



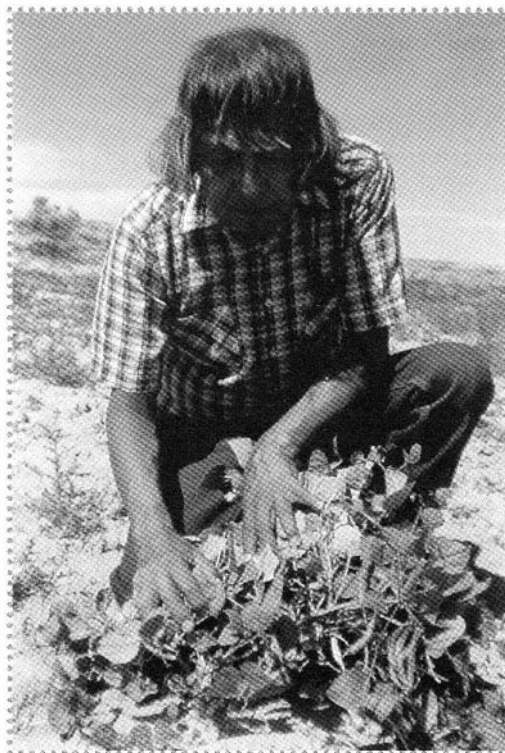
the Seedhead News

Grow them Sustainably, Irrigate them Slowly: Honoring Farmers and Ranchers in the Painted Desert

by Gary Nabhan, PhD.

On an unseasonably warm day in the Painted Desert, Slow Food convivia in the Southwest co-sponsored a special event celebrating sustainable farming and ranching efforts rooted in the cultures of the Four Corners states. Organized by the Center for Sustainable Environments at Northern Arizona University on March 8, 2003, "Sustainable Foods of the Four Corners" was hosted by the Turquoise Room at the historic La Posada Hotel in Winslow, Arizona, where new Southwestern cuisine pioneer John Sharpe regularly features the unique foods and vintage flavors of the region.

Although most people do not think "agriculture" when they think of the Painted Desert, Grand Canyon country, and the Four Corners area, this region has the longest continuous history with the most diverse set of heirloom crops and rare breeds of any existing American agricultural tradition. At the event, community members were able to listen to the moving testimonies of Hopi, Zuni, Navajo, Hispanic and Anglo farmers and ranchers who



Gene Sekaquaptewa and Hopi string bean at Oraiba Wash dry farm

struggle to stay on some the same arable lands that have been farmed for two millennia. Twelve of these individuals were honored as "culture bearers" of their communities' time-tried traditions and adaptive innovations. In their own words, they demonstrated how the stories of their land, their farming practices, their engagement with rare seeds and breeds are as interesting to the public as the food products they produce. It is ironic that American institutions like the Smithsonian have for decades honored performing and visual artists as "treasure keepers of rural traditions," but not the farmers and ranchers upon whose work these derivative arts depend.

Southwestern cuisine is widely celebrated, but support for the agricultural traditions upon which it is based is still needed. Award-winning food writer Deborah

Madison gave examples of heritage food promotion strategies from her book, *Local Flavors*, in a slide show of lessons learned from her visits to numerous farmers

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A rare wild sunflower in a Hopi bean field.

Honoring Farmers and Ranchers in the Painted Desert *from page 1*

markets across the country. Folklorist and musician Tony Norris offered a workshop for the seventy farmers and ranchers present about fresh ways of telling their personal testimonies of life on the land, and later in the day, hosted Grand Canyon country musicians in a “Music from the Land” jam.

Perhaps the greatest attraction was the all-afternoon market of regionally produced, sustainably grown foods, featuring periodic cooking demonstrations by Sharpe, Madison, Lois Ellen Frank and James Whitewater. Two dozen farms, ranches, non-profits and collectives offered their products for sale, ranging from Navajo-Churro lambs and goat cheeses to dried tepary beans and smoked chipotle peppers. Three hundred visitors roamed the grounds of historic La Posada, one of the Southwest’s most colorful resorts, renovated by historic preservationists over the last four years in a manner which has received international acclaim. Simultaneously, each honored farmer or rancher talked for five to ten minutes about their motivations, aspirations and challenges.

The evening five-course tribute banquet featured Hopi piki bread from Verlie Tawahonva on Third Mesa, blue corn muffins from Santa Ana Pueblo crops, Shepards Lamb from Antonio and Molly Manzanares, a Syrah from Sutcliffe Vineyards, vegetables from Crooked Sky Farms, tepary beans donated by Native Seeds/SEARCH and assorted goat cheeses from Stargate Valley Farms. After remarks by John Sharpe of the Turquoise Room, John Sutcliffe of McElmo Canyon, Colorado, and Kevin Dahl of Native Seeds/Search in Tucson, awards were presented to the farmers and ranchers identified as culture-bearers by NAU interns working last summer on a Ford Foundation-funded project to promote grassroots solutions to food sustainability.

As the evening closed, there was one more surprise: the largest agricultural repatriation to any Native American tribe in history, as the Hopi tribe’s Natural Resources Department received more than eighty pounds of some seventy varieties of seeds of fourteen native crop varieties. Most of these crops had been cultivated by their ancestors since prehistoric times, but some had fallen out of use due to various external pressures affecting Hopi society. Coordinated by the Hopi Cultural Preservation Office and the Center for Sustainable Environments at Northern Arizona University, a new tribal seed bank will make some of these seed varieties available for cultivation by Hopi farmers for the first time since World War II.

Thought to have been lost by some Hopi farming families, dozens of heirloom varieties of vegetables, grains, gourds and cotton have been grown periodically at farms run by the USDA and non-profit conservation groups, and then sequestered in seed banks to keep their viability high for future germination. The donors of seeds sending back to the Hopi tribe have spent hundreds of hours researching, documenting and packaging these seeds for their return. Donors included: the USDA National Seed Storage Laboratory and Regional Plant Introduction Stations, coordinated by Dr. Henry Shands; Native Seeds/SEARCH, a non-profit based in Tucson, coordinated by Dr. Suzanne Nelson; the Seed Savers Exchange in Decorah, Iowa, coordinated by MacArthur Fellow Kent Whealy; and members of those organizations, including Shane Murphy, Debbie Mancuso and Penny Wells.

Micah Lomaomvaya, the Hopi Natural Resources Planner and a farmer himself, accepted the seed on behalf of the tribe, and will be involved in the future management of the seed bank and its use by community members. Lomaomvaya has been personally committed to reviving traditional rain-fed agriculture, which kept community food self-sufficient through the 1930s, but has suffered a steady decline since then, due to drought, land use, and culture changes.

Seeing the dozens of colorful varieties of corn, bean, amaranth, sunflower, squash and cotton seeds reminded us how diverse an agricultural legacy the cultures of the Southwest have engendered. But what can’t be seen by merely looking at the seeds in baskets and bags is their remarkable adaptations to drought, heat, sandy soils, root knot nematodes, and rust diseases. Nor is it easy to fathom all the varied cultural and nutritional uses that the Hopi and other tribes have maintained in their communities to this present day.

While some of the seeds will be grown this summer in fields, others will be maintained at tribal offices, where workshops on seed saving and keeping traditional crops free

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Adopt-a-Crop 2003

Chapalote, Punta Banda or Chilaca... This corn, tomato & chile are on the list of crops to be adopted this year as part of our Adopt-A-Crop campaign.

Nearly 300 different landraces (farmer-developed varieties that are adapted to their local environment) have been selected for cultivation this year. Corn, beans, melon and sorghum, a few tomatoes, chiles and gourds round out the list of crops to grow to seed.

Corn requires hand pollination (35,000 ears!!). Isolation cages must be built for the melons and tomatoes. The beans need trellises. This critical work will take many hands and many hours... and your support!

Adopt-A-Crop today!!

Drawing by Marietta Brady.



Your financial help ensures that these seeds will be planted, tended and harvested producing fresh, viable seed for future generations.

After harvest, we will send you a report about your crop, including a picture and information on its growth to maturity. And for a donation of \$100 or more we will send you a packet of the newly harvested seeds!

Adopting a crop is easy...simply fill out the form we sent you a few weeks ago or adopt on line at www.nativeseeds.org

Honoring Farmers and Ranchers in the Painted Desert *from page 2*

of genetic contamination will be undertaken later in the year. As for the farmers and ranchers, many seemed newly inspired, ready to return to their work with renewed resolve.

Gary Nabhan is the Director of the Center for Sustainable Environments at Northern Arizona University. He is a co-founder of NS/S, a MacArthur Fellow and author of over a dozen books. The article was originally printed on the NAU website.

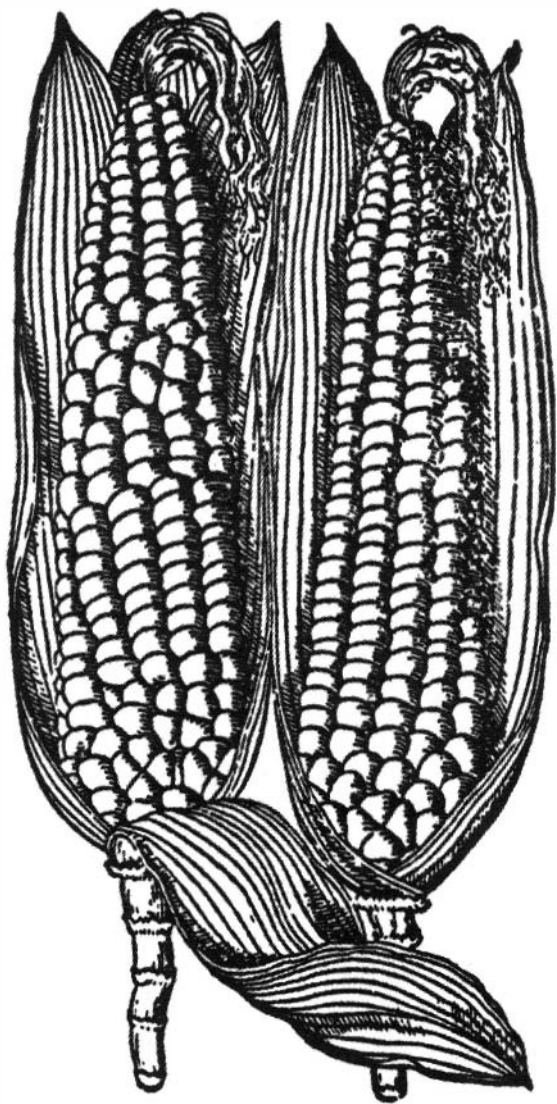


The highlight for NS/S at "Sustainable Foods of the Four Corners" was returning Hopi varieties of crop seeds to be included in their new seedbank – and especially learning that the coordinator of this effort was Micah Lomaomvaya, who spent a semester as an intern for Native Seeds/SEARCH several years ago! Among the many other old and new friends we met at the event was a couple from northern New Mexico who, when they determined that we were still saving seeds, were pleased to give us some from an heirloom squash local to their small town. And so the precious gift of seeds continues to circulate!

– Kevin Dahl, Executive Director

Biopharming: Food Crops Become Pharmaceutical Factories

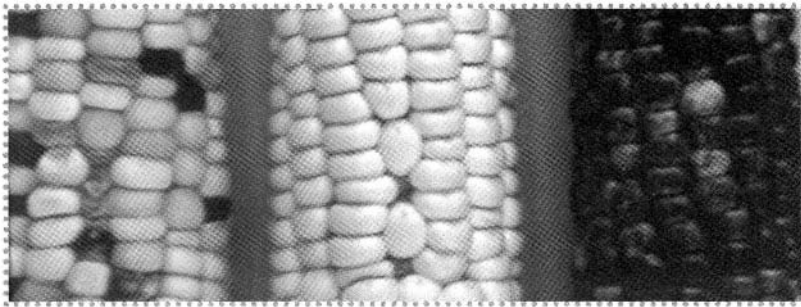
by Bill Freese, Research Analyst, Friends of the Earth



Editor's note: When saving seeds from our crops, which are open-pollinated, it is important to avoid cross-pollination from other varieties of the same species. Genetically engineered crops (commonly called GMOs — genetically modified organisms) raise additional concerns about cross-pollination. For instance, a corn variety genetically engineered to contain genes from Bt (Bacillus thuringiensis, a naturally occurring bacteria common in soils throughout the world that has been used as an organic pesticide since the 1960s) growing nearby could contribute pollen, and thus its genes, to the corn you're saving seed from, resulting in seed that no longer maintains the genetic integrity of its parents. Thus, the potential for contamination from cross pollination makes it even more important to follow recommended procedures when you are saving seeds. The following report from a national environmental group describes another new development to be aware of on the GMO front.

Growers of conventional and organic crops everywhere have been threatened by the introduction of genetically engineered varieties of corn, soybeans and canola. This is best demonstrated by the StarLink corn contamination scandal, in which this Bt variety meant only for animal feed got into the food supply and wrought havoc with farmers, the food industry and export markets. Other Bt corn varieties are also causing headaches. To take just one example, Iowa farmer Laura Krouse of Mt. Vernon, Iowa, has lost a good portion of her heirloom seed corn business because of contamination with Bt traits (most of her customers grow organic corn). She took precautions, planted late for temporal isolation, but to no avail. In another instance, an organic grain dealer is increasingly looking overseas for land and farmers to supply his food industry customers who want GMO-free corn.

Now there's a new threat on the horizon. A few maverick biotech companies have genetically engineered new varieties of corn and other crops to produce pharmaceuticals and industrial compounds: blood clotters, blood thinners, vaccines, industrial adhesives — even a topical contraceptive! None of these “plant-made pharmaceuticals” are on the market yet. This new field — called biopharming — is still experimental, and at this point about 70% of field trials involve corn. But it's fast reaching a tipping point. Companies are scaling up from field trials of an acre or so to plantings of dozens and hundreds of acres. If it goes commercial, we could be seeing hundreds of thousands of acres devoted to biopharming. See Tables 1 & 2 for a listing of the top 12 biopharm field trial states and most frequently used crops.



As bad as it sounds, there's a silver lining. It might just be that Big Biotech has gone too far this time. Last fall, pharm corn volunteers from a 2001 field trial by ProdiGene, the leading biopharm company, got mixed into 500,000 bushels of soybeans in a Nebraska elevator. The soybeans were caught just before release into the food supply (the soybeans were destined for veggie burgers and infant formula) and impounded. ProdiGene was fined \$250,000 and was supposed to pay for destruction of the soybeans (though USDA gave the cash-strapped company a \$3.5 million, no-interest loan to pay for this!) In a second incident, 150 acres of corn in Iowa had to be burned because of possible biopharm contamination. Both episodes got high-profile press coverage. As a result, the \$500 billion food industry is up in arms, and has been intensively lobbying the USDA, FDA and Congress to get pharmaceuticals out of food crops. Bills to ban food crop biopharming have been introduced (or are pending) in Texas, Colorado and Massachusetts.

For more information:

For a report on biopharming, visit www.foe.org/biopharm.

To check if there are experimental plantings of biopharm/industrial crops in your state or area, ask for the "State Biotechnology Officer," who should have copies of biopharm field trial permits in your state. For a list of State Biotechnology Officers, plus phone numbers, for all states see www.aphis.usda.gov/ppq/biotech/lt_sta.html

For more information on GMOs in general, contact ETC Group (formerly known as RAFI) at www.etcgroup.org. If you are interested in sharing your own info on biopharming, contact the author at billfreese@prodigy.net or 301.985.3011.

Favored States and Crops for Biopharming

(True numbers of field trials are higher because the USDA does not always provide information)

Table 1 Top twelve open-air biopharm field trial states: 1991 to 6/18/02.

State	No. of Field Trials
Nebraska	37
Hawaii	36
Puerto Rico	35
Wisconsin	27
Iowa	20
Florida	14
Illinois	14
Texas	13
California	11
Maryland	11
Kentucky	10
Indiana	9

Table 2 BELOW Top five crops for open-air biopharm experimentation: 1991 to 6/18/02

Crop	No. of Permits & Acknowledgements
Corn	134
Soybeans	22
Viral-vectored tobacco	10
Rice	9
Tobacco	9



Flavors of the Desert
would not have been possible without the generous donations from the following sponsors. Please patronize these businesses and say thanks!

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Mackay
Tucson Audubon Society
Unknown Mexico



Members Cathryn Rose, Debbie Friedman and Jonathan and Beth Ryan show off their chile plants.

FLAVORS OF THE DESERT 2003

What an amazing turn out!

1200 people attended the Flavors of the Desert dinner and 20th Anniversary celebration for Native Seeds/SEARCH.

Folks traveled from Seattle and Cleveland, New Mexico, California, and Mexico to celebrate Native Seeds/SEARCH and enjoy an outstanding native foods dinner. It was moving to see that after 20 years, the support for native seed conservation is stronger than ever. Dinner attendees and the hundreds of far away members who purchased raffle tickets and made donations prove just how critical the mission of NS/S has become in the world of GMO foods and depleted agricultural land.

Thanks to all of you for helping us raise nearly \$60,000. Proceeds will be used to save precious native crop seeds by directly supporting the crop grow out efforts at the Conservation Farm this summer.

THE RECIPES YOU'VE ALL BEEN WAITING FOR...

We've been overwhelmed by requests for the recipes from Flavors of the Desert. Here are the 3 favorites. The recipes have been decreased to serve 4-6 folks. If you need the quantities for 1200, please call the chef!!

TAMALE PIE

Filling:

1 onion, chopped
2 cloves garlic, minced
1 T oil
2 tsp. green chile powder
1/2 tsp. cumin
2 cups cooked tepary beans, mashed
2 T tomato paste
1/2 cup corn
1/2 cup chopped celery
1/2 chopped green chile

Saute onion and garlic in oil; add celery, corn and green chile. Transfer to large bowl and add spices, tomato paste and mashed beans. Combine well.

Cornmeal crust:

3 cups boiling water
1 cup cornmeal
1 tsp. salt
1/2 tsp. green chile powder
1/2 cup grated white cheddar cheese

Stir cornmeal into boiling water. Cook until thick, add salt and chile powder once it comes to a boil. Spread 2/3 of the mixture into an 8x8 inch pan. Spread bean mixture over top. Spread another layer of cornmeal and sprinkle with grated cheese. Bake for 30 minutes at 350 degrees. Cut into squares and serve.

(If you'd like to replicate the meal at the dinner you can serve this on a plate sitting in red and green chile sauces.)

PRICKLY PEAR CHIPOTLE SALAD DRESSING

2/3 cup olive oil
1/3 cup red wine vinegar
1/8 cup prickly pear syrup
1-2 chiles — canned chipotle chiles

Blend all ingredients well. Adjust prickly pear syrup and chiles according to your own taste.

PUMPKIN CUSTARD

WITH MESQUITE PECAN CRUST

This recipe makes one 9x13 inch pan (24 servings)

Custard

1 15-oz. can pumpkin puree *or your favorite NS/S squash*
1 12-oz. can evaporated milk
3 eggs
1 cup sugar
4 tsp. pumpkin pie spice

Topping

1/2 cup mesquite meal
1 cup chopped pecans
1/4 cup melted butter

Combine custard ingredients, mix well and pour into pan. Sprinkle mesquite meal, pecans and butter over top. Bake for an hour at 350 degrees.

RAFFLE PRIZE WINNERS!

Over \$10,000 in raffle tickets were purchased prior to Flavors of the Desert. All the winners collected their prizes the night of the dinner.

Valerie McCaffrey of Bisbee won the Mayo blanket,
Bill Buss from Cleveland, Ohio, will travel to Mexico on his Sonoran Birding Adventure,
Lorraine Edminster of Tucson took home the Native Foods Gift Package, and
Darline Martin from Clovis, California, won the 15 Carlos Nakai CDs and poster.

Congratulations to the winners and thank you to all of you who bought tickets!

Native Seeds/SEARCH Volunteer Opportunities

at the Conservation Farm in Patagonia



Helping to plant beans.

Saturdays are "Open Volunteer Day" from 7am - 2pm beginning June 7 through August 31, 2003. All other days and times should be set up with Volunteer Coordinator Diana Peel via email or phone at dpeel@nativeseeds.org or 520.622.5561.

Volunteers are needed to help us plant, weed and harvest our summer crops. Additionally, we need lots of help hand-pollinating over 100 different corn plots! We are preparing for another busy season, and we need plenty of help to accomplish all our goals! This is a great opportunity to work hands-on in a beautiful setting with a fun group of people. Training will be provided. For those volunteers who would like to spend several days at the Conservation Farm, camping is available on a very limited basis and reservations are required.

Directions to the Native Seeds/SEARCH Conservation Farm from Tucson:

Take I-10 east for 25 miles and exit at Highway 83 (Sonoita/Patagonia exit); continue south for 25 miles; in the town of Sonoita turn right towards Patagonia onto Highway 82. After approximately 12 miles look for milepost 21 and the green "Welcome to Patagonia" sign on your right. At this sign turn left into the Red Mountain Ranch (this is our farm entrance), drive across the wash and continue around to the big green barn (turn right at the T).

What to bring: Plenty of water, sunscreen, hat, brown bag lunch and snacks. Wear loose fitting, comfortable cotton clothes and close-toed shoes. Long-sleeve shirts are recommended, particularly for pollination work.

For further information contact Diana Peel at dpeel@nativeseeds.org or 520.622.5561.



Fulfillment Coordinator Betsy Armstrong takes a break from mailing your orders to help plant corn.

CONSERVATION FARM UPDATE

This year will be another big year for us. We're growing 300+ accessions – 140 accessions of Mexican corns, 20 melon, 90 beans, 17 tepary bean, the entire tomato and tomatillo collections (consisting of 5 and 7 accessions, respectively), 5 panic grass, 20 sorghum and a single chile, scarlet runner, gourd and luffa! Over the past several years we have focused intently on regenerating the most at-risk accessions in the seed bank – those accessions that had been collected anywhere from 10 to 20 or more years ago and that had not been subsequently grown and adequate freezer samples taken. This year marks the completion of the regeneration effort for the entire common bean (*Phaseolus vulgaris*) and tepary (*Phaseolus acutifolius*) collections!

Similar in scale to last year's effort, we're cultivating slightly less acreage for the regeneration, but more when including the fields we're adding for summer cover crop. This year we'll put approximately 3-4 acres into cover crops, setting the stage for better crop rotation in the future. We'll also be attempting to establish a perennial grass in some border areas to stabilize the soil and prevent erosion on some highly sloped areas.

Part of our enthusiasm to take on so much again this year involves more summer staff than last year (see News & Notes, page 10), a new tractor (thank you Darline Martin!) with more maneuverability than the trusty John Deere (that makes us a 2-tractor operation, which greatly increases our ability to get everything done in a timely fashion!), 1100 ft. of gated pipe for irrigation and another year's worth of experience working the land. Though we don't know for sure what the insect pressures will be like this year, how much summer rain we'll get, or what other natural phenomenon might challenge us, we are excited to be entering the growing season and look forward to the greening of our dusty fields with the outstretched leaves, entwining branches and succulent fruit from seeds long frozen.

Cookbook Review

Southwest Kitchen Garden by Kim Nelson & Cynthia Miller (*Rio Nuevo*, \$19.95, 95 pages)

Beginning with the joys of journaling, planning and planting, Kim Nelson, a Tucson gardener, shares her expertise and experiences in this little gem-of-a-book.

Festive illustrations by Tucson artist Cynthia

Miller add brilliant color to the alphabetical listings of vegetables, herbs and flowers. From B for basil to Z for zinnia, "simply the best of the hot-weather cutting flowers in the Southwest," each listing features a brief description with suggestions of varieties, potential problems, companion plants, and growing and harvesting tips. A handful of sweet and savory recipes to make for family and friends throughout the growing seasons follow the plant listings. Run out in the backyard, enjoy the pleasures of gathering some kitchen herbs and foods and make each garden fresh dish. — *Reviewed by Lois Friedman.*

Available at our store and on the website.

Spread the Seeds! Share the Mission! Members grow new members!

Growing our membership is necessary for our continued success. We believe the best people to share our mission of seed conservation are our current members. You know the Native Seeds/SEARCH story and give tangible support to our efforts. To those of you who have given gift memberships to friends and family – thank you! But we are still a ways from meeting our goal to double our membership. We need your help!

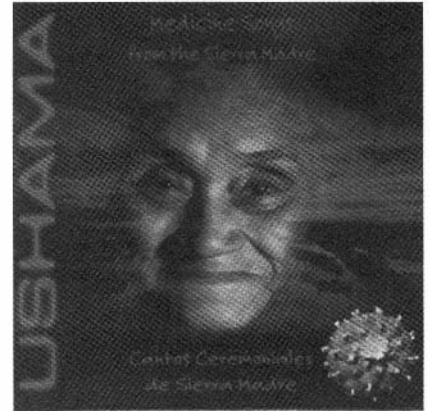
To help you help us, in July we will send each of you a membership invitation for your friends and family. You can decide if you want to give a gift membership or you can ask them to join themselves. It's up to you.

We accomplish so much with our current membership of about 5000 folks. Imagine what we could do with the support of 10,000.

Thanks for spreading the word!

Something very special...

NS/S Founder Barney Burns has just brought us a new CD. **Ushama: Medicine Songs from the Sierra Madre** is a rare gift. Recorded from 1973 to 1996, it features ceremonial music of Huichol, Tepehuan and Tarahumara shamans, healers and singers. This unique offering for \$17.95 by calling us at 520-622-5561.



Monsoon Planting Time...

Have you ordered seeds for your summer garden yet? It's time planting!

can plant amaranth, beans, corn, black-eyed peas, devil's claw, melons, sorghum, squash, sunflowers and watermelons. It's not too late for you folks outside our region either. Let Native Seeds/ SEARCH help you grow some of the best veggies you'll ever eat!

Mrs. Burn's Famous Lemon Basil... Soap!

Long time

*has created the deliciously aromatic
Lemon Basil Soap. The 4oz. circular soaps are
\$5.50 and are made with Emu, jojoba, palm and
olive oils. Palm kernels, basil leaf seed provide
natural exfoliate. Talk about a uniquely NS/S
gem. Order yours today!*

News & Notes

A Seedhead Welcome



Shawn and Benito cruising in the golf cart.

Welcome to two new seasonal staff people who will play key roles at our Conservation Farm this year. **Benito Gutierrez**, Operations and Maintenance Technician, has had over 28 years of experience in farming in southeast Arizona. He has operated his own farm in the Elfrida area for over 10 years, and worked as farm manager on other farms in the area. He has grown and roasted chiles, grown squash, corn, watermelons and other regional crops. **Shawn Miller**, Horticultural Technician, spent the last three years working on several organic farms in Washington State. He has experience in all aspects of farm work. He also has an A.A. degree in sign language from Seattle Central Community College. *Welcome, Shawn and Benito!*

And thanks to the Tucson Botanical Gardens for the donation of a golf cart.

Volunteer News

Over 40 volunteers and most of the NS/S staff attended a festive Volunteer Recognition Reception on April 30th. Since this was National Volunteer Week, we wanted to say a special thank-you to our faithful volunteers. Each volunteer attending received a small gift as a sign of our appreciation. We couldn't do it without you!!

A Volunteer designer is needed for the *Seedhead News*. If you are an experienced designer and are interested in applying for this volunteer position, please contact Volunteer Coordinator Diana Peel at dpeel@nativeseeds.org or 622.5561. The newsletter is published four times per year.

Honorariums

A contribution of \$250 has been made by the family of **Bill and Aileen Ayres** in appreciation of Kathleen Barlow, RN, and the staff at The Forum for their exceptional care.

A \$100 gift was given in honor of **Dolph & Ruth Amster** who are celebrating their Golden Wedding Anniversary.

NS/S members Stan & Jeanie Haye gave a \$100 gift in honor of **Sasha & Andy Honig** who both celebrated birthdays.



Ken Porter

A gift of \$50 was made in honor of **Ken Porter's** birthday by his daughter, Amy Porter. Amy says in her letter: "Please accept the enclosed donation to Native Seeds/SEARCH in honor of my dad, Ken Porter, for his birthday. I know he is a dedicated volunteer for the organization and that he really enjoys his involvement and the wonderful people he has met there. I had the chance to visit the store when I was in Tucson a couple of years ago, so I know firsthand what a great group it is." *Note: Ken spent three days in May at the Conservation Farm helping staff plant 140 accessions of corn and 96 accessions of beans.*

Thanks Ken!

Wishlist

- 4-drawer file cabinets in good working order: 25" deep
- Sturdy metal shelving – 1000-lb.+ capacity for beans
- 6 folding chairs with padding
- Label printer for one-column address labels
- Powerpoint projector
- Accounting software (Peachtree 2000 or 2003)
- Bookshelves
- Shed for storing tools: must lock
- Couch for the barn
- Highway-ready vehicle for commuting between Tucson and the Conservation Farm

Native Seeds/SEARCH conserves, distributes and documents 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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Mailing & Store Address:
526 N. 4th Avenue
Tucson, Arizona 85705-8450

Phone 520.622.5561
Fax 520.622.5591
website www.nativeseeds.org
email info@nativeseeds.org

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Closed Sundays



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Help us create a Native Seeds/ SEARCH cookbook!

What do you do with all the squash in your garden? How do you cook tepary beans? Do you make your own posole with NS/S corn?

In honor of our 20th anniversary we will produce a Native Seeds/SEARCH cookbook!

We would love to print your favorite recipes using foods from your garden or foods from the NS/S store or catalog. Include photos of your garden if you have them.

Send recipes to Shannon Scott via shannon@nativeseeds.org or mail to the office. We hope to get the book out sometime next winter so send your recipes in soon!

Donation/Membership Form

Native Seeds/SEARCH

☐ Gift ☐ New member ☐ Renewal

- | | |
|---|---|
| <input type="checkbox"/> Sunflower Guild (\$1,000/year) | <input type="checkbox"/> Bean (\$100/year) |
| <input type="checkbox"/> Corn (\$500/year) | <input type="checkbox"/> Gourd (\$45/year) |
| <input type="checkbox"/> Chile (\$250/year) | <input type="checkbox"/> Squash (\$25/year) |

☐ Native American outside Greater Southwest (\$20)

☐ Native American within Greater Southwest (free)

Please list tribe affiliation: _____

Outside the U.S., please add \$10 to all levels.

☐ Donation: \$ _____

☐ Check here if you do not want your name exchanged with other groups who share our view of the world.

NAME(S) _____

ADDRESS _____

STATE _____

ZIP _____

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EMAIL _____

PAYMENT METHOD: ☐ CHECK ☐ MONEY ORDER

CREDIT CARD: ☐ VISA ☐ MASTERCARD ☐ DISCOVER/NOVUS

CARD No. _____ EXP: ____/____

SIGNATURE _____

San Juan's Day Celebration, Sunday June 22



Corn sprouts awaiting the summer rains.

Join NS/S staff and friends to celebrate the coming of the summer rains at our Conservation Farm in Patagonia. The day begins at 9 am with a traditional blessing. You're welcome to work in the fields or relax under the ramada before the potluck lunch at noon. Bring a hat, gloves, sturdy shoes, sunscreen, water and some tasty food to share.

Call 520.622.5561 for more info. Directions to the farm are on page 8.

Native Seeds/SEARCH
526 N. 4th Avenue
Tucson, Arizona 85705

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