

A publication of the Ujamaa Cooperative Farming Alliance

# SEED CULTURE

We are living the dream...collectively!

Quarterly

Volume 2, Issue 3 Fall 2025

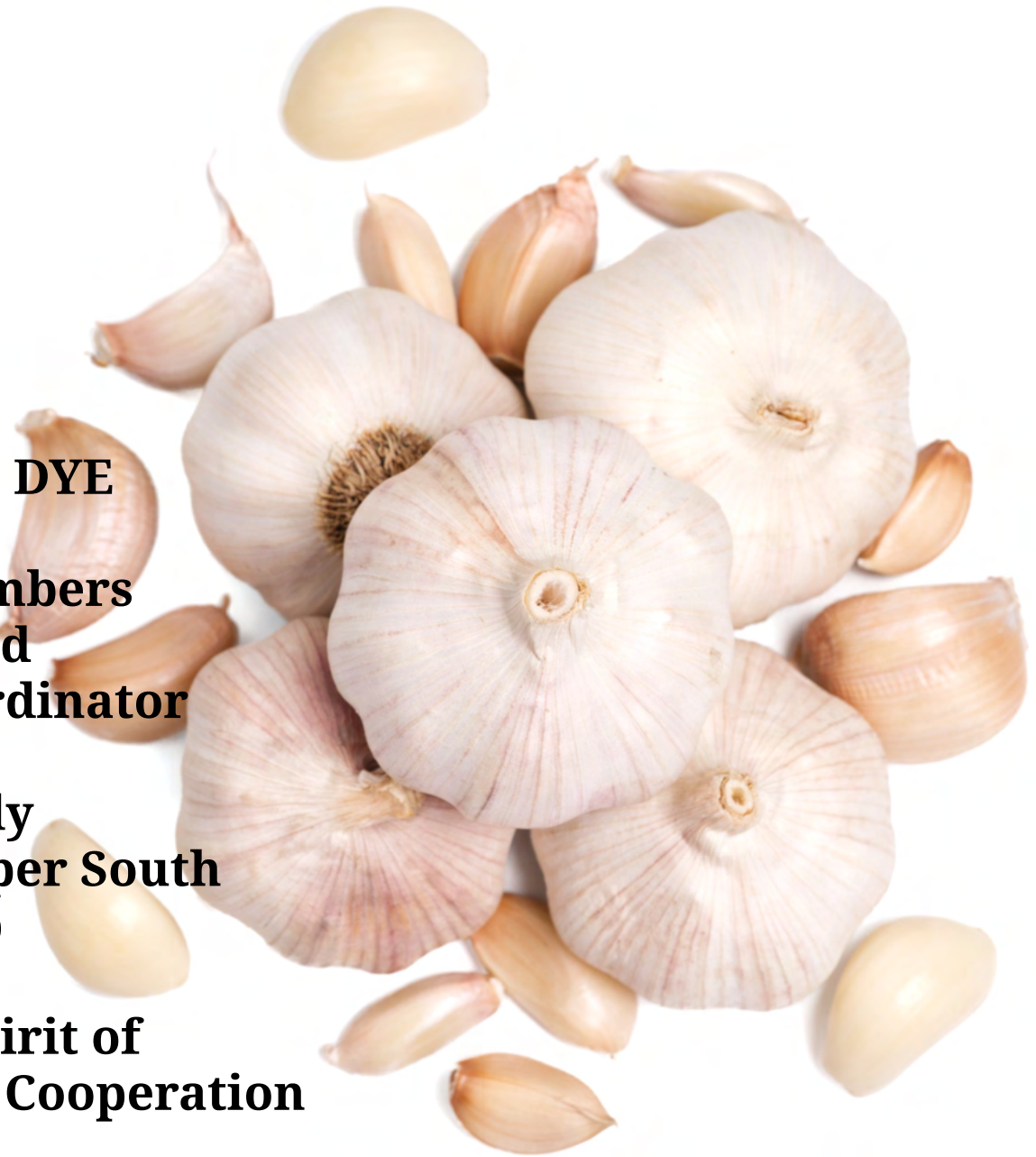
**INDIGO  
A LIVING DYE**

**Dail Chambers  
UCFA Seed  
Hub Coordinator**

**Life Lately  
UCFA Upper South  
Seed Hub**

**In The Spirit of  
Care and Cooperation**

**The Grand Garlic  
In so many ways...**



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# Grounded

By Bonnetta Adeeb

**“We have remained grounded  
in the work of our ancestors.”**



Greetings my dear Ujamaa family and seed lovers everywhere,

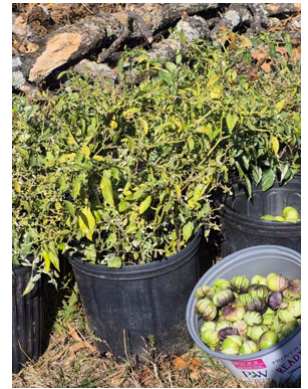
These days seem to be full of fear and misunderstanding. We, however, have taken another path. We plunge toward hope and a brighter future. How can a planter of seeds not believe in the bounty that lies ahead? As I walk through the field looking at vining luffa, thriving tomatillos, and Cuban oregano, my dreams are actualized. In winter, we planned for the harvest that is just now manifesting. Like our ancestors before us, we harvest crops and save and dry the seeds in anticipation of delicious pesto, salsa verde, chow chow and “bissop” (sorrel) to come.

Unlike so many, we have remained grounded in the work of our ancestors. Now I see the sorghum ripening, and I thirst for the sweet juice and syrup for my buckwheat pancakes this winter. Are you excited about the corn you grew and the grits you’ll make? What about canning? Our canning workshop in September was right on time for a lot of new growers. I hear so many complaints about the tons of tomatoes and cucumbers that would not stop coming no matter how fast your family could eat them.

Now we realize that survival is where our focus must lie. With food pricing rising, we feel a lot more insecure. Will you enjoy a pot of squash soup or will it be lima beans served with a thick slab of buttered corn bread? Gardeners and farmers are now in a position to lead their friends and family. Helping your neighbors start their gardens and learning to preserve, freeze or dehydrate, could bring true relief to folks we know and care about. We can give our community hope by helping them grow some of the food we eat. We can share our bounty and our saved seeds and the good news about growing your own food and herbs.

In troubling times, I hope you remain optimistic about our capacity to help others and ourselves. We hope your winter is blessed and absolutely keep your spirits up. Soon the holidays will bring more excitement and hopefully, good times. May your garden give you joy and continued hope for the future.

Bonnetta Adeeb,  
Owner, Worker, Founding Granny,  
Ujamaa Cooperative Farming Alliance



**Ujamaa Seed Farming Learning Center at Tayman Field**

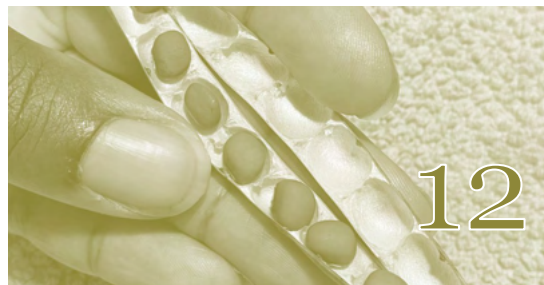
# SEED CULTURE

## CONTENTS

<b>Founder's Note</b>	<b>01</b>
<b>Grounded</b> by Bonnetta Adeeb	
<b>Feature</b>	<b>03</b>
<b>Indigo: A Living Dye</b> by Karen Bowlding	
<b>Dail Chambers</b> by Karen Bowlding and Kathy Anderson	<b>07</b>
<b>Workshops</b> by Kathy Anderson	<b>10</b>
<b>Life Lately</b> UCFA Upper South Seed Hub: North Carolina Region Written by Taykiera Hyman and Karen Bowlding	<b>12</b>
<b>In The Spirit of Care and Cooperation</b> Reflections from the 58th Federation of Southern Cooperatives Annual Meeting by Justice Madden	<b>14</b>
<b>Recipe: It's Fall Y'all</b> Quick Scratch Thick and Hearty Chili by Kathy Anderson	<b>17</b>
<b>The Grand Garlic</b> In So Many Ways... By Kathy Anderson	<b>18</b>
<b>Gardeners are Vital to Biodiversity</b> by Hassan Adeeb	<b>20</b>
<b>How to Grow a Gardener</b> by Karen Bowlding	<b>21</b>
<b>Save the Seed</b> by Karen Bowlding	<b>22</b>
<b>SEEDS &amp; CULTURE: Rural and Urban Agriculture United</b>	<b>25</b>

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# A Living Dye

Written by Karen Bowlding  
Photographs by Kathy Anderson

“Its one of the oldest and most revered dyes in human history.”  
-Bernard Singleton



## Discover the Deep Roots of Blue: The Alchemy of Our Ancestors

**From light blue to a deep, dark rich blue**, the dye is extracted from Indigo (*Indigofera tinctoria*), a live tropical shrub that grows two to three feet tall and wide. The use of Indigo goes back as far as ancient times, originating in tropical Tanzania to South Africa and the Indian Subcontinent to Indo China. For centuries, tribes such as Yoruba of Benin, the Manding of Mali, and the Hausa of Kano customarily dyed fabric with indigo. Europe used woad (*Isatis tinctoria*) native to the deserts of Asia with the same blue compounds as Indigo yet produces a weaker color.

## The Ancient Craft

The process of creating the dye occurs in phases. The indigo leaves are harvested before flowering, gathered, immersed, weighted (to keep leaves under water), and steeped in a large water-filled vat, and allowed to ferment.

After fermentation, the leaves are removed, and the water is drained into another vessel and oxygenated via agitation. The sediment settled at the bottom is collected, dried, and packed into cakes.

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## Colonial History

Because of European demand for indigo-dyed high-quality cloth, in the mid-1700s until the Revolutionary War, the indigo plant became a colonial cash crop in North and Central America, especially South Carolina. It was also cultivated in India and Caribbean islands. Simultaneously, Indigo dye was a scarce and extravagant luxury item imported from Africa. Exploitative enslaved labor practices, toilsome and unsafe, were used to capitalize on harvest and profit. In the 19<sup>th</sup> century, a synthetic version of Indigo, derived from coal tar in a factory, was launched, thus eliminating the exploitative harvesting of natural indigo. Today, *Indigofera tinctoria* is still cultivated and used to create natural dyes.

## The Workshop with Bernard Singleton

In mid-September, UCFA hosted an indigo dyeing workshop by Bernard Singleton of Nebedaye Farms. The participants randomly placed rubber bands and wooden clips on white cotton tee shirts to create patterns, to what few knew. Sylvia Stephens came with shells and wrapped the fabric around them to make a heart design. Others folded their cotton tee accordion style.

After they wetted and squeezed out excess water, Mr. Singleton slowly dipped the tees into the greenish-blue liquid. When each tee was first pulled out, the shirt was light blue with some areas of yellow and light green. Once the dye was exposed to oxygen, the yellow and green turned blue. Upon the second dipping and “fixing” of the tee, the participants removed the forms. The outcome was an unexpected beautifully patterned tee.

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**“I was interested in taking this class because of two reasons. One, I had heard of the color indigo and didn’t know much about it, and I wanted to learn more about whether, the skill, the trade, just how it’s progressing and if it still exists today.”**

- Laurie

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**“I thought it was amazing. Everybody shared so much knowledge, and it was just fun. The comradery was great.”**  
- AnnMaria Baldine



*Continued on next page.*

**“To learn about historical dying process is actually a wonderful treat and I feel blessed to learn about it.”** - Blain Hartley

## An organic conversation... Bonnetta Adeeb and Bernard Singleton



**Tell us about your growing up,  
your childhood.**

**W**ell, growing up in South Carolina, indigo and rice were number one and two of cash crops that made Charleston one of the richest colonies. Just preserving our contribution to that was important to me, and honoring the botanical legacy of our ancestors who created that wealth; the wealth was created on their backs. So, it's nothing we should shy away from because we can apply that same skills and ingenuity today to be successful in these times. By continuing to work with those crops and maintaining proper relationships with our ancestors, not only with those crops, we had so many innovations that came out of the south that was from our culture and of our culture that we need to reclaim and tell our stories from our point of view because it's lost and being whitewashed and taken out of the schools.

We have to teach the young people the importance of this. It may just be a simple little day of just dying this piece of fabric. There is alchemy in this. There is science in this. There's a full STEM-based education around this. It takes a lot to create indigo. The science behind it, which is ancestral organic chemistry, that we discovered 1,000 years before coming to America. By teaching that to our children and making sure they appreciate that. It's more than just fashion. Its more

than what they calling a revival. Its always been a part of us and it's always been in us.

**Can you tell us how you learn some of the things you know, did you learn it as a child, what were the avenues for you to gain this information in a natural way?**

Well, I grew up in the city but every summer our parents sent us off to the country but I always loved it, the adventure of it all, the wild crafts, foods and herbs, and hunting and grandma would cook and we would harvest the berries and the fruit and vegetables and we would plant with her. Just little things like that didn't seem like work. It was to me. Not everybody, because I had an appreciation for it and I always loved plants and the magic of plants. We would take one plant and make different products out of it and that's always been a part of the things I'd done as a child. My toys were always science kits or something I could build with.

Grandma's lessons were important...as long as I applied what they taught me, I was able to survive during the hardest times...we barely know what a hard time is because we have so much more than they had, so we have no excuses for it. They did a lot more with a lot less. So, it's up to us to embrace the knowledge they left us and appreciate what they taught us and see the value in it. Through that, we can definitely move forward no matter what is going on in this country now, later, the past, or even in the future.

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## What are the most important crops that are in your life and those you feel you have to pass that knowledge onto?

One thing I've done is a lot of research on the crops of our ancestors, before soul food and eating crops for our DNA, and researching crops that we ate before we came to the country, that now that can be beneficial to our spirit and our soul and our health because we've eaten indigenous foods that maybe are not grown here anymore. So, what has always been a part of us and recapturing those crops and reintroducing those crops into our communities, into ourselves, can only strengthen us in multiple ways. I've traveled to several different countries in Africa, just certain cities and certain plants. I traveled for food. I like food. There's just a feeling when you eat that garden egg that your ancestors ate 1,000 years ago. It's just like you're breaking bread with them now too. And that restores that connection that's been lost. Another part of growing up in the South, in Charleston particularly, there's so many plants that we grew up with as ornamentals, now we're actually, I'll eat as food.

## What were some of those?

The castor, the oil nut, that they make the Castor oil from. The taro too. Everyone has them in their yard, the African plants. There's different palm trees and different palms that everyone has in their yard that we just take for granted. Certain flowers like the marigolds, a gateway plant, everyone has those but there's several different plants that we just grew up with not knowing they were a food crop and a lot of it came over with us but we lost that ancestral knowledge being disconnected from the land. There's so much out there. We can go out here right now in

this open prairie Ujamaa Seed Farming Learning Center at Tayman Field and find food that's native to Africa, millet, it's right there. We've just seen it. I just showed it to you. And that's enough to feed a village. Just that flock. That's a lot of food over there.

## What about the medicinals?

Yes, that's one of my crops that we love to work into... one we call life everlasting. Certain places in North Carolina, they call it rabbit tobacco. The life everlasting plant...there's no one house you can go to in Charleston that don't have this plant. Because it's almost like a panacea. So, anything...poisons in the night air, any type of cold, flu's, infections. The Mullein herb that's everywhere too that we typically use for medicine. **The elderberry, we've been using that for generations and it was so amazing to me to see people buying elderberry.** Elderberry is just everywhere, and of course we knew it was medicine. And we always use this for medicine too: the honeysuckle...There's poke root, for pain. You can use the same poke root, poke salad for food; if you know how to prepare it. The poke root can be infused with Castor oil for arthritic pain and joint pains. Blue vervain grows all over. That's a nervine to help calm you down, steady your nerves. The may-pops, a natural...[for anxiety and panic disorders].

The conversation with Bonnetta and Bernard was quite enlightening. He has such a wealth of knowledge about our food history. We also learned about how our ancestral ways can be used today to get us through these tough economic times. The land has everything we need...we have to seek and we shall find.



# Dail CHAMBERS

**UCFA Seed Hub Coordinator  
North Saint Louis  
Coahoma Orchards  
Yeyo Arts Collective**

Written and interviewed by Kathy Anderson and Karen Bowlding



Contemporary Art Museum of Saint Louis, June 2025. Bee Balm Seeds, Cotton, Sweetgrass grown at Coahoma Orchards Community Research Institute.



Coahoma Orchards Mindfulness Sit

**D**ail Chambers graciously took us on a virtual walking tour of her surroundings in urban St. Louis and showed us the resiliency of her family and community in the midst of limited recovery from a recent tornado. Her smile and personality radiated through sadness while she spoke about her dear recently departed mother and cousin, Ms. Ethel Moore. Dail's mother and elder great-aunties, great-granddaddy John Henry, Rosie Greer, and their family history of sharecropping and gardening are strong influences on her activities and ethos today. She reflected on the sunflowers where family photos are taken, her lot-by-lot purchases of vacant parcels within "The Ville", and her passion for uplifting and healing her community.

One of Dail's gardens is diagonal from a convenience store that has no healthy food. They buy her peppers for their pizzas. She planted over 120 fruit bearing trees and shrubs in her neighborhood. Planting trees is, "the most holistic thing I can do to

combat the air." The "air" refers to the dust plumes generated by developer tear-downs with no air quality controls.

Dail makes sure the people she loves are seen and honored in her daily life. She has been caregiving and earned a wellness certificate. She is mindful. "Instead of seeing caregiving as a burden, it really hones in on what I love and care about."

Coahoma Orchards, an urban multi-site farm in the Greater Ville, Jeff-Vander-Lou, Wells-Goodfellow, and Baden neighborhoods of North Saint Louis, Missouri, where you can find her "direct action" Native and African peoples cross-cultural heritage orchard where chokeberry, plums, black cherries, perennial herbs, and flowers are grown. She has a farm art room, fish pond, art studio, and an "apothecary for the hood". Dail's art endeavors include creating sculptures, photos on fabric, quilting, jewelry making, and more.

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**How do you balance it all...?** When I stop I stop and I might not move again when I'm inspired or there is a time frame that I have to, especially now because over the past year self-care has changed for me...I will do what I want and that might look like rest, that might look like meditation...if I made the choice to do it or do nothing, it's from a regenerative approach regardless of what it is. I'm a maker, that's good for me. For some person, they may see crochet as work. For me, that might be to get my mind off a grant. Sitting and looking at the blooms or birds, those are things that is self-care for me.

**Describe a time when you had to think outside the box to solve a problem at one of the farm garden sites?** Illegal demolitions...the reason I got a problem with the illegal demolitions is not because legality sake, it's because if they don't put the water on when they are tearing these buildings down from 1892, there's is an orange haze in the sky and the particulate matter is so large and dense that you can see in the air like an old Gordon Parks film. That's how deep and thick and dense the dust is, and when you call the city of St. Louis to make a complaint to the citizens bureau, because you think you are in an urban environment with protections through policy, they will tell you there is nothing they could do about it because they contract out to a third party. Let's say for instance, that as the third party or they saw me take a picture, now, me as a single mother is in harm's way... I'm letting myself be vulnerable because they know

where I live, they know I'm not for them, and now they put two and two together that I reported them. So why would I approach them for something that's illegal, I would need an attorney to do that but in their legal paperwork between them and the contractor there is no protection for the residents it affects.

So, in storytelling, I'm an environmentalist, I went to middle and high school in Hawaii, as so I have some California ways mixed up in here even though I was raised by southern people, so the farming and environmentalism has got to converge for me to get the quality of life I need in this urban environment in this condition. This is my problem with it. I'm the block unit historian, and the elder neighbor nearby is my right-hand woman. She's a great grandma, and has been diagnosed with asthma for eons. Soon as she starts coughing and sneezing, she's thinking it's an asthma attack and goes off to go get her inhaler. "Wait, get up off the porch and just go inside because it's the particulate matter. I know it feels like an asthma attack but this is not an inside your body out wellness issue. This is an outside your body in wellness issue, so I need you to go in the house. It's an environmental concern for all the residents."

Now, here we are at this stage, we know its illegal, we know it's affecting more than one person, and there is an orange haze with this dust in this community right before Christmas during the middle of the pandemic. No attorney will touch the case. The environmental law center that will touch the case is not allowed to sue for any kind of payment.

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Young Dail Chambers  
backyard farming with family  
elders, W.L. and Mary  
(Haynes) Moton



"At the Center" Community Conversation and Dinner at  
Coahoma Orchards Community Research Institute,  
in North Saint Louis

They can only do it to change legislation and policy. So now, are we going to retraumatize ourselves as a community to advocate for better air and living conditions? What can we do to solve this issue without begging for humanity to be observed? That's how I got in to buying the lot because I ran out of space.

**Which seed or plant do you grow that most represents the resilience of the people in your community?** Okra. It has such a pretty flower. I'm able to reuse the stalks for so many things around here. Trellises for tomatoes. I love the beautiful flower that's on top, it has such a strong, stable root system and how tall and strong it grows, also the tenderness has to be noticed. If you don't get the okra while it is still small and tender it turns into a woody substance quick, and that tenderness is the kind of care and love that it takes to support the residents that's been supporting this area way before I got here. And, it's a red okra, the red okra that matches the same color as the brick in our neighborhood...this neighborhood is a historic neighborhood; Author Ashe, Dick Gregory, Ntozake Shange, Annie Malone all came from this neighborhood. So I feel like these are people who have changed the mindset of a whole generation, and its intense and its strong. Okra and sunflowers...when you pull them up you could see a big cavity in the soil that could go somewhere. That's what I think about this cycle of legacy that I get to be a part of.

**What are some of your longer-term agriculture goals in your community?** As long as I did something to show people the beauty of nature and what it can do for the sustenance it provides just by engaging with the soil and making the thing live and then having to eat it and the beautiful, mindful way of life we choose as farmers that's just fine. Between the city-wide development plan that's happening, this person passing (caregiver for seven years), and looking at the aftereffects of this tornado, its like a coloring book that ain't fully done. The direct damage of the storm...the cavities of existence that we live in the midst of so it's a weird juxtaposition for me to live in this whole little beautiful imaginative world that we've created with the plants, the pollinators, the food, and the orchard, because once you go two blocks over there's still bricks, rubble...it's like a war zone,

and this is five months after the storm. Its way better than what it was...the cavities of existence...it looks like somebody came in and just and took...personal items are hanging out in the middle of brick rubble.



Haynes family seeds  
(From three generations prior to now.)

**How did you get involved with the Ira Wallace Seed School?** I like to pick things that I think I know through my family traditions and match it up with more systematized ways of being. Also, I like being with community, people, who are interested in the same thing as me. I did the permaculture course with Black Oaks Center in Pembroke Illinois with Baba Fred (Fred Carter) and Dr. J. (Jifunza Wright-Carter) and I wanted something else to do. I learned farming from Ethel and Mary, people who was raised by Book and Rosie from Mississippi, so then I will go to an apprenticeship or workshop to update the technology that is already in here and also to see if it's still relevant, because that is my true frame of reference, my root reference. Ira Wallace has young people and of course elders, and the school seems like it has more science than what has been passed down to me through the generations. I met Ira Wallace in person at the BUGS conference in 2023 in Atlanta...So I make objects or sculptures that has things like wool, bee balm, or sweet grass that I foraged or grown. I did that for my final project for the seed school. And then, that was my interest in expanding that by supporting the facilitation and leadership with Christian (Keeve) through the seed ethics course, and that's how I'm here.

Learn more at <https://www.dailchambers.life>

# WORKSHOPS

Written Kathy Anderson

## **Ujamaa Seed Farming Learning Center at Tayman Field, Upper Marlboro, MD**

In the spring of 2025, Ujamaa began a series of workshops on the grounds of St. Thomas' Episcopal Parish where the Ujamaa Seed Farming Learning Center at Tayman Field is located. Participants came from near and far to spend exciting learning time with a host of invaluable experienced presenters. We extend thanks and appreciation for the contributions of Future Harvest towards our fall workshops, St. Thomas' Parish, and all of our fascinating instructors!

### **Create Your Own Natural Hygiene and Household Cleaners**

Kathy Anderson and Karen Bowlding taught the basics of creating common household cleaning and hygiene products using all natural ingredients, organic essential oils, and organic spices. Attendees created and took home glass containers of laundry detergent, peppermint toothpaste, mouthwash, and body butter with essential oils.



### **Straw Bale Gardening**

Ebony Malone showed and explained the advantages and techniques of straw bale gardening. She informed about the low cost and space saving gardening method as well as gardening with less intensive physical work. Attendees learned about using straw bales as a raised bed and how abundant plants could be grown in a limited space.

## Milk Crate and Bucket Container Growing

Anna Gilbert-Muhammad led the introduction to container gardening with buckets, crates fabric, soil, and plants and showed gardeners and guests how to utilize common containers to make creative portable gardens for small spaces. She discussed selecting compact varieties of vegetables and herbs, soil health and drainage, watering, and pairing crops for success.



## Indigo Dyeing

Bernard Singleton shared his Gullah heritage from in North Carolina where he cultivates culturally significant crops like indigo and rice. He guided participants through the steps involved in indigo dyeing from tying white tee shirts, pinning, dipping, wringing, and drying the brilliant designs created by the attendees.

## Canning Food At Home Preserving High and Low Acid Foods

Mike and Tasha Whitt of Whitt's Farm presented the basics of safe home canning. Tasha spoke about the science of preserving high and low acids foods, explained water bath and pressure canning, and showed the audience the various tools and equipment utilized in canning at home while Mike handled the screen and some helpful table-side chats. Attendees chose a jar of Tasha's wonderful canned goods among a bounty of select jams, jellies, and relishes to take home.



# LIFE LATELY

## UCFA Upper South Seed Hub: North Carolina Region

Written by Taykiera Hyman and Karen Bowlding



Photo credit: Tyler Neitzey

**We've found life to be honorably slow at times, through the dry spells of summer eclipsing and the inner hermit of autumn progressing, reaching back into the routines of family and working outside of the farm, spending moments as both healers, teachers, leaders, and artist, yet at the end of the day, we pour ourselves back into the land as she pours back into us...**

**B**eing able to establish another seed hub for UCFA and become a seed hub coordinator is a labor of love. I've always admired being able to connect with others and their seed stories. Now, with UCFA I'm able to cultivate holistic connects that allow other farmers and growers to financially thrive as seed growers, develop or deepen their skills as seed savers, and seep deeper into the

missions of UCFA that honors ancestral and native history.

**Crops such as sorghum, southern peas, indigo, amaranth, and cotton are being plucked and clipped from slowly browning stalks and stems that are still rooted in the soil.**

*Continued on next page.*



Photo credit: Taykiera Hyman

As a seed farmer, I cultivate crops that I connect with for two essential reasons: it's a crop I love to eat, or it loves the land and grows abundantly. In either case, I'm continuously in a cycle of nurturing the plants, eating a bit from what's planted, and allowing crops to mature for seed harvesting and saving. Those saved seeds are collected for contracts with groups like UCFA or they go into my personal seed bank that I often use to replant year after year. I also share in spaces like community seed swaps.

Farming is a laborious role. It's a position that requires a lot of your time, attention, and energy, almost every hour of the day. You have to love it to thrive. I feel this way about seed farming. Introducing seed farming into an already active farm can seem like another task but I've seen it become more accessible than not. You still plant what you desire but you're required to add just an extra step to planning. For example, you have to plan in the spring to leave your collard plants in the ground a few extra weeks so that the seeds can mature versus having that space to immediately go into planting tomatoes or cucumbers. I've started to look at the period of time when some crops are maturing seed as a short time off to focus on another task on the land, but this can only be true for some plants unless your saving something like tomatoes seeds when you've gotta constantly pick as they ripen.

I'm in rural North Carolina farming on less than 1/2 an acre that includes our home. I'm doing a form of urban farming. The weather can be unpredictable for farming in general, but that's why I've prioritized implementing farming techniques that support and preserve that land, like food forestry, permaculture, no till, crop rotation, cover cropping and so many other sustainable growing methods. These ways of

growing allows the land to be less impacted by climate change, including drought and floods.

This land was purchased by my grandmother back in the 70's, and I'm hoping it stays in our family for many more lifetimes. It's a privilege to have access to land or a place to always call home in general. There are many memories in this soil, ones of my late great grandfather who tended his last garden in the very space I'm cultivating now.

**"Farmers and growers are gearing up for and continuing successions of seed harvesting from spring and summer crops as autumn slowly and sporadically approaches, because that's just how that North Carolina weather works."**



Sunflower Seeds | Amaranth  
(Photo credit: Taykiera Hyman)

# IN THE OF *Spirit* CARE AND COOPERATION

REFLECTIONS FROM THE 58TH FEDERATION OF SOUTHERN COOPERATIVES ANNUAL MEETING

Written by Justice Madden



**“The carrying out of the consumers’ cooperatives can lead us into a knowledge of what political democracy really is. We long tried to envisage a modern democracy as mainly political; it is not. So far as it succeeds and where it succeeds, it is and must be economic.”**

• W.E.B. Du Bois, *Winds of Time* (1946)

**C**ooperative organization is a longstanding tradition that reflects the values carried on through our ancestors, enabling us to be in right relationship with ourselves, one another, and our environment. When deconstructing our namesake, *ujamaa*, we see ourselves walking alongside and within the footsteps of many. The word itself derives from a philosophy conceptualized by Julius Nyerere, an African independence leader, to return to values and actions that reflect long-standing traditions interrupted by the alienation caused by colonial value systems that function on the extraction of land, resources, and labor. Ujamaa proposes a blend of kinship and common values that catalyze the organization of self-reliant communities.

This past August, members of the UCFA traveled to

Epes, Alabama, to participate in the Federation of Southern Cooperatives/Land Assistance Fund (FSC/LAF) Annual Meeting. Delegates Bonnetta Adeeb, Rick Carter, Garrett Grady-Lovelace, and Justice Madden joined Black farmers, land-owners, and co-operators from across the South to honor the legacy of struggle, share strategies for survival, and celebrate the power of collective organization.

The Annual Meeting of the FSC/LAF is more than a gathering, it is a crucible for strategy, relationship building, and reaffirming the values of cooperative economics. Held at the Rural Training & Research Center in Epes, Alabama, the meeting included workshops on heirs property and cooperative development, field demonstrations on agroforestry, and featured amazing dishes from the 10 states that joined.



UCFA Bonnetta Adeeb and  
Justice Madden

This meeting is central because the Federation is one of the most enduring regional cooperative institutions rooted in Black agrarian justice. These annual meetings are an essential resource for cooperative development, legal support, land retention services, and political advocacy. The Federation was founded in 1967 during the Civil Rights era, by community organizations and leaders who believed that successful community development must combine direct action and institutional advocacy. From its earliest days, the Federation sought not only to build alternative institutions but also to influence public policy.

Today, the Federation offers services in cooperative development, mediation, heirs' property resolution, and leadership training. Their central focus is: co-op development, land retention, and advocacy for Black farmers and landowners. The Federation's reach is vast, serving over 20,000 families and 75 cooperatives across the South. Its programs address land retention,

heirs' property resolution, disaster preparedness, leadership development, and advocacy for equitable agricultural policies.

Beyond technical assistance, the Federation nurtures a culture of self-determination. It reminds us that land is not merely an economic asset but a foundation for identity, memory, and community autonomy. For Black farmers, retaining land is synonymous with retaining history and envisioning future generations.

For UCFA, attending the Annual Meeting was both affirmation and catalyst. Equally important were the connections forged. Ujamaa members-built relationships with other cooperatives across the South, identifying opportunities for collaboration in seed saving, distribution networks, and policy advocacy. These partnerships promise to extend beyond the annual meeting, strengthening a broader ecosystem of Black agrarian resilience.



UCFA Rick Carter

In conversations, members reflected on how their own cooperative journey is intertwined with the Federation's long history. UCFA's focus on culturally meaningful seeds and community foodways complements the Federation's mission of sustaining land and livelihoods. Together, they embody the living legacy of cooperative survival strategies.

Ujamaa's journey to Alabama reaffirms that the struggle for Black land and farming autonomy is on-going. The Federation of Southern Cooperatives has stood at the forefront of this struggle for over half a century, yet its work requires continued support.

For readers, the call to action is clear: support Black farmer cooperatives, advocate for equitable agricultural policies, and challenge the structural racism embedded in our food system. The future of farming in this country depends on ensuring that Black farmers not only survive but thrive.

As I reflect on my time and the lasting connections, I carry a hope for the future with a vision rooted in Nyerere's principle of ujamaa: that communities flourish when they rely on one another, sharing resources, knowledge, and dreams. The road ahead will not be easy, but through cooperative power, it remains possible to build a future where farmers reclaim their rightful place on the land and within the food system.



UCFA Garrett Graddy- Lovelace



1. W. E. B. Du Bois, "Winds of Time" (article, September 23, 1946), 2, MS 312, Special Collections and University Archives, University of Massachusetts Amherst Libraries, <https://credo.library.umass.edu/view/pageturn/mums312-b216-i127/#page/1/mode/1up>.

# RECIPE

## IT'S FALL Y'ALL!

### Quick Scratch Thick and Hearty Chili

Written by Kathy Anderson

#### Ingredients

##### Spices

- 2 packets of organic chili seasoning blend
- Chili powder
- Black pepper
- Salt

##### Canned

1 can of each organic and drained and rinsed to remove excess salt and starches.

- Black beans
- Dark red kidney beans
- Light red kidney beans
- Sweet corn
- Undrained diced tomatoes (fire roasted tomatoes are a nice touch)

##### Fresh

- 1 large onion cut into chunks
- 8-10 whole cherry tomatoes from the garden or farmers market (most in-store fruits are flavorless)

##### Protein (if so desired)

1 pound of ground beef (cooked in pan with water instead of oil)

Back in the day, our dad made the best chili for our family. Nowadays, I create my own scratch organic twist to the fulfilling meal we loved. Farming, gardening, family, friends, and writing are my time-consuming productive passions, and there is limited time for preparing healthy and fun meals, thus the quick scratch thick and hearty chili. Try the recipe and add your own spin with green or hot peppers, shredded cheese, sour cream, cornbread, biscuits, and/or rice. Go for it!



#### Cooking Instructions

In a large pot, dump in the canned and raw fresh vegetables, and drained cooked protein if you consume. Add 1/2 to 1 cup of water or more for aquatic chili. Add 1 packet of chili seasoning blend, about 1/2 teaspoon each of black pepper and salt, and 1 teaspoon of chili powder. Simmer around medium heat level uncovered for up to 45 minutes. Stir a few times. About 5 to 10 minutes before turning off the heat, add the second pack of chili seasoning blend and a bit of chili powder. Stir and serve as is or with your favorite condiments and bread.

For leftovers, add the chili to a sauté pan with about 1/2 inch of water to reduce the chance of burning the tasty dish. Simmer until hot and enjoy...again!

# THE GRAND GARLIC

In so many ways...

Written by Kathy Anderson

Wild garlic, which originated in Central Asia, is the ancestral beginning of the diverse garlic varieties we enjoy in modern times. Over several millennia, garlic was carried and cultivated through the worldwide movements of human populations. Hundreds of varieties of garlic were named and classified by type and genetics. The two main types are hardneck with larger cloves around a central stem that produces a flower stalk known as a scape and softneck with higher amounts of smaller cloves and pliable stems. Both the scapes and stems are edible used similarly to chives or green onions. Of the types of garlic, there are 11 horticultural groups and a host of cultivars of these groups. Cultivars are a group of cultivated varieties selected for distinct, consistent, and enduring characteristics.

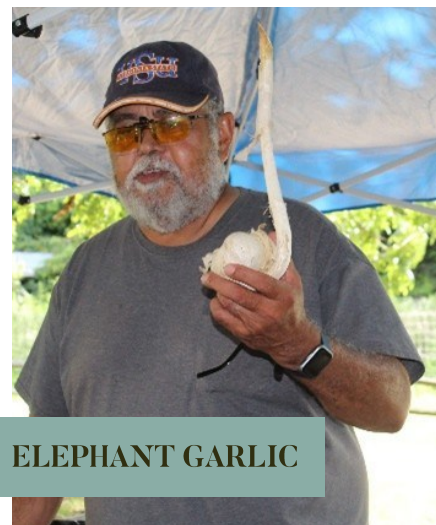
Elephant garlic, what many of us believe to be garlic, is not a true garlic. The crop may share the common name; however, it has a milder flavor and is closely related to a leek. True garlic has a few nicknames including Camphor of the Poor, Nectar of the Gods, Poor Man's Treacle, and Stinking Rose. The flavors of raw Camphor of the Poor can be described from bold, fire raw, hot and robust, intense pungent, pretty potent, sharp, spicy, and typical with a little kick. Cooked Stinking Rose presents as buttery, earthy, mellow, mild, nutty, and sweet. Poor Man's Treacle contains compounds with potent medicinal properties that generate sound biological effects. Nectar of the Gods is a rewarding plant to grow and is great for culinary experiences.

*Continued on next page...*



Garlic grown at UCFA Seed Farming Training Center at Tayman Field.

Photo credit Kathy Anderson



ELEPHANT GARLIC

Farmer Clifton Slade, Slade Farms  
Surry County, Virginia.  
Photo credit Kathy Anderson

**Planting and growing garlic is a satisfying fall to summer activity for beginning gardeners and farmers.**

An outdoor benefit of garlic is that it does its own work in the garden. The strong scent and sulfur compounds deter insects, repel wildlife, and help prevent fungal diseases from harming nearby plants. Garlic adds nutrients to the soil which assists with root development and attracts pollinator insects. This low maintenance plant can be grown in small spaces and mixed in beds with beets, broccoli, cabbage, carrots, collards, spinach, and tomatoes.

After the hard labor ends, the hearty work begins. There are many ways to prepare garlic in nutritious

breads, doughs, greens, marinades, roasted dishes, salads, sauces, sauté, and soups. Garlic is an excellent compliment to butters, garnishes, herb mixes, pesto, and spreads. Raw garlic is wonderful in brines, dips, flavoring oils, and vinaigrettes. Beverages are other options. Garlic water with or without lemon, garlic and clove tea, and garlic infused spirits can be a vivid beginning or end to the day.

Garlic is one of the top vegetable crop choices for farmers and gardeners. It's super low maintenance to grow, a lot can be grown in a small space, and this crop is great for seasonal storage. Home grown cloves taste much better than commercially produced bulbs and culinary uses for the cute little...or big cloves are endless.

## THE STEPS TO FOLLOW...

- 1 Read information about garlic.
- 2 Purchase certified seed garlic if possible. You can plant garlic from the grocery store but it comes with a higher risk of bringing plant diseases and pests into your garden.
- 3 Prepare a sunny spot with loose, compost rich well-draining soil.
- 4 Break the garlic head into individual cloves with the paper-thin outer layer on each clove intact. If the inner paper is removed by accident, plant those last. They are more susceptible to rot, but may do fine. Plant immediately with step 5, after separating bulbs.
- 5 Plant each clove with the pointed end up and the flat side down between 2 and 4 inches deep into the soil. The colder your zone gets, the deeper you should plant it.
- 6 Cover with mulch, leaves, or a light layer of pine shavings or straw, not more than 2" deep, then add another layer in the spring, once the garlic tops are 4" - 6" high.
- 7 Water the garlic only in very dry spells until the ground freezes and after thaw as needed.
- 8 Harvest bulbs when lower 1/3rd of the leaves turn brown and dry. the upper Note: stop watering and wait until the soil is dry before harvest.
- 9 Ideally, use a large garden for, 6" away from the base of the plant, to life your garlic. Do not pull it from the tops.

Contributor: Tomia MacQueen



Written by Hassan Adeeb

**G**ardeners play a vital role in preserving and expanding plant diversity by choosing to grow heirloom seeds. Heirloom vegetables and flowers—typically defined as open-pollinated varieties passed down through generations—offer a wider range of shapes, colors, flavors, and fragrances than many modern hybrids. By selecting heirloom seeds, gardeners are not only cultivating plants with rich cultural and historical significance, but they are also actively contributing to agro-biodiversity, which is critical for the resilience and sustainability of food systems.

### EXPANDING DIVERSITY IN THE GARDEN

Heirloom seeds give gardeners access to thousands of unique plant varieties that are often unavailable in commercial seed catalogs. Unlike hybrid seeds, which are bred for uniformity and commercial traits like long shelf life or mechanical harvesting, heirloom varieties reflect regional adaptations, cultural preferences, and culinary traditions. This allows home gardeners to grow purple carrots, black tomatoes, lemon cucumbers, and speckled lettuces—all with distinctive tastes and characteristics. In the flower garden, heirloom blooms like fragrant sweet peas, richly hued zinnias, and long-stemmed hollyhocks provide beauty and diversity that support local ecosystems. This variety not only enhances garden aesthetics and productivity but also gives gardeners a sense of connection to ancestral traditions and local food heritage.

### HEIRLOOMS AND AGRO-BIODIVERSITY

Agro-biodiversity—the variety and variability of plants used in agriculture—is essential for food security, climate resilience, and ecological health. Heirloom seeds help maintain and expand this biodiversity by preserving genetic traits that might otherwise be lost through the industrial consolidation of seed stocks. These seeds often carry resistance to pests, diseases, or environmental stresses that are region-specific, which becomes increasingly important in the face of climate change and shifting weather patterns. By saving and sharing heirloom seeds, gardeners become stewards of living genetic libraries, each plant representing a unique adaptation or story.

In short, when gardeners grow heirloom vegetables and flowers, they are not only enriching their gardens with diversity and flavor, but also participating in a broader movement to safeguard plant genetic resources. This grassroots action strengthens agro-biodiversity, supports pollinators, honors cultural foodways, and creates more resilient communities from the ground up.



# How to Grow a Gardener

Written by Karen Bowlding

“I wanna grow but I’ve never before grown anything,” is often heard by many gardeners and small-scale farmers. When someone cast their eyes on a beautiful garden or straight-lined rows of lettuce, pole beans, or tomatoes, their interest is piqued about the possibility of growing food themselves. When we talk about our passion for growing and providing healthy, whole foods, others join in on our excitement. After they taste “real” food direct from the ground and recognize the stark difference between store bought and garden fresh, they will want to grow. Below are a few ideas on how to grow a grower:



1

## **SPEAK THE TRUTH**

Nothing but it. Gardening can be fun and farming is hard work, but not for gutless admirers. New gardeners must be present, consistent, and willing to learn. **What you put in, you get out!** Hearty vegetables, wilted inedible ones, or weeds, which do you want?

2

## **SHARE THE DOWN AND DIRTY**

Gardening is messy work, from grass-stained knees, dirt under nails, thorn splinters, cut hands, stinky pits, and the possibility of ticks. Gardening is not for the prim and proper. It’s dirty work, but **worth** every second of it.

3

## **ADDRESS THE PITFALLS**

Warn them about the pitfalls of not following recommended practices such as failure to feed, sun, and weed, and the high potential for unexpected failures and setbacks until they *know*, understand, and appreciate gardening.

4

## **READ IT AGAIN!**

Recommend that they read, read, and read some more about gardening and farming.

5

## **CONSIDER MENTORSHIP**

Mentor by allowing them to volunteer at your plot of land for hands-on learning. Walk with them until they feel confident and comfortable enough to go out on their own but be available when needed.

In the garden we learn beautiful lessons, ones that can be passed down forever. The best part of gardening is seeing the “fruit” we produce that goes on our family’s plate...good, hearty, and nutritional foods. Enjoy!



**Sesame Seeds**  
Photo by Kathy Anderson

# SAVE THE SEED!

Written by Karen Bowlding

**“Seeds are living links in an unbroken chain reaching back into agriculture’s antiquity.” - UCFA**

## Harvest Season!

Alas, the growing season is coming to a close. The easy thing to do is to allow plants to wither and fall to the ground. Not so for us seed farmers. It’s seed harvesting time! We *must* begin the process of cutting plants and leaving the roots, except the perennials and collecting those seeds.

- Good picks for seed saving are beans, flowers, peas, peppers, and tomatoes.
- To keep the seed strain pure, avoid cross-pollinated plants.
- Collect from great tasting and hearty fruit as a parent for the next season’s crop.
- When collecting seeds, its best to wait for the plant to mature.
- For “wet” seeds, take out the seeds and gel surrounding them, soak until just fermented, then rinse and allow to thoroughly dry.
- For “dry” seeds, collect after the pods are brown and you can hear the seeds rattling.
- Store in a labeled paper packet or in a tightly sealed glass jar.
- Keep seeds dry and cool, between 32°F and 42°F.
- Add a silica gel packet to absorb moisture.

Always collect seeds from healthy open-pollinated or heirlooms to get plants that are the same as the parent plant!

# THE HOME GARDENER'S WINTER

Written by Chris Smith

Reprinted with permission from Edible Asheville

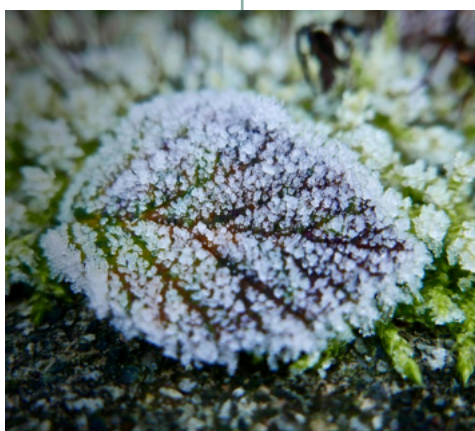
Plants need sunlight to grow, which basically means our entire food system is fueled by the sun. This is a fact often forgotten under the glaring lights of the grocery store, where seasonality of food can be ignored. Not so in the home garden. The home garden is inextricably tied to the seasons, and that's not a bad thing. "Fresh tomatoes in January," says Carol Koury, lifetime gardener and owner of Sow True Seed. "No, thank you!" This is a sentiment shared by many. There is a craving for the first tomatoes of summer that cannot be satiated by winter wannabes.

However, this doesn't mean that winter is without tomatoes. Koury cans pints upon pints of Opalka paste tomatoes to pop open for soups, stews and sauces well into spring. She halves and dries pounds of Principe Borghese tomatoes, which wrinkle and shrink and concentrate their flavors, before submerging them in olive oil for salads and sandwiches. These are the tastes of summer, literally the captured rays of sun in edible form, preserved and stored to see the home gardener through the dark winter months.

Pickled okra in the cupboard, cured sweet potatoes in the basement, braided garlic hanging in the kitchen, green beans in the freezer, and winter squash under the bed. Kimchis and krauts of every kind. Shrubs and wines and meads made from autumnal fruit. Home grown herbs dried and jarred for winter teas and tinctures. **There are also foods that can survive the cold and provide harvest throughout winter. Collards, kale, spinach and carrots may not grow much during the short days of winter, but they'll happily hang out on all but the coldest nights and sweeten with the frosts.**

Home gardens often become white caterpillar tunnels, protecting these winter crops from the most

extreme temperatures. Home gardens are characterized by heaps of raked leaves ready for mulching garden beds in spring; dumped wood chips from neighborhood arborists to lay on garden paths and build complex soil webs; compost piles that steam on a winter's morning as thermophilic bacteria break down food scraps into rich black compost.



Conscientious gardeners will leave garden detritus strewn throughout the landscape as habitat for overwintering native bees and pollinators. Every day after the Winter Solstice is a little longer than the last, and the change in seasons can happen quickly in Western North Carolina. Towards the end of January there is just enough daylight for plants to begin waking up and growing again. If overwintering

cover crops were planted, this is when they'll perk up. Garlic and early flowering bulbs will begin to show their greens.

While still cold, it is the start of spring. Winter is when seed catalogs arrive and overwhelm the senses with so many options, and so much potential. It is a timely reminder that those grocery store tomatoes can't hold a candle to the hundreds of heirlooms that can be grown in the home garden. In anticipation, home gardeners will sharpen their tools, clean their pots, and take inventory of their seeds before ordering more. Roughly drawn garden plans are sketched on the backs of envelopes by some, while others manage complex spreadsheets of crop rotations, anticipated yields, and favorite varieties.

Whatever the organizational preference, home gardeners all react to the lengthening days as if they too make energy by photosynthesis. As the pantry runs empty, like an hourglass, the garden and the gardener are renewed by winter, and primed to grow some more food.

# SEEDS & CULTURE:

## Rural and Urban Agriculture United

UCFA's 2026 CONFERENCE March 6-7, 2026

TWO BRANCHES - ONE ROOT

The Symbiotic Relationship Between Rural and Urban Agriculture



Rural and urban agriculture form two vital halves of a sustainable food system. Together, they bridge the divide between producers and consumers, create mutual learning networks, and cultivate food sovereignty across both countryside and city landscapes.

### 1. Economic Interdependence ■

Urban markets fuel rural farms through farmers' markets and co-ops, while rural inputs sustain urban growers. Together they create shared prosperity and local jobs.

### 2. Knowledge & Innovation Exchange ■

Urban centers foster agricultural technology innovation adaptable to rural areas, while rural wisdom in soil health and biodiversity strengthens city growing practices.

### 3. Environmental & Ecological Synergy ■

Urban composting supports rural soil fertility, while pollinator corridors and green spaces link ecosystems for shared environmental benefits.

### 4. Cultural & Social Connections ■

Urban farms celebrate rural foodways and heirloom crops, while rural traditions are uplifted through urban advocacy for food justice and cultural preservation.

### 5. Building Resilient Food Systems ■

Urban agriculture ensures local fresh food supply in crises, and rural farms maintain staple crops and seeds—together fostering resilience and sustainability.

### Conclusion: Unity in Growth ■

Rural and urban agriculture are partners in a shared ecosystem. Their collaboration ensures equity, sustainability, and resilience for communities from city rooftops to countryside fields.



On March 6-7, 2026 the Ujamaa Cooperative Farming Alliance (UCFA) will host its 2026 conference “**SEEDS & CULTURE: Rural and Urban Agriculture United**” at the University of the District of Columbia (UDC)—in partnership with 2020 Farmers Co-op. The 2020 Farmers Co-op represents urban and rural growers and is committed to the preservation of traditional farming knowledge. The **SEEDS & CULTURE** conference is a uniquely powerful expression of UCFA’s mission to bridge communities across geographic and cultural lines through seed, soil, and shared knowledge.

We are excited about hosting our conference at the Lamon-Riggs Community College Campus which is part of UDC’s Center for Urban Agriculture and Gardening Education—renowned for its applied research and community engagement. This collaboration

highlights UCFA’s commitment to strengthening the continuum between rural food producers and urban growers, demonstrating that food security, sustainability, and biodiversity are collective responsibilities. The University of the District of Columbia, as a land-grant institution in an urban setting, provides an ideal venue for this dialogue, embodying innovation in city-based food systems and sustainable practices.

Together at the **SEEDS & CULTURE** conference we will create a holistic forum where ancestral seed-saving wisdom meets modern agricultural education. The conference stands as a living example of how cooperative economics, cultural preservation, and agricultural science can converge to build equitable and resilient food systems that unite the countryside and the city.



For updates about **SEEDS & CULTURE: Rural and Urban Agriculture United**, scan:



# OUR FOOD SYSTEM IS UNDER SEVERE THREATS

By Hassan Robert Adeeb  
Ujamaa Cooperative Farming Alliance

Over the past century or so, there has been a seventy-five percent decline in agricultural biodiversity, meaning many varieties of edible plants are no longer available today. This is mainly due to the rise of industrialized agriculture. Once lost biodiversity for food and agriculture cannot be recovered. Essentially a very small club of corporations now dominates the commercial seed trade, especially for the crops that feed industrial food systems.



***Of some 6,000 plant species cultivated for food . . . only nine account for 66 percent of total crop production***

Current analyses tend to focus on the “Big Four” agrochemical–seed firms, Bayer, Corteva, ChemChina (Syngenta Group), and BASF who together controlled about 60% of global proprietary seed sales. Recent reports by ETC Group & GRAIN and allied organizations estimate that these four companies together control about 50–60% of the global commercial seed market and about 60–70% of the pesticide market.

It is important to note that despite this corporate concentration in the seed sector, farmer-managed seed systems still produce an estimated 80–90% of all seed and planting material globally, especially in the Global South. The Big Four dominate the commercial seed sector, not all the seed that farmers actually plant.

*“Of some 6,000 plant species cultivated for food, fewer than 200 contribute substantially to global food output, and only nine account for 66 percent of total crop production. . . . Less biodiversity means that plants and animals are more vulnerable to pests and diseases. Compounded by our reliance on fewer and fewer species to feed ourselves, the increasing loss of biodiversity for food and agriculture puts food security and nutrition at risk.”*



*“Biodiversity is critical for safeguarding global food security, underpinning healthy and nutritious diets. We need to use biodiversity in a sustainable way, so that we can better respond to rising climate change challenges and produce food in a way that doesn’t harm our environment.”*

**José Graziano da Silva, former Director-General of the Food and Agriculture Organization of the United Nations (FAO) from 2012 to 2019**

# UJAMAA - EXPANDING SEED PRESERVATION & CONSERVATION

The seed picture is concentrated but not hopeless. Farmer-managed seed systems and community networks still supply most of the world's seed by volume, and public and participatory plant breeding efforts are expanding. Numerous independent and cooperative seed companies continue to preserve heirlooms, culturally meaningful crops, and regionally adapted varieties. Yet we must intensify efforts to stop corporate and agrochemical mergers and protect farmers' rights to save, use, and exchange seeds.

The programs of the Ujamaa Cooperative Farming Alliance (UCFA) serve as vital instruments for conserving and preserving culturally meaningful heirloom seed varieties. Because many heirlooms carry unique adaptations to pests, diseases, and climate stressors, UCFA draws on the traditional ecological knowledge and farming practices of many BIPOC growers, contributing to the expansion of food-crop genetic diversity.

## Conservation Through Community-Based Networks

UCFA-supported Seed Hubs form a network of growers spanning rural, urban, and peri-urban communities, creating a living seed-bank system that maintains diverse heirloom varieties across multiple regions. These hubs embody a stewardship model that keeps culturally meaningful, rare, and endangered cultivars genetically viable and regionally adapted. Each participating grower helps maintain varieties with African, Asian, European, Indigenous American, and diasporic origins by cultivating, saving, and re-circulating culturally meaningful heirloom seeds. This distributed model actively counters genetic erosion, which occurs when seeds are confined to isolated repositories.

## Preservation of Cultural Heritage Through Seed Stories

Through Ujamaa Seeds—UCFA's online and direct-to-customer platform—each variety is paired with cultural, historical, and



culinary context, informing growers about botanical origins, domestication, migration, diversification, and food traditions. Through the Heirloom Gardens Oral History Project (HGP), we collect oral histories from those preserving Black and Indigenous seeds and foodways across the Southeast and Appalachia. By publishing cultural seed journeys in the quarterly journal *Seed Culture*, and through workshops and storytelling programs, UCFA preserves the intangible heritage linked to African, Asian, European, Indigenous American, and immigrant food traditions. These narratives transform seeds into living vessels of culture, connecting growers and consumers to ancestral foodways and community identity.

## Education and Training for New Seed Stewards

Through the Ira Wallace Seed School (IWSS) and related education programs, UCFA trains new and experienced farmers, gardeners, and youth in seed saving, seed-farming isolation techniques, plant breeding, and regional adaptation. These initiatives build long-term conservation capacity by preparing individuals to become skilled stewards of culturally meaningful heirloom seeds.

## Collaborative Research and Regional Adaptation

UCFA partners with academic institutions, community colleges, and farms to conduct variety trials and participatory research that document how heirloom seeds adapt to changing climates. These collaborations enhance conservation by developing regionally resilient landraces and ensuring that historic varieties continue to thrive under new environmental pressures.

In sum, the programs of the Ujamaa Cooperative Farming Alliance embody a holistic model of cultural agro-biodiversity conservation—preserving seeds not only for their genetic traits but also for their roles as symbols of identity, resilience, and community memory.



## 2026 UJAMAA SEEDS CATALOG

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**2026**

**UJAMAA SEEDS**



*Save the Date*



**March 6 - 7, 2026**

**UJAMAA**  
COOPERATIVE  
FARMING ALLIANCE

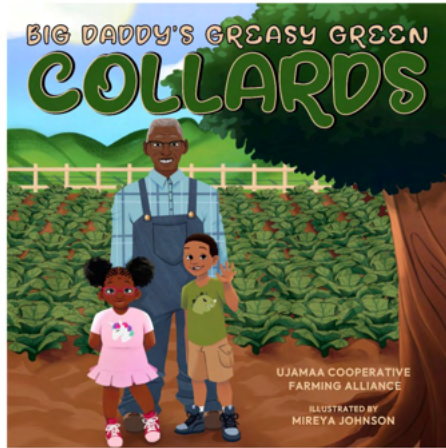
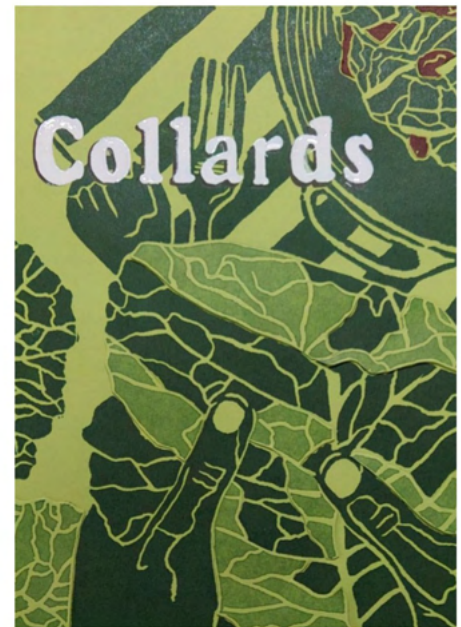
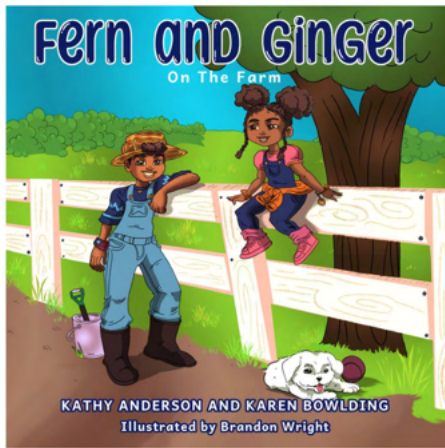
2026 Conference

University of the District of Columbia  
Lamond-Riggs Community College Campus  
Washington D.C.

**SEEDS & CULTURE:**  
**Rural and Urban Agriculture United**



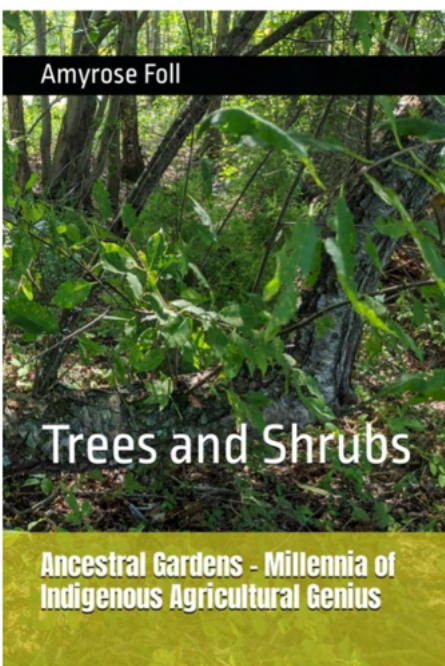
Additional Information Coming Soon



## UCFA GIFTS & GOODS

Discover meaningful, mission-driven products in the **Gifts & Goods** and **Youthful Gifts & Goods** collections at [ujamaaseeds.com](http://ujamaaseeds.com). Whether you're shopping for a seasoned gardener or a curious young sprout, our selections offer something special for everyone — from seed-saving tools,

books and apparel, to fun educational gifts that inspire the next generation of growers. Each purchase supports Ujamaa Cooperative Farming Alliance's mission to uplift BIPOC growers, preserve heirloom seeds, and build a more just food system.



# UJAMAA SEEDS



CULTURALLY  
MEANINGFUL  
HEIRLOOM  
SEEDS



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