
ANASAZI STATE PARK MUSEUM

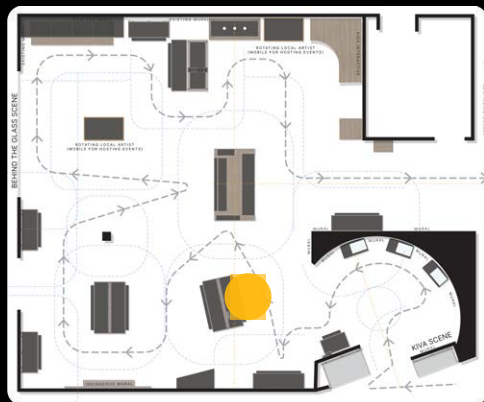
GRAPHIC PANELS APPROVAL PACKAGE

AREA: FOOD & RESOURCES | 27 SEPTEMBER 2026



food and resources.

- A** PANEL ABOVE CASE
BENJAMIN MOORE IRON MOUNTAIN 2134-30
35"W X 8"H
- B** PANEL ABOVE CASE
BENJAMIN MOORE IRON MOUNTAIN 2134-30
25"W X 8"H
- C** PANEL INSIDE CASE
BENJAMIN MOORE IRON MOUNTAIN 2134-30
12"W X 12"H
- D** READER RAIL
BENJAMIN MOORE IRON MOUNTAIN 2134-30
52"W X 5"H
- C** AREA COLOR AND TEXTURE
- PANEL LOCATION



E



SCALE 1:1

A

Farming Took Root in Ancestral Knowledge

Growing and storing food through the seasons

TRADITIONS AND CROPS

When Ancestral Pueblo people built the village, they brought generations of farming knowledge with them.

Crops provided food, along with any other crops, sustaining the community year-round. Corn was also grown and stored to use later, sometimes in their homes.

HARVESTING AND STORAGE

Growing, processing, and storing food required strong work across the seasons.

The community shared their harvests to ensure food was stored through long winter seasons of drought. Storage methods included using large earthenware jars and storage bins.

Qaa'ö, moriniqw pu' patnga (The Three Sisters)

The Three Sisters (The People of Long Ago) grew corn, beans, and squash together. They used corn for food and stored it for later use. Beans were used to make soup or stews. Squash was used to make bread or stews.

It was important for the community to grow these crops together, as they were always a source of food for the community, even in times of drought or when crops failed.

B

D

The Three Sisters Grow Together

Corn, beans, and squash in a living farming system.

The Three Sisters are a living farming system that has been passed down through generations. It is a system that has been used for centuries and is still used today.

How the crops are grown together in a living farming system.

Beans and corn are grown together in a living farming system.

Squash and corn are grown together in a living farming system.

Beans and squash are grown together in a living farming system.

Corn and squash are grown together in a living farming system.

Beans and corn are grown together in a living farming system.

Squash and corn are grown together in a living farming system.

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Squash and corn are grown together in a living farming system.

Beans and squash are grown together in a living farming system.

Corn and squash are grown together in a living farming system.

OPTICAL ZONES

SCALE 1:12

PANEL 4.4A.1 & 4.4A.2
CASE 4.4.A

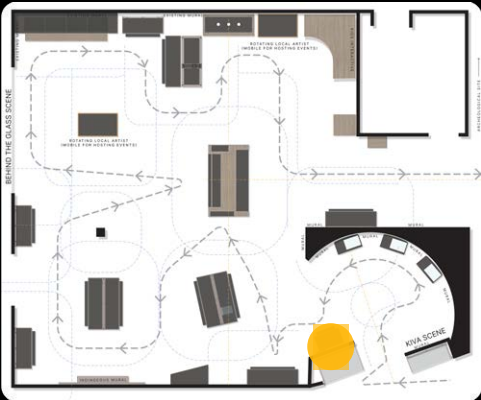
food and resources.

A PANEL ABOVE CASE
BENJAMIN MOORE IRON MOUNTAIN 2134-30
35"W X 8"H

FONT: MONTERRAT

- 1 HEADING:
BOLD, WHITE, 21 MM
- 2 SUBHEAD 01:
MEDIUM, WHITE, 12 MM
- 3 SUBHEAD 02:
BOLD, WHITE, 9 MM
- 4 BODY:
REGULAR, WHITE, 8.5 MM
COLUMNS: 6.5", 75" GUTTER

PANEL LOCATION



A

- 1 Farming Took Root in Ancestral Knowledge
- 2 Growing and storing food through the seasons

- 3 TRADITIONS AND CROPS
When Ancestral Pueblo people built this village, they brought generations of farming knowledge with them.
Corn provided more energy than any other crop, sustaining the community year-round. Farmers also grew **beans** and **squash** to add vital nutrition to their meals.
- 4 HARVESTING AND STORAGE
Growing, processing, and storing crops required steady work across the seasons.
The community dried their harvests to ensure food lasted through long winters and times of drought. People ground dried corn into flour using stone mealing bins built into their homes. They kept these reserves safe in large ceramic jars and storage rooms.

- 1 Heading
- 2 Subhead 01
- 3 SUBHEAD 02
- 4 Body

FONT SCALE: 1:1

PANEL 4.4A.1 & 4.4A.2
CASE 4.4.A

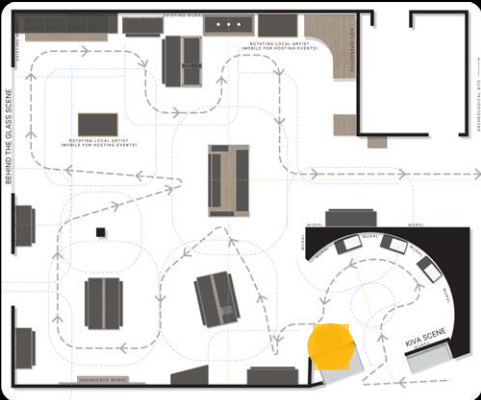
food and resources.

PANEL ABOVE CASE
BENJAMIN MOORE IRON MOUNTAIN 2134-30
25"W X 8"H

FONT: MONTERRAT

- 1 HEADING:
BOLD, WHITE, 21 MM
- 2 SUBHEAD 01:
MEDIUM, WHITE, 12 MM
- 3 SUBHEAD 02:
BOLD, WHITE, 9 MM
- 4 BODY:
REGULAR, WHITE, 8.5 MM
COLUMNS: 6.5", 75" GUTTER

PANEL LOCATION



B



1 Qaa'ö,
moriniqw pu' patnga
(The Three Sisters)

- 4 The Hisat.sinom (The People of Long Ago) grew corn alongside beans and squash. They dried most foods and stored them for later use. Every household had a tuu'oyi, a food pantry used to store grown or foraged dried food, or hunted and dried meat.

It was expected that not every season would be good, so there was always a practice of storing several years' worth of food, which would be available during the lean years.

- 1 Heading
- 2 Subhead 01
- 3 SUBHEAD 02
- 4 Body

FONT SCALE: 1:1

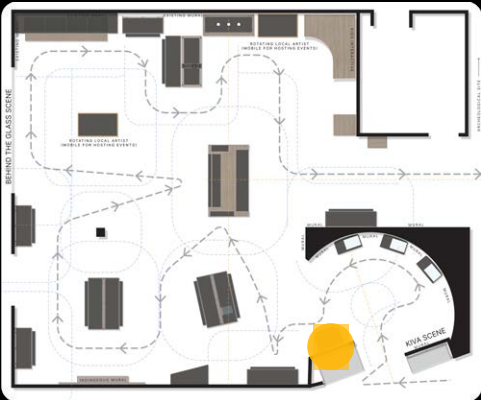
food and resources.

C PANEL INSIDE CASE
BENJAMIN MOORE IRON MOUNTAIN 2134-30
12"W X 12"H

FONT: MONTSERRAT

- 1 SUBHEAD 02:
BOLD, WHITE, 9 MM
- 2 BODY:
REGULAR, WHITE, 8.5 MM
COLUMNS: 6.5", 75" GUTTER

PANEL LOCATION



C

1 HOW TO PLANT THE THREE SISTERS

Because dry farming relies on winter snowfall and summer monsoons, timing is everything. Ancestral farmers passed down Traditional Knowledge through generations, guiding the community to wait until the spring soil was warm and the rains were near.

- 2
- 1. **Make a mound.**
Form a hill of soil about 12 inches tall, wide enough for several seeds.
- 2. **Plant the corn first.**
Place a few corn seeds in the center of the mound.
- 3. **Wait, then add beans.**
When the corn is knee-high, plant bean seeds near the base so they can climb the stalks.
- 4. **Add squash last.**
Once beans sprout, plant squash seeds around the edge so they can spread outward.

- 1 **SUBHEAD 02**
- 2 Body

FONT SCALE: 1:1

READER RAIL 4.4A
CASE 4.4.A

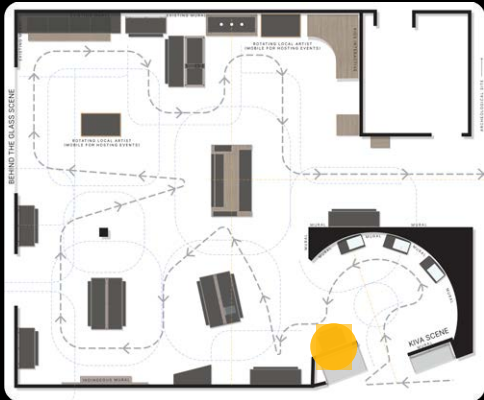
food and resources.

D READER RAIL
BENJAMIN MOORE IRON MOUNTAIN 2134-30
52"W X 5"H

FONT: MONTERRAT

- 1 HEADING:
17 MM, BOLD, WHITE
- 2 SUBHEAD 01:
12.7 MM, BOLD, WHITE
- 3 SUBHEAD 02:
9 MM, BOLD, WHITE
- 4 BODY:
8.5 MM, REGULAR, WHITE

PANEL LOCATION



D

1 **The Three Sisters Grow Together**

2 Corn, beans, and squash in a living farming system

4 **The Three Sisters** is an Indigenous farming method of growing corn, beans, and squash together. Each plant helps the others, forming a living system that saves space, builds healthy soil, and grows more food.

3 **HOW THE CROPS SUPPORT EACH OTHER**
Corn takes up a lot of nutrients from the soil. In return, it grows tall, giving the beans a natural pole to climb.

Beans pull nitrogen from the air and add it to the soil, providing nutrients that the corn and squash need. Bean vines wrap around the corn, anchoring the stalks against strong winds.

Squash spreads across the ground with broad leaves, shading the soil, holding in moisture, and blocking weeds. Its prickly vines help keep pests away.

- 1 **Heading**
- 2 **Subhead 01**
- 3 **SUBHEAD 02**
- 4 **Body**

FONT SCALE: 1:1



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