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Attention Singers! Attention Drum Groups USDA Funds \$28,400 to Equip Wadsworth Community Center Nevada Arts Council Funding Calendar Fewer Screens, More "Free-Range Children" Leaving Cloister of Dusty Offices, Young Archivists Meet Like Minds Seeding Strong Communities Tarahumara Tales Zabarte Appeals Portion of Hicksville Cemetery dedicated to Native Americans in the area

Attention Singers! Attention Drum Groups!

Are you the next voice of McDonalds?

Record yourself singing any soneg in any languge (no longer than 3 minutes in length and 200 MB max if digital).

Be creative and have fun! Your video will be judged by your singing ability, creativity and your on-camera stage presence.

Everyone who enters has a chace to win prizes. A NATIONAL store number from your local McD is required for entry.

ENTRIES MUST BE SUBMITTED BY JULY 31, 2013 AT

USDA Funds \$28,400 to Equip Wadsworth Community Center

(*CARSON CITY-April 29, 2013*)-- The United States Department of Agriculture (USDA) remains focused on carrying out its mission, despite a time of significant budget uncertainty. Today As announcement is one part of the Department As efforts to strengthen the rural economy.

USDA Rural Development (RD) recently announced funding for the Pyramid Lake Tribe to purchase kitchen and meeting room equipment for the recently constructed Wadsworth Community Center. On April 17, Tribal Chairman Elwood Lowery and RD State Director Sarah Adler jointly announced a \$15,600 grant and a \$12,800 direct loan during a Strike Force Initiative meeting between USDA and tribal members. The funds will support the Tribe As purchase of furniture and commercial kitchen equipment for the new community center.

Tribal Chairman Elwood Lowery, Tribal Vice Chair Terrence James, Tribal Administrator Della John, tribal staff, and USDA leadership and staff from the Farm Service Agency, the Natural Resources Conservation Service, the Risk Management Agency, Food and Nutrition Service, and Rural Development participated in the meeting. Over 40 USDA and tribal staff members met to

discuss conservation and agriculture programs, as well as business development, infrastructure and food systems.

Tribal Administrator Della Johns called the meeting Ahistoric, A saying that this was only the second time in the Tribe As history that a joint meeting of this magnitude with the federal government had occurred. In depth discussions occurred regarding agriculture, conservation, food security, tribal business enterprises, and community, youth and cultural resource needs and opportunities. A follow-up workshop with business enterprises and business and economic development partners is anticipated.

The meeting was initiated as part of the national Strike Force for Rural Growth and Opportunity initiative developed by USDA. The goal of USDA As Strike Force is to work collaboratively to provide intensive care for communities that suffer from high poverty. USDA joins together with communities in these areas to build opportunity for their citizens. USDA leadership and staff partner with local organizations and civic leaders, providing them with technical support and assistance to help them successfully apply for USDA programs.

Since 2010, USDA has piloted the Strike Force initiative in six states A Georgia, Arkansas, Mississippi, Colorado, New Mexico and Nevada. In these states, USDA has already partnered with

more than 400 community based organizations. Recently, USDA added the Dakotas, the Carolinas, Alabama, Alaska, Arizona, Texas, Utah and Virginia.

USDA has made a concerted effort to deliver results for the American people, even as USDA implements sequestration in the across-the-board budget reductions mandated under terms of the Budget Control Act. USDA has already undertaken historic efforts since 2009 to save more than \$700 million in taxpayer funds through targeted, common-sense budget reductions. These reductions have put USDA in a better position to carry out its mission, while implementing sequester budget reductions in a fair manner that causes as little disruption as possible.

USDA is an equal opportunity lender, provider and employer. To file a complaint of discrimination, write: USDA, Office of the Assistant Secretary for Civil Rights, Office of Adjudication, 1400 Independence Ave., SW, Washington, DC 20250-9410 or call (866) 632-9992 (Toll-free Customer Service), (800) 877-8339 (Local or Federal relay), (866) 377-8642 (Relay

Pyramid Lake, Nevada (1867) By: Timothy O' Sullivan Item #: 2687867

Nevada Arts Council Funding Calendar

FY13 - FY14 Rolling Grant Deadlines 5:00 p.m. PST via <u>GOTM</u>

Artist Residency Express Grants (AREx)

GO[™] Submission Deadline: A minimum of 45 days prior to the planned residency.

Folklife Opportunity Grants (FOG)

GO[™] Submission Deadline: A minimum of 45 days prior to the planned residency.

Nevada Circuit Riders Grants (NCR)

Available on a first-come, first-served basis throughout the year while funds are available.

Professional Development Grants (PDG)

GO[™] Submission Deadline: At least one month prior the activity for which funds are requested, unless authorized by Nevada Arts Council.

FY14 Grant Deadlines 5:00 p.m. PST via <u>GO™</u>

Jackpot Grants - Quarterly

-Q1 Projects occurring July 1-September 30, 2013: GO[™] Submission Deadline: May 15, 2013

-Q2 Projects occurring October 1-December 31, 2013: GO[™] Submission Deadline: August 15, 2013

-Q3 Projects occurring January 1, 2014-March 31, 2014: GO[™] Submission Deadline: November 15, 2013

Fewer Screens, More "Free-Range Children"

Mark Scheerer, Public News Service-NV

(04/29/13) LAS VEGAS, Nev. - Today is the first day of <u>Screen-Free Week</u>, an annual effort by children's advocates to free kids from the grip of electronic devices - if only for a few days. Started in 1996 as "TV-Turnoff," it is now hosted by the Boston-based Campaign for Commercial Free Childhood (CCFC) and promoted by hundreds of groups around the country.

The idea behind Screen-Free Week is to get kids' noses out of Nintendos, Play Stations, smart phones, tablets and TVs and encourage them to read, explore nature and/or spend time with friends and family.

Dr. Susan Linn, CCFC director, said when her group took over hosting TV-Turnoff three years ago, they changed the name because TV was not the only "bad guy" anymore.

"It's not even that screens are necessarily 'bad guys' - except for babies," she explained, "but it's just that there's too much of them in our lives, and way too much of them in children's lives, and it's important to take a break."

Adults are also encouraged to take the pledge to swear off TV or DVDs for a week and only use the computer if it is required for work.

The CCFC said some studies show that, on average, preschoolers spend 32 hours a week enthralled by screened entertainment.

And a child shall lead the way...



Toni Riedel, director of communications, Early Years Institute, said kids should just go outside and play.

"When we were young, we were outside playing. We were what's called 'free-range children.' Today, kids are tied to screens. We're in such a technology-oriented society," she said.

Riedel stressed that for children from birth to at least age 2, every week should be screen-free.

"The American Academy of Pediatrics recommends for children under 2, no screen media, no television," Riedel said.

When families are out with restless children at restaurants and other public places, Linn said, their parents too often shove mobile screens in their faces.

"They could bring books, or they could bring crayons," she suggested. "These little things will occupy the kids if it's really too hard for them to sit for long periods of time."

To take the pledge, and to get more information and materials, parents are urged to do an Internet search for "Screen-Free Week." Yes, they will have to use a screen one more time, but they - and

their children - may be better off for it.

Leaving Cloister of Dusty Offices, Young Archivists Meet Like Minds

By ALISON LEIGH COWAN NYT 4.29.13

Caring for Albert Einstein's childhood teacup or Meyer Lansky's marriage certificate, archivists in New York are assuming a higher profile and doing more networking. Video: Archiving in the Digital Era

Seeding Strong Communities

Sharing seeds is a vital part of our seed conservation mission. Three times a year, NS/S donates free seed through <u>Community Seed Grants</u> to eligible groups working on educational, food security, and community development projects in the Greater Southwest. In 2012, we issued 56 grants to outstanding organizations doing important work in our regoin.

The deadline for the next Community Seed Grant round is May 3. If you wou

Tarahumara Tales

Native Seeds/SEARCH has been involved with the Tarahumara peoples of Mexico's Sierra Madre since 1990, helping with various projects and providing support to keep their seed culture and farming traditions alive.

NS/S Farm Manager **Evan Sofro** has journeyed to the villages of these vibrant people several times in the last six months to find out how we can continue to support them in times of drought and dire circumstances. At the next NS/S Salon, Evan will share moving stories from his travels and offer ideas on the next steps we can all take to help.

Monday, May 20 6 - 8 pm Free

Location: NS/S Conservation Center 3584 E. River Road, just east of the Alvernon intersection opposite the Waldorf school. Look for our marquee sign.ld like to apply, <u>visit our website</u> for full details.

Per a recent Journal, am posting a partial list, in this instance, about beans, of traditional seeds reflecting the indigenous heritage of this continent......resources as individuals and communities seek to become food sufficient and to reverse the vagaries and diseases that are a result of eating improper food for their physilogy. sdc

Common Bean Phaseolus vulgaris \$2.95

Common beans are a diverse and important crop to Native American farmers throughout the Southwest. They are eaten young as green beans or dried and shelled. Plants can be bush, semi-pole, or pole. Approx. 15g/50 seeds per packet.

Culture: Beans need warm soil for best germination. Plant seeds in spring or summer about 1" deep and 6" apart. If beans need a trellis, try intercropping them with corn or sorghum.

Seedsaving: An annual that is generally self-pollinating, but can cross with other plants. Dried pods can be harvested throughout the growing season, or harvest whole plants. Separate varieties by 10 yards (9 meters).

Bean Phaseolus spp.

Native to the New World, beans are a traditional protein complement to corn, rich in minerals, with a variety of tastes and colors. Members of the legume family, beans fix nitrogen from the air if certain nitrogen-fixing bacteria are present in the soil. Beans also contain soluble fiber helpful in controlling cholesterol and diabetes.

Four Corners Gold Rounded gold bean from the Four Corners Region.

Early-maturing, with excellent green beans, and a non-vigorous climbing (pole) habit. Ancient bean used in honoring the Winter Solstice.

Hopi Black Small, rounded, black pole bean, dry or runoff-farmed by Hopi farmers. Can be used for dye. Produces dark lilac flowers and purple mature pods. Early-maturing, prefers monsoon rains.

Hopi Black Pinto Striking black and white/beige pinto. Dry farmed in Hopi fields of northeastern Arizona. Earlymaturing bushy-pole beans with colorful mottled pods. Produces white or lavendar flowers. High-yielding and very popular!

Hopi Pink High-yielding, medium-large pink beans collected from dry-farm fields near Hotevilla. Early-maturing, good as a green bean. White flowers.

Hopi Yellow "Sikya mori." Large bronze seeds, common in Hopi country, may be dry farmed or irrigated. Highyielding pole type, delicious as a green bean. White flowers.

O'odham Pink "S-wegi mu:n." A pink bean from the desert borderlands of Sonora and Arizona. Fast growing, the plants will sprawl and produce in early spring or late fall in the low desert. Delicious and creamy-textured when cooked. White flowers.

O'odham Vayos Mixed gold and light-tan beans with a sweet, mild flavor and creamy texture. Early-maturing. Good as a green bean. White flowers.

Tarahumara Ojo de Cabra "Goat's eye." High-yielding pole bean producing large seeds with diversely-colored dark stripes over a speckled light background. Occasional red, pinto or gold beans mixed in. Plants produce

purple-striped pods. A sweet, mild staple of the Sierra Madre.

Tarahumara Purple Medium-high yielding pole bean with gorgeous, large, shiny, deep-purple seeds. Sweet taste, smooth texture. From central (mountainous) and eastern (high mesa) Tarahumara country in Chihuahua.

Yoeme Purple String A prolific pole bean that can be eaten green or as shelled. Seeds are purple on beige. Plants are heat tolerant. Very productive and very popular!

Lima Bean Phaseolus lunatus

Growing as perennial vines in their native tropical environment, lima beans are broad, flat beans eaten green or dried. Plants are tolerant of salt and alkaline soils. Approx. 20g/25 seeds per packet.

Culture: Plant in spring or with summer rains, 1 inch deep and 6 inches apart or in basins. These long season plants will produce until frost, although production slows in the hot dry months. Trellis vines, or allow room to sprawl.

Seedsaving: This annual is mainly self-pollinating. Varieties should be separated by 40 yds (36 m). Dried pods can be harvested throughout the growing season, or harvest whole plants.

Hopi Gray "Maasi hatiko." The light beige beans can be plain or mottled with black. The seeds are sometimes sprouted and used in ceremonies. May have good resistance to Mexican Bean Beetle.

Hopi Red "Pala hatiko." Selected by the late Hopi artist Fred Kabotie, these limas are prolific in the low desert. Tasty and meaty, the beans are solid red, or may be streaked with black.

Hopi Yellow "Sikya hatiko." Seeds vary from deep yellow to dark orange with black mottling. During Spring ceremonies, the seeds are sprouted, attached to katsina dolls, rattles, and bows and given to children. Sprouts are then chopped, boiled and cooked in soup for feasting.

Pima Beige Originally collected from the Gila River Indian Community in Arizona. The light beige beans can be plain or mottled with black. Very drought-and heat-tolerant.

Pima Orange Wonderfully orange-colored beans with black mottling. A gem from the Gila River Indian Community in Arizona. Very drought- and heat-tolerant. A staff favorite!

Runner Bean Phaseolus coccineus

Large and showy flowers make this an attractive garden plant. The large pods can be eaten as green beans or you can use the beans dried. Heat sensitive; not recommended for low desert.

Culture: Plant 1 inch deep and 6 inches apart in the spring after danger of frost is past. Plants can be bush or produce long vines which need to be trellised. Flowers may drop with no pod set if daytime temperatures are too high.

Seedsaving: An annual that is insect pollinated, so varieties will cross. Harvest dried pods throughout the growing season.

Aztec White White-flowered variety that produces giant white seeds. The fastest-maturing runner bean at the Conservation Farm (4,000').

Tarahumara Bordal Large white beans from the remote Tarahumara community of Otachique in Chihuahua.

Tepary Bean Phaseolus acutifolius \$2.95

Cultivated in the Southwest for millenia, teparies mature quickly and are tolerant of the low desert heat, drought and alkaline soils.

Culture: Plant seeds 1/2 inch deep and 4 inches apart with the summer rains. If rains are sparse, irrigate when the plants look stressed. Teparies do not tolerate overwatering.

Seedsaving: A self-pollinating annual. Harvest pods as they dry. Be careful: mature pods will pop open and drop seeds if left on the plant. An alternative is to harvest the whole plants when pods are turning brown, allow them to dry on a sheet, then thresh and winnow seeds.

Big Fields White From the Tohono O'odham village of Big Fields where an O'odham farmer maintained this white variety for years, but it is rarely found under cultivation anymore.

Black A rare black tepary selected from white teparies purchased many years ago in a Tucson Mexican market. Similar to a historic Tohono O'odham and Yuma variety.

Blue Speckled Unique and beautiful tan beans with navy blue speckles. From highland areas of southern Mexico, this variety is a Mayan folkrace. Does not tolerate low desert heat, but is otherwise prolific. Delicious — a staff favorite.

Cocopah Brown Early-maturing, medium-sized, flattened orange-tan and orange-speckled beans originating from along the lower Colorado River in Sonora.

Sacaton Brown "S'oam bawi." Medium-sized orange-tan seeds. Early-maturing. Commercially cultivated by the Gila River Pima near Sacaton, Arizona.

Tohono O'odham White O'odham legend says the Milky Way is made up of white tepary beans scattered across the sky. Early-maturing white beans from the Tohono O'odham Reservation in southern Arizona. Smooth, rich flavor. The favored tepary by many Native families.

Bean Common Mosaic Virus

Bean Common Mosaic Virus (BCMV) is a plant disease that can affect all New World beans (Phaseolusspp.), including common beans, tepary beans, lima beans, and scarlet runner beans. It is not harmful to humans or other animals, but can cause decreased yield or death in beans.

Tepary beans may be "carriers" of BCMV, as they tolerate the disease with only minor symptoms if grown in arid regions. Because teparies may carry BCMV, do not grow teparies near other species of beans that are more susceptible to the virus — especially those to be saved for seed.

Signs of the virus include stunted plants, downward curling and puckering of leaves, and yellow-green mottling of leaves.

BCMV is a seed-borne disease, and seeds saved from infected plants can pass the virus on to future crops. Healthy plants can be infected by aphids spreading the virus from diseased to healthy plants, by infected leaves touching healthy ones, or by gardeners handling healthy plants after working with diseased plants. Diseased plants should be carefully rogued (removed) and discarded.

Much more information available at www.nativeseeds.org

Hopi Learning Adventure Tour

Seeds of Hopi Art and Culture: A Learning Adventure with Mark Bahti May 6 – 10, 2013

Picture in your mind soaring, scarlet mesas crowned by ancient multi-story adobe villages. Listen to the wind rustling through rows of blue, red, and yellow corn growing in traditional gardens scraped from the dry earth. There is so much more to the lives of the Hopi people than katsina dolls, earthen pueblo villages, distinctive pottery and jewelry, and even the awesome beauty of the land in which they live. Theirs is a culture that has endured change with impressive success for more than a millennium, a tradition of values rooted in the land. Are you ready to venture back in time to this storied and beautiful place?

Join us for an exceptional 5-day journey into the captivating culture of the Hopi people hosted by Piet and Mary Van de Mark of Baja's Frontier Tours and guided by noted author, scholar, and second-generation Indian art dealer Mark Bahti. On this unforgettable adventure, we will visit the mesas of the Colorado Plateau in Northern Arizona to explore ancient villages, shops, and homes and learn directly from the Hopi. Discover ancient petroglyph sites, savor traditional foods, learn about Hopi farming methods (and their incredible seed diversity!), watch world-class artisans at work, and much more.

Price: \$1895 for double occupancy. Single supplement \$280.

Limited to just 19 participants, the cost includes scenic and comfortable round-trip travel, pleasant accommodations, meals, and fascinating experiences to last a lifetime. Part of the proceeds of this tour benefit Native Seeds/SEARCH. Co-sponsored by Tohono Chul Park.

For full information or <u>to register</u> please visit the Baja's Frontier Tours website (<u>www.bajasfrontiertours.com</u>). You may also call Piet and Mary at (520) 887-2340 or send an email to <u>piet@bajafrontiertours.com</u>.

From Mr. Ian Zabarte : Please visit my non-profit websites and consider supporting our work by donating CASH!

www.poohabah.org

www.dbgnewe.org

Note the internet resources below that are related to my work on nuclear issues:

http://digital.library.unlv.edu/ntsohp/

http://www.clarkcountynv.gov/Depts/comprehensive_planning/nuclear_waste/Pages/ VideoLibrary.aspx

Portion of Hicksville Cemetery dedicated to Native Americans in the area By Ross Farrow/News-Sentinel Staff Writer April 28, 2013

(pic: John Janes, a friend of the Blue family, puts some white sage around the plaque in honor of Aleck Blue at Hicksville Cemetery north of Galt on Sunday, April 28, 2013. Blue was a Miwok and Maidu Indian in the area. Janes led a chanted blessing.)

It took several years, but Miwok and Maidu Indian descendants and those from the Wilton Rancheria now have more space at Hicksville Cemetery in which they can be buried.

The Galt-Arno Cemetery District, which owns Hicksville Cemetery on Arno Road, when dedicated part of the graveyard to the late Aleck Blue, who was known as a healer and medicine man who spoke many Indian languages and served as an interpreter for various Native American tribes, according to Lisa Jimenez, an Elk Grove resident who is chairwoman of the Blue, Brown and Taylor families.

During a Sunday morning dedication at the cemetery, manager Tim Mrozinski announced that five rows of graves would be dedicated to Native American. Mrozinski, assistant manager Tracy Ricci and board members studied who was buried at Hicksville Cemetery. Some graves are unmarked, and other remains turned out not being Native American, Mrozinski said.

Family friend John James, from the Yosemite area, said during the dedication, "Death is what we call a new beginning. By making this possible to the Indian people, it brings us closer to our Creator."

In addition to several members of Native American families, cemetery board members Guy Rutter and Frederick Goethel participated in the dedication along with Sacramento County Supervisor Don Nottoli.

Contact reporter Ross Farrow at <u>rossf@lodinews.com</u>.