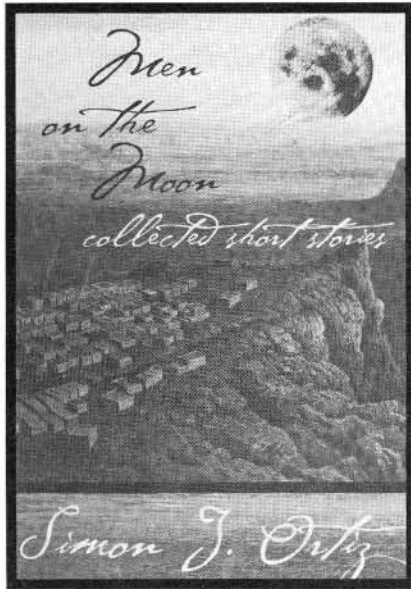




the Seedhead News

Hiding, West of Here

A short story by Simon Ortiz



I got to thinking of it all.

This mountain has been here for a long time. Just being here, sitting and sprawling and rising tall, growing trees, grass, oak brush. Boulders and slab rock slowly sliding down the sides of the mountain.

Funny, I never thought about it before. I mean, I

come up here a lot, and I've seen it and I've felt it. Usually I come up that road from Grants into Lobo Canyon, following the little creek running by the road, then up this way. And I drive off the road a ways on a little dirt road that nobody ever uses much and I sort of hide.

Yeah, sort of hide you might call it, my car off in the trees.

I guess even thinking I'd park the car so nobody could see it if they happen to be passing by on the bigger road. And then I come sit on some rocks, like this one here.

Well, that's what makes me think about it now, sitting here by the mountain, on the mountain, that peak behind me, rocks around me.

Because one afternoon I was sitting here, sort of hidden, and...well, I'll explain it.

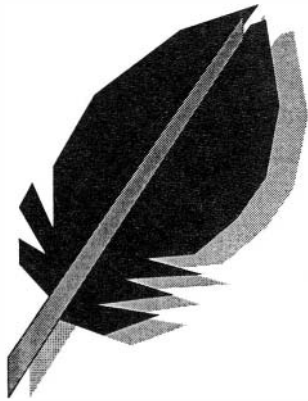
I work on the other side of that long lava mesa at Ambrosia Lake at a mine section there. I come out from home, West Virginia, in 1958, got on at Kerr-McGee, then quit and went over to Phillips for a while. And back to Kerr-McGee again until I quit for a while. But I got a trade as a mechanic, and the pay's good, and I don't have to go underground much anymore. I'm back with the company again. I had to work shift before, but now it's all days, five days a week. Kids out of high school and all grown. My youngest daughter in nursing school. So I'm doing alright.

But being a mechanic at the mines, it's still hard work. Cold in winter, hotter'n the dickens in the summer. Even underground, when the ventilation goes out, you have to go down and get it back in operation – that's the shits. And new guys coming on all the time, you can't depend on them.

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- Read It and Eat It p. 13**
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Some bums come to work shaky and badminded, give everyone trouble, can't trust them with tools and equipment. Accidents. I've seen some bad ones. Company's fault, most of them, but it don't ever look that way; a man can't do anything to



make him feel ahead.

I've worked hard all my life. My daddy was a coal miner. Grandpa too. It's work that's hard.

Sometimes you feel good and strong, but it's shitwork, too, so you feel there's no profit in being a man. So I come sometimes on Sundays, come up here, and well, yeah, hide out. It's my time, the mountain at my back, over my shoulder. And I can't hear anything except the wind brushing through the trees and laying into the cliffs. Those here, at my feet. It's my time and the mountain's time.

One afternoon I was here just kind of listening, watching sparrows or some kind of bird for a while. And then I heard some breathing hard. I mean man kind of breathing, heavy and low on breath, like some fellow down in the mine shoveling rock ore. Or drilling, and he's not used to it. I used to wonder why anybody would torture themselves like that, but they got to make a living. Well, I heard that breathing, and I looked around, but I couldn't see anything and then I figured it to be coming from below. And I looked down there, past the cliff edge, and I seen

these Indians, two of them.

They were coming uphill, coming out of the trees, and they were puffing away, the old man mostly. He was pretty old, late eighties, maybe ninety. and a younger man about fifty, who looked older than he actually was due to a heavy gut and a tired face. Sweat was pouring off him. The old man was actually in pretty good shape but for his breathing like I've known guys breathe at home with the black lung. They can't breathe, and they can't climb mountains. Not like this old guy.

Well, those Indians, they were up to something, I could tell that. They were dressed in blankets wrapped around them. I mean, colored blankets were wrapped around their hips and shoulders, and they had beads around their neck and a little pouch at their sides. I seen pictures of Indians about like that.

I've worked with several younger Indian fellows about twenty and thirty years old. One of the younger ones once, I asked him why he wore that little bag on his leather belt. He was the only one who did. We were eating lunch, and he looked up at me, and he drank some coffee from his thermos cup, and then he said, You know that stope we was working with this morning? And I said yeah. Well, he said, you know that ain't very well shored and you notice some bolts cracking loose. I noticed them, and I said yeah. He patted his pouch and he said, Well, this keeps it from falling down on us 'cause the damn company won't.

He said this seriously, I noticed, though maybe with a kind of bullshit drama too. There was another Indian fellow eating lunch

with us, and I looked over at him. And this one looked up from his lunch pail and grinned and said, the stuff he keeps in that little bag keeps him up too. And he pinched up his fingers to his mouth like it was a roll-your-own he was holding and sucked at it. And grinned and laughed. So I grinned too.

Well, they were young fellows. I got along with them. One of them talked about what the mining companies were doing to the land. That was the younger one. He'd go on about whites and America and destruction. Shit. Shit like that. Which I go along with sometimes in agreement, but other times I don't. I worked with them and knew they were no different from myself and other workers who have to make a living at that kind of work.

But this time, that afternoon, when I was hiding, sitting on a rock by the cliff edge, I wasn't expecting anything. Just sitting there, kind of thinking, blue sky way out there, the wind cutting through the trees, listening to the silence. And then along with the breathing there was a kind of a clacking noise, too, like shells rattling together.

I looked at what the two Indians were doing. They had taken their blankets off and rolled them up and laid them aside on a rock. And then they took some things out of a bundle that they had strapped across each of their backs. I didn't know whether to keep watching or what. I mean, it was private, see, and I could see they were looking around like they might be checking to see if someone might be watching. When the younger man turned his head towards me, I ducked my

head below his line of sight. I thought about my watching, and later I looked again. I had never seen anything like that.

My wife and I, and the kids when they were home still, shop in Grants, and we see lots of Indians. Just shopping. Weekends, Christmas, other days. They'll be buying things. Lots of flour like folks who make their own bread, like folks in West Virginia when I was a kid did and still do. Lots of kids usually, sitting in the backs of trucks out in the parking lot, some of them not looking too well. Once my wife said, those Indians never say much. But they did, kids laughing and hollering, and older ones talking among themselves. Probably arguing once in a while too. People see people only in a certain way sometimes, the way they want to see them, that happens.

Here I was, watching the two Indian men, wondering what they were up to. Hiding like I said I was doing.

The older one had a bundle in his hand. Sticks and feathers wrapped up in cornhusks, it looked like. They'd gone over by a rock that was split in half. A huge rock, even the halves were big. They were turned away from me, and I couldn't see their fronts. They stood by that huge split rock for a long, long time. When the direction of the wind shifted towards me, I could hear something. It was a kind of a singsong. Words, Indian words, I suppose, but spoken in rhythm. Praying, that's what I figured. The Indians were praying by the big rock split in half. I couldn't stop myself looking at them, and somehow I couldn't help but feel it was somehow fateful I happened to be there.

I'd come up here just to be by myself. Because...well, because I like the quiet and the thinking I do and sort of studying things. I guess it's praying of a sort, yeah. And then it seemed like I was part of what the Indians were doing. Like they wanted me to be even though they didn't know I was there. The wind would change and drift the sound away and then bring it back, and it felt like I was part of that prayer that was going on. Something like that. It was an odd feeling, and then not odd too.

When I was a boy in West Virginia, I'd look over the countryside and see how it was overturned by coal mining, and I would think of how it must have looked before all that mining – and still did, or does in some places. And I'd see something that was there,

the meaning of something. That's what I was thinking.

The Indians I saw and watched put those sticks and feathers down into the crack between the big rock halves, down in there somewhere – that was the meaning of something. Then the two of them stepped back, put their stuff together, and said something to each other. And then they left. I watched them leave down the mountain slope. And I just felt, in fact I could see myself, like I was still hiding with the quiet and the mountain and the praying that had been going on.

Simon J. Ortiz is a poet, fiction writer, essayist, and storyteller — and a Native Seeds/SEARCH board member. Simon is a native of Acoma Pueblo in New Mexico, where he grew up at Deetseyamah, a rural village area in the Acoma Pueblo community. This short story is excerpted with permission from his recent book, *Men on the Moon: Collected Short Stories* (U of A Press, 1999). The book is available at the NS/S store on 4th Avenue, or through the catalog (call 520-622-5561 or visit us online at www.nativeseeds.org).



**Give a
Native Seeds/
SEARCH
Gift Membership
any time of the year.
See the inside back page for details.**

A Letter from Angelo J. Joaquin, Jr., Executive Director... Conservation Farm Update

Dear Native Seeds/SEARCH Members and Supporters —

The Native Seeds/SEARCH Conservation Farm in Patagonia continues to grow, literally and figuratively. The past summer saw the harvest of approximately 60 varieties to replenish the seed collections and distribute to farmers and gardeners. In 1999, two acres were planted while a third acre was planted with a winter cover crop. We plan to grow over a hundred varieties this year. The farm continues to allow us to expand our ability to accomplish our mission to conserve seeds.

The three acres will keep our Suzanne Nelson (Conservation and Collections Director), Bill Fowler Farm Manager), and Amy Schwemm (Farm Gardener) quite busy. Growing for seed is heavily labor intensive. Precautions must be taken to ensure that varieties do not cross-pollinate.

Another challenge facing the farm is where to locate buildings, the most needed of which is a barn. The farm is located on a floodplain, great for growing crops because of the rich soil deposited there over the years, but try “planting” buildings there and all sorts of regulations come into play.

NS/S is currently exploring alternatives to placing buildings on the floodplain. One involves buying an adjacent piece of property that is at a slightly higher elevation. The approximately five-acre parcel may also have other advantages for future demonstration garden projects and other purposes.

Because of the uncertainty of where and when the other buildings such as the proposed dormitory/conference center and museum/gift shop will be constructed, the NS/S board of directors voted to reduce the capital campaign target from \$1.4 million to \$850,000. Another campaign in the future may be pursued when these buildings are deemed necessary and appropriate for the effective operation of the Conservation Farm.

The Capital Campaign has been enormously successful and we are closer to reaching our goal. The newest challenge we have undertaken, running concurrently with the Capital Campaign, is raising funds for farm operations. The number of crops planted this year will depend directly on dollars raised for operational costs. Anyone wishing to assist us in this endeavor is encouraged to fill out the contribution form located on the inside of the back page. Thank you in advance for your generous support.

At this point, the focus on growing out seed collections that are ten years or older is paramount. A barn is the most needed building for the operation of the farm and we will build one by the end of the year. Thank you to all who have contributed to the Capital Campaign.

Angelo J. Joaquin, Jr., Executive Director

Year 2000 Aconcagua Journey to Benefit NS/S



"High in the Argentine Andes, there stands a mountain so powerful that ancient Incas buried only the noblest of citizens on its slopes."

Matt Nelson

Local Tucsonans Matt Nelson and Mike Wilke are climbing Aconcagua Mountain in Argentina again this year, with the proceeds — about \$2000 last year — benefiting NS/S.

Aconcagua summit stands at 22,841 feet and is the highest peak in the Western Hemisphere. As they climb the summit and face harsh and unpredictable weather, Matt and Mike will also be performing a service: they will clean up the trash of previous hikers and help preserve the peak. Apparently, other summit-takers are not as conscientious as our two noble mountaineers, leaving fuel bottles, trash bags, and other litter strewn across the mountain.

Just as they did in 1999, Matt and Mike are also using their trip to take care of our own region. The proceeds they collect from sponsorships will go directly to benefit Native Seeds/SEARCH. Matt and Mike are seeking sponsorship donations in honor of their trip. 100% of the funds collected will benefit the organization. Call Matt Nelson at 770-0668 or Mike Wilke at 628-7743 for more information.

Contributions may be sent to:

**Matt Nelson
Aconcagua Journey
4500 W. Speedway
Tucson, AZ 85745**

Save the Date! Flavors of the Desert 2000

A celebration of native foods, culture & community

Location: St. Philip's Plaza

Date: Sunday, March 19

Time: noon-4pm

Cost: \$35, NS/S members \$30

Kids 10 and under are \$5.

The 2nd annual Flavors of the Desert will bring together 10-15 locally owned restaurants for an afternoon of food tasting and traditional Native American entertainment and crafts. Each restaurant will prepare a unique dish using native food products such as mesquite meal, corn, squash, beans or chiles. The combination of old and new flavors is sure to tantalize your tastebuds. Unlimited tasting and a recipe booklet will be included with the ticket price. Native food ingredients, cookbooks and crafts will be available for purchase.

At press time the list of participants included, **Pastiche, Café Terra Cotta, Daniel's, Fuego, Magpie's Gourmet Pizza, Tohono Chul Tea Room, Jonathon's Tucson Cork and Capriccio.** We will have 4-6 more restaurants at the event.

The participating restaurants are all members of Tucson Originals, an organization of locally owned and operated restaurants who have joined together to preserve and celebrate unique regional cuisine. For a list of all the Tucson Originals members see page 7. Instead of paying annual dues to the organization, each restaurant makes a donation to a local food-oriented non-profit. NS/S was the recipient of over \$4000 in 1999. For the Flavors of the Desert event, each restaurant will donate their time and food and recipes. As a result of this generosity, NS/S will keep 100% of the proceeds from this event. Many thanks to Tucson Originals for their support.

We hope you will join us at St. Philip's Plaza to sample tasty desert treats and support NS/S and the Tucson restaurant community.

Call 622-5561 for more information.

Desert Walk March 10 - 21, 2000

Raises Funds for Native American Internships

Dear Members,

Native Seeds/SEARCH is involved in a remarkable collaboration with the Arizona –Sonora Desert Museum, TOCA(Tohono O’odham Community Action) and ACT(Amazon Conservation Team on behalf of the Seri Indian Arts Collective). The results of this collaboration will enable Native American interns to work with NS/S and the other organizations. The interns will be trained in the use of desert biodiversity to improve community health.

One significant goal of this combined effort will be to raise \$28,000 for 8 internships. The interns will learn native plant propagation, sustainable harvesting of desert food and medicinal plants, and healthy food preparation for the benefit of their communities. Two of these interns will work for 2 months this summer with NS/S staff at the Conservation Farm in Patagonia and in Tucson.

Between March 10th and March 21st we’d like your support for a “*Desert Walk to Promote Native Foods and Community Health*”. The 250 mile pilgrimage will include Seri, Yoeme, and O’odham community members from both sides of the border. Along the way, the desert pilgrims will eat only native foods and use traditional medicines. The journey will begin at the Seri village of Desemboque on the Gulf of California and end at the Desert Museum in Tucson.

You can get involved! We invite you to walk with the pilgrims for one day along the route, to consider a financial donation or a pledge of 10¢ a mile. Monetary contributions for the internship program are welcome. Please see contact information at the end of this article.

You can help the Desert Walkers complete their journey by donating the following native food-stuffs and camping equipment:


- ✓ mesquite flour *
- ✓ cholla buds
- ✓ canteens
- ✓ tepary beans *
- ✓ squash
- ✓ sleeping bags
- ✓ prickly pear syrup *
- ✓ acorns
- ✓ boots
- ✓ pinole *
- ✓ roasted mescal

* items are available at the NS/S store.

Join us for an afternoon reception celebrating the arrival of the pilgrims and the Spring Equinox on March 21st at the Desert Museum.

Wish us well.

Sincerely,



Gary Nabhan

**For more information contact
Gary Nabhan or Yajaira Gray at
desertwalk@desertmuseum.org
(520) 883-3007/883-1380 ext. 196
ASDM, 2021 N. Kinney Road
Tucson, AZ 85743-8918**

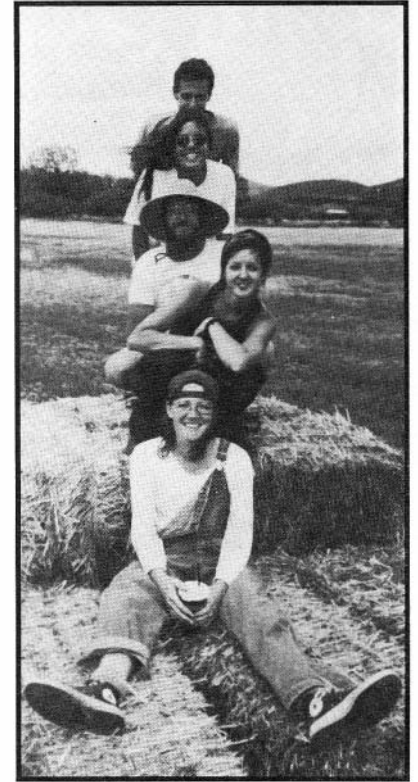
Join us for an afternoon reception celebrating the arrival of the pilgrims and the Spring Equinox on March 21st at the Desert Museum.

Volunteers Keep the Seeds Sprouting

Volunteers are an essential part of what we do at Native Seeds/SEARCH. They clean seeds, plant and tend crops, package store products, and help mail items like the *Seedhead News*. We could not continue to thrive as an organization without their assistance and commitment. Thanks to all of you who give tirelessly to Native Seeds/SEARCH! If you are interested in joining us as a volunteer, please contact Mary Sarvak at 622-5561.



Edwin Miller has been a volunteer for 3 years. Last year Edwin put in over 419 hours helping out in the garden and at the Farm.



Working at the Farm! Top to bottom: Thomas, Maggie, Morgan, Dara, and Mary.



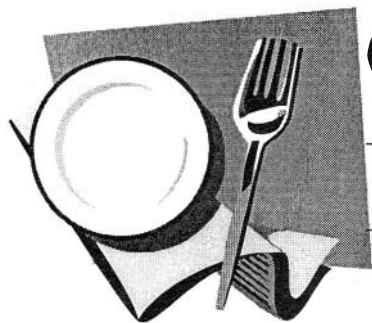
Volunteers and staff rest and congratulate themselves after labeling over 20,000 catalogs for mailing to NS/S members and customers! L to R: Edwin Miller, Ed Hacskaylo, Valerie Conforti, Kim Henney, Gabrielle Woodbury, Mary Sarvak (Volunteer Coordinator, below) and Shannon Scott (Membership & Events Coordinator, above).

Volunteer Job Opportunity!

Learn How to Conduct Germination Tests

Folks at the USDA recently decided to "up" the germination requirements for seed packets – this means we have to conduct germination tests on all the seed offered in the Seed Listing every 10 months! That's a lot of testing! We are looking for someone who would like to help run our germination tests.

It requires about 2-3 hours twice each week, either Mon./Thur. or Tues./Fri. – or split the days with a friend (most seeds take 3-4 days to germinate, so there's nothing to do in between). We'll even train you! Legible printing a must! If you'd like to be part of the "Seed Team", we'd love to have you! Please call Suzanne at 622-5561.



Our Favorite Potluck Treats

from Native Seeds/SEARCH Staff

If you've never been to a Native Seeds/SEARCH potluck or mailing, you're missing a spectacular feast! We have many excellent cooks — cooks whose recipes originated right here in the Southwest, and others who have adapted old family recipes to this unique region. You'll find dishes here that include regional crops and ingredients you can get in the Native Seeds/SEARCH store or catalog. Share them with family and friends during this holiday season — and let us know what you think! Enjoy! *Native Seeds/SEARCH*

Vegetarian Squash Dressing for the Holidays

Laura

2 C. cooked squash – Tohono O'odham Ha:al
2 C. cooked, crumbled blue corn bread (see below)
1 medium onion or 8 I'toi onions, chopped
½ C. butter or margarine
1 can cream of celery soup
1 egg, slightly beaten
Salt and pepper to taste

Sauté the onions in butter. In large bowl, combine onions, squash, corn bread, beaten egg, soup, and salt and pepper. Spread into lightly greased casserole dish. Bake for 20-25 minutes at 350 degrees.

Low fat version: Use low-fat cream of celery soup. Substitute 2-3 Tablespoons canola oil for butter.

Southern Blue Corn Bread

Laura

Beat together ½ C. oil, 2 eggs, and 1 C. milk.
Mix: 1 C. each flour and blue corn meal, 1 T. sugar, 1 t. salt, and 4 t. baking powder. Combine all and stir until just mixed. Bake in greased 8x8" pan 20-25 minutes at 400 degrees.

Blue Corn Tortillas

Kathy

2 C. unbleached flour
1/3 C. blue cornmeal
¼ t. salt (optional)
2 t. baking powder
½ C. warm water

Mix flour, cornmeal, salt, and baking powder well. Slowly add lukewarm water to the mix to make a stiff dough. Knead on a lightly floured surface 3-5 minutes until elastic but not stiff. Roll small balls about the size of a walnut out to 1/8" thickness. Cook on griddle or in dry skillet over medium heat. Cook about one minute or until lightly browned on first side. Turn and cook about 10 seconds on the second side. Stack in plastic bag to steam. Makes 10-12 tortillas.

Superduper Native Seed Smoothie

Mary

Soak 1 T. chia seeds in 1 C. orange juice or apple juice for about ½ hour. Pour into blender and add:
½ C. prickly pear nectar or juice concentrate
1 C. frozen berries or frozen bananas (or both!)
2 t. pinole (optional)
1 C. plain or flavored yogurt
2 t. honey (if yogurt is flavored, omit honey)
4-5 ice cubes



Hot Spiced Pinole Junie

1 C. warm milk
2 T. pinole
1 t. sugar or to taste
1/8 t. cinnamon
pinch nutmeg and allspice

Mix pinole, cinnamon, nutmeg, allspice, and sugar together in a mug. Add warm milk and stir well. Makes one serving. Enjoy!

Mesquite Muffins Felipe

1/3 C. apple sauce or prickly pear butter
3/4 C. water
3 egg whites, beaten
3/4 C. mesquite flour
1/2 C. oat bran
1/4 C. each amaranth flour and whole wheat flour
2 t. baking powder

Beat applesauce or prickly pear butter, water and egg together. Mix dry ingredients together and stir into wet ingredients until barely mixed. Spoon into 10-12 greased or paper-lined muffin cups. Bake 15-18 minutes or until lightly browned at 400 degrees. Makes 10-12 muffins.

Tucson Originals

Native Seeds/SEARCH would like to thank the independently owned and operated restaurants of Tucson Originals for their gifts in support of our conservation efforts. Please help us thank these restaurants by giving them your business.

Cafe Terra Cotta
Capriccio
Casanova
Dakota Cafe
Daniel's
The Dish
Eclectic Cafe
El Corral
Elle, A Wine Country Restaurant
Epic Cafe
Fioritos
Fuego Restaurant Bar & Grill
Ghinis Cafe
Gordo's Mexicateria
Gourmet To Go
Grandma Tony's Pizza
Hidden Valley Inn
Janos/J Bar
Jonathan's Tucson Cork
Kingfisher Bar & Grill
La Fuente
La Tierra Linda
Little Anthony's Diner
Magpies Gourmet Pizza
OK Corral
The Olive Tree
Omar's Hi-Way Chef Restaurant
Papagayo Mexican Restaurants
Pastiche Modern Eatery
Pinnacle Peak
Presidio Grill
Ric's Cafe
Soleil
Suite 102
Suite 102 Northside
The Tack Room
Tohono Chul Tea Room

Thank You

Garden Reports: Shizen-nou gardening...

Dear Shannon Scott, Membership and Events Coordinator:

Enclosed herewith please find a money order to renew my membership.

I always love to receive your newsletters, as they deliver the air of the Southwestern desert to remind me of my wonderful experiences in Arizona. I wish I could join your "Voices of the Land" event, as I was deeply touched by the work of Luci Tapahonso — "The Women are Singing." Tucson is so far away from here, anyway.

This year my husband and I met a farmer's son who was kind enough to rent his farm to us. So we spent most of our time on our new garden, which is as vast as almost 3000 square meters. We also drive 200 km to attend "Start-Up Gardener's School" to learn about Sizen-nou or "nature's way farming" once in every two months. Shizen-nou has some 20 years of implementation in Japan, and advocates "No weeding. No feeding. No watering. Give just a little help to the crops if necessary." We've got a lot of new friends, too, who are saving heirloom seeds, distributing seeds and seedlings for organic farmers and gardeners, living on organic farming, or running mailing list for Sizen-nou gardeners.

"I always love to receive your newsletters, as they deliver the air of the Southwestern desert to remind me of my wonderful experiences in Arizona."

Last but not least, please give my best regard to Junie Hostetler, who did a good job to summarize my report on Japanese traditional vegetables to fit into the Seedhead News Spring Equinox 1999 issues. Thank you, Junie, see you on the net again.

Sincerely yours,
Ms. Tsuneko Takino, Miyoshi-Mura, Awa-Gun, Chiba — Japan

Dear NS/S:

Well, I pressed hard, being determined to have a fall garden this season. Its my first garden in 15 years. Cathy and I used to live in Santa Maria, CA where you can pretty much jam a seed in the ground and watch it grow. Its a whole lot different here in Morongo Valley, CA. I thought I'd drop you a note and let you know, the beds are in, soil prepared, seeded and coming up. Here is the report:

	Germination
Salt River Pima Peas	60%
Guatemalan Purple Fava	100%
Tohono O'odham I'ittoi's	75%
Tarahumara Pink Lentils	0%

About the lentils — it said 15 seeds per packet. I counted out better than 50. Really 3 came up, but they are doing poorly. I think possibly they were too old. Thought you would like to know. Keep on plugging.

Sincerely,

Kerry MacCartney
Morongo Valley, CA

Dear Kerry:

Sorry you didn't have great luck with all of your crops this year. Hope you'll try again next season.

NS/S tests all of it's seeds for germination every 10 months. We use the USDA guidelines for acceptable germination rates, though we're usually well above their recommendations. The Tarahumara pink lentils and Salt River Pima peas were grown in our Tucson gardens in 1998 and 1997, respectively. As of 1999, their germination rates were 78% and 98%, respectively, both well above acceptable levels. As for the 50 or more seeds of lentils, packets of lentils are supposed to contain 50 seeds. The catalog was printed in error when it said 15 seeds per packet.

Unfortunately, I can't say exactly why your peas had such low germination or why the lentils didn't seem to germinate at all. We have problems with birds, particularly quail, that not only eat the young seedlings, but actually dig up sprouting seed! Bird netting seems to eliminate that problem.

Thanks for letting us know how your garden grows!

Suzanne Nelson,
Conservation Director/Seed Bank Curator

Greetings from the Caribbean, specifically Studerland

It seems that the month of June was just a few days ago! As usual I am busy with my planting program and most of all the restoration of my land since hurricane Georges of September '98 - a 3-4 year effort in my judgement. Of course, another wind sweeping took place October 20-21 with heavy torrential flooding rains October 22-23, 1999. In spite of it all, on this very day of writing I look at physalis (I will get seed) ad edulis (the passion-fruit flowers have come up huge and most fragrant) and other stalwart survivors. I put cucurbita seeds into my berms this past week and soon I will put in bell pepper seeds.

The Native Seeds/SEARCH program has matured wonderfully. I take great enjoyment from following your activities. Do indeed keep me posted with your newsletters, information plus others.

Enclosed please find my usual year end payment for the general overall subscription as a member.

I send greetings for bountiful rewards in all of your endeavors.

Mrs. W. J. Studer, St. Eustatias

Dear Junie Hostetler:

Your answer to Brenda Hobbs in your #66 Seedhead News about the cooking of Anasazi beans surprised me. I have been raising Anasazi beans for a dozen years or more and I always pick them as green beans and can them as any green beans. They are harder to pick from the vine because they tend to grow downward toward the ground. Sometimes they will grow on stakes but mostly not. I pick the lower full beans off, then later the main crop of them, then before frost the last at the end of the vines.

The Anasazi is more tolerant of drought and the insects do not bother them as much as other beans. The great taste they have makes it worth the extra effort to have them for canned green beans. They are a little harder to string but I have three dozen cans of them in my basement to use for the winter.

I have also grown your melons and Devil's claw this year. They did great. Keep up the good work.

Bee Fields McLain
Rogersville, TN

**We'd love to
hear from you!**

nss@azstarnet.com
www.nativeseeds.org

526 N. 4th Ave.
Tucson, AZ 85705

Dear Lovely People:

I recently ordered some mesquite meal, along with recipes and various seeds, from your fine organization. All arrived in fine shape. While my husband is not the adventurous type and has no interest in trying the mesquite (a pity; he's the one with diabetes), I tried out the mesquite in the form of a double-batch of the Sonoran Cookies for a Rock Art Seminar given at the Maturango Museum here in Ridgecrest, presented by Dr. David Whitley of UCLA, which I was privileged to attend. The rock art was sublime, Dr. Whitley's talk was wonderfully informative, and everyone enjoyed the cookies — the ethnobotany enthusiasts in the class practically fell on them as though they had waited their lives for mesquite meal in some form. After repeated inquiries as to wherever did you GET this stuff, I told them about your organization, and got lots of response from people wanting your catalog. Please send a copy of your latest catalog to the curator at the Museum, so she can get the info online to our group of faithful students of Native American Studies. Thank you so much.

Linda Saholt
Ridgecrest, CA

*"Hello — The mesquite apple muffins in the little cookbook are excellent. We like the unique flavor of the mesquite meal." — Celine Karamanos
Trout Creek, MI*

...Mesquite Meal drives 'em mad!

Indigenous Plant Knowledge Forum

My trip to Switzerland, by Felipe Molina

In the beginning of October 1999, I traveled to Geneva, Switzerland to participate in the "Indigenous Plant Knowledge Forum." The event was organized by doCip, a Swiss organization dedicated to documenting indigenous traditional knowledge throughout the world.

doCip invited 11 people to present plant knowledge from their communities. The group consisted of 3 men from Guyana, one man from Peru, a woman from Siberia, one gentleman from Congo, Africa, a young man from Borneo, an elder woman and a young traditional male singer from Manipur, a traditional woman healer from Tahiti and myself, representing the U.S. and Yoeme plant use.

The weather varied during my visit to Geneva. Tuesday, Wednesday and Thursday were especially cold days with light showers. I am thankful to Alan, a staff member, for lending me his jacket. It came in very handy because it was breezy in the afternoon. When we had set up for our presentations, in the Botanical Gardens of Geneva, I was the only one set up outside under a canopy. I was glad to see the sun come out because I had to get out of the shade to keep warm.

All of us talked about the traditional uses of the plants from our communities and also demonstrated various ways to use these plants. My presentation consisted of the following: 1) Yoeme History and Culture; 2) Traditional Desert Foods of Arizona and Sonora; 3) The use of the Vaaka (tall reed, *Arundo donax*) by the Yoeme ; 4) Hu'upa (mesquite, *Prosopis velutina*) use by the Yoeme; and 5) Preventing diabetes with traditional desert foods and a healthy lifestyle. I had close to five hundred people visit my table. Since I don't speak French, I had help with translation each day.

The people that came by my table were all quite thrilled to hear that there is still so much traditional practice being followed by Native Americans of Arizona. It was interesting to see that when I mentioned that there were 21 tribes in Arizona with their own cultures and languages they were struck with awe. I wanted them to know that information so

they could better understand that one Native American tribe couldn't represent all the tribes of Arizona or the United States. I am sorry to report that I never had a chance to see or hear the other presentations because I was so busy with my own talk. The lady from Tahiti made a special effort to come and see my talk and demonstration before starting her own.

On Friday afternoon we had a forum to discuss how traditional plant knowledge could be part of the scientific world. The panel consisted of 2 scientists from South America and traditional people from Siberia, Borneo and the U.S. Most everybody agreed that traditional knowledge could be integrated into the scientific world except for one

scientist from South Africa. He said that science is science and traditional knowledge has no validity in modern day concepts and theories. After his statement, people in the audience voiced their opinions and desire that traditional knowledge be accepted with equal value as scientific theories. A traditional man from the Congo, Mr. Kapupu clearly stated that traditional plant knowledge consists of many generations of tremendous vital knowledge, common on going knowledge and has tremendous spiritual qualities that cannot be ignored. Many people were quite happy with his response.

The irony to this story is that the scientist came up to congratulate me on my Yoeme ethnobotany research. I have worked with Dr. Richard Felger and Hermina Valenzuela in an attempt to preserve the traditions and language of the Yoeme people. He wanted to know how we would go about implementing the ethnobotany curriculum in a regular classroom. I am glad he had so much interest in our project and also NS/S projects, particularly the Cultural Memory Bank.

We finished on Sunday and thanked each other before we went our separate ways. I am quite thankful to all who made it possible for me to visit Geneva, especially Luisa Muffi of Northwestern University. Luisa gave my name to the organizers. It was a beautiful experience. I really enjoyed the friendliness that the people offered to one another.



Felipe Molina

Old Friend is helpful down at the Farm



In 1999, Norm Smith donated his truck and trailer to Native Seeds/SEARCH after travelling the country in them for over 25 years. His daughter Susan Kujawa wrote to us and said,

“My dad really loves that trailer, he spent many happy days travelling in it. It was very hard for him to part with it, and I was so pleased that he came up with the idea of donating it to a non-profit organization. I am sure he feels better knowing that it is useful (which I sincerely hope it is) and that it is out in the desert. Thank you for taking the time to take advantage of my dad’s offer.”

Farm Manager Bill Fowler, who drove all the way to California for the truck and trailer, is pleased to have it out at the Farm, where the trailer is used as an office space and resting place for volunteers, and the truck comes in handy!

1999 RAFFLE WINNERS!

Bernadette Jilka and Alice M. Goddard, both of Tucson, were our raffle prize winners for this year’s Holiday Raffle. Thanks to everyone who participated and better luck next year!



Read It & Eat

by Lois Freedman

The Chile Pepper Encyclopedia

by Dave DeWitt (Morrow, \$19.95)

Dave DeWitt, chile expert, also known as “the Pope of Peppers,” has written over a baker’s dozen cookbooks — all about spicy peppers and how to use them. His latest is “everything you’ll ever need to know about hot peppers.” The encyclopedia is arranged alphabetically by local chile pepper and chile knowledge. Hot and spicy has become a growing movement and DeWitt has quite a following.

From Achocolatado (pasilla) to Xcatic (“blonde”) the pages and recipe introductions are packed with chile information. Well-written recipe instructions offer details; the scale as mild, medium, or hot; and servings for polite chile lovers.

From “mouth surfing”, a Dr. Andrew Weil term, to chile craving, here is page after page of chile power. So, jump into your brightest outfit, meet some new people and enjoy “the culinary expression of an adventurous spirit and a fun-seeking nature” and one of the 100 recipes included.

Chipotle Dip

Chipotles a la Cordobesa

This dip is a classical Mexican way to use chipotles. It can be served with tortilla chips or the fresh vegetables suggested here.

2 c water	2 c sour cream
2 c red wine vinegar	1/3 c olive oil
6 dried chipotles	1 c mayonnaise
1/4 t dried thyme	1 T fresh lemon juice
1/4 t dried Mexican Oregano	2 med onions, chopped
1 bay leaf	4 cloves garlic, minced
1 c brown sugar	1/2 t salt

Place water, vinegar, chiles, brown sugar, and salt in a saucepan. Bring to a boil, then reduce the heat to low, and cook until chiles rehydrate and peel is easily loosened, about 20 minutes. Remove chiles and peel off skin. Puree in a blender with 2 T of the rehydrating solution, then reserve. In another saucepan, combine oil, onions, garlic, salt, thyme, oregano, and bay leaf. Cook over medium heat, stirring well, for 5 minutes. Drain off excess oil and remove bay leaf. In a bowl, mix together pureed chiles, onion mixture, sour cream, mayonnaise, and lemon juice. Serve with carrots.



Landscaping Plants Needed for the Conservation Farm...

Landscape plants are needed on the Farm to provide habitat for beneficial insects and pollinators, windbreak barriers between fields. Your gift will help beautify the Farm and improve its production. We need the following plants:

ACACIA greggii, Catclaw Acacia
CASSIA wislizeni, Shrubby Senna
CELTIS pallida, Desert Hackberry
CUPRESSUS arizonica, Arizona Cypress
DASYLIRION wheeleri, Desert Spoon
FRAXINUS velutina, Ash
HESPERALOE engelmannii, Red Hesperaloe
LEUCOPHYLLUM frutescens, Texas Ranger
POPULUS fremontii, Fremont Cottonwood
PROSOPIS velutina, Velvet Mesquite
SOPHORA secundiflora, Mescal Bean
DALEA greggii, Trailing Indigo Bush
LEUCOPHYLLUM laevigatum, Chihuahu Sage
LEUCOPHYLLUM zygophyllum, Blue Rain Sage
PENSTEMON parryi, Penstemon
PENSTEMON eatonii, Penstemon
SALVIA greggii, Autumn Sage
SALVIA leucantha, Mexican Sage

Plants are available in one, five, or fifteen gallons, and cost \$6, \$25, or \$70, respectively. You may donate specific plants or send a cash gift.

Your gift is much appreciated!



News & Notes

Welcome Roberta O'Key — Roberta O'Key, a native Tucsonan, was elected to the NS/S Board of Directors in January. For the past seven years, she has been a Certified Senior Advisor and Vice President with Dain Rauscher Investment Services. she enjoys gardening, tennis and volunteering to help local civic organizations. Welcome to NS/S!

We are sad to announce that **Matt Suhr** has exchanged his weeding tools for paint brushes and canvas after a very fruitful year as Farm Manager. Matt helped Native Seeds/SEARCH create and sustain a working farm, and he will be greatly missed. But we are all lining up for portraits!

Meanwhile, the multi-talented **Bill Fowler** will be changing positions from Bookkeeper to Farm Manager. While this may sound strange to some, those of us who have benefited from Bill's abundant home gardening "hobby" know he's happiest in the dirt. Congratulations, Bill.

Laura Alexander, Development Director, has left Native Seeds/SEARCH to work at the Women's Foundation of Southern Arizona. She spent many hours developing and implementing our new database, helped organize the first Flavors of the Desert and had a wonderful spirit. We will miss her and her laughter. Good luck, Laura.

After counting, cataloging, databanking, and lovingly cleaning the vast NS/S seed collection, Assistant Seed Bank Curator **Yajaira Gray** has moved on to other pursuits. We will miss her tasty potluck items and her beautiful smile. ¡Buena suerte, amiga!

Amy Schwemm has accepted the position of Assistant Seed Bank Curator and will do double duty as Assistant Farm Gardener! Go Amy!

Molly Bianculli is our new bookkeeper. She recently moved from Bend, OR. She has worked as a naturalist and a bike shop owner. She is an avid birder and loves the sunshine and diversity of the Sonoran desert. Welcome, Molly!



Native Seeds/Search works to conserve traditional crops, seeds and farming methods that have sustained native peoples throughout the south-western U.S. and northern Mexico. We promote the use of these ancient crops and their wild relatives by gathering, safeguarding and distributing their seeds, while sharing benefits with traditional communities. We also work to preserve knowledge about their uses. Through research, training and community education, NS/S works to protect biodiversity and to celebrate cultural diversity.

Board of Directors: *Chair*, Mahina Drees; *Vice Chair*, Barney T. Burns; *Secretary*, Ed HacsKaylo; *Treasurer*, Don Falk; Bill Fowler, Dody Fugate, Phyllis Hogan, Angelo Joaquin, Jr., Peter Q. Lawson, Hartman Lomawaima, Gary Nabhan, Suzanne Nelson, Roberta O'Key, Simon Ortiz, Ricardo Tapia, & Anita Williams

Staff: *Executive Director and Native American Outreach Coordinator*, Angelo Joaquin, Jr.; *Bookkeeper*, Molly Bianculi; *Office Manager*, Kathy Oldman; *Director of Conservation & Seed Bank Curator*, Suzanne Nelson; *Assistant Seed Bank Curator & Farm Gardener*, Amy Schwemm; *Sylvester House Gardener*, Michael Ommaha; *Farm Manager*, Bill Fowler; *New Mexico Field Manager*, Brett Bakker; *Membership & Events Coordinator*, Shannon Scott; *Diabetes Project Coordinator*, Felipe Molina; *Distribution Manager*, Junie Hostetler; *Distribution Assistant*, Betsy Armstrong; *Assistant Retail Manager and Volunteer Coordinator*, Mary Sarvak; *Retail Assistant*, Marilyn Klepinger.

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Sunday, noon - 4 p.m.

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Open Thursday, 9:30 - 3:30 or by
appointment at 144 Harvard SE

If you would like to support our conservation work with a monetary gift, please fill out this form and send to:

**Native Seeds/SEARCH
526 N. Fourth Ave.
Tucson, AZ 85705**

YES! I support the efforts of Native Seeds/SEARCH to conserve endangered native crops. Enclosed is a gift of: \$1,000 \$250 \$100 \$50 \$25
 Other \$ _____

Name(s) _____

Address: _____

Phone(s) _____

Payment method: Check Money order
Credit Card: Visa Master Card Discover
Card No. _____
Expiration Date _____
Signature _____

Thanks for your support!

Membership Form

Yes! Sign me up as a member of NSS!
Check one: Renewal New member Gift
 Associate (\$25 per year)
 Family (\$45 per year—memberships at this level or above will receive a 10-pack of San Isidro post-cards)
 Sustaining (\$100 per year)
 Patron (\$250 per year)
 Lifetime (\$500)
 Low income/student (\$15 per year)
 Native American outside Greater Southwest (\$20)
 Native American within Greater Southwest (free)
Please provide tribal affiliation _____
 Additional contribution \$ _____
 Check here if you do not want your name exchanged with other groups.

Name(s) _____

Address _____

City _____ State _____ Zip _____

Payment method: check money order
credit card: Visa MasterCard Discover/Novus
Card No. _____ Exp. _____
Signature _____

Spring 2000 Events

30 Years of Tarahumara Crafts

February 27. Anthropologist and NS/S co-founder, Dr. Barney Burns will discuss the evolution of crafts produced by the Tarahumara people of Mexico. Examples of woodcarvings, baskets, textiles, pottery & musical instruments will be on display and available for purchase. Arizona Historical Society Auditorium, 2-4 pm, \$8, \$6 for NS/S members.

Spring Gardening Workshop

March 4, 8 am-noon. For beginning gardeners. NS/S staff will teach you how to prepare beds, select seeds, plant and harvest crops in the low desert. \$20 for NS/S members, \$25 for non-members. Space is limited, pre-registration required. Location: Sylvester House, 2130 N. Alvernon Way, Tucson.

Spring Seed Day

March 4. Seeds, seedlings and garden advice available at our retail store, 526 N. 4th Ave. Hours 10 am -5 pm.

Flavors of the Desert

March 19, Noon- 4 pm. Several locally owned restaurants will join us in a celebration of desert foods. A casual tasting with live entertainment at the beautiful St. Phillips Plaza. Learn about food preparation and the significance of foods to local native cultures. For more information see page 5.

4th Avenue Spring Street Fair

March 24-26. Our retail store will be open from 10 am-5 pm. during the fair. A variety of seedlings & seeds will be available.

Cholla Bud Harvesting Workshop

Late April or early May. When the cholla buds are ready we can't stay away! Come along and learn how to harvest and cook this healthful, plentiful and delicious desert treat. Call for dates and information.

For more information and tickets to any of the events call 622-5561.

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