

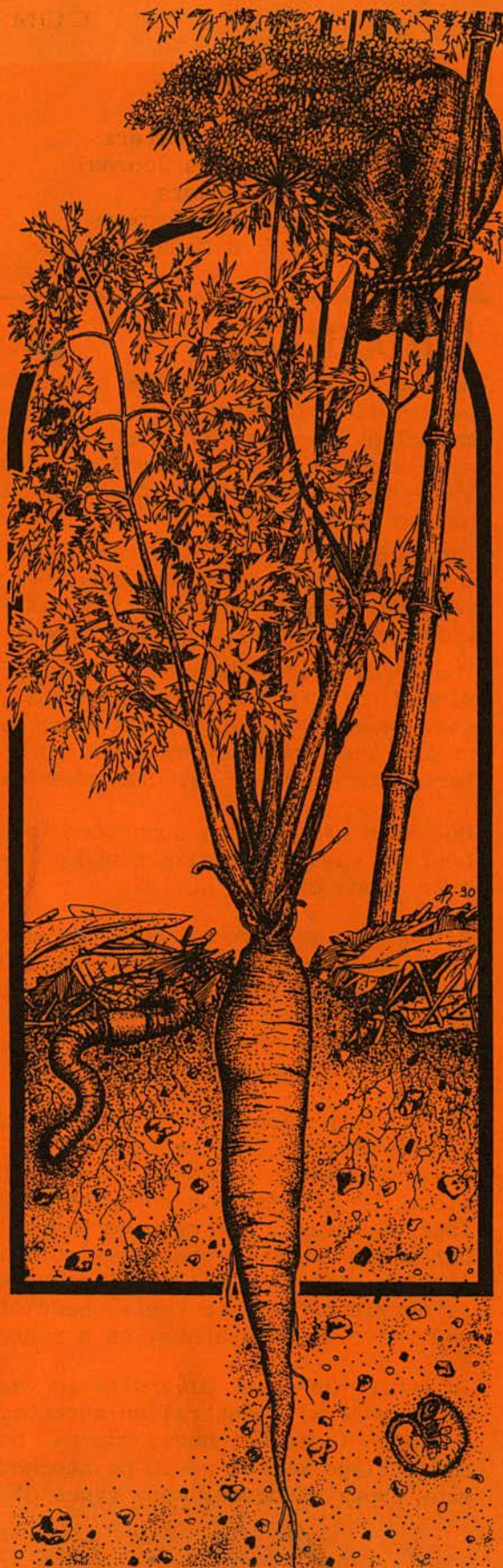
No 8

# AUTUMN BULLETIN '90

The Seed  
Savers'  
Network

Box 105  
Nimbin, 2480

Tel: (066) 891 529





## CONTENTS

2	Introduction	16	Traditional Seeds Gleaned in India And Elsewhere
4	Conference Report	18	Genetic Resources, Market Gardeners & Local Seed Exchanges
5	Financial Report	12	Requests
6	Extracts From Letters	20	Eating New Foods
9	Plant Varieties Journal	21	Guidelines To Offer Seed
10	Seed For Growers	22	Can Anyone?
11	More Seeds For Growers	23	Subscriptions, Life Members
12	Extract From Manual		

---

## Introduction

Apologies for the lateness of this bulletin. We have moved office, in the same building, twice in the last two months and we have been writing a manual on seed saving. When we finally started the newsletter there was also a delay in the arrival of a computer which was to have produced the typesetting, resulting in a lengthier process of preparing the artwork having to be employed.

Throughout this bulletin there are illustrations by Alfredo Bonanno, presenting a foretaste of the seed saving manual. Pages 12-15 are an extract from the manual, which will be published this year and will be available for around \$15: teaching gardeners what our mothers forgot to pass on.

The Seed Savers' Network is a self-funded group of gardeners and like-minded folk from across Australia. We have joined hands for four years to salvage what is left of our vegetable heritage - threatened by takeovers of the seed industry by giant corporations (which also have interests in fertilizer and agricultural chemicals).

Our kind of publicly supported trust and network has been ignored at the best by environmentalists and looked on as a subversive activity by the Alan Bonds of this world.

Altogether we have managed to collect in excess of six hundred non-commercially available garden strains - a precious resource. The most secure way we can think of, to keep these non-hybrid seeds is in as many gardens as possible. The genetic base of these folk plants is so broad and rich that they adapt to changes in growing conditions. Their long life in a gardening family speaks for their survival qualities.

On our trip last year we went to France and India. In France the surprising phenomenon for the Australians in our family was that villagers often grow vegetables in their front yard. The warmth that walls reflect, and store, is utilised in these home gardens, which are usually oriented to face southward. The growing season is mostly shorter than in Australia, but plants seem to grow very quickly and the soils are productive (geologically 'young'). Villagers who live in the traditional peasant lifestyle often save their seeds of beans, root vegetables and flowers, and their seed potatoes, as a routine.

In India the great diversity in varieties of vegetables was a major difference with Australian markets. We were there in September when folk in south India eat okra, gourds, beans, potatoes and eggplant. Each week the village market would be stocked full with many types of eggplant, many types of beans, many types of okra, etc, all locally in season.



Sacred cows wander with impunity through the market place and naughtily steal the plentiful vegetables from vendors. Vegetables are not as uniform, nor as evenly shaped as here but their taste is superb. Our host took us to many gardens. Great use is made of buildings as trellises, e.g. one thatch-roofed house was covered with gramma pumpkin vines.

There exists everywhere in India the dichotomy that one can observe as an outsider between the old and the new: traditional seed saving and modern hybrids exist side by side. (see article pages 16 & 17).

On page 22 we talk about going to work in Europe. While we were away for six months last year the network was run by volunteers. We have made Aine an honorary life member for taking ultimate responsibility and Jenny Jenkins, Jacquie Wright and Vivienne Duncan honorary associate members for their generous and lengthy help. Now we are looking for additional directors of the trust to take the Seed Savers' Network into their fertile hands. The Adelaide area would be a preferred place for re-location.

This network was only made possible because of the original seed savers who have kept and passed on their favourite strains. We say a deeply felt thankyou to those originators and praise their foresight. To growers who have multiplied the scarce seed stock that we went them, and returned quantities of seed (or are working on it) we are very grateful. To the non gardeners who have sent us their regular subscription (now \$15 p.a.) thankyou also. Your continued financial support is vital. Without you Seed Savers could not operate.

Pages 11 & 12 list some of the seeds we have received recently. It often happens that seeds are circulating in between members. We would be very grateful if you could send us a good sample of what you have with a short history about them.

*Michel & Jude*





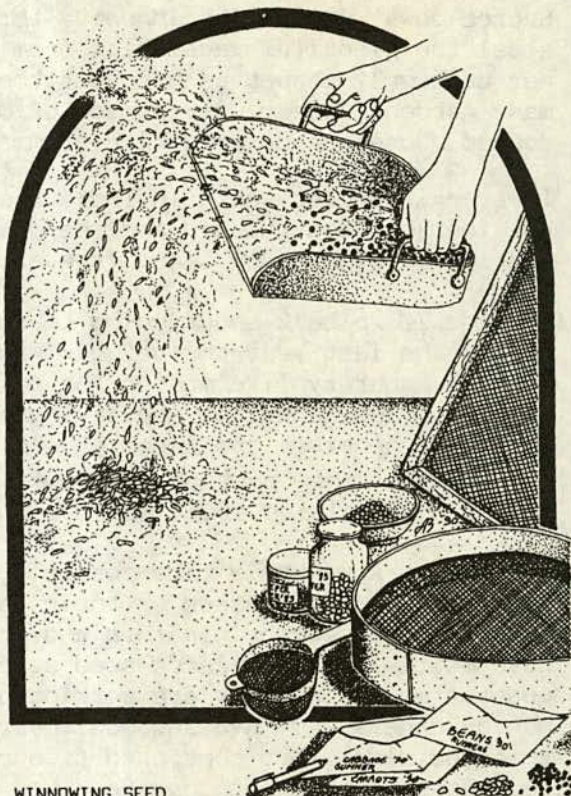
# Conference Report

by JUDE FANTON

Our second Annual Seed Savers Gathering was held at the Media Centre in Nimbin, northern N.S.W., all day on 26th November, 1989. About sixty folk turned up.

Michel and I spoke on gardening techniques in India, Tahiti and France and on widening our vegetable diet to include Asian and South American vegetables. India had been, garden-wise, the most impressive stopover in our travels and we showed slides of gardens and seed saving there.

Robyn Francis, experienced permaculture teacher, editor and consultant showed slides and spoke about design principles for small gardens.



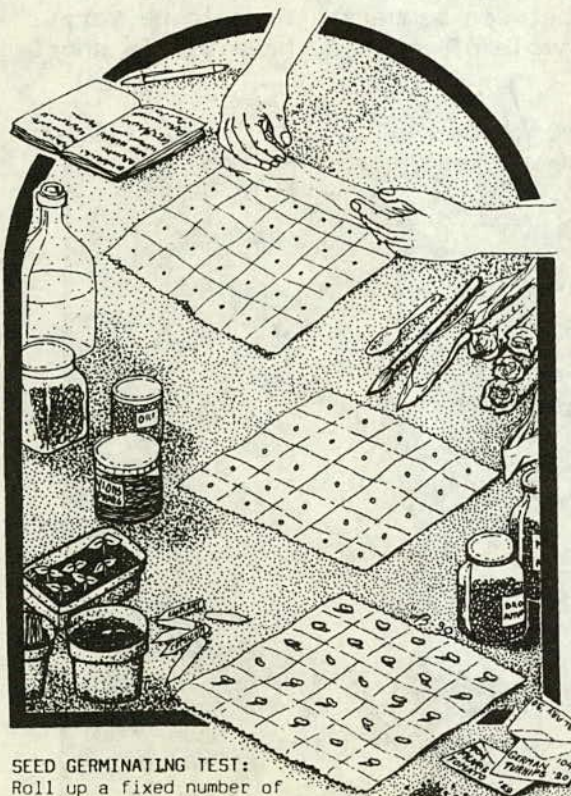
WINNOWING SEED

Some people, like John Mauchline brought along seeds that they had propagated. John had his done up in neat home-made packets with the seed name, Seed Savers' accession number, and growing details all recorded there.

We were able to discuss how to start up a local seed exchange with a concrete example. Vicky and Rory de Burca from the Manning Valley spoke of their newly formed seed saving group.

At the end of the gathering, we opened our seed collection to the subscribers present. At that time it had about five hundred varieties. Overall an enjoyable and interesting exchange.

Is there anyone who would like to host the third annual conference? You would need to arrange a venue, local publicity and speakers. Let us know before the spring newsletter deadline - July 31st.



SEED GERMINATING TEST:

Roll up a fixed number of seeds in a damp cloth; close off for a few days, checking every day; count up the number of germinated seeds.



# FINANCIAL REPORT

## January to December 1989

### EXPENDITURE

1. <u>Bank charges:</u>	\$192
Each out-of-state cheque costs Seed Savers' ten cents; bounced cheques \$6.50.	
2. <u>Seed Savers' postage:</u>	\$1 331
Self-addressed stamped envelopes save us time and money, thanks to the many who send them. Some people even send more than one stamp so that pays for others. Thank you.	
3. <u>Advertising:</u>	\$30
Seed Savers' relies on free media coverage such as Earth Garden's quarter page ads four times last year.	
4. <u>Office equipment:</u>	\$438
Filing cabinet, stationery cupboard, pinup board.	
5. <u>Stationery:</u>	\$218
Files, pens, paper, record books, cards, envelopes. We have used over 12,000 seed envelopes since we started (at four cents each). We also re-use your letter envelopes for sending seeds, thanks to some volunteers.	
6. <u>Computer time:</u>	\$371
For typing of the newsletters and membership files.	
7. <u>Photocopy:</u>	\$185
Form letters and occasional articles.	
8. <u>Printing:</u>	\$2,257
Pamphlets \$660; newsletters \$1 412; layout, \$185. Most of the work for newsletters is voluntary.	
9. <u>Rent:</u>	\$560
We pay the bare minimum of \$5 a day (our office is not flash!), plus \$40 extra for Annual Gathering.	
10. <u>Bookkeeping:</u>	\$550
A bookkeeper to set up the books, keep them and train us.	
11. <u>A small part of legal costs</u>	\$651
Stamp duty \$401; Legals \$251. We set up Seed Savers' Trust and Seed Aid Trust with two companies as trustees. We chose this novel way to deal with adverse conditions and to legally hold land and assets. Ann Schilmoller did the legal work in exchange for a consultancy and design that we did for her newly-bought farm. We have given her an honorary life membership in gratitude for her services.	
12. <u>Library &amp; equipment:</u>	\$416
Books \$228; Subscriptions \$40; Screens \$50; Slides \$98. To help us to write the seed saving manual we bought reference books. Subscribing to other magazines helps us keep in touch. This year we took the Plant Variety Rights Journal and The Gourdian. The screens are for cleaning seeds. We take slides and use these in talks on seed saving.	
13. <u>Phone:</u>	\$98
14. <u>Film:</u>	\$50
Submissions to Children's Television Foundation.	
TOTAL	<u>\$6,348</u>

### INCOME

Seed Savers subscriptions	\$8,509
Donations to film	<u>\$300</u>
TOTAL	<u>\$8,809</u>



# Extracts from Letters

I watched with pleasure the segment on 'Country Wide' the other night concerning your efforts to cultivate the old fashioned vegetables again. I give you great praise and say 'thank goodness', as I have for years and years been trying to get the old original strains of vegetables, but with no success. I am a pensioner, 79 years old and have a little garden patch of vegies. I am heartily sick of the tasteless new breed of hybrids on the market today.

I have longed for an old time Queensland Blue pumpkin which was all flesh and little seed; the good old Tasmanian Brownell Potatoes and the 24" Snake Beans, etc.  
Cliff Ferrall  
Cooper Pedy 5723

When I was young, many years ago, I lived with my grandparents in Kent, England. We had an orchard that had Victoria Plums and Worcester Pearmain and Blenheim apples. The trees were very old but produced the most wonderful fruit. Some years ago I went back on a visit to England and ate what purported to be Worcester Pearmain apples. Presumably the 'experts' had been at them, as they were not worth eating.  
Brian Fillery  
Windsor 4030

A few notes on tomatoes that my grandfather, who travelled all over the world, brought back from California in early 1900: Two varieties, Early Anna and Chalk's Early Jewel, were a revelation compared to the varieties being grown then. These remained the stock varieties until 1930 when 'Blue' Douglas of the NSW Dept of Agriculture brought back from the Mediterranean some varieties for trial. Of these, Rouge de Marmande and Gross Lisse (first offered under the name of Grosse Hessie) were outstanding and remained the chief tomatoes grown until the hybrids arrived. They are still grown. Rouge de Marmande for its ability to set fruit in cold weather and Grosse Lisse for its flavour and cropping ability.

Doug Campbell  
Buff Point 2262

Sadly, for decades our plant breeders have been mucking around with many of our species of vegetables, etc. and largely all they have succeeded in doing is ruining the originals beyond recognition - the old four month Phenomenal Cauliflower which I used to grow commercially, was one; then the Golden Nugget Pumpkin. The outer shell was rock hard and needed to be cut with a cleaver or such, then baked in its shell - beautifully dry and the flavour superb. They have bred out the hard shell, the skin can now be slit with a thumb nail and the flesh is tasteless and mushy . . . and so it goes on.  
Bert Kerk  
Rockhampton 4702



My mother, Louise Cavanough enjoyed her contact with your organisation. She died earlier this year after a brave fight against cancer which had confined her to a wheel chair for the last two and a half years of her life. However, she maintained a deep love for her garden which sustained her and gave her much pleasure. We built a garden up and she grew a variety of vegetables in it. She then would attack the rest of the garden, leaning at frightening angles to pull up that weed . . . and after getting an electric wheelchair there was no stone unturned.

Liz Jeneid  
Jamberoo 2533

I would welcome any chili/capsicum varieties you can send this year. I will be able to cage all capsicum varieties with Reemay type mesh against insect pollination. I have 300m of the stuff so can cage as many varieties as you can send. At 60¢ a metre it is cheaper than shade cloth.

This year I have some tubers of Colocassi, which is a type of Taro, grown in Cyprus. I obtained it from a Cypriot here in Mildura. I also have Tomato and Brassica varieties which came from my Italian uncle in Melbourne.

Paul Gardner  
Merbein 3505

Although I've done a lot of gardening, I've mainly bought the seeds, except for beans and tomatoes commercially. I am now finding this seed saving most interesting. Thankyou for giving me a new interest in life. Best wishes.

Ted  
Wyongah 2289

I can remember on the farm when I was a child we saved all seeds and swapped with neighbours and I still do in my little vegie patch, 70 years on.

I would like more instruction on keeping and drying seeds and would be able to encourage others to do the same. I can see many disadvantages in having a big company running the market, and we don't approve of uniformity.

Jessie Bathurst  
Glen Forrest 6071

I was given a few Zebra Bean seeds and had forgotten to plant them until I found them this year. Only two came up, I've let most of them go to seed; so I have a few seeds to pass on to anyone interested. I was told not to plant them close to other beans as they can be cross pollinated, and wouldn't set true to type seeds.

ANSWER - French Beans (including Zebra Beans) self pollinate automatically, often before the flower opens. There is no danger of crossing with another nearby variety. Two varieties of beans with a white coat, say, should not be planted apart as their seeds may be mixed up. Note that Runner Beans (*Phaseolus multiflorus*) cross easily with one another.

We would like to swap tree seeds for vegetable seeds. If you come across seed collectors who collect tree seeds please let us know. Do you have contacts with Aborigines who may be interested. We are after *Acacia salicina* at present.

Forest Seeds Australia  
Drysdale 3222



I have seed for climbing beans grown by my grandfather at least the last 50 years, if you are interested.

Fiona Wright,  
Gresford 2311

I have a very good rhubarb that was bred by the father of my mother's childhood friend. Mum is 87 now and tells stories of how the Thomas brothers would come down from the country twice a year with loads of manure which was dug in deep - and rhubarb certainly pays for feeding.

If anyone near Melbourne is interested, I will be happy to pass on roots in the Autumn when it is time to divide them.

Helen Fallshaw  
15 Marina road,  
Mentone 3194

My brother and I are pensioners and have both been saving seeds and swapping cuttings for years. We would like to join the network, and look forward to receiving your publications.

Jessie Bathurst  
Glen Lorrest 6071

I'm really chuffed with the concept of 'Seed Savers' and look forward to retirement when I can really contribute to the cause. Keep it up.

Joylene Koch  
Booleroo Centre 5482

Thankyou for the 50 Ponderosa tomato seeds - I kept 12 for myself, which have now sprouted to the 2nd and 3rd leaf stage, in egg cartons - the rest I distributed to other family members. I have had 100% success. Thank you so much for your work in preserving our heritage while we still can.

R. Barwick  
Armidale 2350

I am appealing to you, as a last resort to obtain seed of the White Prickly cucumber or as it has been known for the last six years or so, White Horned Melon.

Oliver Caster  
Toowoomba 4350

Thanks for sending those bean seeds. It is such a buzz to receive such old varieties of beans, especially ones that I have read about so much in the Rodale Magazines for the U.S. - Lazy Housewife and Kentucky Wonder. I have read that Lazy Housewife was first introduced in U.S.A. in 1810.

I am cataloging sample seeds in the deep freeze. I can't plant every year, so am trying half this year and half next year, although I will grow special old varieties every year. I planted out beans that were in the freezer since 1985 and they all came up. Dorries Snake Bean is a beauty.

Wally Bergmann  
Mackay

Can you advise me on storing a supply of seeds that would last 2-4 years, and what sort of containers I'll need.

Claudio Slobbe  
Friend down South

ANSWER - Dried seed should be put away in dry weather into tight closing containers such as glass jars with metal and rubber or plastic lids. Small black plastic film containers are good too.

Put about three centimetres of silica gel or milk powder on the bottom of the jar, cover with a couple of centimetres of cotton wool, then place the seeds on top. Store below 5°C in fridge or a very cool cellar which has a constant temperature.





# Plant Varieties Journal



March 1990

Volume 3

Number 1



Official Journal of the Australian Plant Variety Rights Office

This publication comes out four times a year. Most of its pages are taken up with written descriptions and photographs of plants that various companies are proposing to be patented. There were 230 applications in 1989. About two thirds of these were ornamental (eg. impatiens, rose, carnation, lily) the rest were divided up fairly evenly into vegetables, fruits, trees, pastures and crops.

Significantly more than half of the companies are from overseas, especially Holland, Germany, France and USA.

Any person can make comment on the eligibility of an application with no charge. But to make a formal objection it costs \$180 (with \$60 per hour examination fee if more than two hours are needed). This fee was increased from \$60 in December last year along with other increases averaging only 20%. This seems rather 'steep'. I urge interested botanists to subscribe to this publication as there are certainly anomalies appearing, and Seed Savers will publish your findings. It is available from Australian Government Publishing Service, GPO Box 84, Canberra, ACT 2601.

To give examples: Australian natives can be patented if a strain is found that is significantly different to naturally occurring strains. In the case of two varieties an individual plant has been selected from seedlings and propagated vegetatively because it is morphologically (ie. apparently) different - the Wyalong wattle (*Acacia cardiophylla*) was selected for its prostrate form and Birthday Candles (*Banksia spinulosa*) was selected for its dwarf characteristics. In each case the original mutation was something that occurred naturally in nursery trials (we presume this as no note of irradiation or similar interference was made in the description notes). The question is, why are the progeny of naturally occurring mutations able to be patented?

Listed below are the edible varieties (excluding cereal or pasture crops) that were put up for plant variety protection in 1989.

*Jude*

	COMPANY/ COUNTRY	VARIETAL NAME	*
Apple	Belgium	Jongared	P
Apple	France	Lancep	P
		Cepiland	P
Apple	Holland	Red Testar	P
Asiatic Pear	U.S.A.	Daisui Li	P
		Shin Li	P
Avocado	U.S.A.	Esther	P
		Gwen	P
		Whitsell	P
Cherry	Australia	Gaudion	P
Citrus	Australia	8 navels	P
French Bean	U.K.	Gresham	G
Lettuce	Yates	Bull's Eye	G
		Target	G
Macadamia	Australia	Hidden Valley A4	G
		Hidden Valley A16	G
Nectarine	France	Harmonie	P
Pea	Vic. Govt.	Dinkum	G
Pea	Holland	Solara	P
Peach	France	Symphonie	P
		Melodie	P
Rockmelon	Yates	Rainbow	P
Strawberry	U.S.A.	12 types	P

\*G - protection granted.

P - provisional protection.



# Seed for Growers

---

As we were putting this bulletin together we received a hundred seed packets of quite interesting vegetables from an Australian collector. They had been kept in long term cold storage.

This rare collection is available to Seed Saver subscribers to regenerate for the seed bank. They came in small quantities eg, in the case of the pumpkins, five to ten seeds in each packet.

Our botanist friend recommends that only one variety of each kind of vegetable should go to any one gardener.

## TO MAKE A REQUEST FOR THIS SEED:

Those who have already sent growing details to us on a blue or green form in '88 or '89 will not need to do so again.

If you have not done so, send us details of your growing experience, the size of your garden, whether you live in the town or country, the nearest large town, how far away your nearest neighbour's garden is and any other details you think relevant.

Send a self addressed, stamped (58¢) large envelope and what groups of seed you would like to propagate.

Please specify if you need and intend to hand pollinate.

ROCKMELON & CANTALOUPE  
(*Cucumis melo*)  
Five varieties.

BUTTERNUT PUMPKIN GROUP  
(*Cucurbita moschata*)  
Five varieties including French Musque de Provence.

LARGE PUMPKIN GROUP  
(*Cucurbita maxima*)  
Ten varieties.

CUSHAW GROUP  
(*Cucurbita mixta*)  
Ten varieties with interesting large white seeds

ZUCCHINI & SQUASH GROUP  
(*Cucurbita pepo*)  
Italian, French, Amish, American, Egyptian.

WATERMELON  
(*Citrullus lunatus*)  
Ten varieties whose seeds are very varied in appearance. Included are Rattle Snake, Desert King, Moon and Stars.

Someone with an isolated garden could caretake one of each of the above groups without danger of producing hybrids. A rockmelon will not cross with a zucchini, nor will a watermelon, and a butternut will not cross with a large pumpkin, etc.

RADISH  
Ten varieties from many countries. These are insect pollinated so keep only one at a time.

CAPSICUM & CHILLI - Five varieties.

TOMATO - Twenty varieties.

BAMBARA GROUND NUT  
Five varieties from Africa. (Plant spring in warm climate.)

Now for brassica which need even more isolation (at least eight hundred metres) from another of the group.

KOHLRABI  
Five varieties of Chinese origin.

CABBAGE - Five varieties.

These will cross with each other and with kales, broccoli, brussels sprouts, and cauliflower, but not with chinese cabbage.



# More Seed for Growers

Here is a short list of recent seed arrivals, extracted from our accessions book. It will give you an idea of what kind of varieties come in.

If you would like to caretake some of these, follow the same procedures as outlined on page 10 opposite.

Should we be out of the one you would like, we shall send a substitute. We may also send an extra one or two varieties from samples that arrive after the bulletin has gone to print.

- 039B CALIFORNIAN CREAM ROCK-MELON, from Mr. Falk, S.A. originally. Mr. Schultz multiplied them to a large amount. He reports the vines were susceptible to mildew. 400m isolation.
- 249C MANALUCIE TOMATO, originally from H. Kerk who has sent some more. Also multiplied by Mr. Schultz who says that it is not a hot weather tomato and sunburns.
- 503 TROMBONE PUMPKIN, from Mrs. Lytleton, needs isolation.
- 505 GREEK WINTER BEAN, from Bergman at Mackay, no isolation needed.
- 506 SPANISH CLIMBING BEAN, from Bergman at Mackay, no isolation needed.
- 507 RED SEEDED SPANISH CLIMBING BEAN, from Bergman, Mackay.
- 508 ARIKARA WILD WATER MELON, from P. Gardner 3505, very seedy, small fruit, needs isolation.
- 509 DESERT KING WATER MELON, from P. Gardner 3505, yellow flesh, medium size, light green skin, very good flavour.
- 510 HOPI RED MEATED WATER MELON, (originated USA), variable small to medium fruit, needs isolation.
- 511 INDIAN COBRA MELON, from C. Imber 4677, old fashioned, well known, dry texture, good in fruit salad.
- 512 IRONBARK PUMPKIN, old fashioned, needs isolation from other Cucurbita maxima.
- 513 CHESTNUT WINTER SQUASH, from Rodriguez 2480, 105 days to maturity, needs isolation from other Cucurbita maxima.
- 514 SUYO LONG CUCUMBER, from Rodriguez 2480. Chinese, good in hot weather, 15" (37cm) long, needs isolation.
- 515 KARLO SEMI-HOT CHILLI, from Rodriguez 2480. Heirloom Romanian type, needs isolation from other peppers.
- 516 SWEET CHOCOLATE CAPSICUM, from Rodriguez 2480. 58 days to maturity.
- 517 COCUZELLE ZUCCHINI SQUASH, from Rodriguez 2480. Authentic Italian strain.
- 518 BARWICK'S WHITE SEED WATER MELON, heirloom from Armidale, very tasty, isolate 600 yards.
- 519 JACK'S CHOICE, a tomato from Scotland, 50 years in Australia (4 dozen seeds).
- 520 HUNGARIAN POTATO, from D. Campbell 2263. Distinct flavour, free of disease.
- 521 ZEBRA BEAN, from D. Campbell 2263. 20 seeds sent.
- 525 RUTGERS TOMATO, from Goodwin Seed Co. Ripens unevenly
- 526 RUTGERS TOMATO, from Bergman 4740. Hot weather tomato.
- 527 HALLOWEEN TYPE PUMPKIN, from Bergman 4740.
- 528 IMALBESE CUSUMBER, from Bergman 4740.
- 529 JOHNNIE'S CLIMBING SNAKE BEAN, from Bergman 4/40. Unusual light colour.
- 531 SCOTCH BORECOLE, from Kevin 2780. Old fashioned leaf cabbage. 100 seeds.
- 533B MRS. O'BRIEN'S ZEBRA BEAN, originally from Proserpine 4800, now returned by John Mauchline 2482.



- 533 MRS O'BRIEN'S ZEBRA BEAN, she has kept it many years, no isolation.
- 534 SOUTH EUROPEAN SPINACH, origin in B.O.G.G., Brisbane, tastes like mushroom, will cross with beetroot.
- 535 BRANDYWINE, 12 seeds only, from Amish farmers.
- 536 PURPLE CALABASH, the ugliest tomato on earth!
- 537 DUTCHMAN'S TOMATO, best of a large collection. Few seeds available.
- 538 BEAUDESERT BULLOCK'S HEART TOMATO, grows all winter in S.E. Queensland - 30 years in one garden. A few metres isolation is enough.
- 539 NON-HEARTING LETTUCE, from B.O.G.G., central Queensland, originally via Betty Singh.
- Self pollinating, a few metres isolation only.
- 540 JAPANESE PUMPKIN, beaut taste, needs isolation from other *C. Moshata*.
- 541 OAK LEAF LETTUCE, self pollinating, from Mrs Emery, 4501.
- 543 PINE MELON, for jam making.
- 545 PINEAPPLE ROCKMELON, from Tamworth.
- 551 HALLOWEEN PUMPKIN
- 552 PALESTINE BLACK RADISH, arrived with migrants 40 years ago.

When you send seeds back, please give an assessment of such points as taste, cultivation notes, suitability to your area, productivity, disease resistance, and earliness

## Extract from Manual

### ACHOA (*Cyclanthera pedata*)

**Origin:** Central and South America

A luxuriant trailing vine suited to tropical and sub-tropical areas, setting fruit when the days become shorter. Fruits are hollow and taste similar to cucumber but are of a drier texture.

**Seed Production:** The black turtle-shaped seeds can be removed from the fruits easily and should be dried for one week. If achoa fruits are left on the vine, they tend to self-seed the next year, and need thinning out.

A member of Brisbane Organic Growers' Group gave seed of achoa to the group's seed bank, from where it was passed around, eventually featuring in the catalogue of a small seed company.

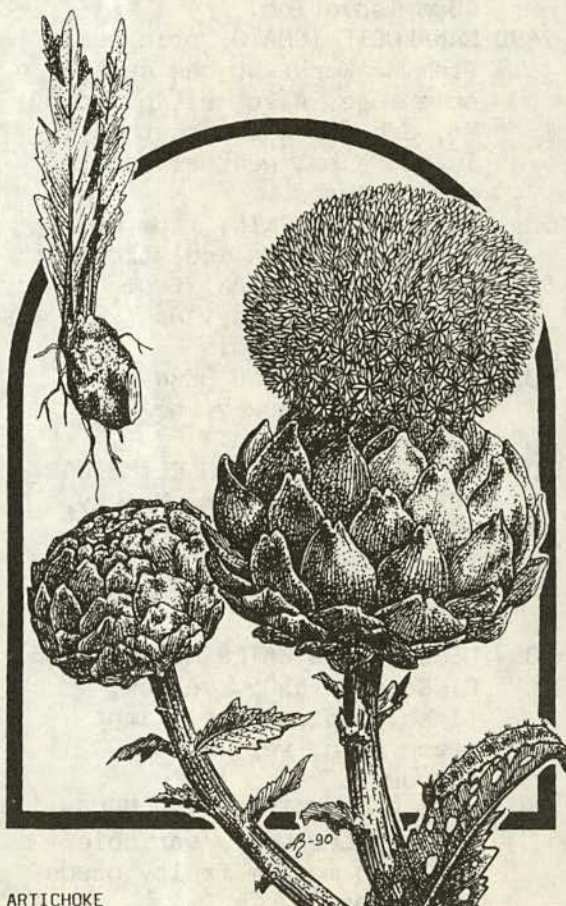
**Uses:** Picked young and quickly cooked in stir fry. They can be stuffed and are reported eaten raw in South East Asia. (Herklots)

### ARTICHOKE (*Cynara scolymus*)

Native to the Mediterranean coastal area, artichokes can be perennial in the right climate. They can be propagated by suckers or by seeds.

**Seed Production:** Large purple flowers form on thick stems. The black seeds are found in the seed case after the thistle down has blown away. A prickly affair.

**Uses:** Steam the flower buds when young and eat the base of each scale dipped in a dressing made of good wine or cider vinegar, mustard and olive



ARTICHOKE



oil. Excellent for liver problems, not recommended for nursing mothers as it slows down lactation. Lowers the urea level of the blood; combats excess acidity, obesity and even rheumatism and bad breath!

#### **AMARANTH** (*Amaranthus species*)

**Origin:** Native to South America, but common to countries as far away as Greece and China. Grain amaranth which has white seeds, was a staple of the Incas. Leaf amaranth has small black seeds.

**Seed Production:** There are many kinds of amaranth including a spiny wild one and they will cross with one another if closer than 400 metres at flowering time. The large flower heads can be very showy especially if they are red; they give thousands of seeds. Harvest when the seed heads are brown, before the seeds fall.

**Viability:** 15,000 seeds to the gramme.

**Uses:** The Greeks pluck it, boil it and throw out the water which contains the leached oxalic acid and the lysine (amino acid). In China and Vietnam the young seedlings are uprooted, washed, chopped and steamed briefly. In Singapore a tall variety is relished for its stems, which are peeled and eaten as asparagus. Bread is made of grain amaranth (*A. hypochondriacus*). In Northern India, leaf amaranth (*A. Cruentus*) is popped and sold as a sweet. High in food value, e.g. *A. gangeticus* is rich in calcium, iron and vitamin A. (Whealey - 'A Garden Seed Inventory')

#### **ARRACACHA** (*Arracacha esculentum*)

Peruvian perennial parsnip. Popular in big cities of South America. (About 10,000 hectares around Sao Paulo in Brazil).

**Propagation:** Dig up the whole plant, eat the bottom roots and the large bole, propagate with the crowns, trimming the larger leaves off first; arracacha rarely goes to seed.

**Uses:** Delicious in all the ways that potato is cooked.

#### **ASPARAGUS** (*Asparagus officinale*)

**Origin:** coastal Eurasia

A perennial plant that is generally propagated by root division in winter when there is no growth visible. It can be raised from seed but this takes 3-5 years before harvest can be made. The most productive green crop per unit area. A stream stabiliser in sandy desert.

To obtain seeds choose a vigorous female, with male nearby, allow five shoots to come up and cull the rest. Let a male go to seed too: the male flowers are yellowish green and the females' tiny and inconspicuous. Following cross pollination by insects, red berries will form on the female plants in autumn. When these are dark red, pick and crush, wash the seed and dry further in the shade. Bees will cross pollinate two varieties, but this is a rare problem.

**Viability:** 3-5 years.

**Varieties:** Early Giant, Mary Washington, Violet of Holland, Connover's Colossal.





**BASIL** (*Ocimum species*)

Some strains are annual while some are biennial. Common to many cultures. Some records give India as its origin, others Arabia. Some bushy types; some dwarf.

**Seed Production:** Gives beautiful white to purple flowers progressively. Has abundant and pungent nectar, so that though self-pollinating, they do cross with other basil due to their attraction to insects. Different varieties should be separated by as much garden space as possible, or bag the head of the basil from which you would like to save seeds before flowers start to open. Either cut stalks or rub hand up them when the seed capsules turn brown and brittle. Dry on a sheet of paper, rub well when the seed capsules are crisp dry. Winnow and sieve. Seeds last six years. 600 seeds to the gramme.

**Where:** Every Greek and Vietnamese city front yard seems to have borders of basil. Some Greeks use it as a border plant along entrance ways so they have advance warning of visitors - a kind of olfactory bell.

**Varieties:** Holy basil - sacred plant of the Gods Krishna and Vishnu for the Hindus of India; Purple basil - "Ram tulsi" in India; Curled or nettle leaf basil - Basilico arriciuto of the Italians and their fine leaf - Basilico minore; Vietnamese - purple calyxes; lettuce and crinkly leaf, and many more.



HAND POLLINATION OF A CUCURBIT

**BASELLA** (*Basella alba & rubra*)

Asian in origin. This twiner grows well in a climate with a wet summer. The small leaved variety is tastier. *Basella alba* is green stemmed and *Basella rubra* is red stemmed. Also known as Ceylonese, and Indian Running Spinach.

Cuttings readily take off. The seeds are in the purple berries. Pick when dry on the plant, in autumn.

**Uses:** The mucilaginous leaves are used in soups and stir fries. It is a safe, mild laxative, very rich in minerals and vitamins.

**BEETROOT** (*Beta vulgaris*)

**Origins:** The round red beet is relatively new, yellow long ones being more common up until this century. They are a native of north Africa and Western Asia, and arrived in the coastal areas of Europe in antiquity.

Collections for gene banks are being made in Sicily, Portugal. They are not harsh-winter hardy but are salt tolerant. In fact some books (e.g. 'FAO Agricultural and Horticultural Seeds 1961') recommend an application of common salt at 50g/sq.m. as well as boron in the form of borax at 3g/sq.m. May be planted in autumn and in cold climates, mulched over in winter.

**Seed Production:** In places where the difference of day length between seasons is not marked, beet may not go to seed at all i.e. far northern Australia. A biennial, it needs overwintering to form seed the second spring. It is cross pollinated by insects and wind. The pollen is very fine and flies long distances. Commercial seed growers isolate 250-500 metres, depending on wind directions and ferocity, from other silver beet sugar beet and fodder beet that is flowering. Few gardeners let these go to flowering stage. Little chance of contamination. More than one plant should be used for seed as beets are self-incompatible, i.e. pollen is needed from another individual. The top and side branches carrying seed balls should have their tips cut off so as to encourage larger ones on the lower parts of the branches. Seeds can be picked individually as they ripen, or the whole stalk cut down and hung in a dry place. The seeds can then be stripped by hand into a garbage bin or something else wide enough. This will give a lot of seed balls which contain several seeds each and which will have to be separated at the time of planting.

**Viability:** 4-5 years.

**Uses:** Not for diabetics.

**Who:** The Italians introduced red beet to the rest of Europe and the French made lots of selections; ask Middle Eastern folk for red ones and look in old German settlements for yellow ones.

**Varieties:** Obelisk, Dewar Dwarf, Covent Garden, Eclipse Dark Red, Flat Egyptian.

**BITTER GOURD** (*Momordica charantia*)

**Origin:** Africa and Asia.

A slender annual climbing to two metres. The fruit looks like a stalactite, and is picked immature for the kitchen, when hard and green.



For seed saving allow the fruit to ripen until it becomes yellow and soft; it will split open dramatically displaying rows of shiny blood red seeds. These should be scooped out and fermented for two days to get rid of the red substance. Underneath, the seeds themselves are beige and hard shelled, and need to be dried before storing. Self seeds, and is often seen on fences long after the Asian tenants have left. High prices are asked for bitter cucumbers in trendy grocery stores.

There are many varieties including a white one; look in Chinese and Vietnamese groceries for seed packets.

**Uses:** Considered a blood cleanser and good for diabetics in India, where it is used a great deal in pickles and curries. The bitter taste becomes addictive, somewhat like olives do. Steam quickly, cover in soya sauce and serve as a condiment. The seeds are a powerful laxative not to be treated lightly.

### **Broad Beans (*Vicia faba*)**

Have been cultivated since prehistoric days in Europe, found in Egyptian tombs. Reached China by the first century A.D.

Rustic varieties grow in the Sahel in poor agricultural lands as tick beans. Nevertheless responds well to moderate compost addition and soil moisture.

**Seed Saving:** Best seeds are on the first formed pods at the base; they are larger than subsequent ongoing pods. They will be chosen from the most vigorous individual plants. Such refined steps cannot be taken on a large scale as the whole plant is combine harvested and threshed.

Broad beans are partly self-pollinated and partly cross-pollinated. Several hundred metres is a fair isolation distance to ensure great purity between different varieties. Dry on a rack for several weeks till a bite on the seed will produce only a little mark. Store in canvas bag. Seed will last three years.

**Uses:** Tea made with flowers will work for some types of migraines. The dry beans ferment vigorously to a very palatable dry wine. Also, one or two crushed dry beans will assist any ferment.

**On the lookout:** Plant Genetic Resources of F.A.O. newsletter mentions that advanced vegetable cultivars showing a great diversity of type and land race are collected in Sicily, Portugal and Cyprus. "Material was mainly collected from the fields where the crop had been grown from seed produced by the farmers themselves. Wide variation was evident in respect of the size and shape of the grains as well as the earliness of the crop. Systematic evaluation may show variation in other characters."

### **BROCCOLI (*Brassica oleracea*)**

Native to western coast of Europe. Developed for market gardening over the last 150 years.

Two types: heading and sprouting. Heading (botrytis group) is seldom grown as it takes a long time to mature, but it is very hardy, and is suitable for areas which are too cold for cauliflowers. Sprouting broccoli (italica group) grows well in warmer Aus-

tralia in winter. In colder climates seedlings may have to be started indoors when grown for seed.

**In the garden:** Annual, cross-pollinated. Individual plants of broccoli are normally self sterile so leave at least two adjacent plants flowering or leave a few side shoots of ones cut for the table to assure seed formation. To have stronger seeds, it is better not to harvest the heads. The broccoli will turn into a tall mass of yellow flowers. Will cross with cabbage, cauliflower, kale, kohlrabi and Brussels sprouts; so one kilometre separation required at flowering time. As soon as it sends up a stalk, it will need support. Pods will form and gradually turn yellow then brown but not all simultaneously. Cut the whole plant before the first ones have matured and hang in a dry place with a large sheet of paper underneath. Seed is then threshed out and dried for a further fortnight until completely dry. Use a screen or sieve to separate chaff and seed.

**Viability:** Up to five years.

**Uses:** Has been adopted readily in Chinese cuisine. Excellent cooked a bit chewy (al dente). Can be doused with a french dressing when still hot and eaten as a cold entree. Reduces blood pressure and is helpful in reducing obesity.

**Where to prospect:** Italians would have some good seed stock.

**What varieties:** There is an old purple strain, and a romanesco type, as well as prolific Chinese flowering varieties.

### **BRUSSELS SPROUTS**

(*Brassica oleracea* variety *gemmifera*)

Developed in western Europe, possibly Belgium. Best grown in a cool temperate climate. In the tropics it would require high altitudes and cool temperatures to produce seeds.

**In the garden:** Biennial and cross-pollinated by insects, not self-fertile, so grow more than one plant for seed. Harvest for the kitchen only the bottom sprouts at the beginning of the season and the top ones at the end so as to leave the middle ones, the best for seed. Flowers in the second year; so in a cold climate, lift and store during winter, reset the following spring. Process as for broccoli. Crosses with all other brassica.

**Viability:** 4-5 years

**Uses:** Good for bleeding gums, catarrh and hardening of the arteries.

**Who has them:** Difficult to find tasty old varieties. This crop was developed only over the last two hundred years with some great improvements made in the late forties.

**Varieties to look for:** Darlington, Dwarf and Tall King of the Market, Dwarf Gem, Laxton, Rear Guard (late var.), Yates Champion.



# Traditional Seeds Gleaned in India and Elsewhere

While we were in India in September 1989, agricultural scientists were reported in the dailies as protesting against the government's new seed policy. This policy has been opening the way for multinational seed corporations to extend further their markets in the country.

The Deccan Herald at the time said, "there is adequate evidence that some foreign hand is working at destabilizing India's agricultural development through this policy adopted at the instance of a few bureaucrats."

Already seed giants have been working in Indian universities and swiftly moving into hybrid seed production and marketing. High yielding varieties (HYV) of rice developed by the International Rice Research Institute, which is supported by the Ford Foundation, have nevertheless produced more rice, but at what price? Firstly, high prices have been paid for agrochemicals; secondly, dreadful environmental and health problems have ensued for the unaware field workers; and thirdly, traditional varieties have been displaced.

In the southern part of India where we stayed, there was a feeling of prosperity on the larger plantations. A hectare of paddy which used to give between 1.4 and two tonnes of rice was producing, with sprays and heavy nitrogen doses, an average of five tonnes and up to ten tonnes under peak conditions.

No one is stupid, least of all Indian farmers. The HYV were attractive and even a lot of quite small farmers went for them. Who

wouldn't? We know now after a few years down the road that the apparent benefit turns sour on the people. On small holdings, peasants cannot afford the recommended amounts of fertilizer and pesticides to get any crop at all. A bag of urea we noted was just about the same price as in Australia but the salary of an agricultural worker is at least fifty times less - a dollar a day for heavy work. Also, most farmers rent land to produce extra food and are working on plantations as day labourers.

In the Chikmagalur district of the Karnataka State, on the Deccan Plateau, new land has been cleared for growing export crops and tractors have been replacing water buffaloes. Parathion, Malathion, Carbofuran, Endrine, etc, have been used extensively to manage crops. Many agricultural workers became redundant and relied more on eating rice paddy crabs (dead or alive) and fish contaminated by agricultural chemicals. Soon these Harijan (untouchables) started developing a disease of the bone joints called Handigodu Syndrome which the National Institute of Nutrition in Hyderabad has established as linked with the contaminated food.

Moving about in the paddy fields, it is easy to recognize the HYV as they are very much shorter than the traditional varieties, and they are uniform. The older varieties are not uniform because they have been selected by countless generations of farmers as they survive year after year of every changing conditions. It is their richness in genes, their variability which makes them attractive to plant breeders.



Much of this diversity has disappeared; some is collected. BUT IS IT IN SAFE HANDS?

Many first world scientists would say that all is under control as gene banks have been collecting in areas of genetic diversity and these

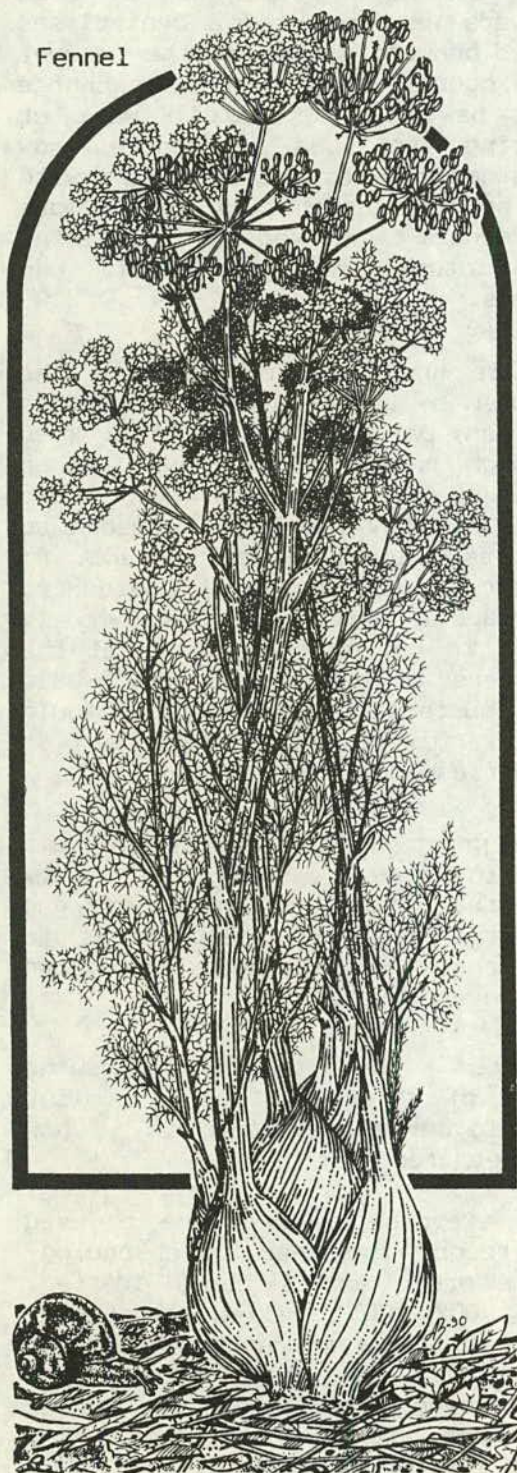
collections are nowadays in safe hands. According to FAO, 90% of all stored resources is held by a few countries, eg, two thirds of the breeding stock of bananas are kept by a single US company, United Brands.

But the important question of who has access to these collections gives largely unsatisfactory answers. Since the socialists came to power in Nicaragua, plant breeders there do not have access to the maize planting material now unavailable in their country, that the Americans collected there twenty years ago. As always they had been paid nothing for the collection. This is typical of the movement of genetic material - third to first world with the latter possessively guarding it. When, through the pressure to use these 'high yielding varieties', genetic material is lost, how can the third world retrieve it?

The international gene banking scene has been much talked about in the media and was described in the New Scientist (29.7.89) as being in turmoil. Government agencies are frantically collecting cultivated varieties and their wild relatives in the dry, arid zones and hot climates, in order to have breeding material suitable to the warming of the globe. Australia has become a focus for international plant breeders and government agencies who have been collecting wild relatives of cultivated crops.

And the final destiny of this genetic material? Increasingly it finishes up in the bio-engineering laboratories of giant food manufacturers.

In our small ways, we can each counteract this trend. Along with other groups which collect traditional folk varieties in their countries, the Seed Savers' Network aims to encourage home food production. And our collection is open to everyone.





# Genetic Resources, Market Gardeners & Local Seed Exchanges

It makes sense to caretake the local strains of our garden varieties by regrowing every year, and backing them up in a local seed bank. There is nothing wrong with having a central seed bank as we have now, but it is best used as a back up for local groups.

Public access gardens displaying what does well in one particular region are needed.

A "display garden" is also a good place to try out non-local-varieties which sometimes perform surprisingly well. Ron and Vicky De Burca from Manning Valley told us at the Annual Seed Gathering in Nimbin last year that they have started a local seed saving group, and we will give them all the support they need.

Gardeners in other regions have expressed their interest in meeting other seed swappers in their region. If you are in the Manning region near Taree, please contact the group care of Ron and Vicky De Burca, Moorall Creek Road, Strathcedar 2429. Ph (065) 505 701

If you are interested in getting to know others in your region just write to us and we will forward your name and address to other local members.

The way genetic resources (the name given to the simple seed we pass on) are usually kept, is in a frozen seed bank, spread over the many continents. They are either state or privately run. If a decrease in fertility shows up during regular testing they are regrown. The public very rarely gets access to them.

For the first four years of Seed Savers we have used a centralised seed banking system as the concept of coordinating a seed exchange was new, and we had to work at making the idea acceptable. Now that more seeds are returning with a better germination rate, more gardeners are feeling confident that they can save their own seeds.

It is now time to reinforce the system by creating display gardens in many parts of the country. When enough seed savers have gained contact with others in their region, they may elect someone to act as a local garden contact. An older, well rounded gardener, perhaps a market gardener who is used to having people stop at the gardens to buy vegetables, would be suitable. Someone who would enjoy mixing with the not so experienced gardeners.

The point of the operation would be to grow, display, try out, caretake, sell or swap seeds and other planting material to gardeners who believe home grown seeds are best.

Besides the caretaking/growing side of things, a resources list should be maintained. This is how we keep records:

Two exercise books - one is used to record the seed in chronological order as it comes in (eg. 001, 002, 003) called the accession book (we are up to number 545 now); and the other records the seed sample by type, i.e. beans together, tomatoes together, etc, with their code numbers.



In the accession book we record all relevant details such as name and address of sender and history of the particular plant, so that we know the degree of interest, estimated number of seed sent and year of harvest. Begin a fresh page for each new vegetable.

The 'type' book acts as a cross reference, listing the kind of vegetable with a date of entry and code number, name of sender along with their address and post code (post code may not be relevant to a local group). This book is used when someone writes or calls in

for a particular need. It gives the name of all the varieties in stock at one glance. It is also recorded when a particular variety of seed has run out.

We also have a little card stored with the seed sample, on which is recorded the name and address of seed recipients along with the date of postage. So we know who caretakes what.

For each subscriber there is a card with name, address, profession and a list of seed received and seed despatched, with also a record of subscription fees.

---

## Requests

Please write direct to these people if you can answer their requests.

Fred Eder,  
Box 58, Bonbulk 3793  
*Looking for Brownell Potatoes.*  
Also have you any wheat for a cooler climate, along with cultivation instructions, and any information on lentils.

Vicki Bailey,  
Box 90, Mt. Isa 4825.  
*Request Golden Nasturtium.*

Iris Underhill,  
1/18 Price St, Melrose Park 5039.  
*I have been looking for corms of a miniature white gladioli called The Bride.*

Perle Treweek,  
'Glenrowan', 42-44 Westley St,  
Carrum, Victoria 3197.  
*Is it possible that someone in your very welcome group may have seeds of the really old fashioned Granny's Bonnet, not the hybrids, have a dear friend who would love them.*

Lorna Moore,  
'Weebogie', Emmaville 2371.  
*Could you help me locate a variety of climbing bean which my family grew for years, unfortunately lost about 10 years ago. We lived in the Armidale area in 1940 and my father was given these pure white seeds, approx. 3/4" long, flattish and inclined to be bumpy, that is, not smooth and rounded like ordinary bean seeds. The vines were very robust and vigorous and the flowers a white flushed pale bluish grey. The highlight of this climber was its 12" long pods, roughly the size and shape of a foot rule, only about 1/4" thick, some pods growing even bigger as they aged. Light green in colour they were finely textured and stringless, tender and sweet to eat. We called them 'poor man's beans' as 3 or 4 provided ample greens for our large family. I know these beans are not the variety known as Giants of Stuttgart, nor are they Snake Beans from P. New Guinea.*

Ed's note: sounds like a runner bean.



G.D. Saxelby,  
MS 264, Bundaberg Qld. 4670  
*I'm trying to locate:  
Buffalo Gourd - Cucurbita  
Foetisissima HBK.  
Lettuce - Red Sails  
Pumpkin - Uchiiki Kuri  
Tomato - Caro Red*

Irma Dixen  
Wombats, Nimmitabel 2631.  
*Am making a second request  
for Russet Apple. Our first  
request was answered, but  
unfortunately the letter was  
mislaidd and we were unable to  
follow up the offer.*

Cecil A Wall,  
PO Box 9, Margate Qld 4019  
*Would like to find some Lord  
Howe Island Onions and the  
old time Cherry Tomato.*

Jeff Corbett,  
82 Janet St, Merewether 2291  
*Would like Grosse Lisse seeds  
acclimatised to Hunter Valley  
or similar area.*

Pyotr Patrushev,  
8/66 Roscoe St, Bondi Beach 2026  
*Would like seeds of Peganum  
harmala - mountain rue.*

Mrs. D. Evans,  
25 Alexandra Rd, Ringwood East 3135.  
*request for a few sweet  
potatoes, not the pink  
variety, but the old sweet  
potato which I cannot buy  
here in Victoria.*

Ed's note: advise local exchange  
only because of possible regional  
quarantine.

Jeff Corbett,  
82 Janet St, Merewether 2291.  
*would like Grosse Lisse seeds  
acclimatised to Hunter Valley  
or similar area.*

Shirley Gould,  
Gondwana Sanctuary,  
Preston's Lane, Tyagarah 2481.  
*I am particularly keen to re-  
discover an edible gourd  
which my mother grew in  
Sydney 50 years ago. She grew  
it on a chicken wire trellis.  
It had fruit as spherical as  
a small orange. It was a  
slightly mottled green, and  
it hardened into an ornamental  
gourd eventually. We ate them  
steamed. It had an interior  
like a fibrous zucchini and  
the seeds were like sweetcorn.*

---

## Eating New Foods

Arthur Weal's long experience in Papua New Guinea gave him an appreciation of foods new to him. This is what he writes about that:

'Keeping an open mind when trying a new food for the first time can have the rewards of a greater diversity of food in your garden and on your plate.

From my own experience of buying local foods in markets in Papua New Guinea, I would say the first time you try a new food, it is often bland or has a disagreeable texture. However if you can find a book or a person that tells you the finer

points of the fruit or vegetable, and how it is traditionally prepared, your understanding will be broadened. The next time you try it, its taste will have improved considerably.

By the fifth time, you will probably begin to crave that food in preference to the days-old vegetables and fruits from the greengrocer, often eaten today.

As your experience with new foods grows you are then ready to broaden your horizons and experiment with foods collected from migrant neighbours and local wild foods without the guidance of a book reference.



## GUIDELINES TO OFFER SEED IN THE SPRING NEWSLETTER

We would like to encourage as many gardeners as possible to offer in the spring newsletter. Here are some considerations:-

1. You do not need to have rare varieties.

Even if you have saved seeds from a plant that you consider common, e.g. a local rice marrow, other members will be pleased to obtain untreated seed from a non-commercial source. However you should have been saving seeds that you bought commercially for a number of years before you offer them. This is to ensure that they have had a chance to adapt to your local conditions.

2. You do not need to have great quantities of seed.

It is okay to start off small. If you do not have much, or do not expect to have much, you can stipulate Limited Quantity. This means your seeds are only available to people who are making an offer in the spring newsletter. A couple of dozen fresh seeds is all that is necessary in a seed packet, except for corn and sunflowers which need at least 100 seeds to maintain the variety.

3. You do not need to be filling seed requests all year.

You may choose to offer seeds for a restricted length of time e.g. September to December.

4. You should not have any extra cost.

Someone who requests seeds from you must send a self-addressed stamped envelope and \* two 41c stamps for small seeds \* three 41c stamps for large seeds or \* five 41c stamps for tubers, cuttings, etc. OR work on an exchange basis. For a rare tuber or plant, make up your own price.

### OFFERING FORM (to copy)

for those wishing to offer plants in the Spring Newsletter  
PLEASE SEND IN BY JULY 31ST

YOUR NAME:

ADDRESS:

SEED, CUTTING, TUBER OFFERED

1. Common Name:
2. Origin: who had it before you? For how long? etc.
3. Description: what is good about the plant? Any particular cultivation notes e.g. good for a short growing season
4. Limited Quantity:       yes                       no  
(i.e. available only to other people offering in the newsletter)
5. Available for a restricted length of time:   which months?

DEADLINE JULY 31ST

WE'D BE PLEASED TO HAVE ANY OF THESE SEEDS HERE AT THE SEED BANK



# Can Anyone?

Over the years we have had many good volunteer office workers to help in the running of SSN here in Nimbin. Their numbers and commitment fluctuate. Some helpers come in for just a few weeks in between jobs. So, yes, it is possible to recruit volunteers who believe their non-paid work is useful to society at large, for now and for posterity.

Last year, Aine managed the Seed Savers office and got the work load done with local volunteers. Upon our return from Europe Aine left us to earn her living, get a nursery going, build a house, etc.

Besides accounting, answering letters, receiving and sending seeds there are a lot of other things to do such as:

- computerising information
- fund raising amongst corporate and local businesses
- updating storage and seed viability testing
- continuous media campaigning
- establishing Seed International
- Keeping Seed Aid moving
- and more

We feel that we have started the ball rolling and now the Trust structure is ready to accept more directors to learn the jobs, make decisions and carry them out.

We feel that after years of establishing a permaculture property, growing our food and teaching part time, we would like to go back into full time teaching of Permaculture as an environmental science, not with the Department of Education, but with the Seed Savers Trust, issuing Permaculture



Design Certificates and Diplomas, both here and overseas, which will include:

- house garden/farm design
- Aquaculture & watering system
- safe pest management
- appropriate technologies
- design for human settlement
- bushfire-safe design
- orchards and forest
- animal forage systems
- managing natural plant genetic resources

Also, more and more, we are having to travel long distances to consult in permaculture farm design, leaving us with less time for running Seed Savers.

We discovered when visiting France last year, that there is a demand for organising and teaching permaculture courses in Europe; and so we will be making more frequent visits to this part of the world.

We hope to find a dedicated group of Australians to take over the administration work of Seed Savers. It would not be necessary for the office to remain here in Nimbin, in fact it may benefit from being near a large centre where volunteer help would be more abundant.

Our most skilful and enthusiastic helpers have been middle aged ladies with grown up families, looking for a stimulating project in which to become involved.

Write and tell us who you are, and why you think Seed Savers would prosper in your hands and in your region, and with your friends.



## SUBSCRIPTIONS

We have been indulgent, even to the point of being lax, with people who are overdue in their payments. We have kept subscribers who pay for one year an extra six to twelve months on our mailing list.

This has meant in the most extreme case, that someone who joined, say in December 1988, received an '88 Newsletter, then last year's two issues and is about to receive another bulletin - four issues in total. Mostly, people have received three issues before we delete them for not paying, the last one being by way of a reminder.

In order to counteract this extra expense, now when people join, their due date will be one year from the date of the issue they first receive, e.g. someone joining in December will be due the following August, when the newsletter comes out.

We urge you to renew as Seed Savers needs your continuous support to keep looking after the good garden seed of Australia. Collecting varieties from Australia's own backyard is not a priority for the government, so the public will have to go on financing its maintenance.

### RATES

We have to ask each of you for an extra effort. Subscriptions are going up by 50%.

Annual subscription	\$15.00
Those who offer seed through the newsletter, or send seed back	\$ 7.50
Old age pensioners	\$ 3.00
Supportive sub. remains at	\$30.00
Associate sub. remains at	\$100.00
Life subscribers remains at	\$300.00

All the people involved with the running of the office receive no salary and donate their time and often their resources.



## LIFE MEMBERS

**FOUNDATION MEMBERS:** Bill Mollison, Sally Smith, Neil Walker, Carmelo Casella, Jenni Edgerly and friends, A.J. Whyte, Frances Durdin, Susan & Jonathan Banks, Mrs. B. R. Clapp and Irma Dixon have donated \$300 for the long term goals of this project. We are offering Ann Schilmoller an honorary life membership for arranging the legal set-up for Seed Savers; and Aine one for taking ultimate responsibility in our absence last year.

**ASSOCIATE MEMBERS:** Julian Bamping, Andrew Jeeves, Homeland Foundation, Michael Self, Jacqui Fithall, Frederico, Edna Kiss, Fay Roth, Dr. M. Harris, Louise Cavanough, Jim Campbell, Zimbabwe Institute of Permaculture, Sally-Anne Daikis & Chris Wisbey and Alf Finch have given \$100 towards the better running of the network. To Jenni Jenkins, Jacquie Wright, and Vivienne Duncan we offer an honorary associate membership for their voluntary work last year.

THEIR GENEROSITY AND FORESIGHT IS APPRECIATED



## RENEWALS

See inside the back cover for subscription details.

Please note that we have made a reduction to seven dollars fifty for people who offer in the Spring Newsletter. Naturally this is to encourage you to make a seed offer!

The form for making out your offer is on page 21

DEADLINE JULY 31st

The address label has either a date or a word next to your name. This to indicate when your subscription is due e.g.

12/89

7/90

comp /90

Life

means you were due to pay last December

means you will be due to pay in July this year

means we are sending you complimentary copies this year

means you are a foundation member



Gloria Constine  
Nimbin News  
Nimbin P.O.  
2480

*exchange?*

# The Seed Savers' Network

P.O. BOX 105, NIMBIN, NSW 2480.