than pintos. High-yielding and high protein content. PC024 H S

Provider An early maturing heirloom bush bean, proven over decades to be a consistent producer, even in unpredictable, adverse conditions. Compact plants dependably yield light-green, 5” pods. TS302 H L N

Rattlesnake A drought-tolerant pole bean. 7–8” pods are dark green with purple streaks. Harvest early for very sweet snap beans. TS305 H L N

San Luis Potosi Flor de Mayo A pretty pole bean from Central Mexico, with faded purple specks over cream-beige background. Late maturing, may not be suitable for northern climates. From 6,500’ elevation. PC028 H S

Vayo Blanco A vigorous, high-yielding pole bean from Durango, Mexico, at about 6,200’. Day-length sensitive, not suitable for northern climates. Large light-tan seeds with an orange ring around the hilum. PC064 H S

Find more varieties at nativeseeds.org
**Buy Seeds**

**Bean Common Mosaic Virus**

Bean-Common Mosaic Virus (BCMV) is a plant disease that can affect all New World beans (*Phaseolus* spp.), including common beans, teparies, limas, and scarlet runners. It is not harmful to humans or other animals, but can cause decreased yield or death in beans.

Tepary beans may be “carriers” of BCMV, as they tolerate the disease with only minor symptoms if grown in arid regions. Because teparies may carry BCMV, do not grow teparies near other species of beans that are more susceptible to the virus — especially those to be saved for seed. Signs of the virus include stunted plants, downward curling and puckering of leaves, and yellow-green mottling of leaves.

BCMV is a seed-borne disease, and seeds saved from infected plants can pass the virus on to future crops. Healthy plants can be infected by aphids spreading the virus from diseased to healthy plants, by infected leaves touching healthy ones, or by gardeners handling healthy plants after working with diseased plants. Diseased plants should be carefully rogued (removed) and discarded.

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**Bean — Fava Bean** *Vicia faba* Packet sizes vary, see info under each entry. $4.95

**Broad Windsor** Classic, large-seeded fava with strong, upright, 3–6 ft. tall plants. Large, tender, light-green seeds for fresh shelling. Can also be eaten dry when seed is allowed to fully mature. Plants can tolerate down to 20° F. Approx. 25g/15 seeds per packet. **TS010 H L N**

**Cuarteles** Originally collected in 1988 north of Española in Cuarteles, NM. Very productive. This lot was grown for us by Native Health in Phoenix. Approx. 12g/15 seeds per packet. **FV022 H L S**

**Bean — Garbanzo Bean** *Cicer arietinum* Approx. 10g/25 seeds per packet. $3.25

**Delores Hidalgo** This variety was collected near the city of Delores Hidalgo in Central Mexico. The pretty, leafy plants are prolific, producing many small beige beans. **U002 H L S**

**Bean — Lentil** *Lens esculenta* Approx. 1.5g/25 seeds per packet. $3.25

**Vadito Lentil** Small, flat, tan to brown seeds. Collected from a couple who were growing them in Vadito, NM, at about 8,000’. Our early January planting in Tucson was ready to harvest in mid May. **LE003 H L S**
All seeds are open-pollinated and non-GMO

**Bean — Tepary Bean**  *Phaseolus acutifolius*  
Approx. 7g/50 seeds per packet.  
$3.25

- **Black**  A rare black tepary selected from white teparies purchased many years ago in a Tucson Mexican market. Similar to a historic Tohono O’odham and Yuma variety.  
  
  **PT082  L  S**

- **Blue Speckled**  Unique and beautiful tan beans with navy blue speckles. From highland areas of southern Mexico, this variety is a Mayan folkrace. Does not tolerate low desert heat, but is otherwise prolific. Delicious.  
  
  **PT079  H  S**

- **Pinacate**  Originally obtained from the most arid runoff farm in Mexico, in the Sierra El Pinacate Protected Zone. Tan beans with slight mottling.  
  
  **PT074  L  S**

- **San Ignacio White**  Collected in the early ‘80s from a farmer who was maintaining traditional crops in secluded orchard fields. This tepary came from a floodplain field on the Rio Magdalena in northern Sonora.  
  
  **PT113  H  L  S**

- **Blue Speckled**  Unique and beautiful tan beans with navy blue speckles. From highland areas of southern Mexico, this variety is a Mayan folkrace. Does not tolerate low desert heat, but is otherwise prolific. Delicious.  

- **PT079  H  S**

- **Pinacate**  Originally obtained from the most arid runoff farm in Mexico, in the Sierra El Pinacate Protected Zone. Tan beans with slight mottling.  
  
  **PT074  L  S**

- **San Ignacio White**  Collected in the early ‘80s from a farmer who was maintaining traditional crops in secluded orchard fields. This tepary came from a floodplain field on the Rio Magdalena in northern Sonora.  
  
  **PT113  H  L  S**

**Beet**  *Beta vulgaris*  
Approx. 2.5g/200 seeds per packet.

- **Early Wonder**  Selected about 100 years ago from Crosby Egyptian for earliness and vigorous, lush top growth, making it a great choice for early beet greens. Produces deep-red 3–4" long, exceptionally sweet globes. 45–50 days from planting.  
  
  **TS020  H  L  N  $3.25**

- **Golden**  An orange-skinned, golden-yellow fleshed root with pleasantly sweet flavor that is milder than most red beets. Best eaten when roots are 2" in diameter. 55-60 days from planting.  
  
  **TS021  H  L  N  $4.95**

**Broccoli**  *Brassica* spp.  
Approx. 0.5g/70 seeds per packet.

- **Sorrento Broccoli Raab**  *B. rapa* (Ruvo Group). Much faster to grow than broccoli, harvest in as early as 40 days! Harvest tender leaves and stems as well as unopened flower buds.  
  
  **TS034  H  L  N**

- **Waltham 29**  *B. oleracea*. Delicious and dependable broccoli bred to withstand especially cold weather. Short 20" plants produce medium-large heads and lots of side shoots.  
  
  **TS033  H  L  N**
Non-Collection Seeds

Many vegetables, like lettuce, carrots, and broccoli, don’t have botanical origins or deep cultural roots in the Greater Southwest and thus are not a part of our collection. To accommodate interest in growing them, NS/S offers selected heirloom seed varieties from outside of our region. These seeds are marked in the catalog with an N for “Non-collection seeds”. Since all are open-pollinated varieties, if grown to avoid crossing, you can save seeds that will grow true to type the next year. We have chosen N varieties that are relatively heat- and drought-tolerant or that have a shorter growing season, so they are more adaptable to growing in the Southwest. As much as possible, we purchase from sources that produce seed organically and/or using sustainable agricultural practices. When you purchase from Native Seeds/SEARCH, you financially support our work of conserving the NS/S treasure of regional heirloom seeds.

Cabbage  Brassica oleracea  Approx. 0.5g/150 seeds per packet.  $3.25

Golden Acre  One of our favorite cabbages for winter desert gardens. Solid, round, 3–4 lb. grey-green heads on short-stemmed, erect plants. White interior with tightly folded leaves. High yields.  TS058 H L N

Red Acre  Beautiful, red version of the famous Golden Acre with larger, 2–3 lb. heads. Red Acre takes 2 weeks more to mature, but stores better and longer in root cellars or refrigerators.  TS059 H L N

Carrot  Daucus carota  Approx. 1g/600 seeds per packet.  $3.25

Dragon  A striking variety with bright purple skin and orange interior. Best flavor of all purple varieties; even more nutritious than orange carrots.  TS062 H L N

Red Cored Chantenay  Our farm crew all rated it at or near the top for eating quality, whether fresh or cooked. An excellent performer in heavy and loamy soils; broad (1.5–2") shoulders, 4–6" long roots that have a a blunt tip. Strong, bushy tops are effective for competing with weeds and make for easy pulling.  TS068 H L N

Scarlet Nantes  A timeless heirloom favorite. Bright-orange, very sweet, slightly tapered, 6–7" roots with characteristic nantes rounded tip. A good keeper. Excellent for juice.  TS061 H L N

Sorrento  Dragon  Red Cored Chantenay
Chile/Pepper  *Capsicum annuum*  Approx. 0.1–0.3g/25 seeds per packet.  $3.25

**Anaheim Nu-Mex Heritage 6-4**  The result of many years of chile breeding at New Mexico State University. High yield, dependable heat, and that traditional New Mexican chile flavor. This is one of the popular chiles grown in Hatch, NM. Medium heat. 6–8” long.  (j) **TS320**  H  L  N

**California Wonder Bell**  An exceptional strain of this treasured heirloom bell pepper from the 1920s. Vigorous, 24–48” plants produce thick-walled, blocky 4” green fruits which turn red if allowed to mature fully. **TS325**  H  L  N

**Chilaca**  This fresh chile is dark green, thin-walled, sweet, and medium hot. It is called “pasilla” when dried, possibly because of its brown raisin color. This chile from Mexico requires a long growing season. Plants can grow over 4’ tall, with chiles 7” long. Dried pods are used in moles, adobados, and other sauces.  (g) **D016**  L  S

**Chimayo**  From the farming town in northern New Mexico at 5,900’ famous for its local chile. Relatively early-maturing. Mild. 3.5–5” long.  (i) **D018**  H  S

**Habanero**  *Capsicum chinense*. Extremely hot with a fruity, citrus-like flavor! Orange, lantern-shaped fruits on plants that prefer warm, moist growing conditions. Handle with care! **TS328**  H  L  N

**Jalapeño**  Produces 3”, fleshy peppers that are generally medium-hot. Usually picked when dark green, but will ripen to red if left on the plant. Earlier than most jalapeño varieties, with a prolific and continuous harvest.  (h) **TS327**  H  L  N
**Buy Seeds**

**Chile/Pepper continued**

Ordoño  A stunning ornamental chile from Batopilas Canyon, Chihuahua. The small upright fruit mature from purple through yellow, orange, and finally red. Heat and drought tolerant and extremely productive. Good for container gardening. Hot and edible. 0.5” long. (f)  **DO09 H L S**

Pico de Pajaro  Bird’s Beak. From Yecora, Sonora. The knobby fruit are often curved. Mild heat. 5–5.5” long. (a,g)  **D051 H L S**

Poblano  Called an Ancho when dried, a Poblano when fresh. Pick when green for a mild flavor or wait until red for increased medium-hot heat level. Plants grow 2–3’ tall and benefit from support. Extremely versatile in the kitchen. (k)  **TS323 H L N**

Quatro Milpas  Large, fleshy chiles grown in the mountain village of Quatro Milpas, Sonora. Ripe fruits are dark brownish red and mild flavored. 5” long. (j)  **D031 H L S**

Sandia  From Albuquerque, New Mexico, where it is used for rellenos, enchilada sauces, and stews. Medium to hot. 6–9” long. (j)  **D004 H L S**

Vallero  Originally from Buenaventura, Chihuahua, it was first collected by NS/S in 1990. Used by NS/S co-founders Barney and Mahina’s favorite chile colorado restaurant. Fleshy when green, rich brownish-black to reddish-brown when mature. Approx. 6” long. (b,j)  **D020 H L S**

Sonoran Chiltepin is currently out of stock due to Covid-related high seed demand and summer drought that caused a poor to non-existent harvest in Sonora. Watch our website, we’ll make these available again as soon as we can.

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“Can We Envision the Seed Commons?”

All across Turtle Island (North America) we are seeing a great resurgence of indigenous tribes building healthy and resilient food systems as a cornerstone to cultural and ecological renewal programs, as well as a means to reclaim indigenous economies and true economic and political sovereignty. The Indigenous Seed Keepers Network is helping leverage resources for indigenous communities cultivating culturally appropriate solutions to restoring seed stewardship of traditional foods.

In the age of the increasing industrialization of our food and the erosion of biodiversity within cultural contexts, the Indigenous Seed Keeper Network asks the questions that assists communities of diverse cultures and backgrounds; Can we envision the Seed Commons, and coordinate collaborative efforts to care and protect for our seeds that is in right relationship to a diverse understanding of cultural values and cosmology?

—Sierra Seeds / Indigenous Seed Keepers Network
Corn/Maize  *Zea mays*  Approx. 10–18g/50 seeds per packet. $3.25 Unless otherwise indicated

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**Glass Gem** (popcorn) A stunning variety selected by Carl Barnes, a Cherokee farmer, in Oklahoma. It was developed by crossing many native varieties of varying colors. Produces a diversity of gorgeous, translucent, jewel-colored ears, each one unique. The kernels may be ground into cornmeal or popped. **ZP103 H L S**

**Golden Bantam Improved** (sweet corn) Genuine old-fashioned corn flavor. The original strain of this legendary variety was introduced in 1902, and this improved strain produces even larger, more tender ears on tall plants. Vigorous, early growth, approx. 80 days to maturity. 100 seeds/packet. **TS360 H L N $4.95**

**Onaveño** (flour/flint corn) An ancient grinding corn used for pinole, cornmeal, and tortillas. From along the Rio Mayo in Sonora. Flinty, cream-colored kernels, with occasional pink and purple on tall plants, ca. 8–10’. Pollination process can withstand high temperatures. Late maturing. **ZT111 H L S Seed Saver Size available**

**Reventador** (popcorn) Old-fashioned pinole corn with translucent white kernels once grown in Arizona with irrigation. Originally from central Sonora, Mexico. It makes a very flavorful, hardy, crunchy popcorn when popped. Requires a long growing season, so it is not recommended for northern climates. Plants grow 6–8’ tall. **ZP092 H L S Seed Saver Size available**

**Seed Saver Size Packets**

Corn is a unique plant and requires special attention from those wanting to save seeds, including growing many more plants than an ordinary seed packet provides. These special foil packets contain 250 seeds for a genetically healthy population, as well as growing and saving info. Currently available for 2 varieties, this size counts as 5 packets in the Native American Seed Request Program. $12.95 per packet. **Onaveno: ZT111 SS  Reventador: ZP092 SS**

**Stowell’s Evergreen** (sweet corn) Popular across the country for more than 160 years. “King of All White Sweet Corn Varieties”. Sweet, 10’ ears on 7’ stalks. 90+ days. **100 seeds/packet. TS361 H L N $4.95**

**Wapsie Valley** (dent corn) This beautiful heirloom corn has roots in Iowa in the mid 1800s. 7–10 foot stalks bear ears of golden kernels, and some of russet red. Very productive at our Conservation Farm in Patagonia AZ, and does well in a variety of growing conditions. Ideal for milling for grits or cornmeal; high protein content. **TS365 H L N**
Buy Seeds

“Seeds Are Our Toolbox of Survival”

Traditional heirloom seeds are important to nourish not only our generation but future generations as well. To nourish does not mean just feeding our physical being; the planting of traditional seeds also entails the nourishment of ancestral knowledge of when to plant, how to plant, how to care for our young plant children, and lastly, how to harvest and share the gifts of our plants. The entire planting of heirloom seeds requires us to be strong not only physically but also with our faith. Having unadulterated traditional seeds is important because they were engineered by our ancestors to grow and flourish in our unique homelands. The plants have deep memories of survival and that is something important in this day of age, our own toolbox of survival.

— A Native partner farmer from Arizona

Cowpea  *Vigna unguiculata*  Approx. 5g/25 seeds per packet.  $3.25

**Bisbee Black**  Original seeds came from a Native American in Bisbee, Arizona, who gave them to a truck driver, who passed them on to an NS/S member in Missouri. Solid black seeds, a good producer in the low desert.

V001  H  L  S

**Bisbee Gray**  A Bisbee gardener and seed saver selected and stabilized this speckled cowpea out of the Bisbee Black variety. Both she and our partner farmer at Ransom Ranch near Bisbee say it’s very productive!

V021  H  S

**Bisbee Red**  This variety comes with the same story as Bisbee Black… but the seeds are a lovely brick red.

V002  H  L  S

Cucumber  *Cucumis sativus*  Approx. 0.8 g/30 seeds per packet.  $3.25

**Armenian Long**  Botanically actually a melon (*Cucumis melo*), this unusual, 12–18" long “cuke” has pale green, thin ribbed skin, and a mildly sweet flavor and hearty crunch. Thrives in hot weather.

TS318  H  L  N

**Beit Alpha**  A crisp, delicious, thin-skinned cucumber, great for both salads and pickling. Middle Eastern heritage makes this a heat tolerant and productive plant. Pick fruit when small, 6–8".

TS319  H  L  N

**Lemon**  Round 3-inch yellow fruits with white flesh. Delicate flavor, good crunch, and easy to digest. Great sliced or pickled. Good for short seasons.

TS317  H  L  N

**Marketmore 76**  Consistently produces through hot and cool weather. 8–9", slicing cucumbers. Disease resistant. Organically grown.

TS315  H  L  N
Find more varieties at nativeseeds.org

**Gourd**  *Lagenaria siceraria*  Approx. 1.5–3.5g/15 seeds per packet.  $3.25

**Giant Bottle Gourd**  Nice for crafts, rattles, and large birdhouses, these gourds can grow up to 18" in length and 6–8" in diameter. They require a warm season of at least 3 months to achieve maturity. (d)  **TS420**  H L N

**Greens**  Packet sizes vary, see info under each entry.  $3.25

**Bloomsdale Longstanding Spinach**  *Spinacia oleracea*. An heirloom treasure introduced in 1826. Sweet, rich flavor and good texture have assured its popularity. Tender, large, thick, crinkled, deep-green leaves on upright stems. **TS200**  H L N

**DiMeglio Arugula**  *Eruca sativa*. Grown in Tucson for 35+ years by an Italian family who brought the family seed with them to the U.S. in the 1920s. A variable strain with both deeply lobed “salad” leaves and simpler “pizza-type” leaves. Flavorful and very heat tolerant; can be grown all year long in the low desert, though flavor is stronger in hot weather. **GR018**  H L S

**Dwarf Siberian Kale**  *Brassica napus*. Blue-green leaves are heavily ruffled and delicately flavored. Plants are compact, approximately 1’ tall. A hardy variety, perfect for small gardens or containers. **TS103**  H L N

**Georgia Collard**  *Brassica oleracea*. An heirloom favorite with great big, tender, mild-flavored leaves. Plants can grow up to 36” tall and are quite productive. Loves the cool season in the low desert but can last well into the warm season too. Organically grown. Approx. 0.5g/125 seeds per packet.  **TS099**  H L N

**Golden Purslane**  *Portulaca oleracea* var. *sativa*. *Verdolagas* in Spanish. This is a domesticated variety similar to wild purslane. Its leaves are much larger, and it stays more upright, making it easier to pick the succulent leaves. **GR016**  H L S

**Kyona (Mizuna)**  *Brassica rapa*. Ground squirrels won’t touch Kyona, and cold weather only improves its hearty flavor. Deeply-cut leaves surround numerous white stems. Rich flavor. **TS131**  H L N

**Lacinato Kale**  *Brassica oleracea*. Ready 50–60 days from transplanting. Dark blue-green savoyed leaves. Winter and summer hardy. Highly adaptable and can be grown almost year-round in many locations. Tender, succulent, and sweet as steamed greens. **TS107**  H L N

**Magdalena Acelgas**  *Beta vulgaris*. Acelgas is Spanish for chard. A family heirloom from Magdalena, Sonora, donated by Jesús García and grown out at the Mission Garden Project of Tucson. Shorter stems than modern chard varieties, it grows well through winter and into the summer in the low desert. **TS108**  H L N

**Pak Choi**  *Brassica rapa* var. *chinensis*. A cabbage relative, but much milder in flavor. Thick green leaves and crunchy white base on a smallish plant. Excellent for stir fry. Cold tolerant and slow to bolt. Approx. 0.5g/250 seeds per packet.  **TS130**  H L N

**Rainbow Mix Swiss Chard**  *Beta vulgaris*. Beautiful mix of colors. Dark green, savoyed leaves. Enlarged stems with crisp and delicate flavor. Plant early and often. Approx. 4g/200 seeds per packet.  **TS211**  H L N
Buy Seeds

Greens  continued

Red Malabar Spinach  *Basella rubra.* Not a true spinach. Thrives in hot weather, unlike regular spinach. Beautiful vining plant with dark red stems and deep green leaves rich in vitamins. Plant in the warm season. Approx. 1g/50 seeds per packet.  TS202  H L N

Red Russian Kale  *Brassica oleracea.* Dark green oakleaf-cut leaves with pretty purple/pink stems. Red and purple hues intensify after cool season frosts, giving way to tender and sweet rich dark green kale when cooked. Also good raw. Very disease resistant. Organically grown. Approx. 0.5g/150 seeds per packet.  TS105  H L N

Stir Fry Mix  A hearty mix of flavors and textures perfect for saute and stir fry. Also great for salads when harvested as young greens. Includes equal proportions of Mizuna, Arugula, Tatsoi, Red Russian Kale, and Pak Choi. Approx. 1g/400 seeds per packet.  TS139  H L N

Vadito Quelites Grandes  *Atriplex hortensis.* An orach or “mountain spinach” collected along the roadside in the village of Vadito, NM. Likely escaped from local gardens. More drought tolerant and with a milder flavor than spinach, with a naturally salty flavor, orach can be used like spinach, either fresh or cooked. Tolerant of alkaline soils, orach is easier to grow than spinach. Approx. 1.7g/75 seeds per packet.  GR020  H L S

Herbs  Packet sizes vary, see info under each entry.

Corrales Azafrán  *Carthamus tinctorius.* This red/orange thistle-like flower is used in cooking as a saffron substitute. A sunflower relative, azafrán can be grown as an annual flower and keeps well as a dry flower (though very prickly). Collected in Corrales, New Mexico. Plant seeds with the summer rain about 1/4” deep. Plants grow 3–4’ tall. Approx. 1g/25 seeds per packet.  HB014  H L S

Genovese Basil  *Ocimum basilicum.* Genovese basil’s strong flavor and aroma make it the favorite of many for making pesto. This variety is relatively slow to bolt. Approx. 1g/200 seeds per packet.  TS536  H L N

German Thyme  *Thymus vulgaris.* Aromatic leaves and small, pink flower spikes on a short, creeping plant. A long history of medicinal use: thyme oil is antiseptic, tea is mineral-rich, anti-spasmodic. Tolerates relatively poor soil and prefers full sun. Approx. 0.1g/100+ seeds per packet.  TS522  H L N

Italian Large Leaf Basil  *Ocimum basilicum.* Larger leaves mean more pesto in a hurry! Sweet and spicy leaves grow to 3–4 inches and are great for salads, including Caprese. Plant in the summer. Approx. 1g/200 seeds per packet.  TS537  H L N

Italian Parsley  *Petroselinum crispum.* Flat leaves. The preferred parsley for cooking. Prefers full sun or partial shade, and rich soil. Approx. 0.5g/80 seeds per packet.  TS160  H L N

Magdalena Cilantro  *Coriandrum sativum.* A family heirloom from Magdalena, Sonora, generously donated by Jesús García. The fragrant cilantro leaves are useful in so many recipes… and when it bolts, save the coriander seed to grind for recipes or to plant again. Approx. 1g/100 seeds per packet.  HB017  H L S

Herb images:

- [Vadito Quelites Grandes](#)
- [Corrales Azafrán](#)
- [Magdalena Cilantro](#)
Herbs continued

**Mammoth Dill** *Anethum graveolens*. Garnish salads, soups, fish, and more with the lacy leaves of this popular herb! Easy to grow for foliage or seeds. 2–3’ tall. Approx. 1g/200 seeds per packet. **TS510 H L N**

**Mrs. Burns’ Famous Lemon Basil** *Ocimum basilicum*. This famous basil variety was grown for 60 years in southeastern New Mexico by the mother of NS/S co-founder Barney Burns. Readily self-seeds. Amazing lemon flavor. Heat and drought tolerant. Plant seed in spring or with the summer rains about 1/4” deep. Approx. 0.2g/50 seeds per packet. **HB003 H L S**

**Slo-Bolt Cilantro** *Coriandrum sativum*. Produces incredibly fragrant, glossy, bright green leaves. This durable strain resists bolting. 6–20” tall. Approx. 2g/200 seeds per packet. **TS516 H L N**

**True Greek Oregano** *Origanum vulgare hirtum*. Deep, genuine, oregano flavor! Soft gray-green leaves. 12–18” tall. Plant in fall through early spring in the low desert, spring through summer in colder climates. Approx. 0.1g/200 seeds per packet. **TS516 H L N**

**Mrs. Burns’ Lemon Basil Lettuce Mix**

**Black-Seeded Simpson Looseleaf** Sets the standard by which to measure all looseleafs. Large, light-green, broad, frilled leaves with exceptionally crisp, fresh flavor. **TS120 H L N**

**Cimarron Romaine** Adds color to salads along with the unmistakable texture of a delicious romaine. Broad, flat, crisp, sweet, and juicy leaves range from dark red to bronze. Very attractive. **TS124 H L N**

**Jericho Romaine** Large heads of bright green romaine have excellent flavor and keep their sweet crispness well into early summer. **TS126 H L N**

**Lettuce Mix** This diverse mix of lettuce varieties contains equal proportions of 5 varieties. A beautiful blend of colors, tastes, and textures for your salad. **TS255 H L N**

**Oakleaf Looseleaf** This timeless heirloom is very popular because of its tender, thin, delicious leaves that are similar to oak leaves in shape. **TS122 H L N**

**Parris Island Cos** Dark green, uniformly upright, 10” tall romaine heads with crisp texture and sweet flavor; creamy white hearts are hidden inside slightly savoyed leaves. **TS231 H L N**

**Red Saladbowl Looseleaf** The beauty, flavor, and tenderness of Saladbowl with solid red color, fuller head, and slightly more compact shape. Delicious. Withstands hot weather as well as the green saladbowl. Excellent flavor! **TS127 H L N**

**Summer Bibb** Beautiful and mild-flavored, wide green leaves with wonderful bibb tenderness. Summer Bibb grows quickly in cool weather. When the heat comes on it resists bolting longer than buttercrunch bibb. Organically grown. **TS123 H L N**
Okra *Abelmoschus esculentus* Approx. 2g/25 seeds per packet. $3.25

**Beck’s Gardenville** An heirloom from San Antonio, Texas. A vigorous, very productive, and drought-tolerant plant with green, short, stocky ribbed pods that are tender up to 3” long. Indeterminate producer that can be harvested over several months. **OK002 H L S**

**Eagle Pass** From the Carrizo Springs/Eagle Pass area in Texas. Good in gumbo or cut and fried. Not slimy or stringy when cooked. Perfect for those who claim they don’t like okra! Plants bear large pods beginning near ground level, up to 5’. **OK004 H L S**

**Texas Hill Country Red** Attractive plant with beautiful, bronze-red fruit. Produces well in summer heat. Plants are 5–6’ tall with dark purple stems and slender pods. **OK003 H L S**

**Yuma Red** Grown in Yuma, Arizona, and beyond for many years. Productive plants grow to 7’ tall with lovely red stems and pods. Pods are tender and tasty with a low mucilage factor! **OK006 L S**

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Melon *Cucumis melo* Approx. 1g/25 seeds per packet. $3.25

**Chimayo** Spanish heirloom cantaloupe from northern New Mexico. Oval fruits have netted skins and sweet, orange flesh. **F003 H S**

**Esperanza de Oro** A “native” melon, interbred for years with Crenshaw melons and selected for size and sweetness in Corrales, New Mexico. A rich musky/melony flavor with sweetness ranging from mildly sweet to very sweet. **F017 H L S**

**Melon de Castilla** A deliciously sweet melon with pale yellow, smooth skin. From the Sierra Madre Mountains. **F016 H L S**

**Ojo Caliente** From northern New Mexico. The oval fruits are smooth-skinned and can weigh 5–7 lbs. Pale green flesh with a tinge of orange is sweet and juicy with excellent flavor. Harvest ripe fruits when bright yellow and aromatic. **F008 H L S**

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20 *High Desert*  *Low Desert*  *Seed Bank*  *Non-Collection*
### Onion

**Allium cepa**
- **Evergreen Hardy Perennial**
  Perennial. A delicious bunching onion. Leave some in the garden. Evergreen is a true multiplier onion and will divide itself perennially. Resistance to thrips, smut, and pink root rot. Approx. 1g/425 seeds per packet. **TS140**
- **Garlic Chives**
  A. tuberosum. Also known as Chinese leeks. Similar to regular chives in appearance but has a subtle garlic flavor. Good choice for indoor herb gardens. Approx. 0.5g/100 seeds per packet. **TS511**
- **Red Creole**
  A. cepa. The best offering in red, short-day onions for southern latitudes. Not as sweet as some. Spicy and great when cooked. A good keeper if kept in a dry and ventilated location. Medium size. Pink root rot resistant. Approx. 1g/250 seeds per packet. **TS142**
- **Texas Early Grano**
  The mother of modern super sweet onions like Vidalia. Short-day variety. Large globe, white flesh, nice flavor. Resistant to pink root rot. Approx. 1g/250 seeds per packet. **TS143**
- **White Sweet Spanish**
  A. cepa. Intermediate day variety. Large bulbs with glistening white skin and mild sweet flesh. Best when eaten fresh. Medium keeper. Performs well in the Southwest. Approx. 1g/250 seeds per packet. **TS141**

### Pea

**Pisum sativum**
- **Oregon Sugar Pod II**
  Snow pea (edible pods). Famous for its sweet, mild flavor. Delicious raw, in stir-fries or steamed “al dente.” Tall, 24–30” vines bear smooth, 4” pea pods. Resistant to both pea enation virus and powdery mildew. **TS186**
- **Sugar Ann Snap**
  The earliest snap pea. Short 2’ vines need no support. Both pods and peas develop well and are exceptionally sweet. Eat fresh in the garden! **TS182**
- **Sugar Snap**
  Introduced in 1979, still the standard-bearer for quality snap peas (edible pods, edible peas). Produces 5–6 ft. tall vine and an abundance of reliably flavorful 2–3” edible, swollen pods that are delicious eaten raw or cooked. **TS181**

### Radish

**Raphanus sativus**
- **Easter Egg**
  What colors will you find when you harvest these fast-growing radishes? Tasty pink, purple, white, and red roots make for an underground treasure hunt, great for the kid in everyone! **TS191**
- **French Breakfast**
  The best home garden variety for fresh eating. Crisp, red roots are 3” long with tidy white tips. Flesh is white, crisp and only mildly pungent. Plant early and often. **TS194**

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*Find more varieties at nativeseeds.org*
Buy Seeds

**Sesame** *Sesamum indicum*  Approx. 2g/300 seeds per packet. $3.25

**Benne** The light tan/white seed of this heirloom Benne is far more flavorful than modern sesame. Leaves can be used as soup greens; seeds used to flavor rice and baked goods, and can be made into a flour. Seed acquired from Anson Mills, which preserves/promotes heirloom Southern crops. The plants were highly productive at our Conservation Farm in Patagonia, AZ. **TS280 H L N**

**Sorghum** *Sorghum bicolor*  Approx. 2g/75 seeds per packet. $3.25

**Texas Black Amber Molasses** An heirloom from Waco, Texas. Plump black seeds. The sweet canes can be used for molasses and silage, and birds (including chickens!) love the seeds. Sorghum has deep roots and is excellent for warm weather cover cropping and soil improvement. Grows to 6 feet or more. **S006 H L S**

**Squash** *Cucurbita* spp.  Approx. 4.5g/15 seeds per packet unless noted otherwise. $3.25

**Black Beauty** *C. pepo*. Because of its storage and shipping qualities, this zucchini has become a favorite for farmer’s markets. Dark-green, long, straight, cylindrical fruits on fairly heavy bush. Organically grown. **TS390 H L N**

**Chihuahuan Pumpkin** *C. pepo*. A beautiful mix of colors, solid and striped skins with orange flesh. Collected from San Ignacio outside Creel, Chihuahua, around 7,500’ elevation. **EP050 H S**

**Grey Zucchini** *C. pepo*. A great summer squash for western regions. Stores well and has an excellent flavor. Approx. 2g/20 seeds per packet. **TS332 H L N**

**Halawe Chipu**

**Magdalena Big Cheese**

**Rancho Marques**

**Benne**

**Texas Black Amber**

**Chihuahuan Pumpkin**
Squash continued

**Halawe Chipu** *C. argyrosperma var. sororia*. Guarijío Wild Cushaw. Also called Coyote Breasts or Trickster Breasts. Produces small, very bitter, 5”-round fruits. Will cross with domesticated cushaw squash (*C. argyrosperma*). **EA040 L S**

**Magdalena Big Cheese** *C. moschata*. One of the oldest types of cultivated squash. Excellent producer of large, light orange, ribbed fruits with a flattened pumpkin shape (like a wheel of cheese), and sweet, bright orange flesh. **EM031 H L S**

**Rancho Marques** *C. moschata*. A beautiful and varied accession from Sonora, Mexico, at around 3,200'. A good keeper with good flavor that gets sweeter with storage. **EM025 H L S**

**Spaghetti** *C. pepo*. Can be either baked or boiled to make vegetable spaghetti. Top with fresh tomatoes and Parmesan cheese or your favorite sauce… a great way to get kids to eat their veggies. **TS334 H L N**

Sunflower: *Helianthus spp.* Approx. 2g/25 seeds per packet. $3.25

**Conservation Farm Mix** An open-pollinated mix of NS/S varieties planted at the Conservation Farm to attract pollinators and beneficial insects as well as for windbreaks and shade. Heads reach up to 12” in diameter and 8’ tall. Includes single flower heads as well as branched diversity with multiple small- to medium-sized heads. Grow for the wonderful, edible seeds! A mix of seed sizes will be black, white, or striped. **I050 H L S**

**Tobacco** *Nicotiana rustica* Approx. 0.1g/125 seeds per packet. $4.95

**Punche Mexicano** From northern New Mexico. It was brought to the region from Mexico by early Spanish settlers in the late 1700s and early 1800s. Used for smoking and trading until the 1930s. Said to be strong but mellow. Leaves about 8” long. **N001 H L S**

**Tomatillo** *Physalis philadelphica* Approx. 0.1g/25 seeds per packet. $3.25

**De Milpa** From a strain that grows wild in Mexican farm fields on big sprawling plants. The 3/4” husked fruits blush purple near or after harvest time. Stronger in flavor than store-bought, these are great for salsa. **T3351 H L N**

**Toma Verde** *Physalis philadelphica*. An early bearing (60–70 days) green tomatillo with medium to large fruit. The tart fruits become sweeter as they ripen. Organically grown. **TS350 H L N**
Chiapas Wild  *S. lycopersicum* var. *cerasiforme*. One of our favorite tomatoes! The small fruits are sweet and very flavorful. Collected from maize fields in the Grijalva River valley near the Chiapas/Guatemala border. Fruit size is typically half an inch in diameter. The sprawling bushes are prolific throughout the summer. Self-seeding. **TM004  L  S**

**Chichiquelite**  *S. melanocerasum*. Not actually a tomato but a solanum cousin. Collected from a Mayo community in Sonora, Mexico. Commonly called the garden huckleberry, the leaves are cooked and the shiny black berries are edible and delicious. Delicious for pies, jellies, and jams but do require more sweeteners than other berries. Do not eat unripe green berries or raw leaves. Originated in western Africa. Approx. 100 seeds per packet. **GR012  H  L  S**

**Ciudad Victoria**  *S. lycopersicum* var. *cerasiforme*. A weedy, semi-cultivated tomato from dooryard gardens in Ciudad Victoria, Tamaulipas. Tiny sweet fruit are late-maturing and very prolific. **TM005  H  L  S**

**Flamenco** A cross between Silvery Fir Tree for earliness and feathery foliage and Floridade for heat and disease resistance. The result is a semi-determinate 4’ bush loaded with highly flavored, red, 2”-round fruits. Nice acid/sweet balance and great flavor. Continues to produce in hot weather when others stop. Performed very well in our 2012 trials in both Tucson and Patagonia, Arizona. **TS340  H  L  N**

**Punta Banda** Collected on the Punta Banda Peninsula in Baja California. Plants produce hundreds of red, meaty, thick-skinned fruits despite heat, water stress, and poor soil. Great paste tomato. Incredibly productive in a 2018 growout at Mission Garden of Tucson. Renowned for its early maturity. **TM007  H  L  S**

**Texas Wild Cherry** All that we really know is that seed of this tomato was collected from a patch of apparently “wild” tomatoes in southern Texas. Sprawling plants produce tons of small, tasty, cherry-type tomatoes. Early-maturing and very productive! One of the stars of our 2012 tomato trials in Patagonia, Arizona (4,000’). **TM012  H  L  S**

**Yellow Pear** A bright yellow, pear-shaped cherry tomato, sweet but with a tart, tangy zing. A great addition to salads. Many gardeners have had good success with this variety in Tucson. Thick skin resists cracking. Indeterminate. **TS343  H  L  N**
Watermelon  *Citrullus lanatus*  Approx. 1.5g/15 seeds per packet.  **$3.25**

**Crimson Sweet**  Bright red color, fewer and smaller seeds, and an above-average sugar content. An oblong member of the “picnic” family of watermelons. Commonly weighs 20–30 lbs. Resistant to anthracnose and fusarium wilt. Highly adaptable.  **TS263 H L N**

**Rio Grande Red Seeded**  Small, round fruits with yellow flesh, thick rind, and red seeds. Flavor is light and NOT very sweet, with hints of citrus or cucumber. Found growing wild in the Rio Grande Valley. Thick rind perfect for watermelon pickles!  **G021 S**

Wheat  *Triticum aestivum*  Approx. 28g/700 seeds per packet.  **$3.25**

**White Sonora**  A beardless soft spring wheat. Brought to the U.S. from Magdalena in northern Sonora, where it has been grown since around 1770. Common among the Pima and Yuma after 1820. Highly adaptable, nutritious, delicious, and versatile in the kitchen.  **WH001 H L S**

**Arizona-grown wheat and flour products from BKW Farms, Hayden Flour Mills, Ramona Farms, and San Xavier Coop Farms, are available at nativeseeds.org.**

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**Seed Saving in the Time of Covid19**

Since the early days of the Covid19 pandemic, seed sales around the country have boomed. Many seed companies had to stop or limit seed sales for a time in order to cope with the unprecedented demand. Those starkly empty grocery store shelves scared people.

One of the good things that has come from this disastrous pandemic is that it’s made us think about where our food comes from, and what happens when we might not be able to get it. …a reminder that we, and our neighbors, families and community can regain some degree of control over our food supply. We can’t always count on the industrial food system to meet all of our food needs. For some of us it is a choice to grow some of our own food … for others of us it is a necessity. But for all of us it is wise to keep growing our skills in food production.

Seed saving is an essential skill in our gardening and farming tool kit … because we can’t (and shouldn’t) always rely on seed suppliers (whether small regional organizations or huge biotech firms) to provide seed for us. Many things can interrupt the availability of seed: crop failure, climate instability, labor shortages, transportation issues, public demand, and more. Saving your own seed is insurance for your garden (and your kitchen table)! It does take some learning … some crop types are easy to save seed for; others are more complicated. But it is doable! And there are plenty of resources to help you start (the nifty little book *Saving Seeds in the Southwest* is a great start, see page 30).

Native Seeds/SEARCH has been working for decades to encourage people to save their own seed, because NS/S is a seed conservation organization. Buying your seeds every year from NS/S helps support that conservation because what you spend helps support this conservation work. But in SAVING your own seed from year to year you are actually DOING the work of seed conservation … creating more spaces where the seeds are grown and saved and stored and passed along to others who will continue this cycle of keeping the seeds (and the people who depend on them) alive. Let’s do it together!
Desert Wildflower Seeds

Wildflowers are a wonderful addition to any garden. They provide splashes of color and are a food source for bees, butterflies, and other beneficial insects. The $2 and $3 packets are 1–1.5g and cover approximately 30 square feet. Note: Wildflowers are not part of the NS/S seedbank collection.

Culture: Most desert wildflowers are planted in fall/winter in the desert, early spring in cooler climates. Planting instructions are included on the packets of these lovely native Southwestern desert wildflowers.

Seedsaving: Allow flowers to fully mature, dry and drop their seeds in place. Or collect the dried pods by hand, crush the pods and winnow away chaff before storing.

California Buckwheat  *Eriogonum fasciculatum*. aka: Eastern flat-top buckwheat, Mojave buckwheat, maderista, valeriana, gordo lobo. Shrubby plants grow up to 3’. Lovely just-pink globes of florets above curvy foliage. Dry rocky slopes from 1,000-4,500 ft. Flowers March–June. $2/pkt WRA052

Colored Globemallow  *Sphaeralcea ambigua*. This multi-stemmed mallow is a good source of pollen and nectar for honey bees. Plants are usually 2–4’ tall with blooms in shades of pink and lavender. Plant fall to early spring. $3/pkt WRA052

Desert Bluebells  *Phacelia campanularia*. Low growing, blue-violet flowers with yellow stamens look like little bells. Plant fall to early spring. $3/pkt WF004A

Desert Lupine  *Lupinus sparsiflorus*. This is a showy purple lupine native to Nevada, Arizona, California, Sonora, and Baja California. Multiple purple blossoms on a tall spike with pale green palmate leaves. Prefers deep, well-draining sandy soils and lots of sun. Plant fall to early spring. $3/pkt WF019A

Desert Marigold  *Baileya multiradiata*. Lemon-yellow flowers on long stems with gray-green foliage. Blooms mainly in the spring and after summer rains. Plant fall to early spring. $3/pkt WF016A

Firewheel  *Gaillardia pulchella*. Fire-wheel has 2” diameter daisy-like flowers that are deep red with yellow tips. Blooms March through September. Plant in fall. $3/pkt WF014A


Mexican Evening Primrose  *Oenothera speciosa*. Low growing perennial with bright pink, cup-shaped flowers. Plant anytime. $3/pkt WF018A

Mexican Gold Poppy  *Eschscholzia mexicana*. The most popular, most photographed, golden desert wildflower. Plant fall to early spring. An annual, this flower will readily reseed. $3/pkt WF035A

Mexican Hats  *Ratibida columnifera forma pulcherima*. The colorful 1.5” sombrero-shaped flowers generally appear April to November. Easily grown from seed. Plant fall to early spring. $3/pkt WF036A

Wildflowers are a wonderful addition to any garden. They provide splashes of color and are a food source for bees, butterflies, and other beneficial insects. The $2 and $3 packets are 1–1.5g and cover approximately 30 square feet. Note: Wildflowers are not part of the NS/S seedbank collection.

Culture: Most desert wildflowers are planted in fall/winter in the desert, early spring in cooler climates. Planting instructions are included on the packets of these lovely native Southwestern desert wildflowers.

Seedsaving: Allow flowers to fully mature, dry and drop their seeds in place. Or collect the dried pods by hand, crush the pods and winnow away chaff before storing.
Palmer's Penstemon  *Penstemon palmeri*. Beautiful white flowers tinged with pink or lilac. Has a delicate, inviting fragrance. Grows in washes and along roadsides at 3,500–6,000’. Plant fall to early spring. $3/pkt 

Parry’s Penstemon  *Penstemon parryi*. A favorite of hummingbirds, this tall perennial has rose-colored, bell-shaped flowers. Plant fall to early spring. $3/pkt

Sand Verbena  *Abronia villosa*. A spreading plant with bright pink-purple flowers. A spring bloomer that is pollinated by butterflies. Likes sandy soil; once established it will reseed and return. $3/pkt

**Summer Poppy**  *Kallstroemia grandiflora*. This handsome summer wildflowers superficially resembles poppies but is not related. In Arizona it is most commonly found in desert grasslands below 5,000’. It is a handsome sprawling plant (up to 3’ across) with showy, orange, five-petal flowers that sport a bright red center. Plant before humidity begins to rise in the summer. $3/pkt

Parry’s Penstemon  *Penstemon parryi*. A favorite of hummingbirds, this tall perennial has rose-colored, bell-shaped flowers. Plant fall to early spring. $3/pkt

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**Desert Wildflower Blends**

**Butterfly Garden Mix**  A mix of colorful and fragrant flowers that will attract butterflies to your garden. This blend of spring and summer blooms contains 13 varieties including Desert Lupine, Marigold, Showy Penstemon, California Poppy, Cornflower, Coreopsis, Firewheel, and Maximillian Sunflower. $3/pkt

**Desert Colors Wildflower Mix**  A blend of 23 varieties, some desert natives and some non-invasive garden favorites. Natives include Dyssoxia, Owl’s clover, Silverbells, Paperflower, and more. Non-natives include Coreopsis, Cosmos, Shirley Poppy, and others. $2/pkt

**Desert Native Bee Spring Wildflower Mix**  This mix of arid-adapted annuals addresses the special needs of late season desert native bees and will attract other pollinators in a period of often limited desert blooms. Plants included provide continued flowering through late Fall with a mix of colors and heights. At least 12 wildflower types, including Tansyleaf Aster, Arizona Poppy, and Yellow Mexican Hat, are included. The Fall wildflowers produced by this mix are also important as a food source for migrating monarch butterflies. $5/pkt (1.5g)

**Desert Native Bee Monsoon Wildflower Mix**  This mix of arid-adapted annuals is chosen for its early blooms and then continued Spring flowering, plus diverse colors and alternate heights. At least 12 wildflower types, including Goodings Verbena, Wild Buckwheat, and Yellow Bee Plant, are included. While observing the many desert native bees attracted, also watch for hummingbirds and butterflies. $5/pkt (1.5g)

**Desert Tortoise Mix**  A mix of Southwest native wildflowers favored as food by desert tortoises. Includes 10 species including Summer Poppy, Desert Marigold, Evening Primrose, and Globemallow. $3/pkt

**Happy Hummingbirds**  Designed to draw hummingbirds to your garden. Includes 5 different colorful desert Penstemons, as well as Lemon Beebalm and Gooding’s Verbena. $2/pkt

**Summertime Mix**  A blend of southwest wildflowers that bloom in the late summer months. 6 blooms in hot colors, including Desert Marigold, Arizona Poppy, Yellow Mexican Hat, and Firewheel. $3/pkt

**Southwest Native Mix**  This colorful annual and perennial mix contains 13 summer and spring blooming wildflowers native to the Southwest, including Desert Bluebells, Arroyo Lupine, Firewheel, Yellow Mexican Hat, California Poppy, and two Penstemons. $3/pkt
The NS/S Retail Store on Campbell Avenue is currently closed due to Covid19. For your convenience, store merchandise and seeds are now available online at nativeseeds.org. As always, we appreciate your support and look forward to brighter days ahead!

Did you know that NS/S sells indigenous art by local and regional artists of the southwest? In doing so, we promote traditional arts and crafts of the Native communities from which many seeds in our collection are sourced. Your purchases support artists and communities while also generating resources to support our seed programs and conservation efforts. Visit our Gift Shop at nativeseeds.org.

Mini-Canvas Art
A member of the Hopi tribe (and our cover artist), Gerald Dawavendewa grew up in the Hopi village of Munqapi and in the Cherokee woods of Oklahoma. His art reflects the rich traditions of his Hopi & Cherokee culture. This is but a small sampling of Gerald’s work. MINICAN $20 each

Catching Moisture – Frog
With rain clouds approaching, a frog reaches out to a dragonfly, intent on a meal. Frogs are associated with the rainy season as desert frogs (Scaphiopus couchii) hibernate waiting for the summer rain. The frogs’ mating call as they rise with the rain is also a reminder of the return of life-giving moisture to a dry desert.

Corn Maidens
Two corn maiden spirits sing prayer songs of rain among corn plants to welcome the approaching rain clouds. Dragonflies gather above the rain clouds.
Many more products are available at nativeseeds.org

Bake Mixes

Golden Mesquite Cookie Mix
Makes about 4 dozen cookies. JM013 $10

Golden Mesquite Pancake Mix
Makes 6–10 pancakes. JM016 $10

Mesquite Poppy Seed Scone Mix
Makes 12–16 scones. JM006 $10

Chile Chocolate Brownie Mix
These enticing brownies are sweet with a light touch of chile and spice. Makes an 8” x 8” baking pan of brownies. JM004 $10

More Traditional Foods

Tepary Beans From Ramona Farms.
White 24oz. pkg FD261 $12
Brown 24oz. pkg FD061 $12
Black 24oz. pkg FD161 $12

Teas From Desert Decadence.
Desert Mint White Sage FD311 $5
Pomegranate Cranberry FD312 $5
Prickly Pear Cactus FD320 $5
Saguaro Blossom FD310 $5

Chilies

Pasilla de Oaxaca Whole Chiles
This is a smoky, dark red chile that has a wonderful aroma and pungent fruit flavor. Excellent when cooked with beans and posole. Staff favorite!
1.5oz. pkg FD088 $7

Negro Pasilla Whole Chiles
These chiles have a mild heat with pungent, tangy and long lasting deep rich flavor. Excellent addition to salsas, adobo sauces, and enchiladas.
1.5oz. pkg FD110 $4

Ancho Whole Chiles
This dark rich mahogany chile has a mild, fruity flavor with notes of plum, raisin, tobacco and a slight woodiness.
1.5oz. pkg FD092 $4

Chipotle Flakes
Move over old pedestrian chile flakes! This smoky mellow heat is wonderful in both sweet & savory dishes.
4oz. pkg BSP130 $6
8oz. pkg BSP130.8oz $10

Chiltepines and Molinitos

Chiltepines are dried and ready to use to add a kick to any dish. These chiltepines come from our local supplier, Chilttepica. The name refers to the kind of hot that instantly jump-starts your taste buds the way a flame ignites dry paper.
1/4oz. pkg CS009 $7
1oz. bottle CS012 $20

Don’t forget your molinito! Handmade from Ironwood, perfect for crushing this fiery little chile before adding to any dish.
Saguaro-shaped Chiltepín Grinder (Molinito) CS0042 $20
Seed Collections

Collections are seasonally available and AVAILABLE THROUGH ONLINE ORDERING ONLY.

Looking for a great gift for the gardeners in your life, or just can’t make up your mind? Check out our seed collections. Each collection contains individually packaged varieties along with extra info and growing tips. Substitutions may be necessary. See details online at nativeseeds.org.

Chile Garden 9 pkts SC001 $29.95
Herb Garden 9 pkts SC007 $29.95
Low Desert Wildflower Garden 8 pkts SC009 $19.95
Monsoon Garden 9 pkts SC004 $29.95
Southwest Warm Season Garden 12 pkts TS600 $38.95
Southwest Cool Season Garden 12 pkts TS601 $38.95

Seed Saving Supplies

Gardeners and farmers play an important role in conserving agricultural biodiversity by growing and saving seeds. These supplies provide the tools needed to save and store your seeds.

Seed Saver Packet Size see page 15
Seed Envelopes  A key to successful seed saving is proper labeling and storage. Our preprinted self-sealing envelopes make it easy! 20 envelopes $3.50  SSS001 or 50 envelopes $8  SSS002
Foil Packets  Great for long-term storage. Zipper closure and puncture resistant material will protect your seeds. These 6.5 x 5" envelopes will easily hold ½ lb of beans or corn or 10 packet envelopes. 5 envelopes $3  SSS003 or 10 envelopes $5  SSS004
Blossom Bags  3"x4" organza bags with drawstring ties, perfect for protecting your tomato and chile flowers from cross-pollination. Or, use to capture milkweed or other easily dispersed wildflower seeds. 10 bags $5  SSS006

Spanish (1st edition) $9.95  PB2019

Corn Pollination Supplies  Shoot bags for protecting silks and weather-resistant paper bags for covering tassels and pollinated ears. Tassel bags are also useful for protecting sorghum and amaranth from birds. Hand-pollination instructions (see nativeseeds.org) are included with your order. 100 Ear Shoot Bags $6  SSS007 or 50 Tassel Bags $12  SSS008

Try out ADAPTS!

Have you ever wanted to learn more about a particular variety before you plant it? Did you ever wonder which NS/S variety or accession is best suited to the climate where YOU are growing? If you want to dig deeper, ADAPTS is the tool for you! This online platform can tell you more about any accession in our seed bank collection. It provides details including information about when and where it was collected and the climate conditions of the collection site. Search tools also allow you to identify seed accessions originating from a climate similar to your own among other features. Visit nativeseeds.org/get-seeds/adapts for more information.
Important Ordering Information

Please put item number, item name, and quantity on your order form. Keep a copy of your order. If you have missing items or problems, it helps if you can identify your order. Please retain your Seedlisting for reference.

We accept checks or money orders drawn on U.S. Banks. For your own safety, please do not send cash. We accept credit cards (Visa, MasterCard, Discover, American Express) by mail, phone, and our website. Our toll-free number is 1.866.622.5561 x 113. Please note we are closed on weekends and major holidays. PayPal payments can be made on our website only.

We are a nonprofit organization promoting seed conservation. Your dollars support our mission. We do not charge tax on any orders.

We have limited quantities of some seeds and it may be necessary to substitute seed varieties.

Maximum of 30 seed packets per any order; Order no more than 3 packets of any one variety.

We typically ship via the United States Postal Service (USPS).

We ship nationwide and to Canada — please call 1-866-622-5561 x 113 for shipping rates to Canada OR if you are unsure about your shipping charges.

Shipping & Handling Charges

Domestic Shipping Rates

Shipping & handling charge for seed-only orders:

- 10 pkts or less $3.95
- 10–30 pkts $6.95

Shipping & handling charge for food, books, or other items:

We will always choose the least expensive shipping option. Here are two common sizes and their prices:

- Medium Flat Rate Box 11" x 8.5" x 5.5" $15
- Large Flat Rate Box 12" x 12" x 5.5" $19

As USPS says, “If it fits, it ships!”

Are you sending a gift? Please feel free to write a short note and we will include it in your package.

Many more products are available at nativeseeds.org
It takes many hands to seed the planet: Join the work, become a member today!

By supporting Native Seeds/SEARCH you are helping to conserve a diversity of crops that are uniquely adapted to the challenging growing conditions of the Greater Southwest. These crops represent an irreplaceable genetic resource for global food security concerns as well as a priceless collection of cultural heritage. Your membership supports regional small farmers working to grow and share arid-adapted crop diversity.

Your Membership Benefits:

- A 10% discount on seed and product purchases
- Via Mail: our annual Seedlisting catalog
- Via Mail: the Seedhead News, our annual newsletter
- Early access to NS/S plant sales
- Discounted tuition to educational workshops and courses
- Invitations to special events and promotions

(Some benefits may be temporarily unavailable due to Covid 19)

Join, renew, or donate online at nativeseeds.org
or fill out this form and mail with payment to: NS/S, 3584 E. River Road, Tucson, AZ 85718

Name(s) __________________________________________________________
Address __________________________________________________________
City/State/Zip ______________________________________________________
Email _____________________________________________________________
Phone _____________________________________________________________

Membership Level (check one):
- Squash $45
- Gourd $60
- Bean $100
- Chile $250
- Corn $500
- Sunflower $1,000
- Native American Free

Your privacy is important to us. We will not sell or trade your name, email, or other information with anybody. Some portion of your membership may be tax-deductible. Please consult with your tax adviser.

Payment method

- Check   - Money order   - Visa   - MasterCard   - Discover   - American Express
Card no.: _ _ _ _ - _ _ _ _ - _ _ _ _ - _ _ _ _ - _ _ _ _    Exp.: _ _ / _ _
Print name as shown on card________________________________________ Security Code: _ _ _
Billing address (if different from above): ________________________________
Catalog Order Form

toll-free: 1.866.622.5561 x113    fax: 520.622.0829    online at our secure website: nativeseeds.org

Full Name

Street Address

City/State/Zip

Daytime Phone

Email

<table>
<thead>
<tr>
<th>Catalog #</th>
<th>Item Description</th>
<th>Quantity</th>
<th>Unit Price</th>
<th>Total</th>
</tr>
</thead>
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<tr>
<td>010 (example)</td>
<td>Chacari</td>
<td>2</td>
<td>$ 3.25</td>
<td>$ 6.50</td>
</tr>
</tbody>
</table>

Are you a NS/S member? Don’t forget your 10% discount!

Shipping & Handling (see page 31)

Not yet a member? Join Today! (see page 32)

Total enclosed:

Please read Important Ordering Information on page 31 for details about shipping as well as membership information on page 32.

Payment method

- Check
- Money order
- Visa
- MasterCard
- Discover
- American Express

Card no.: _ _ _ _ - _ _ _ _ - _ _ _ _ - _ _ _ _    Exp.: _ _ / _ _

Print name as shown on card: ______________________________    Security Code: _ _ _

Billing address (if different from above): ____________________________

Many more products are available at nativeseeds.org
When you save seeds from your garden or farm, you make a vital contribution to crop biodiversity and seed security. Following the basic guidelines below will help maintain distinct varieties and produce good quality seed. Visit nativeseeds.org for more information on seed saving and seed saving workshops. See page 30 for seed saving supplies and the helpful guide Saving Seeds in the Southwest.

Save Seed

Growing Seeds

Growing healthy seed

Plant healthy, non-diseased seed. Thin plants to a recommended distance within and between rows — most plants simply do better with a little breathing room and good air circulation can help prevent disease (see individual crops for recommended planting distances). Rogue out (remove) plants that are diseased or otherwise unhealthy looking. If you’re trying to keep pure seed lines, also rogue out plants that don’t appear true-to-type (what you know the plant to look like) before they flower.

Days to maturity

We do not list days to maturity for seed varieties because we often don’t have reliable information. Number of growing days can vary greatly based on where seeds are grown. Moreover, many of these crops reach maturity in different lengths of time depending on when they are planted — e.g., in the spring or with the summer rains.

Population Size

The reproductive strategy of different crops determines how many plants are needed to produce seed with the genetic diversity to remain healthy. With each crop type, we list a suggested minimum population size for saving seed. The lower number is the recommended minimum. (Though you may save viable seed from a smaller number of plants, the seed may not retain enough genetic diversity to remain healthy for more than a couple seasons of re-planting.) The high number is the preferred size for those who want to share seed with others and maintain the traits of the variety. If you want to save a rare variety over the long term, or do crop improvement, population size should be even larger.

Preventing Cross Pollination

Growing more than one variety of the same species at a time may result in crossing. Planting the seeds from crosses may produce something entirely different than you’re expecting — which is how we got all this wonderful diversity to begin with! However, if you want to get the same crop you did last year yet maintain a healthy amount of genetic diversity, then you may need to prevent cross-pollination from occurring and learn the optimum number of plants to save seeds from. For this it is important to know whether the crop is self-pollinating or cross-pollinating.

Self-pollinating crops (such as tomatoes, peppers, and beans) are generally the easiest to save seed from; they require less isolation from other varieties, no hand-pollination, and seeds may be saved from just a few plants. Cross-pollinating species (such as corn, squash, and melons) thrive with greater diversity, and their seeds must be saved from many more plants for the population to remain healthy. Also, because they depend on the activity of insects and wind for pollination, exposure to pollinators needs to be controlled or they must be hand-pollinated to ensure parentage. There are several ways to do this:

Spacing

Plant different varieties at a suitable distance to ensure insects or wind cannot effectively carry pollen from one variety to another; see individual crop descriptions in this listing for recommended distances. In general, wind-pollinated crops (e.g., corn) and crops visited by insect pollinators capable of traveling some distance (e.g., carpenter bees, honeybees) should be grown a mile or more apart from each other. Self-pollinated crops (e.g., beans) may require as little as 20’, depending on what’s grown in-between or the
abundance of insect pollinators present—the more insects, the more likely pollen may find its way from one plant to another. But don’t be afraid of pollinators, they are part of a healthy agricultural system.

**Timing** The simplest way to prevent crossing is to only plant one variety within a species in each season (for example, only blue flour corn one year, only sweet corn the next year.) Or, plant different varieties of the same species at different times so that they are not flowering at the same time. This may involve an early and late planting. Be sure there is enough time at the end of the season for the late planting to mature before the first frost.

**Isolation cages** Physically prevent insects from visiting one variety or another by constructing screen cages and placing them over one or more varieties. This is best used for non-sprawling crops, such as tomatoes, beans, okra, cotton, and chiles.

**Hand-pollinating** Manually transfer pollen from one flower to another. Hand pollination will differ depending on the crop but essentially you want to be sure that neither the flower being pollinated nor the one used as the pollen source have been previously pollinated.

**Harvesting**
Remember to mark the specimens you’re saving seed from, and allow them to reach their full maturity before harvesting. For most crops, this means leaving them in the field to dry — corn, beans, gourds, okra, devil’s claw, peas, chiles, etc. Some crops require after-ripening (e.g., squash) or fermentation (tomatoes).

**Cleaning & storing seeds**
Remove all plant material, including chaff, stems, or flesh from seeds and allow to dry thoroughly. Use sealable plastic bags, paper envelopes, jars with good lids or any airtight container to store seed from one year to the next. Spread wet seeds from squash, melons, tomatoes, etc. on clean dish towels. We do not recommend paper towels (they stick) or newspaper (toxic print). Once seed is dry use sealable plastic bags, paper envelopes, lidded jars or any airtight container to store seed. Store seed containers in a cool, dry place, such as your hall closet or freezer.

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This chart is intended as a rough guideline... climate change is creating more extreme weather variations, and differences in local microclimates make precise instructions for planting impossible. Gardening means being willing to experiment: fail or succeed, learn, and try again. Take into account important conditions in your own garden, like shade, soil temperature and composition, etc.
<table>
<thead>
<tr>
<th>Crop Type</th>
<th>How to Plant</th>
<th>How to Save Seeds</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>How to Plant</strong></td>
<td><strong>in Low</strong></td>
<td><strong>in High</strong></td>
</tr>
<tr>
<td><strong>Desert</strong></td>
<td><strong>Desert</strong></td>
<td><strong>(in.)</strong></td>
</tr>
<tr>
<td>Amaranth</td>
<td>LSp, M</td>
<td>LSp</td>
</tr>
<tr>
<td>Arugula</td>
<td>F, ESp</td>
<td>Sp</td>
</tr>
<tr>
<td>Basil</td>
<td>LSp, M</td>
<td>LSp, Su</td>
</tr>
<tr>
<td>Bean: Common</td>
<td>LSp, M</td>
<td>LSp</td>
</tr>
<tr>
<td>Bean: Fava</td>
<td>F, LW</td>
<td>ESp</td>
</tr>
<tr>
<td>Bean: Garbanzo</td>
<td>F, LW</td>
<td>ESp</td>
</tr>
<tr>
<td>Bean: Lentil</td>
<td>F, LW</td>
<td>ESp</td>
</tr>
<tr>
<td>Bean: Lima</td>
<td>LSp, M</td>
<td>LSp</td>
</tr>
<tr>
<td>Bean: Tepary</td>
<td>M</td>
<td>LSp</td>
</tr>
<tr>
<td>Beet</td>
<td>F</td>
<td>ESp</td>
</tr>
<tr>
<td>Broccoli</td>
<td>F</td>
<td>ESp</td>
</tr>
</tbody>
</table>

*Planting Key: ESp Early Spring  LSp Late Spring  Su Summer  M Monsoon  F Fall  W Winter  LW Late Winter
Edible Key:  Seed  Leaf  Flower  Fruit  Seedpod  Root
Pollination Key: I Insect  S Self  W Wind
<table>
<thead>
<tr>
<th>Crop Type</th>
<th>in Low Desert*</th>
<th>in High Desert*</th>
<th>Depth (in.)</th>
<th>Distance (in.)</th>
<th>How to Plant</th>
<th>Edible parts*</th>
<th>Pollination method*</th>
<th>Minimum population</th>
<th>Isolation (ft.)</th>
<th>How to Save Seeds</th>
<th>Seed Saving Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli Raab</td>
<td>F, ESp</td>
<td>ESp</td>
<td>1/4–1/2”</td>
<td>4–6”, thin to 12”</td>
<td></td>
<td></td>
<td></td>
<td>20–50</td>
<td>800–1,600’</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabbage</td>
<td>F</td>
<td>ESp</td>
<td>1/4–1/2”</td>
<td>4–6”, thin to 24”</td>
<td></td>
<td></td>
<td></td>
<td>20–50</td>
<td>800–1,600’</td>
<td></td>
<td>Require 10–12 weeks below 50° to trigger flowering</td>
</tr>
<tr>
<td>Carrot</td>
<td>F</td>
<td>ESp</td>
<td>1/8”</td>
<td>Thin to 3–4”</td>
<td>Keep seeds moist until they germinate</td>
<td></td>
<td></td>
<td>20–50</td>
<td>800–1,600’</td>
<td>Require 10–12 weeks below 50° to trigger flowering</td>
<td></td>
</tr>
<tr>
<td>Chile / Pepper</td>
<td>LSp, M</td>
<td>LSp</td>
<td>1/4”</td>
<td>12–16”</td>
<td>Seeds require warmth to germinate</td>
<td></td>
<td></td>
<td>5–20</td>
<td>50’ or bag</td>
<td>Harvest when fruit fully red or dark brown; thin-walled types can dry on plant</td>
<td></td>
</tr>
<tr>
<td>Chiltepin</td>
<td>LSp, M</td>
<td>LSp</td>
<td>1/4”</td>
<td>12–16”</td>
<td>May take 3+ weeks to germinate, keep warm</td>
<td></td>
<td></td>
<td>5–20</td>
<td>50’ or bag</td>
<td>Let fruit ripen on plant till dark red and mostly dry</td>
<td></td>
</tr>
<tr>
<td>Cilantro</td>
<td>F, W</td>
<td>ESp</td>
<td>1/4”</td>
<td>6”</td>
<td></td>
<td></td>
<td></td>
<td>20–50</td>
<td>800–1,600’</td>
<td>Harvest when seeds dry and turn tan</td>
<td></td>
</tr>
<tr>
<td>Corn/ Maize</td>
<td>ESp, M</td>
<td>LSp</td>
<td>1”</td>
<td>10–12”</td>
<td>Plant in block to promote pollination</td>
<td></td>
<td></td>
<td>100–250</td>
<td>1,600’+</td>
<td>Let kernels/ears stay on the plant until fully dry</td>
<td></td>
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<tr>
<td>Cotton</td>
<td>LSp</td>
<td>LSp</td>
<td>1/2”</td>
<td>12–18”</td>
<td>Needs long warm season</td>
<td></td>
<td></td>
<td>5–10</td>
<td>500’</td>
<td>Harvest as bolls dry and mature; remove fibers before storing seed</td>
<td></td>
</tr>
<tr>
<td>Cowpea</td>
<td>LSp, M</td>
<td>LSp</td>
<td>1”</td>
<td>6”</td>
<td></td>
<td></td>
<td></td>
<td>10–25</td>
<td>150’</td>
<td>Harvest dry pods before they split &amp; drop seeds</td>
<td></td>
</tr>
<tr>
<td>Cucumber</td>
<td>M</td>
<td>LSp</td>
<td>1”</td>
<td>6”</td>
<td>Trellis for easy harvest</td>
<td></td>
<td></td>
<td>5–10</td>
<td>800–1,600’</td>
<td>Harvest when over-ripe &amp; soft; use fermentation process to clean seeds</td>
<td></td>
</tr>
<tr>
<td>Devil’s Claw</td>
<td>M</td>
<td>LSp</td>
<td>1/2”</td>
<td>24–28”</td>
<td>Peel seed tips &amp; soak overnight before planting</td>
<td></td>
<td></td>
<td>25–40</td>
<td>800–1,600’</td>
<td>Let pods dry fully on plant before harvest</td>
<td></td>
</tr>
</tbody>
</table>

*Planting Key: ESp Early Spring  LSp Late Spring  Su Summer  M Monsoon  F Fall  W Winter  LW Late Winter

*Edible Key: Seed  Leaf  Flower  Fruit  Seedpod  Root

*Pollination Key: I Insect  S Self  W Wind
<table>
<thead>
<tr>
<th>Crop Type</th>
<th>How to Plant</th>
<th>How to Save Seeds</th>
<th>Pollination method*</th>
<th>Minimum population</th>
<th>Isolation (ft.)</th>
<th>Seed Saving Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in Low Desert*</td>
<td>in High Desert*</td>
<td>Depth (in.)</td>
<td>Distance (in.)</td>
<td>Gardening Tips</td>
<td>Edible parts*</td>
</tr>
<tr>
<td>Dill</td>
<td>F, ESp</td>
<td>ESp</td>
<td>1/4&quot;</td>
<td>6&quot;</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Give lots of room &amp; water; trellis for straight handles on dippers</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gourd</td>
<td>LSp, M</td>
<td>LSp</td>
<td>1&quot;</td>
<td>36&quot;</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Kale/Collards /Mustards</td>
<td>F, ESp</td>
<td>ESp</td>
<td>1/4&quot;</td>
<td>Thin to 16–24&quot;</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lettuce</td>
<td>F, ESp</td>
<td>ESp</td>
<td>1/4&quot;</td>
<td>2–15&quot;</td>
<td>Stagger planting for steady supply</td>
</tr>
<tr>
<td></td>
<td>Melon</td>
<td>LSp, M</td>
<td>LSp</td>
<td>1/2&quot;</td>
<td>24–36&quot;</td>
<td>Enrich soil with compost</td>
</tr>
<tr>
<td></td>
<td>Okra</td>
<td>LSp</td>
<td>LSp</td>
<td>1/2&quot;</td>
<td>12–24&quot;</td>
<td>Likes rich soil</td>
</tr>
<tr>
<td></td>
<td>Onion</td>
<td>F, W</td>
<td>LSp</td>
<td>1/4&quot;</td>
<td>6&quot;</td>
<td>Bulbs</td>
</tr>
<tr>
<td></td>
<td>Onion: Bunching</td>
<td>LSu, F</td>
<td>LSp</td>
<td>Seed: 1/4&quot;</td>
<td>Bulb: 1&quot;</td>
<td>6&quot;</td>
</tr>
<tr>
<td></td>
<td>Orach</td>
<td>LF, ESp</td>
<td>ESp</td>
<td>1/2&quot;</td>
<td>Thin to 24&quot;</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Panic Grass</td>
<td>M</td>
<td>LSp</td>
<td>1/8&quot;</td>
<td>Broadcast</td>
<td>Protect germinating seed from birds</td>
</tr>
<tr>
<td></td>
<td>Pea</td>
<td>F, W</td>
<td>ESp</td>
<td>1/2&quot;</td>
<td>6&quot;</td>
<td>Some varieties need trellising</td>
</tr>
</tbody>
</table>

*Planting Key: ESp *Early Spring*  Sp *Spring*  LSp *Late Spring*  Su *Summer*  LSu *Late Summer*  M *Monsoon*  F *Fall*  LF *Late Fall*  W *Winter*  LW *Late Winter*  
*Edible Key: Seed  Leaf  Flower  Fruit  Seedpod  Root  
*Pollination Key: I *Insect*  S *Self*  W *Wind*
<table>
<thead>
<tr>
<th>Crop Type</th>
<th>How to Plant</th>
<th>How to Save Seeds</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in Low Desert*</td>
<td>in High Desert*</td>
</tr>
<tr>
<td>Radish</td>
<td>F, ESp Sp, Su</td>
<td>1/4&quot; 1&quot;, thin to 6&quot;</td>
</tr>
<tr>
<td>Red Malabar Spinach</td>
<td>M LSp</td>
<td>1/4&quot; 6&quot;</td>
</tr>
<tr>
<td>Sesame</td>
<td>M LSp</td>
<td>1/4&quot; Thin to 12–15&quot;</td>
</tr>
<tr>
<td>Sorghum</td>
<td>LSp, M LSp</td>
<td>1/2&quot; 10&quot;</td>
</tr>
<tr>
<td>Spinach</td>
<td>F, ESp ESp</td>
<td>1/4&quot; Thin to 6–8&quot;</td>
</tr>
<tr>
<td>Squash</td>
<td>LSp, M LSp</td>
<td>1&quot; 36&quot;</td>
</tr>
<tr>
<td>Sunflower</td>
<td>LSp, M LSp, Su</td>
<td>1&quot; 12&quot;</td>
</tr>
<tr>
<td>Tobacco</td>
<td>LSp, M LSp</td>
<td>1/8&quot; 1&quot;</td>
</tr>
<tr>
<td>Tomatillo</td>
<td>LSp, M LSp</td>
<td>1/4&quot; Thin to 15&quot;</td>
</tr>
<tr>
<td>Tomato</td>
<td>ESp, M LSp</td>
<td>1/4&quot; 12–18&quot;</td>
</tr>
<tr>
<td>Watermelon</td>
<td>LSp, M LSp</td>
<td>1/2&quot; 24–36&quot;</td>
</tr>
<tr>
<td>Wheat</td>
<td>W ESp</td>
<td>1/4&quot; Broadcast</td>
</tr>
</tbody>
</table>

*Planting Key: ESp Early Spring ✿ LSp Late Spring ✿ Su Summer ✿ M Monsoon ✿ F Fall ✿ W Winter ✿ LW Late Winter

*Edible Key: Seed ✿ Leaf ✿ Flower ✿ Fruit ✿ Seedpod ✿ Root

*Pollination Key: I Insect ✿ S Self ✿ W Wind
Roughly two-thirds of the seed varieties in the Native Seeds/SEARCH collection originate with Native American communities in the southwestern U.S. and Mexico. NS/S works to ensure that indigenous people continue to have access to these traditional seeds, and one way we do this is through the Native American Seed Request Program.

✴ For Native American individuals and families living in the Greater Southwest Region, or belonging to tribes from the Southwest Region regardless of residential location: you may request 10 free seed packets per household per year (Jan–Dec). You may purchase up to 20 additional seed packets at $2 each.

✴ For Native Americans living outside of the Greater Southwest Region that belong to tribes from outside the Southwest region: you are eligible to purchase up to 30 packets per household at $2 each in a calendar year.

✴ Native American identity for this program is self-reported and no tribal identification card is required.

✴ No more than 3 packets of any one seed variety per request.

✴ Seed Collections (pages 30) are not included in the program.

✴ Seed Saver Size packets (page 15) may be requested, but each counts as 5 packets. If you are interested in larger quantities of corn, please consider our Partner Farmer program (page 4).

Given that a goal of this organization is to promote and conserve traditional arid-adapted crop seed, we encourage recipients to order seeds from the Seed Bank Collection (marked with an S in this catalog). These are the seeds with most cultural relevance to Native communities. However, any crop seeds available from NS/S may be requested through this program. If you want to request wildflower seeds, please contact NS/S, as not all are available through the program.

We also strongly encourage recipients to save seeds from the plants they grow to continue the cycle of giving and improve food security. Save the seeds, share them, keep them alive in the community. For more information on saving your own seeds, please see pages 34–39.

How to Order Seeds

There are several ways to place your Native American Seed Request order—please, only one order form per household. Shipping charges requested are $3.95 per 10–packet request, $5.95 for more than 10 packets.

✴ Mail the order form on the opposite page to 3584 E. River Road, Tucson, AZ 85718

✴ Call 520.622.0830 x113 — or toll-free at 866.622.5561 x113 — 10am to 5pm, Monday through Friday

✴ Visit our website at nativeseeds.org/pages/native-american-seed-request

✴ Email your request to orders@nativeseeds.org
Native American Seed Request Form

Full Name

Shipping Address (if different):

Full Name

Street Address

City/State/Zip

Daytime Phone

Email

Tribal Affiliation * (required)

Today’s date

A Native Seeds/SEARCH membership is available free with this request. If you choose to be a member we will send a catalog, newsletter, and annual report.

☐ Yes, please sign me up for a free NS/S membership.
☐ No, I am not interested in a membership with NS/S.
☐ I would like to receive biweekly E-news at the email provided above. I realize I can cancel at any time.

To improve the conservation of food produced by these seeds and to develop ways to better serve the growers of this program, we ask that seed recipients answer these questions:

Where will you plant?

☐ Home Garden ☐ Community Garden ☐ Farm ☐ Other

What is your level of gardening experience?

☐ Beginner ☐ Some Experience ☐ Advanced

Are you familiar with seed saving techniques?

☐ Yes ☐ Somewhat ☐ Not really

Will you share your crops and/or pass on the seeds?

☐ Plan to share ☐ Maybe ☐ Not Likely

How often do you incorporate foods from your garden into your meals?

☐ Rarely/Never ☐ On special events/holidays ☐ Monthly ☐ Weekly ☐ Every day!

What most interests you in growing Native American seeds? (check all that apply)

☐ Eating healthy food ☐ Connection to Culture ☐ Selling produce ☐ Outdoor Activity
☐ Making crafts ☐ Medicine or ceremony ☐ Other: ______________________________

Please share with us any resources or support services that you would like to see from Native Seeds/SEARCH:

________________________________________________________________________________

________________________________________________________________________________

________________________________________________________________________________

* Native American identity for this program is self-reported and no tribal identification card is required. This is part of an effort to be inclusive to the indigenous nations not federally recognized by the U.S. government, as well as those residing in northwestern Mexico.

continued next page
Please mail, fax, or email completed form to: 3584 E River Rd, Tucson, AZ, 85718
Fax number: 520.622.0829   Email: orders@nativeseeds.org
Phone inquiries: 1.866.622.5561 ext 113

To find seeds that are culturally important to your tribe, or seeds adapted to your location and climate conditions, please check this Seedlisting, our online store at nativeseeds.org, search ADAPTS at nativeseeds.org/get-seeds/adapts, or call the NS/S Conservation Center at 520.622.0830 ext 113.

<table>
<thead>
<tr>
<th>Seed Variety*</th>
<th>Catalog Number</th>
<th>Quantity</th>
<th>Price**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Example: Chacari</td>
<td>C010</td>
<td>Limit 3 per variety</td>
<td>10 pkts free; add’1 pkts $2 each</td>
</tr>
</tbody>
</table>

* Substitutions may be necessary depending on supply.
** Check page 40 for eligibility rules.
*** We ask that recipients pay the cost of shipping:
$3.95 for up to 10 packets; $5.95 for over ten packets

SUBTOTAL ___________
Shipping & Handling*** ___________
Total enclosed: ___________

Payment method

- [ ] Check
- [ ] Money order
- [ ] Visa
- [ ] MasterCard
- [ ] Discover
- [ ] American Express

Card no.: ______________________________ Exp.: _ _ / _ _
Print name as shown on card: ______________________________ Security Code: _ _ _
Billing address (if different from above): ______________________________
Native Access

The seed varieties on the following Native Access pages are part of a conservation program and are not for sale at this time. They are available only to Native American individuals through our Native American Seed Request program. See pages 3–5 to understand more about this change; and pages 40–42 for how to apply.

Apache

Sacramento Mountains Spinach [Greens–Orach] *Atriplex hortensis*. Not a true spinach, this is an orach or “mountain spinach” collected in Mescalero Apache territory in the Sacramento Mountains of New Mexico. Tolerant of alkaline soils, and easier to grow than spinach. **Approx. 0.7g/50 seeds per packet.**  

Apache Dipper [Gourd] *Lagenaria siceraria*. Originally collected in Peridot, AZ, on the San Carlos Reservation. The neck handle can be up to 12” long, and bowls around 5–7” diameter. **(g) Approx. 1.5–3.5g/15 seeds per packet.**

Apache Red Sugarcane [Sorghum] *Sorghum bicolor*. The pretty red seed-heads attract birds, and the canes can be chewed or pressed for sweet juice when the seedheads are ripe. From San Carlos Reservation in Arizona. **Approx. 2g/75 seeds per packet.**

Apache Giant [Squash] *Cucurbita argyrosperma*. Pear-shaped fruits with firm orange flesh from San Carlos Apache reservation. Fruits can grow up to 40 lbs. **Approx. 4.5g/15 seeds per packet.**

Chi’gona Yehinna [Sunflower] *Helianthus* spp. From the White Mountain Fort Apache Reservation in east-central AZ. 5–9” flower heads borne singly on 5–7’ plants. Plump striped seeds with heavy hulls. **Approx. 2.5g/25 seeds per packet.**

Guarijío

Guarijío Guegui [Amaranth] *Amaranthus hypochondriacus x A. hybridus*. From the Rio Mayo in Sonora, Mexico, a white-seeded grain used by Guarijío people for tamales, pinole or popping. Lovely red inflorescences. **Approx. 0.3g/300 seeds per packet.**

Guarijío Convari [Herb] *Hyptis suaveolens*. A cooling drink is made from the jelled, chia-like seed which has high-fiber mucilage. Mayo Indians use it for an eye remedy and to control diarrhea. For summer gardens. Plant seed with the summer rains about 1/4” deep. **Approx. 0.5g/50 seeds per packet.**

Sagui [Panic Grass] *Panicum sinesis*. A rare grass from Guarijío villages in Sonora, Mexico, collected by NS/S co-founders Gary Nabhan and Barney Burns during a 2-day burro trek. The small golden seed is rich in lysine. Attractive plants are fast-growing and heat-tolerant. Birds love it! **Approx. 0.5g/500 seeds per packet.**
Native Access

Hopi

Komo [Amaranth] Amaranthus cruentus. Hopi Red Dye. The beautiful plant can grow 6’ tall with a 1–2’ long inflorescence and dark reddish-green leaves. Young tender leaves are excellent in salads and the black seeds are also edible. Originally collected in Lower Moenkopi. Approx. 0.3g/300 seeds per packet. C002 H L S

Mawiwjwam [Bean–Common] Phaseolus vulgaris. Also known as Baabu. Hopi Purple String. A beautiful purple bean with black stripes. Very good flavor when picked as a green bean. Perfomed well at our Patagonia farm. Traditionally dry-farmed. Approx. 15g/50 seeds per packet. PC102 H S

Pala Hatiko [Bean–Lima] Phaseolus lunatus. Hopi Red. Selected by the late Hopi artist Fred Kabotie, these limas are prolific in the low desert. Tasty and meaty, the beans are solid red, or may be streaked with black. Approx. 20g/25 seeds per packet. PL009 H L S

Sakwapu [Corn–Flour] Zea mays. Hopi Blue. Blue kernels are ground to make ceremonial piki bread. Dry-farmed below the Hopi mesas. Plants tend to be short (less than 5’ tall with tassels) and early-maturing. 62 days to pollination, 106 days to dried ears from planting at the Conservation Farm in Patagonia, Arizona (4,000’). Approx. 14g/50 seeds per packet. ZF029 H L S

Hopi Casaba [Melon] Cucumis melo. Two distinct fruit types within this collection: (1) wrinkled, round, yellow-green fruits; and (2) smoothly elongated, yellow-green fruits. Both have pale green to orange flesh. Juicy with a mild flavor. Tasty with chile, salt, and lime. Good keeper if unbruised Approx. 1g/25 seeds per packet. F011 H L S

Hopi Pumpkin [Squash] Cucurbita pepo. Fruits can be round or elongated, striped or solid green turning yellow as they mature. Many fruits have stringy flesh like a spaghetti squash, some are less stringy. Very mild flavor. Approx. 2.5g/15 seeds per packet. EP044 H S

Sikyatko [Watermelon] Citrullus lanatus. Hopi Yellow. The green-striped fruits have pale yellow/orange flesh (occasional plants produce red-fleshed fruit). Large fruit with crisp, sweet taste. Approx. 1.5g/15 seeds per packet. G002 H L S

K’iche Maya

Coban [Chile] Capsicum annuum. These triangular fruits are less than an inch long and very hot. From Chichicastenango, a K’iche community in the Guatemalan highlands. Traditionally cured over wood fires. Approx. 0.1g/25 seeds per packet. D008 H S
Kickapoo

Rio Bavispe Pinto [Bean–Common] *Phaseolus vulgaris*. Early-maturing bean from the Rio Bavispe Watershed in Sonora. Bushy plants with a late tendency to vine, but do not require support. Great-tasting as a green bean, and can cope with the heat… it grows great in Phoenix! Approx. 15g/50 seeds per packet. PC091 H L S

Mayo

Mayo Winter Bean [Bean–Garbanzo] *Cicer arietinum*. This plump beige Chickpea is a staple food of the Mayo and Yoeme in Sonora. Used to make Wakabaki, a savory stew. Grown in the winter in low desert climates. Approx. 10g/25 seeds per packet. U001 H L S

Sinahuisa [Chile] *Capsicum annuum*. From a Mayo ejido (communal farm) in Sonora. The fruit are very fleshy, hot, and similar to serranos. They are excellent en escabeche (pickled). Plants can grow to about 3.5’. Good for container gardening and extremely high-yielding. (e) Approx. 0.1–0.3g/25 seeds per packet. D006 H L S

Chapalote Pinole Maiz [Corn–Popcorn] *Zea mays*. A stunning corn variety that once was grown from southern Arizona to Sinaloa, Mexico. One of the four most ancient corns. A gorgeous deep brown ranging to a light tan color. Small-kerneled, with slender ears. Plants are very tall and late-maturing. Makes a sweet meal excellent for pinole. Can also be popped. Approx. 10–18g/50 seeds per packet. ZP090 L S

Mayo Speckled [Cowpea] *Vigna unguiculata*. The pinto bean of cowpeas! A colima variety with pinto bean mottling over light chocolate-colored seeds. From Los Capomos, Sinaloa. Approx. 5g/25 seeds per packet. V015 H L S

Tetapeche Gray Mottled [Cowpea] *Vigna unguiculata*. These speckled seeds look like wild beans. They are pea-size with white eyes. From a market in Sonora, Mexico. Approx. 5g/25 seeds per packet. V005 H L S

Mayo/Yoeme Deer Dance Rattle [Gourd] *Lagenaria siceraria*. Fruit shapes vary slightly from tear-drop to short-handled dipper. Used to make rattles for the Deer Dance. (d,h) Approx. 1.5–3.5g/15 seeds per packet. M031 L S

Hinojo [Herb] *Anethum graveolens*. Dill. From a Mayo garden in Piedras Verdes, Sonora. Used medicinally for stomach aches. Leaves have a mild flavor, seeds are stronger and would be good for pickling. Great for bringing beneficial insects into the garden. Approx. 0.2g/100 seeds per packet. HB010 H L S

Mayo-Yoeme Basil [Herb] *Ocimum basilicum*. A strong-smelling medicinal plant commonly grown in Sonora, Mexico. Good for cooking and flavoring vinegars and oils. The white and pink flowers make it an attractive garden plant. Approx. 0.2g/50 seeds per pkt. HB004 H L S

Mayo Minol [Melon] *Cucumis melo*. A sweet, yellow-fleshed melon dry-farmed in El Saneal, Sonora. From the Mayo or Yoreme people of southern Sonora. Very tasty! Approx. 1g/25 seeds per packet. F001 H L S

Mayo Broomcorn [Sorghum] *Sorghum bicolor*. Caña de Escoba. Tassel spikes are used to make brooms. Collected near Alamos, Sonora. Approx. 2g/75 seeds per packet. S003 H L S

Seed varieties are listed here by tribe. Visit nativeseeds.org/pages/native-access to see the varieties listed in order by crop type.

Seeds pages 43–55 available only through Native American Seed Request Program.
Native Access

Mayo Balsamina [Squash] *Cucurbita maxima*. The white or pale green fruits are round to elongated in shape and blush pink when fully ripe. The apricot-colored flesh is firm and slightly sweet. Good keepers. Approx. 4.5g/15 seeds per packet. EX001 L S

Mayo Kama [Squash] *Cucurbita moschata*. Butternut-shaped fruit with orange- to salmon-colored flesh, good squash flavor, but not sweet. Productive even in the Phoenix heat. From Sonora, Mexico. Approx. 4.5g/15 seeds per packet. EM032 H L S

Papante [Tobacco] *Nicotiana rustica*. Tall plants (over 5’) with large deer-ear-shaped leaves and large seed capsules. From Piedras Verdes, Sonora. Approx. 0.1g/125 seeds per packet. N008 H L S

Mayo [Watermelon] *Citrullus lanatus*. Originally collected from Mayo farmers in Los Capomos, Sinaloa. Prolific vines produce round and oblong melons of various rind colors all summer. Red flesh is sweet. Approx. 1.5g/15 seeds per packet. G005 H L S

Mayo Sandia [Watermelon] *Citrullus lanatus*. Small, sweet, red-fleshed melons from a Mayo farmer in Piedras Verdes, Sonora. Traditionally dry-farmed and planted with the rains in June/July. Approx. 1.5g/15 seeds per packet. G006 L S

Mountain Pima

Diag [Amaranth] *Amaranthus cruentus*. Mountain Pima Greens. From the Sonora/Chihuahua border in Mexico. Stunning magenta/red inflorescences and green leaves with red veining. The leaves are used for greens and the seeds are ground for pinole. Approx. 7g/50 seeds per packet. C004 H L S

Kokoma [Bean–Common] *Phaseolus vulgaris*. Mountain Pima Ojo de Cabra. Productive pole bean from near Mayocoba, Sonora. Day-length sensitive, not for northern latitudes. Dark brown stripes on lighter ground inspires the name “goat’s eye.” Approx. 15g/50 seeds per packet. PC021 H S

Mountain Pima Cristaleno de Chihuahua [Corn–Flour/Flint] *Zea mays*. From the Sierra Madre in Chihuahua. Large, slender ears with pearly white kernels. Approx. 16g/50 seeds per packet. ZT030 H S

Mountain Pima [Tomatillo] *Physalis philadelphica*. Husked fruit are small and plants are somewhat sprawling. Commonly used in salsa. From Mountain Pima country, Nabogame, Chihuahua. Approx. 0.1g/40 seeds per packet. TM011 H S

Nahua

Huatl [Amaranth] *Amaranthus cruentus*. From Cuatla Market in Tulyehualco, a Nahua area outside Mexico City. Produces mostly blond inflorescences sometimes tipped with pink. Seed used for the traditional central Mexican confection, Alegria. Greens are edible. Grows to 9 ft. with multiple flower heads. Approx. 0.3g/300 seeds per packet. C008 H L S
Native American Church

**Peyote Ceremonial** [Gourd] *Lagenaria siceraria*. A very small (2–4") bilobal or dipper gourd shape used for crafts and as rattles by the Native American Church. Plants are incredibly prolific. Smaller vines and faster maturing than most gourd varieties. (e) Approx. 1.5–3.5g/15 seeds per packet. **M029 H L S**

**Navajo**

**Navajo Copper** [Corn–Popcorn] *Zea mays*. Short plants, 2.5–3’, with small, beautiful, copper-toned ears. Colors are reminiscent of Southwestern sunsets. Early maturing. Originally collected from a Navajo farmer in New Mexico. A great option for children’s gardens! Approx. 10–18g/50 seeds per packet. **ZP098 H S**

**Dineh Bi Danescone** [Melon] *Cucumis melo*. Navajo. Fruit have green to yellow skin. Shape ranges from banana to football to round. The flesh color is mostly white. Collected at a market in Shiprock, New Mexico. Approx. 1g/25 seeds per packet. **F026 H S**

**Navajo Mix** [Melon] *Cucumis melo*. Obtained from a melon entered in the Navajo Nation Fair in Shiprock, New Mexico. Produces three fruit types: ribbed, smooth ovals, and elongated. Mild flavored flesh is pale green to light orange. Approx. 1g/25 seeds per packet. **F009 H L S**

**Navajo Pumpkin** [Squash] *Cucurbita pepo*. Orange pumpkins dry-farmed in the Big Mountain area of the Navajo Reservation in northeast AZ. Produces medium-sized fruits about 6–12 pounds. Approx. 4.5g/15 seeds per packet. **EP048 H L S**

**O’odham**

**Wepegi Mu:n** [Bean–Common] *Phaseolus vulgaris*. O’odham Pink. A pink bean from the desert borderlands of Sonora and Arizona. Fast-growing, the plants will sprawl and produce in early spring or late fall in the low desert. Delicious and creamy-textured. White flowers. Approx. 15g/50 seeds per packet. **PC063 H L S**

**Howur** [Bean–Lima] *Phaseolus lunatus*. Pima Beige. Originally collected from the Gila River Indian Community in Arizona. The light beige beans can be plain or mottled with black. Approx. 20g/25 seeds per packet. **PL010 H L S**

**Bauf** [Bean–Tepary] *Phaseolus acutifolius*. Pima Beige & Brown. Originally collected in the mid 1970s from Santan, AZ, on the Gila River Indian Reservation. A lovely mix of shades of beige, gold, tan and speckled. Approx. 10g/25 seeds per packet. **PT086 L S**

**S’ototi Pawi Big Fields** [Bean–Tepary] *Phaseolus acutifolius*. Santa Rosa. Brown teparies originally collected in 1981 from the Tohono O’odham village of Santa Rosa. Approx. 7g/50 seeds per packet. **PT109 L S**

**S’ototi Pawi** [Bean–Tepary] *Phaseolus acutifolius*. Menager’s Dam Brown. A red-brown bean from Menager’s Dam, a Tohono O’odham community near the Mexican Border. Approx. 10g/25 seeds per packet. **PT119 H L S**

**S’ototi Pawi** [Bean–Tepary] *Phaseolus acutifolius*. Big Fields. White beans from the village of Big Fields on the Tohono O’odham Nation. Approx. 7g/50 seeds per packet. **PT109 L S**

Seeds pages 43–55 available only through Native American Seed Request Program
Kikam Huun [Corn–Flour/Flint] Zea mays. Pima 60–Day. A traditional corn grown by Ramona Farms on the Gila River Reservation. Very fast-maturing and similar to Tohono O’odham 60–day. About 20% flinty kernels and 80% flour kernels, the perfect texture for making the Pima corn dish Ga’ivsa. Approx. 10g/50 seeds per packet. ZL152 L S

Smoik Huñ [Corn–Flour] Zea mays. Tohono O’odham 60–Day. Extremely fast-maturing, desert-adapted corn traditionally grown with the summer rains in the ‘ak chin’ floodwater fields of the Tohono O’odham. Produces short (6–10”) ears with white kernels on short plant stalks. Usually roasted and dried before being ground into flour. The plants are remarkably tough — in our 2012 growout in Tucson, this variety produced on rainwater alone. Approx. 14g/50 seeds per packet. ZF016 H L S

Sacaton Aboriginal [Cotton] Gossypium hirsutum var. punctatum. Grown by the Akimel O’odham for food and fiber until 1900. Padre Kino noted its use for weaving into clothing and blankets. This variety, related to Hopi cotton, was maintained by the Field Station in Sacaton, Arizona, for many years under the name “Sacaton Aboriginal.” The cotton was planted when the mesquite began to leaf out. A stunningly beautiful plant. Approx. 2g/20 seeds per packet. H002 H L S

U’us Mu:n [Cowpea] Vigna unguiculata. Tohono O’odham. A gorgeous black and white bean with variable mottling, may be all black (occasionally brown) or splotched on white. Excellent for green beans in the low desert. Fast maturing. Approx. 5g/25 seeds per packet. V006 H L S

Domesticated Multicl aw [Devil’s Claw] Proboscidea parviflora var. hohokamiana. Treasured by weavers as many of the pods split into 3 or 4 claws, instead of just two. Claw length around 8 inches. Approx. 1.5g/25 seeds per packet. R006 H L S

O’odham Small Bilobal [Gourd] Lagenaria siceraria. Smallish gourd (6–10” long) with small upper and larger lower chamber. Good for rattles, birdhouses. Originally collected from New Fields, near the U.S./Mexican border on the Tohono O’odham Nation. (c) Approx. 2.5g/15 seeds per packet. M021 L S

Wapko [Gourd] Lagenaria siceraria. O’odham Dipper, from Topawa on the Tohono O’odham Nation. Long-necked with a bulb at the base, these gourds range from 8” to 18” long. (g) Approx. 2.5g/15 seeds per packet. M020 L S

**I’itoi Sivol** [Onion] *Allium cepa*. Tohono O’odham Onion. These wildly popular and prolific multiplier onions were an early introduction to southern Arizona by the Spanish. Today they are eagerly sought out by chefs for their mild shallot-like bulbs and slightly spicy greens. They are very easy to cultivate and in the low desert will grow in response to both winter and summer rains. In cooler regions their growth is in the summer. Rarely flowers; propagate by division of the bulbs. The name I’Itoi signifies the Elder Brother, who is the creator deity in Tohono O’odham cosmology. **Seasonal availability only, beginning mid to late summer**; substitution is TS140. Approx. 10 bulbs per packet. B001 H L S

**Wihol** [Pea] *Pisum sativum*. A tan-seeded variety grown for over 300 years by O’odham farmers. A fresh shelling pea when young, a soup pea when mature. Has been planted in commercial fields in rotation with cotton to reduce Texas root rot. Alkali tolerant and very hardy. Tall vines need support. Approx. 10g/50 seeds per packet. Q001 H L S

**Salt River Pima** [Pea] *Pisum sativum*. The young peas are nice and sweet when picked early. The dried peas are good in soups and stews. Hardy in the desert, but also does very well at the Conservation Farm (4,000’). Approx. 10g/50 seeds per packet. Q009 H L S

**Gila River Kaña** [Sorghum] *Sorghum bicolor*. Collected from Sweetwater on the Gila River Indian Reservation. Grown for the sweet cane. Cut stalks into small pieces, split open and suck the juices out. Approx. 2g/75 seeds per packet. S014 L S

**Gila Pima Ha:l** [Sorghum] *Sorghum bicolor*. Tohono O’odham. Produces a mix of red and black seedheads. Crosses with *S. halapense*, Johnson grass. Approx. 2g/75 seeds per packet. S002 H L S

**Gila Pima Ha:l** [Squash] *Cucurbita argyrosperma*. One of our first squash collections. The light-skinned, pear-shaped squash was originally collected in Bapchule, Arizona. Tasty with a bit of sweetness to the flavor. The fruits are large when mature, averaging around 15” long by 8” wide. Can also be eaten when young like summer squash. Approx. 4.5g/15 seeds per packet. EA003 H L S

**Pima Club** [Wheat] *Triticum aestivum*. At one time grown by the Akimel O’odham on the Gila River Reservation. Seed heads are short, beardless, and club-shaped (flattened). White kernels are soft and produce flour used for cookies and pastry. Approx. 28g/700 seeds per packet. WH003 H L S

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*All seeds are open-pollinated and non-GMO*

**“Food is Sacred”**

Food is a gift from the Creator; in this respect the right to food is sacred and cannot be constrained or recalled by colonial laws, policies and institutions. Indigenous food sovereignty is fundamentally achieved by upholding our sacred responsibility to nurture healthy, interdependent relationships with the land, plants, and animals that provide us with our food.

—*Indigenous Food Sovereignty Network*
Native Access

Paiute

Paiute [Amaranth] *Amaranthus cruentus*. From a garden on Southern Paiute territory in Utah. Red inflorescences and leaves. Edible seeds and leaves. Approx. 0.3g/300 seeds per packet. **C009 H L S**

Paiute Yellow [Bean–Tepary] *Cicer arietinum*. Ochre-colored traditional favorite. From the Kaibab Reservation in northern Arizona, and also grown on the Paiute Reservation near Shivwits in southern Utah. Approx. 10g/25 seeds per packet. **PT085 H L S**

Pima Bajo


Tukwupoikam [Cowpea] *Vigna unguiculata*.”Black eyes it has.” Originally from the Pima Bajo living near the Rio Yaqui in Onavas, Sonora. The small white beans have black and brown eyes. Approx. 5g/25 seeds per packet. **V009 H L S**

Pueblo

Pueblo Yellow [Chile] *Capsicum annuum*. From Nambe Pueblo in New Mexico, at about 6,000’. A farmer in the Pueblo selected this cross between heritage and commercial varieties. Smooth-skinned and slightly triangular. Medium heat with a slight sweetness when red. 5.5” long. (j) Approx. 0.3g/25 seeds per packet. **D058 H S**

San Felipe [Chile] *Capsicum annuum*. Planted in mid-May by many farmers at San Felipe Pueblo. Popular for making ristras. Medium to medium-hot. 3–4” long. (j) Approx. 0.3g/25 seeds per packet. **D007 H L S**

San Juan Tsile [Chile] *Capsicum annuum*. A native New Mexico type chile grown by elder farmers in San Juan Pueblo. Early maturing. Mild to medium heat. 3–5” long. (j,b: see shape key on p. 11) Approx. 0.3g/25 seeds per packet. **D024 H S**

Thank you NS/S for this amazing opportunity

I have been able to show my community through your program what hard work and dedication can do. I started with an overgrown lot and made it a garden oasis. Being connected to mother earth and being able to harvest all my hardwork has made this the rewarding thing I have ever done for my family and I. The satisfaction and nourishment received from my garden and the types of plants I grew has drawn the admiration of many. I did have my challenges with watering systems, critters, bugs, wind and soil, but I worked through all those challenges and feel stronger for doing so — I continue to learn day by day. I thank my community and the programs that have assisted me with this endeavor that I hope to continue for years to come.

Gratefully yours,
Shannon Romero, Paiute/Taos Pueblo (Indigenous Gardener and NS/S Partner Farmer)
Zia Pueblo Mix [Chile] Capsicum annuum. A Zia pueblo elder crossed a local chile with a larger, fleshier chile from Colorado which is high elevation for a chile. Similar to an Anaheim. (j: see shape key on p. 11) Approx. 0.3g/25 seeds per packet. D060 H S

Nambe White [Corn–Flour/Flint] Zea mays. Collected from a traditional farmer in the mid 1990s from Nambe Pueblo in New Mexico above 6,000’ elevation. Long slender ears (6–10”) with white to pearly kernels. Approx. 14g/50 seeds per packet. ZL079 H S

Santo Domingo Rainbow [Corn–Flour] Zea mays. Gorgeous, multicolored corn with red, yellow, pink, blue, purple, orange, pearl, speckled, and striped kernels. A very soft corn that is wonderful for parching and easy to grind. Approx. 15g/50 seeds per packet. ZL079 H S

Cochiti [Corn–Popcorn] Zea mays. Beautiful colorful kernels on small ears (4–6”). Includes lots of brown chapalote-type ears, as well as deep red, yellow, blue speckled, and striped kernels. Originally from Cochiti Pueblo in northern New Mexico. Early maturing. Approx. 7g/50 seeds per packet. ZP091 H L S

Santo Domingo Dipper [Gourd] Lagenaria siceraria. Short-handled gourds have a medium to large bulb. A few long-handled types may be present. From Santo Domingo Pueblo, New Mexico. (j) Approx. 2.5g/15 seeds per packet. M008 H L S

Zia Pueblo Rattle [Gourd] Lagenaria siceraria. Round rattle gourd from Zia Pueblo in New Mexico. Produces a mix of flattened and pear-shaped fruit. Most are 4–6” across. (h,d) Approx. 2.5g/15 seeds per packet. M068 H S

Cochiti Mix [Melon] Cucumis melo. A mix of native and honeydew types collected from Cochiti Pueblo. Fruit vary from round, smooth honeydews with pale green flesh to elongated, oval fruit with ribs and orange flesh. Approx. 1g/25 seeds per packet. F020 H S

Isleta Pueblo [Melon] Cucumis melo. Very diverse ribbed fruit shapes, some orange- and some green-fleshed; from Isleta Pueblo, New Mexico. Tolerates heat. Approx. 1g/25 seeds per packet. F004 H L S

Santo Domingo Native [Melon] Cucumis melo. Typical of melons grown for centuries in New Mexico pueblos. Fruit are oblong, ribbed, and mostly smooth, with some netting or “cracking.” The flesh is orange and tasty. Approx. 1g/25 seeds per packet. F018 H S

San Felipe [Melon] Cucumis melo. Typical Puebloan melons with a variety of shapes from long, smooth skins to round casaba-types. Some with netting, others with smooth skin. F007 H L S

Santa Fe Red [Sorghum] Sorghum bicolor. From Santo Domingo Pueblo, the seeds are brick red on loose, slender heads. Chew the cut stalks for sweet treat. Approx. 2g/75 seeds per packet. S009 H S

Find more varieties at native-seeds.org
Native Access

**Acoma Pumpkin** [Squash] *Cucurbita pepo*. Round, thick-fleshed fruits have dark and light green stripes; some turn orange when fully ripe. This variety is available only to members of Southwestern indigenous communities. **EP045**

**Isleta Pueblo** [Tobacco] *Nicotiana rustica*. From the pueblo south of Albuquerque, New Mexico. Plants grow to 4.5’, including flowers. Approx. 0.1g/125 seeds per packet. **N006**

**Sá Pueblo** [Tobacco] *Nicotiana rustica*. Traditionally grown by San Juan Pueblo elders in small secluded patches. Leaves are used ceremonially. Plants have small, tubular yellow flowers. Approx. 0.1g/125 seeds per packet. **N005**

**Santo Domingo Punche** [Tobacco] *Nicotiana rustica*. A cultivated annual grown in irrigated gardens by various Puebloans. Used in rain ceremonies. **N003**

**Toa Ke Tsı Tokia** [Tomatillo] *Physalis philadelphica*. The small sweet fruit has been semi-cultivated by the Zuni for more than a century. Can be roasted in an oven, then blended with garlic, onion, chile, and cilantro as a hot sauce delicacy. Approx. 0.1g/25 seeds per packet. **TM003**

**T’ Uwi’ In** [Watermelon] *Citrullus lanatus*. Collected from an elder in San Juan Pueblo. The fruits are sweet and productive. Fruits are quite variable: skin may be light to dark green, and solid or striped. Flesh may be red or yellow, with white or black seeds. Approx. 1.5g/15 seeds per packet. **G008**

**Supai Po’onomp** [Devil’s Claw] *Proboscidea parviflora var. hohokamiana*. A white-seeded domesticated variety collected from a Chemehuevi basket maker who originally obtained the seed from the Supai. Claws 18–14” in length. This lot of seed grown at the Native Health Community Gardens in Phoenix. Approx. 1.5g/25 seeds per packet. **R015**

**Havasupai Small-Seeded** [Sunflower] *Helianthus* spp. Collected at Havasupai, this sunflower has black seeds that are much smaller than any of our other sunflowers. It is a branch variety that has numerous small heads per plant. It was originally collected in the mid-80s and sent to the USDA. We obtained a sample in 1983. Approx. 2–3g/25 seeds per packet. **I014**

Students taking home tomato and chile plants with ollas due to Covid19 school closure; Community Transition Program, Tucson AZ, Community Seed Grant Recipient.
Tarahumara

Muniki Sitakami [Bean–Common] Phaseolus vulgaris. Tarahumara Bakámìna. Rare. Semi-pole plants produce tiny, burgundy, kidney-shaped beans. Pods are quite long and make excellent green beans. Approx. 15g/50 seeds per packet. **PC034 H S**

Tarahumara Canario [Bean–Common] Phaseolus vulgaris. Elongated yellow/cream beans collected throughout Tarahumara country. Bush beans, a tasty staple of the mountains. Plant in early spring or late summer in the low desert. Approx. 15g/50 seeds per packet. **PC038 H L S**

Witabuchali [Bean–Common] Phaseolus vulgaris. Tarahumara Frijol Negro. Distinctive pole bean with very small leaves and pods and small, black, quick-cooking seeds. Dark lilac flowers. Originally collected from Kirare, Chihuahua. Approx. 15g/50 seeds per packet. **PC128 H S**

Bachiachi [Corn–Dent] Zea mays. Tarahumara Conico. Widely grown throughout the Sierra Tarahumara, the medium-size ears have mostly white or yellow kernels that are often dented. Many other kernels have pointed beaks. Plants grow 5-8' tall. Approx. 13g/50 seeds per packet. **ZD067 H S**

Tarahumara Tuxpeño [Corn–Dent] Zea mays. Medium to large ears with white, orange, and yellow dent kernels. Like many landrace maize varieties, occasional striped kernel ears present. Stalks can reach 10' tall. More commonly grown at slightly lower elevations within the canyons of the Sierra Tarahumara. A general-purpose corn used for elotes, tamales, and tortillas. A high number of rows and kernels per row, making it very productive. Approx. 10–18g/50 seeds per packet. **ZD090 H L S**

Tarahumara Chiquita [Corn–Flint] Zea mays. An early collection from a very remote part of the Sierra Madre in Chihuahua. An Onaveño type with some traits reminiscent of a Reventador type. Long, slender ears have mostly yellow or white kernels (and occasional purple ones too!) that are somewhat flattened and smooth. Approx. 14g/50 seeds per packet. **ZT041 H S**

Tarahumara Rosari [Corn–Flour] Zea mays. An all-purpose corn, used primarily for grinding into flour. Fat round kernels, predominately white with a few yellow-, purple-, or blue-speckled kernels. From high in Tarahumara country, above 7,000'. Approx. 10–18g/50 seeds per packet. **ZF020 H S**

Chokame [Corn–Flour/Flint] Zea mays. Tarahumara Maiz Pinto. Grown in the Barranca del Cobre, (7–9,000') this is a lovely mix of blue, white and purple kernels; occasional yellow or orange. Plants around 8’ tall. Approx. 14g/50 seeds per packet. **ZT110 H S**

Tarahumara Maiz Caliente [Corn–Flour/Flint] Zea mays. Called caliente because it is planted by the Tarahumara at the hottest time of the year. Grown in the lower canyons, the tall plants bear long ears of small apricot/copper-colored kernels. Approx. 10–18g/50 seeds per packet. **ZT039 H L S**

Tarahumara Rehissuchi [Corn–Flour/Flint] Zea mays. “Tarahumara Serape.” This Cristalino de Chihuahua type has lovely long slender ears with pearly white, red, or striped kernels. Approx. 14g/50 seeds per packet. **ZT044 H S**

Tarahumara Epachi [Corn–Popcorn] Zea mays. A fast-maturing Tarahumara popcorn variety. Pearly white kernels with occasional lavender and purple kernels. Slender 6” ears from 5–6’ tall plants. Approx. 10–18g/50 seeds per packet. **ZP102 H S**

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Seeds pages 43–55 available only through Native American Seed Request Program
Tarahumara [Cowpea] *Vigna unguiculata*. From a remote village in Batopilas Canyon in the Sierra Madre. The seeds are predominantly cream to beige with occasional brick- or black-colored seeds. Later maturing. Approx. 5g/25 seeds per packet. **V019**

Tarahumara Mostaza/Mocoasali [Greens] *Brassica campestris*. Old World introduction; this wild mustard is often found in fields in Tarahumara country. Tender, slightly spicy leaves are harvested when young to be used in a salad or cooked. The flowers also have a wonderful light spiciness. Plant in the fall in the low desert. Approx. 0.2g/100 seeds per packet. **GR005**

Tarahumara Chia [Herb] *Salvia tiliarifolia*. A plant native from southeastern Arizona to South America. The cute flowers and foliage make it an attractive landscape plant, unexpectedly lush for summer desert gardens. Gathered and used medicinally by the Tarahumara. Plant seed with the summer rains about 1/4" deep. Approx. 0.2g/50 seeds per packet. **HB007**

Maizeña [Sorghum] *Sorghum bicolor*. Tarahumara Popping Sorghum. The white seeds are traditionally popped and ground into flour. Popped seeds can be eaten as a nutty, tasty snack. Originally collected from Batopilas Canyon of Mexico. Flour is nutritious and gluten-free. Approx. 2g/75 seeds per packet. **S005**

Calabaza de la Aguas [Squash] *Cucurbita argyrosperma*. Planted with the rains, or *aguas*, by the Tarahumara peoples. From the bottom of Copper Canyon in Mexico. Small to medium-sized fruits have light orange, very sweet flesh. Approx. 4.5g/15 seeds per packet. **EA004**

Tarahumara White [Sunflower] *Helianthus* spp. This rare variety with solid gold flowers has all-white hulls. Medium to large heads, ca. 8" across. Plants 6–10'. Canadian Mennonite in origin but grown by the Tarahumara in Chihuahua for over 40 years after some Mennonites there shared seeds. Very beautiful. Approx. 2–3g/25 seeds per packet. **I005**

Tarahumara El Cuervo [Tobacco] *Nicotiana rustica*. From a very isolated area of Batopilas Canyon, Chihuahua. Smoked traditionally by older Tarahumara. Approx. 0.1g/125 seeds per packet. **N004**

Rio San Miguel [Watermelon] *Citrullus lanatus*. Solid green fruits are small and round with flavorless flesh. The Tarahumara grow this variety for the plentiful edible seeds which are black, red, and mottled. Originally from an isolated area near Polanco, Chihuahua, Mexico. Approx. 1.5g/15 seeds per packet. **G007**

Tepehuan

Caribe [Chile] *Capsicum annuum*. From southern Chihuahua. Medium-hot, sometimes increasing after a few seconds to hot. 2–3" long. (a) Approx. 0.1–0.3g/25 seeds per packet. **D055**

Tepehuan [Tomatillo] *Physalis philadelphica*. Small fruits on weedy plants. Collected in Nabogame, Chihuahua, a remote mountainous region. Our collectors were served these tasty fruits with their beans for breakfast. Approx. 0.1g/25 seeds per packet. **TM002**
Yaqui/Yoeme

Cunti Muni de los Yaquis [Bean–Common] *Phaseolus vulgaris*. Yoeme Purple String. A prolific pole bean that can be eaten green when very young or shelled. Plants are heat tolerant. Very productive and popular! Approx. 15g/50 seeds per packet. PC071 H L S

Yoeme Brown [Bean–Tepary] *Cicer arietinum*. Colorful mixture of medium-sized beans. Early-maturing, with both white and lilac flowers. Originally from a Yoeme village on southern Sonora's coastal plain. Approx. 10g/25 seeds per packet. PT078 H L S

Yoeme Vatchi [Corn–Dent] *Zea mays*. A Mexican-June type corn grown with irrigation near Potam and Vicam, Sonora. Grows 8–9 feet tall. Used to make hominy/posole and masa. Approx. 10–18g/50 seeds per packet. ZD088 H L S

Yoeme Sweet [Corn–Sweet] *Zea mays*. Originally collected in the early 1900s from a Yaqui village near Phoenix (possibly Guadalupe) and later given to NS/S. Small ears are ready in 75 days. Approx. 10g/50 seeds per packet. ZS128 L S

Alvaaka [Herb] *Ocimum basilicum*. Basil collected at the New Pascua Yaqui Reservation in Tucson. The leaves make a tea that is “good for the stomach and as a general tonic.” The plants have a strong licorice aroma. Plant in spring and summer. Approx. 0.2 g/50 seeds per packet. HB013 H L S

Yoeme (Yaqui) Kama [Squash] *Cucurbita argyrosperma*. Round and pear-shaped medium-sized fruits, some with warting on the skin. Flavorful yellow flesh. From Ures, Sonora, at about 1,400’ elevation. Approx. 4.5g/15 seeds per packet. EA008 L S

Yuman/Quechan

Yuman Yellow [Corn–Sweet] *Zea mays*. Originally grown by the Yuman (Quechan) Indians along the lower Colorado River, and collected by early prospectors. Delicious roasted, a staff favorite. Makes a great green corn tamale. Approx. 10–18g/50 seeds per packet. ZS112 L S

“An Unbroken Line”

Our ability to grow food is the culmination of countless generations of sowing and harvesting seeds and those seeds are the continuation of an unbroken line from our ancestors to us and to our children and grandchildren .... just as our families are attached to our homes, our seeds learn to thrive in their place of cultivation by developing a relationship with the soil, water, agricultural practices, ceremonies, and prayers; thereby giving seeds a sacred place in our families and communities.

— From the Declaration of Seed Sovereignty, Traditional Native American Farmers’ Associate and New Mexico Acequia Association
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