



the Seedhead News

A tale of two interns

by Brooke S. Gebow, Editor

After finishing up her history degree at UC Santa Cruz in 1996, Kelina Lobo made plans to return to the Tucson area, where she had lived as a child. As a gardener and steady seed customer, she was already familiar with Native Seeds/SEARCH. "I grew Hopi varieties in Northern California. Everything grew great, especially pumpkins." Before Kelina moved, she wrote to NS/S to ask about volunteer opportunities. One thing led to another, and in August 1997 she began a Native American Internship with us.

Kelina's Native American roots grow through her father's Juaneño side of the family. "Juaneño" is a designation derived from the California Franciscan mission era, and it became the name of the people living around mission San Juan Capistrano (in present day Orange County) who originally called themselves "Acjachemem." At present Juaneños number approximately 2000, are recognized by the State of California and are currently seeking federal recognition. Kelina's last name, Lobo, indicates she comes from the wolf clan.

The Juaneños, like many coastal California tribes, traditionally made their living mostly from the sea. Acorn gathering took them seasonally to distant hills. The missions introduced planting and plowing agriculture; however careful horticultural techniques existed to enhance gathering before mission times—trimming trees, burning, rotating harvest and dispersing wild seeds closer to home.

Kelina inherited her interest in gardening from her grandmother in San Juan Capistrano who grew flowers for the mission altar. Her grandmother also grew orchids and camellias and had a garden where "everything was mixed together, like squash with the roses." She told of another relative who perpetrates the botanical equivalent of graffiti and secretly plants corn in unlikely places like bus stops and fancy hotels. Kelina herself got in big trouble with her California homeowner's



Kelina Lobo looks for the last few cowpea pods while tending Sylvester House plots. NS/S photo.

association after planting such eye-sores as squash and chiles in the median in front of her home. After some extended harassment, Kelina said her household agreed to replace the unsightly plants with proper flowers when the next-door neighbor offered her sunny backyard as an alternative garden spot, complete with pre-dug soil "and even manure."

Kelina is getting her fill of gardening these days. She spends her mornings helping NS/S gardeners Henry Soto and Sean Burlew

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Kelina's Spicy Soup

In the last Seedhead News we featured a pozole recipe with beef. One pot of Kelina Lobo's spicy, meatless version will keep you going most of the winter. (It'll also use up everything in your garden.)



- 1 cup pozole (dry hominy)
- ½ cup dry beans
- 2 tablespoons vegetable oil
- 1 very large yellow onion, minced
- 4 large cloves garlic, minced
- 1 jalapeño, seeded and thinly sliced
- 1 cup sweet potato, diced to ½ inch
- 1 cup winter squash, diced to ½ inch
- 3 bouillon cubes
- optional: 1 handful quinoa
- 3 large tomatoes, cut into 1 inch pieces
- 1 cup okra, sliced
- 2 carrots, sliced diagonally
- 1 ear sweet fresh corn, cut off cob raw
- 10 whole allspice
- 4 whole cloves
- ½ tablespoon hot chipotle chile powder
- salt and pepper to taste
- 1 large bundle cilantro, stalks and all, and 1 large bundle parsley, stalks and all, both cut into 2 inch segments
- optional: handful grated cheddar per bowl

Soak beans overnight. In separate pots, boil pozole and beans on low for about 2 hours. Drain and set aside in separate bowls. In a 10 quart soup pot sauté the onion and garlic in the oil until they are soft and clear. Add a little water throughout to avoid sticking, and the jalapeño.

Reduce heat and add sweet potato and squash. Simmer in a little more water until soft. Add bouillon and beans. If you are adding quinoa, do it here and boil until cooked. Put in tomatoes, okra, carrots and sweet corn and add water to cover (should be about 2 inches from pot top). Continue to cook. Before vegetables loose their crispness, add allspice, cloves, chipotle, salt and pepper. Remove from burner and mix in cilantro and parsley. Cover pot and let sit 5 minutes before serving. Sprinkle cheese over each bowl. Yum!

Interns *continued from page 1*

work the Sylvester House plots where this winter's garlic, onions and garbanzos are coming along nicely. Later in the day she moves inside the "seed house" where she conducts germination tests, processes seeds and assists Seed Bank Curator Suzanne Nelson and Seed Technician Otehlia Kiser with other seed bank tasks. Keeping seeds properly labeled through every step is challenging, Kelina notes, and eating a lot of watermelon (part of "seed processing") has been one of this fall's juicier perks. All in all, "everyone is nice, and I'm having a good time."

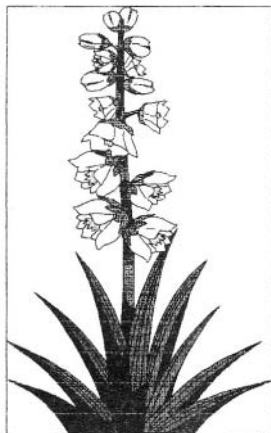
As Kelina heads into the winter, she will also be working beside Development Assistant Krishna Raven-Johnson to plan a special event. When she's finished her term, Kelina says two tangible benefits she'll take with her are the secrets to coaxing delicious foods from Tucson's soils and the ability to identify all kinds of seeds. "My first attempts at Tucson gardening were destroyed by birds and other small animals. They probably thought I had put the nice tender baby green leaves out there just for them. I had to start the garden from the beginning twice, but in the end I grew sunflowers, basil, okra, gourds and watermelon. For winter I'm growing all Guatemalan purple favas to improve the soil." From watching her work around NS/S, we're sure she'll be successful with this garden and future ones, as well.



It was a University of Arizona ethnobotany field trip last spring that brought Micah Lomaomvaya to the Sylvester House gardens and seed bank. When the professor later offered course credit for time spent working at NS/S, the U of A senior, with a major in cultural anthropology and a minor in American Indian studies, signed up. Born into his mother's Bear Clan at Second Mesa on the Hopi Reservation, Micah was eight years old when his family moved to Tucson. While he was growing up, Micah went back up north to spend summers with his maternal grandparents. "I'd help with the summer crops—corn and watermelon. We had gardens up on top of the mesa and a peach orchard down below."

At present, in addition to carrying a full course load and his NS/S internship, Micah is also checking plant name references for the University of Arizona Hopi Dictionary Project. He has worked for the Cultural Preservation Office of the Hopi tribal government, and at one time he was a philosophy major headed for law school because so many cultural preservation issues were ending up in the

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Wish List

If you can help with any of these items, please contact Krishna or Kevin at 622-5561.

- ◆ office/desk chairs
- ◆ hand truck
- ◆ dust buster
- ◆ computer (≥ 486)

Interns *continued from page 2*

courts. Today he is interested in returning to the Cultural Preservation Office, but as a trained anthropologist with a strong interest in ethnobotany.

His time at Native Seeds/SEARCH has helped Micah determine that the preservation of traditional Hopi agriculture is both a personal and professional goal. He wants his people to remember how to grow crops the way his grandparents taught him, but he also wants to promote innovative thinking about such matters as markets for crops and crafts or range management techniques. He is realistic about the need for jobs on the reservation, where out-migration is heavy, but he is also encouraged that perhaps 60-70% of the residents are still gardening for subsistence and/or ceremonial needs.

During his self-designed internship with NS/S, Micah is soaking up wisdom from all sectors, with an eye toward applying what he learns at Second Mesa. He's finding out what goes on in the gardens and seed bank, how the cultural memory bank and diabetes projects work, and how an organization like NS/S raises needed funds. As we concluded our interview in the back of the store, it was fun to imagine products from some future Hopi enterprises on display up front, where dispersed tribe members could find them and where other people could become acquainted with them. By press time, Micah expects to have graduated and to be on his way back "to live the life I was supposed to."

BSG

Over the years, many interns (twelve Native Americans) have crossed our doorstep and played vital roles in our diverse operations. We thank all our interns, past and present, for helping us grow and succeed.

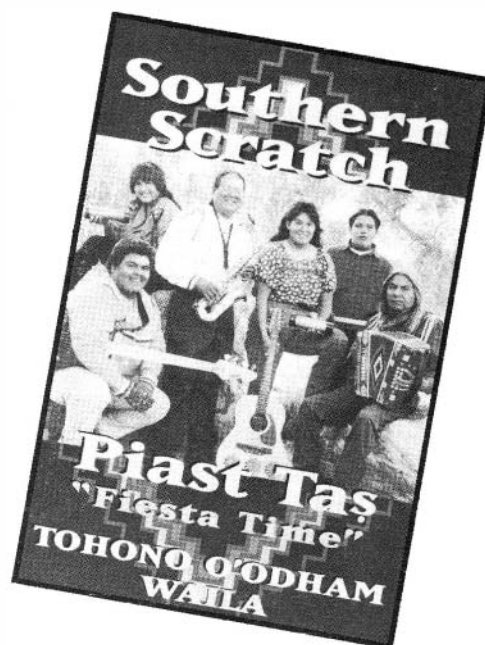
Recording Review

SOUTHERN SCRATCH PIAST TAS "FIESTA TIME"

It's fiesta time once again! The grand practitioners of chicken scratch are back with another festive collection of cumbias, chotes, meringues and wailas guaranteed to get you up and dancing. Waila is the social dance music of the Tohono O'odham and is one of the most contagious styles you'll ever hear! Powered by saxophone, bass, accordion and drums, Southern Scratch spices things up with maracas, cowbells and various percussion. It's a good-time dance party with some of the best O'odham musicians in the Sonoran Desert...and you're invited to come along.

Piast Tas is available on cassette only, but if you need some Waila on CD check out Southern Scratch's first release *Em-we:hejed* ("For All of You"). Nothing captures the spirit of the desert quite like Waila, and nobody plays it better than Southern Scratch! Other Waila offerings available in the store and catalog include *Borderlands: Conjunto to Chicken Scratch* and *Chicken Scratch Christmas* by Southern Scratch; *Chicken Scratch Fiesta*, with 6 great bands; *Guachi Fiddlers*, volume 2; and *San Xavier Fiddle Band* volume 1.

Matt Nelson



Volunteers keep NS/S thriving by Nancy Wilson

Where would NS/S be without our volunteers? In 1996, more than 200 people generously gave of their time. They packaged beans, mesquite flour and chiles; they folded tee shirts, stuffed envelopes and labeled catalogs. At events they hawked our wares; in the garden they weeded and watered. We know labor by volunteers enabled us to meet budget, but we cannot place a value on the friends and new relationships that sprouted. Approximately half of our current staff grew out of the volunteer ranks.

When I started volunteering in the NS/S garden in 1989, I looked forward to becoming acquainted with more plants than I'd been getting to meet on my own. Since then, I have gained much more than just a relationship with horticulture. I became Volunteer Coordinator in the fall of 1991. By the end of two weeks of recruiting help for the Chile Fiesta, I had dialed every phone number we

had listed in our membership files. That was the beginning of a very social job that I have enjoyed tremendously over these past years. The people that are drawn to NS/S are warm, interesting individuals.

Volunteers have come in all lengths of stay and each one has been appreciated. Students, house-spouses, transplants, retirees, snowbirds and those traditionally or creatively employed have all put in time here. Most recently I've had the opportunity to help Dan Perino from TUSD place some disabled students in a regular bi-weekly time slot. We even get travelers lending a hand. Claude Souquet, from France, journeyed farthest to get here. Coming from a farm of his own, he put in many hours at the Sylvester house garden for the few weeks he was in town.

My favorite memories revolve around the (volunteer-assembled) picnic table

we had at the Tucson Botanical Gardens. On the east patio near the mesquite tree, there could be several generations working together. With the scent of lemon basil in the air, the rhythmic sound of beans being scooped would be backed by the glibberish of birds. We talked, we laughed, we learned from each other. The garden seemed to belong to us on those warm winter mornings.

We have grown so much in the six years I've been with Native Seeds that we outgrew our space at TBG. Our need for volunteers has grown with us. There is more work to be done at our new location on 4th Avenue. There are also restaurants to be patronized and jokes to be told.

Since my dual job as bookkeeper has also expanded and my office is now located at the Sylvester House, NS/S has brought in a new volunteer coordinator. Mary Sarvak took over in November (see facing page) and is doing a great job.

What began as a horticultural inquiry for me eventually mushroomed into a social greenhouse. I have met more people through this job than I possibly could have on my own and I've loved it. I frequently run into someone I've met through Native Seeds at a concert or shopping around town. It's made Tucson feel like a small town and Native Seeds/SEARCH the best place I've ever worked. I've been enriched by my time with all of you.

Thank you to everyone who made me feel welcome when I reached you by phone; thank you to others who returned my calls. Most important, thank you for helping in the important work of Native Seeds/SEARCH. I'll still be seeing you around.

One of the many people who has said "yes" frequently to my calls for help since that first year is Eloise Brown. After moving here from California to a midtown apartment, Eloise regularly visited the Tucson Botanical Gardens. One day in January 1991, Eloise was sitting on a bench by our demonstration/grow-out garden watching the birds. A garden volunteer at the time, Bob Robinson struck up a conversation. Eloise mentioned she was new—feeling her way around Tucson—and was looking for a volunteer job. Bob took her back to our office where it just so happened there was a mailing going on. She started coming in regularly, sometimes twice a week.

Eloise still remembers how cold it used to be in that brick-floored room. But she liked to feel like she was helping and "everyone was so friendly, I felt like a member of the family." In California, Eloise had volunteered at a hospital, running lab samples and delivering flowers. In Tucson she has also donated her time to the Audubon Society. We've been so appreciative of her cheerful help that we submitted her name to a national volunteer recognition project a couple years back. She received a written acknowledgment from Bill Clinton. But her head didn't swell; Eloise still comes in every week.

Thank you, Eloise, and thank you to all our loyal, hard-working regulars. We couldn't do it without you.



Smiling Mary in the store. NS/S photo.

Meet Mary Sarvak Volunteer Coordinator

Greetings! My name is Mary Sarvak, and I am the new Volunteer Coordinator and Retail Assistant at NS/S. It is an honor to be a part of this benevolent organization, and I will do my utmost to add to all of the wonderful things happening here. I was asked to tell a little bit about myself—I will be brief!

I grew up in Burlington, Vermont and moved to Arizona when I graduated from high school. I have since spent time in both places, but have stayed here in Tucson for the last 4½ years. I first learned of NS/S at Prescott College, where I read several of Gary Nabhan's books and found myself interested in ethnobotany. I have since been involved with community gardens, worked in a plant nursery and learned about gardening in the desert through my own home experimentation, using several varieties of NS/S seeds. I was thrilled when NS/S had an opening at the new 4th Avenue distribution center and even more so when I was granted the opportunity to be part this wonderful team.

I hope as volunteer coordinator to bring even more enthusiastic individuals into this organization. I look forward to meeting the multitude of great folks already involved with Native Seeds/SEARCH.

Tohono O'odham Community Action

by Tristan Reader

"Every year I sang the songs that called down the summer rains," says Christine Johnson, a basket weaver from the Tohono O'odham Nation village of Nolic. "But this year, I sang like I really meant it. This year I had a garden filled with devil's claw and corn, melons and squash. This year, I sang for them."

Like others throughout the Tohono O'odham community, Christine has been participating in the redevelopment of the traditional, healthy food system that has nurtured the culture for countless generations. Sponsored by Tohono O'odham Community Action (TOCA), the food system project combines many strategies benefiting both individual health and cultural preservation, including:

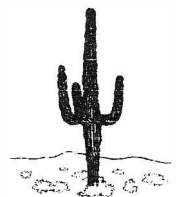
- establishing community gardens where traditional gardening techniques can be passed on to a new generation
- helping families grow traditional O'odham crops at home
- organizing trips to collect traditional foods such as cholla buds, saguaro fruit and mesquite beans
- revitalizing farming in traditional flood plain fields
- sponsoring storytelling events and other cultural activities rooted in traditional food production
- providing opportunities to sell and distribute traditional O'odham foods within the community and elsewhere.

This summer TOCA teamed up with Native Seeds/SEARCH to bring over 30 families everything they needed to start growing O'odham crops at home. NS/S supplied seed for corn, squash, melon and devil's claw. TOCA then provided free fencing (to protect gardens from horses and cattle), the use of a rototiller and plenty of advice.

Resurrecting the traditional food system is important to the health of the O'odham, who suffer the highest rate of adult-onset diabetes in the world as a result of dietary changes in recent decades. It is also critical to cultural preservation efforts. For example, harvesting saguaro fruit plays a central role in O'odham ceremonial life. The fruit is made into the sacred wine which is used in the ceremony to bring forth the summer rains that make agriculture possible. TOCA's saguaro camp this summer played an important role in preserving a cornerstone cultural tradition.

As the sun rose over Baboquivari Peak, a group of youth sang the song they had learned. It brought tears to many eyes, and one elder expressed his happiness, saying he thought he would never again hear these songs sung by young people. It was inspiring to see the seriousness with which the young people set about learning the songs and dances. At the end of the camp, with everyone gathered around the saguaro fruit syrup, one of the harvest organizers told the young people, "We don't do this just because it is fun. We do it because it is who we are. It is part of us."

Tristan Reader serves as Organizational Coordinator for TOCA. The NS/S Store carries baskets marketed under another of TOCA's programs, Tohono O'odham Basketweavers Organization (TOBO).



Returning the Seed to the Seri: Wild teparies reclaimed by “Keeper of the Desert Treasure”

by Gary Paul Nabhan

Native Seeds/SEARCH has returned numerous seeds to the communities where they originated, but a special exchange recently occurred with Seri Indian elders. While in Tucson to be honored as “Keeper of the Desert Treasure,” Amalia Astorga was given seeds (of harvests) derived from wild tepary beans collected by her now-deceased mother in 1976. She and her husband Adolfo Burgos had not seen this traditional food in over 25 years, and hope to begin to grow them in Desemboque, Sonora.

The original collection of wild teparies from Tiburon Island was among the first which Mahina Drees and I brought into the NS/S Seed Bank. We had been working on tepary beans with Richard Felger in 1976 when he took Amalia’s mother Rosa Flores to harvest them at the only known population on Tiburon,

called *haap cazizi quih yaii* “tepary doer’s place.”

Few living Seri have had the opportunity to visit this site in the middle of Tiburon Island, but many still know stories about the abundance of wild beans found there. Felger had crossed the Sea of Cortez Channel many times in search of them before. Rosa Flores led him right up to a tepary vine climbing into an ironwood tree, on her first visit there in 34 years.

On October 3, 1997, the Seri descendants of Rosa Flores, Amalia



Amalia Astorga (holding seeds) and Adolfo Burgos are honored “Keepers of the Desert Treasure.” ASDM photo.

Astorga and Adolfo Burgos, were honored as “Keepers of the Desert Treasure” at the Arizona-Sonora Desert Museum. Also honored were NS/S staff member Felipe S. Molina and Yaqui elder Bernardo Valencia; O’odham singers Danny Lopez and Frances Manuel; chiltepin queen Josefina Duran; Sonoran farmer Casimiro Sanchez; and children’s book writer, Byrd Baylor.

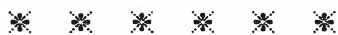
The Keepers of the Desert Treasure awards are part of the Transboundary Sonoran Sense of Place Project based at the Desert Museum, with nominations coming from NS/S, the Sonoran Institute, PRONATURA/Sonora and the Arizona State Museum. We collectively wished to honor teachers and practitioners who are passing down traditional knowledge of desert plants, animals and places to younger people in their communities.

Gary Nabhan is one of the founders of Native Seeds/SEARCH and serves currently as Director of Research for the Arizona-Sonora Desert Museum.

Seed Conservation and Politics:

A 20-year Retrospective

A private workshop for 12 founders of the seed-saving movement will take place February 13-16, 1998, at Rex Ranch in Amado. The invited participants will be addressing the future of indigenous seeds, farmers rights and traditional agriculture in the next millenium, and they will review accomplishments of the “seed movement” over the last two decades.



On Monday, February 16, 1998
Native Seeds/SEARCH invites you to attend
a free public forum with the Seed Conservation
workshop participants in the
Arizona Historical Society Auditorium
(at 949 E. Second Street in Tucson).
For more information, call Krishna at 622-5561.

A Native Seeds/SEARCH Conservation Farm

by Suzanne Nelson, Director of Conservation & Seed Bank Curator

For many years now we have been dreaming about owning a farm—a conservation farm dedicated to keeping alive the precious seeds entrusted to us. Over the past few months, we have been busy making our dream come true! We recently purchased 60 acres of farmland along Sonoita Creek in Patagonia, Arizona.

Patagonia is situated an hour's drive southeast of Tucson, nestled within a small watershed on the east side of the Santa Rita Mountains. It receives slightly more rainfall and is higher in elevation than Tucson, so we hope to be able to grow many of the crops that struggled or totally rebelled in the hot, sometimes monsoon-less summers here. (In fact, I might rebel less since I'll likely get to spend a great deal of time there during the growing season.)

The new farm, unchristened as of this writing, will allow us to manage the seedbank more effectively. All seeds lose viability, that is, their ability to germinate, mature and produce "fresh" seed. Thus an integral part of seedbanking requires being able to grow-out collections periodically and replace aging samples with newer ones. Some crops, like corn, seem to be able to germinate even after ten or

more years. Other crops, like gourds, tobacco or chile, may last only 3-5 years. Thus, while crops differ in *how often* they need to be grown out, they do not differ in their need to *be* grown out. The farm gives us room for them all, and then some.

While NS/S is the proud owner of 60 acres of rich flood plain fields, we are not the only new kids on the block. The Nature Conservancy purchased the remaining 100+ acres of the farm, including the creek bottom and neighboring corridor of native Sacaton grass. Owner and NS/S member Emily Stevens had long supported the Conservancy in Wyoming and was thrilled about their idea to restore the Sonoita Creek riparian corridor and thrilled about our idea to grow and conserve native crops on the site. To assist our purchase, she agreed to a generous reduction in sale price. We owe Emily our deepest thanks. And a seat at the head of the table for all farm potlucks!

The farm will find its way to the front page of the next issue of the Seedhead News. At that time we'll be able to show you a map, relate some of our planting plans and hopefully be organized enough to invite all of you down for a spring

Thank You!

The NS/S farm has become reality thanks to the heroic purchase assistance efforts of Michael McNulty
Lisa Chase
& Pat Olsen
from the law offices of
Brown and Bain.

An anonymous
member and friend
(a.k.a. J.O.)
surveyed the property
free of charge.

Ron Stohl of Survey
Optical Instrument
Company generously
loaned
state-of-the-art
GPS equipment.

And the folks at the
Arizona Nature
Conservancy, especially
Peter Warren, wonder-
fully aided and abetted
this whole process.

visit. For the moment, you'll have to be content knowing we wanted our members to be the first to know.

Mayo Weaving Workshop Saturday, February 7, 1998 from 2:00 to 4:00 p.m. Arizona Historical Society Auditorium, 949 E. 2nd Street

Come join Native Seeds/SEARCH co-founder and ethnologist Dr. Barney T. Burns for an afternoon in Mayo country, where he has worked for decades. Co-author of *The Other Southwest: Indian Arts and Crafts of Northwestern Mexico*, Barney has documented and helped stimulate a revival of Native dye plant cultivation among the Mayo Indians of Sonora. He'll present a slide show and talk on Mayo history, culture and weaving. Topic highlights include dyes and equipment, the current state of weavers and weaving, and Mayo ethnobotany. Pay at the door: NS/S members \$6, \$8 for non-members. Mayo blankets and other Mayo craft items will be available for purchase.

Questions? Call Krishna or Kelina at 622-5561.

Whitewall, Sint Eustatius, Netherlands Antilles
Friday, October 24, 1997

Hello Native Seeds/SEARCH!

The last week your file has been out: I have been browsing through back issues and re-reading some of your publications. The best I can do at this time short of actually traveling to Tucson.

The last meal of Tepary and Cattle Beans was consumed during these past two weeks. Excellent dry-keeping qualities—10+ months.

Several years ago I planted chile from seed; result: abundant harvest, hardy seed suitable for Caribbean climate. I was so encouraged that I persisted in working with commercial import vegetables from the supermarket in order to bring the vegetation back to its wild/non-hybrid state; result: good crop of eggplant and bell peppers. It was a moment of pride to be able to collect from un-damaged plants a feed of peppers and small squash when I first walked the land to assess the damage/non-damage after the passing of hurricane Erica, 6 September.

It pleased me to read that you printed the observation of Bruce Smith of the Smithsonian (page 5, number 57). Peoples dependent on the cultivation of the “three sisters” would in hurricane-swept land find that plants growing high on stalk or spreading through fine-branched and shallow-rooted shrubs would be totally destroyed—even blown away. The vines, such as *Cucurbita*, growing through and under and over sturdy branches/trunks would have a greater chance of survival. Even when (a tree) would be uprooted and with it ... some of the spreading runners, should there have been harvest-ready fruit, the rotund goodness would remain on the land much like a rock.

Climate is the prime shaper of planetary growth. My experience to date with drought, gales and hurricanes ranging from category I to IV have evidenced me to what? how? where? plants will survive. Now in 1997 going into 1998, as if drought and storm were insufficient, this immediate area of the Caribbean (Whitewall) has become subject for the first time to ash fall.

Yes, finally, the Montserrat volcano blowout has sent total land-covering ash: first on 25 September, second on 22 October. Now I have the opportunity to observe the influence on my growth. Already I lost some of my nursery seedlings and there is one species of cactus (extremely delicate reed-like growth with graceful branchings of leaves and orange gardenia-like blossoms) that suffers ashburn. This recent ashfall has even caused some of the buds to fail opening and already they have dropped. I shall have to make some kind of covering for it especially when I see the 7000+ meter high column of steam and gas above the horizon.

Of course, the alternative is to build a closed conservatory. You are well aware of the requirements to build and maintain a Biosphere such as the one at Oracle. It is impossible to set entire crop-producing areas within the constructs of buildings with air and soil free of diverse contaminants. Furthermore, such growing conditions are no longer “natural.” There exists a certain vigor in vegetation that grows in its pristine state.

We, so dependent on vegetative sustenance, must retain the willingness to work with Nature, whatever its temperament.

Though not able to be with you in person for your Chile/Capsicum Fiesta, I am with you in thought.

I send sincere salutations as well as support for your endeavors.

Vera Studer

Native Seeds/SEARCH mailbag: Keep those cards, letters and garden reports coming

Dear NS/S,

I am writing to tell you my experience with 2 varieties of black-eyed peas: Yori Cahui and Tohono O'odham. I live in Wickenburg, Arizona, elevation 2100'. My garden soil has been amended with compost each year for 11 years. Water is supplied by a buried weeping soaker hose.

Both types of beans were planted side by side on August 20. Both were sprouted out of the ground within two days. On October 16, I harvested the first of the Tohono O'odhams as green beans. They were good (7 weeks from planting)! The Yoris, however, had not yet even blossomed. Such a difference in performance I thought was interesting and that you might like to know my experience with these beans.

Also, I planted 3 Magdalena big cheese squash on August 20. Two came up, one died, but the other one is big and beautiful and blossoming. I realize I may have planted these too late to get a harvest—but this hot (October) weather should help.

Thank you for all your work with the native seeds.

Sincerely,
Diane Wertz

Hi!

I have been a member of NS/S for rather awhile now. I am glad to see you have your own site (on the web). I am the current president of the Waynesville Garden Club. Please see us at: <http://www.geocities.com/HearthlandAcres/4568>.

I hope your presence on the net will bring you more support. I have always wished that such an organization as your own existed out here (Ohio).

Keep up the good work,
Pat Millard

Dear People,

My Chimayo and Sandia (chiles)always do extremely well here in coastal Northern California (Sebastopol)—even with our cool nights and afternoon ocean wind. The Chimayos are always the earliest peppers, of all those I grow, to ripen and turn red! We use them fresh and dried (they dry very quickly with their thin skins) for enchilada sauce. The Sandias are magnificent plants, growing to 3' and full of peppers—extremely prolific. I've covered them with Reemay in early October and continued to pick ripening red ones, almost to Christmas. I use them to make pickled peppers, which have become my always-anticipated and exclaimed-over holiday potluck trademark. I also use them roasted and peeled for chile rellenos and in casseroles. Last year I froze them flat after roasting. I stemmed them, but left them unpeeled, in 2 plastic bags. They worked well that way and peeled easily.

Also, I discovered Tarahumara chia seedlings on my brush/pruning pile...I hadn't planted them for 3 years, but last year I did have a volunteer...I dug it up, took it along (to my new home), and now it's in flower. Thanks again for all you do.

Sincerely,
Nancy Kissam

Spring Gardening Workshops

Spring planting is just around the corner! NS/S Gardeners Henry Soto and Sean Burlew will present three workshops that include lectures, handouts and hands-on work. Location is the **Sylvester House, 2130 N. Alvernon Way.**

February 28: Garden Bed Preparation and Planting
soil analysis and preparation, composting, garden layout,
seed selection, growing seasons

March 7: Caring for Plants
bed maintenance, seed starting and planting, transplanting,
fertilizing, irrigating crops, pest and weed control

March 14: Harvesting, Seed Cleaning and Storage
growing plants for seeds, keeping seedlines pure, harvesting,
seed cleaning and drying, seed storage, seed evaluation

Sessions run **9:00 a.m. to 1 p.m.** on each Saturday. Limited to 20 people.

Pre-registration is encouraged; contact Krishna at 622-5561.

NS/S members: \$20 per workshop or \$50 for all three

Non members: \$25 per workshop or \$60 for all three

News & Notes

Native Seeds/SEARCH thanks the **Tucson Weekly**, **Macayo's Mexican Restaurant**, **Pepsi**, **Desert Leaf**, **K-HYT 107.5**, **KHRR-Telemundo**, **KOHT Radio** (Big 3 Broadcasting), **Action Communications**, **Bank One**, **Hughes Aircraft Employees and Parties Plus** for their generous sponsorships of the 11th annual (and highly successful) La Fiesta de los Chiles. Thank you, too, to all of you who volunteered at the event, whether in the NS/S sales area, with admissions, T-shirts, food ticket sales, table patrol, or after Fiesta cleanup and recycling efforts. You were superb, and we hope you had as good a time as we all did.

Thank you, **Water Street Station**, for giving us free drinks, from both locations—all day, every day!!

The second annual Chile Festival at **Janos Restaurant** was a great success. Throughout October visitors to the restaurant selected from three mouth-watering Native Seeds/SEARCH-inspired entrees or a special 5-course dinner on the main menu. Each meal sold brought a donation to NS/S. At the end of October, proprietor Janos Wilder sent us a check totaling almost \$1400—the sum of donations from that month's diners. All of us thank Janos and his staff for designating NS/S the beneficiary of the October event and for representing us so well.

A special thanks for all the myriad and wonderful support we get from **Doug Biggers** and our friends at the **Tucson Weekly**. You are all the greatest!

If you live in Tucson, remember Native Seeds/SEARCH when you make purchases at **The Bookmark**. Through the "Bookworm Club," you may donate 10% of each purchase to NS/S. Thanks.

More votes of confidence! This fall we received word that we will receive grants from the *Ruth Mott Fund*, the *Ben and Rachel Vaughan Foundation*, and the *Lila Wallace-Readers Digest Community Folklife Program*, administered by the *Fund for Folk Culture and underwritten by the Lila Wallace-Readers Digest Fund*. Thanks for your belief in our work

We're changing our mailing address! After many years, we are retiring our trusty "box" address and switching to delivery at the store: 526 N. 4th Avenue, Tucson, Arizona 85705. Write soon!



The fab four Voices of the Land: (l to r) Ofelia Zepeda, Gary Nabhan, Barbara Kingsolver and Richard Nelson. NS/S photo.

Voices of the Land Benefit reading a literary success

Hope you didn't miss our benefit reading at the Berger Performing Arts Center on November 21, 1997. Gary Paul Nabhan, Ofelia Zepeda, Barbara Kingsolver, and Richard Nelson all entranced the crowd as they shared personal stories and journeys, used their quick wit, and read from their latest works. Over 425 local members and friends of Native Seeds/SEARCH joined us for this fantastic evening.

I'd like to again thank everyone who helped make this event possible. Our readers: Gary Paul Nabhan, Ofelia Zepeda, Barbara Kingsolver, and Richard Nelson. Our sponsors: The Book Mark, Summit Hut, Tortuga Books, and the Tucson Weekly. Our advertisers: Aroma Cafe, Arizona Sonora Desert Museum, B & B Cactus Farm, Bahti Indian Arts, Bookstop, Brown & Bain, Casbah Tea House, The Coyote Wore Sideburns, Del Sol, Desert Institute of the Healing Arts, Desert Survivors, Food Conspiracy Co-op, Fourth Avenue Merchants Association, Magpies, Plants for the Southwest, Rainbow Planet Coffee House, Silverbell Trading, Sky Island Alliance, UNcenter-UNICEF, University of Arizona Extended University, University of Arizona Press, Vintage Clothing, Waila Festival, Wildlands Project, Wildlands Restoration, Wild Seed, and Yikes/Picante. You, our members and friends. Thanks.

*Kevin Gaither-Banchoff
Development Director and Proud New Father*

(Congratulations to Kevin and Kelli on the birth of their daughter, Alexandra, on December 3, 1997.)

Remember Native Seeds/SEARCH in your will

Native Seeds/SEARCH works to conserve the traditional seeds, crops and farming methods of the south-western U.S. and northern Mexico. We keep ancient crops alive by gathering, safeguarding and distributing their seeds, while sharing benefits with their traditional users. We also help preserve the cultural traditions surrounding these crops.

You can support this work and these values by planning a gift to Native Seeds/SEARCH. Your bequest will express, in a substantive and lasting way, your commitment to this work. If you would like to know more about how to designate Native Seeds/SEARCH in your will, please write to Kevin Gaither-Banchoff at our mailing address (above right).

The Seedhead News

published quarterly by
Native Seeds/SEARCH
contents copyright 1997
ISSN 1083-8074

Native Seeds/SEARCH

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NS/S Membership Form

Check one: Renewal New member Gift

Associate (\$20 per year)

Low income/student (\$12 per year)

Family (\$35 per year—memberships at this level & above receive the *Totally Corn Cookbook* as well as ¼ lb of Four Sisters Farm "Parched Corn")

Sustaining (\$100 per year—at this level or above, you'll also receive a package of red cornmeal in a Tarahumara "Wari" basket)

Patron (\$250 per year)

Lifetime (\$500)

Native American (free; please provide tribal affiliation _____)

Additional contribution (\$ _____)

Check here if you do not want your name exchanged with other groups.

Name(s) _____

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Payment method: check money order

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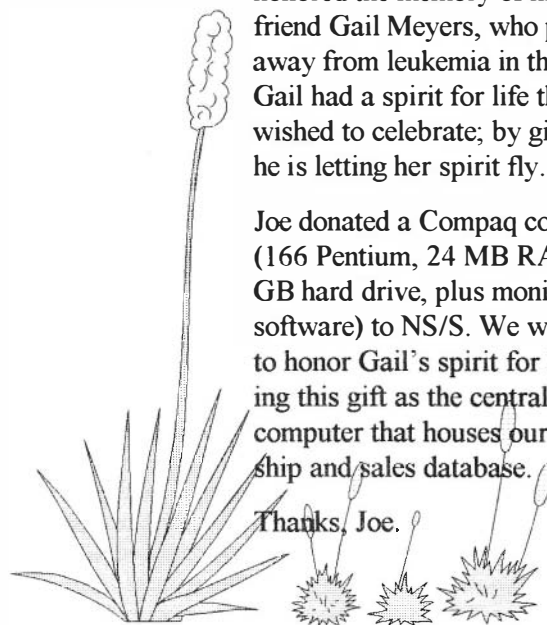
Signature _____

In Memory of Gail Meyers

This fall, longtime Native Seeds/SEARCH member Joe Cleavland honored the memory of his dear friend Gail Meyers, who passed away from leukemia in the spring. Gail had a spirit for life that Joe wished to celebrate; by giving a gift he is letting her spirit fly.

Joe donated a Compaq computer (166 Pentium, 24 MB RAM, 2.5 GB hard drive, plus monitor and software) to NS/S. We will continue to honor Gail's spirit for life by using this gift as the central processing computer that houses our membership and sales database.

Thanks, Joe.



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gardening guides
ethnobotany titles

Some books currently in stock:
Desert Legends by Gary Paul Nabhan, with photos by Mark Klett
It Rained on the Desert Today by Ken Buchanan
Cultures of Habitat by Gary Paul Nabhan
Wild Foods of the Sonoran Desert by Kevin Dahl
The Gourd Book by Charles B. Heiser, Jr.

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