



# Seedhead News

A Newsletter for Members of Native Seeds/SEARCH

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## Potato Parks in Peru

by Suzanne Nelson, Director of Conservation

Across the globe, local economies have long depended — and continue to depend — on their ability to engage in and benefit from sound management of locally available natural resources, both animal and plant. Agro-biodiversity has been the cornerstone of livelihood security since the dawn of agriculture. A so-called biocultural ‘hot spot’, the southwestern U.S. and northwestern Mexico is an area of tremendous biological and cultural diversity. Indigenous farmers in this binational region were great innovators of crop biodiversity. The northern Sierra Madre Occidental, for example, is considered one of the world’s mega-centers of plant diversity and contains the greatest richness of any region in the Americas north of the Tropic of Cancer.

In June of last year, NS/S was part of a group of individuals from various indigenous communities and non-profit institutions in the southwestern U.S. and northwestern Mexico that traveled to Cusco, Peru to participate in the 11th International Congress of Ethnobiology. With an overarching theme of “Local Livelihoods and Collective Bio-cultural Heritage,” the congress was designed to bring together the scientific community, practitioners and indigenous communities to learn from and share stories with each other regarding the interaction between nature and culture in maintaining biocultural diversity and ensuring rights and equity through participatory approaches. Participants from the Greater Southwest included: Margarita Garcia (Sembrando Semillas Project, NM), Donna House (Diné), David Lauer (CONTEC), Laurie Monti (The Christensen Fund), Gary Nabhan (UA), Miguel Santisteven (NM Acequia Project, NM), Pedro Turuseachi (Tarahumara), and Juan Daniel Villalobos (NS/S’s Treasures of the Sierra Madre Project) and me. The group participated in a session on “Traditional agricultural landscapes and community-conserved areas.”

*continued on page 3*

*NOTE: NATIVE SEEDS/SEARCH THANKS THE CHRISTENSEN FUND FOR THEIR GENEROUS SUPPORT IN MAKING BOTH THE CONGRESS AND OUR PARTICIPATION POSSIBLE.*



**Native to the Peruvian Andes, potatoes show an amazing array of diversity — in size, shape, color, and texture.**

### Save the Date

Sunday, April 19, 2009, 6:30–8pm  
at the historic Manning House in  
downtown Tucson — \$100 per person

### Native Seeds/SEARCH's Annual Fundraiser Flavors of the Desert

Mark your calendars now for the 11th Annual *Flavors of the Desert* celebration at the historic Manning House in downtown Tucson. We're cooking up a fantastic event this year so keep your eyes open for more information on our website, E-lerts, and in your mailbox.

If you would like to be a sponsor for this event, please contact **Robert Traub** at [rtraub@nativeseeds.org](mailto:rtraub@nativeseeds.org) or **520.622.0830**.

# From our director



As I am writing this, we are entering the holiday season — a time of giving and a time of thanks. During tough economic times, it can be difficult to do both. But, here at Native Seeds/SEARCH, we have much to be thankful for and still more for which to give thanks.

By the time you read this, our 25th year will have come to a close, but all the gifts that have sustained us for the past 25 years will not have been forgotten. Of the many gifts we are thankful for, the most precious are the seeds given to us by farmers and gardeners of the Greater Southwest who were interested in preserving crops cared for by preceding generations. These most precious resources form the basis of this great organization. They carry with them the past, present, and future.

I am not usually one to underline passages in a book, but recently was moved to grab a pencil and underscore the importance of something Carolyn Jabbs said nearly 25 years ago. She wrote that “heirloom gardeners [and farmers, of course] are part of the self-reliant American tradition of pitching in to save a heritage of choice and freedom . . . many of us grope for something that we can accept from our ancestors and pass on to our children without apology. For more and more gardeners [and farmers], heirloom seeds are just such an inheritance.” This is all the more relevant today. And, Native Seeds/SEARCH is an incredibly important resource in the Greater Southwest towards these goals, for not just farmers and gardeners, but anyone interested in seeing the agricultural heritage and resources of this region carried from past generations through the present to future generations.

But the seeds, in and of themselves, are not enough. Native Seeds/SEARCH could not conserve crops adapted to the Southwest’s aridlands without the support of so many dedicated members, donors, volunteers, partners, staff and board members. As part of the NS/S community, your commitment makes conserving this great legacy possible — a gift, if you will pardon the cliché, that keeps on giving. With an increasing need for local and global food security in this rapidly changing climate and an increasing interest in revitalizing agricultural traditions, your support ensures that resources exist for present and future generations to draw upon. In this issue of the *Seedhead News*, we take the opportunity to recognize so many of you who make it happen. To all of you in the NS/S community, we extend our heartfelt thanks for being part of our regional effort towards a global solution.

Bryn E. Jones  
Executive Director

The mission of Native Seeds/SEARCH (Southwestern Endangered Aridlands Resource Clearing House) is to conserve, distribute, and document the adapted and diverse varieties of agricultural seeds, their wild relatives and the role these seeds play in cultures of the American Southwest and Northwest Mexico.



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Mahina Drees  
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## Seedhead News

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## Potato Parks in Peru continued from page 1

The weeklong congress was, to quote Barney Burns, “chucky-jam full” of presentations by participants from all over the world, including Africa, Brazil, China, France, Australia, Mexico, Spain, Bolivia, Italy, Thailand, Taiwan, Peru, New Zealand, Venezuela, India, Finland and more. An amazing diversity of people, perspectives and cultures came together to share with and learn from each other how the discipline and practice of ethnobiology can “enhance biocultural diversity, promote food sovereignty and support local livelihoods.”

Integrated within the sessions was a trip to the “Potato Park,” a community-conserved area (CCA). Known by a number of different terms, CCAs are “natural and/or modified ecosystems containing significant biodiversity values, ecological services and cultural values, that are voluntarily conserved by indigenous, mobile and local communities through customary laws or other effective means.” The Potato Park itself consists of six Quechua-speaking communities in the Peruvian highlands that are conserving domesticated and wild potato germplasm. In a unique arrangement, the communities entered into a legal agreement with the International Potato Center (CIP) in Lima, to jointly manage about 1200 cultivated and wild varieties of potato, as well as the surrounding natural Andean ecosystems, on 8500 hectares of communal lands. Overarching goals include the repatriation of an additional 206 potato varieties with the longer-term goal of re-establishing all of the world’s 4000 known potato varieties within the park. Traditional management techniques are being utilized along with “modern” techniques, such as greenhouses, the use of video filming to document traditional knowledge, production of medicines for local sale, eco-tourism and establishment of a database.

An additional highlight of the trip was visiting the International Potato Center in Lima, the repository for the world’s potato germplasm and other Andean root and tuber crops, such as oca (*Oxylis* spp.). CIP houses 1500 samples of about 100 wild species of potato and 3800 traditional Andean cultivated potatoes. Thought to have originated in the Peruvian highlands, the potato has been utilized as food for more than 8000 years. It was brought to Europe by returning Spanish explorers in the late 16th century, mostly as a botanical novelty. Today, potato is the fourth most important food crop in the world, with nearly 300 million tons produced annually, one third of which is produced by developing countries.

Though not a large part of the agro-biodiversity mix utilized by indigenous groups in the southwestern U.S., potatoes are grown widely by the Tarahumara in the Sierra Madre. Over the last several years, diseases have resulted in near total losses from most plots. Thus, the visit to CIP was especially fruitful for Juan Daniel, who took back with him important disease identification information and contacts for local experts. Visits to both places were inspiring, though for different reasons. The potato park is a first in terms of indigenous communities and non-indigenous entities working together as full partners in the conservation of a globally important food resource. CIP is the world’s repository of potato germplasm and is the source of the potato varieties returned to the communities for their stewardship. Neither could have happened without the other.



ABOVE **Part of our welcoming committee at the Potato Park.**  
BELOW **A basket of maize diversity from the Peruvian highlands.**

# On the Road with Alex

## Growing up farming in Jemez Pueblo, NM

I remember old farmers, such as my grandfather Juanito Sando, who worked the fields at Jemez Pueblo. My grandfather farmed all his life until 1973 when he passed on at age 83. He owned the Sando and Son's Store, had livestock and was a proud farmer. In the 1950s and 60s, farmers were using horse-drawn plows, cultivators and hay mowers.

Prior to planting seeds in the spring season, the Jemez men congregate for cleaning the community irrigation ditches (Washilay — meaning ditch in the Towa language). These waterways extend from the north to the south valley. Five separate ditches divert from the Jemez River averaging six miles in length. It often took a week or longer to clean the irrigation ditches with hand shovels. Today, ninety percent of the ditches have been lined with concrete. Although hand shovels are still a cleaning tool, the improved watering system has saved time, water and labor.

Some of the popular seeds planted are corn, beans, squash, chile, watermelon, and melon. Wheat grows well on Jemez farmlands; however, planting of this seed is labor intensive and is therefore no longer a major crop in the area. Perhaps it is simpler to purchase the seeds and/or flour at the store. Corn, of course, is especially sacred to pueblo people and other indigenous groups. It continues to be a valuable food source and is also used for ceremonial purposes.



**Alex Sando.** Photo courtesy M.C. Sando.

*Alex Sando, NS/S Native American Program Coordinator, travels primarily in Arizona and New Mexico and occasionally to Mexico visiting farmers with small family gardens, community gardens, and larger scale farms. On the Road with Alex is a regular feature in Seedhead News.*

### Save the Date: The World of Herbs, March 2-6, 2009

9–11am each day at the University of Arizona BIO5 Bldg., #103 (1657 E. Helen St.), \$75 All proceeds will benefit Native Seeds/SEARCH; workshop fee is not tax-deductible.

**Learn how to grow, harvest, and use herbs for culinary, medicinal, and craft purposes.** Join Pat Kenny, member of The Herb Society of America and the National Herb Garden, for a series of illustrated lectures, discussions, and demonstrations on a wide variety of herbal topics — including how to design an herb garden, how to use container herb gardening to enhance gourmet cooking, creating seasonal color with herbs, and discovering Native American, Southwestern, and winter herbs!

Pat Kenny has taught herb courses at the USDA Graduate School for ten years. In addition to being a popular lecturer, Pat is a master gardener and an active member of the Potomac Unit of the Herb Society.

Registration is required. For more information, please call Suzanne Jameson at 520.622.0830 or email [sjameson@nativeseeds.org](mailto:sjameson@nativeseeds.org). Register online at [www.nativeseeds.org](http://www.nativeseeds.org) or send your check to Native Seeds/SEARCH, 526 N. Fourth Avenue, Tucson AZ, 85705. Please write *herb workshop* in the memo line.

## Gardening with Claire

New Year's resolutions are usually about what worked and did not work last year and what our desires for our lives are in the coming year. Gardeners apply this same thought process to the garden. Out come the seed catalogs with a beautiful array of options, not to mention the selection of seeds that were saved from last summer's garden. We peer through frosty windows at the dry, mulchy beds and see what no one else can yet see — the new year's garden. This is when the garden is actually conceived. Visualizing in this way, gardeners probably spend just as much time in the garden as any other month in the year.

If you are brand new to gardening, we have a few suggestions for your new year's process. First, make sure that your garden is oriented properly to the sun. In January, the sun's angle is low. If the spot that you have selected is in full sun now, then you will be able to extend your growing season. Plant tall items, such as corn or trellised beans, on the north side so they do not block the sun. Good solar access throughout the year means that you can take full advantage of cool weather crops such as favas, garbanzos, lentils, peas and wheat. Depending on where you live, you may start to plant those as early as next month. In much of the Southwest you will want to create basins to plant in, whereas in wetter environments you may consider raised beds. Measure your selected site so that you can get a reasonable estimate of how much you can plant. It helps to draw your area on a piece of graph paper, thus making the outline for your garden map. It may be tempting, when you first look at your new Native Seeds/SEARCH catalog, to try many exciting varieties of squash or beans. We recommend that you try only one variety of each type of plant. Growing one variety at a time enables you to save seeds for the next year. A great reference for gardening and saving seeds is *Seed to Seed* by Suzanne Ashworth. As always, our Native Seeds/SEARCH staff is ready to answer questions about the seed varieties offered in the catalog.

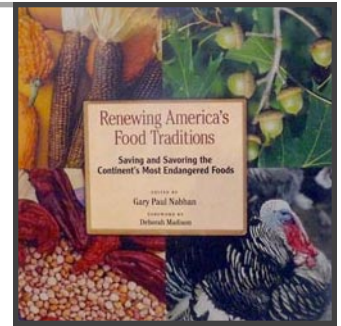
May all your crops be bountiful in the New Year!



## Book Review

# Renewing America's Food Traditions, Saving and Savoring the Continent's Most Endangered Foods

EDITED BY GARY PAUL NABHAN WITH FOREWORD BY DEBORAH MADISON



### Review by Ed Hacskaýlo

When I received an email from Jules asking if I would review Gary Nabhan's new book, RAFT, I was puzzled. Knowing that Gary is an adventurous soul, I wondered where Gary had been on a raft. Down the Mississippi like Huckleberry Finn? Crossing the Pacific Ocean like Thor Heyerdahl on the Kon Tiki? Then I remembered that I had just bought a new book, autographed by Gary, but one I hadn't yet done much more to than flip the pages. Then, it dawned on me, another Gary acronym! "Renewing America's Food Traditions"! and I agreed to review it.

The book was compiled and edited by Gary with a foreword by Deborah Madison. I looked through the book to see if there was some biographical information about Madison, to no avail. I went to Google. It was immediately apparent her contributions to the culinary arts and literature, and to organizations including RAFT, were why she was enlisted to write the Foreword. In the Foreword, she described the general scope of RAFT partner activities, suggesting that the organization essentially promotes the concept that "American foods so nearly forgotten, might well be made new again and brought back to life as part of our lives." The foods featured in the book weren't necessarily endangered, but are not prominent in today's diet.

In the Introduction, Gary elaborated on the origin of the RAFT collaborative that was founded in 2004. There were seven founding organizations, Native Seeds/SEARCH being one. They held the premise that "chefs, gourmands, consumers and others in the 'food chain' can play positive roles in the conservation, restoration and celebration of the food traditions unique to the North American continent." RAFT's collaborative activities attracted several other organizations in the country to share information about the foods that are considered to be endangered, or perhaps just no longer prominent in the American diet. With quotes from many historical references, the introduction contains background information related to the foods discussed in the book. Each treatise about selected foods represents animals or plants that had regional significance. The regions were designated as "food nations," not to be confused with American Indian nations. Thirteen food nations are graphically identified on maps throughout the book.

Five contributors wrote treatises on the foods that were selected for inclusion in the following 236 pages. Ninety-seven foods are featured, representative examples within the 13 food nations. Each contributor consistently presented historical, botanical, anthropological and graphic data about those foods selected. The foods range in diversity from animals like Moose in the Moose Nation and Mulefoot Hog in the Cornbread Nation, to plants like Santo Domingo Casaba Melon in the Chile Pepper Nation, to aquatic creatures like the Chesapeake Bay Blue crab in the Crabcake Nation. (Blue Crab cakes are among my favorite culinary delights to make and to eat. There is a good recipe for crab cakes

on page 163.) There are many fascinating recipes, like "Guinea Hog Ribs in Biscuit Dough and Ashes, With Moonlite Dip" included with each plant or critter discussed. Also within each topic there are beautiful, mostly color, photographs. I am certain that whoever opens this book will head for the Food Nation and specific foods that are related to where the person spent the early years of his/her life, followed by other places they have lived or visited. This is the approach I took after reading the Foreword and Introduction. I continue to read about the foods described in the book. One can select individual topics without disrupting the overall flow of information.

The Epilogue is about the demise of the Passenger Pigeon. The Passenger Pigeon was one of the most numerous birds in North America, numbering 4,000,000,000 in the 1800s. By overharvesting and other disturbances to the pigeon population, the Passenger Pigeon became extinct in 1914. The Epilogue contains instructions for Passenger Pigeon Pot Pie. (A way to discourage the white wing doves from trying to occupy every nesting space in my yard??)

Finally, Appendix 1 contains a RAFT list of more than 1,080 foods at risk in North America. Appendix 2 is RAFT's *Toolkit for Community-Based Conservation and Evaluation of Traditional Foods*. Eight pages of Index complete the book contents.

This is a book that will keep you returning for more information, and just pleasurable reading. It should not be tucked away on a bookshelf. It should be on the coffee table, in the guest room, bathroom, or wherever it is easily accessed by you or your guests. So, hop aboard Gary's RAFT for a delightful literary adventure. (Here in Tucson, life jackets are not required.)

## Fourth Avenue Store

526 N. Fourth Avenue  
Tucson, AZ 85705  
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Toll-free  
1.866.622.5561

## Hours

Monday–Wednesday  
10:00am–5:00pm

Thursday–Saturday  
10:00am–6:00pm

Sunday  
Noon–4:00pm

[info@nativeseeds.org](mailto:info@nativeseeds.org)

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

Shop at our store or  
online for our seeds,  
indigenous arts  
& crafts, books on  
southwest gardening,  
cookbooks, chiles,  
baking mixes,  
and more!

# Update on our Capital Campaign

by Bryn Jones, Executive Director

We have cause to celebrate! Thanks to generous gifts from our partners, members and supporters (listed below), we have met our \$1 million goal for a new seed bank! All of us at Native Seeds/SEARCH are sincerely grateful for your commitment to our shared future. And, thanks to Tucson Electric Power (TEP), we are closer to our vision of a green building. As part of their GreenWatts community solar program (see box at right), TEP will be donating a system of solar panels so that our building will be generating a portion of the power needed to operate it.

We still have a ways to go, though, to realize our vision. Recent estimates from our contractor tell us that the true cost of this effort will be closer to \$1.5 million. Native Seeds/SEARCH is committed to securing a new facility to permanently protect our most precious resources — the over 1,800 varieties of seeds we steward — and partnering with Pima County to develop an agricultural conservation and education center at Brandi Fenton Memorial Park. We need your help to make this project a success. If you have not yet had the opportunity to support this important step forward for Native Seeds/SEARCH and would like to, please contact Robert Traub at 622.0830 or [rtraub@nativeseeds.org](mailto:rtraub@nativeseeds.org), or visit our website at [www.nativeseeds.org](http://www.nativeseeds.org).



## Adopt a GreenWatt

Tucson Electric Power's GreenWatts program gives you a way to invest directly in the creation of "green" power. For each GreenWatt you adopt, TEP will create 20 kilowatt hours of electricity per month from renewable energy resources. The GreenWatts Program lets you support renewable energy for as little as \$2.00 per month. When you join GreenWatts, 100 percent of your contribution goes toward installing solar power systems at community schools and nonprofit organizations in the Tucson area.

You can learn more about the GreenWatts program online at: [www.tep.com/Green/Business/Solar/learn.asp](http://www.tep.com/Green/Business/Solar/learn.asp) or from TEP's Customer Care Representatives at 623.7711.

### \$100-\$249

Anonymous  
Gary Bachman & Joanne Basta Breck  
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Sandra Nemeth in honor of Earl & Eve Denton  
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Bea & German Quiroga in honor of Grandma Ruth Lykins  
Ariel Swartley  
Marie Tymrak  
Nancy Wall in honor of Bob Zahner  
Sherrie Zeitlin & Ron Landon in honor of Mary & Gary Irish and their love of all that grows!

### \$500-\$999

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Patricia Bender  
Susan Bufferl in honor of Charles R. Bufferl  
Dora & Barry Burrey  
Desert Tree Farms  
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Nance Klehm  
Stephen Shetron  
Jessica Smith

### \$1,000-\$4,999

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Tucson Electric Power  
GreenWatts Program (In kind)





# Program Accomplishments

OCTOBER 1, 2007- SEPTEMBER 30, 2008

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.

—VISION STATEMENT,  
ADOPTED APRIL 2008

**Chiles growing in isolation cages. Sorghum planted between cages serves to keep down weeds.**

In 2008, Native Seeds/SEARCH (NS/S) celebrated 25 years of conserving the Greater Southwest's rich agricultural diversity and history. In 1983 Barney Burns, Mahina Drees, Gary Paul Nabhan, and Karen Reichardt saw the need to do something about the vanishing agricultural diversity in our region and started NS/S with just a handful of seeds. Their vision has carried us through today, with a seed bank and retail store in Tucson, Arizona, that houses over 1,800 varieties of seeds, and a 60-acre Conservation Farm in Patagonia, Arizona, where we grow out crops to regenerate the seed bank and provide high quality seed to farmers and gardeners.

## Ex Situ Conservation

*Ex situ conservation is the conservation of crops outside of their original or natural habitat. Ex Situ approaches include conserving samples of crop seeds under frozen storage conditions, where they may remain viable (able to germinate) for long periods of time. Our Conservation Farm and Seed Bank form the basis of our ex situ conservation work.*

*Ex situ* conservation is labor intensive work. Accessions, or varieties, grown for regenerating the seed bank or for distribution require careful planning and implementation to ensure varieties do not cross-pollinate. This year, we planted 237 accessions at our Conservation Farm. Of those, 119 were for regenerating the seed bank, including 28 melon/watermelon accessions, 19 devil's claw accessions, 62 chile accessions, and 10 sunflower accessions. Each accession was grown in its own pollination cage, a temporary structure built to keep insects from moving pollen from one variety to another. Each cage was then outfitted with its own bee colony to ensure pollination. All but 16 accessions produced seed to replenish the seed bank. Seed from many of these accessions will be available for sale and distribution through our Native American Free Seed Program in 2009 and on our website.

Processing seed involves multiple stages, from harvesting to cleaning to documenting. We select seed from a wide variety of plants to maintain genetic diversity and freeze them for long-term storage. The remaining seed is weighed, packaged and labeled for distribution, and tested for germination rates throughout the year. Last year, we completed processing seed harvested from chiltepinos grown in 2007, yielding nearly 8 pounds of dry chiltepin fruit. We also produced over 13 pounds of seed from 27 melon varieties grown in 2007. In total, we processed over 176 pounds of tepary and other beans, melon, squash, tomato, amaranth, tobacco, indigo and other miscellaneous crops from 2007, including regenerations for the seed bank and distribution.

## In Situ Conservation

*In situ conservation is conservation of crops in areas where they developed their distinctive properties, i.e. in the wild or in farmers' fields. In addition to our ex situ strategies, we utilize in situ approaches that support and encourage the ongoing relationship between people and crops through which both natural and human selection pressures continue to result in the development of new crop varieties – the same relationship between people and plants that produced the diversity present today.*

In 2007, NS/S grew several crops at our conservation farm, which were processed in 2008, specifically for *in situ* projects. Seed produced for farmers in southern Sonora, Mexico included nearly 290 pounds of Mayo tosabatchi corn and 33 pounds of Guarijio sweet corn. For efforts in Batopilas Canyon, Chihuahua, we produced 70 pounds of Rosari corn, 44 pounds of two squash varieties, 4.5 pounds of tobacco and just under 7 pounds of popping sorghum. In all, we took back to the Sierra 129 pounds of corn, squash and bean seeds.



LEFT TO RIGHT **Grinding baseawari, a native grass used to make tesguiño, the fermented beer much used in Tarahumara communities for communal works, such as planting and harvesting, and for ceremonies and festivals. Corn from the sierra drying before being shelled for planting. Planting corn in Rowerachi with a wika or planting stick.**

## Treasures of the Sierra Madre Project

Native Seeds/SEARCH's Treasures of the Sierra Madre project is a community-based effort to build local capacity among Tarahumara indigenous communities. The project utilizes traditional knowledge and skills to preserve the unique biological and cultural diversity found in this region. To date, eleven communities have improved access to potable water, increased availability of fresh food, additional acreage of arable land and additional resources for economic opportunity.

During last year, work continued on installation of roof-top rainwater harvesting systems giving families access to potable water. This involved replacing the old wooden planks with a new wooden frame covered with sheets of laminated tin. Water runs down the slick tin roof sheets into PVC pipe and is directed to a storage tank. Over 20 systems have been completed in the communities of Bahichi, Bokimoa, Repechiki and Okochochi with another 10 or more partially completed.

Around Naweachi and in Rowerachi, 10 fenced garden/orchard plots were built and another five are in the process. A large community-wide fiesta was held in June in Naweachi to celebrate and give thanks for the new potable water systems. Two NS/S staff were given the rare privilege to witness the blessing and ceremonial dancing in honor of a natural spring (aguaje). An additional ceremony was held in August near the Bajichi-Repechiki-Okochochi area. Folks came from miles around and spent several days at various rituals and proceedings.

NS/S assisted in the planting of several varieties of maize in the Tarahumara community of Rowerachi. Additionally, several varieties were planted in El Ranchito and Wikorachi, just outside of Creel. Varieties planted included maiz azul, apachito, and a local 'blanco cristalino'. In Rowerachi, varieties planted included rosari rosakame, rojo, gordo naranja, azul and a flinty yellow corn with somewhat long, narrow kernels. Planting was accomplished using a centuries-old technique employing an 'arrado de fierro' (plow) pulled by horse and 'wika' (wooden planting stick). Over 200 costales (approximately 4.4 tons!) of maize were harvested from Wikorachi and El Ranchito, including maiz azul, apachito, gordo, cristalino de Chihuahua and two other varieties of 'maiz amarillo'.

NS/S conducted tests of 13 varieties of maize from the Tarahumara communities of Naweachi, Porochi and Rowerachi for the presence of several GMO (genetically modified organisms) events. We found no presence of Roundup-ready corn, Bt corn or Star Link corn in any sample. These three events are among the earliest of GM events

occurring in commercial maize and, therefore, more likely to be found in the environment. We also tested five corn plots of different varieties in El Ranchito and Wikorachi and found no evidence of any GMOs.

## Distribution

*We promote the use of southwestern heirloom crops and their wild relatives by distributing seeds and associated products through our website, annual seedlisting, retail store and Native American Free Seed Program to communities, farmers, and gardeners world wide. All proceeds from sales directly support our conservation efforts.*

Last year, we offered over 350 varieties of seed through our retail store, website, seed listing, and Native American Free Seed Program. In an effort to provide the highest quality seed available to farmers and gardeners, we incorporated a new "eco-friendly" label to our annual seed listing that indicates those seeds that we can guarantee were grown only with products that would be acceptable in a certified organic system.

In addition to the nearly 4,500 seed packets distributed as part of our Free Seed Program to Native Americans in the Greater Southwest through our store, website and seed listing, we also supplied a total of 137 pounds of free seed to farmers and community projects.

NS/S also sold produce from the conservation farm such as yerba mansa, l'itoni onions, tomatoes, and wheat berries to various farmers markets, grocery stores, restaurants, and retail outlets in Arizona including the towns of Patagonia, Sonoita, Tucson, and beyond. Participating businesses include: The Food Conspiracy Coop, Gathering Grounds, Pacific Botanicals, Canela Restaurant, Tucson Community Food Bank, Tucson Herb Store, and Red Mountain Foods.

## Outreach and Education

Throughout the course of the year, NS/S staff presented educational workshops locally, regionally, nationally, and internationally, including but not limited to:

- ◆ A two-day workshop on seed saving, including a tour of the NS/S Seed Bank and Conservation Farm, sponsored by Traditional Native American Farmers Association.
- ◆ A training session on seed saving and traditional farming techniques in Vicam, Sonora, Mexico. Over 50 "Semilla Organica — Los Yaquis Unidos Por La Madre Tierra" members, including youth, attended the session.



LEFT TO RIGHT **Heavily pigmented corn grown for researchers at Ohio State University. Watermelon seed drying in the barn. Row upon row of chile seedlings in the greenhouse before transplanting into the field.**



- ◆ A working session on Traditional Agricultural Landscapes and Community Conserved Areas, with specific emphasis on Agrobiodiversity and Systems of Cultivation at the 11th Annual International Congress of Ethnobiology in Cusco, Peru. NS/S facilitated a group of seven participants from the southwestern U.S. and northwestern Mexico to make presentations during the session.
- ◆ A series of events, including Chiles to Chocolate, The Great Bean Tasting, and Cooking with NS/S, to educate the public on how to incorporate traditional Southwestern crops into their diet.
- ◆ Outreach events, including our annual San Juan's Day Celebration and Harvest Celebration at our conservation farm, to educate members and the public about growing, harvesting, and processing methods used at our farm and celebrate our successes.
- ◆ A presentation at the Smoki Museum of American Indian Art in Prescott, Arizona to inform the museum's decision to plant a garden using seeds from NS/S.
- ◆ A presentation on traditional Southwestern crops at the Gila River Indian Community Nutrition Conference in Sacaton, Arizona.
- ◆ A presentation at the Agua Caliente Band of Cahuilla Indians Cultural Museum in Palm Springs, California.
- ◆ A workshop for middle school students at Southgate Academy about saving seeds, growing food and understanding the link to health.
- ◆ NS/S's Director of Conservation co-taught a semester-long intern/seminar class to undergraduate students on plant genetic resource conservation at the University of Arizona. Students discussed topics including crop origins, domestication and evolution, genetically modified organisms, food security, biotechnology, and *in situ* conservation. Interns gained hands-on experience by conducting germination testing, data entry, freezer sampling, harvesting, and seed cleaning.

### Other Projects

*Renewing America's Food Traditions (RAFT) aims to protect and revive the remaining culinary riches unique to this continent, and support those who are reintegrating them into the diversity of cultures that are rooted in the American soil.*

### Gila River Native Foods Project

In collaboration with Slow Food USA, Ed Mendoza — farmer and grassroots organizer — and Indigenous Permaculture de Atzlan, NS/S supported a traditional foods education project at the Gila River Indian Community. At the Vah-Ki Cooperative Garden, a 2-acre garden where 10 families grow crops all year with a focus on traditional crops of the Akimel O'odham, Ed

worked with gardeners in growing traditional foods, such as Tepary beans, Yellow watermelons, Keli Basho melon, O'odham squash, P'itoti onions, Devil's Claw, U'us buff and Pima lima beans. Ed is focused on building a core group of trained growers who are confident with planting, water management and harvesting, and creating materials on how to plant, tend, harvest and prepare traditional foods.

A number of community events occurred as part of this project, including:

- ◆ "Harvest Celebration" in which attendees (including members from the local elderly center) came to the Vah-Ki Garden and harvested tomatoes, squash, onions, garlic, corn and carrots and then prepared a breakfast. The event included prayer and traditional singers and dancing.
- ◆ "Traditional Foods & Health Day" included hands-on demonstrations of seed-saving techniques, roasting wheat, making mesquite tea, threshing tepary beans and cooking tortillas in the traditional manner. Local high school students stomped beans alongside their elders.
- ◆ At the "Tepary Bean Youth Planting Day," 15 children and their family members planted an acre of crops and rebuilt a shade structure.

### Research

In addition to accessions planted at our farm for regenerating the seed bank, distribution and sales, we planted 100 corn accessions for Ohio State University for the first of a two-year research project that will analyze the potential health benefits resulting from anthocyanin and carotenoid pigmentation in the various-colored kernels. The same accessions were also planted in Ohio to compare and contrast the genetic variation of corn varieties grown in different environments.

### Volunteers

Volunteers are essential to the continued success of NS/S. In the past year, a total of 168 volunteers provided nearly 7,000 hours of service to the organization. This is the equivalent of 3.5 full-time employees!

**Donate online** Visit our new website at [www.nativeseeds.org](http://www.nativeseeds.org) and donate online. Now it's even easier to support Native Seeds/SEARCH on our secure website. Go to *Support* and select how you'd like to make a donation. Please email [info@nativeseeds.org](mailto:info@nativeseeds.org) if you have any problems. Your ongoing support allows us to protect more of the precious agrobiodiversity of the southwestern U.S. and northwest Mexico. Thank you.

# Your Generosity Keeps Us Growing!

MANY THANKS TO ALL OUR MEMBERS & FRIENDS FOR SOWING & GROWING THE SEEDS OF SUPPORT

All donations and membership contributions listed were received between October 1, 2007, and September 30, 2008. Again, thousands of supporters made gifts under \$100. We wish we had the space to acknowledge each and every one of you and deeply appreciate your contributions.

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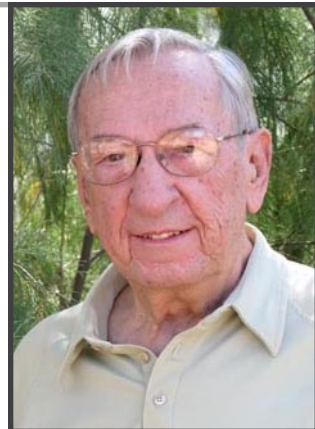
### Danny Lopez 1936–2008



Danny Lopez left this world on October 21, but his many gifts will live on. Danny was a cultural leader for the Tohono O’odham and a believer in lifelong education, having enrolled in a linguistics course at the age of 71. As a teacher, singer and storyteller, Danny shared the O’odham language and tribal cultural traditions with primary school children and college students. He also advocated the return to traditional gardening and agriculture as critical to tribal self reliance and health. Danny shared his knowledge with the broader community as well, joining the Native Seeds/SEARCH Board of Directors in 1989. NS/S members, volunteers and staff were last graced with the presence of Danny and his wife Florence at the San Juan’s Day Celebration at the Conservation Farm in June of this year. His presence will be greatly missed.

## Volunteer Highlight

### Meet Ed HacsKaylo, Champion of the NS/S Mission *by Diana Peel*



I have had the pleasure of knowing Ed for almost seven years and consider him one of the pillars of the Native Seeds/SEARCH Volunteer Program. Ed has been volunteering with Native Seeds/SEARCH for over eighteen years and served as Chairman of the Board of Directors from 2001 to 2004. With a strong background in botanical science research and teaching at the university level (George Washington University), Ed brings a distinctive scientific perspective to the program. Despite his prestigious credentials which include 81 scientific publications, most people know Ed best for his superb baking skills! Every Wednesday and Thursday he brings delicious, freshly baked goodies to share with staff and fellow volunteers — you can’t imagine how disappointed everyone is when Ed is out of town!

Thank you, Ed, for your time, commitment, friendship and dedication to Native Seeds/SEARCH. We truly appreciate having you as part of the family.

Here is what Ed says about volunteering with this special organization:

“When my wife, Peggy, and I were planning to visit Tucson for a brief vacation during the winter of 1987, some friends in the Herb Society of America unit in the Washington, D.C. area suggested we see what we could learn about Native Seeds/SEARCH. So, we went to the Botanical Gardens and there we met Kevin Dahl at the NS/S offices/seed storage room/gift shop. That was all there was. No farm, no Sylvester House, no store. Obviously, the seeds were being obtained and maintained, and we were to learn later, how and where. Mainly in home gardens and refrigerators. However, there did exist what appeared to us to be a young organization whose mission held a lot of promise for important seed conservation here in the Southwest and in Northwest Mexico. After we purchased a townhouse in Tucson in 1989, subsequent visits to NS/S resulted in our becoming volunteers.

Peggy and I both had advanced degrees in the botanical sciences. Her career was teaching and research administration, and mine in research and teaching at the university level. We both had been involved for many years as volunteers back east. We sensed that there was a lot to be learned through association with NS/S, and perhaps we could contribute toward the development of the organization doing whatever chores that the staff might need done and thought we could do. The staff was exceptionally communicative (especially Kevin with his old jokes!), and their positive attitudes toward fulfilling NS/S objectives were inspiring. Indeed, being newcomers to this part of the world, we did have a lot to learn. Volunteering was an educational experience for us and, we think, we were able to provide some perspective from our careers. Aside from staff, other volunteers were very pleasant to work with, and exchanges of information with them (and with current volunteers) were really interesting. After Peggy lost the challenges of melanoma, I decided to remain in Tucson and continue volunteer activities with NS/S. NS/S has been focused toward its mission since it was founded in 1983. As long as that focus remains and the positive interactions between staff and volunteers continue, service to the organization as a volunteer will remain an inspiring and educational experience.”



# Cooking with Carolyn

## Junie Hostetler's Pinole Bars

From: *From Furrow to Fire*, the Native Seeds/SEARCH cookbook.

**Wonderful and tasty, these delicious bars are easy to make:**

- 1 cup butter
- 1 cup sugar
- 2 large eggs
- ½ cup pinole (available at the Native Seeds/SEARCH store)
- 1 cup flour



Preheat oven to 375° F. Grease a 9 x 13 inch baking pan.

In a medium bowl, cream the butter and sugar. Beat in eggs, then add pinole. Sift flour into butter mixture until just blended.

Spread the batter into the prepared pan and bake for 15 to 20 minutes. Cool in the pan before cutting.

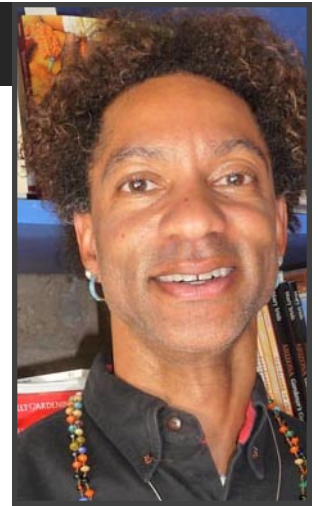
**Carolyn's comments:** These are rich, easy to make and delicious! The pinole adds a wonderful nutty flavor — don't make them without it. I make them using brown sugar instead of the white. For added flavor, press chopped nuts into the top before baking. I've also used toasted, chopped pecans mixed with butter and brown sugar as a topping. Use about ¾ cup of nuts, toast until just brown, chop and mix with ¼ cup brown sugar and 2T melted butter. Press on top before baking. The batter is very thick. Don't overbake or they'll be dry. Enjoy and don't think about the calories!

## Staff Highlight

### Meet J.P.

by Julie Evans, Director of Operations

J.P. (John-Peter) Wilhite is the Director of Distribution for Native Seeds/SEARCH and was recently named "Seed Searcher of the Month" (aka employee of the month) by his peers. He is responsible for successfully supporting and growing sales and business operations to promote and sustain the organization's mission.



He grew up in Indiana eating fresh vegetables from his family's garden. He eventually lived in big cities such as San Francisco and New York, which left him hungering for space to create his own edible landscape. He describes himself as someone who has always loved nature. When asked what attracted him to Tucson, he quickly replied "the weather!" and the mountains and desert scenery.

J.P. received his undergraduate degree in Retail Merchandising which helped hone his skills in creating displays and choosing products. He spent three and a half years in the restaurant industry which gave him plenty of management experience (supervising up to 70 people at one time, in some instances). He also has a lengthy background working in the not-for-profit world.

J.P. says he is looking forward to finding new products that directly relate to the NS/S mission. He's also excited about the store taking on a more active role in educating customers about the importance of crop biodiversity. J.P. describes himself as easy-going but organized and someone who loves to learn.

When he's not at the store, J.P. can be found reading favorites by William Faulkner, adding glass pieces to his collection, volunteering in the community and visiting with friends. Stop by and say "hi" when you're in the neighborhood!

## New in the Store

### Taste of Garlic!



by J.P. Wilhite, Director of Distribution

If you haven't tried any of our garlic products, you might want to try **Garlic Festival Garli Glaze**. It's a tangy and tasty "garlicky apple appetizer spread." I first tried it on crackers and was instantly hooked! Since then, I used it in my spinach stir fry and with scrambled eggs. In both instances, it turned my staple dishes into a new culinary delight.

Try the suggestions written on the jar. Spoon the glaze on cream cheese and serve with crackers as an appetizer. Use as a glaze over vegetables and as an accompaniment to pork, lamb and poultry. I know culinary adventurers like you will find other uses as well. Ask for it the next time you visit our store.

## Do you work for a large company?

**Many companies have a giving program but an employee must put forward the name of a non-profit in order for them to support the organization. Please consider sponsoring Native Seeds/SEARCH with your company. Call 520.622.0830 for more information.**

## To Contact NS/S Staff

Main office: **520.622.5561**

Toll free: **1.866.622.5561**

Mailing & Store address:  
**526 N. Fourth Ave.**  
**Tucson, AZ 85705**

**info@nativeseeds.org**  
**www.nativeseeds.org**

*Executive Director* Bryn Jones

### **Conservation 520.881.4804**

*Director of Conservation* Suzanne Nelson  
*Collections Manager* Lindsay Werth  
*Farm Operations Technician* Benito Gutierrez  
*Field Coordinator* Chris Lowen  
*Conservation Assistant* Laura Davis  
*Native American Program Coordinator* Alex Sando

### **Distribution 520.622.5561**

*Director of Distribution* J.P. Wilhite  
*Distribution Coordinator* Betsy Armstrong  
*Distribution Assistants* Brenna Franco, Lissa Hastings, Kieran Connor

### **Administration 520.622.0830**

*Director of Operations* Julie Evans  
*Director of Development* Robert Traub  
*Membership & Events Coordinator* Suzanne Jameson  
*Volunteer Coordinator* Jules Richelson  
*Bookkeeper* Inga Simmonds  
*Administrative Assistant* Sharon McKenzie

## Going Greener

You can receive the tri-annual *Seedhead News* and membership renewals by email and online! Join our efforts to minimize our impact on natural resources and send your email address to [info@nativeseeds.org](mailto:info@nativeseeds.org).

You can also sign up to receive our once-a-month e-lert informing you of our latest events and news.

## Share Your Experience!

Have you had fun and success growing NS/S seeds? We love hearing those stories and would like to highlight them in our newsletter. Please mail or email your experience and pictures to [membership@nativeseeds.org](mailto:membership@nativeseeds.org).

# News & Notes

## Farewells and Welcomes

Happy New Year! We begin 2009 stronger and more vital than ever with a solid mix of seasoned veterans and the fresh energy of new staff members. We are happy to welcome our most recent additions:

**Robert Traub** is our new Development Director. Robert brings valuable expertise from his years at the Humane Society, and will be guiding NS/S through a new wave of fundraising for long-term sustainability. Robert's toast for the New Year: "To the next 25 years of successful seed saving!"

**Lissa Hastings** is our new weekend Retail Associate for the Fourth Avenue store. Lissa's previous experience as an Inn owner, retail store owner and office manager of an herbal medicine business have prepared her well for her new role with NS/S. And as Distribution Assistant **Dalton Flanagan** leaves us to embark upon an incredible once-in-a-lifetime opportunity scaling mountaintops in South America, we welcome **Kieran Conner** who brings several years of experience managing bulk food sales.

We bid farewell to **Diana Peel**, who promises to keep in touch and stay involved with Native Seeds/SEARCH. This change has led to an opportunity for internal reorganizing. **Jules Richelson** has moved into the role of Volunteer Coordinator and **Suzanne Jameson** has been hired for the newly created Membership & Events Coordinator position. Suzanne comes to us from the University of Arizona College of Humanities and will use her experiences and resources to create dynamic and wonderful opportunities for our NS/S community.

On the Board... **Mary Ann Clark** has resigned from her position on the Board of Directors after four years of dedicated service. Recognizing that the Board is stronger than ever, she feels confident that the organization's governance is in good hands. Mary Ann is excited to get back to the grassroots volunteering she has always loved at NS/S. The Board will miss Mary Ann's great enthusiasm and dedication, but staff look forward to seeing her on a more regular basis again.

We are pleased to announce **Danielle Ignace** joined our Board of Directors. Danielle has a doctorate in Ecology and Evolutionary Biology from the UA and is currently researching the effects of climate change on arid and semi-arid ecosystems that are undergoing shifts in plant composition as a result of non-native species invasions. Danielle comes from the Coeur d'Alene and Menominee Nations.

## Wishlist *Call 866.622.5561 for details*

**Portable Electronic Cash Register**

**New computer** with a minimum of 2GB of RAM

**Digital camera** with a minimum of 5 megapixels

## We Were Recognized!

Native Seeds/SEARCH was selected for the 2008 Best of Tucson Award in the Seeds & Bulbs category by the U.S. Local Business Association (USLBA). The USLBA "Best of Local Business" Award Program recognizes outstanding local businesses throughout the country that have achieved exceptional marketing success in their local community and business category. These are local companies that enhance the positive image of small business through service to their customers and community.



*For your enjoyment, here is a recipe from Janos's kitchen:*

Tohono O'odham Roasted Squash Soup with Prickly Pear Cream & Caramelized Pineapple

Yield: 1 ½ quart

#### **Ingredients**

3 cups Tohono O'odham squash, peeled and seeded  
3 Tbsp cinnamon powder  
1 tsp black pepper  
2 tsp ginger powder  
1 Tbsp butter  
3 Tbsp garlic  
½ yellow onion, chopped  
1 carrot, peeled and chopped  
1 chipotle, chopped  
1 stalk celery, chopped  
3 cups vegetable stock  
1/2 cup crushed pineapple  
1 oz prickly pear juice  
1 cup unsweetened heavy cream  
salt

#### **Procedure**

Cut the squash in half lengthwise and scoop out the seeds.  
Rub the butter over the meat of the squash.  
Liberally rub in the cinnamon, black pepper and ginger powder.  
Roast about 1 ½ hour in 350° oven until the squash is thoroughly cooked and soft.  
In a large, heavy-bottomed pot, sweat the onions, celery and carrots for about 5 minutes to soften.  
Add the chipotle, squash flesh, cinnamon and vegetable stock.  
Simmer about 45 minutes until the vegetables are soft, stirring vigorously to incorporate the squash.  
Thoroughly purée the soup.  
Return the soup to the pot and bring to a simmer with the cream.  
Refrigerate.

#### **To assemble the soup**

Whip the cream to stiff peaks.  
Gently fold the prickly pear juice into the whipped cream.  
Caramelize the pineapple with a little brown sugar and butter until it is dark and gooey.  
Pour 8-10 oz soup into a bowl.  
Swirl the cream into the soup.  
Garnish with about 1 Tbsp of the caramelized pineapple.

## Janos Harvest Dinner

### A truly memorable evening

On Tuesday, October 7, nearly 85 guests dined under the stars for the 12th annual Harvest Benefit Dinner at Janos Restaurant on the grounds of the Westin La Paloma Resort in Tucson. Janos Wilder, owner and chef, as well of Native Seeds/SEARCH board member, designed an unforgettable four-course dinner with wine pairings which was as beautiful to behold as it was to savor.



The evening began with margaritas, sangria and mojitos along with mouth-watering bocaditos on the front patio. Guests were then led to the softly lit patio to enjoy dinner, lively conversations and breathtaking views of the city lights. Among the selections this year were seared Lion's Paw scallops served with stuffed squash blossom, Tohono O'odham cushaw squash soup, chile-braised shorts ribs on Christmas Lima Beans stew, and a decadent dessert of pumpkin-golden raisin ice cream on blue corn pound cake with warm spiced chocolate, chipotle caramel, and piñon brittle.

A beautiful quilt designed and created by Linda McKittrick was raffled off to the lucky winner, Joyce Sanders of Nixa, Missouri.



## Volunteers Keep Fourth Avenue Humming

*by Betsy Armstrong, Distribution Coordinator*

Native Seeds/SEARCH has, without exception, the best volunteers in Tucson! Our Fourth Avenue volunteers come in once a week, although several come in more frequently. They are a multi-talented group: they package beans, chiles, chile powders, corn products and bean soup as needed. They re-stock food shelves, seeds, price food products, crafts, books and pull orders. They break down boxes for recycling, help with inventory, paint shelves, break down furniture and re-assemble it days later and plan and execute carpentry projects to make our lives in Distribution more efficient.

With the busy holiday season behind us, I would like to acknowledge the following people, without whom we at Fourth Avenue could not continue to function: John, Audrey, David, Sam, Suzy, Diana, Bob, Annemarie, Mike, Roy, Ed, Nancy, Lois, Jessica, Patricia, Ken, Glenda, Steve, Dave, Vern, Beth, Val and Robin. Ed is our volunteer baker extraordinaire who creates a myriad of cookies, breads, bars, filled cream puffs, Rosemary Cheddar Bites, etc. to enhance our Thursdays.

We would like to say a HUGE thank you to this large and willing group who keep us humming at Fourth Avenue.



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**Save the date: the 11th Annual Flavors of the Desert will be Sunday April 19, 2009 at the Manning House**

Native Seeds/SEARCH  
 526 N. Fourth Avenue  
 Tucson, Arizona 85705



Volunteer applications are online at [www.nativeseeds.org](http://www.nativeseeds.org) or contact Jules Richelson, Volunteer Coordinator at 622.0830 or [jrichelson@nativeseeds.org](mailto:jrichelson@nativeseeds.org).

**Administrative Offices** 220 E. Sixth Street, Tucson  
*Office assistance such as filing; cataloging small library collection; special events support*

Bag beans, chiles, and other native foods; store clerks; and public outreach

**Fourth Avenue Store & Distribution Center**  
 526 N. Fourth Avenue, Tucson



We have a variety of volunteer opportunities at Native Seeds/SEARCH at all of our locations. Weekday and weekend opportunities are available.  
**Conservation Center Seed Bank** 2130 N. Alvernon Way, Tucson  
*Seed cleaning and packing, record-keeping, germination tests, data entry, administrative assistance, and cataloging*

# Volunteer Opportunities