Bringing the Four Corners potato to market

Researchers and Indigenous farmers harvest and reflect on how best to grow the Four Corners potato

WHAT: Researchers and indigenous farmers will meet at the Red Butte Garden at the University of Utah to harvest and report successes and challenges of cultivating Solonum janesii, a wild potato native to the Four Corner’s region. The Four Corners potato has been an important traditional food for people living across its range for more than 10,000 years. In April, farmers from the Hopi, Pueblo, and Diné (Navajo) tribes came to the garden, hosted by Utah Diné Bikéyah Traditional Foods Program, the Red Butte Garden and the Natural History Museum of Utah. The Indigenous farmers shared their knowledge of the potato, and its cultural history and scientists shared what they have learned about growing the potato in mass quantities.

Saturday’s event will be a harvest of potatoes grown both in the greenhouse and in raised beds outside. The Indigenous farmers will take back seed potatoes that will be used to start their own operations by incorporating their traditional methods.

The group aims not only to conserve the potato as cultural heritage, but also to grow its potential as an economically-viable food crop.

WHO:
- Cynthia Wilson, Traditional Foods Program Director at Utah Diné Bikéyah
- Bruce Pavlik, director of conservation at Red Butte Garden at the University of Utah
- Lisbeth Louderback, curator of archaeology at the Natural History Museum of Utah and assistant professor of anthropology at the U.
Farmers from the Hopi, Pueblo, and Diné tribes.

WHEN:
- Saturday, Nov. 9 from 10:30 a.m. to 12:00 p.m., and 1:00 p.m. to 4:00 p.m.

WHERE:
- 10:30-12:00: Red Butte Garden East Greenhouse (see map, attached) to harvest potted potato plants:
- 1:00 p.m.-4:00 p.m.: Experimental potato garden for trough harvest (see map, attached).