



*In the seed we have an
image of the whole universe.*

— RUDOLF STEINER, *SPIRITUAL FOUNDATIONS FOR THE RENEWAL OF AGRICULTURE*
Bio-Dynamic Farming and Gardening Association, Kimberton, PA, 1993
trans. by C.E. Creeger and M. Gardner, 1993, p. 35.

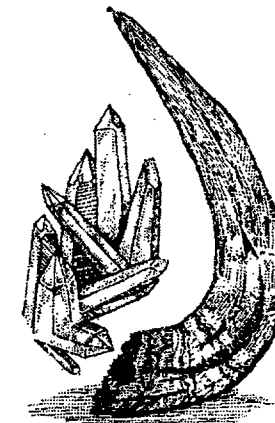
SO THAT THE EARTH MAY BE HEALED

The Josephine Porter Institute
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SEED SAVING AND BIODYNAMICS AN INTERVIEW WITH HUGH WILLIAMS

By Nick Franceschelli

I caught up to Hugh Williams at the end of August. He has an eight acre fruit orchard of apples, pears, and peaches near Philmont, New York. For those readers of the Quarterly who are used to pithy interviews about practical biodynamic techniques and cultivation tips, you will need to shift gears, because there is a very different but equally important theme addressed here. The format is a bit different, also. Hugh and I took a stroll through the garden, which, incidentally, is also the orchard. As far as I'm concerned, the issues addressed here are some of the most urgent of our time.

H. All these herbs here are incidental seed crops. This huge row of borage here. I just harvest and harvest and harvest, but I'm still going to have masses of seeds. So, that's an incidental seed crop. You see what I'm saying?

N. You're growing these herbs for sale, but you're also getting seed out of them. It's dual purpose. There's tons of herbs in this garden!

H. Yes, lots of herbs. Also, incidentally, every flower you see comes out of the seed collection...

N. No kidding! (There were some lovely interplantings of flowers in the vegetable beds).

H. ...so that's also being propagated as a kind of incidental thing - companion planting in the garden.

N. Who gets all these vegetables? There's tons of vegetables out here.

H. Well, I have 150 family CSA.

N. 150 families!

H. A little over actually, if you count the locals...

N. Holy Smokes! (We arrive at a row of peppers grown on black plastic)

H. ...so this is what I wanted to show you over here. This pepper is Polly Hieser's Worldbeater Pepper. (Polly Hieser of Seven Springs Farm, an interview in itself). It's an open pollinated bell pepper. It's a wonderful, sweet

pepper. I would say that this is suffering from drought, believe it or not, because of the plastic. (It was a wet summer in the Northeast). We put the black plastic down on the assumption that we would irrigate everything, so everything that's under plastic is in drought! Anyway, I've got to rip all this plastic off. There's still plenty of time for these peppers. They're yielding, but they are not getting enough water. They are beautiful looking plants.

N. They look lovely. Everything looks lovely. Look at the eggplants around here.

H. Well that's the wrong variety. That's a bad variety.

N. That's from your own seed?

H. No. That's a hybrid. It wasn't even in my share for the CSA. I just grew eggplant to grow it. I've never really grown it before.

(We arrive at a leek bed).

H. So all the leeks are our own leek seed. Every leek in this farm, and all the peppers. I should say at the outset, I believe that we have a higher proportion of biodynamic seed, I think, than probably anybody else. I'm trying to live with what I talk about. (We pass long, weed-free, evenly-germinated carrot beds). This Rothild Carrot, this is biodynamic seed from Germany. Take a look at that stand of carrots. I don't think you'll ever see a better bed of carrots. That's a fall carrot.

N. It's unbelievable. We don't get that at our garden. We just don't get it. (The interviewer works at a farm and nature program in Harlemville, NY).

H. These parsnips here: All from our own parsnip seed.

N. Tons of herbs in this area here!

H. This is already the sixth cutting of basil. This is all our own basil seed, and it's a fabulous strain of basil. A lot of the biennials we just don't have our own seed yet, like the rutabagas. But, every lettuce in this place is our

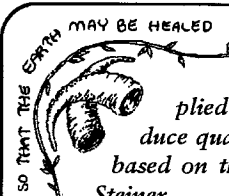
WILLIAMS continued on page 3

NEW STAFF AT JPI

Over the summer the JPI staff was enlarged by the addition of Susan and Malcolm Gardner, who are now living in a manufactured home here on the property. Besides apprenticing as prep makers, Susan will be working into the position of office manager and Malcolm will try to re-energize the JPI research program while also continuing his career as a translator (readers of *Applied Biodynamics* may well recognize the name Malcolm Gardner as one of the translation team of Creeger and Gardner for Steiner's "Spiritual Foundations for the Renewal of Agriculture," published by the Bio-Dynamic Farming and Gardening Association in 1993). We asked them to share how they came to join JPI.

Susan: We moved here from Portland, Oregon, where we had lived since 1990 because of my job as a Kindergarten teacher at the Portland Waldorf School. These last six years were wonderful yet also somewhat frustrating for me because I feel that a "Kindergarten" or "children's garden" really should allow the incarnating children to experience the rhythms and activities associated with caring for and cultivating the earth. At the Portland school's location, however, this proved to be very difficult and the overall stress of the situation eventually led to health problems which forced my withdrawal from teaching. During my recuperation, Malcolm and I began looking for a situation that could combine our mutual interests in education and agriculture and yet also not be as physically demanding as full-time farming. After much searching, we hope to have found this at JPI. During our last year in Portland, I was very active in organizing a "biodynamic consumer group," primarily among the parent-body of the Waldorf school. Since there was no biodynamic CSA in Portland at that time, we supplemented what could be obtained locally with shipments from producers in many other regions. Besides my Waldorf training, I have a BA in humanities from Pitzer College and a BS in tropical horticulture from the University of Hawaii. It was during this latter training in the mid-1970's that I first encountered Rudolf Steiner's Agriculture Course and then the whole of anthroposophy. I greatly enjoy teaching children, but now I am very glad to be back in a rural environment (as a child I raised sheep, gardened, and was very active in the 4-H program in Ventura County, California). I look forward to learning to make all the biodynamic preparations and to making the JPI office ever more efficient at responding to your needs.

STAFF CONTINUED ON PAGE 7



MISSION

The Josephine Porter Institute for Applied Bio-Dynamics, Inc., was founded to produce quality biodynamic agricultural preparations based on the spiritual scientific research of Rudolf Steiner.

It serves as a living memorial to Josephine Porter, a biodynamic pioneer for this work in America.

The mission of JPI also includes education and research in biodynamic agriculture.

JPI undertakes these tasks so that the Earth may be healed.

PROGRESS REPORT

Because of the incredibly wet weather experienced here in August and September, our optimistic forecast in the last issue of *Applied Biodynamics* fell woefully short. It is only now in mid-October that we have closed in the roof and will begin to put on the shingles.

As a result of weather delays, it is unlikely that we will be able to commence production on the Pfeiffer Biodynamic Compost Starter until early 1997. Again, your contribution of money and labor are much appreciated for this project.

We would very much like to thank the following for their labor volunteered these past weeks:

Dave Gell, from Trumansburg, NY
Gerry Nottingham, from Charleston, WV
Corry Watts, from Horse Branch, KY

BD ON THE INTERNET

If you have an email account, you can take part in the on-going discussions on the BD-list. Such BD illuminaries as BDFGA president Steve Moore and BD writer/garden manager Woody Wodraska join BD enthusiasts from every continent in discussions on a wide-range of BD-related topics. Currently, quality testing of produce (both BRIX and Pfeiffer) is getting much attention.

To join the list, send email to "igg@igg.com," with "Subscribe BD-L" in the subject and your FULL NAME and PHYSICAL MAILING ADDRESS in the body of the message.

The BDA Home Page is at <http://www.his.com/~claymont/bda.html>. Your contributions are welcome!!!

Biodynamic Preparations Legend

BD #500- Horn Manure	
BD #501- Horn Silica	
BD #502 - Yarrow	} C O P
BD #503 - Chamomile	
BD #504 - Stinging Nettle	
BD #505 - Oak Bark	
BD #506 - Dandelion	} O P
BD #507 - Valerian	
	} S S
BD #508 - Horsetail	
(Equisetum arvense)	

WILLIAMS from page 6

H. Yes.

N. Every second organic or BD magazine article is about how the big boys are controlling the seed supply. I mean, you have to be brain dead not to put two and two together.

H. Right.

N. With regard to the compost preps. You make compost preps for other farms. Is that right?

H. Well, no. We make them all together as a group. But again, I have become a kind of platform, or focus, of the preparation making, because I think somebody needs to focus it a little bit. There's a lot of other people that do a lot with that, too. Camphill does a lot with that. So it just has gotten a bit of a tradition now for the last few years that, around Michaelmas, everybody convenes here including all the apprentices from the training program (A regional program involving a number of BD farms), and we make all the winter preparations here.

N. For how many farms?

H. Well, I don't know. There's about twenty farms, I suppose, total, around here. They know they can get preps here if they want to. It's just a good way for everybody to be involved in the preparation making process and get the preparations regionally, or made locally, let's say. I just hold them here, you know. That's all. Different people, they'll come, bring some materials, make them, and bury them at their own places, but ordinarily I bury much more than I need here, so that people that need them know they can get them here.

N. As far as using the preps right here, are you just basically prepping your compost piles and putting on 500 and 501 once or twice?

H. It's been basically like that. Maybe two or three sprayings of 500 a year, but it's going to become much more intensive. Again, I've just had to really develop the farm, so I've done the basics, but I never make compost without the preps.

N. Do you have a source of animal manure for your compost piles?

H. Oh sure. In '94 I traded hay with Hawthorne Valley Farm for their manure. In '95 I traded grazing with a neighbor for manure.

N. You are thinking of getting livestock eventually.

H. Certainly.

N. What would it take to get livestock here? Fences? More available labor?

H. Just getting the income-producing operation, the vegetables, running properly, and then moving into that area. It's the likely next step. Yes, it's fencing and housing. That'll happen. I expect that to happen next year.

N. What is your goal with the fruit production? Are you planning to add that to the CSA?

H. It'll start out like that. When the thing is fully producing, then it'll be far more than a CSA can handle.

continued in col. 2

STAFF from page 2

Malcolm: Growth and development are wonderful processes in nature--and also in human biography. I grew up in the man-made jungle of New York City, where I knew all the subway lines by heart and loved nothing better than riding them. Later I attended Waldorf school in suburban Spring Valley, New York, where I became fascinated by the correspondence between the pictures in a simple bird-book we had and some of the creatures in our backyard. I became a fanatic, single-minded bird-watcher; I could identify birds in flight or by their song, but I hardly noticed the rest of the natural world. Only as a biology student at the University of Michigan did I develop an interest in the rest of the animal world (sparked by reading Wolfgang Schäd's *Man and Mammals*), and only after college and then as a graduate student in botany at McGill University did I finally take serious note of the plant world. This last development too was the result of intellectual stimulation, not of any single book, but of my wide-ranging studies in philosophy, anthroposophy and Goethean science. After graduate school I became involved in re-translating and editing Steiner's lectures on agriculture, and his descriptions of the spiritual alchemy of agriculture became the stimulus for an eager study of chemistry, physics, mineralogy and astronomy. Lastly, my joining JPI has become the impetus for me to concern myself seriously with the practical side of farming and gardening and preparation making. I expect my growth and development will continue unabated, and I look forward to contributing to the growth and development of JPI.

WILLIAMS from col. 1

Then I'll offer it to different CSAs and other specialty markets, or whatever.

N. So what I'm seeing when I go out here is that fairly poor, hilly land, which is as a rule being abandoned in the Northeast, can be highly productive and can feed a hundred and fifty families all their vegetables needs for thirty weeks. Am I correct in saying all their vegetable needs?

H. Pretty much. Yeah.

N. And, with the potential to take care of most of their fruit needs down the road?

H. Oh, far more fruit that they will ever be able to consume. I would direct your attention to Sattler's book again, because he really makes the case that we have just barely begun to explore the productivity of the earth. He took a poor farm with a very difficult climate and turned it into a highly productive farm. So I think the potential is tremendous. I think that we need to put out some effort in our digestion, otherwise we don't get what we need. I think the plants need to put out some effort in their root growth, otherwise they don't do what they need to do, so I don't think that this easy ride is always the way to go; on rich bottomland and everything has basically hydroponically whatever it needs. You know, you can organically give these vegetables exactly what they need, too, all the time, and I don't think you get a higher grade of nutrition that way. I think that was made very clear by Steiner.

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WILLIAMS from page 5

N. You're a more patient man than I am.

H. Yeah. It takes a lot of patience, but I felt that I needed to do that. So I did, and I said "Well maybe Nathan's path and this path will somehow converge. That's possible. But I can't wait for that." So, that's how it happened.*

N. How many people would you say are really doing it over the last three or four years.

H. Some people do something one year and then they can't manage the next year. Others step in and do it, and that's the beauty of the whole thing. That's where the depth of it is. It's got a lot of buffer built into it, but we need more. We need more. We need more people.

N. If *Applied Biodynamics* still reaches three or four hundred serious biodynamic people, this interview is going to help your call. Hopefully, people will understand what you're trying to say.

H. People have got to take this seriously now. We have got to stop just relegating this off to somebody in the distance.

N. This is everybody's homework.

H. It's everybody's deal. It's the basis of our whole agriculture. The seeds. It's the basis of our nutrition, too, and it's been taken away from us all the time through genetic engineering, hybridization, etc., etc., etc.

N. Maybe through our own sleepiness, too. It's just common sense, what you're saying.

H. So, I'm offering this platform, and I think maybe it's too simple. Maybe people look for something a bit more difficult or illusory. You know, we don't really need the adversary as anthroposophists. He's in us. I do hope that people get the message and get into it, get with it. Get with the program. We have a lot of good people, and people need to have a bit more faith in them. I'm going to show you, later, the germination results of these seeds. These are EXCELLENT seeds. (We never got to that, either). Now, the second goal is research and development. That's the second goal, and that's the goal that I believe Nathan should be addressing himself to. There's a real problem there about funding, but that's a proper place for us to go looking for money. But, it's got to be done on that basis. You cannot combine making a living fiddling around with some kind of little production and so on and expect to be doing proper research. Research is a job in itself, and that's a goal, once we have established a proper supply of high quality seeds. It's a higher goal, and I hope that somehow that will be taken up and made possible. In the meantime, I just feel very committed to this thing and making it work and making it bigger.

N. So you started building a seed network three years ago?

H. Yes.

N. From our experience over at the Visiting Students Program garden in Harlemville (where we use seeds from the network) it seems like a really successful and simple

concept, so far. Is that what everybody has been saying to you that's been involved?

H. Yeah! I think that it is a successful and simple concept. I think that people need to really try these seeds out more, because we run tests on these seeds. We do really try to make them very, very good quality. People need to take it seriously. It's a problem, and I think this is very much part of the solution. It's in our hands.

N. What is Threshold Seeds' relation to organic people?

H. I'm not at all dogmatic about that. That's where the preparations come in. If you look at Sattler's book, *Biodynamic Farming Practice*, you will see how much you can do just on a basic level with the preparations, how much is done to enhance seed quality, and again, we need to do those things before we get too carried away with working with the ethers. That's a whole future thing.

N. Have you been doing seed soaks and so forth here?

H. No. I'm not up to it yet. I'm not there yet.

N. Is a labor/mechanical question, or is it that you just haven't wrapped your head around it?

H. I just don't think it's the first step. I think the first step is to get the preps into the compost; get the compost on the land; get the field sprays on. (We move on to lunch).

H. The anthroposophical movement is famous for shooting itself in the foot.

N. You're not going to bait me with stuff like that!

H. Isn't it true?

N. It sometimes seems that way, I'm sorry to say.

H. So we're in great danger of neutralizing ourselves, marginalizing ourselves, making ourselves irrelevant. We had better get down to basics and I hope you do quote that.

N. I don't mind. Have you ever been in touch with Alex Podolinsky again?

H. His assistant contacted me. It was a woman.

N. Was it Frances? I'm just guessing?

H. Yes, it was Frances. That's right. Did you know her? Did you meet her?

N. I have never been there. Was she thinking of starting seed saving?

H. Right. She was interested in figuring out how to do that. I sent her a catalog and put her in touch with Nathan.

N. I think everybody's waking up to it.

H. You think so?

N. Yeah. I don't think everybody's doing it, but I think everybody is waking up to it. It's like looking around at the planet and saying, "Boy, we're trashing this place!" It doesn't mean you're going to stop from one day to the next, but at least you are going to start sleeping a little bit worse, because you know something isn't quite right.

H. Right.

N. That's a good first step.

WILLIAMS continued on page 7

WILLIAMS from page 1

own biodynamic seed. You see all the tomatoes here? All our own tomatoes! Beans? Same thing. Here's the Provider Bean for seed. We just got lucky here. I abandoned the beds after fresh bean season, but they were very productive. Now it's a beautiful crop of bean seeds. They'll be ready in a few days. It's a matter of getting dry weather. You saw the celery, by the way? All our own seed. It's from Harald Hoven in Sacramento. When I say "our own" I mean it's from biodynamic sources coming through the network.

(We arrive at a shed where there is a large, copper vessel)

N. What do you use this copper thing for? How do you empty it?

H. For stirring. I just bucket it out. That's not hard. (We look over towards a wooden stave barrel that is disintegrating). You know I had made my hard maple barrel according to Maria Thun's directions. It was great, but it rotted out in about six years. It cost me a lot of money, so I'm kind of shy of that. When she says hard maple, it must mean something else, because that doesn't really do it.

N. How many acres do you have vegetables on?



Hugh Williams inspects this year's harvest of onion seeds.

Photo: Nick Franceschelli

H. Well, there's 8 acres in the fencing here, and then potatoes outside. It's all interplanted and intercropped with the fruit trees. You could say 8 acres intensive, but only 3 to 3½ under vegetables right now.

N. That's a lot of people fed from 3½.

H. It's a lot of people.

N. How many months do you deliver?

H. We deliver for 7 months. Thirty weeks. (We check out some piles of weeds) I'm getting my compost together, just from all the scraps around. It's a good time for it. All these weeds that we weed out, we just drag it down there. (We arrive at a bed of onions that have interplanted with other cultivars. The onions have gone to seed). Unfortunately this was totally clean-weeded a week or so ago. Not that it matters for onions, but I did it for the lettuce and the herbs. (The bed is certainly not that weedy). But these are ready. We could actually harvest these. (Hugh checks the seeds). These seeds are still a bit milky. I'd leave them a couple of more days. Maybe 'til we get to the root sign again.

N. What happens if you leave them too long?

H. They will shatter. They'll fall on the ground and be lost. So I've got a lot of onions here and I just have to keep a continual eye on them. They are at the point where they would actually dry up if I harvested them, and you've got to be careful, because some are always a little bit more advanced.

N. Do you have a machine to thresh out the seeds?

H. Yes. I can show you the machine. The machine won't actually thresh them, but it will clean them, so all I have to do is dry them and then thresh them out. They will shatter out of those pods pretty easily once they're dry.

N. So you are going to come through here with a crew and pull these onion seeds in a couple of days?

H. I can do that.

N. How long have you been farming this soil for vegetables?

H. This is the third year.

N. Do you have any livestock?

H. Not yet. I have had summer grazing of stock every year till this year. (We walk on). That's chamomile all gone to seed there. That will all be sprouting by and by. We just took our red onions out of here.

(There is white dust over some of the recently worked beds).

N. What are you amending here? Lime?

H. Yes. Got to bring it up a little bit. The Chinese cabbage here is all from biodynamic seed. Same with the winter squash. BD seeds. This is butternut from my own place here. Delicata also.

N. Are you going to sell that squash or save it for seed?

H. Both.

WILLIAMS continued on page 4

WILLIAMS from page 3

N. Are you harvesting this Swiss chard here from biodynamic seed?

H. No. Not from my own seed yet. Unfortunately.

N. Look at that cabbage!

H. Biodynamic cabbage. Harald Hoven's cabbage. (Hugh checks the large, tight heads). Very much in need of harvesting. Nice though, aye?

N. Who gets it?

H. The CSA gets the cabbage. Judy's kale from Heinz Thomet in New Jersey. His own strain of kale. It's a really beautiful kale.

N. Are you going to let some of this go to seed for next year?

H. I have enough kale seed for years. All the lettuce, as I was saying, all BD.

(I am surprised to see the garden located on what seems like a poor, rocky hilltop, in country that has long been abandoned from serious agriculture).

N. Now this looks like some rough soil to me.

H. It has some stony things in it. But I'll tell you, it's good soil. It's really amazing soil.

N. The crops look awfully good.

H. Yes. That's what counts. We've had good crops. Very excellent crops. I'll show you some carrots. These are my next carrots to harvest here. I've delivered carrots already for six weeks. Broccoli's the problem. It's a real problem crop. Getting a big enough and decent enough broccoli with open pollinated seed. There's a nice head of broccoli there. (Hugh starts to gather some veggies for a stir fry lunch).

N. Are you still looking for a better variety?

H. Oh yeah. Definitely. Broccoli, I find, is a very wasteful crop. Wasteful of area for what you get. There's a lot of hype about broccoli now. (Hugh picks more). We need to eat that. Hold these while I get a couple of carrots here. (Hugh digs out some very salable carrots). Lovely!

N. It looks nice. (We move on).

H. That's Mark Dornstreich's Sicilian Plum.

N. It's enormous! (It really is).

H. Yeah. That's a beautiful tomato.

N. And it tastes good, too.

H. It's a beautiful slicing tomato. What it is, more or less you might say, is a plum tomato that has been converted into a beautiful, big slicing tomato by twenty years of selection.

N. By Mr. Dornstreich?

H. Yes. So, now I've taken it up to the seed. Here's Moskvich. Our own seed, again. Excellent early tomato. Virtually no alternaria, which is early blight, where most tomato plants are just dead already of blight. (We mosey on to a packing shed area, where there is an apple crate

two thirds full of golden onions). The Stuttgart onions that I showed you? They were sets from a conventional source two years ago, and we saved the very best of them. We replanted them in May, and now we have our very own Stuttgart onion seed source, and that shows the potential of selection and going from seed to seed.

N. And you're already happy with them?

H. Extremely! Take a look at the crop. It's not such a long step as we might think from being totally dependent on these seed companies to having our own seed supply of highly productive vegetables. I like that. That is what I am trying to do. And I'm also trying to embody this idea that virtually any farm can make a real contribution to it at a very, very high quality level.

N. Give an example.

H. Well, just the Stuttgart seeds that I'm growing here, OK? In other words, I'm not a great expert on seeds, but the seeds that I grow and I offer, that come into the catalog out of my place, are very high quality by any standards. So, I'm saying that it has to be a farm-based seed supply. The bottom line is nutrition. That's the bottom line now and in the future, and if people aren't eating the plants that come from these seeds, it's just an abstraction.

(I get somewhat agitated about Hugh's CSA delivery schedule, when he tells me he makes "quick" deliveries. Here's a snippet of that conversation):

N. You deliver to Woodstock, New York?

H. Yeah.

N. Who runs all this stuff around for you?

H. Well, I do.

N. One day a week?

H. Two days a week.

N. You go to Woodstock, New York City and Garden City, Long Island?

H. Yeah.

N. That's seven hours, at least, of driving. Come on. That's not "quick." That's a whole day, plus loading and unloading, and visiting with people. And you don't mind it? I do that once and I have to take a week's vacation.

H. Yeah, it's a high energy profession. Let's go and have some lunch. I'll show you the seed room, as it were, and the rest of the business. (We actually never got to the seed room, but we do go to the kitchen and I watch Hugh cook a vegetable dinner from scratch).

N. So where do the other farms come in? How do you get in touch with, say, Dornstreich or with Polly Hieser?

H. They're all friends of mine. All of them already know what the deal is: that it's serious business now. That it is time to be part of this. They know by themselves. They're smart, these people now, and whatever they can do, they'll do, and whatever they can't do, then I am supposed to pick it up.

WILLIAMS continued on page 5

WILLIAMS from page 4

N. So you put in the catalog what's out there year by year?

H. Yeah. I do try to do a certain amount of solicitation of the different good growers about varieties that are still open-pollinated. Nearly every excellent grower has their favorite open-pollinated vegetables that they still use and that they have been working with, and in a lot of cases they actually save the seed. So, they tell me, and now a lot of times they'll go on saving seeds for me. We need more and more of that. We don't have enough of it.

N. So what inspired you to start the seed-saving business?

H. It had to be done. It had to be done. We've been talking about it too long, and we are still talking about it, and we need to do it. That's the problem. It grew out of the Northeast Farmer's meetings in Harlemville, in 1986, '87, and '88. We talked about it and talked about it, and finally I had this idea that we should have a CSA of seeds. That was the point. I thought, initially, if we could find thirty farms that would each grow one thing for seed, we would have thirty varieties of open-pollinated seed. So, I asked the farmers (there was a big meeting, about thirty people here in '87 or '88), if I organized that, would they be part of it. I actually still have the questionnaires. Everybody said, "Yes, they would." So I called Rod (Rod Shouldice, then director of the BDA), and I told him what was up. He said, "Well, let's try and do something." So anyway, I went to Switzerland and Germany, and I asked Herbert Koepf what I should look at there. He sent me to a couple of orchards, and he sent me to Eckhardshof in Switzerland. I spoke with Andreas Ellenberger there. I told him what was what, and he said he'd love to come to America to see if he could help get something going. So I came back and, with Rod, we organized a tour for Ellenberger, and we did these workshops. I think we did four workshops in different regions of the country, and out of that Andreas offered to us that he would make available a training for one single person to go to Switzerland and do a one-year training in seed work. We looked for the person. We put it out there. Nathan (Corymb) came up. The problem with Nathan was that he has a family, and they really didn't have facilities, and they never said they could deal with a family. Nathan persevered and made this kind of hybrid proposal where he would be half at Camphill and half at Eckhardshof, and so on, so it was a bit of a problem right from the start.

Are you interested in seeds that have received at least some biodynamic treatment?

Contact:

Threshold Seeds, Inc. (Hugh Williams)
Box 701
Claverack, NY 12513
(518) 672-5509
Subscription \$100/yr., \$80 can be applied toward seed purchase (Orders from non-subscribers filled last.)

Turtle Tree Seed Farm (Nathan Corymb)
5569 North County Road 29
Loveland, CO 80538
(Orders should be received by March 31.)

Aurora Farm
Box 697
Porthill, ID 83853-0697
(Send \$1.50 for catalogue.)

*To learn more about saving your own seeds, we recommend:
Seed to Seed by S. Ashworth (\$20 plus \$2.50 S/H from JPI)*

H. So, it was a bit of a problem, and it just became more and more complicated from there on. But Nathan went there, and he ended up somehow getting a reasonable facsimile of a decent training in seed work. And then he came back, and it was great, and Rod and I said, "Great! We can kind of turn this over now. Let Nathan figure out what's what and how he is going to proceed. Let's give him some room and see if he can work it out." And, he kind of went from one place to another, year after year, and he was in a different place every year. He had this idea that eventually he should grow all the seeds on one place. This is a short version of what happened. It was just sort of one difficult story after another through the whole thing, and eventually I said to myself, "You know

something? This isn't happening." Certainly not the aspect of it which initiated it, which was a CSA, an association of growers. That was the whole idea, and there are other reasons why it was set up that way. There's economic reasons. There's lots of reasons why it's necessary to have something like that, whatever else you might have, because the first goal, as I said, is nutrition, and the first step to that is to have a farm-based seed supply. The only way to have a farm-based seed supply is to have it diversified, because there is no economy in this business. At all. Even if

every biodynamic farm in the country bought half of their seeds from this thing, there wouldn't be any economy in it. Which they don't.

N. But they should.

H. Well, never mind what they should. We have to make it a believable thing and go on and develop it. Anyway, so I got back into it. I called a lot of people who had initially, in the original thing, said that that's what they would do. I said, "Listen, I think I'm going to have to get back into this thing now, are you still interested?" And all they said, "Yeah. Go for it!"

N. Did you go through the Bio-Dynamic Association the second time or around it.

H. Through the Bio-Dynamic Association.

WILLIAMS continued on page 6

*Please note that at a BD seed growers conference earlier this year in Colorado, a new spirit of cooperation between Hugh Williams and Nathan Corymb should lead to a new level of development for the embryonic biodynamic seed culture in this country.