

seedlisting 2023



Exploring our Kinship with Seeds

Without the health and nutrition that crop seeds bring us, we would not be who we are. And without us, crop seeds wouldn't be who they are either ... we have a mutually dependent and mutually beneficial relationship. Our 2023 *Seedlisting* explores this kinship with seeds ...

“Seeds are important because they help to feed and sustain the community. Without seeds we would not be able to grow anything. There would be less food for our community members. Seeds are the main source of food we grow in our community. Traditionally seeds are important. In our songs we ask for seed, rain, and the clouds to come. We ask for what will help our gardens.” — Bernard Suina, Cochiti Pueblo, language teacher at CSG recipient Keres Children's Learning Center



Corn grown by Zuni Youth Enrichment Project

It is our role as human beings to bring life, to create the situation where life grows, where we care and nurture life, where life can flourish.



“Kinship for us is k'e. The relationship with us is interconnected and seed is the promise of the next cycle. Our relationship to seeds is based on that, what came before and what will come after. It is our role as human beings to bring life, to create the situation where life grows, where we care and nurture life, where life can flourish.” — Hań Daniels, Mimbres Apache, Verdant Future Farm, Velarde, NM

Planting at Sky Islands Public High School, Community Seed Grant Recipient

This year's *Seedlisting* cover art:

“I wanted to follow the theme: Kinship with various indigenous women with various southwest plants. I have from left to right: a Navajo maiden with corn pollen in her basket with chili plant, a sunflower next to a Havasupai maiden with pinions in her basket and melons below her. A Hopi maiden with corn and a germination symbol on her bowl with squash. A corn plant next to a O'odham maiden with various tepary beans in her bowl and prickly pear below. Above is the sun with rain clouds.”

— Gerald Dawavendewa, Hopi and Cherokee artist

Dear Friends,

The theme for this year's *Seedlisting* is kinship with seeds. We have reflected on what this means to different communities, different people, and what it means to Native Seeds/SEARCH — an organization that stewards seeds with historical, and cultural connections to communities across the US Southwest and Northwest Mexico. We view our role as both conserving seeds so they continue to be available into the future and also honoring the relationships and history of these seeds.

Our Seed Access Programs are focused on providing these seeds (and other non-collection, open-pollinated seeds) to Indigenous communities across the region. We provide free seeds to individuals, community organizations, schools, partner farmers, and tribal organizations supporting seed conservation, food security and food sovereignty. The purpose of these programs is to ensure that these seeds are abundantly present in the hands, soil, and gardens of communities across the region.

Our efforts and policy are centered in acknowledging and prioritizing communities with connections and kinship to these seeds. The foundation of our approach to seed conservation is through sharing seeds and their preservation as an open and accessible natural resource — as opposed to the commodification, patenting and loss of crop diversity driven by industrialized agriculture. As the pressure on small farmers, gardeners, seed savers, and food producers increases due to higher costs, bureaucratic hurdles and the effects of climate change, such as prolonged drought, we must act to support them and preserve traditional, arid-adapted seeds.

We hope you enjoy this *Seedlisting* and grow the seeds found throughout these pages. Please continue to support seed conservation with donations, your membership, and purchases, and most importantly, plant, eat, and save your seeds!

Alexandra Zamecnik, Executive Director



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Many Ways to Get Seeds

For centuries the Indigenous people of the American Southwest and northwest Mexico have saved seed varieties passed down through generations, growing crops, and nourishing communities in harmony with the environment. Today, however, this extraordinary legacy is at risk of extinction, as industrial farming replaces traditional and sustainable practices and erodes local food systems.

Native Seeds/SEARCH offers a solution in conserving heirloom seed varieties of the region, shared by farmers in the communities spanning from Utah to Central Mexico. The wealth of biodiversity is uniquely adapted to tough dryland conditions and has greater value today than ever. Through growing, teaching, and sharing these seeds, we are ensuring that this precious heritage lives on in gardens and on farms today. NS/S provides access to seeds through our seed distribution programs:

Community Seed Grants

This program is for organizations in our region working toward community food security, seed sovereignty, education, and other projects of collective wellbeing. Priority is given to projects that clearly support food security and resilience for systemically marginalized communities. Grant applications are accepted throughout the year. To learn more and apply visit nativeseeds.org/csg.

Native American Seed Request

We provide 15 seed packets at no cost to Native American individuals. See pages 46–48 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 6 for more info.

Seed Donations

NS/S offers seed donations to organizations in the Southwestern U.S. focused on improving seed security, seed distribution, seed saving, and seed access within their own communities, including organizations who have existing or planned seed banks. **The purpose of these donations is to help establish and increase populations of traditional seeds in communities who have a relationship to the seeds in the NS/S collection.** NS/S will give top priority to organizations that are culturally connected to the seeds and who either plan to increase the seeds for their community through growouts or will distribute seeds to community members who are culturally related to the seeds.

Rematriation

NS/S supports seed sovereignty in communities that originated the seeds in the collection. NS/S defines rematriation as the return of seed to a person or tribe with a direct relationship to those seeds. Upon request, NS/S will return original seed when available to a donor or descendent of a seed donor. Tribes who have cultural connections to seeds in the NS/S collection may request that NS/S restrict distribution

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Weeding I'toi Sivol at Sky Islands Public High School, Tucson AZ, seed grant recipient.

For more information:

Visit nativeseeds.org/programs
Email getseeds@nativeseeds.org
or call 520.622.0830

If you'd like to learn about our seed stewardship, please read our complete Seed Policy at nativeseeds.org/seed-policy.

Seed Grant Spotlight

Zuni Youth Enrichment Project

Zuni Youth Enrichment Project (ZYEP) has been doing amazing work to encourage agricultural education and activities in their community as shown in their report below. NS/S is proud to have supported their work with Community Seed Grants for several years.

“Helping the community is something we all enjoy doing and we wanted to establish more communication between the garden families and ZYEP. By doing so, we put together our very first Agriculture Support Team. Agriculture is the heart of the Zuni people and it has been the foundation



of survival from the beginning of emergence. The Agriculture Support Team supported and strengthened those teachings. The team consisted of 6 individuals who were passionate about agriculture. They helped the community rejuvenate a vital part of the Zuni people which has become dormant over time. The duties of the Ag Support Team were to assist Zuni community members, who received garden kits, if they had any questions or concerns during the growing season.

“For 2021 we distributed 100 garden kits which included mini garden tools, soil, and seeds from NS/S with the addition of straw to help with water evaporation during the hot summer months. Not only did the garden families get garden kits, they also got rain barrels hand delivered to them from their Ag Support Team member. The biggest request from the previous year was for bigger barrels. Families collected so much rain water and the 55-gallon barrels filled very quickly within a short amount of time. The feedback from the community prompted ZYEP to purchase one hundred, 100-gallon rain barrels for the garden families.”

Rematriation *continued*

of particular seed varieties or return substantial seed to the tribe. A request from a tribe will initiate a formal consultation process that will begin by informing other regional tribes of the request and inviting comment. The purpose of the consultation process is to respect the historical relationship of seed exchange and use amongst many regional tribes and because NS/S currently provides seed to a diversity of people representing Southwest tribes.

For more information on rematriation visit nativeseeds.org/rematriation.



Photos above from Zuni Youth Enrichment Project.

Partner Farmer Program

Grow seeds with NS/S!

We are currently seeking experienced growers to help grow and increase the availability of seed varieties we steward.

Who Can Participate?

Southwest-based growers with crop production and seed saving experience. Partnerships with Indigenous growers are prioritized in an effort to connect seeds to their communities of origin and affiliation.

What is involved:

A Grow-out list of priority seeds is shared and crop selection is based on farmer interest, experience, and available land. Seed saving guidelines are provided.

Program Options

Seed Exchange

Partners are provided bulk quantities of seed at no cost in exchange for a portion of the harvest being returned to NS/S. Non-native farmers are asked to return half of their seed harvest and Native American farmers are asked to return one quarter of their harvest to encourage community seed availability.

or Seed Contract

Partners can be paid for larger quantities of returned seed.

Benefits:

Participating farmers are free to use, share, and save remaining seed at their own discretion (provided seed or their progeny are not used for commercial breeding purposes). Partner Farmers help to promote the health of the NS/S seed collection and help to ensure seed availability to other farmers, communities, and future generations.

How to Participate:

To learn more or become a Partner Farmer, please contact us at 520.622.0830 ext.115 or email conservation@nativeseeds.org.



Partner Anthony Deluze and his son are growing crops from coastal areas of Sonora at their farm in Hawaii, including this 23 lb Yoeme Segualca. Growing with partners allows NS/S to get seeds grown in areas similar to their place of origin, thus preserving their climate adaptations.

“The bird has landed!!! I'm so so excited. I had to take some silence and go to a quiet space and just inhale and exhale the gravity of what I have in my hands. Thank you folks for trusting me with these jewels and allowing me to work with them.... Praying I will do these beautiful seeds justice (and gosh they are so beautiful).”

– Anthony Deluze on receiving seeds for grow-out

Partner Farmer Spotlight

I think that my relationship with seeds has always been present in my life. As a young child I remember my grandmothers as the matriarch of the family. Shi Nali (my paternal grandmother) was always in her garden, growing healthy food. One reason was because she was diabetic. I think it was a positive experience seeing her healthy by nurturing her body with the food she grew. Shi Masani (my maternal grandmother) was a great person in the community. She was always involved in numerous activities such as the school board, ceremonies and crafts, and is one of Toadlena/Two Grey Hills famous weavers. I liked that my grandmothers never forced me to learn these teachings, I believed they wanted it to be a natural calling. I enjoyed their company and learned through their actions. I wish they were still present because there are many things I didn't learn but through memory I feel they are still here teaching me. I think seeds are the same way, in that life can continue for many generations. In many ways this is why they are my kin. I feel saddened when a plant dies and happiness when it grows and produces. I also think that gardening, farming, seed saving is therapeutic in ways because a space is created for growth and taking the time and dedication to nurture something is rewarding. I believe my relationship with seeds has grown much stronger over the years. I always wanted my own garden but did not have the time, space, resources or connections to build one. I think that is one of the lost traditions among many of our youth. Therefore, over the past years I initiated to re-learn my roots, even if I did it alone. I think I am glad to have found Native Seed Search because they have given me a lot of support that I would have never known was out there. It has motivated me to expand my knowledge of learning more traditional techniques of gardening and the science about plants. Lately I have questioned more of my elders and parents about what they did or remember when they were young, and it has



Above: Partner Farmer Angelica Lapahie at her farm in Peñasco, NM. Inset: Navajo Banana Squash flowers in Angelica's garden.



helped me remember a few things of my own. Such as shimasani collecting seeds in a bluebird flour bag and storing those seeds in an adobe hogan shelter that I would play in. Also, my mother told me a story of her using the moon to navigate when to plant and I love that concept of using our constellations and mother earth to tell us when to plant. I think this is why I had a difficult time trying to figure out a name for my garden/farm. I wanted it to be meaningful and have depth. I chose, Naashá, which means to walk around in Navajo, this is also my middle name. I think it brings not only a part of me to the garden but part of my tribe and the sacredness of the land. In prayers we always say, Hózhó Naashá, meaning “walk in beauty”, so I wanted to bring that blessing to the garden. This has inspired me over the past years to learn more about gardening, it has made me not only want to continue but also expand by helping others build theirs. Maybe I'll inspire someone else one day also.

—Angelica Lapahie, Naashá Farms, Navajo

Partner Gardener Program



Mayo Blusher squash growing with corn and sunflowers in Andrew Wilson's garden.



During the warm season 2022, 16 partner gardeners helped us grow the Mayo Blusher squash, growing anywhere from 5 to 30 squash plants in their own gardens. Thanks to their efforts, Mayo Blusher should be available again in spring 2023.

NS/S staff distribute seeds to partner gardeners at gardener training event.

Seeds and the Questions We Ask

I didn't appreciate, or even recognize, seeds as crucial to maintaining foodways, until I started gardening (and later farming) in Tucson in 2015. I grew up in the San Francisco Bay Area, raised on plastic-packed Costco produce. On special occasions, like Lunar New Year, glossy, steamed vegetables I didn't know the names of were piled onto Lazy Susans in front of my small-in-number Chinese-Alaska Native family. My siblings and I never met our grandparents, and both China and Alaska felt geographically and culturally out of reach. Servers would hand us forks, even though we learned to use chopsticks around the time we learned to walk and speak. We looked like questions waiting to be asked.

I learned to grow food with NS/S seeds. I was amazed and pleased to see they exist in so many different colors, shapes, and patterns—each with distinct origins, migration stories, and traditions. One season, I was especially drawn to the Four Corners Scarlet Runner Bean, large onyx gems speckled with lavender. They reminded me of something synthetically beautiful that teens in the early 2000s would flaunt from the mall-goth store, Hot Topic. Though these were of the natural world, originating in the mountains of Mexico and Central America and adapted to the climate of the Navajo Nation. The beans were clearly marked for the High Desert, unfit for the extreme Tucson heat, but they called to me, and I stubbornly got a packet—a questionable decision for someone trying to come across as a competent farmer.

Years later, I was managing a farm and garden program in Oakland, around the corner from where my grandmother, an immigrant from Hong Kong, worked and lost fingers at a candy factory. The farm was a food production center in an area of soaring rent prices and housing encampments. It didn't necessarily make sense to grow a row of heirloom beans when tomatoes and cucumbers had more left and could be eaten raw by neighbors who didn't have access to kitchens. Though I took advantage of the temperate summer and planted a few Scarlet Runner beans on the far edges of tomato rows where they thrived. When I moved back to Tucson, I left most of the seed yield in Oakland for future food growers to enjoy, certain that many would be drawn to their uncommon appearance as well.

Seeds have helped me structure a dialogue—a conversational thread—tracing the travel paths of my ancestors and those of others. They taught me that when someone asks my origin, they aren't necessarily pointing out my glaring difference or unbelonging. Questions often surface from a natural desire to exchange stories about what led us to exist together in this time and place. These exchanges of stories and food may prepare us, well-fed, into the uncertain future.

—Claire Meuschke, NS/S Development Co-ordinator and Community Seed Grant Coordinator



planting a handful of seeds
stitches me back to the earth
seed by seed
stitch by stitch
dirt under fingernails a reminder
that I am part of her

—Sheryl Joy, NS/S
Seedbank Manager

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



Velarde Blue corn grown by partner farmer Hañ Daniels.



Seed photo by partner farmer Mike Benally.

Seedlisting Key

Catalog Name

Mexican Grain *A. cruentus*. From Hobbs, New Mexico. Blonde seed from green to blonde inflorescences. **C011** **H L S** ← Seed Bank

Catalog Number

High Desert

Low Desert

HIGH Desert: >3,500' or **LOW Desert <3,500'** The plants in our collection are adapted to many different growing conditions around the Southwest region. For best success, choose varieties coming from elevations similar to your location.

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. Unlike our Seed Bank offerings, these varieties do not have a history specific to the Greater Southwest (see page 16).

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.

Native Access

Native Access is a list of seeds collected from Indigenous farmers in the Southwest and Mexico that are currently **limited in quantity**. At this time, they are prioritized for Native communities and are not available on our online store. Once these seeds

have been grown out and regenerated, we will offer them again to the public through our online store. The purpose of Native Access is to ensure that Southwest Native communities who have cultural and historical connections to these seeds are prioritized. Native Access seeds may be accessed through the Native American Seed Request, Partner Farmer Program, Community Seed Grants or repatriation programs.



Moctezuma Cushaw squash grown by partner farmer Courtney Lewis, Ava Nyayuu Chuvavch Farms, Ft. Mojave.

Buy Seeds

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

\$3.95

Chacari-Mano de Obispo *Celosia cristata*. Bishop's Hand. This ornamental cockscomb from the Mayo decorates graves for *Dia de los Muertos* (All Souls Day). Flowers are magenta, occasionally golden, and have a wide range of shapes. This variety sometimes produces wide, flat, fluted stems. A very unusual plant! **C010 H L S**

Diag *A. 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. **C004 H L S**

Guarijío Guegui *A. 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 **C005 H L S**

Huatl *A. cruentus*. Alegria. From Cuatla Market in Tulyehualco, a Nahuatl area outside Mexico City. Produces mostly blond inflorescences sometimes tipped with pink. Seed used for the traditional central Mexican confection known as Alegria. Greens are edible. Grows to 9 ft. with multiple flower heads. **C008 H L S**

Komo *A. cruentus*. Hopi Red Dye. The attractive plant grows 6' tall with a 1-2' long inflorescence and reddish leaves and stem. Used in Hopiland to color piki bread. Leaves and seeds are edible. **C002 H L S**

Marbled *A. cruentus*. There is a good deal of variation in this variety. The inflorescences are predominantly red but marbled with green. Some all red and all green as well. The green to pink leaves sometimes have light red venation, sometimes white. Originally collected at Huazulco Pueblo in the state of Morelos, Mexico. **C016 H S**

Mexican Grain *A. cruentus*. From Hobbs, New Mexico. Gold seeds from green-to-blond inflorescences, and blond seed. **C011 H L S**

New Mexico *A. hypochondriacus*. These beautiful pink and white inflorescences yield edible golden seeds. Young leaves are edible also, as with all amaranth. From a dooryard garden near Rinconada, NM. **C006 H L S**

Okite *A. cruentus*. Brilliant red flowers and black seeds on stems rising 4 to 6 feet. Collected in Rarámuri (Tarahumara) country near Batopilas, a town at the bottom of the Barranca del Cobre (Copper Canyon). **C015 H L S**



Chacari



Diag



Guarijío Guegui



Huatl



Mexican Grain



Okite

All seeds are open-pollinated and non-GMO

Bean — Common Bean *Phaseolus vulgaris* Approx. 15g/50 seeds per packet. **\$3.95**

Cunti Muni de los Yaquis 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! **PC071 H L S**

Kokoma Mountain Pima Ojo de Cabra or Goat's eye. Produces beautiful large seeds with dark stripes over both light tan and blue-gray backgrounds. Fast-maturing but day-length sensitive, so not good for northern latitudes. **PC021 H L S**

Muniki Sitakami Rarámuri Bakámina. Rare. Semi-pole plants produce tiny, burgundy, kidney-shaped beans. Pods are quite long and make excellent green beans. **PC034 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**

Rarámuri Canario Elongated yellow/cream beans collected throughout Rarámuri country. Bush beans, a tasty staple of the mountains. Plant in early spring or late summer in the low desert. **PC038 H L S**

Rarámuri Ojo de Cabra *Goat's Eye*. High-yielding pole bean. Large, diversely-colored beans. Dark stripes on speckled background. Sweet mild Sierra Madre staple. Day-length sensitive, not suitable for planting in northern latitudes. **PC054 H S**

Rarámuri Vayo Pole bean with beige to tan, veiny, medium seeds. Lt-pink, yellow, & sulfur seeds often mixed in. Mild, pleasant flavor, smooth texture. Found throughout Rarámuri country. Day-length sensitive, not suitable for planting in northern latitudes. **PC060 H S**

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**

Rio Bavispe Pinto 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! **PC091 H L S**

Sawaroame *Rarámuri Frijol Amarillo* Large gold high-yielding staple. Vigorous pole bean producing flavorful beans with creamy texture. Day-length sensitive, not suitable for planting in northern latitudes. **PC047 H L 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**

Vayitos Bolas *Frijol de Sinaloa*. Medium-sized, light-tan and sulfur seeds with visible veins. Pole bean grown out from collections from the Mountain Pima people in eastern and southern Sonora. High-yielding. Day-length



Buy Seeds

Bean — Common Bean *continued*

sensitive, not suitable for planting in northern latitudes.

PC069 H L S

Vayo Wapibawi *Mountain Pima Vapai Bavi*. Pole bean from Mayocoba, Sonora. Small to medium tan, pink and sulphur beans with orange ring around hilum. High yielding. Day-length sensitive, not suitable for planting in northern latitudes. **PC023 H S**

Wepegi Mu:n 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. **PC063 H L S**

Witabuchali. *Rarámuri 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. **PC128 H S**

Bean — Fava Bean *Vicia faba* Packet sizes vary, see info under each entry. **\$5.95**

Colorado Raised in southern Colorado by a market farmer, the seeds are green, brown, and reddish in color and can be up to 1" long and 3/4" wide. Very productive in our Tucson winter growout. Fresh beans have a lovely spring flavor, and the young greens are edible and tasty too. Approx. 22g/15 seeds per packet. **FV004 H L S**

San Ildefonso Originally collected from the New Mexico Pueblo, these large beans grow well in low desert winters. Plant in fall or winter in the low desert, or early spring at higher elevations. Approx. 15g/15 seeds per packet. **FV002 H L S**

Bean — Garbanzo/Chickpea *Cicer arietinum* Approx. 6g/25 seeds per packet. **\$3.95**

Dolores Hidalgo From near the city of Dolores Hidalgo in Guanajuato, central Mexico. The pretty plants are prolific in the low desert winters, producing small beans. Chickpeas prefer arid growing conditions and tolerate light frost. **U002 H L S**

Rarámuri Dry-farmed in the fall at the bottom of the Barranca del Cobre (Copper Canyon) in Chihuahua, Mexico. Plant in fall or winter in the low desert, early spring in higher elevations. **U003 H L S**

Bean — Lentil *Lens esculentus* Approx. 1g/25 seeds per packet. **\$3.95**

Rarámuri Pinks The small round pinkish-tan seeds are borne in tiny pods on small attractive plants about a foot tall. A cool season plant in the low desert. Very pro-

ductive in our 2022 winter-spring growout in Tucson. Originally collected from Chihuahua, Mexico. **LE002 H L S**

Bean — Lima Bean *Phaseolus acutifolius* Approx. 13g/25 seeds per packet. **\$3.95**

Hawol Pima Orange. Lavender flowers produce wonderfully colored orange beans with mottling. From the

Gila River Indian Community in Arizona. Vigorous vines produce best with support. **PL011 H L S**



Colorado Fava

Rarámuri Pinks

Rarámuri Garbanzo

Bean — Tepary Bean *Phaseolus acutifolius* Approx. 7g/50 seeds per packet. **\$3.95**

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

PT079 H S

Cocopah Brown Early-maturing medium-sized flattened orange-tan and orange speckled beans originating from along the lower Colorado River in Sonora. Very productive in our Tucson grow-out. **PT107 L 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**

S'oam Baw – Santa Rosa A heat- and drought-tolerant bean, originally collected in 1981 from the Tohono O'odham village of Santa Rosa. **PT120 H L S**

S'oam Pawi Menager's Dam Brown. A red-brown bean from Menager's Dam, a Tohono O'odham community near the Mexican Border. **PT119 H L S**

S'toti Pawi – Big Fields From the village of Gu Oidak (Big Fields), west of Sells on the Tohono O'odham Nation. An O'odham farmer maintained this white variety for many years. **PT109 L S**

Santa Catalina Wild Tepary *Phaseolus acutifolius* var. *tenuifolius*. From the Santa Catalina Mountains near Tucson. The seeds are among the smallest of all wild teparies in our collection. Reseeds freely — pods easily pop open and scatter seeds when dry. **PW104 H L S**

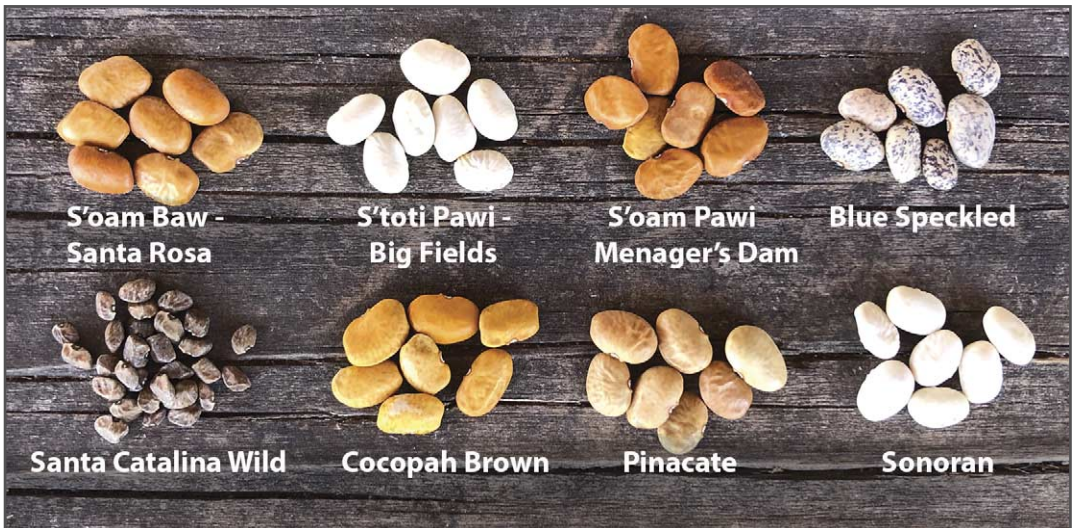
Sonoran White Small- to medium-sized rounded white beans from Sonora Mexico. Tasty and productive **PT006 H L S**

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.



Buy Seeds

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.

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

\$3.95

Detroit Red A true heirloom dating back to 1892. The standard in canned beets for more than 100 years. Does surprisingly well in the desert. Deep-red, 3" globes store well. Delicious, 12-15" dark-green tops. **TS025 H L N**

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", exceptionally sweet globes. 45-50 days from planting. **TS020 H L N**

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

\$3.95

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. **TS035 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**

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

\$3.95

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.

\$3.95

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**

tip. Strong, bushy tops are effective for competing with weeds and make for easy pulling. **TS068 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 blunt

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**

All seeds are open-pollinated and non-GMO

Chile/Pepper *Capiscum annuum* Approx. 0.1–0.3g/25 seeds per packet.

\$3.95

Abiquiu Medium to hot thin-walled chiles, 3-6" in length. When red ripe they have a nice tart-fruity flavor. An Abiquiu family worked with a chile variety from Santa Clara Pueblo and adapted it to this short season area where chiles are rarely grown. (j) **D062 H S**

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**

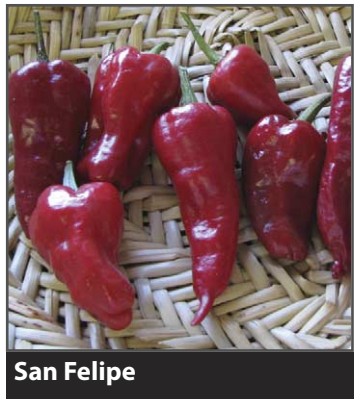
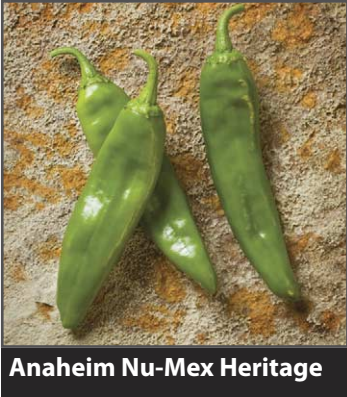
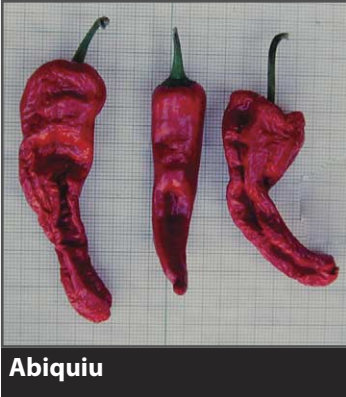
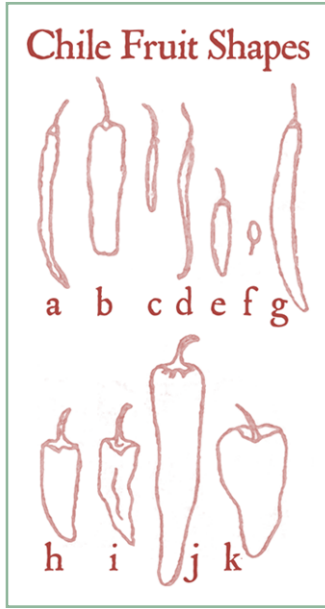
California Wonder Bell An exceptional strain of this treasured heirloom bell pepper from the 1920s. Vigorous, 24-48" plants produce thick-walled, blocky 4" green fruits which turn red if allowed to mature fully. **TS325 H L N**

Campo Dorado A new name for an old variety adapted to a new location. The Crazy Chile Farm in Mesa AZ has been growing the Chimayo chile from northern NM for years and it has adapted to their low desert location with a sweeter flavor and more orangey color. (j) **TS335 L N**

Caribe From southern Chihuahua. Medium-hot, sometimes increasing after a few seconds to hot. 2-3" long. (a) **D055 H S**

Habanero *Capiscum 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; prolific harvest. (h) **TS327 H L N**



Buy Seeds

Chile/Pepper *continued*

Kori Sitakame Red chile. From Norogachi, a Rarámuri (Tarahumara) pueblo in highland Chihuahua. Relatively thin-walled and smooth-skinned triangular fruit. Looks almost translucent when dry. Will produce in the low desert with shade and care, but does better the second year if over-wintered. (e,h) **D033 H 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. (k) **TS323 H L N**

San Felipe Planted in mid-May by many farmers at San Felipe Pueblo. Popular for making ristras. Medium to medium-hot. 3–4" long. (j) **D007 H L S**

San Juan Tsile 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) **D024 H S**

Sandia An anaheim-type collected in Albuquerque, New Mexico. This fleshy and smooth-skinned chile is used for rellenos, enchilada sauce, and stews. Sweet and fruity when red. Developed in the mid 1950's at New Mexico State University. (j) **D004 H S**

Tabasco *Capsicum frutescens*. Hot, prolific, and hardy, this is the famous ingredient in Tabasco sauce. Yellow or orange narrow 1" fruits mature to red. (e) **DF001 L S**

Wenk's Yellow Hots Selected by one of the last large truck farmers in Albuquerque's South Valley. Very fleshy and excellent *en escabeche* (pickled). Prolific, with outstanding taste. Waxy yellow fruit (very hot) have a pronounced (and very tasty) orange phase before turning red. (h) **D030 H L S**

Chiltepin *Capsicum annum* Approx. 0.1g/25 seeds per packet.

\$5.95

Rio Sonora Chiltepins are the ancestors of most modern chiles. The original seed was wild harvested near Babiacora on the Rio Sonora at about 2000 ft elevation. Recent growouts at Mission Garden in Tucson. Small round bright hot red fruits. **DC007 L S**

Sonoran Original seed for this accession was wild-harvested from central Sonora, Mexico. These small, round, very hot wild chiles were grown at our Conservation Center in Tucson. **DC080 H L S**

Corn/Maize *Zea mays* Approx. 10–18g/50 seeds per packet. **\$3.95** Unless otherwise indicated

Dent Corn

Hard endosperm surrounds soft sugary layer in dent corn types. The soft starch shrinks as it dries, creating a dent in the top of the kernel. Ears are typically hefty and plants tall and strong. Dent varieties can be roasted in the milk stage, ground for a fine cornmeal, or nixtamalized for tortillas and tamales.

Bachiachi Rarámuri 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. **ZD067 H S**

O'dham Blue and White June Corn Selected from O'dham June corn by a non-native Tucson farmer, these hefty ears now bear about 80% blue kernels. Mostly two ears per plant on 6–8' plants. June corn is traditionally planted with the summer rains. **ZD091 L S**



San Juan Tsile



Wenk's Yellow Hots



Rio Sonora

Flour Corn

Kernels are composed of soft white starch. Color is found in this outer layer that has a dull opaque appearance. Flour corn can easily be ground into a fine meal for bread, piki, or atole. Flour varieties harvested at milk stage are used for chicos and elotes. Flour types are the best for parching as they are not too hard. Dried kernels can be nixtamalized for posole.

Concha White A lovely white flour corn from Northern New Mexico, this is basically a Pueblo type corn but doesn't have roots in one particular Pueblo. Good for making a fine corn meal, or for chicos and elotes. **TS369 H N**

Pueblo Blue *Zea mays*. A beautiful blue flour corn from the Pueblos, grown at Four Sisters Farm at the Pueblo of Tesuque in New Mexico at about 6700' elevation. Approx. 13g/50 seeds per packet. **TS367 H N**

Rosari 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 Rarámuri country, above 7,000'. **ZF020 H S**

Santo Domingo Rainbow 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. **ZF032 H S**

Flour/Flint Corn

Diversity present in these varieties prevents them from fitting into distinct categories. They have kernels with a majority soft endosperm like flour types but still retain some flint endosperm characteristics within some kernels. These types can be used just like flour and flint/popcorn types. With careful selection, seed savers can promote desirable traits within the future generations.

Casados Native A beautiful and productive mix of red, white, blue, yellow, orange and chinmark kernels on medium (11") length ears. Great for making chicos, masa, pinole, or polenta. Originally collected at the Casados Farm in El Guique, New Mexico in 1994. **ZL072 H S** *Seed Saver Size available*

Ki:kam Huun 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*. **ZL152 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 6 varieties, this size counts as 5 packets in the Native American Seed Request Program. **\$12.95** per packet.

Casados Native ZL072.SS

Chapalote ZP090.SS

Glass Gem ZP103.SS

Ki:kam Hun ZL152.SS

Onaveno ZT111.SS

Reventador ZP092.SS



Buy Seeds

Flour/Flint Corn *continued*

Onaveño 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**

Rarámuri Chomo From a Rarámuri village in the remote Sierra Madre. A beautiful Onaveño type with yellow or white kernels on long, slender cobs. **ZT035 H S**

Popcorn

The slightly translucent kernels are hard and have a soft endosperm that expands and turns the kernel inside out when heated. Popcorn is a subtype of flint corn. Most often used as popcorn, but can also be ground for polenta and pinole.

Chapalote Pinole Maiz. 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-kernelled, with slender ears. Plants are very tall and late-maturing. Makes a sweet meal excellent for pinole. Can also be popped. **ZP090 L S Seed Saver Size available**

Glass Gem Gorgeous popcorn selected by Carl Barnes and his student Greg Schoen from many traditional Native corn varieties. Produces translucent, jewel-colored ears, each one unique. The kernels may be ground into cornmeal or popped. **ZP103 H L S Seed Saver Size available**

Navajo Copper 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! **ZP098 H S**

Reventador 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**

Sweet Corn

High sugar content in sweet corn types are due to genes that control conversion of sugar to starch. The sugars are distributed throughout the kernels rather than in a layer. Dry mature kernels have a wrinkled appearance. Kernel color develops as the ears ripen past the milk stage. Typically sweet corns are harvested and eaten in the milk stage.

Golden Bantam Improved 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 \$5.95**

Stowell's Evergreen 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 \$5.95**



*One ear can't represent this diverse variety; visit www.nativeseeds.org to see the range of color and shape.

All seeds are open-pollinated and non-GMO

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

\$3.95

Caje Muni Also called Guarijio Muni Café. A gray speckled bean from Torrero near the Rio Mayo in Sonora, Mexico. **V007 L S**

Mayo Speckled The pinto bean of cowpeas! A colima variety with pinto bean mottling over light beige seeds. From Los Capomos, Sinaloa. **V015 H L S**

Sonoran Peta Muni Also called Yori Muni. From a Guarijio farmer in the Rio Mayo watershed in Sonora, Mexico. Originally said to be variable in color but appears fairly uniform now, pale with a narrow ring around the hilum. Dry farmed on mountain slopes or irrigated in floodplains. A vining type that likes to climb. **V004 H L S**

Tetapeche Gray Mottled These speckled seeds look like wild beans. They are pea-size with white eyes. From a market in Sonora, Mexico. **V005 H L S**

U'us Mu:n 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. **V006 H L S**

Yori Muni Mountain Pima. A small-seeded cowpea with cream-colored seeds and big brown eyes. From a Mountain Pima rancheria near Maicoba. **V016 H S**

Cotton *Gossypium hirsutum* x *G. barbadense* Approx. 2g/200 seeds per packet.

\$5.95

Davis Green Cotton An intentional cross between a Pima cotton and a Louisiana green cotton; selected by the Davis family in Albuquerque for richer color and

longer fiber. Growing in a warmer climate increases the green tint of the fiber, as does boiling and washing after weaving. **H005 H L S**

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

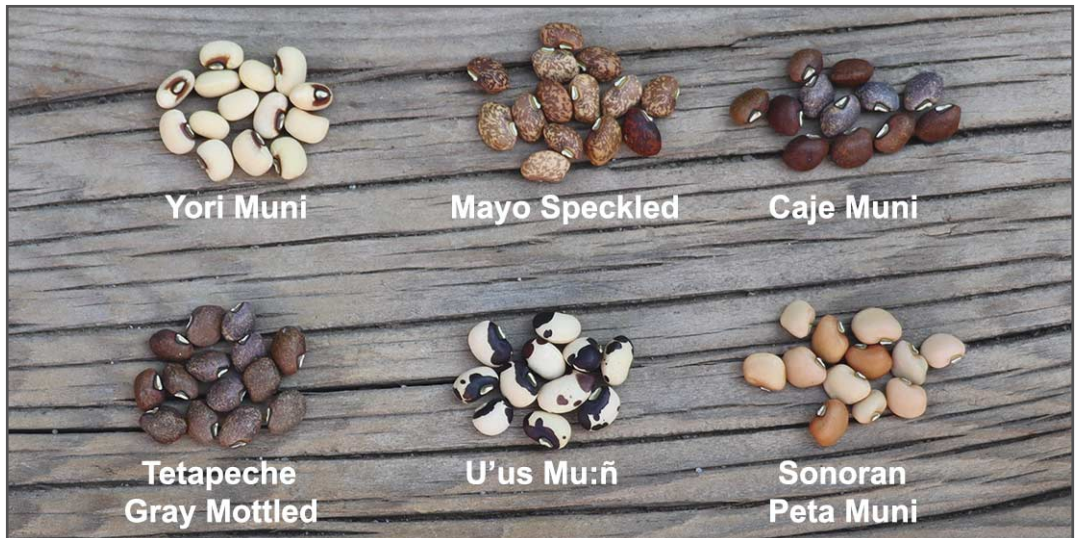
\$3.95

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**



Buy Seeds

Devil's Claw *Proboscidea parviflora* var. *hohokamiana* Approx. 1.5g/25 seeds per packet. \$5.95

I:Hug *Tohono O'odham Domesticated*. Selected by basket makers for the extremely long (up to 15") claws, used for basket weaving fibers. The O'odham name is

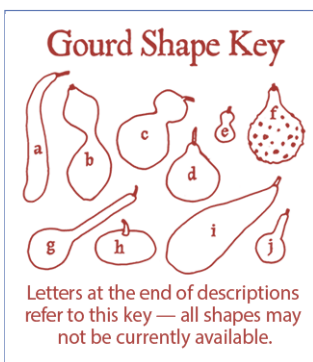
pronounced "e hook". Seeds and young pods are edible. Plants can grow quite large, easily 4' across. Approx. 1.5g/25 seeds per packet. **R004 L S**

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

\$3.95

Apache Dipper 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) **M023 L S**

Mesilla Large Dipper Gourd Dipper gourds with thick necks and bulbs from 7-10" across. From Mesilla, near Las Cruces in southern NM at around 4500'. Grow on a trellis to get straight-necked gourds. (g) **M080 H L S**



Peyote Ceremonial 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) **M029 H L S**

Rarámuri Small Bule Small round or pear-shaped gourds with short necks. Used for small hand rattles, tobacco containers, or small canteens. (d) **M047 H L S**

Greens Packet sizes vary, see info under each entry.

\$3.95

Atlixco Quelite *Chenopodium berlandieri*. This is a cultivated race of a popular and nutritious wild green and has exceptionally good rich flavor. Also known as *hualzontle*, pitseed goosefoot, or lambs' quarters. Originally from Atlixco, Mexico, southeast of Mexico City. Approx. 0.5g/150 seeds per packet. **GR009 H L S**

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. Approx. 4g/325 seeds per packet. **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. Approx. 0.5g/250 seeds per packet. **GR018 H L S**

Georgia Collards *Brassica oleracea*. An heirloom favorite with great big, tender, mild-flavored leaves. Plants can grow up to 36" tall and are quite productive. Approx. 0.7g/150 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. Approx. 0.1g/250 seeds per packet. **TS203 H L N**



I:Hug



Mesilla Large Dipper Gourd



Peyote Ceremonial

Greens *continued*

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. Approx 0.5g/150 seeds per packet. **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. Approx 2g/100 seeds per packet. **GR016 H L S**

Molokhia *Corchorus olitorius*. Also known as Egyptian Spinach or Jute Mallow, these plants are easy to grow and love the summer heat, even in the low desert. Grown widely in Africa and Asia, culinary use of molokhia goes back at least as far as the ancient Egyptians. Young leaves can be eaten raw, and older ones cooked as you would spinach. Approx. 0.2g/100 seeds per packet. **TS138 H L N**

Mostaza Roja *Brassica* ssp. An Hispanic heirloom mustard with tender, mild (for a mustard) flavored leaves and reddish seeds. Very productive. Used in soups, fresh salads, and as sauteed greens. Originally wild harvested

from the Texas-New Mexico borderlands. Approx. 0.2g/100 seeds per packet. **GR008 H L S**

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**

Rarámuri Mostaza/Mocoasali *Brassica campestris*. Old World introduction; this wild mustard is often found in fields in Rarámuri 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 H L S**

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**

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**



Rarámuri Small Bule



Atlixco Quelite



DiMeglio Arugula



Magdalena Acelgas



Molokhia



Mostaza Roja

Buy Seeds

Herbs Packet sizes vary, see info under each entry.

\$3.95

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**

Guarijfo Conivari *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.](#) **HB008 H L S**

Inojo *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 benefi-

cial insects into the garden. [Approx. 0.2g/100 seeds per packet.](#) **HB010 H L S**

Mayo/Yoeme Basil *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/100 seeds per packet.](#) **HB004 H L S**

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**

Rarámuri Chia *Salvia tiliafolia*. 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 Rarámuri. Plant seed with the summer rains about 1/4" deep. [Approx. 0.2g/50 seeds per packet.](#) **HB007 H L S**

Lettuce *Lactuca sativa* Approx. 1g/700 seeds per packet.

\$3.95

Black-Seeded Simpson Looseleaf Sets the standard by which to measure all looseleaves. Large, light-green, broad, frilled leaves with exceptionally crisp, fresh flavor. **TS120 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: Black Seeded Simpson, Jericho, Oakleaf Looseleaf, Red Saladbowl, and

Summer Bibb. A beautiful blend of colors, tastes, and textures. **TS255 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 that wonderful bibb softness. Summer Bibb grows quickly in cool weather. **TS123 H L N**



Corrales Azafrán



Guarijfo Conivari



Inojo

All seeds are open-pollinated and non-GMO

Luffa *Luffa operculata* Approx. 1g/25 seeds per packet.

\$3.95

Wild Luffa From dooryard gardens along the Rio Mayo. Produces copious quantities of 2-3" fruit. Removing the thin skin reveals the small scrubber "sponge." Small yellow

flowers and full vines make this an attractive trellis plant. **M012 H L S**

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

\$3.95

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

O'odham Ke:li Ba:so A favorite of Tohono O'odham and Pima low desert farmers. Fruits are casaba type with light green flesh. Very tasty! **F005 H L 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**

San Felipe 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**

Hopi Casaba 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 **F011 H L S**

Santo Domingo Mixed Many variations of Native melons all in this one accession. Round to teardrop-shaped fruit with smooth skin. Some honeydew types. Flesh varies from white to light green to orange. **F002 H L S**

Isleta Pueblo Very diverse ribbed fruit shapes, some orange- and some green-fleshed; from Isleta Pueblo, New Mexico. Tolerates heat. **F004 H L S**

Santo Domingo Native 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. **F018 H L S**



Mrs. Burns' Lemon Basil



Rarámuri Chia



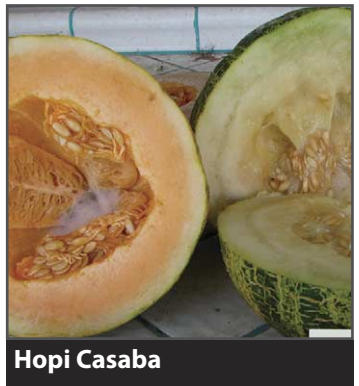
Wild Luffa



Chimayo



Esperanza de Oro



Hopi Casaba

Buy Seeds

Okra *Abelmoschus esculentus* Approx. 2g/25 seeds per packet.

\$3.95

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**

Onion *Allium cepa* Packet sizes vary, see info under each entry.

\$3.95

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 H L N**

l'toi Sivol 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 l'toi sig-

nifies 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**

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 H L N**

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 H L N**



Isleta Pueblo



Ke:li Ba:so



Santo Domingo Native



Beck's Gardenville



Eagle Pass



l'toi Sivol

Panic Grass *Panicum sonorum* Approx. 0.5g/500 seeds per packet.

\$3.95

Sagui [Panic Grass] *Panicum sonorum*. 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! **0001 H L S**

Pea *Pisum sativum* Approx. 10g/50 seeds per packet.

\$3.95

La Puebla A Spanish pea from La Puebla, New Mexico with smooth green and tan seeds. Traditionally cooked like dry beans with pork, or boiled as a porridge. Collected from the farmers at their farmstand in Española. Very productive in our Tucson winter growout. **Q025 H L S**

Salt River Pima The young peas are nice and sweet when picked early and shelled from the pod. The dried peas are good in soups and stews. Hardy in the desert, but also does very well at the NS/S Conservation Farm (4,000'). **Q009 H L S**

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 H L N**

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 H L N**

Radish *Raphanus sativus* Approx. 4g/475 seeds per packet.

\$3.95

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 H L N**

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 H L N**

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

\$3.95

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.

\$3.95

Apache Red Sugar Cane The beautiful red seedheads attract birds, and the stalk is chewed like candy when

the red seeds are ripe. From San Carlos Reservation, Arizona. **S001 H L S**



Panic Grass



La Puebla



Salt River Pima

Buy Seeds

Sorghum *continued*

Gila River Caña 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. **S014 L S**

Gila River Caña and Texas Black Amber also available in 2oz size (±2100 seeds) for \$15.50

Onavas Red The stalks produce many tillers and are sweet and juicy, with burgundy red seeds. From the Pima Bajo village of Onavas in Sonora, Mexico. **S004 H L S**

Texas Black Amber Molasses An heirloom from Waco, Texas. The sweet canes can be used for molasses and silage, and birds love the seeds. Grows to 6 feet or more. **S006 H L S**

Squash *Cucurbita* spp. **Approx. 4.5g/15 seeds per packet unless noted otherwise.** **\$3.95**

Big Max Pumpkin *C. maxima*. Grow Big Max for the big carved pumpkins or delicious pumpkin pie. Not unusual to harvest 20", 100 lb. giants. Feed left overs to the chickens for deep orange yolks. **TS330 H L N**

Calabaza de las Aguas *C. argyrosperma*. Planted with the rains, or "aguas." From a Raramuri farmer at the bottom of Copper Canyon. Small to medium-sized fruits, light orange, very sweet flesh. **EA004 H L S**

Gila Pima Ha:l *C. argyrosperma*. 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. **EA003 H L 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**

Mayo Kama *C. 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. **EM032 H L S**

Papalote Ranch Cushaw *C. argyrosperma*. Small, dark green cushaws with varied shapes. Tasty and versatile. Good keeper with very thick skin. Originally from Mexico. **EA021 H L S**



Benne



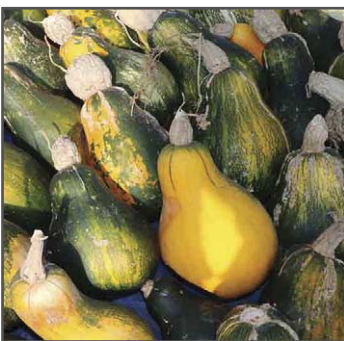
Gila River Caña



Santa Fe Red



Texas Black Amber



Calabaza de las Aguas



Gila Pima Ha:l

All seeds are open-pollinated and non-GMO

Squash *continued*

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

Silver Edged *C. argyrosperma*. Grown for the tasty seeds, which are large and white with a silver edge. (Squash flesh is flavorless). Seeds are roasted for pepitas or used in pipian sauce. EA015 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

Waltham Butternut *C. moschata*. Deep, buttery-smooth orange flesh inside hard, tan, 8-10" skins. Improved and selected variety with richer flavor and larger yields. One of the best storing winter squashes. TS331 H L N

Sunflower *Helianthus* spp. Approx. 2g/25 seeds per packet unless noted otherwise \$3.95

Chi'gona Yehinna *Apache Brown Striped* or *Na Lidi Chu*. White with brownish stripes on medium-sized heads (to 10"). Plants can grow over 10' tall. From the San Carlos Reservation, Arizona. I001 H L S

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

Fort Apache Medium to large heads (5-9 inches) borne singly on 5-7 foot plants, with an occasional branched plant also possible. Plump striped seeds. Collected at the Fort Apache Reservation in east-central Arizona. I016 H L S

Havasupai Striped From the bottom of the Grand Canyon. Long narrow seeds. Plants grow quite tall, 8 feet or more, some with multiple flowerheads and some with large single heads. Their height makes



Mayo Kama



Papalote Ranch Cushaw



Rancho Marques



Fort Apache



Mexican Sunflower



Tsöqa'qawu

Buy Seeds

Sunflower *continued*

them susceptible to wind damage in the low desert. **1002 H L S**

Mexican Sunflower *Tithonia rotundifolia*. Vigorous plants thrive in hot, dry weather. Can grow up to 72" tall, and produces showy bright orange flowers; occasional plants with yellow or red flowers. Blooms midsummer

to first hard freeze. Attracts beneficial insects. **Approx. 1g per packet. WF051A \$3.00** (Photo credit: Mexican Sunflower by Alejandro Bayer Tamayo via Creative Commons by SA 2.0)

Tsöqa'qawu *Hopi Black Dye*. Also called Tceqa' Qu' Si or A:Qaw'u by the Hopi, the blue/black hull is used traditionally for wool and basket dye. The seed is also edible. Flower heads about 7" across, plant height variable 5-8'. **1003 H L S**

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

\$5.95

Punche Mexicano From northern New Mexico. This variety 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.**

\$3.95

De Milpa From a strain that grows wild in Mexican farm fields on big sprawling plants. The 3/4" husked fruits bluish purple near or after harvest time. Stronger in flavor than store-bought, these are great for salsa. **TS351 H L N**

Tepehuan Small green fruits with husks on weedy plants collected in Nabogame, Chihuahua, Mexico, a remote mountainous region. Our seed collectors were served these tasty fruits with their beans for breakfast. **TM002 H L S**

Mountain Pima The husked fruit are small and plants are somewhat sprawling. Commonly used in salsa. From Mountain Pima territory in the highlands of west-central Chihuahua. **TM011 H S**

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**

Tomato *Solanum lycopersicum* **Approx. 0.1g/125 seeds per packet.**

\$3.95

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. 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



Punche Mexicano



Chichiquelite



Tepehuan

Tomato *continued*

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 produc-

tive 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.

\$3.95

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**

Mayo 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. **G005 H L S**



Ciudad Victoria



Flamenco



Punta Banda



Texas Wild Cherry



Mayo



Rio Grande Red Seeded

Buy Seeds & Seed Saving Supplies

Watermelon *continued*

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**

Rio San Miguel Solid green fruits are small and round with flavorless flesh. The Rarámuri grow this variety for the plentiful edible seeds which are black, red, and mottled. Originally from an isolated area near Polanco, Chihuahua, Mexico. **G007 L S**

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

\$3.95

Emmer An ancient heirloom wheat variety from the Middle East, this grain is often called farro in its food form. It can be used as a whole grain/wheat berry or ground into flour for bread. Emmer will need to be dehulled after harvest and before eating, which can be labor-intensive. **TS580 H L N**

Pima Club Once grown in great quantity by the Akimel O'odham on the Gila River Reservation. Seed heads are short, beardless, and club-shaped (flattened). White ker-

nels are soft and produce flour used for cookies and pastry. **WH003 H L S**

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**



Pima Club



White Sonora



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 19*

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 SS006**

Saving Seeds in the Southwest 96 pages packed with seed saving techniques and info on 32 popular crops that grow well in Southwestern gardens. A great introduction for beginners and a useful reference book for experienced seed savers. Written by NS/S staff. English (2nd edition) **\$14.95 PB2017** 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 **\$7.50 SSS007** or 50 Tassel Bags **\$15 SSS008**

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*Your membership helps grow, save,
and share arid-adapted seeds!*

Members receive 10% off retail purchases and are mailed the *Seedhead News* and annual *Seedlisting*.

Memberships help support regional farmers working to grow, save and share the crops of the NS/S Seed Bank collection. These seeds represent an irreplaceable genetic resource for global food security as well as a priceless collection of cultural heritage.

Go Green: Join or Renew at nativeseeds.org/membership

or fill out this form and mail with payment to: NS/S, 3584 E. River Road, Tucson, AZ 85718

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Phone

*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.*

The minimum donation for membership is \$45.00

Suggested: \$45 \$100 \$250 \$500 Other: \$ _____

I'm already a member but I'd like to make an additional gift of \$ _____

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): _____

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. Unless otherwise noted, the packets are \$3, 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.

Arroyo Lupine *Lupinus succulentus*. An annual wildflower with blooms ranging from blue to purple in the spring. The largest of the annual lupines, 1-2 ft tall. Found in areas below 2,000' in elevation. Prefers moist clay or heavy soils in full sun. **WF017A**

Butterfly Weed *Asclepias tuberosa*. Beautiful orange-flowered milkweed, high in nectar for many pollinators, from 0.5 to 3 ft tall, blooms in the third year, May-Sept. Larval host for Monarch and Queen butterflies. Historically used by many tribes for fiber. Found between 3,000–8,000' in the West. **WF053A**

California Buckwheat *Eriogonum fasciculatum*. Shrubby plants grow up to 3'. Lovely white and just-pink globes of florets above curvy foliage. Flowers March-June. **WF048**

California Poppy *Eschscholzia californica*. An annual wildflower with showy, 1-3 inch, four-petaled flowers open only on sunny days in the spring. Orange to yellow in color. Drought tolerant, self-seeding, and easy to grow in gardens. Prefers full sun. Plant in Fall. **WF001A**

Common Sunflower *Helianthus annuus*. Also known as Annual Sunflower or Wild Sunflower. A wild ancestor of

domesticated sunflowers with multi-branched plants bear 2 inch wide flowers on stalks growing 3-6 feet tall. Birds love the seeds. **WF037A**

Desert Bluebells *Phacelia campanularia*. Low growing, blue-violet flowers with yellow stamens look like little bells. Plant fall to early spring. **WF019A**

Desert Globemallow *Sphaeralcea ambigua*. A perennial shrub, blooms March through April. The nectar is a great source for honey bees. The plants are 2–4 ft tall and are equally wide. The abundant flowers are apricot to orange. Plant in fall to early spring. **WF015A**

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. **WF016A**

Desert Senna *Senna covesii*. This upright shrubby yellow wildflower is a summer bloom that attracts birds and butterflies. Drought tolerant. Senna makes a nice addition to a cactus garden and is a perennial whose growth will return in the spring, but it also reseeds freely. **WF008A**



Arroyo Lupine



California Poppy



Mexican Evening Primrose

Firewheel *Gaillardia pulchella*. Has 2" diameter daisy-like flowers that are deep red with yellow tips. Blooms March through September. Plant in Fall. **WF014A**

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

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

Mexican Hat *Ratibida columnifera forma pulcherrima*. The colorful 1.5" sombrero-shaped flowers generally appear April to November. Easily grown from seed. Plant fall to early spring. **WF036A**

Parry's Penstemon *Penstemon parryi*. A favorite of hummingbirds, this tall perennial has rose colored, bell

shaped flowers. Plant in fall to early spring. Native only to Arizona. **WF012A**

Summer Poppy *Kallstroemia grandiflora*. This handsome summer wildflower 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. **WF003A**

Tahoka Daisy *Machaeranthera tanacetifolia*. aka Prairie Aster. A purple, thin-petaled flower with a brilliant yellow center. Open spreading plants to 40". We see them bloom year-round with rain or a sprinkle every now and then. Very readily reseeds. Likes open places and along streams, washes and roadsides. Flowers March-October. **WF041**

Desert Wildflower Blends

Desert Native Bee Monsoon 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) **BN002**

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. **WF009**

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. **WF010**

Happy Hummingbirds Designed to draw hummingbirds to your garden. Includes 5 different colorful desert Penstemons, as well as Lemon Beebalm and Gooding's Verbena. \$2/0.5g pkt **WRA008** \$12/0.25oz pkt **WRB008**

Desert Native Bee Spring Wildflower Mix Spring is high season for desert native bees. This mix of 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) **BN001**

Backyard Full of Butterflies A mix of nectar producing and larval-food species. 16 flowers: Bahia Bebbia, Desert Marigold, Desert Senna, Desert Sunflower, Indian Blanket-Flower, Fairy Duster, Brittlebush, Silverbells, Prairie Coneflower, Parry's Agave, Owl's Clover, Bladderpod, Wild Oregano, Dyssodia, Desert Chia, Gooding's Verbena, and 6 grasses: Blue, Sideoats & Rothrock Gramas, Sand Dropseed, Arizona Cottontop, Indian Wheat. \$2/1g pkt **WRA043** \$12/0.33oz pkt **WRB043**

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. **WF011**



Parry's Penstemon



Butterfly Weed



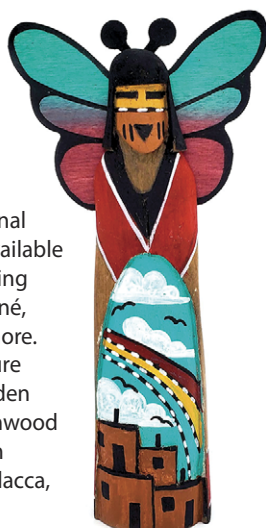
Tahoka Daisy



Food and Gifts

All of our merchandise and seeds are available online at nativeseeds.org

Mata Ortiz pottery is hand-built, etched or carved, and painted by local artisans in the village of Casas Grandes in Chihuahua, Mexico. NS/S regularly carries a variety of designs, including traditional geometric patterns, and contemporary motifs reflecting the natural world of plants, pollinators and wildlife. Hummingbird and Butterfly pot (below) by Blanca Isela Arras Olivas.



Artworks from many regional Native communities are available on our online store, including Hopi, Tohono O'odham, Diné, Rarámuri, Comcáac, and more. This contemporary sculpture (right) is of a Butterfly Maiden katsina carved from cottonwood root by Hopi artist Philman Harvey, Village of Tewa, Polacca, AZ.

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 online store at nativeseeds.org.





Chiles

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**

Pasilla Negro Whole Chile

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**

Chiltepinos and Molinitos

Chiltepinos are dried and ready to use to add a kick to any dish. These chiltepinos come from our local supplier, Chiltepeca. 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 \$8** 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 Chiltepin Grinder (Molinito) CS0042 \$24

Bake Mixes

Golden Mesquite Cookie Mix

Makes about 4 dozen cookies. **JM013 \$12**

Golden Mesquite Pancake Mix

Makes 6–10 pancakes. **JM016 \$12**

Mesquite Poppy Seed Scone Mix

Makes 12–16 scones. **JM006 \$12**

More Traditional Foods

Tepary Beans *From Ramona Farms.*

White 24oz. pkg **FD261 \$16**

Brown 24oz. pkg **FD061 \$16**

Black 24oz. pkg **FD161 \$16**

Teas *From Desert Decadence.*

Desert Mint White Sage **FD311 \$5.50**

Pomegranate Cranberry **FD312 \$5.50**

Prickly Pear Cactus **FD320 \$5.50**

Saguaro Blossom **FD310 \$5.50**



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 Visa, MasterCard, Discover, and American Express. Our toll-free number is 1.866.622.5561 x 113. **Please note we are closed on weekends and major holidays.**

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 40 seed packets per any order;
Order no more than 3 packets of any Collection variety.**

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

We ship nationwide and to Canada — email orders@nativeseeds.org 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 \$4.95

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" **\$16**

Large Flat Rate Box 12" x 12" x 5.5" **\$21**

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.

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 _____

Shipping Address (if different):
Full Name _____
Street Address _____
City _____
State/Zip _____

Catalog #	Item Description	Quantity	Unit Price	Total
C010 (example)	Chacari	2	\$ 3.25	\$ 6.50

Please read **Important Ordering Information** on page 38 for details about shipping as well as membership information on page 33.

SUBTOTAL _____
Are you a NS/S member? Don't forget your 10% discount! _____
Shipping & Handling (see page 38) _____
Not yet a member? Join Today! (see page 33) _____
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): _____



Growing & Seedsaving Information

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 32 for seed saving supplies and the helpful guide *Saving Seeds in the Southwest*.

Plant

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.

Save Seed

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

Planting & Harvesting in the Low Desert

Low Desert includes elevations below 3,500' in the Southwest, such as the Tucson and Phoenix metro areas. Contact your local extension agent or garden center for local planting times if outside this region.



Early Spring mid JAN – late FEB

arugula, chickpea, cilantro, fava, kale, lentil, lettuce, onion, pea, radish, swiss chard, wheat, wildflowers

Spring early MAR – late APR

amaranth, bean, chichiquelite, chile, corn, cotton, cowpea, cucumber, eggplant, gourd, herbs, melon, sorghum, squash, sunflower, tobacco, tomato (plants), tomatillo (plants), watermelon

Monsoon JULY

amaranth, bean, cowpea, corn, cucumber, devil's claw, eggplant, melon, panic grass, sorghum, squash, sunflower, tomato (plants), tomatillo (plants), watermelon

Fall late SEP – mid NOV

arugula, beet, broccoli, cabbage, carrot, chickpea, cilantro, fava, garlic, greens, kale, lettuce, lentil, onion, pea, radish, spinach, swiss chard, wheat, wildflowers

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.

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.

Crop Type	How to Plant				Gardening Tips	Edible parts*	How to Save Seeds			
	in Low Desert*	in High Desert*	Depth (in.)	Distance (in.)			Pollination method*	Minimum population	Isolation (ft.)	Seed Saving Tips
Amaranth	LSp, M	LSp	1/4"	Thin to 10–15"	Add compost for taller plants		W, S	1–20	800' or bag	Crosses with wild amaranth; bag seedheads to isolate & protect from birds
Arugula	F, Esp	Sp	1/4"	Thin to 6–8"	Cool season leaves are milder		I	20–50	800–1,600'	Harvest dry pods before they split and drop seeds
Basil	LSp, M	LSp, Su	1/4"	6"	Shade beneficial in low desert		I	1–5	800' or bag	Harvest seed stalk when lower capsules turn tan; cut stalk & dry before crushing to release seed
Bean: Common	LSp, M	LSp	1"	6"			S, I	5–10	10'	Harvest pods when dry and brittle
Bean: Fava	F, LW	ESp	1"	8"	Few pollinators? Shake flowering plants		S, I	10–25	160'	Harvest after pods are turning black
Bean: Garbanzo	F, LW	ESp	1"	6"	Likes dry air & well-drained, P-rich soil		S, I	5–10	20'	Harvest when pods are tan and dry
Bean: Lentil	F, LW	ESp	1/2"	1", thin to 6"			S, I	5–10	20'	Stop watering when pods have started to dry
Bean: Lima	LSp, M	LSp	1"	6"	Trellis for easy harvest		S, I	10–25	150'	Harvest dry pods throughout the season
Bean: Tepary	M	LSp	1/2"	4"	Overwatering will reduce harvest		S, I	5–10	150'	Harvest dry pods before they split & drop seeds
Beet	F	ESp	1/4–1/2"	4"			W, S	20–50	800–1,600'	Will cross with Swiss Chard
Broccoli	F	ESp	1/4–1/2"	4–6", thin to 24"			I	20–50	800–1,600'	Require 10–12 weeks below 50° to trigger flowering

*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

Crop Type	How to Plant			Gardening Tips	Edible parts*	How to Save Seeds			
	in Low Desert*	in High Desert*	Depth (in.)			Distance (in.)	Pollination method*	Minimum population	Isolation (ft.)
Broccoli Raab	F, Esp	ESp	1/4–1/2"	4–6", thin to 12"				800–1,600'	
Cabbage	F	ESp	1/4–1/2"	4–6", thin to 24"				800–1,600'	Require 10–12 weeks below 50° to trigger flowering
Carrot	F	ESp	1/8"	Thin to 3–4"		Keep seeds moist until they germinate		800–1,600'	Require 10–12 weeks below 50° to trigger flowering
Chile / Pepper	LSp, M	LSp	1/4"	12–16"		Seeds require warmth to germinate		50' or bag	Harvest when fruit fully red or dark brown; thin-walled types can dry on plant
Chiltepin	LSp, M	LSp	1/4"	12–16"		May take 3+ weeks to germinate, keep warm		50' or bag	Let fruit ripen on plant til dark red and mostly dry
Cilantro	F, W	ESp	1/4"	6"				800–1,600'	Harvest when seeds dry and turn tan
Corn/ Maize	ESp, M	LSp	1"	10–12"		Plant in block to promote pollination		100–250	You'll need 15–30 plants minimum to get decent pollination
Cotton	LSp	LSp	1/2"	12–18"		Needs long warm season		500'	Harvest as bolls dry and mature; remove fibers before storing seed
Cowpea	LSp, M	LSp	1"	6"				150'	Harvest dry pods before they split & drop seeds
Cucumber	M	LSp	1"	6"		Trellis for easy harvest		800–1,600'	Harvest when over-ripe & soft; use fermentation process to clean seeds
Devil's Claw	M	LSp	1/2"	24–28"		Peel seed tips & soak overnight before planting		800–1,600'	Let pods dry fully on plant before harvest

*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*

Crop Type		How to Plant			How to Save Seeds					
in Low Desert*	in High Desert*	Depth (in.)	Distance (in.)	Gardening Tips	Edible parts*	Pollination method*	Minimum population	Isolation (ft.)	Seed Saving Tips	
Dill	F, Esp	ESp	1/4"	6"			I	20–50	800–1,600'	Harvest seed stalk when brown and dry but before seeds drop
Gourd	LSp, M	LSp	1"	36"	Give lots of room & water; trellis for straight handles on dippers		I	5–10	800'	Fully dry gourds till lightweight & seeds rattle when shaken; open gourds outside & remove seeds
Kale/Collards /Mustards	F, Esp	ESp	1/4"	Thin to 16–24"			I	20–50	800–1,600'	Require 10–12 weeks below 50° to trigger flowering
Lettuce	F, Esp	ESp	1/4"	2–15"	Stagger planting for steady supply		S	1–10	10'	Handpick seedheads as they turn dry and feathery
Melon	LSp, M	LSp	1/2"	24–36"	Enrich soil with compost		I	5–10	800–1,600'	Harvest when over-ripe & soft; use brief fermentation process to clean seeds
Okra	LSp	LSp	1/2"	12–24"	Likes rich soil		I	5–10	800–1,600'	Harvest dry pods before they split & drop seeds
Onion	F, W	LSp	1/4"	6"		Bulbs	I	20–50	1,600'+	Require 8–10 weeks below 54° to trigger flowering
Onion: Bunching	LSu, F	LSp	Seed: 1/4" Bulb: 1"	6"	Prefers cool temps for germination		W	5–25	1,600'+	Harvest when seed bracts turn light tan and dry
Orach	LF, Esp	ESp	1/2"	Thin to 24"			S, I	5–10	20'	Stop watering when pods have started to dry
Panic Grass	M	LSp	1/8"	Broad-cast	Protect germinating seed from birds		W	25–40	Unlikely to be other varieties to cross with	Protect seedheads from birds by bagging
Pea	F, W	ESp	1/2"	6"	Some varieties need trellising		S	5–10	10'	Harvest as pods turn dry and brittle

*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 *  Seed pod *  Root *Pollination Key: I Insect * S Self * W Wind

How to Plant			How to Save Seeds							
Crop Type	in Low Desert*	in High Desert*	Depth (in.)	Distance (in.)	Gardening Tips	Edible parts*	Pollination method*	Minimum population	Isolation (ft.)	Seed Saving Tips
Radish	F, Esp	Sp, Su	1/4"	1", thin to 6" for seed saving			I	20-50	800-1,600'	Stomp on dried seedpods to crush, winnow off chaff
Red Malabar Spinach	M	LSp	1/4"	6"	Needs warmth to germinate; trellis		S	5-10		Scrub to remove fruit flesh from seed, then dry
Sesame	M	LSp	1/4"	Thin to 12-15"	Prefers humidity of monsoon season		S, I	5-10	800-1,600'	Harvest dry pods before they split and drop seeds
Sorghum	LSp, M	LSp	1/2"	10"		Stems 	S, W	10-25	100-200'	Bag seedheads to protect from birds
Spinach	F, Esp	ESp	1/4"	Thin to 6-8"			W	20-50	1,600' +	Day-length and temperature sensitivities make seed saving unlikely in the low desert
Squash	LSp, M	LSp	1"	36"	Likes rich soil	  	I	5-25	800-1,600'	Let fruit mature on vine until stem turns brown, after-ripen 30 days before removing seeds
Sunflower	LSp, M	LSp, Su	1"	12"			S	5-25	800'	Protect maturing seedhead from birds with bag/pillowcase
Tobacco	LSp, M	LSp	1/8"	1"	Needs warm, moist soil to germinate		I, S	5-10	800'	Seeds will drop when capsules are dry; harvest capsules as they dry and crush into bowl
Tomatillo	LSp, M	LSp	1/4"	Thin to 15"	Need at least two plants for fruit set		I	2-10	800-1,600'	Harvest when paper husk is dry and fruit pulls easily from stem; wet processing
Tomato	ESp, M	LSp	1/4"	12-18"	Start indoors to extend season		S, I	1-10	10-50'	Harvest when fully ripe; wet processing and fermentation necessary
Watermelon	LSp, M	LSp	1/2"	24-36"	Needs rich soil		I	5-25	800-1,600'	Scoop seeds from fully ripe fruit; wash to remove sugars & then dry
Wheat	W	ESp	1/4"	Broadcast			S	5-10	10-20'	Wrap dry seedheads in tarp; stomp/beat to remove seeds & winnow off chaff

*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

Native American Seed Request

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 from our region 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 15 free seed packets per household per year (Jan–Dec). Additional packets may be purchased at regular price.

* The Greater Southwest region is defined as Arizona, Utah, Colorado, New Mexico, western Oklahoma, western Texas, southern California, Nevada, and northwest Mexico.

* 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.

* Native Access seeds on the following pages are in low supply and are available **ONLY** through this NASR program. However, your request may include seeds from any part of the catalog except wildflowers.

* Seed Saver Size packets (page 19) may be requested, but each counts as 4 packets. If you are interested in larger quantities of corn, please consider our Partner Farmer Program (page 6).

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). However, any crop seeds available from NS/S may be requested through this program. A complimentary packet of southwest native wildflowers will be included with each order, but other wildflowers may not be requested 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 40–45.



How to Order Seeds

There are several ways to place your Native American Seed Request order—please, only one order per household. *Shipping charges requested are \$4.95 per requests up to 15 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
- * You can now order seeds directly through our website! Visit nativeseeds.org/NASR to register
- * Email your request to orders@nativeseeds.org

Native American Seed Request Form

This program is open to Native American Individuals and families living in the Greater Southwest region or belonging to tribes from the Greater Southwest regardless of residential location. The Greater Southwest region includes Arizona, New Mexico, Utah, Colorado, western Oklahoma, western Texas, southern California, Nevada, and northwest Mexico.

We are unable to ship seeds to Mexico at this time.

Full Name

Street Address

City/State/Zip

Daytime Phone

Email

Tribal Affiliation * (required)

Shipping Address (if different):

Full Name

Street Address

City/State/Zip

A Native Seeds/SEARCH membership is available free with this request. As a member, you'll receive a catalog, newsletter, and 10% off most retail purchases.

- Yes, please sign me up for a free NS/S membership.
- No, I am not interested in a membership with NS/S.
- Please add me to the NS/S email list for garden updates and more.

** 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.*



**Turn to the next page
to request your seeds...**

Native Access

Native Access is a list of seeds collected from Indigenous farmers in the Southwest and Mexico that are currently *limited in quantity*. At this time, they are prioritized for Native communities and are not available for purchase. The purpose of this conservation program is to ensure access for Southwest Native communities who have cultural and historical connections to these seeds. Native Access seeds may be accessed through the Native American Seed Request, Partner Farmer Program, Community Seed Grants or Rematriation programs.



Apache Giant



Chuchuni Sunu



Black String Bean

Seedlisting Key

Catalog Name
Mexican Grain *A. cruentus*. From Hobbs, New Mexico. Blonde seed from green to blonde inflorescences. **C011** **H L S** ← Seed Bank
Catalog Number High Desert Low Desert

HIGH Desert: >3,500' or **LOW Desert <3,500'** The plants in our collection are adapted to many different growing conditions around the Southwest region. For best success, choose varieties coming from elevations similar to your location.

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. Unlike our Seed Bank offerings, these varieties do not have a history specific to the Greater Southwest (see page 16).

Apache

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. EA010 H S**

See also **Apache Dipper** p 22, **Apache Red Sugar Cane** p 27, **Chi'gona Yehinna** p 29, **Fort Apache** p 29, *more available online*

Guarijío

Chuchuni Sunu [Corn–Flour/Flint] *Zea mays*. Guarijio Maiz Amarillo. Collected in 1986 from a Guarijio farmer in Sonora, Mexico. A dry-farmed, semi-flint corn with yellow and some white kernels. Used for tamales, atole, pinole and as elote. **Approx 14g/50 seeds per packet. ZT045 H S**

See also **Guarijio Guegui** p 12, **Caje Muni** p 21, **Sonoran Peta Muni** p 21, **Guarijio Conivari** p 24, **Sagui** p 27, *more available online*

Hopi

Black String Bean from Hopiland [Bean–Common] *Phaseolus vulgaris*. A string bean that produces large black kidney-shaped seeds. The green beans have a very good flavor. Originally collected from farmers north of Kykotsmovi on the Hopi Nation. **Approx. 17.5g/50 seeds per packet. PC213 H 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. Performed well at our Patagonia farm. Traditionally dry-farmed. **Approx. 15g/50 seeds per packet. PC102 H S**

Sikya mori [Bean–Common] *Phaseolus vulgaris*. Hopi Yellow bean. Large bronze seeds, common in Hopi country, may be dry farmed or irrigated. High-yielding pole type, good as a green bean. **Approx 20g/50 seeds per packet. PC019 H S**

See also **Komo** p 12, **Hopi Casaba** p 25, **Tsöqa'qawu** p 30, *more available online*

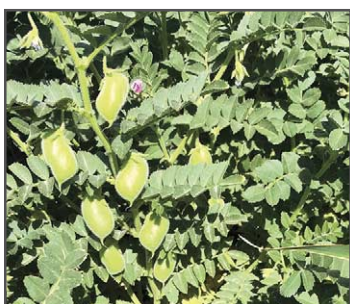
Native Access



Mawiwjwam



Maricopa



Mayo Winter Bean



Mayo/Yoeme Deer Dance

Maricopa

Maricopa [Corn–Sweet Corn] *Zea mays*. Grown along the Gila River in the late 1800s and collected by early prospectors. Medium length ears in 75 days. Multi-colored yellow, red, chinmark, and blue. Colors develop after fresh-eating stage. [Approx. 12g/50 seeds per packet.](#) **ZS127 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**

Mayo Warty Bule Grown in Piedras Verdes, Sonora, Mexico. Unique gourds, used for canteens or water jugs, have "warts" or pebble-like knobby growths around the bulbs. (f,c) [Approx. 1.5–3.5g/15 seeds per packet.](#) **M028 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. (shapes d,h: see diagram on p 22) [Approx. 1.5–3.5g/15 seeds per packet.](#) **M031 L S**

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

Papante [Tobacco] *Nicotiana rustica*. Tall plants (over 5') with large, deer-eared shaped leaves, lovely bright pink flowers, and large seed capsules. From Piedras Verdes, Sonora. Our Tucson 2021 growout during a very wet (for Tucson) summer produced plants to 8' tall! [Approx. 0.1g/125 seeds per packet.](#) **N008 L S**

See also [Chacari p 12](#), [Onaveño p 20](#), [Chapalote p 20](#), [Mayo Speckled p 21](#), [Mayo-Yoeme Basil p 24](#), [Wild Luffa p 25](#), [Mayo Kama p 28](#), [Chichiquelite p 30](#), [Mayo Watermelon p 31](#), [more available online](#)

Mountain Pima

Mountain Pima Plum [Bean–Common] *Phaseolus vulgaris*. Lovely plum-colored seeds originally collected in Yecora, Sonora. Pole bean. [Approx. 12g/50 seeds per packet.](#) **PC117 H S**

See also [Diag p 12](#), [Kokoma p 13](#), [Vayitos Bolas p 13](#), [Vayo Wapibawi p 14](#), [Yori Muni p 21](#), [Onavas Red p 28](#), [Mountain Pima Tomatillo p 30](#), [more available online](#)

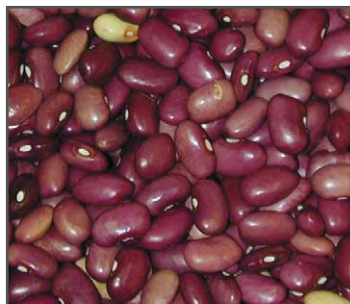


Mayo Minol



Papante

Seed varieties are listed here by tribe. Visit nativeseeds.org/NA to see the varieties listed in order by crop type.



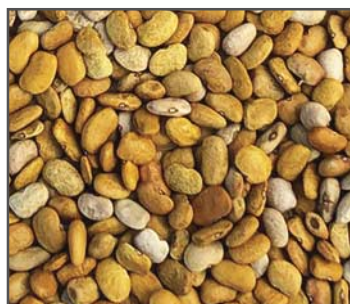
Mountain Pima Plum



Navajo Mix



Navajo Pumpkin



Bauf

Navajo

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 Arizona. Produces medium sized round pumpkins weighing between 6-12 pounds. Approx 2g/15 seeds per packet. **EP048 H L S**

See also **Navajo Copper** p 20, [more available online](#)

O'odham

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'oam Pawi [Bean-Tepary] *Phaseolus acutifolius*. "Tohono O'odham Brown." Medium-sized tan-brown beans from the Tohono O'odham Reservation. Traditionally planted in flood-water fields. Early maturing. Approx. 7g/50 seeds per packet. **PT075 H L S**

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

Domesticated Multiclaw [Devil's Claw] *Proboscidea parviflora* var. *hohokamiana*. White-seeded, many of the pods split into 3 or even 4 claws, instead of just two. Claw length is generally 8" or more. Plants can grow large, up to 4' across. 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. (shape c: see diagram on p 22) Approx. 2.5g/15 seeds per packet. **M021 L S**



Smoik Huñ

Native Access



Domesticated Multiclawed

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) **M020 L S**

See also **Wepegi Mu:n** p 14, **Hawol** p 14, **S'oam Pawi** and other teparies p 15, **O'odham Blue and White June** p 18, **Ki:kam Huun** p 19, **U'us Mu:n** p 21, **I:Hug** p 22, **Ke:li Ba:so** p 25, **I'itoi Sivol** p 26, **Salt River Pima Pea** p 27, **Gila River Kaña** p 28, **Gila Pima Ha:l** p 28, **Pima ClubWheat** p 32, [more available online](#)

Paiute

Paiute Pinto [Bean–Common] *Phaseolus vulgaris*. Elongated seeds with beautiful black and gray specks over beige/gray background. Early-maturing large bush bean with excellent green beans and colorful flowers. Originally collected from Shivwits Paiute Reservation, Utah in 1979. [Approx. 18g/50 seeds per packet.](#) **PC120 L S**

[More available online](#)



O'odham Small Bilobal

Pueblo

Nambe Supreme [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. (shape j: see diagram on p 17) [Approx. 0.3g/25 seeds per packet.](#) **D058 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**

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. 10–18g/50 seeds per packet.](#) **ZP091 H L S**



Nambe Supreme

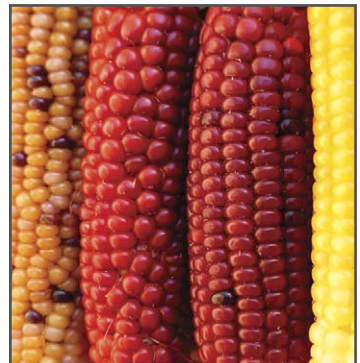
Cochiti Mix [Melon] *Cucumis melo*. A mix of native and honeydew types collected from Cochiti Pueblo. Fruit vary from round, smooth honeydews with pale green flesh to elongated, oval fruit with ribs and orange flesh. [Approx. 1g/25 seeds per packet.](#) **F020 H S**



Nambe White



Paiute Pinto



Cochiti

Find more varieties at nativeseeds.org



Cochiti Mix

Jemez [Melon] *Cucumis melo*. Oval, ribbed, mostly smooth-skinned typical native melon from Jemez Pueblo. Orange flesh and sweet flavor. **Approx. 1g/25 seeds per packet. F021 H S**

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.** **Approx. 4.5g/15 seeds per packet. EP045 H S**

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 H S**

Sá [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 H S**

Santo Domingo Punche [Tobacco] *Nicotiana rustica*. A cultivated annual grown in irrigated gardens by various Puebloans. Used in rain ceremonies. **Approx. 0.1g/125 seeds per packet. N003 H L S**

Toa Ke Tsi 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 H L S**

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 H S**

See also: **San Felipe Chile** p 18, **San Juan Tsile** p 18, **Pueblo Blue** p 19, **Santo Domingo Rainbow Corn** p 19, **Isleta Pueblo Melon** p 25, **San Felipe Melon** p 25, **Santo Domingo Mixed Melon** p 25, **Santo Domingo Native Melon** p 25, **more available online**

Rarámuri (also called Tarahumara)

Chihuahua Ojo de Cabra [Bean—Common] *Phaseolus vulgaris*. Brown/tan-speckled ojo de cabra (goat's eye) pattern on large kidney-shaped beans. From north-central Chihuahua. High-yielding pole bean. Day-length sensitive, not suitable for northern latitudes. **Approx. 17g/50 seeds per packet. PC083 H S**



Acoma Pumpkin



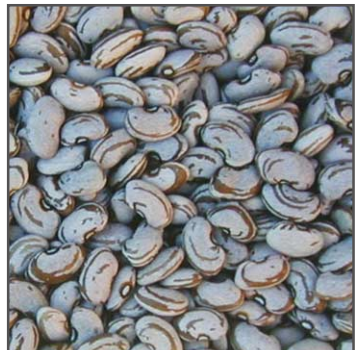
Santo Domingo Punche



Toa Ke Tsi Tokia

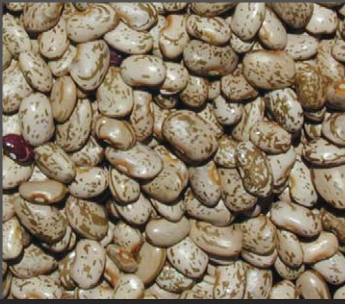


T' Uwi' In



Chihuahuan Ojo do Cabra

Native Access



Rarámuri Mantequilla

Frijol Gringo [Bean–Common] *Phaseolus vulgaris*. Bright white medium-sized beans. Originally collected from a Rarámuri farmer within the Barranca del Cobre (Copper Canyon). Late maturing. Approx. 14g/50 seeds per packet. **PC098 H S**

Rarámuri Flor de Mayo [Bean–Common] *Phaseolus vulgaris*. "Subtly mottled purple/lavender and beige pole bean collected in Creel, Chihuahua. Late-maturing at the Conservation Farm. Day-length sensitive, not suitable for northern latitudes. Approx. 12g/50 seeds per packet. **PC046 H S**

Rarámuri Mantequilla [Bean–Common] *Phaseolus vulgaris*. "Butter." Dark brown and beige pinto from the Sierra Rarámuri of Chihuahua. Medium-high yielding, late-maturing pole bean. Day-length sensitive, not suitable for northern latitudes. Also called Frijol Burrito. Approx. 15g/50 seeds per packet. **PC051 H S**



Ordoño

Ordoño [Chile] *Capsicum annum*. A beautiful ornamental producing small fruits that change through purple, yellow, orange, and red. Hot, edible. From Batopilas Canyon in Chihuahua. Approx. 0.2g/25 seeds per packet. **D009 H L S**

Sunuku Choriwame [Corn–Flour] *Zea mays*. Rarámuri Maiz Azul. Large blue-black kernels on medium large ears, this corn is widely used in the barrancas. During the first harvest ceremonies, tortillas and tamales are made from it. Approx. 16g/50 seeds per packet. **ZT041 H S**



Rarámuri Chiquita

Rarámuri Chiquita [Corn–Flour/Flint] *Zea mays*. Onaveño land race with Reventador traits, from a remote part of the Sierra Madre. Long slender ears. Kernels are yellow or white (occasionally purple), flattened and smooth. Approx. 14g/50 seeds per packet. **ZT041 H S**

Rarámuri Maiz Caliente [Corn–Flour/Flint] *Zea mays*. So named because the Rarámuri plant it at the hottest time of the year. Includes dent, flour, and flint-type kernels borne on 8-foot plants. Approx. 16g/50 seeds per packet. **ZT039 H L S**

Rarámuri Yellow Apachito [Corn–Flour/Flint] *Zea mays*. Shiny, flinty yellow kernels with some peachy coloration, and some floury and dent kernels. From about 8,000' elevation in Rarámuri country. Approx. 14g/50 seeds per packet. **ZT036 H S**



Maiz Caliente

Rarámuri Pumpkin [Squash] *Cucurbita pepo*. Pumpkin-shaped medium sized fruits are cream, green, yellow, and orange with stripping. Some solid colors present. Sweet pale to dark orange flesh, great tasting. Abundant seeds great for roasting. Approx. 3g/15 seeds per packet. **EP042 H L S**



Sunuku Choriwame



Rarámuri Pumpkin

All seeds are open-pollinated and non-GMO



Rarámuri El Cuervo

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

See also [Okite](#) p 12, [Muniki Sitakame](#) p 13, [Rarámuri Canario and other Rarámuri beans](#) p 13–14, [Kori Sitakame](#) p 18, [Bachiachi](#) p 18, [Rarámuri Chomo](#) p 19, [Rarámuri Small Bule](#) p 22, [Rarámuri Mostaza/Mocoasali](#) p 23, [Rarámuri Chia](#) p 24, [Calabaza de las Aguas](#) p 28, [Rio San Miguel](#) p 32, [more available online](#)

Yaqui/Yoeme

Alvaaka [Basil] *Ocimum basilicum*. 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. 0.2g/50 seeds per packet. **HB013 H L S**

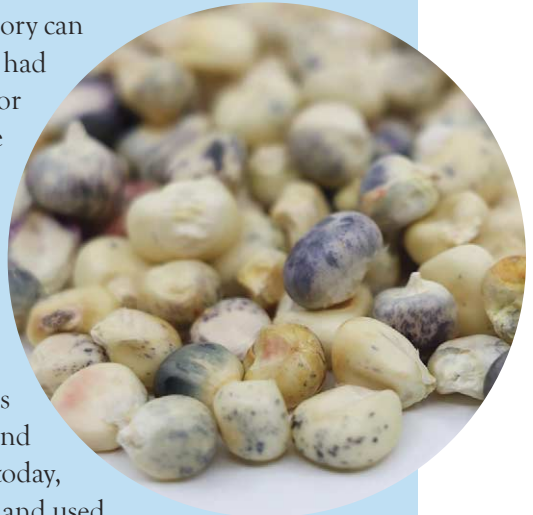
See also [Cunti Muni de los Yaquis](#) p 13, [Mayo/Yoeme Basil](#) p 24, [Mayo-Yoeme Deer Dancer](#) p 50, [more available online](#)



Alvaaka

“Seeds are a direct connection to our culture and our past. Seeds that have been preserved and passed down from generation to generation carry not only the genetic blueprint to grow into life-giving food for those that cultivate them, but they also carry the fingerprints of those that worked the seeds from as far back as memory can go. Teosinte, the ancestor of today’s corn had to be identified and then worked for generations by those before us to create the multitude of corn varieties we see today. Seeds were most often traded among neighboring communities and thus made a journey throughout a region if not across a continent as in the case of corn. The plants that grew from seed provided food, medicines, and tools from which the people used to survive and grow. Some of these very seeds remain today, unadulterated and preserved to be grown and used for food, medicines and tools just like their relatives in the past. So, in our seeds we have a direct connection to our history, our culture, and with today’s changing climate, possibly our future.”

– Tudor Montague, NS/S Board Member, Fort Quechan Tribe





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