

TUCSON

City of Century Plants

*How agaves have
shaped landscapes
& cultures*

*in the
Old Pueblo*



FOREWORD

THE AGAVE HERITAGE FESTIVAL is both a celebration of the agave and an acknowledgement of Tucson's rich cultural history and the traditions that unite the peoples of the Southwest.

Next to the iconic Saguaro, the agave is perhaps one of the most recognized plants across Tucson's landscape. With its unmistakable grey-green, sword-like leaves, this majestic plant is equal parts medicine, nutrition, horticulture and spirit.

Agave cultivation in the Tucson basin dates to the year 950 C.E. In fact, Mezcaleros—artisanal Mezcal distillers—have identified 10 pre-Columbian domesticated agaves grown in Tucson suitable for the fermentation and distillation of mezcals. There are currently 20 species of wild agave cultivated in Southern Arizona which have been used for generations for mezcal distillation.

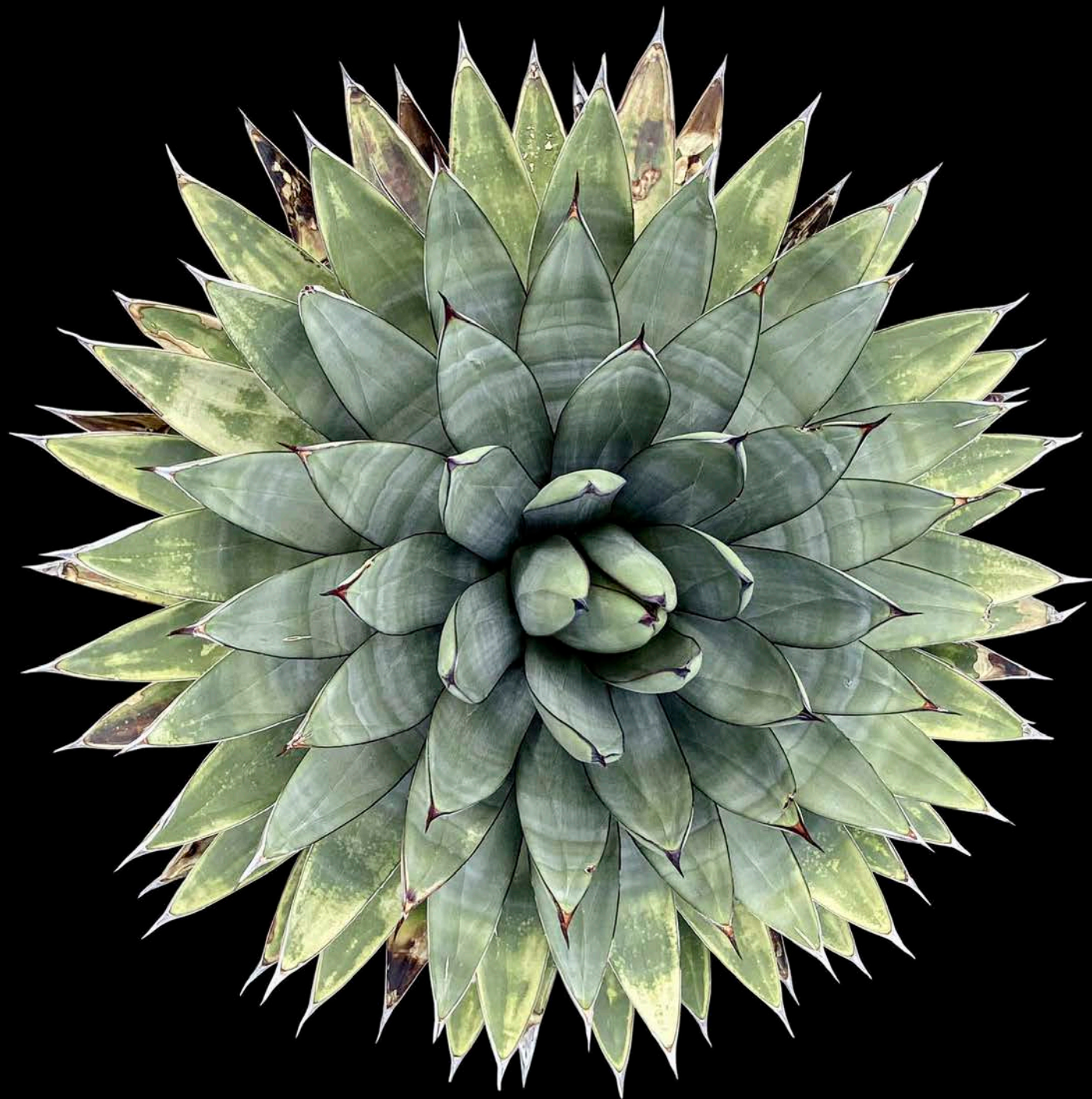
Ubiquitous in our Tucson yards, the agave is so much more than a xeriscaping plant. It is an ideal candidate crop for “slow agriculture” for a hotter, drier climate. When planted in significant densities, various agave species can draw down and store the dry weight equivalent 12 to 24 tons of carbon per acre per year. And planting more agaves can support the recovery of threatened species of pollinators like migratory long-nosed bats, hummingbirds, and butterflies.

This year Tucson will celebrate the 14th anniversary of the Agave Heritage Festival and the agave's role in the culture and history of the Arizona-Mexico borderlands. I am excited to hear that the Governor of the state of Sonora, Alfonso Durazo, has announced plans to make the traditional agave distillate, Bacanora, a core part of the state's economy. I look forward to building a partnership between the City of Tucson and the State of Sonora to continue to explore our economic, cultural, and geographic ties.

On behalf of the City of Tucson, I wish to welcome you as we toast to the resilience of the agave.

MAYOR REGINA ROMERO
CITY OF TUCSON

Facing page:
Agave hybrid
by Steven Derks
www.stevenderks.com



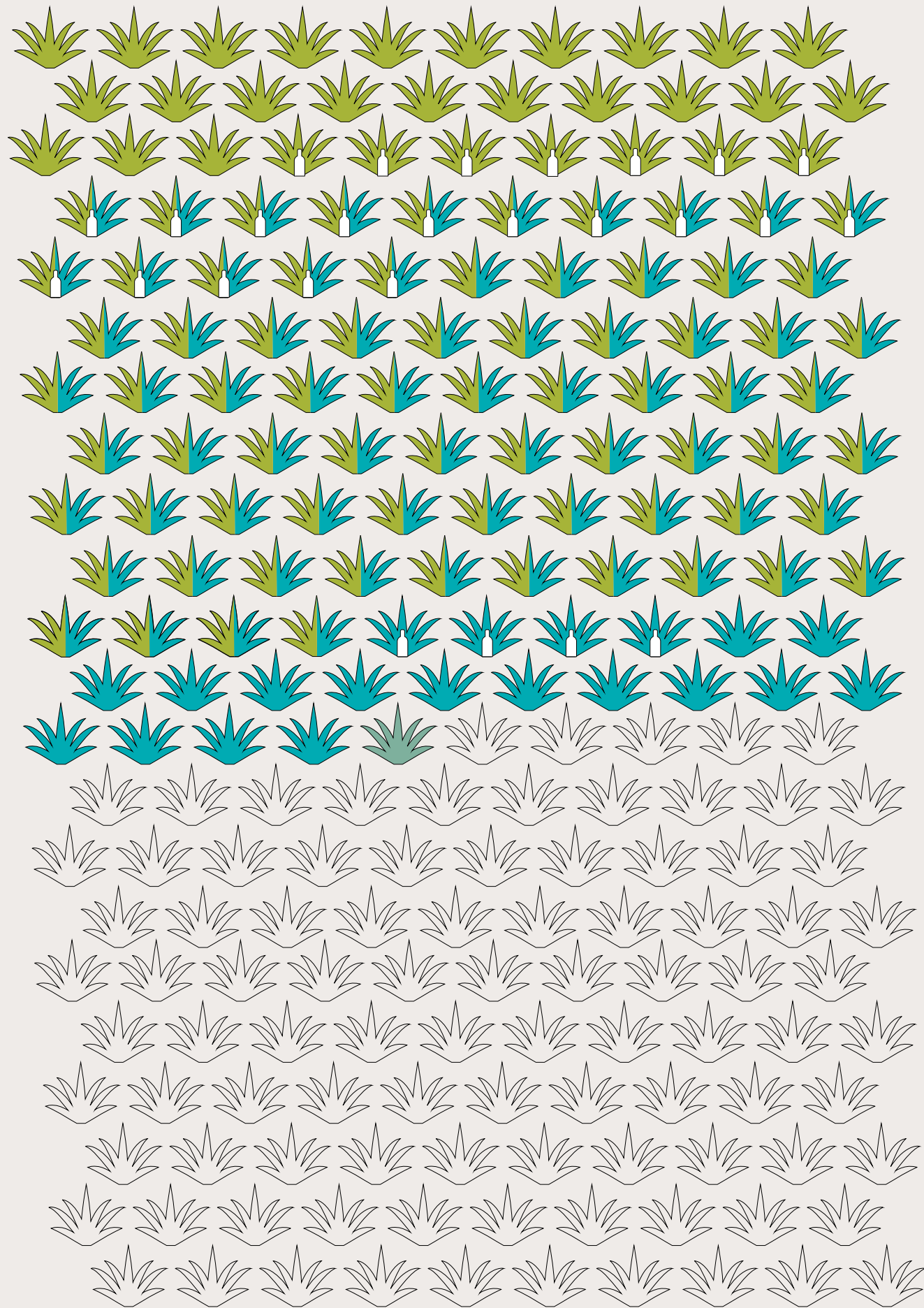
By P. Mirocha & G.P. Nabhan, with Mayor R. Romero, J. Mabry & T. Hanley. 2022, Tucson, Arizona



Mayor Regina Romero with an *Agave ocahui* plant, a gift from Desert Survivors Inc. Nursery.

CITY OF CENTURY PLANTS

Tucson dwellers are inordinately fond of Century plants. Six agave species grow wild in the desert surroundings, yet citizens of Tucson have collected and cultivated at least 125 agave species within urban limits.



The agaves of Tucson



Used for spirits



In Tucson nurseries



In Tucson public spaces



In both spaces



Wild in the region



All 220 known agave species

✿ METRO TUCSON harbors a minimum of 125 agave species in its streets, parks, gardens, and nurseries, more than half of all the agaves described in the world.

✿ SIX ARE NATIVE WILD SPECIES in the Tucson Basin and adjacent mountain ranges, while several others may have been cultivated prehistorically.

✿ THE 10 BEST NATIVE PLANT NURSERIES in Tucson offer 106 species of agaves plus 6 hybrid cultivars to Tucson's yards and gardens.

✿ THE 10 MOST-VISITED PUBLIC SPACES focusing on native plant landscaping—such as botanical gardens and outdoor museums—feature 88 agave species, 16 of which are not currently found in nurseries.

✿ NO METRO AREA IN THE WORLD other than Tucson (and perhaps Mexico City's El Pedregal at the National Agave Collection of UNAM) displays as much agave diversity in public spaces.

✿ AGAVE CULTIVATION IN THE TUCSON Basin was well underway 1,000 years ago. Taking place on 5,000 acres of the Santa Cruz Valley within 50 miles of Downtown Tucson, this was one quarter of the 34 square miles of prehistoric agave cultivation in Arizona documented so far.

✿ TUCSON IS THE U.S. HUB for agave archaeology; ancient agave cultivation has not yet been confirmed in any other Southwestern state.

✿ AT LEAST 10 PRE-COLUMBIAN DOMESTICATED agaves are grown in Tucson

today, all suitable for the fermentation and distillation of mezcals.

✿ TWENTY-FIVE AGAVE SPECIES—or one fifth of all now cultivated in metro Tucson—have been culturally utilized for making probiotic beverages or distilled mezcals by the diverse cultures of the U.S. Southwest and Mexico.

✿ AGAVE DISTILLATION CONTINUED as a “bootleg” tradition within 50 miles of Tucson through Prohibition, with mezcal bottling occurring in downtown Tucson well into the 20th century.

✿ IN CULTIVATION, agaves use one-fifth to one-half the water of other food and beverage crops to produce the same weight of edible biomass, making them an ideal candidate crop for “slow agriculture” for a hotter, drier world.

✿ AGAVE CARBOHYDRATES—called inulin and agavulin—are now being used for “slow release” hypoglycemic foods and probiotic beverages around the world to deal with the epidemics of adult-onset diabetes and childhood obesity among Indigenous and other peoples of the world.

✿ AGAVES ARE NOT ONLY BEAUTIFUL, but when planted in significant densities, various species can draw down and store the dry weight equivalent of 12 to 24 tons of carbon per acre per year.

✿ THE NECTAR THAT WELLS UP in agave blossoms provides essential nutrients and energy to pollinators, like migratory long-nosed bats, hummingbirds and butterflies.



ANCIENT AGAVE FIELDS

These living sculptures dotting the terrain are more than just familiar plants of our desert home. Some species are cultural relics, the tenacious survivors of a nearly forgotten desert agricultural practice.

Ancient Agave Fields

In 1983, archaeologists Suzanne Fish and Paul Fish experimentally planted one tiny agave in this Hohokam agricultural device called a “rockpile.”

The rockpile in an ancient field near Marana slows and absorbs surface runoff on dry basin slopes following rains. It then acts as an enhanced mulch that retards evaporation beneath the stones.

The single original agave in the rockpile has given rise to this cluster of related clones. Today, after 39 years, the persisting cluster has matured four harvestable agaves, produced the four visible larger plants, and added numerous smaller transplantable clones at the base.

THE INDIGENOUS TOHONO O’ODHAM remember their tradition of harvesting wild *a’ud*, sometimes a hundred at a time, and roasting them in large pits as a community activity. But archaeologists have pieced together clues revealing that Hohokam farmers in the northern Sonoran Desert relocated several wild *Agave* species out of their natural ranges and began growing them extensively on bajadas between A.D. 900 and 1350, leading to domestication of at least three species. It was an agricultural intensification involving decades of investment that yielded more delayed, but larger caloric returns per hour of labor than maize farming.

The more essential return on investment was that these arid-adapted, nutrient-dense succulents provided a food buffer when maize harvests were lean. This was the apex of “slow agriculture” in Arid America, and the principles could point the way for future food production in hotter, drier climates. As the first UNESCO Creative City of Gastronomy in the U.S., Tucson can be a global leader in relearning old ways and blending them with new technologies to create a more sustainable desert agriculture.

JONATHAN MABRY
TUCSON CITY OF GASTRONOMY



MODERN AGAVE GARDENS

A series of agave terraces known as *trincheras* welcome visitors to Mission Garden. They are designed to emulate those of the ancient Hohokam farmers of this region who planted agaves in rock alignments or mounds set in drainages on rocky slopes to capture rainwater runoff, and take advantage of otherwise nonarable land for food production.



Mission Garden, located at the base of Sentinel Peak in Tucson, grows desert-adapted heritage fruit trees, traditional local heirloom crops, and edible native plants. Most agaves in the *trincheras* at the Garden are *Agave murpheyi*, known as Hohokam Agave, because it is associated with Hohokam archaeological sites. The Tohono O’odham call it *a’ud nonhakam* for its bulbils, which they liken to “eggs” or “seeds.”

Growing species cultivated by ancient farmers connects us to our local farming heritage and enables contemporary desert

dwellers to benefit from domestication achieved over millennia.

The *trincheras*, planted atop the landfill cap at the edge of a former City dump, exemplify environmental restoration of degraded land, in this case—quite literally—turning garbage into gardens.

Since 2016, Garden staff and volunteers have been planting agaves here, learning hands-on ancient agricultural practices, erosion control, and water-harvesting methods, all keys to growing food in our desert, especially with climate change upon us.

Garden staff are planting more agaves, hoping they will send up stalks that can be harvested before flowering, and then roasted in the pit, preserving local food traditions. Some are allowed to bloom and provide sustenance for the many pollinators, including bats, who rely on them.

Above: Tom Egelhoff, Jesús García, Emily Rockey, and Dena Cowan plant some small *agave murpheyi* plants.

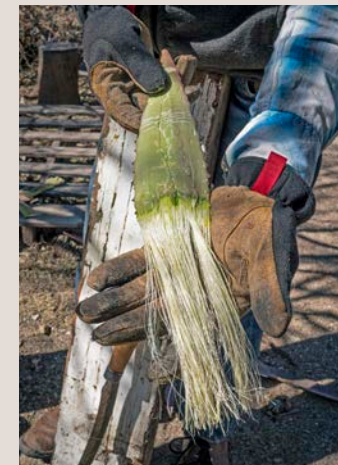


Photo by Emily Rockey

Above: Hands-on ethnobotanist Jesús García prepares agave for roasting in the traditional manner of *jimadors* (experienced farmers who harvest agave plants for tequila and mezcal production). He removes the leaves with a *coa de jima* and a machete. The leaves have many uses; fibers can be extracted for weaving or making rope, brushes, sandals, and other items.

The roasting pit at Mission Garden is fashioned after the agave-baking ovens typically employed for the clandestine production of bootleg mezcal distillate—often called Bacanora—in northern Sonora, Mexico.

The rock-lined pit is brought to a very high temperature and then sealed to bake agave for several days. The pits of indigenous farmers who roasted agave for food and fiber were much larger; many hands were needed to seal and uncover it, and many agave hearts could

be roasted at once. The pit is ideal for demonstration and educational purposes, as it can be managed by a single person.

For several years Garden staff have been roasting agave for the Agave Heritage Festival, with varying degrees of success, depending on how hot the oven gets, how many rocks are heated, and the quality of the agave we have been able to harvest.

Staff are experimenting with different species, stages of development, types of rocks, and firing times. In any case, the results are delicious. Mission Garden is pleased to offer many locals and visitors their very first taste of roasted agave, an authentic taste of history.

Right: Maegan Lopez and Jesús García compare the taste of different species of roasted agave hearts fresh out of the pit.



MEZCAL MIXERS



Todd Hanley, General Manager of Hotel Congress, at the bar in the Hotel's Century Room.

LaMata is the for-export label of Nación de Las Verdes Matas, a small, unregistered brand project started in remote communities in Northern Mexico by Luis Loya. LaMata agave spirits were brought into Arizona through the support of the Agave Heritage Festival, with Todd Hanley, Doug Smith, Felipe Garcia and Paco Cantu.

Nación le las Verdes Matas engages small producers dedicated to promoting the *gusto historico*, the terroir, the liquid culture, and the history that is mezcal to people beyond the borders of the areas where it is made.

The producer typically releases expressions ranging from 40 to 200 liters, with a fair and equitable compensation structure for all involved parties.

LaMata represents the best of this culture and tradition. The Agave Heritage Festival is proud to support this amazing project.



Above: Decorative border in the Hotel Congress Century Room by Tucson Designer Ryan Trayte.



left: Mezcal bottle label. Around 1896-1903 Old Pueblo pioneer Julius Goldbaum was buying barrel loads of agave spirits from Mexico, and bottling them for Tucson consumers.

Right: New labels on Mezcal Vago are intentional about sticking to plain facts. Made of agave fiber paper, they are designed not to distract from what is inside the bottle, but to provides consumers with information to understand and appreciate what it is they are drinking.

Below: Doug Smith pours a straight mezcal shot at the Thursday night mezcal tasting bar at Exo Roast Company, 403 N 6th Ave.



NURSERY COLLECTIONS



Agave expert Greg Starr, owner of Starr Nursery seen dotting over one of his prized *Agave isthmensis* plants. Starr Nursery holds 43 species of agaves at last count. www.starr-nursery.com

PUBLIC GARDENS



Left: Agave murpheyi inflorescence at San Xavier del Bac Mission, founded by Father Eusebio Kino in 1692.

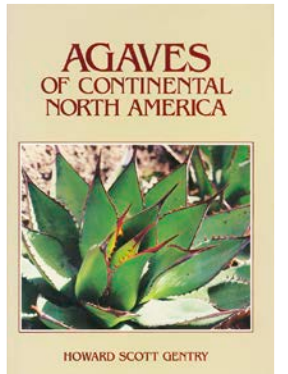
Agave shrine in the San Xavier agave garden.

Horticulturist and musician, Robert Villa serenading the agaves in the greenhouse of the historic Desert Laboratory on Tumamoc Hill.

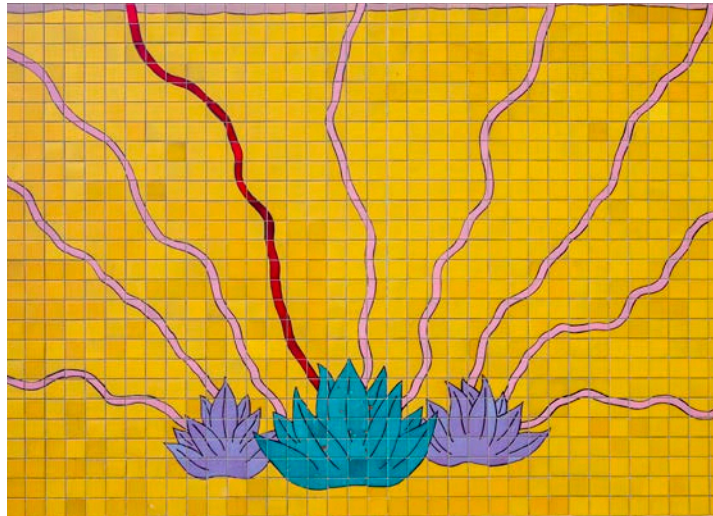
Below: Linnea Gentry at Pima Prickly Park with her father's foundational monograph, Agaves of Continental North America, by Howard Scott Gentry.

"The uses of agaves are as many as the arts of man have found it convenient to devise. At least two races of man have invaded Agaveland during the last ten to fifteen thousand years, where, with the help of agaves, they contrived several successive civilizations."

--Howard Scott Gentry



LOCAL ARTISTS



Facing page: left to right, top to bottom:

Gary Mackender, tile mural (detail), I-10/Miracle Mile interchange.

Rock Martinez, "Agave Goddess" mural, Benjamin Supply building, 100 East 6th St.

Rock Martinez & Fernando Leon, Plants for the Southwest mural, 2936 N. Stone Ave.

Jessica Gonzales, monsoon-inspired mural, 592 S 9th Ave.



Above, left to right: Agave design on I-10/Irvington interchange; Welcome to South Tucson mosaic on E. 29th St. east of S 2nd Ave.

Left: Agave and quail tattoo by Lisa Cardenas, www.hauntedhands.com photo by Lisa Cardenas

Below: Agave Heart, collage/sculpture by Nick Georgiou photo by Nick Georgiou



WORDS FOR AGAVES



In January 2022, Gary Nabhan and Paul Mirocha invited 50 Tucsonans who are regularly engaged with agaves to respond with key words that answer these three questions for a word cloud “snap shot” of our values: see above.

1. How do agaves, magueys or century plants contribute to Tucson’s public spaces, home gardens, or natural settings in ways that make our landscape distinctive?

2. What significant ways have mezcals, maguey, a’ud, or agaves contributed to the prehistory and history of Tucson’s diverse peoples, indigenous and immigrant?

3. What roles may these hardy plants play in our future for Metro Tucson and our binational arid American region?

AGAVE SPECIES GROWN IN METRO TUCSON

Red = Grows native in the Tucson region 🍷 Used for agave spirits Census: January 2022

Agave Species	In Nurseries	In Public Gardens	English	Spanish/Indigenous
<i>Agave abisaii</i> Vázquez & Nieves	🌿			
<i>Agave aktites</i> Gentry	🌿	🌿		Huitbori, Lechuguilla
<i>Agave albopilosa</i> Cabral, Villarreal, Estrada		🌿	White-Hair Agave	
<i>Agave americana</i> L.	🌿	🌿	American Agave, American Century Plant	Maguey Americano, Arroqueño, Pulquero, Sierra Negra, Sierrudo
<i>Agave angustiarum</i> Trel.	🌿			
<i>Agave angustifolia</i> Haw.	🌿 🍷	🌿 🍷		Bacanora, Chacaleño, Cu’u, Espadín, Espadilla, Tepemete, Zapupe Verde
<i>Agave applanata</i> Koch ex Jacobi		🌿 🍷		Maguey de Ixtle
<i>Agave asperrima</i> Jacobi	🌿 🍷	🌿 🍷	Rough Leaf Agave	Maguey Aspero, Bruto, Ceniza, del Cerro, o Lamparillo
<i>Agave atrovirens</i> Karw. ex Salm-Dyck	🌿 🍷			Maguey Pulquero, Maguey Verde Grande
<i>Agave attenuata</i> Salm-Dyck	🌿		Swan’s Neck Agave, Dragon Tree Agave, Foxtail Agave	
<i>Agave aurea</i> Brandegee	🌿	🌿		
<i>Agave avellamidens</i> Trel.	🌿	🌿		
<i>Agave azurea</i> Webb & Starr	🌿	🌿		
<i>Agave bovicornuta</i> Gentry	🌿 🍷	🌿 🍷	Cow’s Horn Agave	Masparillo, Sapari Temuchí
<i>Agave bracteosa</i> Watson ex Engelman	🌿	🌿	Green Spider Agave, Candelabrum Agave or Squid Agave	
<i>Agave cerulata</i> Trelease	🌿	🌿	Baja Blue Agave	
<i>Agave chiapensis</i> Jacobi	🌿	🌿		
<i>Agave chrysantha</i> Peebles	🌿	🌿	Golden-Flowered Agave	
<i>Agave chrysglossa</i> Johnst.	🌿	🌿		
<i>Agave colimana</i> Gentry	🌿	🌿		
<i>Agave colorata</i> Gentry	🌿	🌿		Baogoa, Mezcal Ceniza
<i>Agave convallis</i> Trelease	🌿			Jabali
<i>Agave cryptica</i> Starr & Davis	🌿			
<i>Agave cupreata</i> Trelease & Berger	🌿 🍷	🌿 🍷		Maguey Ancho, Bravo, Chino, o Papalote
<i>Agave datylio</i> Weber	🌿	🌿		
<i>Agave decipiens</i> Baker	🌿		False Sisal	Sisal Falso
<i>Agave delamateri</i> Hodgson & Slauson		🌿	Tonto Basin Agave	
<i>Agave deserti</i> Engelman	🌿	🌿	Desert Agave	Maguey del Desierto

Agave Species	In Nurseries	In Public Gardens	English	Spanish/Indigenous
<i>Agave desmetiana</i> Jacobi			Smooth Century Plant	
<i>Agave durangensis</i> Gentry				Magüey Cenizo Durangense
<i>Agave ellemetiana</i> Jacobi				
<i>Agave felgeri</i> Gentry				Mecscalito
<i>Agave filifera</i> Salm-Dyck			Thread-Edge Agave	
<i>Agave fourcroydes</i> Lemaire				Henequén
<i>Agave franzosinii</i> (Sprenger) Sewell				
<i>Agave funkiana</i> Koch & Bouché				Ixtle de Juamave
<i>Agave garcia-mendozae</i> Galván & Hern				
<i>Agave geminiflora</i> (Tagl.) Ker Gawl			Twin-Flower Agave	
<i>Agave gentryi</i> Ullrich			Gentry Agave	Magüey Verde
<i>Agave gigantensis</i> Gentry				
<i>Agave xglomeruliflora</i> (Engelm.) Berger				
<i>Agave gomezpompa</i> Cházaro & Jimeno-Sevilla				
<i>Agave gracilipes</i> Trelease			Slimfoot Century Plant	Magüey de Pastizal
<i>Agave guadalajarana</i> Trelease				Magüey Chato
<i>Agave guiengola</i> Gentry				
<i>Agave gypsicola</i> García-Mendoza & Sandoval				
<i>Agave gypsumphila</i> Gentry				
<i>Agave havardiana</i> Trelease			Chisos Agave, Havard Agave	
<i>Agave horrida</i> Lemaire ex Jacobi			Wicked Agave	
<i>Agave burteri</i> Trelease				
<i>Agave impressa</i> Gentry				
<i>Agave inaequidens</i> Koch				Magüey Alto
<i>Agave isthmensis</i> García-Mendoza & Palma			Isthmus of Tehuantepec Agave	
<i>Agave kavandivi</i> García-Mend. & Chávez				
<i>Agave kerchovei</i> Lemaire				Cacaya, Escobeta, Jabali, Picomel, Rabo de León
<i>Agave kristenii</i> Vázquez & Cházaro				
<i>Agave lechuguilla</i> Torrey			Lechuguilla	Lechuguilla
<i>Agave lophantha</i> Scheide			Thorncrest Agave	Estoquillo, Mezortillo
<i>Agave macroacantha</i> Zuccarini			Large Spine Agave	
<i>Agave margaritae</i> Brandege			Magdalena Island Agave	
<i>Agave marmorata</i> Roezl			Marble Leaf Agave, Pitzometl, Tepeztate	Pitzometl, Tepeztate
<i>Agave maximiliana</i> Baker				Magüey Chico, Lechuguilla, Niño o Raicilla

Agave Species	In Nurseries	In Public Gardens	English	Spanish/Indigenous
<i>Agave mckelveyana</i> Gentry			McKelvey's Century Plant	
<i>Agave megalodonta</i> García-Mendoza & Sandoval			Shark Tooth Agave	Mezcal Espumosa
<i>Agave microceps</i> (Kimmach) Vázquez & Cházaro				
<i>Agave mitis</i> Mart			Apple Green Agave	
<i>Agave montana</i> Villarreal			Mountain Agave	
<i>Agave moranii</i> Gentry				
<i>Agave multifilifera</i> Gentry			Chahuiqui Century Plant, Shaggy Head Agave	Chahuiqui
<i>Agave murpheyi</i> Gibson			Hohokam Agave, Murphey's Agave	
<i>Agave nickelsiae</i> Gosselin ex Roland-Gosselin			King Ferdinand's Agave, Nickel's Agave	
<i>Agave nuusaviorum</i> García-Mendoza				Papalomé
<i>Agave obscura</i> Schiede ex Schlechtendal				
<i>Agave ocahui</i> Gentry			Ocahui Agave	Ocahui
<i>Agave ornithobroma</i> Gentry				
<i>Agave oteroi</i> Starr & Davis				
<i>Agave ovatifolia</i> Starr & Villarreal			Whale's Tongue Agave	
<i>Agave pablocarrillo</i> Vázquez				
<i>Agave pachycentra</i> Trelease				
<i>Agave palmeri</i> Engelm			Palmer Agave	Bermejo, Chino, Lechuguilla del Norte, Magüey de Tlalcoyote
<i>Agave parrasana</i> Berger			Cabbage Head Agave	
<i>Agave parryi</i> Engelm			Huachuca Agave, Parry Agave	Mezcal Yavapai
<i>Agave parviflora</i> Torrey in Emory			Small Flowered Agave	Mezcal Sbari
<i>Agave peacockii</i> Croucher				
<i>Agave pelona</i> Gentry			Bald Agave	Mezcal Pelón, Verde Pelón
<i>Agave petrophila</i> García-Mend. & Martínez			Rock-Loving Agave	
<i>Agave phillipsiana</i> Hodgson			Grand Canyon Century Plant	
<i>Agave pintilla</i> González				
<i>Agave polianthiflora</i> Gentry			Polianthes Red Flower Agave	Chahui
<i>Agave potatorum</i> Zucc				Tobalá China, Tobalá Orejón
<i>Agave pringlei</i> Engelm ex Baker				
<i>Agave pygmaea</i> García-Mendoza			Dragon Toes	Tobalá
<i>Agave quiotepecensis</i> García-Mendoza				
<i>Agave rhodacantha</i> Trel.				Barril Gordo, Cuishe, Mexicano Amarillo, San Martín, Yocojigua

Agave Species	In Nurseries	In Public Gardens	English	Spanish/Indigenous
<i>Agave salmiana</i> Otto ex Salm-Dyck	🌱🏺	🌿🏺		Maguey de Pulque, Maguey de Montaña
<i>Agave sanpedroensis</i> Hodgson & Salywon				
<i>Agave schidigera</i> Lemaire	🌱	🌿	Splintered Age Agave	
<i>Agave schottii</i> Engelm	🌱	🌿	Shindagger	Puercoespín, Shindagger
<i>Agave sebastiana</i> Greene	🌱	🌿		
<i>Agave seemanniana</i> Jacobi	🌱🏺			Tobalá Chato
<i>Agave shawii</i> Engelm	🌱	🌿	Coastal Agave, Shaw's Agaver	
<i>Agave shrevei</i> Gentry	🌱🏺	🌿🏺		Mezcal Blanco, Mezcal Ceniza, Morao, Lechuguilla del Sur
<i>Agave simplex</i> (Gentry) Salywon & Hodgson		🌿	Snow Agave	
<i>Agave sisalana</i> Perrine		🌿	Sisal	Sisál
<i>Agave sobria</i> Brandegeee	🌱	🌿		
<i>Agave striata</i> Zuccarini	🌱	🌿	Espadin, Needle Leaf Agave	
<i>Agave stricta</i> Salm-Dyck	🌱		Sea Urchin Agave	
<i>Agave stringens</i> Trelease	🌱			
<i>Agave temacapulensis</i> Vázquez & Cházaro	🌱			
<i>Agave tenuifolia</i> Zamudio & Sánchez	🌱			
<i>Agave tequilana</i> Weber	🌱🏺	🌿🏺	Blue tequila	
<i>Agave titanota</i> Gentry	🌱	🌿	Alabaster Cenutry Plant	
<i>Agave toumeyana</i> Trelease	🌱	🌿	Toumey Agave	
<i>Agave utabensis</i> Engelm		🌿	Utah Agave	
<i>Agave valenciana</i> Cházaro & Vázquez	🌱	🌿	Raicilla	
<i>Agave vazquezgarcia</i> Cházaro & Lomelí	🌱	🌿		
<i>Agave verdensis</i> Hodgson & Salywon		🌿	Sacred Mountain Agave	
<i>Agave victoriae-reginae</i> Moore	🌱	🌿	Queen Victoria Agave	
<i>Agave vilmoriniana</i> Berger	🌱	🌿	Octopus Agave, Turn of the Century Plant	Amole, Jagúé
<i>Agave vizcainoensis</i> Gentry	🌱			
<i>Agave weberi</i> Cels ex. Poiss.	🌱🏺	🌿🏺	Weber's Century Plant	Maguey Liso, Maguey de Mezcal
<i>Agave wercklei</i> Weber ex Wercklé		🌿		
<i>Agave wocomahi</i> Gentry	🌱🏺	🌿🏺		Totosá, Wocomahi
<i>Agave xylonacantha</i> Salm-Dyck	🌱	🌿	Woody Spine Agave, Plant,	Maguey Diente de Tiburón
<i>Agave yavapaiensis</i> Hodgson & Salywon		🌿	Page Springs Agave	
<i>Agave zebra</i> Gentry	🌱			
TOTALS: 125	103	90		



The agave roasting pit at Mission Garden
photo by Emily Rockey

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www.swc.arizona.edu

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Cristóbal Henestrosa, based
on the types used by Antonio
de Espinosa, probably the first
type designer on the American
continent, in Mexico City,
1551. Incidentally, Espinosa
means “spiny” in English.

The Bodoni titles are a
fearless & sharp-tongued
Italian design that was modern
in the 1700s, just for contrast.

