



the Seedhead News

Protecting Precious Life

A letter from Executive Director Michael McDonald

Holding our daughter in my hands moments after her birth, I was keenly aware of being entrusted with a brand-new life. As she drew her first breaths, I felt a sense of awe and humility in the presence of this unique, fragile creature as I realized my important stewardship responsibilities.

Today, I am having a similar reaction to becoming Native Seeds/SEARCH's executive director. I am both awed by all that NS/S has accomplished over the last eighteen years and humbled by what is being entrusted to me. I hope to do right by NS/S's legacy of conservation and to carry on, with your support, our mandate to conserve, distribute, and document the adapted and diverse varieties of agricultural seeds, their wild relatives, and the role that these important seeds play in the cultures of the American Southwest and northwest Mexico.

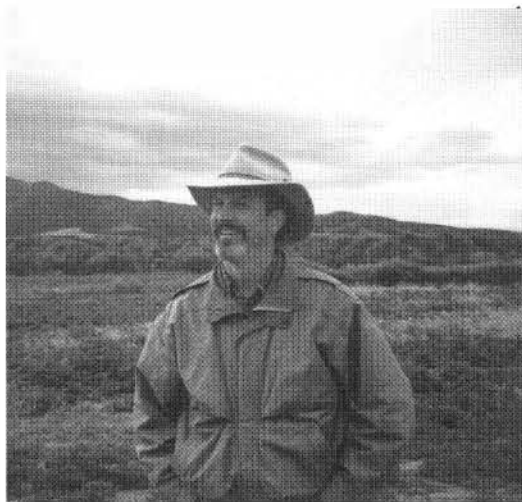
I wish I could say as a lifelong conservationist in a naturally and culturally rich region that I've learned

how to cope with loss. I've learned to understand and appreciate a big-picture approach, which accepts the inevitable loss of single species and cultural elements, as long as the overall system, landscape, or culture remains relatively intact, functional, and evolving. But it nonetheless pains me to think about the disappearance of a single species or a single cultural memory or relationship. Each life is unique, fragile, and in need of our stewardship. Nowhere is this truer than with Native Seed/SEARCH's one-of-a-kind conservation mission, as each seed in our cold-storage seedbank carries unique germ plasm and cultural significance and depends upon us to survive.

The statistical loss of worldwide agricultural species and lifestyle is staggering:

- Since 1900, 75% of crop genetic diversity has been lost, 90% of the crops have become commercially unavailable, and those involved with farming have decreased from 12% to less than 2% of the population.
- Recently in a 10-year period of time, more than two-thirds of 5,000 open pollinated varieties has disappeared.
- In spite of aggressive use of pesticides, 20% of the global harvest is lost each year to pests.
- Over the last 20 years the planet has lost half its topsoil, with 2 million acres abandoned per year due to erosion.

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Michael McDonald on a winter visit to the Conservation Farm.

- Worldwide, the top ten seed and agro-chemical corporations account for 85% of the market, and nine plant species now provide more than 75% of our food.
- Even with increased food production, an estimated 820 million people are still undernourished.

The list goes on. The loss of native agricultural crops threatens our physical and socio-economic health, our environment, and certainly our relationships to the past, to the land, to our respective and diverse cultures and their agricultural foundations, and ultimately to one another.

In our continuing efforts to conserve our region's traditional agricultural heritage, Native Seeds/SEARCH is focusing on crops that have not been grown out in the 10 years or more since their collection. Ambitious plans call for grow-out and documentation for 900 at-risk varieties within the next three spring seasons. This effort is labor-intensive because of the number of varieties to be planted, and it is further complicated by our responsibility to each plant for daily tending—hand-pollination, pest management, or data collection.

Thanks to the previous generous support of our members, donors, and volunteers, NS/S is well prepared for many aspects of the regeneration task. We maintain a diverse collection of native seeds, possess adequate farmland, and have the necessary agricultural and scientific know-how. We will continue to deliver surplus seeds to their traditional stewards as well as to others who appreciate these unique heirloom varieties.

We require more skilled labor to cultivate and document the harvests we anticipate over the next three seasons. Thus, we once again need your hands to be extended in friendship to help us achieve our stretch goal of large-scale seedbank regeneration. Without your continued help, we will not realize our ambitious conservation vision. Some 900 varieties of native crops are urgently depending upon all of us. Please consider, then, a "stretch" gift of your time, talent, and treasure to Native Seeds/SEARCH at the start of this spring's season. You'll be amazed at the life that will spring forth from your generosity! The fate of these precious seeds, collected for decades and cultivated for centuries by all those who have come before us and entrusted us with their legacy, rests within each of our hands.

Respectfully yours,

Michael McDonald, Executive Director

Native Seeds/SEARCH will participate in the following events this spring. Join us!

Tucson Botanical Gardens Herb Fair

Saturday April 21, 8 a.m. -3 p.m.

Pick up herb seedlings and seeds at the garden. Stop by the NS/S table for beans and chile powders.

Cholla Bud Harvest & Native Foods Feast

Sunday, April 22, 8:30 a.m. -2:30 p.m.

Join the Tucson Botanical Gardens, Tohono O'odham harvester Mildred Antone, and ethnobotanist and NS/S pioneer Martha Burgess for a day of collecting and eating! After a morning of harvesting cholla buds, you'll enjoy a native food feast sponsored by NS/S. \$45 per person for NS/S and TBG members, \$50 for non-members. Price includes a tasty lunch. Call TBG for information and registration at 520-326-9686.

Tucson Audubon Society Ironwood Festival

Sunday, May 6, 4 -9 p.m. at the Mason Audubon Center, 8751 N. Thornydale Road in Tucson. Enjoy live animal presentations, storytelling, trail walks stargazing, music, native foods, and more. Call the Tucson Audubon Society for more information at 572-9881.

Words We Live By

“Formerly no seeds of any kind were wasted. All seeds must be used in some way. This especially applies to corn, as it is very sacred. My granduncle used to tell me, “If you are walking along a trail and see a kernel of corn, pick it up. It is like a child lost and starving.” According to the legends corn is just the same as a human being, only it is holier. This is because you put a few kernels in the ground and they multiply a thousand fold.

When a man goes into a corn field he feels he is in a holy place, that he is walking among Holy People, White Corn Boy, Yellow Corn Girl, Pollen Boy, Corn Bug Girl, Blue Corn Boy, and Variegated Corn Girl. If your fields are in good shape you feel that the Holy People are with you, and you feel buoyed up in spirit when you get back home. If your field is dried up you are down-hearted because the Holy People are not helping you.”

—Slim Curley, Navajo from Crystal, Arizona, quoted by W.W. Hill in 1938

Meet Michael McDonald

by Brooke Gebow, Editor



Michael McDonald is a man with variety in his background. He has a bachelor’s degree in English and a master’s in International Management. He has worked as a stay-at-home dad for three children, international businessman, and Director of Operations for the Arizona Chapter of The Nature Conservancy (TNC). Michael started at TNC by running day-to-day operations and eventually moved into development work. As a third generation Tucsonan, he has spent his life absorbing the many flavors of the Southwest. Michael came aboard as Executive Director for Native Seeds/SEARCH in early January.

Michael found the conservation world on his own and became a member of TNC at an early age. However, his wife DeAnna can take ultimate credit for her spouse’s arrival at NS/S. A NS/S member since the early days and the family seed-saver, she gave him his education about the importance of conserving crop plants. While thriving in his position with TNC, the addition of a cultural context to preserving biodiversity attracted him to NS/S.

Through his acquaintance with Angelo Joaquin, Jr., Michael was aware of the challenges facing the organization. NS/S has “got to take care of fundamentals,” says the new director. The urgent priority is properly capitalizing the seedbank and growout operations. Once this task is accomplished, he will refocus our conservation efforts on the larger picture. Ensuring that the collections are maintained in good health will provide the opportunity to return the seeds of crops that may have been lost from traditional agricultural communities.

NS/S members and major donors “care so much. They want us to be successful,” says Michael. “Supporters understand that NS/S is part of a chain of hands passing seeds and knowledge from generation to generation. They know the organization is essentially looking for more hands to keep these priceless resources alive.”

With a new Strategic Plan in hand, Michael will focus his efforts on creating financial stability that will, in turn, ensure the seeds get regenerated and that the organization continues to attract the staff and volunteers needed to fulfill the mission. “Preserving traditional crops requires such measures as building cages to keep varieties separated and hand pollination. If we work together to pull off the massive growout required over the next few years, we will receive a two-fold reward—the continued gift of these seeds and an incredible sense of community.”

Michael’s favorite food is beans. He laughs as he describes his professional transition from “bean counter to bean planter.” He is impressed with what he finds at Native Seeds/SEARCH coming in—an excellent staff and generous supporters. In the coming months he will be meeting non-stop with the friends of NS/S. He’ll be looking for new ways to partner with other cultural and biodiversity conservation organizations. He will even try to convince hard-working staff that his idea to do an old-fashioned barn-raising at the Conservation Farm in Patagonia “could really be fun.”

We invite you to stop by the 4th Avenue store, Conservation Farm, or Sylvester House one day soon and say hello.

A Strategic Jump~Start

by Todd Horst, Operations Coordinator

During 2000, everyone at Native Seeds/SEARCH collaborated to develop a new Strategic Plan covering the next three years. The process, which began in January, concluded with board approval in September of a document to guide us through 2003. A revision of our mission statement (below) followed at the November board meeting. These priorities emerged from the process:

- **Regeneration of the seedbank**
- **Financial stability of NS/S**
- **Productive, adequate staff**
- **Increased volunteer ranks**

Guided by our new Strategic Plan, the next three years should see amazing growth. The seedbank, the reposi-

tory of the gifts to whose care we have pledged our hands, anchors our efforts and marks our success. I recently read the first issue of *The Seedhead News*, Spring 1983, which holds this quote from our founders: "Native Seeds/SEARCH is a new, non-profit organization, the first devoted to the conservation and promotion of native, agriculturally valuable plants of the U.S. Southwest and northwest Mexico. By distributing seeds...to the public and...by documenting their cultural, nutritive, ecological and culinary value, we hope to insure that this agricultural heritage persists for years to come."

Thanks to all of you, this vital work continues.

NS/S Mission Statement

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.



Cookbook Special Offer

Jim Peyton's New Cooking for Old Mexico

This informative and heart-felt book combines traditional peasant and court cooking to create what is referred to as "Nueva Cocina Mexicana." The elegant and traditional join in an earthy, soul-nurturing Mexican cuisine. Easy-to-find ingredients combine here for soups, salads, appetizers, main entrees, vegetables, desserts, and drinks. A complete table of Mexican fare is explained with personal anecdotes and historical context. Jim Peyton has collected stories and recipes, which span the centuries and blend them into a thoroughly readable and inviting whole.

A few examples of recipes to be found within:

Northern Turkey Mole is a famous northern wedding dish *asado de boda*, here blending turkey, squash and sesame instead of pork. The dish becomes an excellent low-fat entrée with no loss of flavor.

Squash & Cactus in Adobo Sauce is a chile-based seasoning paste which has been adapted here to be a vegetable accompaniment using nopalitos and squash blended with ancho chiles to stuff tortillas or taco shells.

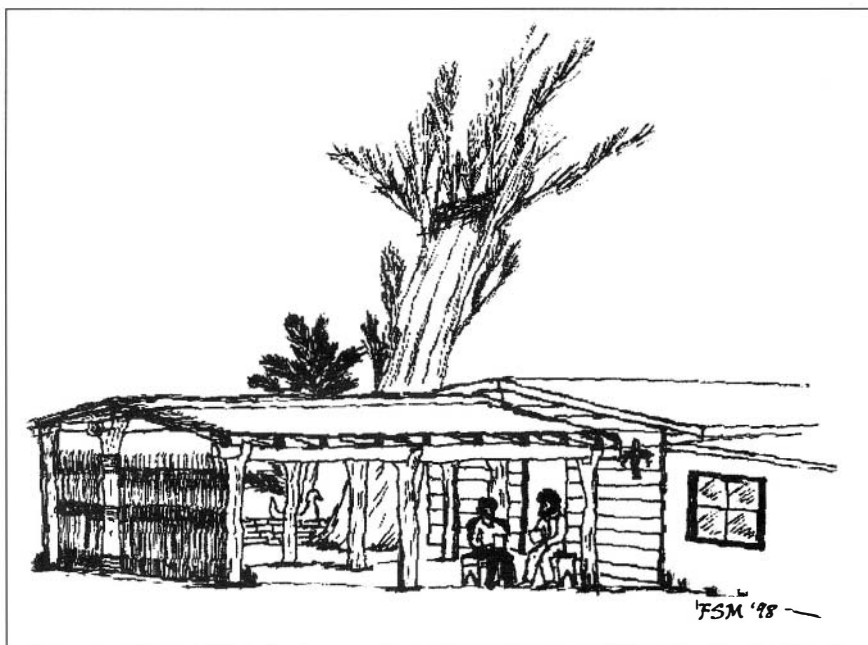
Pollas el Conquistador is an after-dinner cocktail from Campeche, which blends evaporated milk, powdered chocolate and "beet liquor" to make an adult milk shake.

Regularly \$29.95 Special to our readers \$19.95. Call or email to order your copy today!

*Julie Kornmeyer
Distribution and Retail Manager*

A Farewell to Felipe Molina

In February of 1993, Felipe Molina joined Native Seeds/SEARCH as Diabetes Project Coordinator. Since then he has traveled thousands of miles and given hundreds of presentations on diabetes education and prevention. Desert foods and healthy lifestyle choices are the basics of his talks. His thoughtful and engaging manner have made him effective all over the South-west, California, and Switzerland, his farthest excursion to date!



Felipe delights in sharing his Yoeme culture with others. Each year he invited the NS/S staff to observe the Deer Dances at Easter time. Over the years Felipe has participated in projects and publications on Yoeme culture with folks like Dr. Larry Evers, Jim Griffith, Paul Mirocha, and Mini Valenzuela (his wife). He published a Yoeme-English Dictionary with Dr. David Shaul, a local linguist.

Felipe believes that a strength of NS/S is that throughout its existence, people have cooperated to make it a success. Its fine spirit has kept it alive and thriving. He also gave thanks to our founders for bringing the organization into the world and helping to spread the word out about Native American health issues, and

traditional agriculture and its cultural importance. His kind and gracious spirit will be missed.

It is difficult to say farewell after eight years of valuable collaboration. Although we will continue to offer diabetes education materials, we will miss Felipe's role in conveying that information to interested groups. On behalf of everyone at NS/S, thank you Felipe, we hope we will collaborate in the future.

Felipe drew the above picture commemorating the occasion of Gary Nabhan's recruitment visit to his house. Felipe will be available on a professional fee basis for education and outreach, please phone 622-5561 (ask for Todd) to receive contact information.



Many thanks to all of you who completed and returned the member survey. We had an excellent response and will try to incorporate your comments and ideas into our work.

Several of the surveys asked for more garden reports from members. So, all of you gardeners out there...please tell us how your gardens grow and we'll print your comments in future newsletters.

Messages from Friends on both Sides of the Pacific...

September 9, 2000

To the folks at Native Seeds/SEARCH

We wanted to write you a letter and send along some pictures as a thank you for your contribution to our summer program. Thanks to your donation we were able to have the kids grow a fantastic organic garden. It was a wonderful part of our summer program and a great learning experience for both the kids and staff.

Just so you know about the program you supported: there were about forty Native American kids involved, ranging in age from ten to seventeen. The staff came



together from a collaborative project here in Portland that involves the Native American Youth Association, the Multnomah County Juvenile Justice Department, and two family centers in Portland: FamilyWorks and Portland Impact. As well as doing the garden, our group took several field trips, volunteered for habitat restoration with the Salmon Corp., participated in Spanish language and Native American Culture class, and completed many amazing art projects.

Because many of these kids are living in an urban environment it was their first go round at planting a garden and taking care of it. They really enjoyed the planting, care of the plants, and especially the harvest. By the end of the program it was amazing the amount of initiative some of the sides took in weeding the garden and making sure it was watered.

Again, we just wanted to thank you and let you know what you were a part of in our community with your contribution. We really do appreciate it and I know many of us will use your seeds in planting our own gardens at home and get out the good word about you to our friends.

Much love,
The NAYA Summer Program 2000

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December 21, 2000

Thank you for your beautiful card of season's greetings...I've been supporting your organization in recent years while looking for a local group and/or network that works for saving local varieties of seeds in Japan. Eventually I came into contact with many people who can share my concerns and hopes. One of them runs a small group with his wife, and I am determined to support them as a member.

The above-mentioned group calls itself "TANET." This word is synthesized from "tane (tah-neh)" or seed(s) in Japanese and "net" for network. Based in a small farmer's village in a mountainous area of Kyoto, Tanet has some 200 members in Japan. Their main activities include publishing and networking. They issue a quarterly booklet that summarizes news and references regarding seed, farming, gardening, permaculture, or anything that works for a sustainable way of life. They also plan to organize a seed exchange network such as the Australian Seed Savers Network. In cooperation with other local groups, they invite local or international activists for lectures and workshops in western Japan.

As for me, year 2000 was a harvest year. In spring, I planted traditional or historical varieties cotton. I was given a handful of heirloom cottonseed by a man who runs a private conservation farm for local varieties of cotton. In the summer I met Jude and Michael Fanton who are directors of the Australian Seed Savers Network. They visited Japan and I talked to them about a project to make a Japanese edition of their *Seed Savers' Handbook*. In autumn one of my friends in Arizona came to Japan on his journey to Southeast Asia. In winter I wrote a review on the book that introduced the slow food movement to Japan.

I will continue to be a supporter and frequent visitor to your website.

Tsuneko Takino

Editor's note: This letter is an abridged version of Ms. Takino's original. You may remember her correspondence with NS/S in 1998.

**Send us news from
your gardens!**

Travel, eat and support NS/S.....Longtime NS/S members and tour guides Piet Van de Mark and Mary Erickson are offering Native Seeds/SEARCH members and friends an exclusive benefit tour to the heart of Mexico.

A Taste of Oaxaca

A Journey to the source with Janos Wilder.

November 5 - 11, 2001

Explore the culinary & cultural wonders of Mexico's Oaxaca Valley

Travel with award-winning chef and NS/S member Janos Wilder to Oaxaca-the source of smoky chipotles, complex moles, delicate tropical fruit garnishes and a milieu of native seeds and spices. Janos is widely known for the exquisite Tucson restaurant that bears his name.

Oaxaca is truly a feast for the senses! Native markets burst with pungent fragrance: dazzling arrays of dried chiles, fresh herbs, colorful vegetables and beautiful flowers. Friendly folks gather at the sidewalk cafes surrounding the central tree-shaded zócalo to enjoy nightly concerts, a cappuccino or to delight in the mouth-watering flavors of cesina, tasajo, moles, tlayudas or other Oaxacan specialties.



With the historic colonial city as our base, we will journey to nearby villages, markets, archeological sites, galleries and museums.

We've arranged special demonstrations of both folk and culinary arts. We'll tour Oaxaca's impressive ethnobotanical garden, and discover the history and uses of native and cultivated plants of the regions with local experts and Suzanne Nelson, Native Seeds/SEARCH's Director of Conservation & Seed Bank Curator. You'll also enjoy free time for exploring the city on your own. And for great arts & crafts shopping!

Experience this once in a lifetime adventure, personally produced and hosted by Mary Erickson and Piet Van de Mark of Baja's Frontier Tours, who have lead tours in Mexico for thirty-five years. You'll enjoy our team of bilingual native guides and historians. This tour will truly dazzle all of your senses!

We hope you'll join us in supporting Native Seeds/SEARCH for this memorable experience. Trip fee of \$1995 includes a \$500 tax-deductible donation to Native Seeds/SEARCH. Trip begins and ends in Oaxaca City. Hotel, most meals, daily excursions and more included. Airfare is not included.

This unique program is likely to sell out quickly.

To reserve a space or for more information, contact Piet & Mary at Baja's Frontier Tours: 520-887-2340 or e-mail piet@bajasfrontiertours.com.

Take a look at www.bajasfrontiertours.com.

Board Member Profile: Phyllis Hogan

Phyllis Hogan has been a practicing herbalist and ethnobotanist for 25 years. In 1984 she founded the Arizona Ethnobotanical Research Association (AERA), whose mission is to investigate, document, and preserve traditional plant use in Arizona and the greater southwest. Hogan has lectured on southwest herbal medicines and their traditional uses throughout the United States and in Finland. She has taught ethnobotany in bilingual education programs and health education for the Pima, Hualapai, Havasupai, Hopi and Navajo tribes. She is the coordinator of the AERA's annual educational symposium and senior editor of the yearly AERA publication *The Plant Ambassador*. Hogan is currently Practitioner Associate in the Anthropology Department at Northern Arizona University. She is also the proprietor of the Winter Sun Trading Company in Flagstaff that specializes in traditional organic southwest herbs and tinctures and Hopi and Navajo art.



What do you enjoy most about the organization?

I've enjoyed watching the NS/S grow and supporting an organization that has been on the cutting edge of science and ecology for its whole history. I'm happy to see Tucsonans and other like-minded people concerned about the preservation of some very precious non-renewable resources. I think NS/S is a model that could be followed easily in other communities, and if this model caught on throughout at least our country, genetically engineered seeds would not be such a threat. Food is a person's first and foremost medicine. In order to stay healthy, we must eat with integrity.

Why should people support NS/S?

I support NS/S because I believe in its mission. I believe that people should unite and not accept genetically engineered seeds. NS/S is responding in this crucial time on the planet by saving the very precious seeds of our ancestors. I salute all the people who support us because this is an organization with integrity for people, plants, and the natural environment.



What brought you to Native Seed Search and why are you involved with NS/S?

I've been involved with NS/S since its inception. I met Mahina, Barney, and Gary [three NS/S founders] in the early 1970s while living in Tucson and attending Pima College. The four of us were extremely interested in ethnobotany of the Southwest. In those early days we realized the importance of assisting traditional elders in the preservation of their ethnobotanical knowledge. That responsibility included preservation of seeds and traditional, medicinal, and ceremonial plants.

I vividly remember Mahina with the first refrigerator full of seeds in her office near the University of Arizona. She was so proud that their seed collection was growing. Mahina used to go out to the reservation with her guitar and sing songs to the children about traditional ways. I knew Gary when he began field work with the Pima and Papago and he was peddling tepary beans around the reservation. I had just opened up the Winter Sun Trading Co., and he would come in a couple of times a month. We would share information about the plants in that area.

Herb Profile from Phyllis Hogan

Navajo Name: Atsá Asee' (Eagle Medicine)

Scientific Name: *Poliomintha incana*

Family Name: Labiatae (mint)

Common name: Wild rosemary mint, wild basil

Description: Found in sand deserts at 4,500 to 7,100 feet elevation. This is a native Arizona plant flowering from May to September; an attractive aromatic shrub, easily cultivated, averaging 4 feet in height. Leaves are small, less than an inch in length, linear, oblong in shape. Flowers are arranged in spikes. Branch tips are pale blue-purple with purple hairy bases. The old stems turn gray. The new shoots and leaves are gray-green with small hairs.

Traditional Navajo Uses: When boils or sores appear on the body, a tea is prepared from the leaves and flowers for drinking and washing the affected areas. The herb is also used when handling eagle feathers. Each feather is "washed" or dipped in a solution of atsá azee', especially when prayer fans are being made.



The above is excerpted from the Reprint Series 2000 of the Official Journal of the Arizona Ethnobotanical Research Association. (original printing 1988).

Flavors of the Desert 2001....

a FREE dinner for members and their friends

This year's native foods fundraising dinner will take place on the evening of Thursday May 3, from 6:30 until 8:30 p.m. at the International Arts Center—Nations Hall, 516 N. 5th Avenue in Tucson.

We'd like to give you, our members, a chance to invite your friends to enjoy the free native foods dinner and to find out what Native Seeds/SEARCH is all about. The dinner is limited to 200-250 folks so call early to reserve your space!

The native food buffet will be catered by Sous Chef Catering.

Sample Menu

(subject to change due to seasonal availability and the whim of the chef!)

- Turkey Breast stuffed with blue corn bread with chile and a lime cream sauce
- Cholla bud quiche
- Yucca blossom salad with a goat cheese dressing
- Mesquite cornbread
- Prickly pear rice pudding

We think it is a great opportunity to expose new people to an important organization and to enjoy a dinner with your friends too. If you would like to make a reservation or have any questions about the fundraising dinner please call or email Shannon at 520-622-5561, shannon@nativeseeds.org.

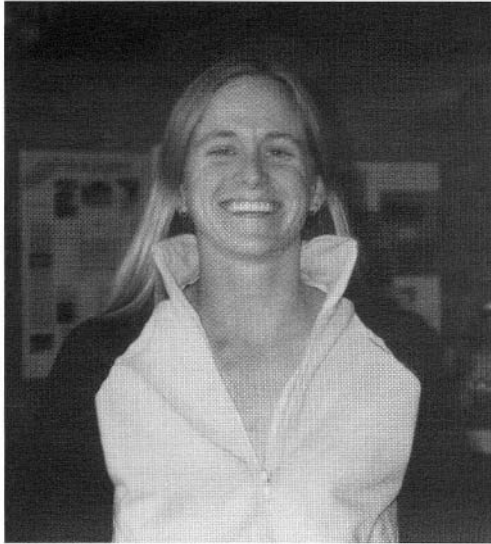
“Once Common Crop Varieties Returned to Farmers’ Fields”

We hope to be printing this headline in our year-end Winter Solstice newsletter. The drought of the past few years has dealt quite a blow to many Native American farmers, including the Tarahumara in Chihuahua and the Mayo in southern Sonora. Certain crop folk races can no longer be found growing in some communities, because the seeds have been “used up” after years of little or no harvests during the drought. Maiz lloron, a red and white striped corn traditionally planted by the Tarahumara, is no longer available due to its local “disappearance.” Chapalote, one of the four ancient races of maize, was recently “reintroduced” into Masiaca, a Mayo community in southern Sonora where it had also been lost as a result of prolonged drought.

Luckily, the NS/S Seed Bank contains samples of both chapalote and maiz lloron. Chapalote is still grown in at least one Mayo community in northern Sinaloa. Our intrepid twosome (a.k.a. founders Barney Burns and Mahina Drees) served as a “chapalote pipeline” from this community to Masiaca. Thus, Mayo farmers are

providing seed to other Mayo farmers, helping to reestablish chapalote in at least part of its former “habitat.” We can also help by growing and returning to Native American communities the seeds of these and other now threatened or rare varieties.

We are currently finalizing details for growing out the oldest, most needed seeds of several Native American communities. This year we are focusing primarily on crops from the Tohono O’odham, Akimel O’odham, Mountain Pima, Tarahumara, Mayo, Guarijio, and Hopi. Once they’ve been grown out at the Conservation Farm, the seeds will then be distributed—through local or tribal entities—to farmers and gardeners. By providing the seeds of crops once commonly utilized in these communities (and by conducting workshops on seed-saving, traditional farming, or food preparation), we hope to help reestablish or strengthen ancient patterns of crop use, agricultural practices, and food traditions. Donations from members like you can help make this possible.



Welcome to our smiling new Development Assistant, Julie Kentnor. Although new to development, Julie has worked at our Conservation Farm and as a volunteer. As a result of her hours in the field, she has formed an intimate relationship with the seeds and crops which will give a personal passion to her grant writing. She recently cooked her first pot of beans. Only 14 more varieties to go before she joins the rest of us in bean heaven.

WISH LIST

1-quart or larger wide-mouth canning jars (we can't use the small-mouth jars)

Seed display rack

Vacuum cleaner for store carpets

8' folding ladder

Folding stand for fairs and events

Pentium I or II computer

Color laser printer

Volunteers to help in the retail store & seedbank

News & Notes

We bid farewell to board member **Simon Ortiz** who later this year moves to Toronto to accept a position as a professor of English at the University of Toronto. Simon has been an avid NS/S participant and contributor in many ways. Since October '97, Simon has graced our board with valuable insights and a focus on community that served us well. Simon hails from Acoma Pueblo and was an ardent supporter of our New Mexico outreach. A celebrated poet and writer, he read at our Voices of the Land celebration. We'll be sure to send him a little bit of the Southwest in the form of chile powder to warm those *chile* Canadian nights!

Tucsonan **Jane Evans** joined the NS/S Board of Directors in January. Jane is active in our region's plant loving community and is a past president of the Tucson Chapter of the Arizona Native Plant Society. With her husband she owns and operates Plants for the Southwest, a desert plant nursery with an emphasis on Sonoran Desert plants. In a letter to our Board Jane wrote, "I believe our society knows far too little about where our food comes from and what roles plants play in a healthy habitat." Welcome aboard, we think you'll fit right in!

After 7 years, we sadly say goodbye to our long time Office Manager and friend, **Kathy Oldman**. Kathy will take her organizational skills and pleasant demeanor to the University of Arizona Alumni Office. We will miss the stories from her home in northern Arizona and her peaceful view of life. Her passion for the seeds will keep her close to NS/S and her love of chicken mole will bring her by 4th Ave every Wednesday. We wish her all the best.



In an effort to get our message out to more folks and to increase our membership, we will be trading mailing lists with like-minded organizations. If you would like us to remove your name from the list when we trade please notify our office in writing via letter, fax, or email.



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Board of Directors: *Chair*, Mahina Drees; *Vice Chair*, Barney T. Burns; *Secretary*, Ed Hacskeylo; *Treasurer*, Don Falk; Jane Evans, Dody Fugate, Phyllis Hogan, Robert Martin, Roberta O'Key

Staff: *Executive Director*, Michael McDonald; *Operations Coordinator*, Todd Horst; *Development Director*, Deron Beal; *Director of Conservation & Seed Bank Curator*, Suzanne Nelson; *Distribution and Retail Manager*, Julie Kornmeyer; *Farm Manager*, Bill Fowler; *Assistant Retail Manager & Volunteer Coordinator*, Mary Sarvak; *Bookkeeper*, Molly Bianculli; *Crop Curator*, Amy Schwemm; *Distribution Assistant*, Betsy Armstrong; *Membership & Events Coordinator*, Shannon Scott; *Development Assistant*, Julie Kentnor; *Retail Assistant*, Marilyn Klepinger; *Newsletter Editor*, Brooke Gebow

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e-mail: info@nativeseeds.org

4th Avenue Store Hours:
Monday–Saturday
10 a.m.–5 p.m.
Sunday, noon–4 p.m.

Membership's New Look

Membership at NS/S has taken on a new look. Our mission serves the endangered crops of the Southwest, and our members are the biggest supporters of that mission and all that we do.

Those precious crops now appear in our membership levels. For those of you wishing to give \$1000 each year, we have added the Sunflower Guild.

We are happy to say that we already have some new and old members who have joined the Sunflower Guild by pledging to pay \$100 per month for 10 months. Needless to say, we value every member at every level and thank all of you for your continued support of our important conservation work.



Native Seeds/SEARCH Donation and Membership Form

Donation (\$ _____)

Membership: New member Renewal Gift

Squash (\$25/year) Gourd (\$45/year)

Bean (\$100/year) Chile (\$250/year)

Corn (\$500/year) Sunflower Guild (\$1000/year)

Native American outside Greater Southwest (\$20)

Native American within Greater Southwest (free)

Please list tribal affiliation _____

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

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

Name(s) _____

Address _____

City _____ State _____ Zip _____

Email address _____

Payment method: check money order

credit card: Visa MasterCard Discover/Novus

Card No. _____ Exp. ____/____

Signature _____

Check out NS/S Volunteer Opportunities...

...for curious souls who would like to learn more about gardening in the arid Southwest, help preserve ancient seeds from our area, and learn about native foods and their uses.



Gardening Experts

Our friends possess a wealth of knowledge about plants and crops of the Southwest. We seek to establish a corps of volunteers to staff a "plant hot line" to answer the flood of questions we receive about our seeds, growing conditions, other seed and gardening sources, "why are my squash leaves wilted?" and so on. You will work with staff on a book of frequently (and infrequently) asked questions that will serve callers, volunteers, and staff. Don't be shy. Join us in an exciting new outreach and learning experience!



Drop-in Volunteers for the Seedbank and Store

Wednesdays from 10 a.m. to 3 p.m. at Sylvester House, 2130 N. Alvernon, cleaning seeds in the garden. Thursdays from 10 a.m. to 3 p.m. at our retail store, packaging beans, chiles, and crafts.



Volunteer Docents

We are currently looking for friendly and outgoing individuals to help staff our retail store on 4th Ave. You'll have an opportunity to learn about native seeds and gardening, foods of the desert, native crafts and the people who produce them. Responsibilities would include: running the cash register, greeting and helping customers, stocking and pricing foods and crafts. We would like a time commitment of three to five hours per week. Our store hours are Monday-Friday, 10 a.m.-5 p.m., and Sunday, 12 p.m.-4 p.m.

To take the plunge, please contact Mary Sarvak, Volunteer Coordinator, at 622-5561.



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

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