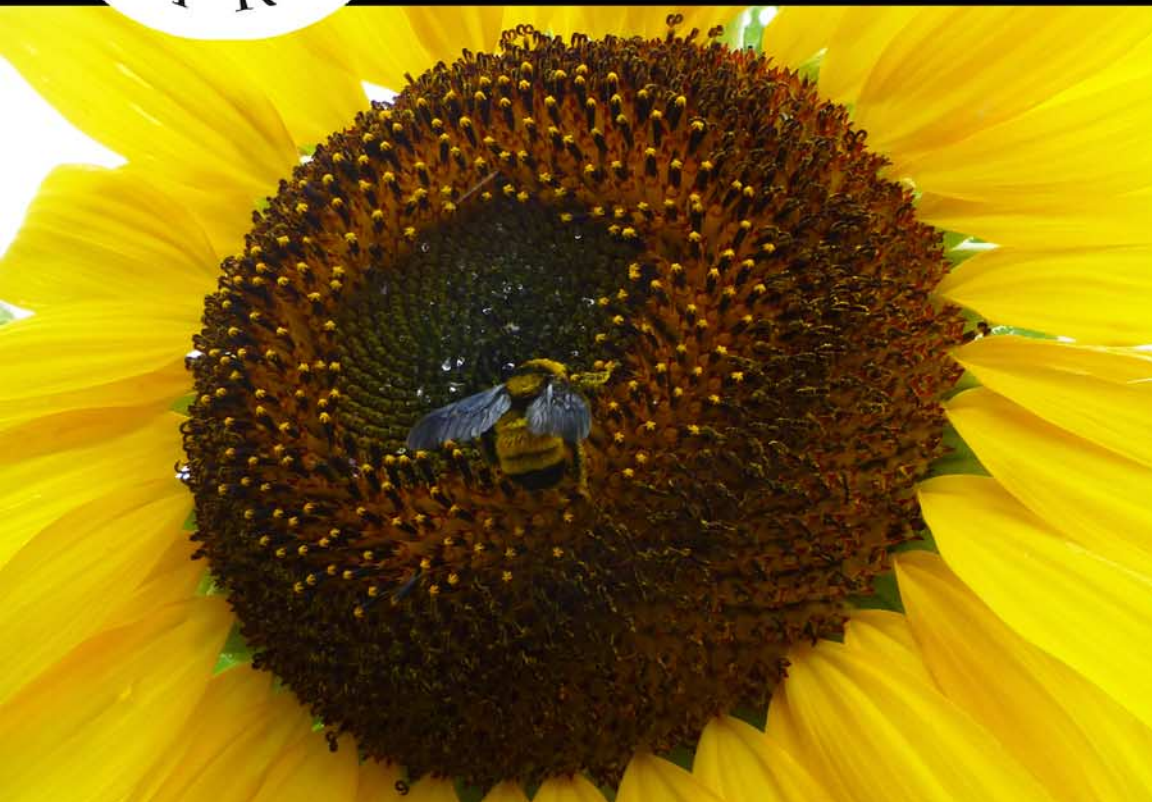




Seedlisting 2015





Seed Collections

Start Your Seed Collections Here! These collections are designed to give you a set of fabulous varieties at a reduced price. Each variety is individually packaged. Substitutions may become necessary. Check our website for a complete list of seeds included: nativeseeds.org.

Chiles A selection of chiles and chiltepinos representing the diversity of shapes, colors and heats within our offerings. 9 pkts **SC001 \$24.95**

Container Garden Herbs and vegetables chosen for their suitability in container or small gardens. 9 pkts **SC006 \$24.95**

Herb Garden Herbs such as basil, cilantro and dill to bring beauty, fragrance and flavor to your garden and kitchen. 9 pkts **SC007 \$24.95**

NEW! Heritage Some of the most popular seeds from the NS/S Seed Bank Collection representing the diverse peoples of the Southwestern US and Northwest Mexico. Includes a selection of corn, beans, and squash (the three sisters), and a chile, melon, gourd, and amaranth. Appropriate selections for low and high desert regions. 8 pkts **SC008 \$24.95**

NEW! Low Desert Wildflower Includes individual 1 g packets of annual and perennial wildflower varieties native to the low desert that bloom from spring to fall. Wildflowers provide important food and habitat for pollinators as well as add splashes of color to your garden. 8 pkts **SC009 \$14.95**

Monsoon Great low desert crops that perform well when planted during the summer monsoon, including tepary bean, cowpea, cucumber, and watermelon. 9 pkts **SC004 \$24.95**

Southwest Cool Season Garden Varieties for desert gardens maturing in the cool season, including carrot, cilantro, kale and lettuce. 12 pkts **TS601 \$29.95**

Southwest Warm Season Garden Melon, onion, eggplant and tomato highlight this collection for desert gardens maturing in the warm season. 12 pkts **TS600 \$29.95**

Complete Garden Collection

Each waterproof, sealed, recycled plastic can contains 29 individual packets of open-pollinated vegetable, herb and native wildflower seeds selected for both winter and summer gardens in the low or high deserts of the Southwest. Suitable for other climates as well. Suitable for long-term storage and seed saving. Includes a copy of Basic Seed Saving. These are the seeds we would want in a survival situation. Seed packages are sized for an average-sized family garden. **\$74.95 TS604**



Ancient Seeds for Modern Needs...



Native Seeds/SEARCH (Southwest Endangered Aridlands Resource Clearing House) is a nonprofit organization working to conserve and promote arid-adapted crop diversity to nourish a changing world. Since our founding in 1983, we have been working towards this mission by conserving, distributing and documenting the adapted and diverse varieties of agricultural seeds, their wild relatives and the role these seeds play in cultures of the American Southwest and north-west Mexico.

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

This work has never been more important. Under the industrial food paradigm, only a handful of companies control a majority of the global seed market and ultimately the food supply. Genetic diversity in our crops is disappearing and food security is being threatened. But through your support there are things we can do to create a more delicious, diverse and abundant world — one seed at a time.

Join us in the important work of saving seeds and helping to preserve the crop heritage of the Southwestern region. Become involved in our efforts by becoming a member or donating to Native Seeds/SEARCH. Please use the form on page 54 to join our mission and help conserve important agricultural resources for global food security as well as a priceless collection of cultural heritage.

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Our Seeds

NS/S provides only **open-pollinated** (OP) varieties. OP varieties will breed true from seeds, meaning the seed saved from the parent plant will grow with the same characteristics. Seeds from the NS/S Seed Bank (indicated in this listing with the SB symbol) are **landrace** or **heirloom** varieties with a long historical connection to the Greater Southwest. Landraces are farmer-developed varieties of crop plants that are adapted to particular local environmental conditions. Heirlooms are similar to landraces in that they are grown and shared over several generations.

We are dedicated to providing the highest quality seed available. All seeds offered here have passed germination tests. All of our seeds are untreated and allowable for use in certified organic programs.

A majority of the seeds offered by NS/S are produced at our Conservation Farm in Patagonia, AZ. While we are not USDA certified organic, our growing practices meet and often exceed the standards for organic certification. Please contact us if you have any questions about the specific growing conditions of any seed offered by NS/S.

NS/S is a member of the Safe Seed Initiative. We do not buy, sell or use genetically modified seeds, nor do we support the patenting of seeds. Our seeds can be considered **GMO-free** and we take efforts to ensure that they are not cross-pollinated by GMO or hybrid seed stock. We believe in free access to crop diversity and support the rights of indigenous communities to benefit fairly from the crops and associated knowledge they developed. Any 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 Policy

When placing an order for seeds, please remember NS/S is a nonprofit conservation organization. We have limited quantity of some seeds and may need to limit your order. On occasion it may be necessary to substitute seed varieties. Please contact us if you are unsatisfied with your seeds or if you would like additional information to help with your selections. Additional information and diversity at nativeseeds.org.

Seed Bank and Conservation Farm

Native Seeds/SEARCH maintains a regional seed bank with approximately 1,900 accessions from over 100 species wild crop ancestors and domesticated crops used as food, fiber and dye. Each of these accessions is genetically distinct, having developed and adapted to specific ecological and cultural niches. The conserved accessions have a long historical connection to the Greater Southwest and represent the rich agricultural heritage of the region. This repository of seeds ensures that these resources remain viable and available to farmers for generations to come. Varieties with declining germination rates are regrown at the NS/S Conservation Farm in Patagonia, AZ in isolation to maintain genetic purity. We make that diversity available to farmers and gardeners when the production of new healthy seeds results in excess beyond the requirements to maintain viable samples in the seed bank. Distribu-

tion of the seeds and encouragement that they are saved and stewarded by growers also helps to ensure their maintenance. NS/S uses both approaches, a regional seed bank and promotion of local seed saving, to preserve biodiversity.

In addition to growing out seeds for the NS/S seed bank, the Conservation Farm serves as a research and demonstration site for sustainable regional agriculture and local seed saving. We are committed to the ecologically sound stewardship of the farm, i.e. managing its soil, water, insect and plant resources in a manner that is rooted in the understanding and application of sound ecological principles.

You are encouraged to visit our Seed Bank and Conservation Farm and learn more about our processes. Visit nativeseeds.org for opportunities.

How to Read this Seedlisting

HIGH desert: >3,500 ft and

LOW desert <3,500 ft

Refer to the origin of the seed varieties and what is suitable based on our experiences in Tucson and Patagonia, AZ. Often plants can be grown beyond these ranges and if you experiment we encourage you to report back to us!

SEED Bank

Varieties that are formally conserved in the NS/S seed bank. They are considered landraces, heirloom, or crop wild relatives with a long historical connection to the Greater Southwest. Varieties lacking this designation represent other open-pol-

inated varieties that contribute to the region's agricultural landscape.

FAVORITES

The most essential seed varieties in our gardens.

MEMBERS Only

Indicates varieties that are in low supply and only available to NS/S members, including the Native American Seed Program. Details are on pg. 11.

BULK Seeds Available

Indicates varieties where bulk quantities (4 oz., 8 oz., and 1lb) are available. Please call or visit nativeseeds.org for pricing.

Community Seed Grants

With your support in 2014, we donated over 2,400 seed packets to 104 organizations!

Native Seeds/SEARCH is pleased to offer small donations of our seeds to eligible organizations in the Greater Southwest region. These Community Seed Grants are designed to support the work of educators and those working to enhance the nutritional, social, economic, or environmental health of underprivileged groups in the region, while simultaneously keeping locally-adapted crop varieties alive and in active use in farms and gardens.

Donations are open to organizations working on educational, food security, or community development projects. Strong preference is given to organizations working in the Greater Southwest region. Applications are reviewed three times each year in January, May and September. Please visit our website for more information and to apply: nativeseeds.org/resources/communityseedgrants



Gardens planted and maintained by the Naco Wellness Institute working in the borderlands region. They are a 2014 Community Seed Grant Recipient.

Growing & Seedsaving Information

When you save seeds from your garden or farm, you make a vital contribution to crop biodiversity and seed security. Following the basic guidelines below will help maintain distinct varieties and produce good quality seed. Visit nativeseeds.org for more instruction on seed saving as well as information on upcoming seed saving workshops. See page 51 for seed saving supplies.

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 (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.

Keeping lines pure

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 ft., depending on what's grown in-between or the abundance of insect pollinators present—the more insects, the more likely pollen may find its way from one plant to another. But don't be afraid of pollinators, they are part of a healthy agricultural system.

Seed Education

At Native Seeds/SEARCH, we believe that access to a diversity of high-quality, ethically produced seeds is the basis of sustainable and nourishing food systems. The incredible diversity in crop varieties is the legacy of thousands of years of collective human innovation, and we are engaged in its conservation as a public good and a community-based effort. Educational workshops at NS/S give gardeners and small-farmers the skills they need to contribute to regional biodiversity by saving, sharing, and producing their own seeds. In addition to courses for Native American communities in Arizona and New Mexico, we also provide training for Spanish-speak-

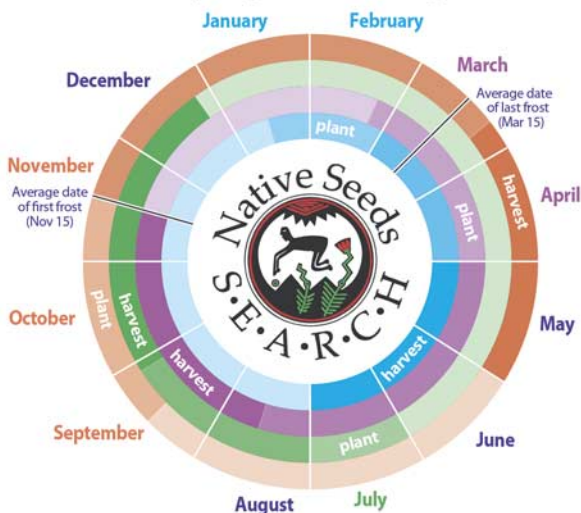


ing communities, K-12 educators and students, small farmers, and backyard gardeners.

To learn more about our programs visit nativeseeds.org/education.

Planting & Harvesting in the Low Desert

Low Desert includes elevations below 3500-ft 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

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 (they can cross-pollinate if insects are abundant), 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.

Days to maturity

If you are accustomed to seed catalogs that provide the number of days to maturity for their seeds, you may wonder why we do not provide this data for many of the seeds offered here. Although the number of days can be a guide for selecting varieties suitable to your area, seed companies publish an average number of growing days, using data from

different areas and conditions. For example, a 75-day bean may mature in 65 days in California, 85 days in Maine, and 79 days in Missouri. We do not list days to maturity because we often don't have reliable information. Some of our varieties are from isolated regions with varied microclimates. Moreover, many of our crops reach maturity in different lengths of time, depending on when they are planted — e.g., in the spring or with the summer rains.

Harvesting

Remember to make note of and not eat the delicious specimens you're saving seed from, but 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 & saving 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). Store seeds in a cool, dry place, such as your hall closet or freezer.

Guardando Semillas

Al guardar semillas de su jardín o granja, usted hace una contribución vital a la biodiversidad de los cultivos y la seguridad de las semillas. Siguiendo las instrucciones básicas a continuación le ayudará a mantener variedades distintas y producir semilla de buena calidad. Visita native-seeds.org para obtener más instrucciones sobre la conservación de semillas, también información sobre los próximos talleres del cuidado y como guardar semillas.

Cultivando Semillas Saludables

Siembra semilla sana, no enferma. Siembre sus plantas a una distancia recomendada dentro y entre las filas. La mayoría de las plantas simplemente crecen mejor con suficiente espacio para respirar y una buena circulación de aire puede ayudar a prevenir la enfermedad (vea cultivos individuales para distancias recomendadas). Elimina las plantas que están enfermas o las que no se vean saludable. Si usted intenta conservar semillas puras a su variedad adecuada, también elimine las plantas que no puedes identificar antes de que florezcan.

Manteniendo Líneas Puras

Producir más de una variedad de la misma especie a la vez puede resultar en la polinización cruzada. Sembrando las semillas cruzadas puede producir algo totalmente diferente de lo que estamos esperando — que es cómo hemos llegado a toda esta maravillosa diversidad! Sin embargo, si usted desea conseguir el mismo cultivo que hizo el año pasado, necesita evitar que la polinización cruzada ocurra.

Sin embargo, si usted desea conseguir el mismo cultivo del año pasado, y quiera mantener una buena cantidad de diversidad genética, entonces es posible que necesite evitar la polinización cruzada, y aprender el número óptimo de plantas a partir de la que guardar semillas. Para ello, es importante saber si el cultivo es de autó-polinización o polinización cruzada.

Cultivos que se autó-polinizan (como tomates, chiles y frijoles) son generalmente los más fáciles de guardar sus semillas; que requieren menos aislamiento de otras variedades, sin polinización manual, y las semillas se pueden guardar de unas

pocas plantas. Especies de polinización cruzada (como el maíz, la calabaza y melones) prosperan con mayor diversidad, y deben ser guardadas de muchas más plantas para mantener una población saludable. También, por que dependen de la actividad de los insectos y el viento para la polinización, la exposición a los polinizadores tiene que ser controlada, o las plantas debe estar polinizadas a mano para asegurar la descendencia consistente. Hay varias maneras de hacer esto:

Espaciamiento Siembra diferentes variedades a una distancia adecuada para garantizar que los insectos o el viento no puedan transportar el polen de una variedad a otra. Vea las descripciones de los cultivos individuales para distancias de aislamiento recomendadas. En general, cultivos polinizados por el viento (por ejemplo, el maíz) y cultivos visitados por los insectos polinizadores son capaces de viajar cierta distancia (por ejemplo, las abejas carpinteras, abejas) deben ser sembradas una milla o más alejados unos de otros. Cultivos que son autopolinizados (por ejemplo, frijoles) pueden requerir tan poco como 20 pies, dependiendo de lo que está crecido entremedio o la abundancia de insectos polinizadores presentes. Cuando hay muchos insectos, es más probable que el polen puede encontrar su camino de una planta a otra. Pero no tenga miedo de los polinizadores, porque ellos son parte del sistema de agricultura sana.

Tiempo La forma más sencilla de evitar el cruce es sembrando una variedad dentro de una especie por cada estación del año (por ejemplo, sólo el maíz azul en un año, sólo el maíz dulce el próximo año.) O, siembra diferentes variedades de la misma especie en diferentes momentos para que no floración al mismo tiempo. Esto puede implicar una siembra temprana y tarde. Asegúrese de que haya suficiente tiempo al final de la temporada, para que sus plantas maduren antes de la primera helada.

Jaulas de Aislamiento Físicamente evita que los insectos visiten una variedad u otra, mediante la construcción de jaulas de tela mosquitera y colocarlas sobre una o más variedades. Esta es la mejor opción para los cultivos que no se extienden, como tomates, frijoles (los frijoles pueden cruzarse si los insectos son abundantes), okra, algodón y chiles.

Siembra y Cosecha en el Bajo Desierto

Fuera de la región? Contacta su centro de agente de extensión o de jardinería local para el momento de siembra en su región.



Principios de la Primavera

Mediados de ENERO a Finales de FEBRERO
acelga, arugula, cebollas y chalotes, chicharos, cilantro, col rizada, espinacas, flores del campo, garbanzo, habas, lechuga, lentejas, rabano, perejil, trigo

Primavera

Principios de MARZO a Finales de ABRIL
algodon, amaranto, albahaca, berenjena (planta), calabacitas, calabaza, caupi, chichiquelite, chile (planta), epazoté, frijoles, girasol, guajes, maíz, melón, okra, pepino, sandia, sorgo, tabaco, tomate (planta), tomatillos (planta o semilla)

Epoca de Lluvias JULIO

albahaca, amaranto, berenjena, calabacita, calabaza, caupi, chile (planta), epazoté, frijoles, girasol, guajes, maíz, pepino, melón, okra, sorgo, sandia, tomate (planta)

Otoño Finales de SEPTIEMBRE a Mediados de NOVIEMBRE

acelgas, arugula, ajo, betabel, bróccoli, bok choy, cebolla, chicharos, col rizada, col de bruselas, cilantro, espinaca, flores del campo, garbanzo, habas, hierbas, lechuga, lenteja, mostazas, rábano, repollo, trigo, zanahoria

Polinización de Mano Manualmente, traslada el polen de una flor a otra. La polinización manual será diferente dependiendo del cultivo, básicamente, quiere estar seguro de que la flor que va ser polinizada, o la flor que va utilizar como fuente de polen no han sido polinizadas anteriormente.

Días hasta la Madurez

Si usted está acostumbrado a las semillas de los catálogos que proporcionan el número de días hasta el vencimiento de sus semillas, usted puede preguntarse por qué no ofrecemos esta información para muchas de las semillas que se ofrecen aquí. Aunque el número de días puede ser una guía para la selección de variedades adecuadas en su área, las compañías de semillas publican un número aproximado al día de crecimiento, utilizando datos de diferentes áreas y condiciones. Por ejemplo, un grano de frijol de 75 días puede madurar en 65 días en California, 85 días en Maine, y 79 días en Missouri. No enumeramos días hasta la madurez, porque a veces no tenemos información segura. Algunas de nuestras variedades son de regiones aisladas con microclimas variados. Por otra parte, muchos de nuestros cultivos alcanzan la madurez en diferentes periodos de tiempo, dependiendo del momento en que se siembran — por ejemplo, en la primavera o con las lluvias de verano.

Cosechando

Recuerde tomar nota y no comer las deliciosas muestras que esté seleccionando como su semilla final, pero permita que alcance su plena madurez antes de la cosecha. Para la mayoría de los cultivos, esto significa dejar a secar en el campo — maíz, frijoles, calabazas, okra, la garra del diablo, los guisantes, los chiles, etc. Algunos cultivos requieren después de la maduración (por ejemplo, la calabaza) o de fermentación (tomates).

Limpiando y Guardando Semillas

Retire toda la materia de la planta, incluyendo paja, tallos, o la carne a partir de semillas y déjela secar por completo. Utilice bolsa de plástico con cierre, sobres de papel, frascos con buenas tapas o cualquier recipiente hermético y seguro para conservar semillas de un año a otro. Extienda las semillas mojadas de calabaza, melones, tomates, etc., en paños limpios de cocina. No recomendamos toallas de papel (se pegan) o periódico (impresión tóxica). Guarde sus semillas en un lugar fresco y seco, como el armario del pasillo o en el congelador.

Cursos de guardando semillas idioma español se ofrecerán en 2015. Visita nativeseed.org para más información.

A Tradition of Seedsaving Continues

The greater Southwest has a long and rich agricultural history. Corn was being cultivated in northwestern New Mexico and along the Santa Cruz River in southern Arizona by 4,100 years ago, and it became a staple of early diets. Beans, squash, amaranth, cotton, sunflowers, and gourds are also among the primary crops during the early centuries of regional agriculture.

Many Southwestern crops, such as corn, were originally domesticated in Mexico. A few, such as tepary beans and devil's claw, underwent domestication locally. But a large group of crops originally domesticated in Africa and the Middle East were introduced with Spanish settlement during the 16th and 17th centuries. Ultimately adopted by Native groups, these crops include melons, watermelons, wheat, sorghum, and various fruits.

Over the centuries agricultural crop diversity developed through environmental adaptation and human selection. The greater Southwest, although united by minimal rainfall, is diverse and includes lowland deserts, coastal deltas, river valleys, and high mountain plateaus. The crop varieties and cultivation techniques used by throughout in the region are equally diverse, adapted to local conditions.

Much of this diversity, over 1,900 different accessions, is conserved in the Seed Bank of Native Seeds/SEARCH. Many are traditional crops grown by Native Peoples in the region. Others include several disappearing wild varieties of these crops including wild chiles (chiltepinas), wild tepary beans, and the wild relative of corn, teosinte.

Today, farming and seedsaving traditions continue among indigenous groups in the greater Southwest. The Tohono O'odham have adapted varieties that thrive in the hot summer monsoon of southern Arizona. O'odham farmers make the most of limited precipitation by placing fields in locations that will receive runoff from the intense summer storms.

Diné (Navajo) farmers practice a mix of dryland and irrigated methods in the Four Corners region and are also renowned keepers of heritage sheep. The Hopi of northern Arizona also practice traditional dryland agriculture aided by the moisture retention properties of sand dune soils. The Tarahumara (Rarámuri) farm the isolated slopes and canyons of the Sierra Madre Mountains of Mexico.

While some native groups rely on waters brought by rainfall, others have made use of floodwaters from dependable rivers. Many of the fields of the New Mexico Pueblos are watered by old acequia systems along the Rio Grande River. The Mojave, Quechan, and Cocopah farm the floodplains of the lower Colorado River and the Havasupai tend farms at the bottom of the Grand Canyon carved by this mighty river.

Like their ancestors, the Hohokam, the Pima (Akimel O'dham) are still using the waters of the Gila River to irrigate their fields of corn, beans, and cotton.

We feel it is important to recognize these original seedsavers for their contributions in developing and continuing to save and pass on the agricultural biodiversity of our region.



Native American Seed Program

Native Seeds/SEARCH offers free membership and limited quantities of free seeds from our collection to Native peoples living in the Greater Southwest region. The Greater Southwest region includes the Colorado River on the west, the eastern border of New Mexico and Chihuahua, the Four Corners area of the United States in the north, to the Sierra Madre Mountains of Mexico in the South. Native Americans living outside of the region are eligible to receive discounted seeds and membership.

For Native Americans living in the Greater Southwest region or belonging to tribes within the Southwest Region

Native Seeds/SEARCH provides **10 free seed packets** (no more than 3 seed packets per any one seed variety) in a calendar year (January through December), to individuals or families who live in the Greater Southwest region or are from a group originally from this region but they currently reside outside the region. Additional seed packets can be purchased at half price. Group exceptions may be considered. Please contact us and we will do our best to meet your needs. We encourage all recipients to save seeds.

In an effort to improve the conservation of these seeds, expand the program, and improve communication with our partners, Native Seeds/SEARCH is requesting that answers to the following questions be included with all free seed requests: Where are the seeds to be planted? Will you save your own seeds? How will you share these seeds? Repeat recipients are eligible for more than 10 free seed packets in a year if a report on the outcome of their previous free seed is provided. Tell us a story about your seeds!

For Native Americans living outside of the Greater Southwest region

Native Americans living outside the Greater Southwest region may receive up to 10 regular-priced packets in a calendar year (January through December) at half-price; additional packets may be purchased at regular price.

There are 4 ways to order seeds:

- * Visit the NS/S Retail Shop in at 3061 N. Campbell Ave in Tucson, AZ.
- * Call 520.622.0830 x113, or our toll-free line at 866.622.5561 x113.
- * Complete an order form on pg. 53 and mail it to 3584 E. River Road, Tucson, AZ 85718.
- * Fax order form to 520.622.0829.

Please, only one order form per household. If you are able, we ask that shipping charges be paid on all Free Seed requests. Shipping is \$3.95 per request. Please use the descriptions in this catalog to help with your seed selections. Additional varieties are listed on nativeseeds.org. We can help identify varieties that are adapted to your region if you need assistance. All seeds in the NS/S Seed Bank collection, American heirloom vegetable seeds (TS catalog numbers), and select wildflower seeds (WF catalog numbers) are included in the program. Seed Buckets and Special Collections are not included in the program.

Other Seed Programs

Native American organizations and communities may also request seed donations through our Community Seed Grant program (see page 5). We also make larger quantities of seeds available through our Native American Bulk Seed Exchange Program. Contact us at 520.622.5561 or nativeseeds.org to inquire about availability.



Seeds

Amaranth *Amaranthus* spp.

\$2.95

Grown by the Native Peoples for millennia, the small grain is rich in lysine and young leaves are high in calcium and iron. Eat leaves raw or cooked. Grain can be milled into a fine flour, eaten whole, or popped. Approx. 0.3g/300 seeds per packet

Culture: Plant in spring after soil warms or with summer rains. Broadcast and rake in, or plant 1/4" deep in basins or rows. Thin the edible seedlings to 10-15" apart. Amaranth grows taller if soil is enriched with compost. Likes full sun.

Seedsaving: As wind or insect-pollinated annuals, amaranth species will readily cross. To prevent this, put paper or cloth bags over flower heads. When ripe, cut off dried heads and lightly beat in a bag to remove seed. Screen or winnow off chaff.

Guarijío Grain *A. hypochondriachus* x *A. hybridus*. "Guegui." From the Rio Mayo in Sonora, Mexico, a white-seeded grain used for tamales, pinole (a traditional drink) or popping. Inflorescences range from light yellow-green to pink to fuschia. **C005 H L S**

Hopi Red Dye *A. cruentus*. "Komo." The beautiful plant can grow 6' tall with a 1-2' long inflorescence and dark reddish-green leaves. Young tender leaves are excellent in salads and the black seeds are also edible. In Hopi land, this readily crosses with wild *A. powelli*. Originally collected in Lower Moenkopi. **C002 H L S F**

Mano de Obispo *Celosia cristata*. "Bishop's Hand". This ornamental cockscomb decorates graves for Dia de los Muertos (All Souls Day). Flowers are magenta, some golden. The black seed is edible. **C010 H L S**

Mayo Grain *A. cruentus*. Another gorgeous amaranth from Alamos, Sonora, with bright fuschia or scarlet inflorescences and dark reddish-green leaves, which are used as quelites (greens). The black seeds are used for esquite (parched), pinole and atole. **C003 L S**

Mountain Pima Greens *A. cruentus*. From the Sonora/Chihuahua border in Mexico. The abundant red-tinged leaves are used for greens and the black seeds are ground for pinole. Produces beautiful bright fuchsia inflorescences. **C004 H L S**

New Mexico *A. hypochondriachus*. From a dooryard garden near Rinconada, its beautiful tan inflorescence with pink tips yield edible golden seeds. Tasty greens are best eaten before the flowers form. **C006 H L S**



Guarijío Grain



Hopi Red Dye



Mano de Obispo



Mayo Grain



Mountain Pima Greens



New Mexico

Bean *Phaseolus* spp.

Native to the New World, beans are a traditional protein complement to corn, rich in minerals, with a variety of tastes and colors. Members of the legume family, beans fix nitrogen from the air if certain nitrogen-fixing bacteria are present in the soil. Beans also contain soluble fiber helpful in controlling cholesterol and diabetes.

Common *Phaseolus vulgaris*

\$2.95

Common beans are a diverse and important crop to Native American farmers throughout the Southwest. They are eaten young as green beans or dried and shelled. Plants can be bush, semi-pole, or pole. Approx. 15g/50 seeds per packet.

Culture: Beans need warm soil for best germination. Plant seeds in spring or with summer rains about 1" deep and 6" apart. If beans need a trellis, try intercropping with corn or sorghum.

Seedsaving: An annual that is generally self-pollinating, but can cross with other plants. Dried pods can be harvested throughout the growing season, or harvest whole plants. Separate varieties by 10 feet (3 meters).

Colorado River These small cream-colored beans with maroon speckles are beautiful and tasty. Staff favorites for eating quality as a dry bean, and they make a great, dark bean liquor when cooked. Very productive at our conservation farm in Patagonia AZ. **PC205 H L S B**

Four Corners Gold Rounded gold bean from the Four Corners Region. Early-maturing, with excellent green beans, and a non-vigorous climbing (pole) habit. **PC124 H S**

Frijol Chivita "Little Goat." A yellow Jacob's Cattle Bean from the arid pinon, oak and juniper area of the eastern Tarahumara in Chihuahua. Also known as "Golondrina" or "Cinco Minutos." Color may vary from white with gold mottling to gold with white mottling. **PC125 H L S**

Frijol en Seco New Mexican brown and beige pinto collected in Bernalillo. Early-maturing, high-yielding bushy-pole bean when grown at the Conservation Farm. **PC090 H S**

Hopi Black Small, rounded, black pole bean, dry/runoff-farmed by Hopi farmers. Used for dye. Dark

lilac flowers, purple mature pods. Early-maturing, prefers monsoon rains. **PC068 H S**

Hopi Pink High-yielding, medium-large pink beans collected from dry-farm fields near Hotevilla. Early-maturing, good as a green bean. White flowers. **PC020 H S**

Hopi Purple String Purple and grey beans with black crescent moon-shaped stripes. Light brown and yellow colors and patterns may also be present. Very good flavor when picked as a green bean. Traditionally dry farmed. **PC102 H S B**

Hopi Yellow "Sikya mori." Large bronze seeds, common in Hopi country, may be dry farmed or irrigated. High-yielding pole type, delicious as a green bean. White flowers. **PC019 H S**

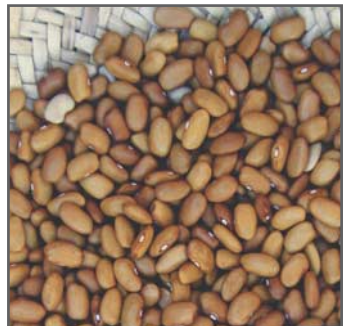
New Mexico Bolitas Pinkish-beige rounded beans grown for centuries by traditional Hispanics of northern New Mexico in irrigated plots. Faster cooking and richer tasting than pintos, and early-maturing too. High protein content. High-yielding pole bean with white flowers. **PC024 H S**



Colorado River



Frijol Chivita



Hopi Yellow

Seeds

More Common Bean

O'dham Pink "S-wegi mu:n." 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 when cooked. White flowers. **PC063 H L S**

O'dham Vayos Mixed gold and light-tan beans with a sweet, mild flavor and creamy texture. Early-maturing. Good as a green bean. White flowers. **PC062 H L S**

Rattlesnake A drought-tolerant pole bean. Produces 7-8" round pods are dark green with purple streaks. Harvest early for very sweet snap beans. Allow to mature for delicious dry beans. **TS305 H L**

Sonoran Canario Elongated beige bean from Hermosillo. Traditionally grown with irrigation during the winter in frost-free desert regions. Early-maturing with an open bushy-pole architecture when grown at the Conservation Farm. Lilac-colored flowers. **PC082 H L S B**

Taos Brown A deep chocolate-colored bean from Taos Pueblo with a few dark maroon and light tan beans. Excellent green bean. Indeterminate climber with white flowers. **PC127 H S**

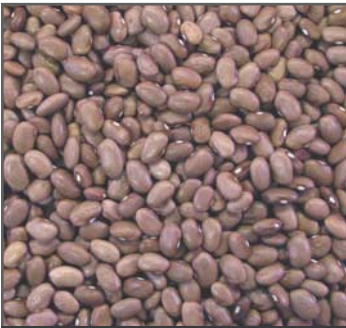
Taos Red Very large, red with darker maroon mottling/stripping. Grown under irrigation in Taos Pueblo at 7,500' elevation. Rare in the Pueblos, although very similar to Hopi Red. Low pole, almost bushy, with outstanding dark red mature pods. High-yielding. **PC100 H S B**

Tarahumara Bakámina Rare. Semi-pole plants produce tiny, burgundy kidney-shaped beans, seeds with black ring around the hilum. Pods are quite long and make excellent green beans. **PC034 H S B**

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

Tarahumara Ojo de Cabra "Goat's eye." High-yielding pole bean producing large seeds with diversely-colored dark stripes over a speckled light background. Occasional red, pinto or gold beans mixed in. Plants produce purple-striped pods. A sweet, mild staple of the Sierra Madre. **PC054 H S**

Yoeme Purple String A prolific pole bean that can be eaten green or shelled. Seeds are purple on beige. Plants are heat tolerant. Very productive and very popular! **PC071 H L S**



O'dham Pink



New Mexico Bolitas



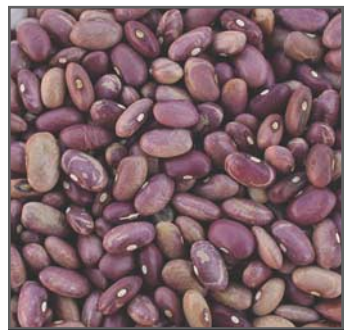
Tarahumara Bakámina



Taos Brown



Tarahumara Ojo de Cabra



Yoeme Purple String

Lima Bean *Phaseolus lunatus*

\$2.95

Growing as perennial vines in their native tropical environment, lima beans are broad, flat beans eaten green or dried. Plants are tolerant of salt and alkaline soils. Approx. 20g/25 seeds per packet.

Culture: Plant in spring or with summer rains, 1 inch deep and 6 inches apart or in basins. These long season plants will produce until frost, although production slows in the hot dry months. Trellis vines, or allow room to sprawl.

Seedsaving: This annual is mainly self-pollinating. Separate varieties by 40 feet (12 meters). Dried pods can be harvested throughout the growing season, or harvest whole plants.

Calico Often called Christmas Limas, these large, heirloom beans are maroon with creamy white swirls. Originally collected in Wild Horse, Colorado. Extremely prolific and early-maturing at the Conservation Farm (4,000'). **PL012 H S M**

Hopi Gray "Maasi hatiko." The light beige beans can be plain or mottled with black. The seeds are sometimes sprouted and used in ceremonies. May have good resistance to Mexican Bean Beetle. **PL080 H L S**

Hopi Red "Pala hatiko." Selected by the late Hopi artist Fred Kabotie, these limas are prolific in the low desert. Tasty and meaty, the beans are solid red, or may be streaked with black. **PL009 H L S**

Hopi Yellow "Siky hatiko." Seeds vary from deep yellow to dark orange with black mottling. During Spring ceremonies, the seeds are sprouted, attached to katsina dolls, rattles, and bows and given to children. Sprouts are then chopped, boiled and cooked in soup for feasting. **PL072 H L S**

Pima Beige Originally collected from the Gila River Indian Community in Arizona. The light beige beans can be plain or mottled with black. Very drought- and heat-tolerant. **PL010 H L S**

Pima Orange Wonderfully orange-colored beans with black mottling. A gem from the Gila River Indian Community in Arizona. Very drought- and heat-tolerant. **PL011 H L S F B**

Runner Bean *Phaseolus coccineus*

\$3.95

Large and showy flowers make this an attractive garden plant. The large pods can be eaten as green beans or you can use the beans dried. Heat sensitive; not recommended for low desert. Approx. 28g/20 seeds per packet.

Culture: Plant 1 inch deep and 6 inches apart in the spring after danger of frost is past. Plants can be bush or produce long vines which need to be trellised. Flowers may drop with no pod set if daytime temperatures are too high.

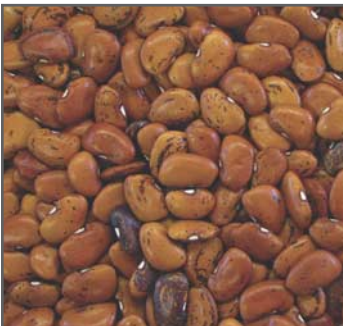
Seedsaving: An annual that is insect pollinated, so varieties will cross. Harvest dried pods throughout the growing season. Separate varieties by 800 feet (243 meters).

Tarahumara Bortal Large white beans from the remote Tarahumara community of Otachique in Chihuahua. Pole beans with white flowers. Beans will

grow larger when cooked so you only need a few for a hearty meal. Meaty taste. **PS007 H S**



Hopi Gray



Pima Orange



Tarahumara Bortal

Seeds

Tepary Bean *Phaseolus acutifolius*

\$2.95

Cultivated in the Southwest for millenia, teparies mature quickly and are tolerant of the low desert heat, drought and alkaline soils. Tepary beans are high in protein and contain soluble fiber helpful in controlling cholesterol and diabetes. Generally white tepary beans have a slightly sweet flavor and brown tepary beans have an earthy flavor. Approx. 7g/50 seeds per packet.

Culture: Plant seeds 1/2 inch deep and 4 inches apart with the summer rains. If rains are sparse, irrigate when the plants look stressed. Teparies do not tolerate overwatering. Teparies may carry bean mosaic virus, do not plant near other types of beans.

Seedsaving: A self-pollinating annual. Harvest pods as they dry. Be careful: mature pods will pop open and drop seeds if left on the plant. An alternative is to harvest the whole plants when pods are turning brown, allow them to dry on a sheet, then thresh and winnow seeds.

Big Fields White From the Tohono O'odham village of Big Fields where an O'odham farmer maintained this white variety for years. **PT109 H L S B**

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

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 F B**

Brown Speckled Very round beans with beige speckles on light gray. Originally selected out of Blue Speckled. High yielding. Does not tolerate low desert heat. **PT089 H S**

Colonia Morelos Speckled Colorful assortment of brown, black, beige, yellow, and tan speckles on a tan background as well as gray-black speckles on medium-sized flattened beans. Early-maturing with white and lilac flowers. Originally collected in Colonia Morelos, Sonora. **PT118 H L S B**

Sacaton Brown "S'oam bawi." Medium-sized orange-tan seeds. Early-maturing. Commercially cultivated by the Gila River Pima near Sacaton, Arizona. **PT004 H L S B**

Bean Common Mosaic Virus (BCMV) is a plant disease that can affect all New World beans (*Phaseolus* spp.), including common beans, tepary beans, lima beans, and scarlet runner beans. 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.

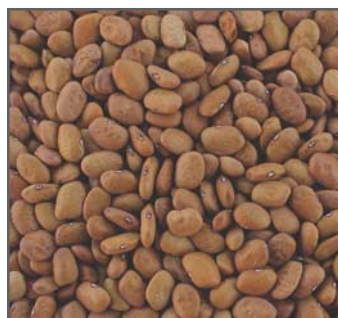
BCMV is a seed-borne disease, and seeds saved from infected plants can pass the virus on to future crops. Healthy plants can be infected by aphids spreading the virus from diseased to healthy plants, by infected leaves touching healthy ones, or by gardeners handling healthy plants after working with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



Black



Blue Speckled



Sacaton Brown

More Tepary Bean

Santa Rita Wild Tepary *Phaseolus acutifolius* var. *latifolius*. Originally collected in the Santa Rita Mountains south of Tucson. Exhibits a diversity of seed colors, including beige, dark brown and grey, and some seeds have brown speckles. Pole habitat. Readily reseeds, pods will easily "pop" open when dry. Much smaller and more difficult to germinate than domesticated teparies, but a fun exploration of agricultural history and wild plant conservation. **PW106 L S \$4.95**

Santa Rosa White An old collection from the Tohono O'odham village of Santa Rosa. O'odham legend says the Milky Way is made up of white tepary beans scattered across the sky. Smooth, rich flavor. Drought-hardy. **PT111 H L S**

Yellow Small yellow-tan colored beans. USDA selected and grown out in Tucson. Can be grown on trellis or sprawling on the ground. **PT077 L S B**

Beet *Beta vulgaris*

\$2.95

Native to Europe, beets can be boiled, baked, or pickled. Approx. 2g/200 seeds per packet.

Culture: Beets prefer deep, rich, well-composted soil with trace minerals and plenty of sun. For larger, more uniform roots, thin to 1 plant every 4". Tolerates moderate frosts. Expect slow growth until temperatures rise above 60° F. Companion plants include: onions.

Seed Saving: Flowers contain both male and female parts, but do not self-pollinate before flowers open. As pollen is carried long distances by wind, grow seeds for only one variety at a time. Note: beets will cross with Swiss chard.

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**

Broccoli *Brassica oleracea*

\$2.95

A wonderful vegetable that actually grows better in cooler climes and higher altitudes than in warmer lowlands. Approx. 0.5g/70 seeds per packet.

Culture: Demands soil high in nitrogen and phosphorus. Companion plants include: dill, chamomile, sage, peppermint, beets and onions.

Seed Saving: Although broccoli flowers contain both female and male parts, individual plants do not self-fertilize. Provide at least two or more flowering plants to assure seed formation. Bees can cause cross-pollination with other *Brassica*, so isolate varieties by 1,600 feet (488 meters) or more.

Waltham 29 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**



Santa Rita Wild



Santa Rosa White



Yellow

Seeds

Cabbage *Brassica oleracea*

\$2.95

A versatile vegetable, used fresh, cooked or fermented. Approx. 0.5g/150 seeds per packet.

Culture: Demands soil high in nitrogen and phosphorus. Companion plants include: dill, chamomile, sage, peppermint, beets, onions.

Seed Saving: Although cabbage flowers contain both female and male parts, individual plants do not self-fertilize. Provide two or more flowering plants to assure seed formation. Since bees can cross-pollinate cabbage with other *Brassica*, isolate varieties by 1,600 feet (488 meters) or more.

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**

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**

Carrot *Daucus carota*

\$2.95

Smell the seeds and anticipate the sweetness of homegrown carrots. Approx. 2g/1200 seeds per packet.

Culture: Carrots do best in rich (high in phosphorus and potassium with only moderate levels of nitrogen), uncompacted soil.

Seed Saving: Carrots are biennial with perfect flowers (each flower has both male and female parts). As insects are a major pollinating agent, separate different varieties by 1600 (488 meters) feet.

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 tip. Strong, bushy, 2' tops are effective for competing with weeds and make for easy pulling. **TS068 H L**

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**



Early Wonder



Waltham 29



Golden Acre



Red Acre



Red Cored Chantenay



Scarlet Nantes

Chile/Pepper *Capsicum annuum*

\$2.95

One of the great Native American contributions to the cuisines of the world. A widely used fruit high in Vitamin C. Domesticated chiles vary profoundly in shape, size, color, pungency and flavor. Fruit are red when mature unless otherwise noted. Average length and a letter corresponding to their general shape follow each description All shapes in the key may not be currently available. Approx. 0.1-0.3g/25 seeds per packet.

In the following descriptions, "mild," "medium," and "hot" are relative heat ratings, while "sweet" refers to a sugary taste. Even chiles listed as "mild" may contain some heat. Bell peppers are heat-free.

Culture: Start seeds inside, 1/4" deep in sandy soil, 8-10 weeks before last frost. Seeds are slow to germinate and need warmth. Transplant seedlings 12-16" apart. Partial shade is best in low desert, full sun in cooler climates. Provide support.

Seedsaving: The insect-visited flowers can self-pollinate or cross. Grow only one variety at a time or isolate flowers. Allow fruit to ripen and mature on the plant. Chiles turn red or dark brown when mature. Take care not to touch your eyes when removing seeds from hot chiles.

Alcalde A native chile from northern New Mexico at 6,300'. Relatively early-maturing. Mild-medium heat, with a complex, slightly sweet flavor when red. 4" long. (i) **D054 H S**

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

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

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

Cochiti Originally collected at Cochiti Pueblo (5,200'), where loss of farmland has threatened this and other Cochiti crop varieties. Sweet when green and flavorful when mature. Mild to medium. 3.5-4" long. (i) **D021 H S**

Del Arbol "Tree chile." A long, thin, red, pungent chile used for salsa or added to any dish to increase heat level. Dries well and is a good choice for ristras. Among the most productive chiles in our 2012 trials in Patago-

Chile Fruit Shapes



Alcalde



Chimayo



Del Arbol



Isleta Long

Seeds

More Chile

nia, Arizona. Also the toughest variety in our punishing 2012 summer test plot in Tucson. 2.5-4" long. (d) **D001 H L S**

Isleta Exceptionally tasty native chile. Traditionally strung into ristras, then ground. Broader shoulders, less fleshy than Isleta Long. Mild-medium. 4-5" long. (i) **D015 H S**

Isleta Long Collected from Isleta Pueblo at 4,900'. Smooth-skinned and fleshy when green. Flavorful, sweet and fruity when red. Mild-medium to medium. 7" long. (j) **D057 H S**

Jalepeño Produces 3 inch, 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 jalapeno varieties, with a prolific and continuous harvest. (h) **TS327 H L**

Jemez Grown in Jemez Pueblo in northern New Mexico along the Rio Jemez, a tributary of the Rio Grande. Relatively early-maturing. Medium heat. 3-4.5" long. (i) **D019 H S**

Mirazol "Looking at the sun," yet these chiles from southern Chihuahua hang down on the branches. This chile is called *guajillo* when dry. Used in soups, stews, and chicken dishes. One of the most productive varieties in our 2012 chile trial in Patagonia, Arizona. Mild to medium. 1" wide and 5" long. (g) **D005 H L S**

Negro de Valle First collected in 2000 north of Buenaventura on the plains of Chihuahua. Similar to Vallero, but contains only the darker "native, old type" chiles. Some cooks select only these dark brown chiles to make the best chile colorado. Very productive. Mild to medium heat. 6" long. (j) **D052 H L S**

Ordoño A stunning ornamental chile from Batopilas Canyon, Chihuahua. The small upright fruit mature from purple through yellow, orange, and finally red. Heat and drought tolerant and extremely productive.

Good for container gardening. Hot and edible. 0.5" long. (f) **D009 H L S F**

Patagonia An Hispanic heirloom grown in Patagonia, Arizona. The cone-shaped chiles stand up on the plants, and are yellow with some purple mottling, ripening to orange then red. Used to make a thin hot sauce by blending with vinegar. Medium-hot. 1" long. (f) **D059 H L S**

Poblano Called an Ancho when dried, a Poblano when fresh. Pick when green for a mild flavor or wait until red for increased medium-hot heat level. Extremely versatile in the kitchen. (k) **TS323 H L**

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

Sandia Collected in Albuquerque, New Mexico, where it is used for rellenos, enchilada sauces and stews. Medium to hot. 6-9" long. (j) **D004 H L S M**

Tabasco *C. frutescens*. Hot, prolific, and hardy, this is the famous ingredient in Tabasco sauce. Narrow 1" fruits are yellow or orange maturing to red. Good for container gardening. (c) **DF001 L S**

Vallero Originally from the lovely, productive Buenaventura Valley in Chihuahua. Used by the favorite chile colorado restaurant of NS/S co-founders Barney and Mahina. Fleshy when green, rich brownish-black to reddish-brown when mature. Medium heat, but can vary. 6" long. (j) **D020 H L S**

Wenk's Yellow Hots A beautiful chile selected by one of the last large truck farmers in Albuquerque's South Valley. Very fleshy and excellent *en escabeche*. Early-maturing and very prolific, with outstanding taste. Waxy yellow fruit have a pronounced (and very tasty) orange phase before turning red. Medium-hot to very hot. 1.5" wide, 3" long. (h) **D030 H L S F**



Negro de Valle



Ordoño



Wenk's Yellow Hots

Chiltepin *Capsicum annuum* var. *glabriusculum*

\$4.95

The wild relative of most cultivated chiles. Native to North America, chiltepins are attractive perennial landscape plants for shady to filtered light areas in the low desert. They will freeze back in the winter. The pea-sized fruits are very hot. Approx. 0.1g/25 seeds per packet.

Culture: Start seeds inside, 1/4" deep in sandy soil, 8-10 weeks before last frost. Seeds are very slow to germinate and need warmth. Scarifying before planting may help. Transplant seedlings 12-16" apart. Partial shade is best in low desert, full sun in cooler climates.

Seed Saving: Protect mature fruit from birds. The insect-visited flowers can self-pollinate or cross. Grow only one variety at a time, or isolate flowers. Allow fruit to ripen and mature on the plant. For best seed results, fruit should be almost dry.

Mother Chiltepin

For at least 8,000 years, humans have spiced their food with chiles. The tiny wild chiles we call chiltepins are the closest living relatives of the earliest form of domesticated *Capsicum annuum*. When we hold this round chile and feel its smooth skin, smell its rich chile fragrance, we join with ancient people who also picked and ate wild chiles.

To grow chiltepins successfully at home, it's important to understand how it grows in the wild. Chiltepin seeds should not be sown directly in the ground under full sun like domesticated chiles. Plant your chiltepin seed or seedling under a nurse plant, or plant them in pots, which allows you to move the plant as needed. Keep the chiles moist, but don't overwater as chiltepins have not evolved with regular irrigation. Whether you harvest in the wild or in your own yard, it's best to either pick the chiles in their green, unripe stage or to wait until the fruit is fully mature and bright red; otherwise, they will spoil. You can dry the fruit on a screen or cloth out of direct sunlight.

When you harvest, do so with a sense of reverence and respect for the plant. Be present. Feel the chiles. Smell them. Taste them right off the plant. Savor the connection you have to all the wild chile plants and harvesters before you.

Sonoran Wild-harvested from central Sonora, Mexico. Small fruit that packs a punch. Try them sprinkled over vanilla ice cream. **DC080 H L S**

South Texas Chile Piquin Originally collected along the Lower Rio Grande Valley near McAllen, Texas. Plants were growing naturally in the brush along cultivated fields. **DC027 H L S M**

Texas From Wimberley, Texas, on the Edwards Plateau, west of Austin. The prolific plants produce somewhat elongated fruit. **DC012 H L S M**

Salsa Casera

1 c chiltepins
4-5 cloves garlic
¼ tsp salt
½ tsp Mexican oregano
½ tsp coriander seed
½ c cider vinegar
½ c water

Combine all ingredients in a blender and puree on high for 3-4 minutes. Refrigerate one day to blend flavors. Keeps indefinitely in the refrigerator. Use in soups, stews, eggs, beans, tacos, or tostadas... most people serve it with an eyedropper!



Sonoran



South Texas Chile Piquin



Texas

Seeds

Corn/Maize *Zea mays*

\$2.95 Unless otherwise indicated

Domesticated in Mexico by 6,700 B.C., corn is a staple food and has many ritual uses.

Dent corns are used for elote (roasted), tamales, tortillas, corn beer and animal feed; the mature kernels are dented due to their flour hearts and flint sides. **Flour corns** are soft grinding corns used for cornmeal, elote and hominy (masa or nixtamal). **Flour/flint corns** may be either a hard, flinty texture or soft and floury. When dry, flints generally store better and have greater resistance to insect damage. **Popcorns** are flint corns used for pinole (toasted and ground) and as popped corn. **Sweet corns** are used for pinole, roasted and reconstituted, or fresh boiled. Kernel colors develop when the corn is past milk stage. Approx. 10–18g/50 seeds per packet.

Culture: In early spring or with summer rains, plant seeds 1 inch deep in rows, clumps, or basins. Needs rich soil and moisture. Heat, aridity and high winds can all reduce pollination.

Seedsaving: An annual, corn is wind-pollinated, and all varieties will cross. Hand-pollination (with bagging) or staggered planting times is necessary to keep seeds pure if multiple varieties are grown. Allow ears to mature and dry on the plant. However, do not let sweet corn varieties dry on the stalk during high temperatures because they can ferment, ruining the seed.

Chapalote "Pinole Maiz" Popcorn. A stunning corn variety that at one point was widely grown from southern Arizona to Sinaloa, Mexico. One of the four most ancient corns. A gorgeous deep brown color (the only brown corn), ranging to a light tan color. Small-kernelled, with slender ears. Plants are very tall and late-maturing. Makes a sweet meal excellent for pinole. Can also be popped. **ZP090 L S F M**

Southwestern folks traditionally celebrate the coming of the summer rains. Grows 10+ feet tall. Staff favorite for green corn tamales and roasting corn. **ZD084 H L S B**

Gila Pima "A:al Hu:n" Flour/flint corn. Cream-colored and clear kernels on smallish cobs. Matures quickly and with minimal irrigation. From the Gila River Pima Reservation in central Arizona. Ears are relatively resistant to fungal damage. Plants are 5-7' tall. 65 day to pollination, 111 days to dried ears from planting, in Patagonia, Arizona (4,000'). **ZL060 H L S**

Dia de San Juan Dent. An all-purpose white corn used for everything by the Mayo. From north of Alamos, Sonora. Planted on the Dia de San Juan (June 24) when



Chapalote



Gila Pima



Glass Gem



Guarijío Maiz Amarillo



Guarijío Maiz Azul



Guarijío Red

More Corn

Glass Gem Popcorn. A stunning variety selected by Carl Barnes, a Cherokee farmer, in Oklahoma. One of his students, seed-saver Greg Schoen, entrusted NS/S to steward his remarkable rainbow corn varieties, including Glass Gem. It was developed by crossing many native varieties of varying colors. Produces a diversity of gorgeous translucent, jewel-colored ears, each one unique. The kernels may be ground into cornmeal or popped. **TS363 H L S \$5.95**

Guarjío Maiz Amarillo Flour /Flint corn. Collected from a Guarjío farmer in Sonora, Mexico. A dry-farmed, semi-flint corn with yellow and some white kernels. Used for tamales, atole, pinole and as elote. Plants were over 8' tall and very productive when grown at the Conservation Farm. **ZT045 H L S B**

Guarjío Maiz Azul Flour corn. A unique blue corn with kernels ranging from light blue to deep blue to lavender and purple on thick cobs. Prominent denting on some ears. Grown at lower elevations than most maiz azul races but does not perform well at northern latitudes. **ZF039 H L S**

Guarjío Red Sweet corn. Produces tall 8' to 10' plants with long slender sweet ears. Seed will turn burnt-orange to red as seed matures. Harvest when light in color for optimal sweetness. Plant with the summer rains in the low desert. **ZS142 H L S \$4.95**

Mayo Tuxpeño Dent corn. Originally collected in Saneal, Sonora, Mexico. Large fat ears on 10-12' tall plants with yellow, blue and yellow, or pink ears. **ZD083 H L S**

Navajo Copper Popcorn. Short plants, 2.5-3 ft, 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 L S**

Navajo Yellow Flour corn. These bright yellow kernels on long ears borne on 3-5 foot plants are traditionally used for grinding. Yellow is one of the four colors central to Navajo culture. **ZF015 H S B**

Paiute Sweet corn. Collection made by an early prospector. Kernels are white in the milk stage, maturing to white, blue and red striped. **ZS104 L S \$4.95**

Reventador Popcorn. Old-fashioned pinole corn with translucent white kernels once grown in Arizona with irrigation. Originally from central Sonora, Mexico. It makes a very flavorful, hardy, crunchy popcorn when popped. Requires a long growing season, so it is not recommended for northern climates. Plants grow 6-7 feet tall. **ZP092 H L S B**

Rio Grande Blue Flour corn. A great all-purpose blue flour corn. Long slender ears on plants 5-7 ft tall. A corn lineage grown from a mix of blue corn varieties



Mayo Tuxpeño



Navajo Copper



Navajo Yellow



Reventador



Rio Grande Blue

Interested in saving corn seeds?

Visit nativeseeds.org to learn more about hand pollination and isolation techniques; you can find supplies on page 51.

Seeds

More Corn

from the Rio Grande Pueblos in New Mexico. **ZF202 H S B**

San Felipe Pueblo White Flour corn. From the pueblo in northern New Mexico. Used for meal, whole kernels in stews, and chicos. Traditionally irrigated. **ZF053 H S B**

Santo Domingo Posole Flour/flint corn. Large white, flat kernels used for posole (hominy). Also excellent for fresh roasting and tamales. Grown in the pueblo in northern New Mexico. Hefty ears. Plants are 8-9' tall. 63 day to pollination, 111 days to dried ears from planting, in Patagonia, Arizona (4,000'). **ZL126 H S**

Stowell's Evergreen Sweet corn. Popular for more than 160 years. "King of All White Sweet Corn Varieties." Sweet, 10' ears on 7' stalks. 90+ days. **TS361 H L \$4.95**

Tarahumara Apachito Flour/flint corn. One of the most common types of corn grown by the Tarahumara. Kernels are typically a pearly light pink to dark rose and occasionally pearly white or yellow. The earliest maturing Tarahumara corn. Short plants. **ZT033 H S**

Tarahumara Maiz Azul Flour corn. Large blue-black (and some white) kernels on medium large ears. This corn is widely used in the barrancas of the Sierra Madre. Used to make tortillas and tamales during first harvest ceremonies. **ZF021 H L S B**

Tarahumara Serape Flour/flint corn. This gorgeous Cristalino de Chihuahua landrace has beautiful long slender ears with pearly white, red or striped kernels. Plants 4-5 ft tall. **ZT044 H S B**

Tohono O'odham 60-Day Flour corn. Extremely fast-maturing desert-adapted corn traditionally grown with the summer rains in the 'ak chin' floodwater fields of the Tohono O'odham. Produces short (6-10") ears with white kernels on short plant stalks. Usually roasted and dried before being ground into flour. The plants are remarkably tough — in our 2012 growout in Tucson, this variety produced on rainwater alone. **ZF016 H L S F B**

Yuman Yellow Sweet corn. From an extensive collection made by an early prospector. Yellow kernels on small ears. Originally grown by the Yuman (Quechan) Indians along the lower Colorado River. Delicious roasted! **ZS112 L S F \$4.95**



San Felipe Pueblo White



Tarahumara Serape



Tohono O'odham 60-Day



Yuman Yellow



Hopi Short Staple



Sacaton Aboriginal

Cotton *Gossypium* spp.

\$3.95

Cultivated since ancient times, people have utilized the lint for spinning and weaving. In frost free areas, cotton can be a perennial shrub or small tree. Approx. 2g/20 seeds per packet.

Culture: Plant in spring after last frost, 1/2 inch deep, 12 inches apart. Plants need a long season for bolls to mature.

Seedsaving: An annual, mainly self-pollinating but with large showy flowers that attract insects which will cross varieties. Harvest dried pods as they mature. Remove bad seeds and cotton fiber before storing.

Cotton seeds can only be shipped to AZ, NM, TX and OK addresses.

Hopi Short Staple *G. hirsutum* var. *punctatum*. Originating in Central America and traded north, this variety was prehistorically grown by the Hopi. It has a short growing season (100 days). Our original seed came from a USDA research geneticist. It has a short growing season (100 days) but will continue to flower so long as the weather is warm. **H001 H L S**

Sacaton Aboriginal *G. hirsutum* var. *punctatum*. Grown by the Pimans for food and fiber until 1900. Padre Kino noted its use for weaving into clothing and blankets. This variety, related to Hopi cotton, was maintained by the Field Station in Sacaton, Arizona, for many years under the name "Sacaton Aboriginal." Pimans planted cotton "when the mesquite began to leaf out." A stunningly beautiful plant. **H002 H L S**

Cowpea *Vigna unguiculata*

\$2.95

An introduced legume from Africa that tolerates high heat and drought. A good producer in the low, hot desert. Peas can be eaten green (immature) or dry. Approx. 5g/25 seeds per packet.

Culture: Plant 1" deep and 6" apart, or in basins, into warm soil in spring or with summer rains. Plants sprawl, trellising is helpful and will produce more pods for a higher yield. Likes well-drained soil, too much nitrogen will reduce yield. Pick very small, 2-3", for "green beans" or let dry on vine for dry peas.

Seedsaving: An annual that is mainly self-pollinating. Large, showy flowers attract pollinators. Dried pods should be harvested throughout the growing season. Mature pods will split open if left on the plant.

Bisbee Black Original seeds came from a Native American in Bisbee, Arizona, who gave them to a truck driver, who passed them on to an NS/S member in Missouri. Solid black seeds, a good producer in the low desert. **V001 H L S B**

Bisbee Red Same story as Bisbee Black. Does well in the low desert, producing long pods with dark red seeds. **V002 H L S M**

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



Bisbee Black



Bisbee Red



Mayo Speckled

Seeds

More Cowpea

Pima Bajo "Tukwupoikam" (Black eyes it has) Originally from the Pima Bajo living near the Rio Yaqui in Onavas, Sonora. The small white beans have black and brown eyes. **V009 H L S B**

Tarahumara From a remote village in Batopilas Canyon in the Sierra Madre. The seeds are predominantly cream to beige with occasional brick or black-colored seeds. Later maturing. **V019 H L S**

Tetapeche Grey 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**

Texas The color of red sandstone, this cowpea is from the Eagle Pass area of Texas. A heat-tolerant "pole bean" with superior flavor. **V020 H L S**

Tohono O'odham "U'us mu:n." A gorgeous black and white bean with variable mottling, may be all black (occasionally brown) or splotched on white. Excellent for green beans in the low desert. Fast maturing. **V006 H L S F**

Yori Cahui Collected from the village of Ahome, near Los Mochis in Sinaloa. Our demonstration garden growout produced lots of "yard long" beans that thrived in our record breaking heat. Great low desert green bean. **V014 H L S**

Cucumber *Cucumis sativus*

\$2.95

Approx. 0.8 g/30 seeds per packet.

Culture: Cucumbers prefer direct sun and warm growing conditions. Plant in rich, warm, not necessarily deep, soil. Companion plants include: sunflowers, corn, peas, beans, radishes. Dislikes: aromatic herbs and potatoes.

Seed Saving: Cucumbers produce separate male and female flowers. Females can be recognized by their ovaries at the base of the blossoms. Unless hand-pollinating techniques are used, bees are primary pollinating agents. Provide at least 1,600 feet (488 meters) between varieties.

Armenian Long Botanically actually a melon (*Cucumis melo*), this unusual, 12–18" long "cuke" has pale green, ribbed skin, few seeds, and a mildly sweet flavor and good crunch. Thrives in hot weather. **TS318 H L**

Beit Alpha A crisp, delicious, thin-skinned cucumber, great for both salads and pickling. Middle Eastern heritage makes this a heat tolerant and very productive plant. Pick fruit when small, 6–8". **TS319 H L F**

Marketmore 76 Consistently produces, through hot and cool weather, 8-9" crisp, crunchy, slicing cucumbers! Disease resistant. **TS315 H L F**

SMR 58 The best open-pollinated pickling cucumber. 6". Resistant to scab spot rot and cucumber mosaic. Fast maturing with high yields over a long season. Sweet taste. **TS316 H L F**



Tepache Grey



Tohono O'odham



Yori Cahui

Devil's Claw *Proboscidea* spp.

\$4.95

Cultivated by many Southwest tribes. The black fiber of the fruit or "claw" is used in basketry. Seeds are rich in oil and protein, and dried seeds can be peeled and eaten. Very heat tolerant, the flowers and foliage make these attractive landscape plants. Approx. 1.5g/25 seeds per packet.

Culture: Peel seeds tips and presoak overnight for better germination. Plant with summer rains, 1/2 inch deep, and allow 2–4 feet between plants. Plants respond to hot, humid conditions of summer monsoons.

Seedsaving: Varieties of this insect-pollinated annual will cross. Allow pods to dry and mature on the plant; harvest when they begin to open. Seeds can be removed with ice picks or pliers; be careful not to get poked by the razor-sharp claws.

Colorado River *P. parviflora* var. *hohokamiana*. White-seeded variety with long, 12" claws. Collected from Needles, California west of the Colorado River. **R019 L S**

Domesticated Multiclawed *P. 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. **R006 H L S M**

Paiute *P. parviflora*. A white-seeded domesticated variety grown on the Shivwits Paiute Reservation in southwest Utah. Medium length claws are 9-10 inches. **R005 H L S**

San Carlos Apache Wild *Proboscidea parviflora* var. *parviflora*. Black seeds, short claws. Flowers are off-white with pale pink upper lobes. Large bushy plants. **R017 L S**

Tohono O'odham Domesticated *P. parviflora* var. *hohokamiana*. "l:hug" ("ee hook"). Selected by basket makers for the extremely long claws (up to 15"). Claws saved for basketry are sometimes buried to keep the black color from fading. White seeds. **R004 H L S**

Yavapai *P. parviflora* var. *parviflora*. White and black seeded variety with long, 12" claws. Collected from the Fort McDowell Yavapai Reservation in central Arizona. Beautiful and fragrant flowers. **R020 L S**

Eggplant *Solanum melongena*

\$2.95

Eggplant is native to the Indian subcontinent. It has been cultivated in southern and eastern Asia since prehistory, but appears in the Western world around 1500 AD. Approx. 0.1g/25 seeds per packet.

Culture: In the spring after soil reaches at least 70° F, plant seeds directly in the garden 1/4" deep, or start indoors and transplant after all danger of frost. Allow 15" spacing between plants.

Seedsaving: Save seeds from at least 6 plants to insure diversity. Allow fruits to mature past eating stage till they begin to turn brown. Cut lower half of the fruit into 1" squares and blend or food process. Add water and stir. Good, clean seeds will sink to the bottom. Rinse and dry on a paper towel.

Black Beauty Black Beauty was introduced in 1902 and remains the world's common market eggplant because of its large size, 6", and earliness, 74 days to maturity. Black, shiny fruits. **TS321 H L**

Ping Tung Long A very productive Asian-style eggplant with narrow purple fruits, 12–18" long. These plants love the heat and are quite drought tolerant. **TS322 H L**



Domesticated Multiclawed



Tohono O'odham



Yavapai

Seeds

Gourd *Lagenaria siceraria*

\$2.95

The earliest known domesticated plant. Used for ladles, rattles, canteens or containers, as well as musical instruments. Can be carved, burned or painted. Approx. 1.5-3.5g/15 seeds per packet.

Culture: Scarify & soak seeds for better germination. Sow 1" deep after soil warms in spring. The long climbing vines require plenty of room. Plant next to a fence or trellis, or in basins under a tree. Requires plenty of water throughout the long growing season.

Seedsaving: Annual. Varieties will cross-pollinate. The night-blooming white flowers are moth-pollinated. Fruits should mature on the plant until the stems are brown and the fruit lightweight, or until frost. Dry until the gourds are beige and the seed can be loosened by shaking. Interior of fruits are toxic, so gloves and masks are recommended when processing gourds.

Hopi Rattle "Tawiya." Flat-bulbed ceremonial dance rattle of the Hopi. Large ones may also be used to make women's rasp instruments for Home Dance. Plants are prolific. (h) **M022 H L S M**

Mayo "Warty" Bule Grown in Piedras Verdes, Sonora. Unique gourds, used for canteens or water jugs, have "warts" or pebble-like knobby growths around the bulbs. (f) **M028 L S**

O'dham Dipper This was our first dipper gourd collection made in 1982 at Topawa on the Tohono O'dham Nation. Gourds vary from 8" to 18" long and have a long thin neck and small bowl. Trellis the plants (or allow them to climb trees) to obtain straight-necked fruit. (g) **M020 H L S F**

Peyote Ceremonial A very small (2-4") bilobal or dipper gourd shape used for crafts and as rattles by the Native American Church. Plants are incredibly prolific. Smaller vines and faster maturing than most gourd varieties. (e) **M029 H L S F M**

San Felipe Pueblo Rattle Round flattened or slightly pear-shaped gourds of the type used as ceremonial rattles among all the Pueblos. Produces an occasional dipper or canteen shape. (d, h, j) **M044 H S**

San Juan Mix A mixture of dipper, teardrop, canteen and banana-shaped gourds. From Ohkay Owingeh Pueblo (formerly San Juan Pueblo), New Mexico. (a, d, g, i) **M056 H S**

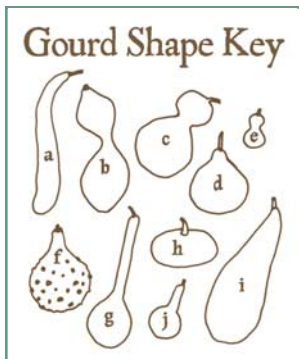
Letters at the end of descriptions refer to the key (below) — all shapes may not be currently available.



Hopi Rattle



Mayo "Warty" Bule



O'dham Dipper



San Juan Mix

More Gourd

Santo Domingo Dipper Short-handled gourds have a medium to large bulb. From Santo Domingo Pueblo, New Mexico. (j) **M008 H L S B**

Tarahumara Canteen Quart-sized, pear-shaped gourds. Still used as water containers by the Tarahumara of Copper Canyon in Chihuahua, Mexico. A

shoulder strap of hemp or iztle (agave fiber) is knotted into a sling around the bulb for carrying. (d) **M004 H L S**

Tarahumara Small Bule Small, 6–10" round gourds with short necks. Used for small hand rattles, tobacco containers, or small canteens. (d) **M047 H L S B**

Greens

\$2.95

Greens are excellent sources of vitamins, calcium and iron.

Culture: See growing information on seed packets.

Seedsaving: Varies by species; see seedsaving instructions on seed packets.

Arugula *Eruca sativa*. Wonderful, peppery distinct flavor that is treasured by nutritionists and favored by gourmets. Bushy, 1-2' plant. Grow year-round fresh greens in the desert. Cold and heat tolerant. Easy to grow. Approx. 1g/350+ seeds per packet. **TS134 H L F**

Bloomsdale Long-Standing *Spinacia oleracea*. Spinach. 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. Slow to bolt. Approx. 4g/325 seeds per packet. **TS200 H L F**

Golden Purslane *Portulaca oleracea* var. *sativa*. "Verdolagas" in Spanish. This is not the wild purslane that grows throughout the Southwest, but a cultivated variety that has higher seed germination. The succulent leaves are large and upright, making them easy to pick. Crisp, lemony flavor. Very nutritious. Plant in the spring or with the summer rains. Approx. 0.1g/250 seeds per packet. **TS203 H L**

Mostaza Roja *Brassica* sp. "Mequasare." A wild mustard with tender, mild flavored leaves. Use in salads or as cooked greens. Plant in fall in the low desert. Very productive. Approx. 0.2g/100 seeds per packet. **GR008 H L S M**

Rainbow Mix *Beta vulgaris*. Swiss Chard. Beautiful mix of colors. Dark-green, savoyed leaves. Enlarged stems with crisp and delicate flavor. Plant early and often. **TS211 H L**

Red Malabar *Basella rubra*. Spinach. This is not a true spinach. Spinach-like leaves thrive in hot weather, unlike regular spinach. Beautiful vining plant with dark red stems and deep green leaves rich in vitamins A and C, iron, and calcium. Approx. 1g/50 seeds per packet. Plant in the warm season. **TS202 H L**

Tendergreen Mustard *Brassica juncea*. Mild-tasting leaf. It is also known as spinach mustard. Pick young to use as salad greens, or braise or stir fry mature leaves as you would spinach. Approx. 0.5g/200 seeds per packet. **TS133 H L**



Arugula



Bloomsdale



Mostaza Roja

Seeds

Herbs

\$2.95

Most herbs are easy to grow and are quite happy in poor, gravelly soils. Besides being essential to fine cuisine, herbs are used medicinally and are effective insect repellents. See listing for packet size.

Culture: See individual seed descriptions for growing information.

Seedsaving: Herbs are insect pollinated so members of the same species will cross. Harvest dried seed stalks, and hang upside down for complete drying. Crush to remove seeds, and winnow off chaff.

Corrales Azafrán *Carthamus tinctorius*. This red/orange thistle-like flower was used in cooking as a saffron substitute. A sunflower relative, azafrán can be grown as an annual flower and keeps well as a dry flower (though very prickly). Collected in Corrales, New Mexico. Plant seed with the summer rains about 1/4 inch deep. Approx. 1g/25 seeds per packet.

HB014 H L S

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

TS536 H L

German Thyme *Thymus vulgaris*. One of the most popular culinary herbs. Aromatic leaves and small, pink flower spikes on a short, creeping plant. A long history of medicinal use: thyme oil is antiseptic, tea is mineral-rich, anti-spasmodic. 6-12". Start indoors or direct-seed outdoors in early spring. Tolerates relatively poor soil and prefers full sun. Approx. 0.1g/100+ seeds per packet.

TS522 H L

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 inch deep. Approx. 0.5g/50 seeds per packet.

HB008 H L S

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

TS537 H L

Italian Parsley *Petroselinum crispum*. Flat leaves. The preferred parsley for cooking. Great dried. Provides a winter long supply of fresh nutritious greens. 2-3' tall. Prefers full sun or partial shade, and rich soil. Approx. 0.5g/80 seeds per packet.

TS160 H L

Mammoth Dill *Anethum graveolens*. Garnish cucumber salads, cold summer soups or freshly baked mountain trout with the lacy, pale gray-green leaves of this popular herb! Yellow umbel-shaped summer flowers are beautiful as cut flowers. Easy to grow for foliage or seeds. 2-3' tall. Approx. 1g/200 seeds per packet.

TS510 H L

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 inch deep. Approx. 0.2g/50 seeds per packet.

HB003 H L S F

Slo-Bolt Cilantro *Coriandrum sativum*. Coriander. Whisper the words "fresh cilantro." Your mouth will water! Indispensable for Chinese, Thai and Southwest recipes. Produces incredibly fragrant, glossy, bright



Corrales Azafrán



Guarijío Conivari



Tarahumara Chia

More Herbs

green leaves. This durable new strain resists bolting. 6-20" tall. Plant in fall through early spring in the low desert, spring through summer in colder climates. Approx. 2g/200 seeds per packet. **TS509 H L F**

Sweet Italian Basil *Ocimum basilicum*. Specially selected strain from the mountains of northern Italy produces larger, tender leaves. Deep, rich basil flavor. Plant in the summer. Approx. 1g/200 seeds per packet. **TS535 H L**

Sweet Marjoram *Origanum marjorana*. Related to oregano and can be substituted for it, but has a sweeter, more floral taste. Plant in the cool season. Approx. 0.2g/600 seeds per packet. **TS540 H L**

Tarahumara Chia *Salvia tiliaefolia*. A plant native from southeastern Arizona to South America. The cute flowers and foliage make it an attractive landscape plant for summer gardens. Gathered and used medicinally by the Tarahumara. Plant seed with the summer rains about 1/4 inch deep. Approx. 0.2g/50 seeds per packet. **HB007 H L S**

True Greek Oregano *Origanum vulgare hirtum*. Taste the best strain of any oregano we have found! Deep, genuine, oregano flavor! Pinkish-white flowers decorate this herb that doubles as a perfect ground cover with soft gray-green leaves. 12-18" tall. Plant in fall through early spring in the low desert, spring through summer in colder climates. Approx. 0.1g/200 seeds per packet. **TS516 H L**

Yoeme "Alvaaka" Basil *Ocimum basilicum*. A small seed sample was collected from a woman at New Pascua who uses the foliage to make a tea which is "good for the stomach and as a general tonic." The plants have a strong licorice aroma. Plant about 1/4 inch deep in spring or with the summer rains. Approx. 0.2g/50 seeds per packet. **HB01 H L S**



Yoeme "Alvaaka" Basil



The late Dr. Barney T. Burns in a field of Mrs. Burns Famous Lemon Basil. The near loss of this rare plant influenced Barney's work in preserving agricultural biodiversity.

A Short History of Mrs. Burns' Famous Lemon Basil

My Mom, Janet Ann Burns, and I moved into our first real home in 1951 on Tracy Place in Carlsbad, New Mexico. The backyard became the site of Mom's new garden. She consulted with a Mrs. Clifton, one of the area's most successful gardeners, who gave us lemon basil seed she had saved from her last harvest and which she had grown since the 1920s. While this unique variety has possible origins in England, Thailand, or India, it remains a mystery how it came to New Mexico.

Over the years, we continued to grow and save seed from this special herb. Mom's basil became an essential element for the Burns' cuisine. When I entered the University of Arizona in 1963, I planted some of the basil seeds as my first solo gardening effort. Years later, Mom lost all her plants in a late frost. A similar incident had occurred with Mrs. Clifton. Luckily I had seed reserved and quickly sent Mom some. The loss of this unique basil variety by both Mrs. Clifton and my Mom demonstrates how a rare plant variety is at great risk.

Without a backup source of seed, this unique type of basil would have been lost forever. When I co-founded Native Seeds/SEARCH in 1983, "Mrs. Burns' Lemon Basil" was one of the first seeds added to the collection. Today, this incredible variety is being grown widely in gardens around the world, keeping the treasured plant alive and abundant.

Adapted from an article by Barney T. Burns for The Seedhead News, No. 103. Read the full article at nativeseeds.org/index.php/about-us/seedheadnews.

Seeds

Kale *Brassica oleracea*

\$2.95

In high and low elevations alike, kale is one of the most dependable sources of vitamins and minerals. Approx. 0.5g/150 seeds per packet.

Culture: Kale handles heat well. Frost improves its already rich flavor. Mark in fall to facilitate finding delicate fresh greens in waist-deep snow. Short varieties are protected by snow.

Seedsaving: Although kale flowers contain both female and male parts, individual plants do not self-fertilize. Provide at least two or more flowering plants to assure seed formation. Since bees can cross-pollinate kale with other *Brassica*, isolation distances should be 1,600 feet (488 meters) or more.

Dwarf Siberian Blue-green leaves are ruffled and delicately flavored. Plants are compact, approximately 1'. Hardy variety, perfect for small gardens. **TS103 H L**

Lacinato Ready 50-60 days from transplanting. Dark blue-green savoyed leaves. Winter and summer hardy. Highly adaptable and can be grown almost year-round in many locations. Tender, succulent and sweet as

steamed greens or in a stir-fry. A reliable workhorse. **TS107 H L**

Red Russian Dark green oakleaf-cut leaves, may be richer in vitamins and minerals than other greens. Red and purple hues intensify after fall frosts, giving way to tender and sweet rich dark green kale when cooked. Also good raw. Very disease resistant. **TS105 H L F**

Lettuce *Lactuca sativa*

\$2.95

Many wonderful colors and textures to choose from! These lettuces are chosen for their ability to cope with southwestern heat, but should be planted as a cool season crop. Approx. 1g/700 seeds per packet.

Culture: Water lettuce at base to avoid rot. To assure a steady supply, stagger plantings every 10 days, planting smaller amounts more often as weather becomes hot. For full heads, thin to 8". Companion plants include: carrots, radishes.

Seed Saving: Lettuce produces perfect yellow flowers on tall, bushy seed stalks. Since flowers self-pollinate, there is less chance of cross-pollination between varieties. For purity, separate at least 10 feet (3 meters).

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**

Buttercrunch Bibb Butterhead Dark-green leaves form small, compact rosettes around yellow, blanched hearts. Sweet and crisp leaves have a rich buttery flavor and texture. **TS125 H L**

Cimarron Romaine Adds color to salads along with the unmistakable texture of a delicious romaine. Broad,

flat, crisp, sweet and juicy leaves range from dark red to bronze. Very attractive. **TS124 H L**

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

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



Red Russian



Cimarron Romaine



Red Saladbowl Looseleaf

More Lettuce

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

Parris Island Cos Romaine 10" tall, dark green, uniformly upright heads with crisp texture and sweet

flavor. One of the best lettuces in the heat. **TS231 H L F**

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 salad-bowl. Excellent flavor! **TS127 H L F**

Luffa *Luffa operculata*

\$3.95

Various species of Luffa are grown worldwide for food and to produce natural sponges. Approx. 1g/25 seeds per packet.

Culture: Scarify and presoak seeds for 24 hours. Sow 1" deep in the spring when temperatures are warm. May take several weeks for germination. Plant next to a fence or trellis so vines can climb. Requires plenty of water throughout the long growing season.

Seedsaving: This annual is insect pollinated. Allow fruits to dry on the plant before harvesting the seeds, which can often be shaken directly out of the fruits.

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

"sponge." In the low desert, plant with summer rains. **M012 H L S**

Melon *Cucumis melo*

\$2.95

An early introduction by the Spanish into the Greater Southwest. The fruits are varied, with orange, green or white flesh and skins that are smooth, ribbed or netted skins. A summertime favorite. Approx. 1g/25 seeds per packet.

Culture: In the spring after soil warms or with summer rains, plant 3-5 seeds 1/2" deep directly in basins, 24" apart with plenty of room for sprawling vines. Melons like soil rich in compost. Overwatering can dilute flavor of fruit.

Seedsaving: Annual plants are insect pollinated. Male and female flowers form on each plant. Hand pollinate and bag flowers, or separate varieties by 1600 feet (488 meters). Remove seeds from ripe cut fruit, wash off fibers, and spread seeds on paper or cloth to dry thoroughly.

Acoma Fruit are round or oval, with smooth yellow skin and ribs. Flesh is white to salmon-colored with a mild, sweet flavor. **F014 H S**

Cochiti Mix A mix of native and honeydew types collected from Cochiti Pueblo. Fruit vary from round, smooth-skinned honeydews with light green flesh to



Wild Luffa



Hopi Casaba



Isleta Pueblo

Seeds

More Melon

elongated oval fruit with ribs and orange flesh. **F020 H L S**

Esperanza de Oro A "native" melon, interbred for years with Crenshaw melons and selected for size and sweetness in Corrales, New Mexico. **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 B**

Isleta Pueblo This orange- and green-fleshed ribbed melon is from Isleta Pueblo near Albuquerque, New Mexico. Tolerates heat. **F004 H L S**

Jemez Oval, ribbed, mostly smooth-skinned typical native melon from Jemez Pueblo. Orange flesh and sweet flavor. **F021 H S F**

Mayo Minol A sweet, yellow-fleshed melon dry-farmed in El Saneal, Sonora. Very tasty! **F001 H L S**

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

Navajo Mix Our original seeds were 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. **F009 H L S**

O'odham "Ke:li Ba:so" "Old woman's knees," referring to the knobby appearance of the fruit. A favorite of Tohono O'odham and Pima low-desert farmers. Fruits are casaba type with light green flesh. Very tasty. **F005 H L S F**

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

Planters Jumbo A favorite cantaloupe with market growers because it grows well in wet or dry conditions. Firm rind and sweet, deep orange flesh. Developed for hot climates and is resistant to Powdery and Downy Mildew. Melons are 7" by 6" and average 4-5 lbs. **TS262 H L**

Santo Domingo Native Originally from Santo Domingo Pueblo, these are typical of the "native" melons grown for centuries in the pueblos of New Mexico. The fruit are oblong, ribbed, and have predominantly smooth skin. Some netting or "cracking" occurs. The flesh is orange and tasty. **F018 H S**



Jemez



Mayo Minol



Navajo Mix



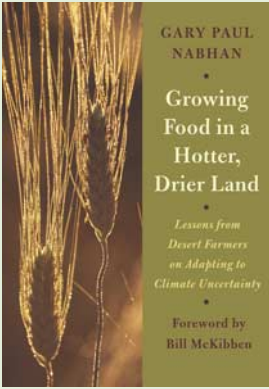
O'odham "Ke:li Ba:so"



Ojo Caliente



Santo Domingo Native



Growing Food in a Hotter, Drier Land

by Gary Nabhan, co-founder of NS/S. This excellent resource gleans wisdom from desert farmers in the southwest and around the world, giving guidance on ways we can prepare for the warmer years ahead. **PB1058**

Nabhan suggests many drought-tolerant plant varieties that are available through NS/S, including Beit Alpha Cucumber TS319, Mayo Grain Amaranth C003, Bisbee Black Cowpea V001, Calico Lima Bean PL012, Tohono O'odham 60 Day Flour Corn ZF016, Blue Speckled Tepary Bean PT079, Rattlesnake Pole Bean TS305, and Magdalena Big Cheese Squash EM031.

Okra *Abelmoschus esculentus*

\$2.95

An introduced African crop that does well in southern areas of the United States. Okra is drought-tolerant and heat-loving. All parts of the plant are edible. Fruit are ready to pick when they snap off the stalk and are versatile in the kitchen: try them fresh, pickled, fried or in gumbo. The leaves may be eaten raw or cooked. Approx. 2g/25 seeds per packet.

Culture: Soak seeds overnight for quicker germination of this warm-season crop. Plant 1/2 inch deep and allow 12-18 inches between plants. Plants can grow to 4-5 feet tall and will produce until frost.

Seedsaving: This annual is insect pollinated, so varieties will cross. For purity, separate varieties by 800 ft (244 meters). Allow the pods to dry and mature on the plant. Harvest before pods split open. Remove seeds carefully.

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. **OK002 H L S**

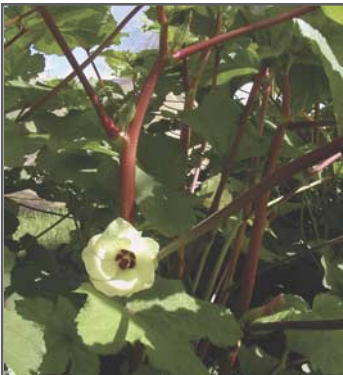
Eagle Pass From the Carrizo Springs/Eagle Pass area in Texas. Good in gumbo or cut and fried. Not slimy or stringy when cooked. Perfect for those who claim they don't like okra! Plants bear large pods beginning near ground level, up to 5'. **OK004 H L S**

Guarijío "Nescafé" From Sonora, Mexico. The beautiful yellow flowers have red throats. The plants are very broad and bushy, with large leaves, and are very productive. Young pods are fired, boiled or added to stews and gumbos. Seeds can be roasted, ground and used as a coffee substitute. **OK001 H L S**

Texas Hill Country Red Attractive plant with beautiful, colorful bronze-red fruit. Produces well in summer heat. Plants are 5-6' tall with dark purple stems. Slender pods can be slivered and eaten raw in salads or cooked. **OK003 H L S**



Eagle Pass



Texas Hill Country Red

Okra seeds can only be shipped to Arizona, New Mexico, Oklahoma, and Texas addresses.

Seeds

Onion *Allium cepa*

\$2.95

Onions are a staple for most cuisines and essential in every garden. See listing for packet size.

Culture: Onions prefer well-drained, rich soil, high in organic matter. Water frequently, especially during dry spells.

Seedsaving: Onions produce perfect flowers, yet require cross pollination. Stigmas in each flower become receptive only after its own pollen is shed. Crosses can and do occur between flowers on the same plant, mostly by bees. Separate from other flowering *Allium* of the same species by at least 1,600 feet for satisfactory results.

Chives *A. schoenoprasum*. Experience the delicious, fresh, delicate-onion flavor of chives on baked potatoes. Handsome, edible, pink flower globes provide a source of long-lasting cut flowers. 12" tall. Approx. 0.5g/300 seeds per packet. **TS507 H L**

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**

Red Creole The best offering in red, short day onions for southern latitudes. Spicy and great when cooked. A good keeper if dry and ventilated. Medium size. Pink root rot resistant. Approx. 1g/250 seeds per packet. **TS142 H L**

Texas Early Grano Developed in Texas in 1944. Bred at the time to be the perfect eating sweet onion. The mother of all the modern super sweet onions like Vidalia. Large globe, white flesh, nice flavor. Resistant to pink root rot. Approx. 1g/250 seeds per packet. **TS143 H L**

Tohono O'odham I'toi These wildly popular and prolific multiplier onions were an early introduction to southern Arizona by the Spanish. Today they are eagerly sought out by chefs for their mild shallot-like bulbs and slightly spicy greens. They are very easy to cultivate and in the low desert will grow in response to both winter and summer rains. In cooler regions their growth is in the summer. Rarely flowers; propagate by division of the bulbs. The name I'toi signifies the Elder Brother, who is the creator deity in Tohono O'odham legends. Approx. 10 bulbs per packet. **Seasonal Availability Only:** Substitution is TS140. **B001 H L S F**

Panic Grass *Panicum sonorum*

\$2.95

A native domesticate of arid America, the grass is used as a forage and the tiny seed harvested for grain. Replace a quarter to half of the flour in recipes with finely ground seed. Approx. 0.5g/500 seeds per packet.

Culture: Plant with summer rains by broadcasting. Rake in. Protect germinating seeds from birds.

Seedsaving: A wind-pollinated annual. Birds love the seed, which is borne in loose heads. Protect with paper or cloth bags. Harvest when dry, strip seeds and winnow off chaff.

Guarijío "Sagui." A rare grass collected by NS/S co-founders Gary Nabhan and Barney Burns during a 2 day burro trek to remote villages in Sonora, Mexico.

The small golden seed is rich in lysine. Attractive plants are fast-growing and heat-tolerant. Birds love it! **O001 H L S F**



Chives



Tohono O'odham I'toi



Guarijío

Pea *Pisum sativum*

\$2.95

Nothing is quite as sweet as fresh-picked peas. Introduced by the Spanish. The seed is eaten green, used dried in soups, or cooked like beans. See listing for packet sizes.

Culture: This cool season crop should be planted in the fall or winter in the low desert, or very early spring in cooler climates. Plant 1/2" deep and 6" apart. Plants will sprawl, or climb if supported, and can produce until days get too hot.

Seedsaving: Peas produce perfect, self-pollinating flowers. Cross-pollination by insects is possible but rare because pollination occurs before the flower opens. Ideally, different varieties need to be separated 50 feet or with another crop flowering at the same time. Dried pods can be harvested as they mature or entire plants dried and threshed near the end of the season.

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. Approx. 22g/100 seeds per packet. **TS186 H L**

San Luis Our only pea collection from southern Colorado. Collected from a site at 8,500'. Seeds are tan to light yellow with smooth skin. Good for soups. Approx. 10g/50 seeds per packet. **Q008 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! Approx. 20g/100 seeds per packet. **TS182 H L**

Tarahumara "Chicharos" From the Sierra Madre in northern Mexico. Grown along the edges of bean and corn fields. Plant in early spring in cooler climates. Approx. 10g/50 seeds per packet. **Q002 H L S**

Truchas Alverjon Tan and green smooth soup pea introduced by the Spanish. Grown in Truchas, New Mexico, at 8,000'. The earliest pea in our 2011 trials! Approx. 10g/50 seeds per packet. **Q012 H L S**

Radish *Raphanus sativus*

\$2.95

Rapidly-maturing, radishes are typically grown for their mild to spicy roots, though their leaves and seed pods are also edible. Approx. 4g/470 seeds per packet.

Culture: Provide shade in summer or plant only in cool season. Plant often.

Seed Saving: Radishes produce annual flowers which require pollination by insects, primarily bees. Satisfactory results for home gardeners require no more than 250 feet of separation. If seed purity is required, separate varieties by 1,600 feet or more.

Champion Exceptionally sweet flavor! Perfectly round red radishes. Pure white interior stays crisp and doesn't get hot even when large. Ideal for extra early harvest. Plant every two weeks for continuous supply. **TS190 H L F**

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**



Oregon Sugar Pod II



San Luis



Champion

Seeds

Sesame

\$2.95

Brought to America from East Africa in the 17th century. Attractive to pollinators, and beneficial as a companion plant for corn and other summer crops. Sesame is also very heat and drought tolerant. Approx. 2g/300 seeds per packet.

Culture: Plant 1/2" deep in moist soil after danger of frost. Tolerates heat & dry conditions once established. Thin to 12-15" apart. Grows 2-6' tall.

Seed Saving: Self-pollinated, but crossing by insects common between varieties. Seeds held within deeply grooved capsules. Continues to produce new flowers and capsules until frost. Seeds mature and shatter while it still flowers so pick dry pods throughout the season to avoid loss.

Benne More flavorful than modern sesame. Leaves used as soup greens; tan seeds flavor rice and baked goods or can be made into flour. High in protein, cal-

cium, iron, zinc, and vitamins. Seed acquired from Anson Mills, preserver of heirloom Southern crops. **TS280 H L**

Sorghum *Sorghum bicolor*

\$2.95

Originally from Africa. Introduced as a forage, grain and sugar source. The prolific plants are desert hardy. Stalks are chewed for their sweet juices. Approx. 2g/75 seeds per packet.

Culture: In the spring or with summer rains, broadcast seed and rake in, or plant 1/2 inch deep and 10 inches apart. Thin to allow space, as plants will tiller (sprout stalks from base).

Seedsaving: A wind-pollinated annual, so varieties will cross. Bag seedheads with paper or cloth bags to protect them from birds. Strip dry seeds from stem and winnow.

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 L S**

for a sweet treat. **S009 H S**

Caña Ganchado Grown by the Guarijío in Sonora. Seeds are dark maroon and the sweet canes can be 6' tall. **S007 H L S B**

Tarahumara Popping The white seeds are traditionally popped and ground into flour. Popped seeds can be eaten as a nutty, tasty snack. Originally collected from Batopilas Canyon in the Sierra Madres of Mexico. Flour is nutritious and gluten free. **S005 H L S B**

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. L S014 Seed Bank. **S014 L S B**

Texas Black Amber Molasses An heirloom from Waco, Texas. Plump black seeds. Used for molasses and silage. **S006 H L S**

Santa Fe Red Raised at the Santo Domingo Pueblo, the seeds are brick red from slender heads. Chew cut stalks

Tohono O'odham "Ka:na:" Produces a mix of red and black seedheads. Crosses with *S. halapense*, Johnson grass. **S002 H L S**



Benne



Apache Red "Sugar Cane"



Texas Black Amber Molasses

Squash *Cucurbita* spp.

\$2.95 Unless otherwise indicated

Squash fruits vary in shape, color and flavor. Flowers, seeds and growing tips of vines are all edible. All fruits can be eaten when small and immature as summer squash, and mature as winter squash. Approx. 4.5g/15 seeds per packet unless noted otherwise.

Culture: In spring after soil warms, or with summer rains, sow a few seeds 1" deep in basins 3-6' apart, allowing room for abundant vine growth. Squash likes soil rich in compost.

Seedsaving: An insect-pollinated annual, varieties of the same species will cross. Allow fruits to ripen and mature on the vine until skin is hard and stem brown. After harvesting, fruit needs to after-ripen for 30 days in cool location. Remove seeds, wash and dry before storage.

Cultural Varieties: Some of our squash and melons 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, we have found that this is a cultural mixing. Traditional gardeners and farmers 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.

Apache Giant *C. argyrosperma*. The large pear-shaped fruits are green-striped, often with patches of brilliant orange, and weigh up to 40 lbs. **EA010 H S**

Calabaza Mexicana *C. argyrosperma*. Pear or flattened pumpkin-shaped fruits are white with green stripes turning yellow-orange, with pale colored flesh and Taos-type seeds. Collected from the region around Espanola, New Mexico, at 5,500'. **EA013 H S**

Carrizo *C. moschata*. Common in southern Sonora, the orange fruit are butternut-shaped and tasty. Makes a great soup or puree. **EM029 H L S**

Dark Star Zucchini *C. pepo*. The new favorite for market growers. 'Dark Star' zucchini features dark green, glossy fruits that keep for long periods. Its light yellow interior flesh, with elevated levels of lutene, makes for superb eating. Has an open plant architecture which makes picking easy. Approx. 3g/20 seeds per packet. **TS391 H L F \$5.95**

Escondida Calabaza *C. maxima*. From Escondida, New Mexico at 5000'. Fruits 4-15 lb., oblong or rounded with slight ribbing and cream to light orange skin. Flesh is yellow-orange. **EX007 H S**



Calabaza Mexicana



Carrizo



Escondida Calabaza



Magdalena Big Cheese



Mayo Blusher



Moctezuma Cushaw

Seeds

More Squash

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**

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

Mayo Blusher *C. maxima*. The large, white to light green fruits are round to elongated in shape and blush pink when finally ripe. The apricot colored flesh is sweet. Good keepers. **EX001 L S**

Moctezuma Cushaw Large green and white striped fruits. Collected from an Oyata farmer in Moctezuma, Sonora. Apricot flesh, stringy similar to spaghetti squash. Large, knobby peduncles or stems. **EA042 L S**

Navajo Orange Hubbard *C. maxima*. Unusual pink-orange skinned fruit with pink-grey mottling. Thick orange flesh. Fruit shapes include elongated, round with pointed ends, and round spheres. Originally collected at a Navajo fair in northern New Mexico. Approx. 3.5g/15 seeds per packet. **EX016 H S**

Navajo Small Pumpkin *C. pepo*. Small orange pumpkins are approximately 8" in size. A mix of deeply incised shapes: round, elongated and acorn. Great options for children's gardens or fall décor. Originally

from the Big Mountain area of Navajo country in northern AZ. **EP051 H L S**

Nogales Cushaw *C. argyrosperma*. Large fruits are round with either long or short necks. Flesh is orange. Pick as a summer squash when young or a winter squash when large. **EA045 H L S**

Pacheco Pumpkin *C. pepo*. From the northern plains of Chihuahua. Typical round to elongated 'native pepo' with bright yellow skin and delicious cream-colored flesh. **EP046 H S**

Papalote Ranch Cushaw *C. argyrosperma*. Small, dark-green cushaws with varied shapes. Tasty and versatile. Good keeper with very thick skin. Collected at Papalote Ranch in southern Arizona, but originally from Mexico. **EA021 H L S**

Silver Edged *C. argyrosperma*. Grown for the tasty seeds, which are large and white with a silver edge. Seeds are roasted for pepitas or used in pipian sauce. The beautiful round, flattened fruits are white with prominent green mottled stripes. Flesh is unpalatable. **EA015 H L S B**

Tarahumara *C. pepo*. Pumpkin-shaped medium-sized fruits are cream- and green-striped with beige ribs. Very sweet, great tasting and productive. **EP042 H L S**

Tohono O'odham "Ha:l" *C. argyrosperma*. A very heat tolerant and rapidly maturing squash from the Tohono



Navajo Small Pumpkin



Nogales Cushaw



Silver Edged



Tarahumara Pumpkin



Tohono O'odham "Ha:l"



Wild Cushaw

More Squash

O'dham Nation. Traditionally blossoms are mixed with wheat flour to make a porridge and seeds roasted for snacks. Prized for the immature fruits, "Ha:al mamat" ("children"), which resemble zucchini. Mature fruits have light orange flesh, mild flavor, and a starchy texture, and store well. The flesh can also be sun dried and boiled to resoften. **EA014 L S F M**

Waltham Butternut *C. moschata*. Deep, buttery-smooth orange flesh inside hard, tan, 8-10" skins. Improved and selected variety with richer flavor and larger yields. One of the best storing winter squashes. Approx. 2g/20 seeds per packet. **TS331 H L**

Yellow Crookneck *C. pepo*. Tender, yellow squash with gracefully arched stems. Firm texture. Buttery flavor. Harvest early as baby squash or wait until 5-6" long for slicing. Approx. 2g/20 seeds per packet. **TS333 H L F**

Wild Cushaw *C. argyrosperma* var. *sororia*. Called Coyote Breasts or Trickster Breasts. Bitter juice of fruits is reputedly used for weaning infants. Produces a small, 5 inch round green-striped fruits. Will cross with domesticated cushaw squash (*C. argyrosperma*). A fun experience with agricultural history. **EA040 L S**

Sunflower *Helianthus* spp.

\$2.95

A Native American domesticate, the seeds are eaten raw or roasted, pressed for oil, planted as an ornamental or for bird feed. Approx. 2-3g/25 seeds per packet.

Culture: Plant seeds in the spring or with the summer rains, 1 inch deep and 12 inches apart. Plants can grow 6-8 feet tall.

Seedsaving: Sunflowers are insect-pollinated annuals, and all varieties will cross. Protect maturing seed heads from the birds with paper sacks or cloth bags (pillow cases work great). Allow seeds to dry in the flower heads. Rub out seeds and winnow off chaff.

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 inches in diameter and 8 feet tall. Includes single flower heads as well as branched diversity with multiple small-medium sized heads. Grow for the wonderful edible seeds! A mix of seed sizes will be black, white, or striped. **I050 H L S B**

Havasupai Small-Seeded Collected at Havasupai, this sunflower has black seeds that are much smaller than any of our other sunflowers. It is a branch variety that has numerous small heads per plant. It was originally collected in the mid-80s and sent to the USDA. We obtained a sample in 1983. **I014 H L S**

Hopi Black Dye Called "Tceqa" by the Hopi, the blue/black hull is used for wool and basket dye and eye medicine, but the seeds are also edible. Flower heads are medium to large sized. Beautiful, and extremely popular. **I003 H L S F M**

Hopi Branched Plants have many branches with small heads rather than a single stalk. Produces a mix of solid and striped seeds. Originally collected in lower Moenkopi. **I012 H L S**

Tarahumara White This rare variety with solid gold flowers has all-white hulls. Medium- large sized heads, ca. 8" across. Plants 6-10'. Canadian Mennonite in origin but grown by the Tarahumara from Chihuahuan for more than 40 years after some Mennonites relocated to Chihuahua. Very beautiful. **I005 H L S**



Conservation Farm Mix



Havasupai Small-Seeded



Hopi Black Dye

Seeds

Tobacco *Nicotiana rustica*

\$4.95

Tobacco, used as a sacred and medicinal herb, is an important part of Indian culture and folklore. Can be used as an organic insecticide (with appropriate caution). Approx. 0.1g/125 seeds per packet.

Culture: Plant the tiny seeds in the spring, cover very lightly with sandy soil. Requires warm moist soil to germinate. Can be started indoors and transplanted. Plant seedlings 1' apart.

Seedsaving: An insect-pollinated annual, varieties will cross. Remove mature seedheads and crush capsules in a bag or on a tray. Use a fan or light breeze to remove chaff.

Isleta Pueblo From the pueblo south of Albuquerque, New Mexico. Plants grow to 4.5', including flowers. **N006 H S**

Mountain Pima Collected in the Mt. Pima region of western Chihuahua. It is commonly grown in plots or gardens around the house and used for smoking. Delicate pink-tinged flowers and huge leaves! **N010 H S**

Papante Tall plants (over 5') with large deer ear-shaped leaves and large seed capsules. From Piedras Verdes, Sonora. **N008 H L S**

Punche Mexicano From northern New Mexico, this tobacco was used by early Spanish settlers until the 1930s. **N001 H L S**

Santo Domingo Ceremonial A cultivated annual grown in irrigated gardens by various Pueblos. Used in rain ceremonies. **N003 H L S F**

Tarahumara El Cuervo From a very isolated area of Batopilas Canyon, Chihuahua. Smoked traditionally by older Tarahumarans. **N004 H L S**

Tomatillo *Physalis philadelphica*

\$2.95

Tomatillos, "husk tomatoes," are used to make traditional and savory green salsas and stews. Related to ground cherries and Cape gooseberries. Approx. 0.1g/25 seeds per packet.

Culture: In the spring after all danger of frost, plant seeds directly in the garden 1/4 inch deep, or start indoors and transplant. Allow 15 inches between plants.

Seedsaving: Flowers are both insect and self-pollinated, and varieties can cross. Tomatillos begin to ripen when they turn from green to light yellow. When the husk is dry and begins to split open at the bottom, the fruit can be harvested for seed. To remove seeds, puree ripe fruit with water in blender. Pulp will rise and seeds will sink.

Mexicali Originally collected in 1986 at a truck stop in Mexicali, Mexico, by a long-time board member. The largest tomatillos in our collection. Good for salsa. **TM010 H L S**

Mountain Pima Husked fruit are small and plants are somewhat sprawling. Commonly used in salsa. **TM011 H S**

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

Zuni 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. **TM003 H L S F**



Mexicali



Tepehuan



Zuni

How to Save Tomato Seeds

Tomatoes are a good crop for beginning seed-savers because they are easy to save. This same procedure can be used for tomatillos. For more seed saving tips visit nativeseeds.org.



Step 1

Harvest tomatoes when they are fully ripe and can easily be picked from the vine. Overripe is best. Cut open and squeeze out the watery inside containing the seeds into a mason jar. Cherry tomatoes can be blended to separate the pulp and seeds.



Step 2

Add a few tablespoons of water so the seeds don't dry out and cover the jar with muslin cloth or a loose lid. Place in a warm spot, away from direct sunlight, for 3-5 days, until a layer of white mold appears on top. The mold is a necessary part of saving tomato seeds as the fermentation process breaks down the gel sac surrounding the seed. Bubbles may form and the mold will smell bad. Do not over-ferment.



Steps 3-5

Step 3: Scrape off the mold layer. Fill the jar with water, stir, and let settle. The viable seeds will sink. Pulp and nonviable seeds will float.

Step 4: Carefully pour off the non-viable seed and floating pulp. Repeat until only heavy, viable seeds remain. Strain and rinse. Place on a paper plate to dry for a few days, out of direct sunlight.

Step 5: Label your seeds and store in an airtight container in a cool, dark place.



Note about maintaining pure varieties: Tomatoes are generally self-pollinating, yet there is still potential for insects to transfer pollen from the flower of one variety to another, producing a cross. This is not a concern if you are growing only one variety. If you plan to save seed from multiple varieties, consider isolating them by at least 35 to 100 feet. Alternatively, you can bag the flowers with a blossom bag to prevent insect activity; once the fruit starts to form, remove the bag.

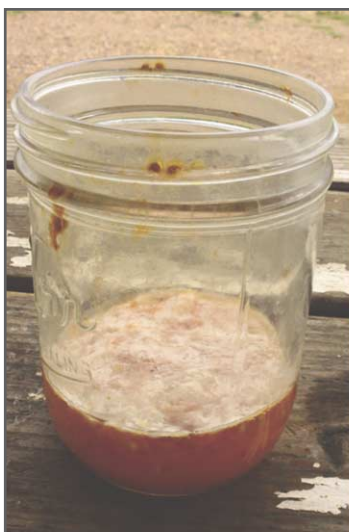
Cómo Guardar Semillas de Tomate

Los tomates son una buena cosecha para los principantes conservadores de semillas, ya que son fáciles de guardar. Este mismo procedimiento se puede utilizar para tomatillos. Para obtener más consejos sobre el conservacion de semillas visitanos en nativeseeds.org.



Paso 1

Los tomates se cosechan cuando están maduros y pueden ser fácilmente recogidos de la rama. Entre mas maduro es mejor. Corta abierto el tomate y exprime el interior gelatino que contiene las semillas en un frasco de Conservas. El tomate cerreza se puede licuar para separar la pulpa y las semillas.



Paso 2

Agregue unas cucharadas de agua para que las semillas no se sequen y cubre el recipiente con tela de muselina o una tapa suelta. Coloque en un lugar cálido, lejos de la luz solar durante 3-5 días hasta que una capa de moho blanco aparezca en la parte superior. El moho es una parte necesaria de el guardamiento de semillas de tomate como el proceso de fermentación en que se rompe el saco de gel que rodea la semilla. Burbujas pueden formarse y el moho olerá mal.



Pasos 3-5

Paso 3: Raspe la capa de moho. Llene la jarra con agua, agita y deja lo reposar. Las semillas viables se hundirán. Semillas de pulpa y invi-ables flotarán.

Paso 4: Derrame con cuidado la semilla inviable y pulpa flotante. Repite hasta que sólo semillas viables pesados permanecen. Colar y enjuagar. Seca en un plato de papel por unos días, fuera de la luz solar.

Paso 5: Etiqueta tus semillas y guarda en un recipiente hermético en un lugar fresco y oscuro.

Nota sobre el mantenimiento de variedades puras: Los tomates son generalmente auto-polinización, y sin embargo todavía hay insectos potencialfor para transferir el polen de la flor de una variedad a otra, produciendo una cruz. Esto no es un problema si usted está creciendo una sola variedad. Si va a guardar semillas de variedades múltiples, considere aislándolos por lo menos 35 100 pies. Alternativamente, usted puede empaquetar las flores con una bolsa de la floración hasta el prevenir actividad de los insectos; una vez que la fruta empieza a formar, retire la bolsa.



Tomato *Solanum lycopersicum*

\$2.95

Originally domesticated in the Andean region of South America, the modern cultural and nutritional importance of tomatoes worldwide is difficult to exaggerate. Approx. 0.1g/25 seeds per packet unless otherwise indicated.

Culture: In the spring after danger of frost is past, plant seeds directly in the garden 1/4 inch deep, or start earlier indoors and transplant. Allow 15 inches between plants.

Seedsaving: Flowers are both insect and self-pollinated, and varieties can cross. Bag flowers or separate by 10 feet (3 meters) to prevent crossing. To remove seeds, puree ripe fruit with water in blender. Pulp will rise and seeds will sink.

Chichiquelite *S. melanocerasum*. Not actually a tomato but a solanum cousin. Collected from Piedras Verdes, a Mayo community in Sonora, Mexico. Commonly called the garden huckleberry, the leaves are cooked (do not eat raw!) and the shiny black berries are edible and delicious. Delicious for pies, jellies, and jams but do require more sweeteners than other berries. Berries are 1/2 to 3/4 inch in diameter and produce abundantly over a long season. Do not eat unripe green berries. Originated in the tropics of western Africa. Approx. 100 seeds per packet. **GR012 H L**

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

Flamenco Exciting new open-pollinated tomato for the Southwest. Flamenco is 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 2", red round fruits. Nice acid/sweet balance and great flavor. Continues to produce in hot weather when others stop. Performed very well in our 2012 trials in both Tucson and Patagonia, Arizona. **TS340 H L F**

Nichols Heirloom These seeds were sent to us by the Nichols family in Tucson. Volunteer seeds that just kept coming up, they had been maintained by the family patriarch for about 50 years. It is well adapted to the desert: heat-tolerant and prefers full sunlight. These "pink cherry" tomatoes are prolific producers. **TM014 H L S F**



Chichiquelite



Ciudad Victoria



Flamenco



Nichols Heirloom



Punta Banda



Texas Wild Cherry

Seeds

More Tomato

Prescott Heirloom Given to us by a member of a family that had lived for many generations in Prescott, Arizona. The fruit are large, red, oval and quite fleshy. The thick flesh suggests that they may be good for canning. **TM013 H S**

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. Performed impressively in our 2012 trials in Tucson, producing

throughout the summer despite full exposure and harsh conditions. Renowned for its early maturity. **TM007 H L S F**

Texas Wild Cherry All that we really know is that seed of this tomato was collected from a patch of apparently "wild" tomatoes in southern Texas. Sprawling plants produce tons of small, tasty, cherry-type tomatoes. Early-maturing and very productive! One of the stars of our 2012 tomato trials in Patagonia, Arizona (4,000'). **TM01 H L S F**

Watermelon *Citrullus lanatus*

\$2.95

Fruits vary in size and color of flesh and rind. Seeds are eaten and used for their oil. Approx. 1.5g/15 seeds per packet.

Culture: In spring after soil warms or with summer rains, plant seeds 1/2-1" deep, 3 seeds per basin, allowing ample room for vines. Plants need a long growing season and rich soil with more compost added as they grow.

Seedsaving: An insect-pollinated annual. Varieties will cross. Male and female flowers develop on each plant. Ripe fruits have a hollow sound when tapped and a yellowing patch on the bottom. Also look for dried tendrils next to the stem. Scoop out seeds of fully ripe fruit, wash thoroughly and dry.

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**

Hopi Red "Kawayatnga." Our first watermelon collection, from New Oraibi on Third Mesa. Round to oblong fruit, with green skins and pink to red (rarely yellow) flesh. **G001 H L S M**

Hopi Yellow "Sikyatko." The green-striped fruits have pale yellow/orange flesh (occasional plants produce red-fleshed fruit). Large fruit with crisp, sweet taste. **G002 H L S F B**

Jemez Striped green fruit with red flesh. Considered a native watermelon, but introduced 400 years ago. **G014 H S B**

Mayo Originally collected from Mayo farmers in Los Capomos, Sinaloa, Mexico. Prolific vines produce round and oblong melons of various rind colors all summer. Red flesh is sweet. **G005 H L S B**

Tohono O'odham Yellow-Meated A high yielder of green oval fruit with sweet and crisp yellow to orange flesh. Fruit can be up to 35 lb. Originally collected at Queenswell, Arizona. Stunningly delicious. The best watermelon we've tasted, period. **G003 L S M F**



Hopi Red



Mayo



Tohono O'odham

Wheat *Triticum aestivum*

\$2.95

A native of the old world, wheat was introduced to the Southwest by Father Kino as he established the “Missionary Trail”. These grains were quickly integrated into the winter fields of indigenous farmers, where they thrived until the early 20th Century. Traditionally, wheat was roasted and ground to make pinole or stretched to make thin wheat flour tortillas (*chemait*). Wheat berries are also cooked with teparies to make poshol. Approx. 28g/700 seeds per packet.

Culture: In the low desert, plant in December through January for harvest in dry months of May & June. Broadcast and rake in seed, then lightly pat soil. If birds are a problem, cover very thinly with straw and sticks. Keep moist until sprouted.

Seedsaving: A self-pollinating annual. Birds love the ripe seeds, so protection may be necessary. Harvest when dry, strip stems or walk on seedheads to remove seeds and winnow off chaff.

Pima Club At one time grown by the Pima on the Gila River Reservation. Seed heads are short, beardless and club shaped (flattened). White kernels are soft and produce flour used for cookies and pastry. **WH003 H L S B**

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 B**

Baking with Soft Wheat

Even though they are grown over the winter in our mild climate, both Pima Club and Sonora White varieties are classified as soft white spring wheats. Compared to hard red winter wheats used for bread-baking, soft spring wheat kernels have a softer starch structure, are ground more easily, absorb more water, and have lower protein. This makes whole grain flours from both Sonora and Pima wheats very well-suited to baked goods like tortillas, empanadas, scones, cakes, pancakes, crackers, and piecrusts. Soft flours can also be mixed with higher-protein all-purpose and bread flours for added flavor, texture and color in yeasted or fermented breads.

Pie Crust

This recipe uses 65% whole wheat flour, which provides the flavor and nutrition of heritage grain but is still light and flaky. Makes one 10-inch crust.

1 cup whole soft white wheat flour
½ cup pastry flour
5 tablespoons very cold butter
2 tablespoons very cold shortening (coconut oil, palm oil)
½ teaspoon salt
4-6 tablespoons ice-cold water

Mix the flours and salt in a medium glass bowl. Dice butter and shortening, then mix into the flours using a pastry cutter or food processor until fat is the size of peas. Add water one tablespoon at a time and combine until mixture just comes together. Press the dough together gently into a thick disk, wrap in plastic and refrigerate at least 4 hours or overnight (whole grain flours need the extra time). Let rest at room temperature for 20 minutes before rolling and baking.



Pima Club



White Sonora

Arizona-grown wheat and flour products from **BKW Farms, Hayden Flour Mills, Ramona Farms, and San Xavier Coop Farms**, are available at the Native Seeds/SEARCH retail store and nativeseeds.org



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. Two sizes are available — the small size (A) is 1–1.5g and covers approximately 30 square feet; the large size (B) is 0.5oz and covers approximately 100-200 square feet.

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.

Wildflowers whose catalog numbers begin with WF are included in the Native American Free Seed Program.

Arroyo Lupine *Lupinus succulentus*. Beautiful spikes of violet-blue, pea-like blooms. Plant fall to early spring. \$2/pkt **WF017A** or \$12/oz **WF017B**

Blue Flax *Linum lewisii*. Perennial herb blooms sky blue with 5 petals from April to September. Used for fiber. Plant fall to spring. \$2.50/pkt **WS030**

Brittlebush *Encelia farinosa*. Perennial shrub, blooms with yellow composite flowers in early spring. Sap from stems was used to make a burnable incense. \$2/pkt **NSC031**

California Poppy *Eschscholzia californica*. This bright golden blossom is the official state flower of California. It is drought-tolerant, self-seeding, and easy to grow. Best grown in full sun and sandy, well-drained, poor soils. Plant fall to early spring. \$2/pkt **WF001A** or \$12 (0.5oz) **WF001B**

Colored Globemallow *Sphaeralcea ambigua*. This multi-stemmed mallow is a good source of pollen and nectar for honey bees. Plants are usually 2-4' tall with

blooms in shades of pink and lavender. Plant fall to early spring. \$2/pkt **WRA052** or \$12/oz **WRB052**

Desert Blue Bells *Phacelia campanularia*. Low growing, blue-violet flowers with yellow stamens look like little bells. Plant fall to early spring. \$2/pkt **WF019A**

Desert Lupine *Lupinus sparsiflorus*. This is a showy purple lupine native to Nevada, Arizona, California, Sonora, and Baja California. The multiple purple blossoms on a tall spike contrast nicely with palmate pale green leaves. This desert wildflower prefers deep well-draining sandy soils and lots of sun. Plant fall to early spring. \$2/pkt **WF004A** or \$12 (0.5oz) **WF004B**

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. \$2/pkt **WF016A** or \$12/oz **WF016B**

Firecracker Penstemon *Penstemon eatoni*. Bright red flowers that attract hummingbirds. Will bloom March through July depending on water. Plant early fall to winter. \$2.50/pkt **WS024**



Desert Blue Bells



Desert Lupine



Desert Marigold

Firewheel *Gaillardia pulchella*. Firewheel has 2" diameter daisy-like flowers that are deep red with yellow tips. Blooms March through September. Plant in fall. \$2/pkt **WF014A** or \$12/oz **WF014B**

Mexican Evening Primrose *Oenothera speciosa*. Low growing perennial with bright pink, cup-shaped flowers. Plant anytime. \$2/pkt **WF018A** or \$12/oz **WF018B**

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. \$2/pkt **WF035A** or \$12/oz **WF035B**

Palmer's Penstemon *Penstemon palmeri*. Beautiful white flowers tinged with pink or lilac. Has a delicate, inviting fragrance. Grows in washes and along roadsides at 3,500-6,000'. Plant fall to early spring. \$2/pkt **WF013A**

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

shaped flowers. Plant fall to early spring. \$2/pkt **WF012A** or \$12/oz **WF012B**

Showy Penstemon *Penstemon pseudospectabilis*. A favorite of hummingbirds and butterflies this penstemon produces flower stalks up to 3' high with vibrant pink flowers! Drought tolerant and happy in dry well-drained soils low in organic matter, it also adapts easily to the garden setting. Plant fall to early spring. \$2/pkt **WF007A** or \$12 (0.5oz) **WF007B**

Summer Poppy *Kallstroemia grandiflora*. These handsome summer wildflowers superficially resemble poppies but are not related. In Arizona they are 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. \$2/pkt **WF003A** or \$12 (0.5oz) **WF003B**

Yellow Mexican Hats *Ratibida columnaris*. The colorful 1.5" sombrero-shaped flowers generally appear April to November. Easily grown from seed. Plant fall to early spring. \$2/pkt **WF028A**

Desert Wildflower Blends

Butterfly Garden Mix A mix of colorful and fragrant flowers that will attract butterflies to your garden. This blend of spring and summer blooms contains 13 varieties including Desert Lupine, Marigold, Showy Penstemon, California Poppy, Cornflower, Coreopsis, Firewheel, and Maximilian Sunflower. \$2/pkt **WF029A** or \$12 (0.5oz) **WF029B**

Cut Flower Wildflower Mix Fifteen wildflowers perfect for cutting but also beautiful in your yard. Includes Scarlet Sage, Firewheel, Larkspur, Purple Coneflower and more. Plant fall to early spring. \$2.50/pkt **WS016**

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. \$2/pkt **WF009A** or \$12 (0.5oz) **WF009B**

Desert Wildflowers for Beginners The perfect easy-to-grow mix for new gardeners. Includes California Poppy, Red Flax, Bluebells, Firewheel, Mexican Hats. Plant in fall to early spring. \$2.50/pkt **WS068**

For the Birds & Bees Wildflower Mix Especially chosen to attract birds, butterflies, bees & Sphinx Moths. Includes Blackfoot Daisy, Desert Sunflower, Butterfly

Weed, Rocky Mt. Bee Plant, Penstemon and more. Plant fall to early spring. \$2.50/pkt **WS017**

Great Basin Wildflower Mix Especially mixed for Prescott, Payson, southern Utah, Santa Fe, and similar habitat. Contains 13 different wildflowers including Buttonroot Snakeweed, Purple Coneflower, and Mexican Hats. \$2.50/pkt **WS025**

Mogollon Rim Wildflower Mix For Flagstaff and locations above Arizona's Mogollon Rim. Best at elevations of 6500-9000'. The different wildflowers include Gold-pea, Locoweed and Tall Verbena. (*Locoweed not recommended in livestock areas.*) \$2.50/pkt **WS026**

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. \$2/pkt **WF010A** or \$12 (0.5oz) **WF010B**

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. \$2/pkt **WF011A** or \$12 (0.5oz) **WF011B**



Firewheel



Globemallow



Parry's Penstemon



NS/S Kitchen Favorites

Beans Bean supplies remain inconsistent. Substitutions may be necessary.

Anasazi™ Beautiful maroon and white mottled Jacob's cattle bean. Cooks quickly with a creamy texture and rich flavor. Great in soups and stews, may cook a bit more quickly than other beans. **\$5/lb FD060**

Brown Tepary A delicious nutty flavor and firm texture recommend this drought-adapted desert domesticated. **\$6.50/lb FD061** or **\$27/5lbs FD061.5**

Christmas Lima This heirloom bean was popular in the early 1900s. They retain their burgundy and white color when cooked. A nutty, chestnut flavor consistent with a lima. **\$6.50/lb RG001**

Four Corners Gold A rich gold colored bean mottled with a little white, originate in the Four Corners area. Cooks quickly. **\$5/lb FD062**

Mayocoba A small, meaty, thick-skinned bean that will take on any flavor you add while holding its shape. Great substitute for the Cannellini bean. **\$6.50/lb RG010**

Moon Nice fruity flavor that keep their markings when cooked. **\$5/lb FD214**

Rebozero From the word *rebozo* meaning "shawl" these beans produce a rich broth, and are delicious refried. **\$6.50/lb RG016**

San Francisco A close relative of the popular Rio Zape, these beans have a rich pot liquor that contain notes of coffee and chocolate. Their skin holds up more than the Rio Zape, making it a better bean for salads. Enjoy them plain, or add to soups and stews. **\$6.50/lb RG021**

Sangre de Toro A classic red bean meaning "Bull's Blood" from the heart of Mexico. Dense and meaty, it has a good pot liquor. Use in place of any red beans in a recipe. **\$6.50/lb RG004**

Scarlet Runner *Staff favorite!* These large beans with black flecks are eagerly awaited by all who have tried them. Their unusual size along with a creamy texture

and slightly chestnut flavor make them one of our favorite beans. **\$6.50/lb RG011**

White Tepary *Staff favorite!* These preferred beans of the Tohono O'odham people, who reside in the Tucson region, have a slightly sweet flavor. A firm texture makes them wonderful in salads or stews. **\$6.50/lb FD261** or **\$27/5lbs FD261.5**

Chiltepinos Some like it hot, and others like it hotter! If you're a heat lover who is into wild-harvested wonders, order a bottle of Whole Sonoran Chiltepinos. They're great in smoothies (yes, really!), crumbled over your morning plate of eggs, or added to any recipe for a bit of a bite. **\$12/bottle SPB140**

Mole Powders Adding the unique flavors of the Southwest to your cooking just got better — these sublime blends of chiles, spices and fruits are now GMO-free! *Please specify size and price:* **A** 2oz tin **\$10** or **B** 4oz bag **\$16**

Adobo Chiles, sesame seed, spices, garlic, corn tortilla meal, Mexican brown sugar, onion, salt and Mexican oregano. **FD140**

Dulce *Staff favorite!* Mexican chocolate (sugar, cacao nibs, soy lecithin, cinnamon flavor), raisins, chile, almonds, corn tortilla meal, banana, graham crackers, spices, Mexican brown sugar, salt, garlic and onion. **FD137**

Negro Dark, hot, smoky chiles with a hint of cacao nibs. Medium spicy. Delicious in or on tamales! **FD141**

Pipian Picante A smooth, orange-red sauce, rich with almonds and pumpkin seeds. Medium spicy. **FD142**

Pipian Rojo *Staff favorite!* This blend contains: chile, pumpkin seed, almonds, corn tortilla meal, spices, Mexican brown sugar, salt, garlic, sesame seed and onion. **FD139**

Verde This one contains: pumpkin seed (green), sesame seed, green chiles, cilantro, salt, garlic, spices, onion, parsley, and epazote. **FD138**

Pinole An ancient drink consumed throughout the Americas. Add pinole with cinnamon, vanilla, cocoa, chia, or sugar with water or mild for a delicious drink, hot or cold. It can also be made into an oatmeal-like paste or added to baked goods for a sweet, roasted flavor. Produced by Ramona Farms, an Akimel O'odham owned business located on the Gila River Indian Reservation near Sacaton, AZ. **\$6.50/8oz**

Wheat Hahk Chu'i Pinole RF008

Corn Huun Hahk Chu'i Pinole RF009

Teas Delightful desert aromas from Hopiwerks' unique blends.

Hopi Desert (Mormon) Tea *Ephedra americana*. A pleasant wild tea from the high desert long used for congestion and allergy relief. Not the variety used in production of pharmaceutical ephedra products. **\$5/1.5oz FD136**

Ho'hoysi or Hopi Tea *Thelesperma* spp. Grown on the Colorado plateau and long used by the Hopi to make a tea reputed to have "blood-cleansing" properties. Also used as a dye to produce a vibrant orange-yellow. **\$5/1.5oz FD313**



Seed Saving Supplies

Gardeners and farmers play an important role in conserving agricultural biodiversity by growing and saving seeds. Native Seeds/SEARCH has introduced seed saving supplies to provide the tools needed to save and store your seeds.

Seed to Seed: Seed Saving and Growing Techniques for Vegetable Gardeners by Suzanne Ashworth. We highly recommend this seed-saving guide for the beginner to the advanced. Contains detailed information about botanical classification, flower structure and means of pollination, required population size, isolation distance, techniques for caging or hand-pollination, and also the proper methods for harvesting, drying, cleaning, and storing seeds. Softcover, 228 pages. **\$24 PB092**

Seed Envelopes A key to successful seed saving is proper labeling and storage. Our preprinted tear-off strip envelopes make it easy! 20 envelopes **\$2.50 SS001** or 50 envelopes **\$5 SS002**

Foil Packets Great for long-term storage. Zipper closure and puncture resistant material will protect your

seeds. These 6.5 x 5" envelopes will easily hold ½ lb of beans or corn or 10 packet envelopes. 5 envelopes **\$3 SS003** or 10 envelopes **\$5 SS004**

Blossom Bags Perfect for protecting your tomato and chile flowers from cross-pollination. 10 bags **\$5 SS006**

Corn Pollination Supplies Shoot bags for protecting silks and weather-resistant paper bags for covering tassels and pollinated ears. Tassel bags are also useful for protecting sorghum and amaranth. Hand-pollination instructions (found on nativeseeds.org) are included with your order. 100 Ear Shoot Bags **\$6 SS008** or 50 Tassel Bags **\$12 SS009**

Coming soon! **Seed Cleaning Screens** will be available in 2015. Visit us at nativeseeds.org or check them out in person: 3061 N Campbell Ave. in Tucson.

Many more products are available at nativeseeds.org

Important Ordering Information

Please put quantity ordered, item number and item name on order form.

Keep a copy of your order. If you have any missing items or problems, it helps if you can identify your order. Please retain your catalog for reference.

Shipping Nationwide and to Canada

We accept checks or money orders drawn on U.S. banks. For your own safety, please do not send cash. Our website accepts PayPal. We accept credit card orders (Visa, MasterCard, American Express, Discover/Novus) by mail, fax, our secure website, and in our store. Our fax number, 520.622.0829, is available 24 hours a day.

We are a nonprofit organization promoting seed conservation. Your dollars support our mission.

We do not charge tax on any orders.

Shipping & Handling Charges

Handling Charge

Native American Orders— **\$3.95**

U.S. Orders — **\$5.95**

Canada Orders — **\$8.95**

Shipping for seed packets

No additional charge

Additional shipping for food products (subject to change)

All shipping is done by UPS Ground unless otherwise requested.

1 lb.	\$3.00
2 lbs.	\$3.88
3 lbs.	\$4.30
4 lbs.	\$4.78
5 lbs.	\$5.09
6 lbs.	\$5.28
7 lbs.	\$5.49
8 lbs.	\$5.65
9 lbs.	\$5.83
10 lbs.	\$6.08

We are unable to ship via UPS to P.O. Boxes

Okra and Cotton seeds can only be shipped to AZ, NM, TX and OK addresses.

Sow the Seeds of Conservation: BECOME A MEMBER

By becoming a member of Native Seeds/SEARCH you are helping to conserve a diversity of crops that are uniquely adapted to the challenging growing conditions of the Greater Southwest. These crops represent an important genetic resource for global food security concerns as well as a priceless collection of cultural heritage. Individual annual memberships provide vital support for our innovative programs.



Please become a member or renew your membership today. From Squash to Sunflower, every membership counts. Thank you for your support!

**Join online at nativeseeds.org or fill out this form and mail with payment to:
Native Seeds/SEARCH, 3584 E. River Road, Tucson, AZ 85718**

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Membership Level (check one):

- Squash \$35
- Gourd \$50
- Bean \$100
- Chile \$250
- Corn \$500
- Sunflower \$1,000
- Student/Low Income \$20
- Native American *Free within Greater SW*
- Native American (Non-SW) \$20

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*Your privacy is vital to us. We will not trade your name or other information with anybody.
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Your Membership Comes with Benefits!

*Native Seeds/SEARCH conserves over 500 domesticated and wild bean accessions in our seed collection. The diversity pictured here includes several Phaseolus species such as tepary (*P. acutifolius*), common (*P. vulgaris*), limas (*P. lunatus*) and runner (*P. coccineus*).*

- * Access to member's only seed varieties. Designated with **M** — the Member's Only symbol — throughout the catalog. Includes favorites such as Hopi Black Dye Sunflower (**1003**), Chapalote Pinole Maiz (**ZP090**), and Peyote Gourds (**M029**).
- * A 10% discount on all product and seed purchases
- * Early access to NS/S plant sales
- * Discounted tuition to educational workshops and courses
- * Invitations to special events
- * 3 issues of *The Seedhead News*, our newsletter
- * Our annual *Seedlisting* catalog



What your membership supports:

- * Conservation of over 1,900 accessions of arid-adapted crops and wild relatives in the NS/S seed bank. These crops represent an important genetic resource for global food security as well as a priceless collection of cultural heritage.
- * Operations at the 60-acre Conservation Farm where the NS/S collection is grown out.
- * Seed donations to schools and organizations annually to assist with educational, food security, or community development projects through our Community Seed Grant Program.
- * Distribution of seeds through our Native American Seed Programs.
- * Seed education through workshops, website tutorials, and public lectures.
- * Development of new Spanish language programming.
- * Promotion and research of the culinary and nutritional benefits of Southwestern regional foods.
- * Programs that support community seed banking, seed libraries, and community seed exchanges.

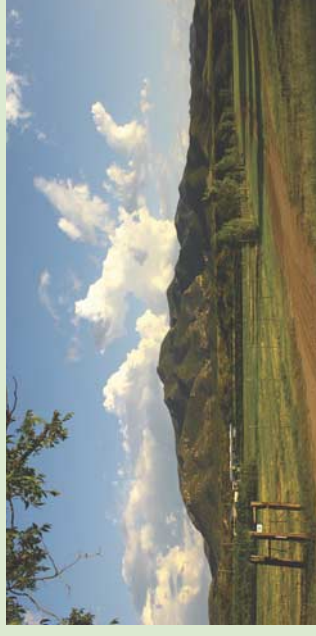


Native Seeds/SEARCH
3584 E. River Road
Tucson, Arizona 85718

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Come visit us, join our mission, and learn more!

Visit nativeseeds.org for information about special events, classes and tours.



Conservation Farm: 45 San Antonio Rd. in Patagonia, AZ. 520.394.0227



Retail Store: 3061 N Campbell Ave. in Tucson. Call us at 520.622.5561 for hours.



Conservation Center: 3584 E. River Rd. in Tucson.
Administrative Offices, Mail and Web Orders, & Seed Bank. 520.622.0830