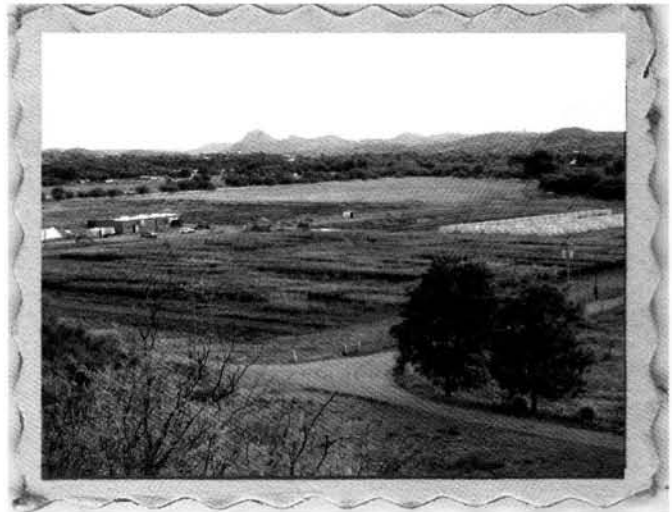
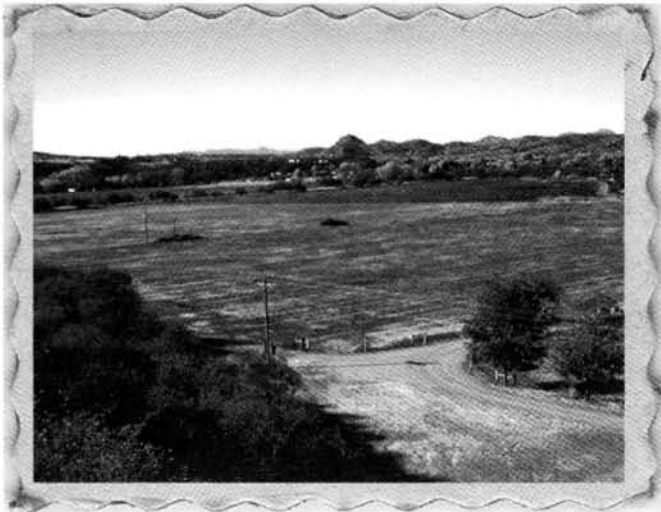




the Seedhead News



Ten Years of Seed Conservation *By Suzanne Nelson*

The following is adapted slightly from its original presentation at the April 2005 Flavors of the Desert Fundraising dinner.

When I first began working at NS/S, ten years ago this past April, there were about 1400 accessions in the seed bank. We had 16 staff members spread across two locations—offices and the museum at Tucson Botanical Garden and the then newly-restored Sylvester House (with more offices and the seed bank, just half a block from the botanical garden). Long-time curator Linda Parker was moving to Illinois with her family. As she passed the torch of stewardship for the seed bank, she wanted to ensure—more than anything else—that the seeds would be the priority.

At that time, maintaining 1400 accessions involved growing about 30-40 each year in the small garden plots at TBG and those at Sylvester House. Most of the seeds in the catalog were original collections, the seed having come directly from the farmer rather than our having produced it. Most jars of seed on the shelves in the seed

vault were pint and quart-sized jars, even baby-food sized. Some, but few, were gallon-sized. There were four staff members in conservation, only two of whom worked full-time.

In December of 1997, NS/S purchased the Conservation Farm in Patagonia. Slowly at first, we began developing infrastructure and increasing the number of accessions being grown every year. Within a few years of acquiring the farm, we witnessed what can only be described as explosive growth in our efforts to maintain the now nearly 2000 accession-strong collection of traditional seeds.

Today, there are seven full-time staff members in conservation with anywhere from six to sixteen seasonal employees during the summer. Since our first tentative plantings at the farm in the late 1990s, we've regenerated

PHOTOS, LEFT TO RIGHT: Views from the hill of the Conservation Farm—just after purchasing in December 1997, and in 2002, with over 300 accessions being grown out.



Ten Years of Seed Conservation

continued from page 1

fresh seed from approximately 1200 accessions of our total collections, primarily the oldest, most at-risk seeds—some of which were collected in the late 1970s, making them older than the organization itself!

Because of this success, our conservation efforts are now coming full circle—back to the farmer. Last month 150 lbs. of seeds from Tarahumara collections recently grown at the Conservation Farm were returned to two Tarahumara communities in the Sierra Madre. They were also presented with samples of about 30 different types of beans once grown in the region. They were able to identify several varieties still being grown, several more that they remembered but didn't know of anyone growing them, and yet still others that they were interested in trying in their fields. This exchange was *only* possible because of the extraordinary efforts and success we've had over the past several years at maintaining the collections—growing them out and safeguarding for the future small samples under frozen storage.

The momentum from the past several years' worth of grow-out success, coupled with renewed enthusiasm resulting from the excitement we saw expressed by Tarahumara farmers upon seeing old friends and future possibilities in thirty small samples of seeds, propels us into the upcoming season with great anticipation and hope. With a slight shift in emphasis towards large-scale growouts, we'll be growing slightly fewer individual accessions this year, but much larger quantities of some, and using more acreage overall.

The season began in February with the planting of half an acre of cool season crops, including favas, mustards, peas, and wheat. Currently in the greenhouse, about 50 different accessions of herbs, including chia, oregano, Jamaica, Tarahumara mint, dill, basil, and some others have been started and potted up, waiting to be transplanted into the field in another month or so.

By the time you read this, we'll have planted another 160 plus accessions, including: gourds, scarlet runner beans, lima beans, cotton, chiles, amaranth and tobacco that "failed" for one reason or another last year. Additionally, we'll grow six to ten beans and one corn recently requested by farmers in the Sierra Madre, several



PHOTOS, COUNTERCLOCKWISE FROM TOP RIGHT
Once frozen seed being processed for grow-out. Garden beds at the Tucson Botanical Garden in which NS/S collections were grown until we purchased the Conservation Farm in late 1997. Seed quantities were often limited by the amount of seed originally collected from the farmer. Buckets of beans recently grown at the Conservation Farm.

continued next page



varieties listed on the Renewing America's Food Traditions (or RAFT) redlist of threatened and endangered foods of the Americas, and a few other miscellaneous things.

Through the seeds themselves, NS/S's mission and goals link the past to the future. But the link is the present, it is what we accomplish *now* that makes this connection possible. To date, our success has resulted from the generous and continued support from friends like all of you. Your contributions to our work, in whatever form they may take, directly impacts our ability to do this work—keeping the seeds alive and getting them back into the hands of farmers, like those recently visited in the Sierra Madre. The tireless efforts of so many talented staff over the years, the dedication of our many volunteers, the commitment of our board members and the generous support of so many friends and members has, I think, proven what Linda Parker expressed 10 years ago, and that we all know in our hearts — that the seeds are the priority.



PHOTOS, TOP TO BOTTOM

NS/S staff Suzanne Nelson and Julie Kornmeyer returning seed originally collected in the Sierra Madre to Tarahumara farmers. Tarahumara women shelling corn.



Summer Internships —at the— **Conservation Farm**

July-August \$7/hour

Native Seeds/SEARCH offers a limited number of paid internships in crop germplasm conservation at its Conservation Farm in Patagonia, AZ. Internships begin in July and run through the end of August. Come help us grow hundreds of collections of traditional crops—corn, beans, squash, gourds, chiles and more—while learning about:

- ↪ Genetic variability in plants
- ↪ Managing *ex situ* collections: maintenance, regeneration, evaluation
- ↪ Ensuring seed purity by hand-pollinating
- ↪ Evaluation of and data collection for a variety of crop types

For more information, please contact

Julie Evans at Native Seeds/SEARCH

526 N. 4th Ave., Tucson, AZ 85705

jevans@nativeseeds.org

or at 520.881.4804



Save the Date:
Harvest
Celebration
—at the—
Conservation
Farm!



**Saturday, October 8
from 9am to 1pm**

Come celebrate the harvest season, help us harvest whatever is ready, and enjoy a variety of native foods for lunch.

What to bring: Hat, gloves, sunscreen and your favorite dish to share for a potluck lunch. Drinks will be provided.

The Patagonia Fall Festival will also take place on October 8 & 9 from 10am to 5pm. So make a day of it—visit the Conservation Farm then head into the town of Patagonia to enjoy the festival!



Allow your senses to transport you to the Deep South. Are you visualizing Louisiana swamps and inhaling Creole Gumbo? Nothing is more Southern than the tastes and aroma of gumbo and its *sin qua non*: okra.

Okra (*Abelmoschus esculentus*) is a member of the Mallow family (Malvaceae), related to cotton, hibiscus and hollyhock. Typical of its botanical roots, okra is a tall (3 to 6 ft), tropical plant and flaunts large flowers that are a pale yellow. Its slender seed pods are tender and sweet when harvested very young—from around two to five days old. When cut, the bright green vegetable acts as a thickener by exuding a combination of chemical substances.

The versatile pod has an interesting, and sometimes conflicting, history that adds to its gastronomic and cultural offerings. Okra undoubtedly originated from Ethiopia and was cultivated by the ancient Egyptians by the 12th century B.C. It quickly spread to the Middle East from Africa, where it was said to be growing wild along the Nile River during the 13th century. It was not until the

early 1700s that okra was first introduced in the United States, but by whom it is not certain. Some accounts credit the French colonists of Louisiana for okra's appearance in the southern states, but it is the West African slaves who most likely deserve the recognition.

Evidence suggesting okra arrived to the U.S. from West Africa is in its word origin. "Okra" is a derivative of the Twi word *nkruma* and Twi is the dialect spoken on Africa's Gold Coast. The word "gumbo" also has African origins. It comes from the Bantu word *ngombo* which means okra. Since both okra and gumbo have African word origins, a strong case is offered for okra's entry into the southern U.S.

Okra has been a distinctly regional vegetable in the United States, but the pods that exude mucilaginous juice can be grown, harvested and enjoyed during a warm season almost anywhere. It can be enjoyed fried, pickled, steamed or sautéed. Of course, its most admirable trait is its thickening capabilities when used in soups, sauces or stews. Just remember to savor the pods when they are young. The fate of mature okra is often met at the paper mill. Oh, what a versatile vegetable!

There are four different types of okra in the NS/S collection—all of which are back in the catalog after a year or so absence. All but one of our collections are from Texas. The fourth is from southern Sonora, where its seeds are roasted, ground and mixed with coffee. Locally, it's known as "Nescafe". Texas Hill Country Red has red-bronze pods and stems, making it perhaps the most striking of all our collections.

For more information, visit:

www.hub-uk.com/cooking/tipsokra.htm

www.vegparadise.com/highestperch28.html

www.urbanext.uiuc.edu/veggies/okra1.html

www.chicago.us.mensa.org/features/cheats/200106.html

southernfood.about.com/library/weekly/aa081401a.htm

www.wholehealthmd.com/refshelf/foods_view/1,1523,26,00.html

aggie-horticulture.tamu.edu/plantanswers/publications/vegetabletravelers/okra.html



PHOTOS, LEFT TO RIGHT *Table 21 enjoys some pre-dinner conversation. Guests socializing on the buffet line.*

Our many friends, both old and new, joined us for a magical evening of culinary delights, engaging conversation, enlightening speakers and awe-inspiring entertainment. Native Seeds/SEARCH's annual fundraiser was held once again at the Muse Community Arts Center on Friday, April 8. Nearly 450 guests were treated to a gourmet feast catered by Sous Chef Distinctive Catering Company, who prepared a regional culinary experience based on traditional and native ingredients (just turn the page for her recipes!). The evening included a glorious blessing and poetry reading by students from Ha:san Preparatory and Leadership School and ArtsReach (see page 7), many heartfelt stories by Master of Ceremony Angelo Joaquin, Jr. and a meaningful presentation on this year's conservation efforts, bridging the past and the present, by Suzanne Nelson, conservation director. Six-time

Flavors of the Desert 2005

Grammy-nominated flutist R. Carlos Nakai closed the evening with a brilliant musical performance filled with passion, wit and enchanting melodies.

We surpassed our fundraising goal, raising more than \$43,000 with the support of members, friends and generous sponsors. Many thanks to Diana Peel for coordinating this year's event and to all the volunteers who worked tirelessly to make the evening unfold smoothly. Everyone's support is greatly appreciated.



PHOTOS, LEFT TO RIGHT *Volunteers getting ready to serve the prickly pear mousse pie dessert. Rincon High School National Honor Society volunteers—Caitlin Rutherford, Beyah Razul and Tracy Peel. Beth and Will Russell.*

The Recipes...

Thanks to Sue Scheff and her staff at Sous Chef Distinctive Catering for sharing these fabulous Flavors of the Desert recipes! Ingredients marked with an asterisk (*) can be purchased from Native Seeds/SEARCH.

Pumpkin Corn Bread

- 1 1/4 cups whole-wheat flour
- 1 tbs baking powder
- 1/2 tsp salt
- 1/2 tsp grated nutmeg
- 1/4 tsp ground mace
- 3/4 cup yellow cornmeal
- 2/3 cup light brown sugar
- 2 tbs honey
- 1/4 cup melted butter
- 2 eggs, lightly beaten
- 3/4 cup pumpkin purée
- 2/3 cup buttermilk

Preheat oven to 350 degrees. Mix flour, baking powder, salt, nutmeg and mace. Stir in cornmeal. Combine brown sugar, honey and butter in a bowl and mix well. Add eggs, pumpkin and buttermilk. Stir the liquid ingredients into the dry ones, stirring only long enough to mix well. Place the mixture in a greased 8" square baking pan and bake for 40 to 45 minutes or until firm. Serve warm. Makes 6 to 10 servings.

Southwestern Cole Slaw with Mint Vinaigrette

- 2 cups cabbage, shredded
- 1 cup diced ripe tomato
- 1/2 cup watercress
- 1/2 cup sunflower sprouts

Vinaigrette:

- 2/3 cup olive oil
- 1/4 cup white wine vinegar
- 2 tsp dijon mustard
- 1 tsp salt
- 1/2 tsp sugar
- 1/3 cup chopped fresh mint

Blend vinaigrette ingredients and add black pepper to taste. Pour vinaigrette over vegetables and gently mix. Garnish with pepitas. Makes 4 to 6 servings.

Mesa Squash Fry with White Tepary Beans

- 1 green anaheim chile
- 1 tbs sunflower oil
- 2 garlic cloves, finely chopped
- 1/2 tsp salt
- 1/2 tsp black pepper
- 8 ears sweet yellow corn, kernels cut from the cob
- 8 small zucchini or yellow squash, cut into 2" julienne pieces
- 1 red bell pepper, diced
- *1/2 cup cooked & drained white tepary beans

Roast the anaheim chile, then peel, seed and coarsely chop. In a sauté pan, heat the oil over moderate heat. When the oil is hot but not smoking add the garlic, chile, salt and pepper and cook 1 to 2 minutes to allow the flavors to blend, stirring constantly. Add the corn, squash, and red pepper. Reduce the heat and allow the vegetables to simmer about 15 minutes, until they are tender. Add the cooked & drained beans and simmer another 5 minutes. Serve hot as a vegetable side dish. Makes 6 servings.

Chiles with Goat Cheese Filling Appetizers

- 6 anaheim chilies
- 1 cup toasted, chopped walnuts
- 10 oz goat cheese

Add to taste:

- cilantro, fresh basil, sundried tomatoes, tabasco, Worcestershire sauce and black pepper.

Poke chiles with fork and deep fry in hot oil until brown, cool in ice water, peel and seed. Mix ingredients & stuff chiles, then chill. Slice in 1/3" rounds (approximately 7 slices per chile) and serve on small round corn chips.

Red Chile & Honey-Glazed Turkey with Blackberry Adobo Sauce

- 1 15 lb fresh turkey
- *2 tbs chile powder
- *2 tbs honey
- 1/4 cup unsalted butter, room temperature
- salt and pepper to taste

Preheat oven to 350 degrees. Remove giblets, rinse turkey and pat dry with paper towels. In a small mixing bowl, combine the honey, chile powder, 1/4 cup butter, salt and pepper. Starting at the neck end, carefully loosen skin over the turkey breast. Spread the chile-butter mixture under the skin. Rub the remainder of the mixture over the outside of the turkey, and then season with salt and pepper. Place on a rack in a roasting pan. Cook until thermometer reaches 180° in the thigh (approx. 4 hours). Let rest for 20 minutes, then slice.

For the sauce:

- 3 cups fresh blackberries plus additional for garnish
- 1 cup red wine
- 2 tbs raspberry vinegar
- 1/2 cup sugar
- 1/2 cup stock
- 2 tsp fresh lemon juice
- 1 tbs chipotles in adobo sauce
- 1 cup cold butter, cubed
- salt and pepper, to taste

Purée blackberries in a food processor. Pour through a strainer into a large sauté pan and discard the seeds. Stir in red wine, vinegar, sugar and stock. Bring to a simmer and reduce until it has the consistency of cream. The sauce should coat the back of a spoon. Add lemon juice and adobo sauce. Swirl in cubed butter and whisk to combine. Season the sauce with salt and pepper. Keep warm until ready to serve. Makes 15 servings.

the poetry...

Three students from Hasan Preparatory and Leadership School who participate in the ArtsReach program wrote original poems for this year's Native Seeds/SEARCH Flavors of the Desert.

ArtsReach is a Tucson based non-profit that creates communities of literacy for Native-American students and families, encouraging cultural vitality and academic success through the power of imaginative writing.

Here are two of the poems recited at Flavors of the Desert:



Student dancers and singers from Han:san Leadership and Preparatory School.

Reality of the Past

*With each raindrop that drops
I can smell the scent of s:ugi
become stronger,
with each step I take
Memories flash before my eyes
I can see the Ha:san in the distance
As I walk this path, I remember my ancestors
I can see the women picking bahidaj
and the men working hard
This is how it once was
This is how it used to be
This is the way it should be*

—by Alyssa Martin

*The wind is calling
The wind is calling
Can you hear the whispers?
The whispers blowing from the trees
The cry of the coyote is calling out to us*

*Do you not understand?
The message in the skies
The message in the stars
The stars our father has created*

*As the sun sets I can see the ha:san in the distance
And for an unknown reason, my heart flutters
Maybe because it hurts to realize reality
Or maybe because I'm glad we've survived*

*I see the Bahidaj
And a tear flows from my eye
For the color reminds me of the suffering of my ancestors
But I know we must live on
So brothers and sisters become one
Set aside our differences*

*Long ago the desert was once peaceful
Long ago we were one
If we work together
We can make that memory become the present*

*Our land needs us
As we need our land
The only way to bring back life
Is to live ourselves
So close your eyes
Open your hearts and welcome all the happiness
and memories our land has to offer*

—by Angel Jasmin Orque

Flavors of the Desert was made possible through the generous donations of the following sponsors. Please patronize these businesses and say thank you!

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Sunyata Rejuvenation Center—Lynda Skinner, Founder
Wild Oats Natural Marketplace

BEAN

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Patagonia Cacao Co.
Trader Joe's – Grant Road
West Press



And our heartfelt thanks to our members, friends & guests who helped us to raise critical funds toward accomplishing our goals!



Gardens Galore!

In response to the advertisement for test gardeners in the Winter issue (No. 87) of the *Seedhead News*, thirty-eight individuals have signed on to grow crop varieties offered in our catalog. From eighteen states across the country, including Arizona, California, Colorado, Florida, Georgia, Iowa, Massachusetts, Maryland, Michigan, Missouri, New Mexico, New York, Ohio, Oklahoma, Oregon, Rhode Island, Texas and Washington, gardeners will test 84 different varieties! Their reports and photographs will help us determine which varieties are "the best," which may be problematic, which may require specific growing conditions, etc. Ultimately, we hope to develop this information into a web-based resource for gardeners.

Thanks to all those who signed up! We look forward to seeing how your gardens grow!

If you'd like to participate in this program for the 2006 season, look for the Gardener's Network advertisement in our upcoming Fall newsletter!

Join Chef Janos Wilder for A Taste of Oaxaca Tour!

Savor the Flavors

& see the sites of Southern Mexico

NOVEMBER 10 - 17, 2005

Don't miss out on this great trip! Register Now!



Join Janos Wilder, internationally-acclaimed chef and restaurant owner, and hosts Piet and Mary Van de Mark in exploring the culinary and cultural wonders, the folk arts and archeology of Southern Mexico's Oaxaca Valley. Visit native markets, the great ruins of Monte Alban, local



artisans and more in the colonial city of Oaxaca and surrounding villages. With the blending of Old World tradition and living native cultures, the region is known for its outstanding baroque architecture, artisans' villages, magnificent archeological sites, museums, contemporary art galleries and culinary traditions. With its spring-like climate, the pace is relaxed and unpretentious.

Features:

- Seven nights of fine accommodations in the historic district
- All breakfasts and five *comidas* (main meals of the day)
- Five personally hosted half to full-day excursions
- Enjoy the knowledgeable companionship of award-winning chef Janos Wilder
- Visits to village home studios of folk artists
- Explore native markets with culinary and medicinal plants
- Participate in chef/author Susana Trilling's famous Oaxacan cooking class
- Behold the archeological magnificence of Monte Alban
- Tour museums, monasteries, churches, galleries
- Enjoy memorable evenings at cafés on the *zócalo*
- Savor Southern Mexico's varied and delicious cuisine
- Support non-profit Native Seeds/SEARCH

**\$2495 per person, double occupancy (Includes a \$500 donation to NS/S)
Single supplement/private room \$405 additional**

To register:

Send \$500 per person deposit, with name, address and phone of each participant to:

**Baja's Frontier Tours LLC
6060 East Calle Ojos Verde
Tucson AZ 85750**

Questions?

Call for a brochure today!

Call Mary & Piet Van de Mark in Tucson at 520.887.2340 or outside Arizona call 800.726.7231

piet@bajasfrontiertours.com
www.bajasfrontiertours.com



PLEASE JOIN US FOR OUR

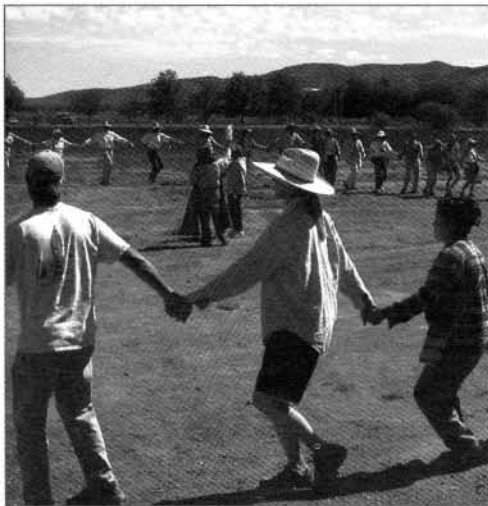
San Juan's Day Celebration

A traditional blessing for the crops & fields at the NS/S Conservation Farm, Sunday, June 26, 9am-1pm

Come tour the farm, learn what we're growing this year, and help us plant as many as 500 different native trees!

Seedlings for your summer garden...

Squash, melon, watermelon, bean, herbs, corn and devil's claw seedlings from the NS/S seed collections will be available for purchase: \$1.50 each (4-in. pots) and \$2.50 each (6-in. pots)



What to bring...

A dish to share for the pot luck lunch (drinks, cups, plates & eating utensils will be provided), sturdy shoes, a hat, sunscreen, water bottle and a friend who would like to learn more about NS/S!

How to get there...

Directions to the NS/S Conservation Farm from Tucson:

Take I-10 east for 25 miles, exit at Highway 83, the Sonoita/Patagonia exit. Continue south for 25 miles.

In the town of Sonoita turn right towards Patagonia onto Highway 82. After approximately 12 miles look for the green "Welcome to Patagonia" sign on your right. Immediately take the next left onto San Antonio Road. The sign above the entrance reads Red Mountain Ranch. Drive through the wash. The big, green barn will be on your right. Volunteers will direct you where to park.

HOPE TO SEE YOU THERE

PHOTOS FROM LAST YEAR'S CELEBRATION

Visitors picking peas. Danny and Florence Lopez lead the Blessing Ceremony. Danny and Florence. More volunteers picking peas!



Volunteer Opportunities:

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

Regularly scheduled volunteer days:

Wednesdays, 10am to 2pm
The Conservation Center Seed Bank
2130 N. Alvernon Way, Tucson, Arizona
Clean seeds

Other Volunteer Opportunities:

Distribution Assistants
Gift Shop Clerks
Data entry
Weekly Office Assistant
Courier
Library/Special Collections Assistant

Conservation Farm—Patagonia:

Seasonal help needed—June through September



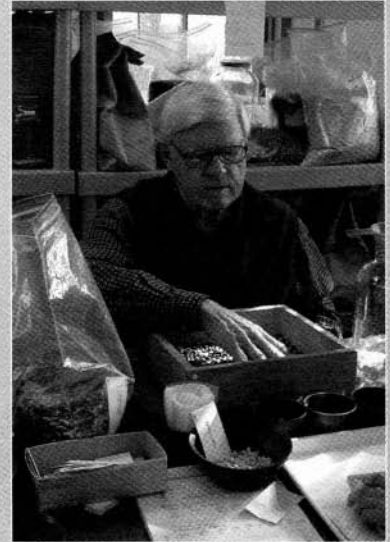
News & Notes

Welcome Aboard!

NS/S welcomes **Alex Sando** as our recently hired Native American Program Coordinator. Alex is from Jemez Pueblo, NM and has lived in Tucson for nearly 20 years. In the sixties, Sando remembers helping his grandfather, father or uncles plow and cultivate the fields with horses. During that time the Jemez were still cutting wheat with hand sickles. It was hard work but it was worth living for.

Alex's new position with NS/S is to maintain contact with Indian tribes, organizations and individuals for the purpose of providing information regarding NS/S's mission and projects. In the short time that he has been on staff, he has traveled to Laguna, Jemez, San Idelfonso, Isleta, and Zuni Pueblos in New Mexico, and met with Hopi, Navajo, Tohono O'odham, Pascua Yaqui, Salt River and Gila River representatives or programs. See Alex next at the Sustainable Agriculture and Food Systems Funders (SAFSF) Annual Forum, *A Recipe for Success! Sustainable Food Systems: Local Picture, National Perspective* in Taos, NM on June 6, 2005.

Steve Buckley joins NS/S after spending the last five years as a botanist at the Ecological Restoration Institute in Flagstaff. Steve is a native of Flagstaff, where he attended NAU and received masters' degrees in both creative writing and liberal studies. He has worked for the Center for Sustainable



Environments as a local food systems intern, and was co-leader of the Alta Arizona Convivium of Slow Food in Flagstaff. Steve is excited to be moving to Tucson to join the staff at NS/S.

Honoraria

A gift in honor of our wonderful volunteer, Ken Porter (above), was made by his daughter, Amy L. Porter for his birthday.

Wishlist

- ⇒ Working slide projector (such as Kodak)
- ⇒ Slide screen
- ⇒ Lightweight 6 ft folding tables
- ⇒ Gym-style lockers for CFarm (9-unit model preferred)
- ⇒ PowerPoint projector
- ⇒ Business cards (white preferred)
- ⇒ Another working microwave
- ⇒ Dymo label writer 330 Turbo (working thermal label printer)

Native Seeds/SEARCH conserves, distributes and documents the adapted and diverse varieties of agricultural seeds, their wild relatives and the role these seeds play in cultures of the American Southwest and Northwest Mexico.

The Seedhead News

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website www.nativeseeds.org
email info@nativeseeds.org

4th Avenue Summer Store Hours:
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Closed Sundays (June-July-August)



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Staff: *Executive Director*, Kevin Dahl; *Director of Conservation*, Suzanne Nelson; *Seed Collections Manager*, Alice Traut; *Collection Assistants*, Kristen Johnson and Steve Buckley; *CFarm Supervisor*, Peter McCrohan; *CFarm Operations Technician*, Benito Gutierrez; *CFarm Caretaker*, David Esser; *CFarm Horticultural Technician*, Chris Lowen; *Distribution & Retail Manager*, Julie Kornmeyer; *Fulfillment Coordinator*, Betsy Armstrong; *Retail Assistant Manager*, Rain Sanchez-Johnson; *Distribution & Retail Assistant*, Marilyn Klepinger; *Development Manager*, Evelyn Rens; *Operations Manager*, Julie Evans; *Community Relations Coordinator*, Diana Peel; *Native American Program Coordinator*, Alex Sando; *Bookkeeper*, Molly Bianculli; *Administrative Assistant*, Sandra Paris.

Donation/Membership Form

Native Seeds/SEARCH

Gift New member Renewal

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

- Native American outside Greater Southwest (\$20)
 Native American within Greater Southwest (free)

Please list tribe affiliation: _____

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

Donation: \$ _____

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

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to order your
New NS/S
Cookbook



**From Furrow To Fire:
Recipes from the Native
Seeds/SEARCH Community.**

Order yours today!
Only \$14.95 plus shipping

Upcoming NS/S Events



NS/S Farm Tour & Native Foods Celebration

Saturday, August 13 from 2 to 6pm \$50 per person

Join us for an afternoon at the Conservation Farm with tours and displays highlighting the work of Native Seeds/SEARCH followed by a buffet of native foods featuring recipes from the new NS/S Cookbook as well as locally produced wines and music at the house of NS/S Board Member Cheryl Toth.

Advanced tickets required: contact Diana Peel at 520.622.5561 x310

NS/S Home Garden Tour

Join us for the first inaugural NS/S Home Garden Tour!
Sunday, September 25 from 8am to 12 noon

Tour six home gardens planted with seeds from NS/S! Each garden promises to be unique and all will offer ideas for the desert gardener. You will see raised beds with overhead spray watering, border beds using flood irrigation, flat beds with drip irrigation and combinations of all. A community garden is included in the tour and all are centrally located.

Tickets are \$6 for NS/S members; \$8 for non-members. Tickets can be purchased at NS/S, 526 N. 4th Ave., or Plants for the Southwest Nursery, 50 E. Blacklidge. For more information, contact Jane Evans at 520.628.8773.

**And don't forget to
come down to the
CFarm on June 26th
for our annual San
Juan's Day
celebration!**

See page 9 for details.

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

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