



the Seedhead News

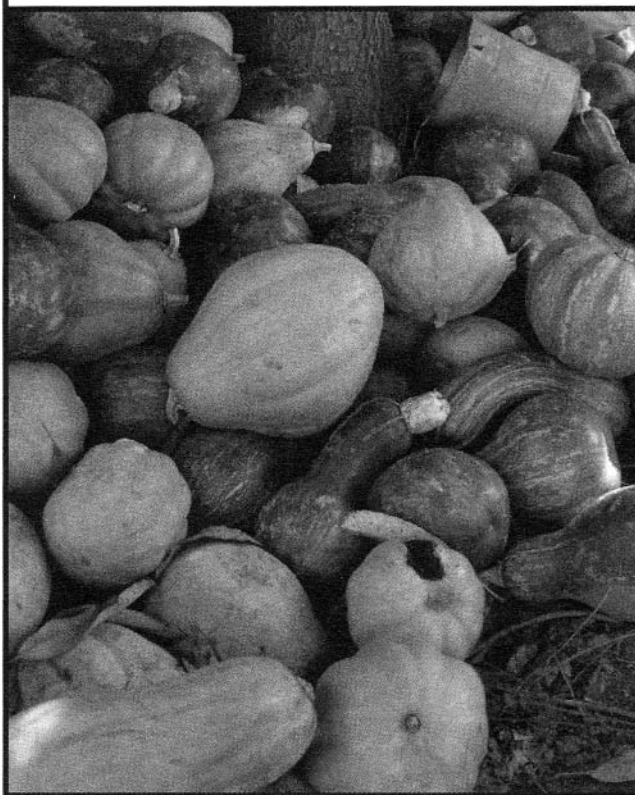
As we headed out of Navojoa, the first difference I noticed was the road. The last time I'd traveled this way, the road was a narrow, two-lane strip of asphalt spread thinly between potholes large enough in which to lose a vehicle. Today, it was a modern-day miracle — a newly finished road with shoulders wide enough to warrant its classification as a four-lane highway! What a difference five or six years can make, even in the life of small town Mexico.

Alamos was my destination, only 30-40 minutes east on the newly built 'super-highway.' I was to meet Alder Keleman, a graduate student from Yale who had spent a few summers in the area looking at the impact of industrialized agriculture on persistence of local landrace varieties of corn. Among other things, she was interested in whether small farmers continue to plant their tried and true local varieties of maize when they are surrounded by highly commercialized agriculture and a prevalence of high-yielding hybrid varieties (see Spring 2005 *Seedhead News*, Issue # 88). Not surprisingly, her work in the area had indicated that a dwindling number of farmers still grew traditional varieties, in large part because no one seemed to have seed anymore. Thus, as the first step in trying to develop a program for 'reintroducing' some of the maize

Tales from the Road...

A Week in Alamos

by Suzanne Nelson, Director of Conservation



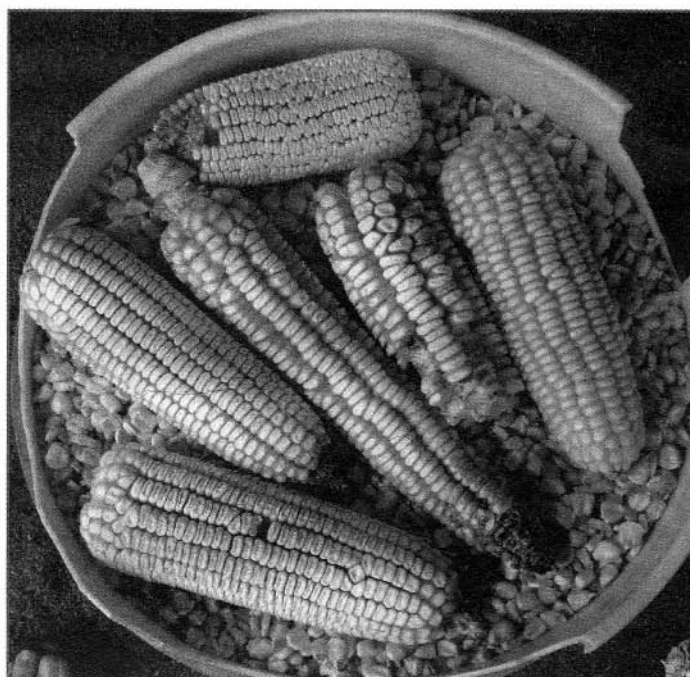
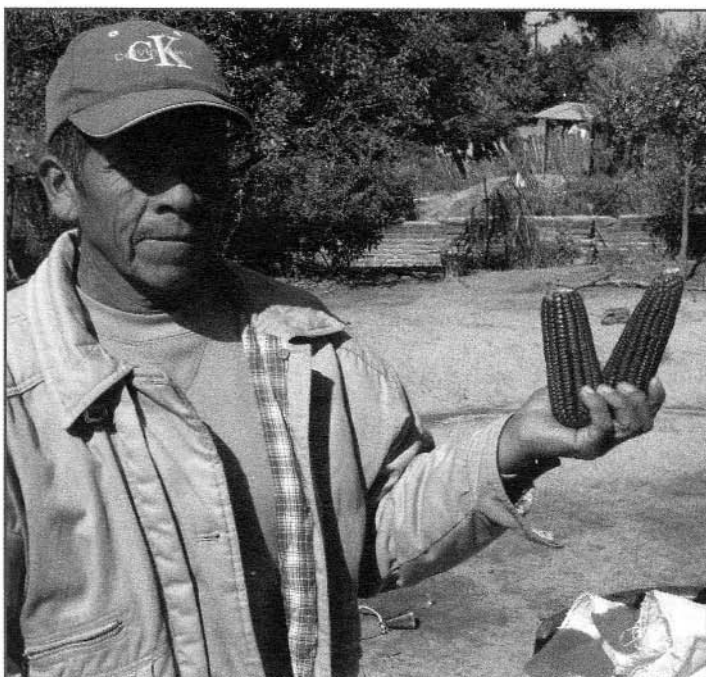
landraces formerly grown in the region, we would spend the next few days working with staff from the Secretary of Agriculture, Ranching, Rural Development, Fisheries & Nutrition (SAGARPA) office in Alamos and visiting nearby farmers thought to be growing local maize.

With Victor Manuel Ocaña Fontes on loan from SAGARPA as our guide, our first stop was La Labor de Santa Lucía, also known as "SSS Juan Diós Terán" and "El Mesquital." Here we spoke with José Juan Dominguez, who still grows the local corn known as San Juan. He also grows *yori muni* (cowpea or black-eyed pea), as did all the other farmers with whom we spoke. Farmers in this region have developed an interesting planting strategy for *yori muni*, called 'severechi' (sev-air-

eh-chi) which involves sequential plantings within one season. The first *yori muni* planting occurs in July, typically when the rains arrive. As soon as dry pods

continued next page

ABOVE **Segualca and arrota squashes piled in the shade, ready for eating, at Cochibampo, Sonora.** Photo courtesy Suzanne Nelson.



A Week in Alamos *continued*

develop, sometime in August, the newly produced seeds are planted immediately. According to José Juan and others, the first planting is essentially a sacrificial one as seeds saved from this planting simply get destroyed by insects. They're just not worth saving. By the time the second planting is harvested, the insects don't seem to be a problem and this seed is easily saved for the following year. In addition to severechi as a way to deal with insect pests, stored yori muni seeds are mixed with *cal* (lime) to prevent infestation by bruchids, a small beetle that destroys many legume seeds, particularly during storage.

Armed with samples of recent grow-outs from the Conservation Farm of maize varieties once collected in the area, we visited a total of five villages asking a dozen farmers (and their wives when present) whether they recognized any of the corns we'd brought and if so, what they were called. Though small details in time of planting or harvesting varied slightly among all the farmers we spoke with, like José Juan, everyone recognized and/or remembered maize varieties that were once commonly grown in the area though are no longer found — chapalote, dulce, blando, ocho carrera, pinineo, pinto, azul. In some instances, differences between farmer's names for individual types may have been a case of more than one common name being used. However, a few mysteries remain: 1) whether ocho carrera is distinct from San Juan, as most farmers seemed to feel that ears of ocho carrera would 'show up' from a field of San Juan, 2) whether caramenio is a local name for ocho carrera, 3) how 'pinineo,' 'pinto amarillo' and 'chapalote' as described by farmers relate to the scientific classifications of 'onaveno,' 'reventador' and 'chapalote' and 4) whether 'mayobatchi' refers to ocho carrera (as suggested by some farmers), to a variety developed in the Mayo Valley in the

LEFT Rosario Gutierrez holds prized all-red cobs of the local variety, San Juan, much praised for its hardiness and drought tolerance. RIGHT The well-adapted San Juan variety of maize is the work horse of the southern plains in Sonora. Photos courtesy Suzanne Nelson.

1960s that became popular in the region (as was the case for San Juan), or to an as of yet 'unidentified' variety.

Unlike some lingering uncertainties about varieties, there was unanimous agreement among farmers — and their wives — about what each type is best used for. Though the seed has all but disappeared from the area, *maiz blando* is well revered as the maize of choice for making *coricochis* or *coricos* for short — the small round cookies seemingly adored by everyone! Most of the other corns serve the utilitarian purpose of the daily tortilla, with chapalote having been known to pop as well as being used for pinole, as was *maiz dulce*.

When put together as a whole, an accurate picture of the maize varieties once typically grown in this area — and what they each looked like — not only emerged but emerged with good enough detail that the farmers would also agree. The one circumstance that remains potentially troubling is that the oldest farmers we spoke with were in agreement with each other about which sample was which, though their assessments differed from those of the younger farmers with whom we spoke — at least for two of the varieties. Thus, the relevant question is whether 'younger' generations of farmers 'know what they're talking about' in terms of maize varieties that were perhaps scarce during their 'formative' years in farming or whether perhaps the elder's memories are not as sharp as they once were? Of course, this discrepancy was undoubtedly amplified by the small sample sizes available and the fact that they were grown well outside the area. They simply may not have been sufficiently representative of the varieties in question to allow farmers a good identification — or at least an

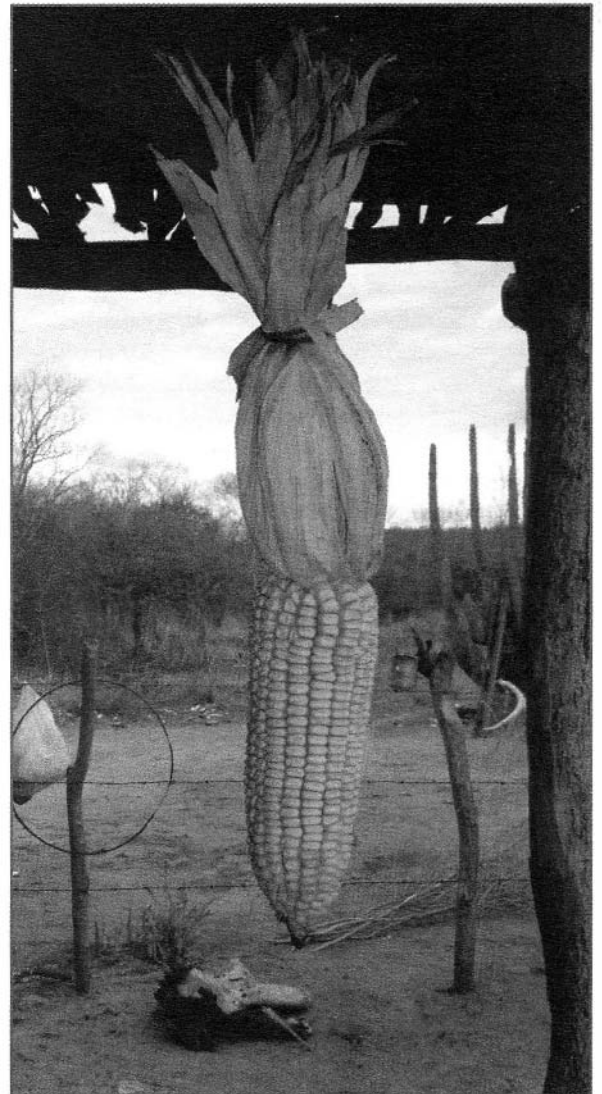


TOP **Conducting 'research' on whether chapalote pops like popcorn. El Tézal, Sonora.** RIGHT **Seed for planting is often stored on the cob.**
 Photos courtesy Suzanne Nelson.

unequivocal one. A better test might involve growing plots of each of the varieties in several of the villages we visited and using ears produced under these circumstances for identification.

Luckily, Alder and I were able to collect sufficient seed of the local variety referred to as San Juan and expect to distribute it to about 8 farmers in other villages for growing this year. Seed produced by this first group of farmers will then be made available for wider distribution, with the goal of increasing local production to a level such that it can be 'reintroduced' to those farmers wanting to grow it instead of the hybrids being sold in area seed stores. Additionally, NS/S can greatly advance this effort by providing larger quantities of the other varieties — pinineo, pinto, blando, dulce, etc. — and distributing this among interested farmers.

The cold weather that flowed down from Tucson that week notwithstanding, the trip was an extraordinary one from my perspective. Like much of the rest of northwestern Mexico, the Mayo region has suffered through nine to ten years of drought — a fact contributing greatly to the decline or complete loss of maize varieties in this region. Though the seed hasn't been available for years, it is not so long ago that most farmers have forgotten what these varieties looked like, and when and how to plant them. Thus, the knowledge of their care and custom of their use remains accessible. And finally, there appears to be sufficient local interest to engage in targeted efforts that build an understanding of the importance of crop diversity not only to food security but also to the health of their communities and local economies, as well as some limited but enthusiastic governmental infrastructure to support such efforts. The coming together of these circumstances hopefully bodes well for the next few years of intense effort to bring back into living form the seeds of an agriculture nearly lost but definitely not forgotten.



Slowing the Pace

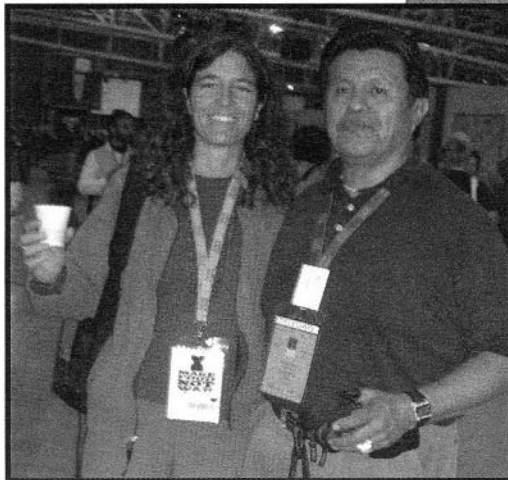
According to the Slow Food International website, Slow Food “is a non-profit, eco-gastronomic association founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people’s dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world.”

The concepts of good, clean and fair food underlies all of Slow Food’s initiatives, including the Ark of Taste (a list of food products in danger of extinction),

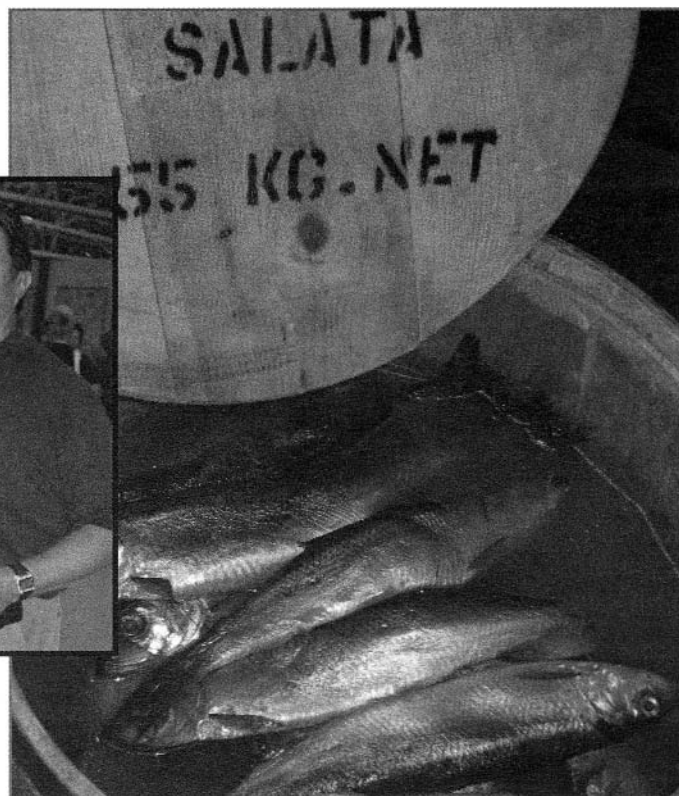
Presidia (hands-on projects that offer direct support to small-scale, artisan producers), the Salone del Gusto (an international event bringing outstanding foods to discerning consumers) and Terra Madre (an international event bringing together representatives of food communities that produce good, clean and fair food in a responsible and sustainable way).

There have been two Terra Madre events, both held in Turin, Italy. The first, in 2004, brought together 5,000 small-scale food producers from all over the world to share information, ideas and solutions to the challenges of their work. The second, held in October, 2006, brought together almost 9,000 people — 4,803 farmers, breeders, fishermen and artisan food producers from 1,583 food communities and 150 nations; 953 cooks; 411 professors and representatives from 225 universities; 2,320 observers and guides; and 776 volunteers. Terra Madre is a network of food communities, and as such, the 2006 event focused on the relationship between food communities, cooks and academics, their respective roles and specialized knowledge within the food world and the ways in which they can work together to ensure the production of good, clean and fair food.

As a member of the Slow Food-sponsored RAFT (Renewing America’s Food Traditions) initiative, NS/S was honored to have sent two staff representatives to Terra Madre 2006. Julie Evans, Director of Marketing & Operations, and Alex Sando, Native American Program Coordinator, both attended Terra Madre last October. Below are some thoughts by Julie and Alex about their time at Terra Madre.



LEFT **Julie Evans and Alex Sando at Terra Madre, Turin, Italy.**
RIGHT **Barrel of fish at Salone del Gusto.** Photo courtesy Julie Evans.



Terra Madre 2006: Reflections & Future Actions by Julie Evans

One of Slow Food USA’s projects is called Renewing America’s Food Traditions (RAFT). Native Seeds/SEARCH is one of seven national organizations that have partnered on this project to unite gastronomy’s emphasis on food quality and cultural traditions with conservationists’ and food producers’ knowledge of and commitment to agricultural biodiversity. RAFT is the first collaborative effort ever assembled to: 1) make a comprehensive catalog of America’s indigenous edible plants and animals; 2) document which foods have fallen into disuse and are at risk of extinction; 3) determine which are capable of being restored and revitalized in ways that benefit their stewards, and 4) begin revitalization projects in partnership with food producers, retailers, consumers, and chefs.

I was able to attend Terra Madre as part of the RAFT delegation. Walking into the Oval Lingotto (site of the 2006 winter Olympics), I was overwhelmed by the diversity and numbers of people: The Masai from Africa, Sami reindeer hunters from Lapland, mezcaleros from Mexico, and many, many others.

This gathering was an unbelievable opportunity to generate ideas and be inspired by what others are doing — oftentimes with less resources than we have here in the United States. It was amazing to be reminded that despite our differences, we are all very much the same — the foods we produce, the methods we use, and the passion we possess. Many of the meaningful exchanges I had come during unstructured

discussions (standing in line for the computers, eating lunch, waiting for the bus, etc.). Perhaps these times were more significant because of the organic nature of choosing to strike up a conversation, struggling through language barriers and finding the common ground, no matter how seemingly insignificant the topic. Working through the struggle with much laughter and many smiles forged a bond which is, I think, the loveliest gift to come out of those moments.

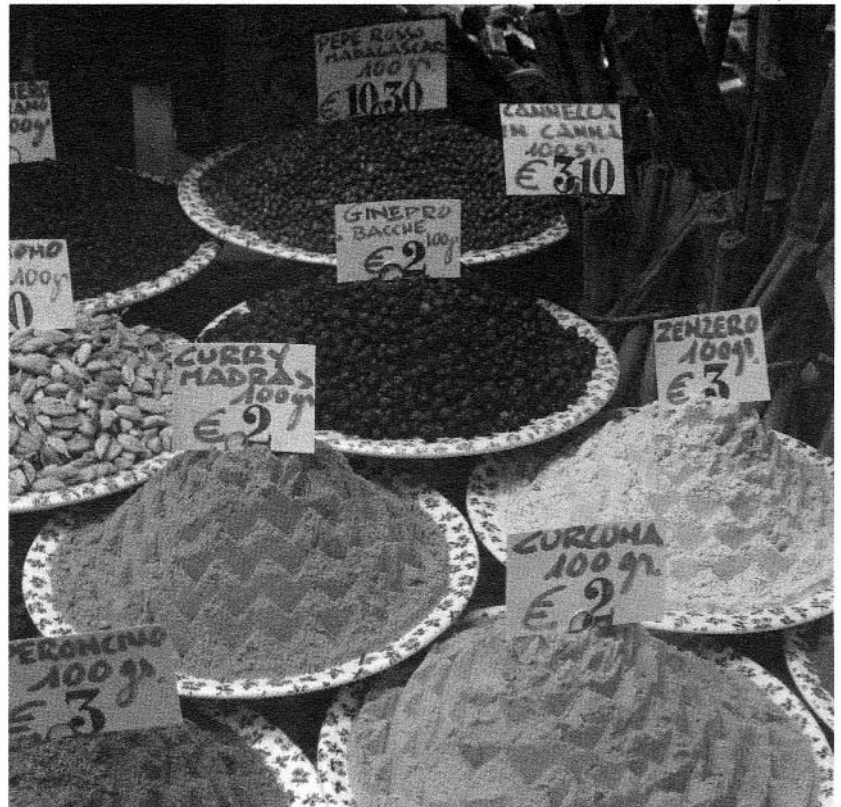
When I returned to Tucson, I began sharing stories from my trip, which led to new networking opportunities. I was able to connect local chefs with artisanal food and beverage producers I met in Italy — one small way of furthering the global community we created in Turin. I enjoyed recounting information learned at workshops about topics like genetically modified organisms, production techniques, cultural traditions and much more to my coworkers, family and friends. The discussions seemed to plant a seed for them to become more interested in issues many had never considered. In this way, I hope I've affected incremental change with each conversation.

Turning what we've learned into action on the local level is the next step. One of the major projects I'm working on during the spring is to produce a Native Food Summit (supported by the RAFT project). The Summit will involve many of the Terra Madre participants as well as native food producers from the southwest and beyond. It will be a wonderful opportunity to continue the conversations started in Turin and to create opportunities for moving forward together. It is my belief that when individuals are educated on the issues, they will choose to respect environmental resources and support sustainable development, biodiversity, the quality of products and the quality of producers' lives. It may start with a world-wide gathering of "experts," but it comes home one conversation at a time.

Terra Madre: A Summary by Alex Sando

I was one of 45 U.S. indigenous delegates who attended Terra Madre 2006 in Turin, Italy. Our delegation consisted of individuals from the United States and Canada who are involved with biodiversity/cultural or student recruitment/retention programs, or are chefs, farmers/gardeners, seed savers, weavers, shepherders, or members of agriculture organizations.

I was amazed to see so many people from cultures and societies from so many parts of the world. I have never experienced anything like Terra Madre. It provided me with the opportunity to interact with delegates from all over the world as well as those from the Native American delegation. The opportunity to learn about the professional backgrounds and work-related



ABOVE **Italian spice rack.** Photo courtesy Julie Evans.

activities of the delegates was encouraging. The group became like a family for exchanging information and many friendships were initiated.

Many topics of concern across the globe were presented at Terra Madre, including issues related to seed saving and access to seeds, the impact of GE crops on native or local crops and community economies, as well as issues related to marketing niche products on local, national and international levels. Iwasaki Masatosi, a seed saver and farmer from Nagasaki, Japan, underscored concerns about seed saving in the future with the simple statement that he saves his seeds "by himself." Louis Hena, from the Traditional Native American Farmers Association (TNAFA) presented the recently completed "A Declaration of Seed Sovereignty: A Living Document of New Mexico" to the delegation. This document supports farmer's rights to continue growing crops without possible contamination from Genetically Engineered (GE) organisms. Supported by the National Congress of American Indians, All Indian Pueblo Council and Eight Northern Pueblo Indian Council, it calls for establishing New Mexico as a GE-free state and will be submitted to the New Mexico State Legislature later this year.

In Ethiopia, members of the Alfa Gewa Irrigation Beneficiary Farmers Marketing Cooperative are looking for support to develop an improved system for the international marketing of "teff." Teff is the country's traditional staple — a robust cereal crop that tolerates moisture stress and is the primary ingredient in injera — the traditional, fermented flat 'bread' that is a staple

Slow Food

The founding father of the Slow Food Movement, Carlo Petrini, recognized in 1986 that the industrialization of food was standardizing taste and leading to the annihilation of thousands of food varieties and flavors. Concerned that the world was quickly reaching a point of no return, he wanted to reach out to consumers and demonstrate to them that they have choices over fast food and supermarket homogenization. He rallied his friends and began to speak out at every available opportunity and soon the movement was born and Slow Food was created. Today the organization is active in 50 countries and has a worldwide membership of over 80,000. For more information about Slow Food International, see their website at www.slowfood.com.

To check for a Slow Food Convivium ('local chapter') in your area, see the Slow Food USA website at www.slowfoodusa.com.

To find out more about the RAFT initiative, upcoming picnics and other RAFT-related events, see their website at www.slowfoodusa.org/raft/index.html.



ABOVE Old country fruit buffet. Photo courtesy Julie Evans.

Slowing the Pace *continued*

throughout Ethiopia. Teff is good for preventing diabetes and to help lose weight since it contains a low amount of carbohydrate and protein. Most of the Ethiopian farmers prefer to grow teff because it is part of the national diet, has high demand and high market value and enables farmers to earn more than with other crops.

My time at Terra Madre provided me with an excellent global perspective about 'slow foods.' It was fascinating to see such enthusiasm from the producers and growers of Peru, Ecuador and other groups in South America, from Mexico, Asia, Africa, Europe and Russia, the indigenous fish producers from Lapwai, Idaho, sheep growers/weavers from Arizona, native rice harvesters from Minnesota, corn growers and chefs from New Mexico, Oklahoma and the Six Nations of The Grand River, Ontario, Canada. Wow! I am just amazed.

Support NS/S by searching the internet

You can support Native Seeds/SEARCH by searching the internet with GoodSearch.com.

It is a new search engine powered by Yahoo! Search that donates half its revenue to charities its users designate. Each search gives one cent (\$.01) to your designated choice.

To get started, go to www.goodsearch.com and type *Native Seeds/SEARCH* in the box "Who do you GoodSearch for?" To see how much we've generated so far, click on *Amount raised*.

Remember NS/S in your will

You can support the work and values promoted by Native Seeds/SEARCH by including the organization in your estate planning. Your gift will express, in a lasting way, your commitment to our efforts to conserve the agricultural heritage of this region. If you would like to know more about how to designate Native Seeds/SEARCH in your will, please contact Kevin Dahl, Executive Director, at kdahl@nativeseeds.org or 520.622.5561.

We would like to thank and recognize anyone who includes NS/S in a will, but we can't unless you let us know. Please contact us so we can appropriately express our gratitude (or answer any questions).



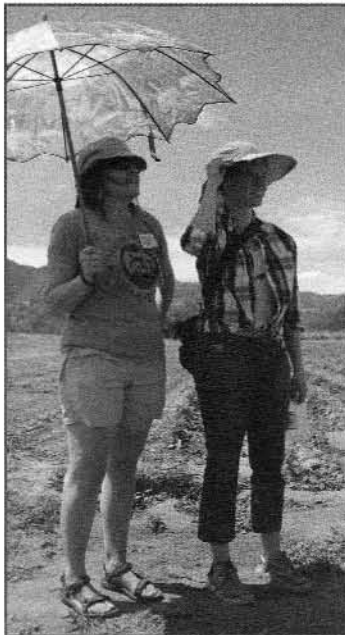
The NS/S collection of crops from the southwestern US and northwestern Mexico is filled with brightly colored and patterned seeds of many domesticated crops — corn, bean, and squash primary among them. They are red, white, pink, blue, orange, black, purple, tan, striped, speckled, and swirled. No wonder they so easily catch our eye! But we mustn't forget the more humble seeds among those wildly vibrant colors: the seeds of wild plants. Wild plants tend toward the more 'mundane' in terms of seed colors and patterns. This is likely due to the need for 'camouflage' — needing to blend in with surrounding environments to avoid detection from seed predators, otherwise known as birds, insects, and mammals. Seeds of many wild bean species are brown or greyish and mottled, for example, so they blend in with the ground — either dirt and leaves or small rocks and pebbles such as might be found in and along arroyos or small watercourses. Seed of other wild species are hardly distinguishable from their domesticated counterparts other than perhaps in size. Wild seeds are often smaller. Simply put, wild seeds tend not to be as showy as their domesticated counterparts.

Nestled within the nearly 2000 collections in the seed bank is a surprisingly rich collection of wild crop relatives. These are the 'wild' plants that form the families from which their related domesticates were first selected — wild chiles, wild gourds, wild beans, wild teparies, wild squash. The lineages between present-day domesticates and their earliest ancestors are not always straightforward. For example, the exact ancestry of corn is still uncertain, though a wild grass — teosinte — remains suspect as the probable progenitor.

Last year, our regeneration efforts at the Conservation Farm focused on wild crops, including indigo (a dye plant used by the Mayo), three agave species (only two of which germinated), teosinte, wild tepary bean, six different species of wild bean,

wild scarlet runners, wild chiles and wild squash. All in all, we planted 109 accessions of wild crops! Not a wildly successful year (no pun intended), a number of crops yielded little or no seed, much to our disappointment. Late or complete lack of flowering and other pollination issues (e.g., lack of pollinators, low pollen production) appeared to top the list of reasons why some species produced so poorly. For some, seed germination was an issue — the seed was simply too old. Of the three agave species we planted, only two germinated. The oldest collection germinated like gangbusters, while the recent collection failed completely, underscoring the importance of the quality of seed at the time of collection.

Unlike most domesticated plants, which are annuals, wild crops are often perennial. Thus, the opportunity presents itself to develop 'living collections' for some of our wild crop species. Agaves, chiltepinos (wild chiles), indigo and some of the wild beans could be maintained permanently in the landscape at the Conservation Farm, with their seeds collected in any given year (assuming cross-pollination with other accessions is prevented and seed is produced every year). The challenge in achieving this goal is primarily weather-related. Single-digit temperatures are not uncommon at the Conservation Farm, though their timing and duration may allow many of these more tropical species to overwinter with heavy mulching. With few microhabitats for protecting frost-sensitive plants currently available in the Conservation Farm landscape, the agaves, indigo, chiltepinos and others were kept in the greenhouse this past winter. We anticipate planting a few areas with some species as a test for next winter. We'll update you this time next year about how they did! In the meantime, we'll be busy planting more native trees that can serve as over-story species to help protect frost-sensitive wild crop relatives (see more about San Juan's Day on page 8).



Upcoming Spring Events:

4th Avenue Spring Street Fair MARCH 23 TO 25, 10AM TO 5PM

Stop by the store for Street Fair specials and spring gardening supplies.

San Juan's Day Celebration JUNE 24, 10AM TO 1PM

Celebrate the coming rains of the summer monsoon with a prayer, tree planting, and potluck lunch at our Conservation Farm in Patagonia!

On the road with NS/S...

West of Western Culinary Festival MARCH 24 & 25

Native Seeds/SEARCH will be one of many vendors at this very special and fun festival. Be sure to stop by our booth and say hello! West of Western Culinary Festival will take place Saturday, March 24 and Sunday, March 25, 2007, from 12 to 5pm at Arizona Center, 455 N. Third Street in Phoenix. Tickets may be purchased in advance at a reduced rate, or at the gate.

Single-day passes start at \$57; two-day passes start at \$105. West of Western Culinary Festival is a *prix-fixe* event — there are no extra charges for food samples or wine tastings. Youth Passes are available; children 8 and under admitted free. Ample parking is available in the covered garage at the Festival site. For more information or to purchase tickets, contact West of Western Culinary Festival by visiting westofwestern.com or calling 602.262.5652.

Our Financial Health: Fiscal Year 2006

With your help, Native Seeds/SEARCH is in healthy financial shape at the end of its fiscal year 2006 (which ended September 30, 2006).

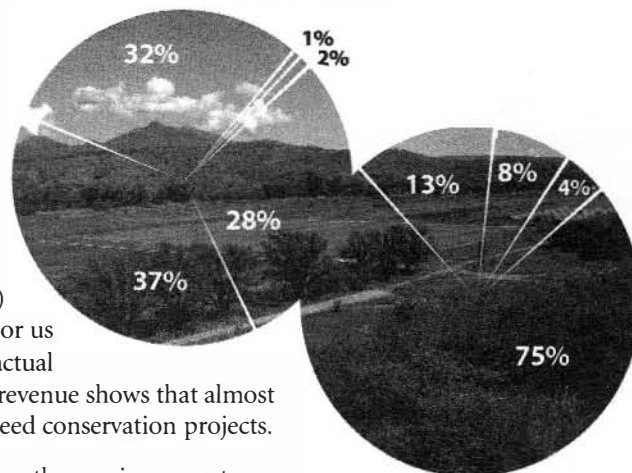
One important measure of how effective a nonprofit is with its resources is how much of its functional expenses (salaries, rent, etc.) go to program compared to administration and fundraising costs. For us this percentage is good: more than 75% of every dollar is spent on actual conservation work. Comparing FY 2006 program expenses to total revenue shows that almost 90 cents of every dollar we raised this year went to supporting our seed conservation projects.

A revenue shortfall was partially planned as we had grant money from the previous year to spend, and was also the result of reduced foundation support. Expenses of \$977,320 exceeded \$818,144 in revenues. However, our year end financial position remained strong with \$367,185 in working capital and a ratio of 6.3 of current assets to current liabilities.

Not counted in our financial statement, but an important component of our success, is the work contributed by volunteers. In FY 2006, 142 volunteers donated 9,622 hours of service, a 5% increase from last year. On average volunteers provided the equivalent of two full time staff members at the store/distribution center, one part time staff member in the seed bank, one part time staff member helping with events and outreach, and one part time staff member for the farm and administrative tasks.

We are extremely grateful to all members, donors, foundation supporters, customers, staff, board and volunteers who provide the funds and time that make Native Seeds/SEARCH successful.

Note: All figures are based on an audited financial statement, available upon request.



FY 2006 Sources of Funds

Members & Donors	32%
Foundations	28%
Seed & Product Gross Sales	37%
In-kind contributions	2%
Other (investments, etc.)	1%

FY 2006 Uses of Funds

Conservation	75%
Fundraising	13%
Administration	8%
Membership	4%

TAKE ADVANTAGE OF THE IRA
CHARITABLE ROLLOVER CONTRIBUTION.

Help Native Seeds/SEARCH and save money on taxes. *That's a win-win!*

DONATIONS MUST BE MADE IN 2007 TO QUALIFY

The government has approved a limited-time tax break for taxpayers 70 1/2 and older.

How does the IRA Rollover Work? Taxpayers age 70 1/2 and older are required to make annual distributions from their IRAs. The distributions are included in the taxpayers' adjusted gross income (AGI), and taxpayers pay taxes on them. The IRA Charitable Rollover permits taxpayers to make donations directly to charitable organizations from their IRAs without counting them as part of their AGI and, consequently, without paying taxes on them.

Give Now. Only contributions made between January 1, 2006 and December 31, 2007, are eligible for the enhanced tax benefit.

Age Requirement. Donors must be 70 1/2 years old or older when the distribution is made.

Donation Limit. A donor's total combined charitable IRA rollover contributions cannot exceed \$100,000 in any one year.

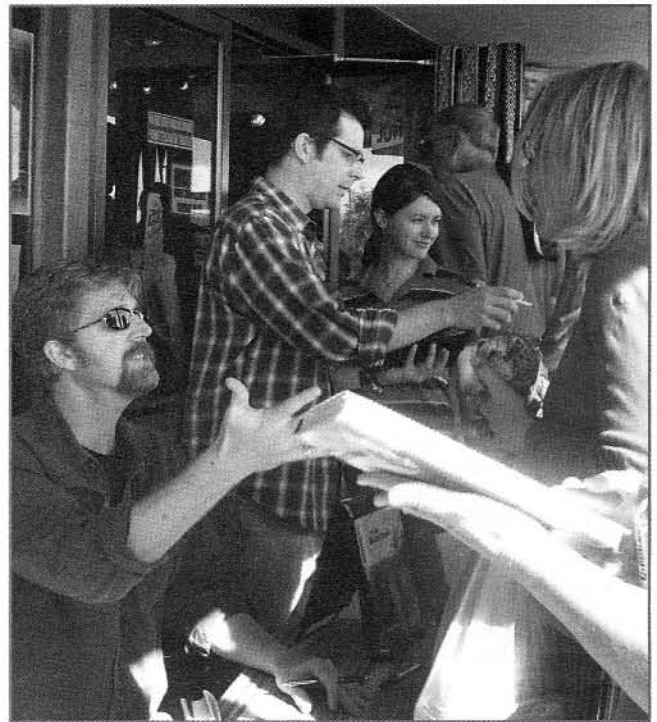
Eligible Charities. Charitable contributions from an IRA must go directly to a public charity. Contributions to supporting organizations, donor-advised funds, and private foundations, except in narrow circumstances, do not qualify for the tax-free treatment. **Native Seeds/SEARCH is a qualified public charity.**

Eligible Retirement Accounts. Distributions can only be made from traditional IRAs or Roth IRAs. Charitable donations from 403(b) plans, 401(k) plans, pension plans, and other retirement plans are ineligible for the tax-free treatment.

Directly to the Charity. Distributions must be made directly from the IRA trustee payable to the public charity.

No Gifts in Return. Donors cannot receive any goods or services in return for charitable IRA rollover contributions in order to qualify for tax-free treatment.

Written Receipt. In order to benefit from the tax-free treatment, donors must obtain written substantiation of each IRA rollover contribution from each recipient charity. **Native Seeds/SEARCH will provide a letter in recognition of your gift.** Contact your financial advisor for more information.



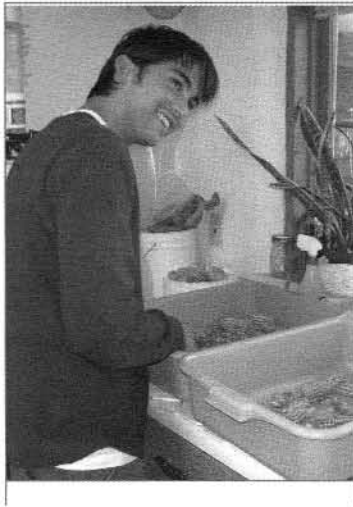
A RECAP from FALL EVENTS

An Afternoon in the Sierra Madre

An Afternoon in the Sierra Madre was held on Sunday, November 5, at The Loft Cinema. A benefit for Native Seeds/SEARCH, the event honored co-founders Barney Burns and Mahina Drees. The afternoon was spent enjoying light appetizers donated by Trader Joe's on the patio, Tarahumara crafts for sale, a special performance and booksigning by *In the Sierra Madre* author Jeff Biggers (above) along with the American premiere of *Pino Gordo: The Fight for Their Land*, a moving mini-documentary by Daniela Ramirez. Nearly 150 guests enjoyed the program and NS/S raised nearly \$3,300 in gross sales.

Crafts in the Garden

Our 2nd annual Crafts in the Garden event, hosted by Jane Evans and Gene Joseph at Plants for the Southwest on Saturday, November 11, was another huge success! A wide selection of handmade crafts from Tarahumara, Mayo and Yaqui Indians supplied by Mahina Drees and Barney Burns were on sale. Good stories and much information about the crafts and the craftspeople was provided throughout the event. Thank you Jane & Gene!



Volunteer Opportunities:

Contact Diana Peel,
Community Relations
Coordinator, at
dpeel@nativeseeds.org,
520.622.5561 or fill out a
volunteer form online at
www.nativeseeds.org

Regularly scheduled volunteer days:

Wednesdays, 10am to 2pm
The Conservation Center
Seed Bank, 2130 N. Alvernon
Way, Tucson, Arizona
*Seed cleaning, record-keeping,
germination tests*

Everyday
Fourth Avenue Gift
Shop/Distribution Center,
526 N. Fourth Avenue,
Tucson, Arizona
*Package seeds, bag beans,
chiles and other native foods*

Other volunteer opportunities:

*Gift Shop Clerks
Weekly Office Assistant
Special events support*

Conservation Farm in Patagonia:

*Seasonal volunteer help needed
from June through September*

News & Notes

Comings and Goings...

We're sad to say goodbye to **Amy Schwemm**, our first-ever Production Specialist! We wish her the best in her new endeavors. To our delight, **Ben Brandt**, who had been volunteering with us for a few months, was able to step in on a moment's notice. Ben has a diverse background that includes working for Whole Foods in the midwest, a hydroponics manufacturer in California, and the Shop Natural retail store here in Tucson. His training and skills will be a *great* addition to NS/S. Welcome Ben!

Welcome to **Sanjeev Pandey**, our new Conservation Technician! Sanjeev works at the Conservation Farm and with other collections-related tasks. Originally from Pennsylvania, he arrived in Tucson last summer after finishing his degree in forestry at Northern Arizona University in Flagstaff. After working for months with Sanjeev as a seasonal employee, we're excited to have him become a permanent part of the NS/S family!

Get more Phlavor when in Tucson!

Pastiche Modern Eatery will donate 5% of your bill to the nonprofit of your choice when you dine at their restaurant located at 3025 N. Campbell. Simply write Native Seeds/SEARCH on the ballot that comes with your bill. "Philanthropy with Phlavor" happens in June and October and we've been a recipient since 2000. Thank you, Pastiche!

In Memoriam

From David Yetman in memory
of Lucile and Norman Yetman.

From Myrna Morgan in
memory of Sara Greenlee Lewis.

Honoraria

From Russell Hudson in honor
of Mac Hudson and Amy
Schwemm.

From Paul McFarland in honor
of Ilene Mandelbaum & Cedar
Baranger.

From an anonymous donor in
honor of Bob Liebler and Linda
Hamilton.

A Special Thank-You

to donors Gene Joseph and Jane
Evans, who were inadvertently left
out of the last newsletter.

Seed Savers

*Impossible to catalogue them all
because half are gone
the numbers of beans, speckled and
mottled,
or how they've been carried, sacks
bags and barrels, more
numerous than earthstars,
the stone called "sheep's nose,"
you lift them in your sleep. Scrounged
from grocery store's split bags, slipped
between glass and damp
construction paper to watch them
grow,
Jacob's Cattle, Calypso, Pinto
against bright paper
send down their one question.*

—Talvikki Ansel

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January/February 2007 issue of Orion Magazine.*

Sow the Seeds of Conservation

Join Native Seeds/SEARCH, renew your membership, or, give a gift membership and contribute to our work conserving, distributing, and documenting the adapted and diverse varieties of agricultural seeds, their wild relatives and the role these seeds play in cultures of the American Southwest and northwest Mexico.

Join, renew, or give online at www.nativeseeds.org, or, fill out the form and mail with payment to Native Seeds/SEARCH, 526 N. Fourth Avenue, Tucson, AZ 85705.

NAME(S) _____
 ADDRESS _____
 CITY / STATE / ZIP CODE _____
 EMAIL _____ PHONE _____

Please do not exchange my name with like-minded organizations.

Gift Membership Please send to:
 (check one: Acknowledgement card Email)

NAME _____
 ADDRESS _____
 CITY / STATE / ZIP CODE _____
 EMAIL _____
 PHONE _____
 ACKNOWLEDGEMENT MESSAGE: _____

Membership Levels

- Squash \$25
- Gourd \$45
- Bean \$100
- Chile \$250
- Corn \$500
- Sunflower Guild \$1,000
- Native American*:
 - within Greater Southwest (free)
 - outside Greater Southwest (\$20) *Please list tribe affiliation: _____

Payment Method (check one)

- Check
- Credit Card: Visa MasterCard Discover

Expires: _ / _ / _

Signature: _____

Outside the U.S., please add \$20 to all levels.



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.

the Seedhead News

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BENEFIT FOR NATIVE SEEDS/SEARCH!

Join us for an evening with
Barbara Kingsolver & Steven Hopp

7PM ON FRIDAY, MAY 11, 2007

GRACE ST. PAUL'S EPISCOPAL CHURCH, 2331 E. ADAMS ST.
(4 blocks north of Speedway and 1 block west of Tucson Blvd.).

Barbara and Steven will read from their new book, *Animal, Vegetable, Miracle: A Year of Food Life* (Harper, \$26.95) and answer questions from the audience. After the reading, they will be available to autograph books.

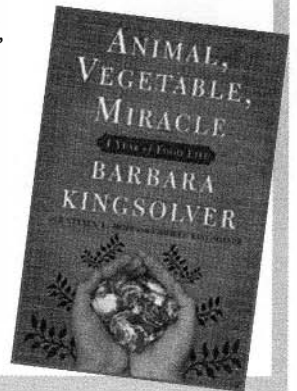
This will be their only Arizona appearance.

Tickets: \$20 in advance, \$25 at the door

Advance ticket special: Prepay for a copy of *Animal, Vegetable, Miracle* (due out the first week of May) at Antigone Books and get your ticket for just \$15.

Tickets will go on sale March 15
and are available *only* at Antigone Books,
411 N. Fourth Ave., Tucson — 520.792.3715.

*100% of the proceeds from all ticket sales go to
Native Seeds/SEARCH.*



Native Seeds/SEARCH
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