

# seedlisting 2024

[nativeseeds.org](http://nativeseeds.org)



# Listen to the Earth

Listening to the Earth:

In my life listening to the Earth had been about listening to the farmers and gardeners working with land, to listen so that I may better learn and serve through my work. To grow something well you must listen to know if the land is dry, too wet, if rain is in the air. Now that I am farming, I too am learning to listen.

From my listening, it is clear the earth is changing. The river by my family's home totally changed this summer with floods. My heart dropped seeing a place I loved become so different. I knew then for myself that more changes were coming. Sometimes we have to feel it and see it for ourselves.

And change is challenging, scary and sad. But change is also a chance for difference, a chance to relate and to return differently.

This change can be an opportunity to live in a better way. To rethink and imagine what being here might look like, because much about the way we are doing this now is not working and is hurting. We can sure hear that loud and clear!

From listening I hope we can live in a less hurtful way. And I hope for a future that might return to a better way.

When I farm and talk with farmers I know this is possible. The Earth offers us all we need to live as if listening.

— *Andrea Carter*  
*Ag Outreach and Education Manager*

## **This year's Seedlisting cover art:**

“Listen to the animals, plants, water, and land. Gather the sounds of the Earth and remember we are all connected and depend on each other to successfully make our journey in this life.”

A seed pot depicting elements of the Earth holds seeds from the past year's harvest until the next planting season—a young seedling sprouts from a seed pot, symbolizing the continuity of life in all its forms. Two women rise above carrying germination and moisture imagery, blessing all life as they hold a cloud to provide life-giving rain.”

— *Gerald Dawavendewa, Hopi and Cherokee artist*



Dear Friends,

The theme for this year's Seedlisting is 'listen to the earth'. At Native Seeds/SEARCH (NS/S) we believe that seed saving is a core element of listening to the earth. Farming that is done sustainably, regeneratively and that is based in Indigenous practices involves listening to what the land -- your little piece of earth -- is telling you. This loving and reciprocal exchange between farmer and land means that you protect and enrich the land and in turn, she gives back gifts like fertile soil, food, shade, and water.

Seedsaving is part of this reciprocal relationship -- a grower saves the best seeds from their crops and observes and responds to what their garden is telling them. The grower might save for a color, flavor, or shape but most importantly, they save what is most successful grown on their land -- what their little piece of earth likes the most.

Modern, industrial farming has broken this reciprocal relationship between farmer and land, and the seeds that are used, hybrid or GMO, are not honoring the process of listening to the land. These seeds are not unique to any piece of land, they are not adapting to climate change and they do not have a relationship with a specific farmer that tends to them year over year. Conversely, every accession in the NS/S seedbank represents a relationship between a farmer and their land at a specific time. That is why the seeds stewarded by NS/S are uniquely adapted to this region and are able to thrive in extreme heat and with little rain and still produce nutritious and delicious fruits and vegetables.

NS/S views its role as both conserving seeds so they continue to be available into the future and also honoring the history of these seeds and the farmers that have grown them. 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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*Sunflower growing at Hozho Center, Borrego Pass NM, Community Seed Grant Recipient.*



# 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 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. Grantees may request up to 30 seed packets, and applications are accepted throughout the year. To learn more and apply visit [nativeseeds.org/csg](https://nativeseeds.org/csg).

## Native American Seed Request

We provide 15 seed packets at no cost (other than shipping) to Native American individuals. See pages 46–48 or visit [nativeseeds.org/NASR](https://nativeseeds.org/NASR) for more info 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 opposite page for more info.

## Seed Donations

NS/S offers seed donations to organizations in the Southwestern U.S. and Mexico focused on improving seed security, seed distribution, seed saving, seed banking, and seed access within their own communities. **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 or food 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 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](https://nativeseeds.org/rematriation).



*Students preparing food they grew in the garden at Tully Elementary, Tucson, Community Seed Grant Recipient.*

For more information, visit [nativeseeds.org/programs](https://nativeseeds.org/programs) call 520.622.0830 or email [getseeds@nativeseeds.org](mailto:getseeds@nativeseeds.org)

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

# Partner Farmer Program

## Grow seeds with NS/S!

We are seeking experienced growers to help maintain the health, adaptation, and availability of seed varieties we steward.

## Who Can Participate?

Southwest-based growers with crop production and seed-saving experience. We prioritize partnerships with Indigenous growers in an effort to connect seeds with communities of 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

We provide growers with planting seed at no cost, and in exchange ask that they return half of their seed harvest to NS/S.

We ask Native American farmers of the Southwest to return a smaller portion of their harvest so that more seed can remain in Indigenous hands and communities.

### Seed Contract

Growers also have the option of making a contract arrangement to be paid for returning larger quantities of 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](mailto:conservation@nativeseeds.org).



*Navajo White Corn harvest at the farm of partner farmers Bidii Baby Food LLC near Shiprock, NM.*



*Hopi Batna (squash) growing in the garden of Board Member and Partner Farmer Valerie Nuvayestewa.*

# Partner Farmer / Seed Grant Spotlight:

Community Partners 4 Innovation (CP4I) is a network of community groups that makes magic happen in Pomona CA. The physical base of operations is the busy 3-acre Lopez Urban Farm. This small farm produced 100,000 pounds of fresh, organic food for the community last year, and is on track to double that this year. Locals can access this fresh food through on-site markets on a “take what you need, pay what you can” basis.

We at NS/S learned about Lopez Urban Farm through educator Julián Angel Ibañez Mandujano. Somehow in spite of being a CP4I Board member, a Parks Commissioner, and lead organizer for Indigeknowledge, he found time to attend a seed banking workshop here. NS/S’ focus on saving traditional seeds inspired him to plant Indigenous crops at Lopez. Now the farm is a partner grower with NS/S and produced a great crop of Yoeme Vatchi corn this summer as well as other Yoeme

crops. A Community Seed Grant from NS/S is supplying Rarámuri lentils and garbanzos for their winter garden. The cultural connections are important, as this is a diverse community. Garden leaders work hard to make sure the farm is accessible to people of many different backgrounds. SOON, who is a volunteer project manager for the African Diasporic garden at Lopez, says that these foods and herbs can make the garden more welcoming and give people a place to reconnect with their heritage “It’s a way to remember who we are,” says SOON. This farm nourishes minds, spirits, and cultural connections, in addition to bodies.

Lopez Urban Farm *is* connected, and the CP4I network brings people to the farm to participate in all kinds of ways, including: healthy food education and cooking, crafts, a crochet lab and cultural workshops, Junior Farmer Training, visits from local school kids, seed saving education, and even family yoga. “People say it’s like a block party some days,” says Julián.

No one group could do all this, and that’s why the network is so important. Lots of different community-based, people-powered organizations participate and make it happen ... groups including Bodega Comunitaria, Chaos Crafts, Evolve Revolutionary Access, Indigeknowledge, Inland Valley Hope Partners serving the hungry and homeless, nearby rehabbed Tony Cerda Park and community garden, and more.

All this networking and cross pollination is producing new projects. Angel Arellano, now on the Board of Lopez Urban Farm, first experienced eating fresh organic food at Lopez during the Covid 19 pandemic. That was when so many of the local markets that families depended on had empty shelves. He says he could taste the fresh organic difference and feel it in his body.

Concerned about the ability of children in his community to access fresh food and community gardens, Angel began to focus intensive efforts on working with school administration to develop garden education in more locations.



*Yoeme Vatchi corn harvested at Lopez Urban Farm.*



# People-Powered Agriculture in Pomona

As a result, this fall, for the first time, Pomona Unified Child Development program started garden education programs for pre-K students at 13 elementary schools. A generous local donor funded garden boxes and materials for the schools, and NS/S Community Seed Grants provided seeds to plant. Angel has high hopes that this pilot program will expand to more sites and into K-12 education in the years ahead. Teaching kids to work with plants at this young age is so important: “It’s teaching kids how to feed themselves, and returning power to the people,” says Angel.

Community Partners 4 Innovation is expanding projects at other locations... bringing in more people and energy, and working with the earth to care for each other and make more positive changes in their community. NS/S is thrilled to call CP4I a partner and support their amazing work!



*Planting seeds at Tony Cerda Park.*



*Kids communicate with goats and each other at Lopez Urban Farm.*

# Seed Donor Voices

NS/S is no longer actively collecting new seeds, but we do occasionally accept donations of seed that meet the criteria of our seed policy. Here are some thoughts from a few recent donors:

At Bidii Baby Foods, our mission is to reconnect indigenous families with our longstanding relationship between earth and parenting. We believe that there is direct connection between nurturing the land and nurturing our children; by understanding how to grow traditional crops and preparing them for young children we are actively dismantling systems of oppression and rebuilding Indigenous food ways. Seed saving is an act of resilience; a way for us to uphold the past while nourishing our future generations. Bidii Baby Foods collaborates with Native Seeds/SEARCH to maintain a seed bank of Indigenous seeds that have been stewarded in our region for generations. The foods produced from these seeds have nourished our ancestors, heal our community through ceremony and nourish our young children as they enjoy them as first foods. — *Bidii Baby Foods LLC., Shiprock, NM*

I chose to donate seeds to NS/S because preservation of plant diversity is key to our food sovereignty. NS/S is an organization that excels at this. — *Stevan de la Rosa, Banamichi, Sonora, Mexico*

I sorted a stable fraction from an accidental cross between Bisbee Black Cowpeas and an unidentified pollen source and called them Bisbee Gray Cowpeas. Bisbee Gray yields well in my climate (much better than Bisbee Black) and is an excellent dried bean but too fibrous to enjoy as a green bean. (Yori cahui is much better as a green bean.) Most of my gardening friends are not interested in growing beans or cowpeas for drying so I worried about the possibility of losing them through some sort of mishap so I was happy to have them added to the NS/S collection. — *Edna Weigel, Bisbee, AZ*



*Partner farmers at the Bidii Baby Foods farm aided by NS/S staff in pit roasting Navajo White corn. The family, who've been growing this corn for many years, recently donated the seed for a new accession to NS/S.*

## Partner Gardener Program

Help conserve rare seeds! Open to anyone in the Tucson area with some gardening experience and garden beds to plant in.

Partner Gardeners are provided with seeds to grow and then return at least 50% of the seeds to NS/S after harvest. There is a mandatory Garden Meeting for training at the start of the program and a Harvest Workshop learning to clean the seeds at the end of the season.

During the Monsoon season of 2023, Partner Gardeners helped us grow the Ordoño chile and the Del Arbol de Baja chile. Keep an eye on our website and apply next time our Partner Gardener Program opens up!



# earth speaks

she always has  
to those who will listen

lately  
winds shriek  
floods roar  
ice weeps  
bees go silent  
even that hush bears a message

we have taken from her so much  
that was freely given  
and so much that was not

somehow we have come to think  
we are so special  
us humans  
so smart that we depend only  
on ourselves  
and what we have created

when without her  
truly we have

Nothing

it is time for us to listen  
to the earth and our fellow earthlings  
rooted or winged  
furred or scaled  
those who know better her ways  
and how to tend to her

listen  
to the long long story the trees tell  
and learn to slow ourselves

listen  
and learn to tend to the land  
to sink our roots as the plants do

listen  
and learn to look beyond ourselves  
to take a bird's eye view

listen  
and learn to feed the soil as the worms do  
for without it we slowly starve

If we listen well we may learn how we can change  
from children to adults  
from thieves to partners  
from destroyers to healers

– Sheryl Joy, *Seed Bank Manager*



*A garden at Hozho Center at Borrego Pass NM on the Navajo Nation, Community Seed Grant recipient.*

# 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



*Wickenburg-Prescott Tomatoes being processed for seed (and sauce!) in partner farmer Chef Molly Beverly's kitchen.*





*South Valley Melon growing in field of partner farmer Horton Nash.*

## 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 are abundant again, 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 selected through the Native American Seed Request, Partner Farmer Program, Community Seed Grants or rematriation programs.



*Mohave Flour Corn grown at NS/S Conservation Center.*

# Buy Seeds



Chacari

## Amaranth *Amaranthus* spp.

\$3.95

Approx. 0.3g/300 seeds per packet.

**Chacari-Mano de Obispo** *Celosia cristata*. Bishop's Hand. This ornamental cockscomb from the Mayo decorates graves for *Día 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**

**Chihuahuan Ornamental** *A. cruentus*. From the heart of the Chihuahuan desert in Mexico, it is called Sangre de Castilla, the "Blood of Noble Spain." The black seeds are edible and the leaves are used as greens. Tall plants with rich red blooms. **C001 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**

**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. Blond seeds from green-to-blond inflorescences. **C011 H L S**

**New Mexico** *A. hypochondriacus*. These variable 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**

**Weywi Cupeli** *A. cruentus*. An amaranth from Alamos in southern Sonora, Mexico. The leaves are green with red-tinged veins and the flowers are a bright fuschia. Seeds are black. **C019 H L S**



Chihuahuan Ornamental



Mexican Grain



New Mexico



Okite



Weywi Cupeli



All seeds are open-pollinated and non-GMO

## Bean — Common Bean *Phaseolus vulgaris* \$3.95

Approx. 15g/50 seeds per packet.

**Colorado Red** Beautiful large maroon-red beans, also called kidney beans but not quite the same shape or as large as kidney beans. Purchased back in 1985 from Dove Creek, a premier grower of bean varieties in southern Colorado, which is known for agriculture, especially beans. **PC211 H 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**

**New Mexico Bolitas** Pinkish-beige rounded pole beans grown for centuries by traditional Hispanics in northern NM. Faster cooking than pintos. Early-maturing, high-yielding. **PC024 H S**

**Ojito Bolita** From high elevation Ojito, New Mexico (7,500'). Super productive in a recent growout by our partner in southern Colorado. Originally collected in 1999. Quick cooking but not as round as older-style bolitas. **PC108 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 Azufrado** Medium-sized, egg-shaped, sulfur & beige colored seeds. Pole bean. A staple at many locations in the Sierra Madre. Distinctive flavor and smooth texture. Day-length sensitive, not suitable for planting in northern latitudes. **PC033 H S**

**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**

**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**



# Buy Seeds

## Bean — Common Bean *continued*

**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 sensitive, not suitable for planting in northern latitudes. **PC069 H L S**

**Walter Brandis Pinto** High desert pinto bean saved and grown by Walter Brandis at his family farm outside of Flagstaff since 1945. A semi-vining bean, it will send out runners but can be grown in field settings with nothing to climb. Productive heirloom treasure. **PC206 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*

**\$5.95**

Approx. 16g/15 seeds per packet.

**San Luis** From the little town of San Luis in far south-central Colorado, this fava was collected from a local farmer in 1995. First time available here! Plump pale green and tan seeds, quite productive in our Tucson winter grow-out. **FV024 H L S**

## Bean — Garbanzo/Chickpea *Cicer arietinum*

**\$3.95**

Approx. 6g/25 seeds per packet.

**Delores 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**

**Garbanzo del Norte** Pretty plants and good sized beans. From Vadito, NM at 8,000' but did well in our winter grow-out in Tucson. Tolerates light frost well. **U004 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*

**\$3.95**

Approx. 1g/25 seeds per packet.

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



Brandis Pinto

Witabuchali

Wepegi Mu:ñ

San Luis

Garbanzo del Norte

Rarámuri

Rarámuri Pinks



## Bean — Tepary Bean *Phaseolus acutifolius* \$3.95

Approx. 7g/50 seeds per packet.

**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**

**Rock Corral Canyon Wild** *Phaseolus acutifolius* var. *tenuifolius*. Originally collected in the Wild Chile Botanical Area in southern Arizona, home to other crop wild relatives including chiles, cotton, devil's claws, and squash. Reseeds freely – pods easily pop open and scatter seeds when dry. **PW103 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**

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

**Yoeme Brown** Colorful mixture of medium-sized tan-brown and pink-brown beans. Early-maturing, with both white and lilac flowers. Originally from a traditional Yoeme village on southern Sonora's coastal plain. Very productive in our 2022 growout in Tucson. **PT078 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.



Blue Speckled

Cocopah

Pinacate

Rock Corral Canyon

S'oam Pawi

Sonoran White

Yoeme Brown

# 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 *Capsicum annuum*

\$3.95

Approx. 0.1–0.3g/25 seeds per packet.

**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**

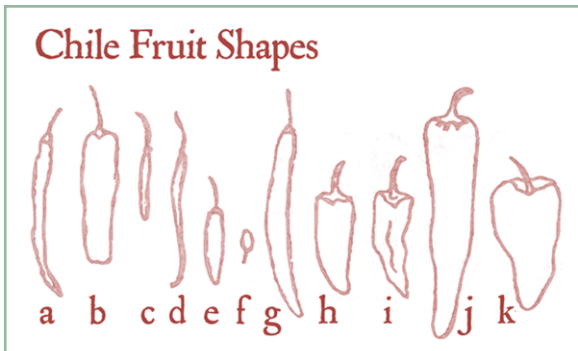
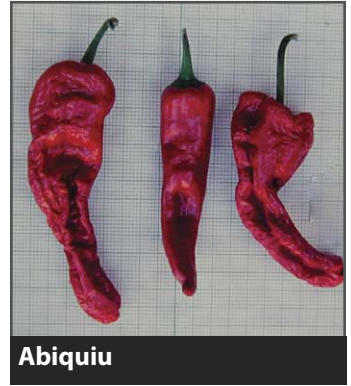
**Habanero** *Capsicum chinense*. Extremely hot with a fruity, citrus-like flavor! Orange, lantern-shaped fruits on plants that prefer warm, moist growing conditions. Handle with care! **TS328 H L N**

**Isleta** An exceptionally tasty native chile from Isleta Pueblo in New Mexico. Traditionally strung into ristras, then ground for chile powder. Mild-medium heat. 4–5" long. (j) **D015 H S**

**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**

**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**



# Buy Seeds

## Chile/Pepper *continued*



Isleta

**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**

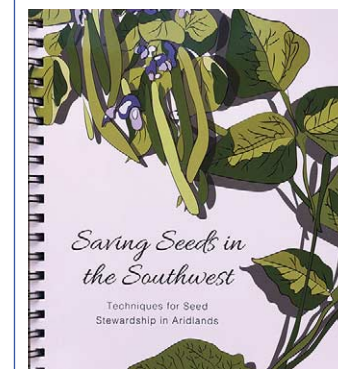
**Sandia** An anaheim-type collected in Albuquerque, New Mexico. This fleshy and smooth-skinned chile is used for rellenos, enchilada sauce, and stews. Sweet and fruity when red. Developed in the mid 1950s at New Mexico State University. (j) **D004 H S**

**Sinahuisa** From a Mayo *ejido* (communal farm) in Sonora, Mexico. The pods are 1.5–2 inches long and very fleshy. Similar to serranos. Good for container gardening. Our 2022 crop kept bearing through winter (with frost protection) and through 2023! (e) **D006 L 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**



San Felipe



### *Saving Seeds in the Southwest*

96 pages packed with seed saving techniques and info on crops for Southwestern gardens. Useful for both beginner and experienced seed savers.

English (2nd edition) **\$14.95**  
**PB2017** or Spanish (1st edition)  
**\$9.95 PB2019**



San Juan Tsile

### **Chiltepin** *Capsicum annum*

**\$5.95**

Approx. 0.1g/25 seeds per packet.

**Rio Sonora** The original seed was wild harvested near Babiacora on the Rio Sonora in Mexico at about 2,000 ft elevation. Small round bright red fruits. **DC007 L S**



Sinahuisa



Rock Corral Canyon

**Rock Corral Canyon** Seed for this variety came from a canyon near Tumacacori AZ in what is now the Wild Chile Reserve, in the northern most part of this chile's wild habitat. The small fruits are very hot. **DC026 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*

\$3.95\*

Approx. 10–18g/50 seeds per packet.

\*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'odham Blue and White June Corn** Selected from O'odham 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**

### 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**

**Mohave** From Parker AZ on the CRIT reservation. This fast-growing corn is traditionally used for boiling and cornmeal. Similar to Tohono O'odham 60-Day, possibly even faster to mature. Short plants and deep roots. **ZF010 L S**

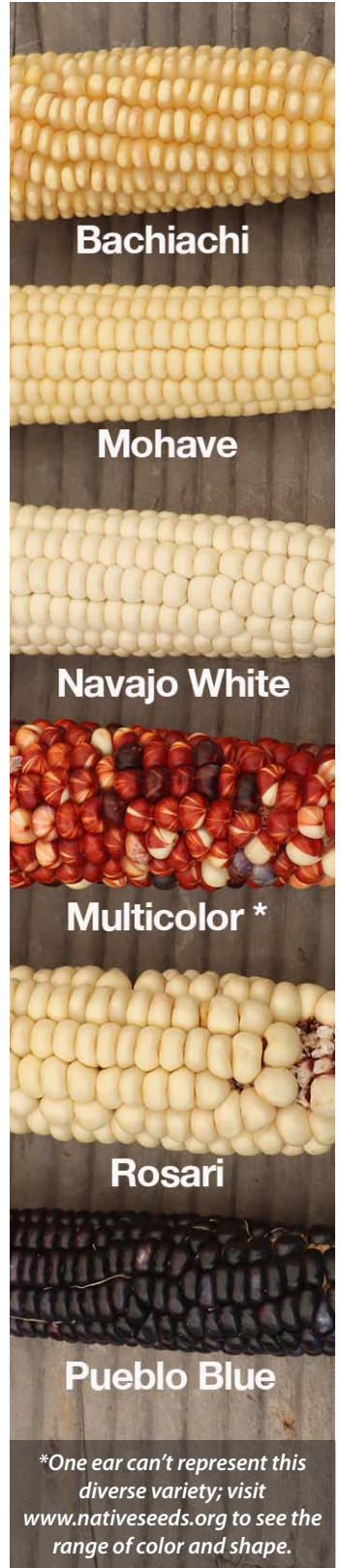
**Navajo White** Navajo seed saver Zach Ben remembers his family growing this corn in the Shiprock area since he was a child. Beautiful plump white kernels are traditionally pit roasted right on the cob then dried for multiple uses. Very tasty! **ZF014 H S**

**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. **TS367 H N**

**Rarámuri Multicolor** A beautiful and diverse mix of blue, white, and red chinmark kernels. Some ears single colors and some mixed. From a farmer near Creel, Chihuahua, over 7,500' elevation. First time listed in the catalog! **ZF205 H S** *Seed Saver Size available*

**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**



\*One ear can't represent this diverse variety; visit [www.nativeseeds.org](http://www.nativeseeds.org) to see the range of color and shape.

# Buy Seeds

## Flour Corn *continued*

**Smoik Hu:ñ** Tohono O'odham 60-Day. Extremely fast desert-adapted corn traditionally grown with summer rains in floodwater fields. Short (6-10") ears with white kernels on short stalks. Roasted and dried in the milk stage. Occasional blue and pink kernels. **ZF016 L S**

**Velarde Blue** Recently grown by a partner farmer in Velarde who was glad to see this corn return to the Espanola Valley in New Mexico after a long absence. These floury kernels are blue, black and turquoise on ears from 6-12" long. **ZF025 H S Seed Saver Size available**

## 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**

## 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.

**Flor del Rio** Multi-colored kernels on small ears (2-6 inches). Some plants have deep burgundy stalks and cobs and high concentrations of health-promoting carotenoids and anthocyanins. From Velarde, New Mexico, on the Rio Grande. **ZP093 H S**

**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**



\*One ear can't represent this diverse variety; visit [www.nativeseeds.org](http://www.nativeseeds.org) to see the range of color and shape.



All seeds are open-pollinated and non-GMO

## Seed Saver Size Packets

Corn is a unique plant and requires seed savers to grow 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 5 varieties, this size counts as 5 packets in the Native American Seed Request Program. \$15.50 per packet.

**Casados Native** ZL072.SS    **Glass Gem** ZP103.SS  
**Ki:kam Hun** ZL152.SS    **Rarámuri Multicolor** ZF025.SS  
**Reventador** ZP092.SS    **Velarde Blue** ZF025.SS

## 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**

**Cowpea** *Vigna unguiculata* **\$3.95**

Approx. 5g/25 seeds per packet.

**Bisbee Black** Originally from Bisbee, Arizona, given to a truck driver who passed them on to a NS/S member in Missouri. Solid black seeds, a good producer in the low desert. **V001 H L S**

**Caje Muni** Also called Guarijio Muni Café. A gray speckled bean from Torero 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**

**Tetepeche 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**

**Tuk Wupoikam** Also called Mun Poso. The small white beans have black and brown eyes, and the name means "black eyes it has". Originally from the Pima Bajo living near the Rio Yaqui in Onavas, Sonora. **V009 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 splotted on white. Excellent for green beans in the low desert. Fast maturing. **V006 H L S**



Bisbee Black

Caje Muni

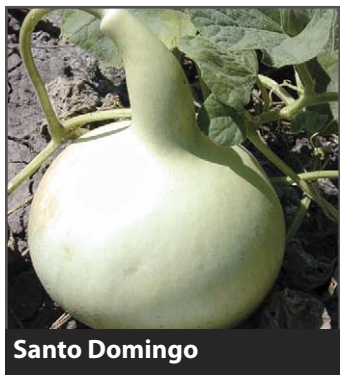
Mayo

Tetepeche

Tuk Wupoikam

U'us Mu:n

# Buy Seeds



## Gourd Shape Key



Letters at the end of descriptions refer to this key — all shapes may not be currently available.

## Cotton *Gossypium hirsutum*

\$5.95

Approx. 1.5g/25 seeds per packet.

**Davis Green** *G. hirsutum* x *G. Barbadense*. 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**

**Sacaton Aboriginal** Grown by the Akimel O'odham for food and fiber until 1900. Padre Kino noted extensive cotton fields and use of the fiber for weaving into clothing and blankets. This variety, related to Hopi cotton, was maintained by the Field Station in Sacaton for many years under the name Sacaton Aboriginal. **H002 L S**

## Cucumber *Cucumis sativus*

\$3.95

Approx. 0.8 g/30 seeds per packet.

**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** This classic heirloom variety consistently produces through hot and cool weather. 8–9", slicing cucumbers. Disease resistant. Organically grown. **TS315 H L N**

## Gourd *Lagenaria siceraria*

\$3.95

Approx. 1.5–3.5g/15 seeds per packet.

**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**

**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**

**Santo Domingo** Dipper gourds with short handles, though a few long-handled types may also appear. From Santo Domingo Pueblo, New Mexico. (j,g) **M008 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 *huazontle*, 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**

**Lacinato Kale** *Brassica oleracea*. Ready 50–60 days from transplanting. Dark blue-green savoyed leaves. 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 Garcia. 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 Mal-low, these plants are easy to grow and love the summer heat, even in the low desert. Grown widely in Africa and Asia, and used as food since 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**



Atlixco Quelite



DiMeglio Arugula



Magdalena Acelgas



Mostaza Roja

# Buy Seeds

## Greens *continued*



Rarámuri Mostaza

**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**



Guarijío Conivari

## Herbs [Packet sizes vary, see info under each entry.](#) **\$3.95**

**Epazote** *Dysphania ambrosioides*. Aromatic foliage has a distinct and delicious flavor used to season beans, soups, shellfish, and other dishes. It reduces the flatulence caused by beans. Use only the long, lanced leaves. Its strong scent can also help repel insects in the garden. [Approx. 0.1g/200 seeds per packet.](#) **HB015 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**



Mrs. Burns' Lemon Basil

**Guarijío 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**

**Magdalena Cilantro** *Coriandrum sativum*. A family heirloom from Magdalena, Sonora, donated to NS/S by Jesus Garcia. Deep green leaves with good cilantro flavor. Should be planted into cool soil. [Approx. 1g/100 seeds per packet.](#) **HB017 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

**Rarámuri Chia** *Salvia tiliaefolia*. 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**



All seeds are open-pollinated and non-GMO

## Lettuce *Lactuca sativa*

\$3.95

Approx. 1g/700 seeds per packet.

**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 Salad-bowl, 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**

## Luffa *Luffa operculata*

\$5.95

Approx. 1g/25 seeds per packet.

**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 during the summer monsoons and through fall. **M012 H L S**

## Melon *Cucumis melo*

\$3.95

Approx. 1g/25 seeds per packet.

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

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

**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**

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

**Mayo Minol** A sweet, yellow-to-orange fleshed melon dry-farmed by a Mayo grower in El Saneal, Sonora. Collected in the mid 1980s. Very tasty! **F001 H L S**



Wild Luffa



Chimayo



Esperanza de Oro



Hopi Casaba

# Buy Seeds



Isleta Pueblo

## Melon *continued*

**O'dham Ke:li Ba:so** A favorite of Tohono O'dham and Pima low desert farmers. Fruits are casaba type with light green flesh; skin turns yellow when ripe. Sweet and tasty! **F005 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**

**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 S**



O'dham Ke:li Ba:so

## Okra *Abelmoschus esculentus*

**\$3.95**

Approx. 2g/25 seeds per packet.

**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 of Texas. Good in gumbo or cut and fried. Not slimy/stringy when cooked. Large pods on plants up to 5'. **OK004 H L S**

**Texas Hill Country** This attractive heirloom has colorful bronze-red stems, and red-tinged fruit when sun-exposed. Produces well in summer heat on 5-6' plants. Slender pods can be eaten raw or cooked. "Really strong producer!" say the folks at Tucson Village Farm. **OK003 H L S**



Mayo Minol

## Onion *Allium cepa*

**\$3.95**

Packet sizes vary, see info under each entry.

**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'itoi Sivol** These wildly popular and prolific multiplier onions were likely an early introduction to southern Arizona by the Spanish. Mild shallot-like bulbs and slightly spicy greens. Very easy to cultivate. In the low desert, grow from monsoon through late spring. In cooler regions their growth is in summer. The name l'itoi signifies the Elder Brother, who is the creator deity in Tohono O'dham 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**



Santo Domingo Native



## Panic Grass *Panicum sonorum*

\$3.95

Approx. 0.5g/500 seeds per packet.

**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! **O001 H L S**

## Pea *Pisum sativum*

\$3.95

Approx. 10g/50 seeds per packet.

**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**

**Rarámuri Chicharos** From the Sierra Madre in northern Mexico. Grown along the edges of Rarámuri bean and corn fields. Plant in early spring in cooler climates. Pick very young for fresh eating; traditionally used as a soup pea. **Q002 H L S**

**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**

**Yoquivo del Sur** A beige, smooth soup pea from a remote region near Yoquivo del Sur, mountainous Rarámuri country in southern Chihuahua, around 7500’ elevation. Similar to Chicharos. **Q021 H L S**

## Radish *Raphanus sativus*

\$3.95

Approx. 4g/475 seeds per packet.

**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**



Beck’s Gardenville



Eagle Pass



Texas Hill Country



Rarámuri Chicharos



Panic Grass



I'toi Sivol

# Buy Seeds



Benne

## Sesame *Sesamum indicum*

\$3.95

Approx. 2g/300 seeds per packet.

**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*

\$3.95

Approx. 2g/75 seeds per packet.

**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**

**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**

**Maizeña** Raràmuri Popping Sorghum. White seed collected from Batopilas Canyon. Seed can be used for popping like popcorn, and eaten as a snack or ground into flour. **S005 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**

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



Apache Red



Gila River Caña

## Squash *Cucurbita* spp.

\$3.95

Approx. 4.5g/15 seeds per packet unless noted otherwise.

**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 Raràmuri farmer at the bottom of Copper Canyon. Small to medium-sized fruits, light orange, very sweet flesh. **EA004 H L S**



Texas Black Amber



Calabaza de las Aguas

**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**



All seeds are open-pollinated and non-GMO

## Squash *continued*

**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 Blusher** *C. maxima*. The fruits are round to elongated in shape and the white skin blushes pink when fully ripe. The apricot colored flesh is firm and slightly sweet. Good keepers. From Mayo farmers near the Gulf of California in Sonora. **EX001 H L S**

**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**

**Rarámuri Pumpkin** *C. pepo*. Pumpkin-shaped medium sized fruits are cream, green, yellow, and orange with striping. Some solid colors present. Sweet pale to dark orange flesh, great tasting. Abundant seeds great for roasting. **EP042 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**

**Yoeme Segualca** *C. moschata*. Collected from the Yoeme village of Vicam, Sonora near the coast of the Gulf of California. Fruit are large, muted-orange colored, and fluted with a flattened shape. Excellent taste. Requires a long growing season. **EM040 H L S**



Mayo Blusher



Mayo Kama



Rarámuri Pumpkin

## Sunflower *Helianthus spp.*

**\$3.95**

Approx. 2g/25 seeds per packet unless noted otherwise.

**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**

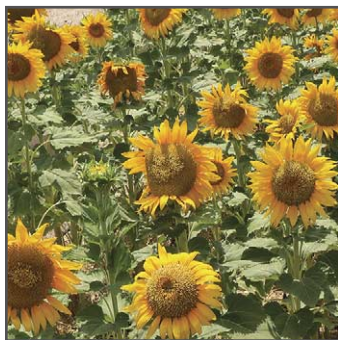


Chi'gona Yehinna



Yoeme Segualca

# Buy Seeds



Fort Apache

## Sunflower *continued*

**Havasupai Striped** From the bottom of the Grand Canyon. Long narrow seeds. Plants grow quite tall, 8 feet or more, some with multiple flower-heads and some with large single heads. Their height makes them susceptible to wind damage in the low desert. **I002 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 on branching plants. Occasional plants with yellow or red flowers. Blooms midsummer to first hard freeze. Attracts beneficial insects. **Approx. 1g per packet. WF051A \$3.00**

**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'. **I003 H L S**



Havasupai Striped

## Tobacco *Nicotiana rustica*

**\$5.95**

Approx. 0.1g/125 seeds per packet.

**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. Yellow flowers. **N001 H L S**

## Tomatillo *Physalis philadelphica*

**\$3.95**

Approx. 0.1g/25 seeds per packet.

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

**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**

**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**



Mexican Sunflower



Punche Mexicano

**Toma Verde** 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**



Tsöqa'qawu



## Tomato *Solanum lycopersicum*

\$3.95

Approx. 0.1g/125 seeds per packet unless noted otherwise.

**Chiapas Wild** *S. lycopersicum* var. *cerasiforme*. From southern Mexico, the fruits are sweet and flavorful. Fruit size is typically half an inch in diameter, borne on sprawling bushes. Self-seeding. Indeterminate. **TM004 H L S**

**Chichiquelite** *S. melanocerasum*. Not actually a tomato but a solanum cousin. Collected from a Mayo community in Sonora, Mexico. Commonly called the garden huckleberry, the leaves are cooked and the shiny black berries are edible. 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**

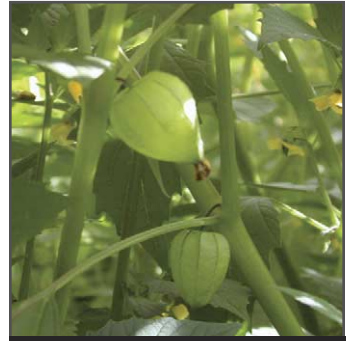
**Ciudad Victoria** *S. lycopersicum* var. *cerasiforme*. Vigorous vines produce ample leaves to shade the ½" diameter fruit. No shade cloth needed even in the midst of Tucson summer. Abundantly productive with bright, slightly acidic, classic tomato flavor. From dooryard gardens in Ciudad Victoria, Tamaulipas. Indeterminate. **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. (We have noticed that there may be some instability in this cross, as foliage sometimes has the look of one or the other parent varieties). **TS340 H L N**

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



Tepehuan



Chichiquelite



Ciudad Victoria



Texas Wild Cherry



Punta Banda



Flamenco

# Buy Seeds & Seed Saving Supplies



Kawayvatnga

## Watermelon *Citrullus lanatus*

\$3.95

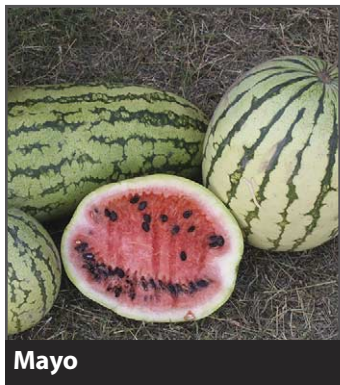
Approx. 1.5g/15 seeds per packet.

**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**

**Kawayvatnga** Hopi Red. This watermelon variety came from Moenkopi on the Hopi Nation. Variable fruits are mostly round but sometimes oblong, and striped or solid green. Flesh is usually red, occasionally yellow. Very sweet and tasty. **G001 H L S**

**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**

**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**



Mayo

## Wheat *Triticum aestivum*

\$3.95

Approx. 28g/700 seeds per packet.v

**Baart** The southwest’s leading variety of wheat in the early 1900s. Tall heirloom spring wheat introduced from Australia by the AZ Ag Experiment Station. Kernels are white, semi-hard, and excellent for milling. **WH002 H L S**

**Emmer** An ancient heirloom wheat variety from the Middle East, this grain is often called farro in its food form. Used as a whole grain/wheat berry or ground into flour for bread. Dehulling 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. Easily dehulled white kernels are soft and used as wheat berries and to 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

## Get your seed supplies!

Gardeners and farmers play an important role in conserving agricultural biodiversity by growing and saving seeds. Check our website at [nativeseeds.org/ss-supplies](http://nativeseeds.org/ss-supplies) for tools needed to save and store your seeds: Self-sealing seed packets, blossom bags, corn ear shoot and tassel bags, and foil packets for long-term storage.





# Seeds at Risk: Every Gift Counts

Dear Friend,

Imagine a world where you can't choose the seeds you want for your garden. Where what you plant is limited — *just one variety of tomato to choose from, only two types of melon.*

*Every year crop varieties are lost.*

*Heirloom seed diversity is vanishing at an alarming rate.*

**You can change that. Even a modest gift will help protect these endangered seeds.** Seeds like the Punta Banda Tomato, or Melon Mexicano — heirloom fruits and vegetables that have thrived for generations need your support.

*Don't let them vanish —*

*Your gift could be their future.*

Please donate today. Use the envelope on page 28, or give securely online at [nativeseeds.org/donate](https://nativeseeds.org/donate).

With deepest appreciation,



Lissa Marinaro  
Marketing & Development Director





# 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**



Desert Bluebells



Desert Globemallow



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**



Firewheel



Butterfly Weed



California poppy and Lupines



## Food and Gifts

All of our merchandise and seeds are available online at [nativeseeds.org](http://nativeseeds.org)

NS/S sells art by Indigenous artists of the Southwest, including; Tohono O'odham basketry, Zuni jewelry and carvings, and Mata Ortiz pottery. In doing so, we promote traditional arts and crafts of the Native communities from which many of the NS/S collection seeds originated. Your purchases not only support these artists, but also generate resources for our seed programs and conservation efforts. Shop online at: [nativeseeds.org](http://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.

Zuni carvings, also known as "fetishes", are small animal sculptures made primarily from stone but also from shell and other natural materials and are handcarved by Zuni artisans. Native Seeds/SEARCH is pleased to present this new collection and to represent work created by these talented artists. Hummingbird (above) by Brandon Phillips.





## 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, Chilttepic. The name refers to the kind of hot that instantly jump-starts your taste buds the way a flame ignites dry paper.

1/4oz. bag **CS009 \$7**  
1oz. bottle **CS012 \$20**

*Don't forget your molinito! Handmade from Ironwood, perfect for crushing this fiery little chile before adding to any dish.*

**Chile-shaped Chiltepin Grinder (Molinito) CS004 \$24**



## Pantry Items

### Los Chileros Posole, Organic Blue Corn

12 oz. package. **LC007 \$7**

### Val's Traditional Navajo Frybread Mix

1.7 pound bag. **VF100 \$11**

### Sky Island Anasazi Bean Soup Mix

Makes four servings. **CB012 \$14**



## 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](mailto: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:**

15 packets or less \$4.95

15–30 packets \$7.95

**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.





# 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](http://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.)	Seed Saving Tips
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 <b>minimum</b> 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		in Low Desert*		in High Desert*		How to Plant		How to Save Seeds			
				Depth (in.)	Distance (in.)	Gardening Tips	Edible parts*	Pollination method*	Minimum population	Isolation (ft.)	Seed Saving Tips
Dill	F, Esp	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	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	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	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	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	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	LSp	1/4"	6"			I	20–50	1,600'+	Require 8–10 weeks below 54° to trigger flowering
Onion: Bunching	LSu, F	LSp	LSp	Seed: 1/4" Bulb: 1"	6"			W	5–25	1,600'+	Harvest when seed bracts turn light tan and dry
Orach	LF, Esp	ESp	ESp	1/2"	Thin to 24"	Prefers cool temps for germination		S, I	5–10	20'	Stop watering when pods have started to dry
Panic Grass	M	LSp	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	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](https://nativeseeds.org/NASR) to register
- \* Email your request to [orders@nativeseeds.org](mailto: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.

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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.

## 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

**Sacramento Mountains Spinach** [Greens] *Atriplex hortensis*. A "mountain spinach" collected in Mescalero Apache territory of New Mexico's Sacramento Mountains. Mild tender leaves with a hint of salty flavor are easy to grow. Approx. 1g/50 seeds per packet. **GR019 H L S**

**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 28, **Chi'gona Yehinna** p 29, **Fort Apache** p 29, *more available online*



Apache Giant

## 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, **Guarijio Conivari** p 24, **Sagui** p 27, *more available online*



Chuchuni Sunu

## Hopi

**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**

**Maasi Hatiquo** [Bean–Lima] *Phaseolus lunatus*. "Hopi Gray Lima." Light beige beans, plain or mottled with black. Seeds sometimes sprouted and used in ceremonies. May have good resistance to Mexican Bean Beetle. Approx 18g/25 seeds per packet. **PL080 H L S**

# Native Access



Tawaktsi

**Sakwapu** [Corn–Flour]. *Zea mays*. “Hopi Blue.” Deep-rooted, drought-tolerant plants. Blue kernels are ground to make ceremonial piki bread. Dry-farmed below the Hopi mesas. Plants tend to be short (less than 5 ft. tall with tassels). [Approx. 14g/50 seeds per packet.](#) **ZF029 H L S**

**Tawaktsi** [Corn–Sweet Corn] *Zea mays*. Small white ears from Hopiland. Traditionally this variety is harvested in the milk stage, it is dry-roasted in a pit oven, and then rehydrated when ready to use. Very short plants. Rapidly maturing and very prolific. [Approx. 10g/50 seeds per packet.](#) **ZS101 H S**

See also [Komo](#) p 12, [Hopi Casaba](#) p 25, [Tsöq’a’qawu](#) p 30, [more available online](#)

## 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**

**Chapalote** [Corn–Popcorn] *Zea mays*. 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-kerneled, with slender ears. Plants are very tall and late-maturing. Makes a sweet meal excellent for pinole. Can also be popped. [Approx. 10g/50 seeds per packet.](#) **ZP090 L S**

**Mayo Warty Bule** [Gourd] *Lagenaria siceraria*. Grown in Piedras Verdes, Sonora, Mexico. Unique gourds, used for canteens or water jugs, have “warts” or pebble-like knobby growths around the bulbs. (shapes d,h: see diagram on p 22) [Approx. 3g/15 seeds per packet.](#) **M028 L S**

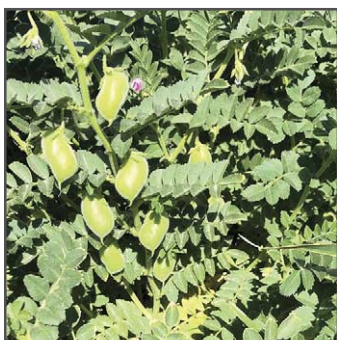
**Mayo/Yoeme Deer Dance Rattle** [Gourd] *Lagenaria siceraria*. Fruit shapes vary slightly from tear-drop to short-handled dipper. Used to make rattles for the Deer Dance. (shapes d,h: see diagram on p 22) [Approx. 3.5g/15 seeds per packet.](#) **M031 L S**

**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, [Mayo Speckled](#) p 21, [Mayo-Yoeme Basil](#) p 24, [Wild Luffa](#) p 25, [Mayo Minol](#) p 25, [Mayo Kama](#) p 28, [Mayo Blusher](#) p 29, [Chichiquelite](#) p 30, [Mayo Watermelon](#) p 32, [more available online](#)



Maricopa



Mayo Winter Bean



Chapalote



Mayo/Yoeme Deer Dance



Seed varieties are listed here by tribe. Visit [nativeseeds.org/NA](http://nativeseeds.org/NA) to see the varieties listed in order by crop type.

## Mountain Pima

**Mountain Pima Cristalino de Chihuahua** [Corn–Flour/Flint] *Zea mays*. From the Sierra Madre in Chihuahua, Mexico. Large, slender ears with pearly white kernels. An all-purpose corn, makes good tortillas. Approx. 16g/50 seeds per packet. **ZT030 H S**

**Totahu:n** [Corn–Flour/Flint] *Zea mays*. Mountain Pima Maiz Ancho. Also called Komlya Huna or Li'i To A Huun. A white flour corn from the Mt. Pima who live in mountainous areas of Sonora and Chihuahua. Kernels are mostly floury, flat and wide (ancho). Approx. 18g/50 seeds per packet. **ZL056 H S**

See also **Kokoma** p 13, **Vayitos Bolas** p 14, **Onavas Red** p 28, **Mountain Pima Tomatillo** p 30, *more available online*



**Papante**

## Navajo

**Navajo–Ute Mountain Blue** [Corn–Flour] *Zea mays*. This blue flour corn has been grown by the Ute Mountain Utes in the Four Corners region since the 1920s. The seed originally came from the Navajo near Many Farms, NM. Approx. 12g/50 seeds per packet. **TS368 H N**

**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**

See also **Navajo White** p 19, **Navajo Copper** p 20, *more available online*



**Cristalino de Chihuahua**

## 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 Baw – Santa Rosa** [Bean–Tepary] *Phaseolus acutifolius*. 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** [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 Tohono O'odham village of Big Fields. Approx. 7g/50 seeds per packet. **PT109 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**

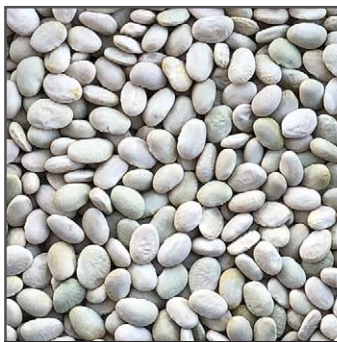


**Navajo–Ute Mountain Blue**



**Navajo Mix**

# Native Access



S'toti Pawi—Big Fields

**O'dham Small Bilobal** [Gourd] *Lagenaria siceraria*. Smallish gourd (6–10" long) with small upper and larger lower chamber. Used for rattles, bird-houses. From New Fields on the Tohono O'dham Nation. (shape c: see diagram on p 22) [Approx. 5g/15 seeds per packet](#). **M021 L S**

**Wapko** [Gourd] *Lagenaria siceraria*. O'dham Dipper, from Topawa on the Tohono O'dham Nation. Long-necked with a bulb at the base, these gourds range from 8" to 18" long. (shape g: see diagram on p 22) [Approx. 2.5g/15 seeds per packet](#). **M020 L S**

**Tohono O'dham Ha:l** [Squash] *Cucurbita argyrosperma*. A very heat tolerant and rapidly maturing squash from the Tohono O'dham Nation. Prized for the immature fruits, Ha:al mamat (children), used like zucchini. Mature fruits have light orange flesh, mild flavor, a starchy texture, and store well. [Approx. 2.5g/15 seeds per packet](#). **EA014 L S**

See also [Wepegi Mu:n p 14](#), [S'oam Pawi p 15](#), [O'dham Blue and White June p 19](#), [Smoik Hu:ñ p 20](#), [Ki:kam Huun p 20](#), [U'us Mu:n p 21](#), [Sacaton Aboriginal Cotton, p 22](#), [Ke:li Ba:so p 26](#), [I'toi Sivol p 26](#), [Gila River Kaña p 28](#), [Gila Pima Ha:l p 28](#), [Pima ClubWheat p 32](#), [more available online](#)



Domesticated Multiclawed

## Paiute

**Paiute** [Amaranth] *Amaranthus cruentus*. From a garden on the Kaibab Southern Paiute Reservation in southern Utah. Edible seeds and leaves. Red inflorescences with long trailing branches. Red stems with leaves from deep green-red to re. [Approx. 0.3g/300 seeds per packet](#). **C009 H S**

[More available online](#)



O'dham Small Bilobal

## Pueblo

**San Ildefonso** [Bean—Fava] *Phaseolus vulgaris*. 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**

**Zia Pueblo Mix** [Corn—Flour] *Capsicum annum*. From the same farmer as for our regular Zia Pueblo chile, but a cross between the local chile and a larger, fleshier chile from Ignacio, Colorado, which is a high elevation for a chile. Similar to an Anaheim. [Approx. 0.3g/25 seeds per packet](#). **D060 H S**

**Jemez Blue** [Chile] *Zea mays*. Lovely deep blue kernels borne on red cobs and white cobs. This beautiful blue corn from Jemez Pueblo was grown at the farm of Bidii Baby Foods LLC, a Navajo owned and operated business on the Navajo Nation. [Approx. 12g/50 seeds per packet](#). **ZF116 H N**



Paiute



San Ildefonso



Zia Pueblo Mix



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

**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**

**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 Pueblos. 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 17, [San Juan Tsile](#) p 18, [Pueblo Blue](#) p 19, [Santo Domingo Rainbow Corn](#) p 19, [Isleta Pueblo Melon](#) p 25, [San Felipe Melon](#) p 26, [Santo Domingo Native Melon](#) p 26, [more available online](#)



Nambe White



Cochiti



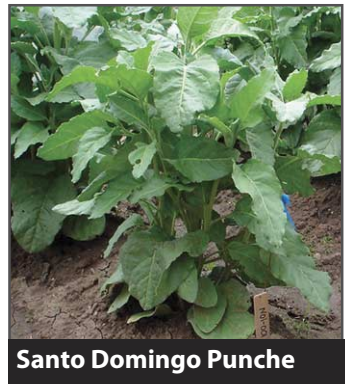
Acoma Pumpkin



T' Uwi' In



Toa Ke Tsi Tokia



Santo Domingo Punche



# Native Access



**Rarámuri Mantequilla**

## 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**

**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 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**



**Kori Sitakame**

**Kori Sitakame** [Chile] *Capsicum annuum*. Produces 3" long thin-walled smooth-skinned triangular fruit that are almost translucent when dry. Medium to hot spice level. From highlands in Chihuahua. [Approx. 0.3g/25 seeds per packet.](#) **D033 H L S**

**Ordoño** [Chile] *Capsicum annuum*. 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**



**Ordoño**

**Rarámuri Tuxpeño** [Corn—Dent] *Zea mays*. Productive medium to large ears with white, dented kernels. Collected around 5500' elevation but usually grown a bit lower within the canyons of the Sierra Tarahumara. A general purpose corn used for elotes, tamales and tortillas. [Approx. 19g/50 seeds per packet.](#) **ZD090 H L S**

**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 Chomo** [Corn—Flour/Flint] *Zea mays*. Similar to Rarámuri Chiquita but from a neighboring village in the Sierra Madre. Beautiful Onaveño land race with yellow or white kernels on long, slender cobs. [Approx. 13g/50 seeds per packet.](#) **ZT035 H S**



**Rarámuri Tuxpeño**



**Rarámuri Chiquita**



**Maiz Caliente**

Seed varieties are listed here by tribe. Visit [nativeseeds.org/NA](http://nativeseeds.org/NA) to see the varieties listed in order by crop type.

**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**

**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, [Bachiachi](#) p 19, [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](#)



**Rarámuri El Cuervo**

## 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**

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

**Yoeme Vayo** [Bean–Common] *Phaseolus vulgaris*. An early maturing, productive pole bean from a Yoeme village in Ures, Sonora. Medium size beige seeds with vein pattern. [Approx. 15g/50 seeds per packet.](#) **PC097 H L S**

See also [Mayo/Yoeme Basil](#) p 24, [Mayo-Yoeme Deer Dancer](#) p 50, [Sinahuisa](#) p 18, [Yoeme Segualca](#) p 29, [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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