

Native Seeds/SEARCH
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"Let us now praise native crops—the fruits, tubers, grains, beans, and greens that have been cultivated in the New World since ancient pre-Columbian times... Seeds of these enduring native crop varieties have been passed from hand to hand through as many as one hundred generations of gardeners and farmers since the process of plant domestication began in the New World."

— GARY PAUL NABHAN, CULTURES OF HABITAT: ON NATURE, CULTURE, AND STORY

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Guarijio Red Sweet Corn — This beautiful sweet corn produces slender cobs with dazzling red kernels and an occasional yellow ear. Due to day-length requirements, this variety from Sonora, Mexico, grows best in the low desert when planted during midsummer rains.

Hidalgo Chiltepin — After discovering traces of chiles on ancient milling stones and cooking pots, archaeobotanists at the Smithsonian National Museum concluded that people in the Americas began cultivating chiles approximately 6,000 years ago. The wild Chiltepin is believed to be the closest-living relative of domesticated chiles and often is called the “mother of all chiles.” This is the first time NS/S has offered the Hidalgo Chiltepin for distribution.

Yoeme Purple String Bean — This prolific pole bean from the Pascua Yaqui Tribe of the Southwest U.S. and northwest Mexico is highly drought-resistant and heat-tolerant. The plant is a vigorous climber that produces delicate white flowers. The tasty green beans are ready to eat in late August and are purple on beige when dried.

Punta Banda Tomato — Collected on the Punta Banda peninsula in Baja, California, this cherry-sized tomato is one of NS/S’ most popular varieties. The compact plants produce hundreds of meaty, thick-skinned fruits perfect for salads or snacking. Punta Banda is the only tomato that continues to set fruit in high temperatures, making it a perfect choice for desert planting.

Hopi Yellow-Meated Watermelon — A favorite at the NS/S Conservation Farm, this watermelon produces large, green-striped fruit with sweet, crisp, yellow-orange flesh. The sprawling vines are covered in broad, dark green leaves. Originally collected in Queensland, Arizona.

*Get ready to roll up your sleeves and NOT get your hands dirty.
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we enhance the Southwest’s rich agricultural heritage.*



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Yoeme Purple String Beans and Roasted Onions with Punta Banda Tomatoes

2 tablespoons olive oil
6 tablespoons unsalted butter
1/2 cup roasted piñon nuts
6 medium onions cut in wedges
2 cups low-salt chicken or vegetable broth
3 tablespoons sugar
2 tablespoons red wine vinegar
3 pounds Yoeme purple string beans with ends trimmed
1 cup Punta Banda tomatoes cut in half
Feta cheese crumbles

Preheat oven to 450 degrees. Brush baking sheets with olive oil. Place onions cut-side down in single layer. Dot onions with butter. Salt and pepper to taste. Bake approximately 35 minutes or until onions are dark brown on bottom. Boil broth in heavy skillet over high heat until reduced to 1/2 cup, about six minutes. Add sugar and vinegar; whisk until sugar dissolves and sauce comes to a boil. Add onions to sauce. Reduce heat to medium-low and simmer until liquid coats onions, about five minutes. Cook string beans in boiling water until tender, about five minutes. Drain and return to pot. Add remaining butter and toss to coat. Season beans to taste with salt and pepper. Mound in large shallow bowl. Top with roasted onion mixture and Punta Banda tomatoes. Sprinkle with feta cheese and piñon nuts and serve.



*Please make a donation today and adopt one of these NS/S
crops growing at our Conservation Farm in Patagonia, AZ.
Join us in this shared stewardship of seeds and cultures.*