

# Interview with Parris Brewer

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Interviewer: Mike Maniscalco

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Maniscalco: Today is September 5, 2008. We're sitting in Chicago with Parris Brewer. How are you doing, Parris?

Brewer: Fine! How 'bout yourself?

Maniscalco: I'm doing very good. We'll do the real easy questions and we'll get you warmed up. So what's your age and date of birth?

Brewer: My age is forty-nine; my date of birth is December 26, 1958.

Maniscalco: Okay, and where were you born?

Brewer: Chicago, Illinois, Cook County Hospital.

Maniscalco: Okay, and did you grow up in this neighborhood here, or where did you grow up?

Brewer: No, I grew up on the West Side of Chicago in West Garfield.

Maniscalco: Okay. Did you have a lot of family around?

Brewer: Yes, I had a lot of family around.

Maniscalco: Can you kind of explain? Did you live with your mom or dad?

Brewer: Mother, father, brothers, grandmother, grandfather, cousins, uncles, and...

Maniscalco: Wow. What kind of a child were you?

Brewer: Typical child. Well, my mother worked for Wrigley gum company, Wrigley Juniors, and my father worked for International Harvester making bulldozers and tractors, and so they worked all the time, so basically my grandmother stayed home and raised me and my brothers.

Maniscalco: Can you tell me what you remember about your grandmother?

Brewer: I can remember a whole lot of things about my grandmother.

Maniscalco: Go for it!

Brewer: When I was a child, every spring she had us doing gardening work and painting around the building 'cause, you know, she owned the building that we lived in, the family building, so we had to do gardening every spring. Where most kids had spring breaks, playing games and softball and stuff, baseball and basketball, where I had to stay at home and get up early in the morning and do gardening work.

Maniscalco: Oh my gosh! What did she have in her garden?

Brewer: Rutabagas, raspberries, some cabbage, some strawberries, and flowers.

Maniscalco: Do you remember her telling you anything about, you know, you had to garden this way or garden that way, or...?

Brewer: Yes. I remember she having us digging up the yard, planting them like about a couple inches apart from one another, and just did that every year. So that was my spring break was doing that, and painting the building.

Maniscalco: Oh, really? So it sounds like she had a lot of work for you to do!

Brewer: Yes, she did, from sunup to sundown.

Maniscalco: Oh my gosh.

Brewer: I was a city boy that grewed up like a farmer.

Maniscalco: In a city!

Brewer: In the city, yes indeed!

Maniscalco: That's great! That's great. Now, did she make you and your brothers and sisters and your cousins do all this, or was it just you, or...?

Brewer: Yes, she had all of us do it.

Maniscalco: And so she had a lot of help around the house then.

Brewer: Yes.

Maniscalco: Great. Now, you've participated in the programs at Growing Home here?

Brewer: Yes, I was a trainee in 2006, and I graduated October 27, 2006, and then they hired me on from October thirty-first to December twenty-second, and after that they hired me on as permanent staff.

Maniscalco: Oh, wow! Well, congratulations on that! You've really worked your way up.

Brewer: Yes, I became the market coordinator today. I started off the market assistant and the vehicle maintenance. Now today I'm the market coordinator.

Maniscalco: Can you tell me how you came to Growing Home? What was the process? How did you get here?

Brewer: I was in this job training program at Haymarket, had family enrichment class, and most of the people that finished there went to Great Lake Navy Base at UPS, and I wasn't eligible for it because I was an ex-offender, so... by me being an ex-offender, I felt like I wasn't going to be hired nowhere so Miss Blackman, she came to me and told me about this program here, Growing Home; "did I want to do this or did I want to work in the school factory?" I said, "Well, I'm tired of working in a factory so let me try this here." So it came on out me and two more peoples from family enrichment, and they got hired on right away. I thought when they said "I need to speak to the Director" and they didn't have to speak to him, then I said, "Well, here I go again! Being turned down one more time!" But I went down to his office; at the time his office was on 13<sup>th</sup> and Wabash so he allowed me to talk to him personally, and then he welcomed me aboard.

Maniscalco: Interesting. It sounds like you ran into a lot of walls.

Brewer: Yes.

Maniscalco: Can you explain to me kind of the feelings of what you go through when you...?

Brewer: Rejection is something that's really not a good feeling. You know, it's like you know within yourself that you want better things in life, and but, I mean, was a career criminal. I was tired of that way of living and I didn't want that anymore because I was constantly being turned down, you know. But through the grace of God, I kept praying on it to help me walk this here new way of life, because it's a battle and a struggle every day of being an ex-offender, being black. You know, all the odds was against me, elderly person in my late

forties; you know, people don't like to hire nobody in their forties because they figure, hey, well, you know, they have a lot of health issues and everything that they have to worry about. So I know I'm faced with all of these here dilemmas in my life, so I just said I was going to make it regardless what anybody said, because they said, you know, they put the stigma on you, you ex-offender and you's not trustworthy or not workable, you know, and I said, well, I'm going to prove them wrong, because everybody don't want a-- You know, we made some mistakes in life, and because we made some mistakes in life and paid our dues that we should be pardoned for it, but that's not necessarily true about really being taught, you know, so a lot of times a company will say, well, they'll get back with me or "We're not hiring people with felonies" and everything, so I'm like, well, how is you paying your debt and it's clear when it's not? You know, so therefore it really wasn't that way, but through the grace of God I kept praying and I knew he had my back, you know. I just had to keep putting in the footwork. So I just kept putting in my footwork, and as a result of it I became employable.

Maniscalco: Now, you said... I just want to go back to kind of the beginnings. You said you're an ex-offender, and for a while you were a criminal. You know, was that because of your neighborhood, because of where you were growing up, or was it...?

Brewer: Yes, fall in the wrong crowd, figuring that, you know, this is what's cool, getting a quick dollar, but getting that quick, fast dollars you didn't need no education to get no money, so like they say, the money is the root of all evil. You know, you can have \$10 million today, but if you don't know what to do with that money, though, then, you know, you won't have it tomorrow. You know, so I understood that it wasn't just the money, it was the problem within myself lied in me, so I knew I had to change my way of thinking, you know. So in order for anything else to change, so due to the fact of that I learned to recognize that being slick with the person that was able to go in their wallet and pull out a credit card and say I want to sign up for this house or this car, you know, that was slick. It wasn't slick just having no fast money, you know, or being in prison. That was really the square, you know, so we put a stigma on some, on life itself in the wrong perspective, and I put it in a proper perspective, and putting it in a proper perspective helped me to overcome a lot of things. I mean, don't get me wrong, all right, today. I still go through some tests and problems, but I understand I don't have to do nothing wrong to get through it, though, you know, 'cause I will get through it one way or the other.

Maniscalco: Yeah. So, you know, you've brought us to the part where you're coming to Growing Home. What, I mean, what were you thinking? You know, "I'm going to come out here and be a farmer..." What were the thoughts going through your head?

Brewer: Well, I felt it was just a job from day one, and I just wanted a job. And I knew whatever type of work it was I was going to accept it. And then, but when I

went out to the farm in Marseilles, Illinois, which we have a ten-acre farm out there, and I get off the van, I said “Nope, this ain’t gonna get it!” But then, I guess, you know, God went to talking to me, tell me, said, “Look, I haven’t brought you all this way for you to bag up now.” So I said, “Well, I’m going to give it a try”, so... Ended up giving it a try and I ended up liking it.

Maniscalco: What was it when you got off the bus that, you know, kind of made you say no?

Brewer: Looking at a big old field. You know, it goes back to my messed up thinking, you know what I’m saying? It’s like picking cotton, you know, and I’m like, A, it’s 100-and-something degrees out here, and which Marseilles is seventy-five miles southwest of here so the temperature, if it’s 100 degrees here, it’s 110, 115 degrees there, and out there in all that open field it was like, I’m not going to be able to do this here, you know! But I seen, you know, I had got a good understanding out there, you know, I was able to get some solitude time and able to talk to—God talked to me out there, you know, and tell me this is where I needed to be. So it helped clear my mind of a lot of things, you know, and I had some solitude, plus got familiar, got connected with the earth, with the land, you know what I’m saying? So it helped me really got connected, you know, and it helped me stay grounded and rooted.

Maniscalco: So, you know, you had that reservation in that first moment. What were some of the first things that they started teaching you?

Brewer: Well, they started teaching us the different type of vegetables, how to plant ‘em, how to germinate, (inaudible speech), and how to weed around the vegetables so they can continue to grow weed-free, and us being organic, you know, we had to pick the bugs off, and you know, I recall picking, taking a cup with a little bit, about a inch of water, putting it inside that cup, and picking off the potato bugs, and I’m like, you know, I just wasn’t familiar with all the different type of bugs and everything, but I said, you know, I’ve been in prison for (inaudible speech) years and ran into all kind of bugs, and even human bugs, you know what I’m saying? So I’m like, I can deal with these little small bugs here, you know! So I gave it an opportunity and I ended up liking it.

Maniscalco: Good! Out of the... I mean, what was it that kind of grabbed you and brought you in and has kept you here?

Brewer: I think it was due to the fact of, you know how when like your wife say she’s pregnant and you and her try to do everything to make sure that she stay healthy. Well, it’s the same way with doing these vegetables. You know, it was something that I did and I was able to see the fruit of it, you know. My labor is really being rewarded by watching it blossom, you know, and then not only that but then we start harvesting, you know what I’m saying? So when you harvest it, you know, you want to give it some tender love and care just like

you do an infant child, you know, and watching it be so able to explain to peoples how healthy this is and that you know that you put your all into it.

Maniscalco: What were some of the skills that they started teaching you in the beginning?

Brewer: Agriculture, horticulture, landscaping, yes, and job training, job readiness, as well. Yes, we started doing resumes, learning computer skills, you know, learning marketing skills, very different skills, learning how to...Even weeds, you can make different type of herbs with weeds, you know. You can even make lip gloss with it. You can make things for Lyme disease, cancer... It was just a whole different variety of things you learn. You know, every day you're learning something new, and I've always been a kind of person open to new ideas, and to see this here manifest itself into something really positive, you know, it was a good feeling with this.

Maniscalco: Good! You know, you got into the program and you did get into the farming; what was it that made you excel?

Brewer: Knowing that most of the peoples in my class was younger than I was. I was a older individual that had opportunity to improve that... If I was given this opportunity that I need to step up and not just do it but do it the best that I can do, you know, and I felt as though I had... I work everybody in my class because they was all younger than I was so I felt like they hadn't been through the things that I had been through, and I didn't want to be rejected any longer, so I had to show up and show out.

Maniscalco: So being older than everybody in your class, did you kind of feel almost a parental role a little bit for some of the younger guys, or did you...?

Brewer: Yes. You know, we became as a family. We was calling each other up every morning, waking each other up, making sure that we showed up for work on time. One that had no money we helped out with the money situation. If you had a problem with family or relationships, you know, we just helped each other out in every which way we could. You know, we was like a, we was a family, that we was gonna all make it, and we wasn't gonna let nobody backslide. We was there for each other, you know what I mean, as a true team player, you know, so it felt good knowing that when the younger peoples was looking for me to guide them in the right direction and come to me for advice that I was able to give it to them.

Maniscalco: You know, to get into the growing of fruits and vegetables, what sorts of fruits and vegetables have you grown?

Brewer: Arugula, spinach, sage, all type of fruits, vegetables. The fruits, we grew watermelons, raspberry, strawberries, all sorts of fruits. Vegetables, kale—different types of kale: dino kale, one's a bore kale, Red Russian kale, red bore kale, Swiss chard, chard, spinach, mustard greens, turnip, zucchini, a whole wide varieties of vegetables.

Maniscalco: Yeah, that's a lot of stuff!

Brewer: Yes, there's plenty more that I haven't named, too!

Maniscalco: Really?

Brewer: Yes. Cucumbers, tomatoes, onion, bell peppers, garlic. You know, everything, some of everything!

Maniscalco: Wow! What are your favorite ones?

Brewer: Well, I think my favorite is mustard green and turnips.

Maniscalco: Why?

Brewer: I like that better, and tomatoes and onions and garlic, cucumbers. I just... Really, all of it's my favorite, you know what I'm saying, but that's the favorite ones I like eating.

Maniscalco: Oh, you like to eat them! How do you eat 'em? What's the way you prepare 'em?

Brewer: Well, the greens, you know, I can prepare them, like you only have to just boil 'em for about five minutes and then they're ready. Yes, and throw some season in it, some thyme in it. A few different other recipe that I just don't wanna share! I will share it in the future!

Maniscalco: Right now they're top secret, huh?

Brewer: Yeah, I want to keep it a secret, the secret ingredients! But there's a wide variety of ways of doing it, though.

Maniscalco: Great, great.

Brewer: Yeah, and I really enjoy it, too!

Maniscalco: Good! So out of the fruits and vegetables that you get out of these farms, you know, how is it compared to other foods that you're getting in before?

Brewer: Well, the conventional food, you know, it have just a ordinary taste, and organic food have a really rich, healthier taste. You can taste the difference between the conventional tomato from organic tomato, you know. Even the cucumbers; you can taste the difference in it. It's a more richer taste and it's healthier for you, so if you're eating healthy you're going to think healthier and you're going to act healthier, yes, and you don't get sick as much.

Maniscalco: So what do you have to do—you know, you're growing an organic garden; what are some of the things that you need to do to make sure that it stays organic?

Brewer: Well, we make sure that we don't spray with anything. We just do everything natural. Yes. Now, in order to keep it prepared you got to constantly go out and make sure that the bugs don't eat it all up, because, see, the bugs is eating it up because there's no chemicals on it, it's chemical free. So we have to pray that different bugs just don't eat it up!

Maniscalco: So what do you do to...? I mean, you mentioned that you had to pick the potato bugs off earlier. Are there any practices that you do to keep the bugs away?

Brewer: No, not basically. Mainly it's, like I said, just picking the bugs away.

Maniscalco: So if you were to think about your diet now, and you know, you eat a lot of the food from here, compared to the diet of some of the other people in the neighborhood here, what do you see other people in this neighborhood eating?

Brewer: Well, you see most people raised on McDonald's and Kentucky Fried Chicken and Church's Chicken. No, but we brought the awareness to the community, like you have some peoples now from the community that's here getting them some vegetables. Everybody were able to hold to it, slowly but surely. The young kids, the older folks already grab hold to it. The middle-aged peoples is the ones that we need to reach out to because the kids is able to bring them in tune because they like, "Mommy, Daddy," or "We tried this or we tried that and it's so much better," so they help lure them in, and then it's making them know that they can eat sustainable at a reasonable cost, and eating the best that they can eat. See, it's not just a meal, it's the best meal.

Maniscalco: Interesting.

Brewer: You know, and why should you eat some old food that came from thousands of miles away when you can eat some fresh food that's right here, right up under your backyard, in your own backyard, and it's much healthier.

Maniscalco: So do you still go to McDonald's once in a while?

Brewer: I must tell the truth, every now and then I go there, but not that often, but today I know how to manage my money and half the time it's not in my budget. Yeah, so I try to stay away from that, because I have to just do... You know, you have to live it, as well. See, you just can't say that I'm doing this here as a job. I'm doing this here as a way of living, so I'm doing this as a way of living. There's no room because I'm working twelve to fourteen hours a day, from sunup to sundown, and even sometimes after sundown still working, because it's not just a thing that you have to do for eight hours, you know. You have to put in twelve, fourteen, sixteen hours a day in this here to get any type of reward out of it.

Maniscalco: Now, you've been in the program for a little while—



Brewer: Yes, it's my third season.

Maniscalco: —and you've been working here for a little while. I'm sure you've seen quite a few people come in and go through the program. Do you have any great stories about some of the different people that have come through?

Brewer: Actually, yes. One of the interns—excuse me—one of the interns came through here, and—no, not one of them but two of them—they just came through and told me that they was working now today at another, an ice cream factory, and the ice cream factory been closed down for five weeks, but I reminded them that they got their job through the program here, Growing Home, so it's still your home and you can still come back, you know, and like they say, they still been eating organic food from Growing Home so they able to come back and help them get by. It don't help them on every which way that is needed but it helps them to get by through the day where they can still manage to eat good, you know. No, we're not going to help you put a dollar in your pocket, you know what I'm saying, but we are going to help you to get to where you can put a dollar in your pocket, and if you getting a dollar then you need to know to put fifty cent away, you know, for another day.

Maniscalco: What about, what are some of the reactions of people when they first, you know, get here and they see that they have to put their hands in the soil?

Brewer: Well, at first they say that I don't think I'm going to be able to do this here, and then as they start the planting stuff and then they come back in a week later and see that what they planted is sprouting, and the girl, one of the girls, she called me and said, "Paris, look at this here! I grew this here!" You know what I'm saying. I think it was one of the chards. She said, "I planted this chard, you know what I'm saying, it looking so nice." So that feeling of knowing that you have did something positive in your life, it just makes you feel better, you know what I'm saying? Something special within yourself, you know, that you done. So it helps to understand that, you know, you are changing for the better.

Maniscalco: Now you're really a leader in this organization now. What sorts of responsibilities do you have?

Brewer: Well, the market coordinator. I set up for all the markets, for all the sales, you know, 'cause we sells to restaurants, as well, so there's a wide variety of things within that there that you have to do. You have to set up for the market. That means pre-prepare, make sure that everything is in order, and make sure that all the produce is there, and getting the best produce that we have available to the peoples. It's a whole lot of different, you know—what would be the correct word?—different perspective in this here that we have to stay aware of. Either like we just finished, I came in Wednesday on my off day and harvest the honey, you know, 'cause we have a market, Green City Market, tomorrow. We're having a harvest fest tomorrow, plus doing another event

with Congress and Bobby Rush, and so we have the program split up in three different places that we have to be at tomorrow, and I have to make sure that everything is set up for all three events.

Maniscalco: Wow! That's a lot of work! So what are you doing to do that?

Brewer: Well, I'm preparing, making sure that all the signs is there, all the foods, all the foods is there, being at each one of the locations, and making sure that everything is prepared just right.

Maniscalco: Great. What are some of the challenges that you see for Growing Home?

Brewer: Well, opening up new sites, getting it approved by the city, which the city been helping us out, as well. You know, we need more grants so we can have the program running longer, make sure that our jobs is secure, as well, because just selling produce ain't even part of the money it takes to run this here operation. So it's a wide variety of things that need to be looked upon, but that's where the executive director and the office peoples come in at! You know, let them worry about that part of it, you know, and I worry about the selling part!

Maniscalco: Well, that's pretty good! Now, are you involved in the farmers' market end of it?

Brewer: Yes, I'm the key guy!

Maniscalco: You're the key guy, so what do you—

Brewer: I'm the key guy!

Maniscalco: What's the process. Let's say we have a farmers market tomorrow what are you going through the day before to get everything set up?

Brewer: Well, I have to make sure that all of the produce is—say, for instance, with the chard, make sure that I have the best chard. I tell 'em how many bunches of chard, how many bunches of spinach, how many bunches of salad mix, how many cucumbers, tomatoes, you know, all of the produce.

Maniscalco: And how are you determining those numbers?

Brewer: Well, I determine them due to what I usually sell.

Maniscalco: So from the past farmers market you kind of..

Brewer: Yes, I have a general idea of what, how much I sell, and I'm hoping that I'll sell it all! Sometimes we sell out and sometimes we don't, but when we don't sell we usually donate it.

Maniscalco: Oh, really?

Brewer: Yes, we donate it or sell it to WIC. Well, you might well say we still donate it to WIC 'cause we give it to them at a very low price.

Maniscalco: Huh! Well that's great! So you're not only just selling some stuff, you're also doing some good for the community in other ways, as well. That's great!

Brewer: Yes, yes. We donate food all the time.

Maniscalco: Now, do you live in this community around here, or...?

Brewer: Well, I don't stay in this community, per se, but my kids still stay in Englewood.

Maniscalco: So you kind of have an ear to what's going on in the community here. What do you hear their feelings are about...?

Brewer: As far as Growing Home? They think that we're doing a good thing. As a matter of fact, we have some cookouts, some open houses. We go around and have the people in the communities come in and get them some produce, and at the end teach them how to use the produce that we have. Yes, because see, most young peoples do not know how to cook, so it's like they want it but how can they, why would they get it if they don't know how to use it? So that's where we come in, teach them how to cook it, prepare the meals and everything.

Maniscalco: Do you do any of that or do other people do it, or...?

Brewer: Well, we have other peoples doing it. No, me per se is not doing it because I wouldn't have the time for it all!

Maniscalco: Plus your recipes are secret, so...

Brewer: Yes, you know! And we have... Because I have so much responsibilities, you know, I really don't have the time to do that, so I have to pass them on to other peoples.

Maniscalco: So, you know, when you get these new people into the program and stuff, what are you telling them? How are you trying to encourage them?

Brewer: Well, I tell them that they can get through it if they want it. All they have to do is pay attention and give their self a chance, you know, because where I'm at is where they used to be at. See, I was once in the same shoes that they are in, so it's not like you cannot make it, 'cause you can make it. I made it, anybody can make it. You know how they say, Einstein will miss it and Bozo will get it. I was that Bozo! I got it! So if I can get it, you can get it. I'm a living testimony. Yes.

Maniscalco: Well that's great! I mean, for this community here, what do you see in the future?

Brewer: I see some great things happening. We are going to get a building here. The community opened up to us with open arms. I see this community really growing because the peoples is hungry for knowledge of growing sustainable food, so I can see it all just coming together, you know, because they ain't got to go no three or four miles to the nearest store for some fresh food, and when you know, 'cause the average store you go to the food is still being shipped from hundreds of thousands of miles away, so you ain't got to go nowhere to get fresh vegetables now.

Maniscalco: What's the grocery store like around here?

Brewer: The grocery stores are so bad. There's no grocery stores around here! They ain't like 'cause you got to have something in order for them to be like anything and there isn't any grocery stores in here, Englewood area. The closest grocery store is Aldi over on Western and 60th or 61st, and the Jewel's over there on 61<sup>st</sup> and Western. You know, how you gonna expect for a senior citizen to get to Jewel's, to walk to Jewel's, that far? You know, you expect a young kid, eleven to twelve year old to ride a bike over that far to get a bag of groceries, you know. It's insane. It's like this was a lost and forgotten community, you know, but we showed them that you don't have to worry because we're here to help show you that you can make it with the best. See, you don't have to settle for second best, you can get the best, you know, because not only do we have the produce available for the community but we help teach them how to grow it in their own backyard, as well.

Maniscalco: Now, have people in the community started their own personal little gardens?

Brewer: Yes, they have, yes. We have neighbors all around us with gardens in their backyard now.

Maniscalco: Really?

Brewer: Yes.

Maniscalco: Wow! Now, do people from Growing Home go out and, you know, help them kind of get that sort of stuff started or give people advice?

Brewer: Yes, we does, yes, we does, all the time.

Maniscalco: That's great! You know, at this point in the interview I always ask everybody the same kind of question, and this is kind of your opportunity, because this is an interview that's going to be around for a long, long time, and one of your kids could possibly see it at the Illinois State Museum, or somebody who's gone through this program with you could see it, and what would you like to put in this interview for them?

Brewer: Such as what? You said what would I like to put in there?

Maniscalco: Yeah, what would you like there to be in this interview?

Brewer: I don't have a... For them?

Maniscalco: Yes. A message or anything you would want.

Brewer: Well, the message is that giving yourself a chance for fresh vegetables will really help your grandkids, see, because it's taking us all the way back to our roots again. We knowing that they have so much different food contaminated where it is if you're growing your own food you wouldn't have to worry about none of that. We're here not just to sell the stuff but to teach you, you know, how to get back into eating sustainable foods so you don't have to worry about... That's \$100 a week in vegetables that you may be eating where you don't have to spend that. You can use that \$100 towards your kids' education, put that away for the kids' education because you're now growing in your own home. You know, so if you're growing in your own home, that means that's money that you don't have to spend. That's money that you could be putting away for that rainy day. If it's to pay a mortgage, if it's to pay for your kids' education, but it's a way for you to help get through whatever you have to go through.

Maniscalco: Well, great! Thank you very much for sitting down with us! Maybe we could ask you to give us a little tour, you think?

Brewer: Sure, no problem!

(end of interview #1 - #2 continues)

## Interview with Parris Brewer

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Interview # 1: September 5, 2008

Interviewer: Michael Maniscalco

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(This interview is conducted as Brewer, Maniscalco and Warren walk through the gardens.)

Brewer: Right here they're just pulling up, what's that the cucumbers?

Unidentified: (in the background, very faint.) The chard.

Brewer: The chard? Yeah. They're pulling up the chard so they can get ready to replant. This was the chard here so they're taking this up so they can replant something else, 'cause after so long you know you take it up and then you plant something different here. You never plant the same thing.

Unidentified: Does it matter where I put the worms at?

Brewer: No

Maniscalco: I can see that you're leaving some debris in the soil. Is there a reason for that?

Brewer: Well it's helping the mineral.

Maniscalco: Okay.

Brewer: Yeah, keep it rich, you know. But we won't plant no more chard here. It may be some kale, or some arugula or whatever we have planned for the winter. You know, 'cause we grow seasonal. So whatever we have for the season. Mr. Lewis here is... what is that there? (talking in the background)

Mr. Lewis is planting some mint here. Let me show you. Yeah, these the mint.

(dog yipping in the background) This is dill. This is dill here, not mint. We're going to plant some dill and they should be ready, grew up in about sixty to ninety days.

Maniscalco: Now where are those flats coming from? Are you growing those yourselves?

Brewer: Yes.

Maniscalco: From seed?

Brewer: Yes.

Maniscalco: Okay.

Brewer: Yeah, we have a germination house that we have over there at 50th and Laflin. We germinate them there. Right here is onions. Yeah, and Miss Tina, she's getting ready to get it together now for it. She done already made her rows, so she's going spread them out about six inches apart from one another.

Unidentified: Now.

Brewer: So she'll have that ready in about the next thirty or forty minutes. She'll have that together. And these here was the carrots... No these weren't the carrots, these was the turnips here, so turnips would not go here again; they'll have something else planted here after they get the bed together because they're redoing the beds first, you know. So before the end of the day before they'll have it all planted, you know, what they're going to plant for today because we do everything on a schedule, plan.

Maniscalco: Now how long would it take them to plant the whole thing? Just one day? Or ...

Brewer: Well, it varies. It depends on how many beds you're using and what type of work that we have available to do. You know, because you can plant it, sometimes we can have it did in two days, sometimes it might be two weeks.

Maniscalco: Now I noticed you kind of have a watering system in here, is that—

Brewer: Yes. A drip—drip tapes.

Maniscalco: Okay.

- Brewer: This way, you know what I'm saying, all we have to do is turn the water on and just let it run, instead of just having to just use a water hose. Use drip tape.
- Maniscalco: Great.
- Brewer: Because different vegetables need different type of watering system. Some of the vegetables don't need no water on the top of them, just need the water on the inside from the bottom, on just the roots.
- Maniscalco: So then in about how many days will it be 'til you're harvesting this?
- Brewer: Well, the average one takes about ninety days.
- Maniscalco: Ninety days 'til you harvest again.
- Brewer: Yes.
- Maniscalco: Now in that ninety day period what sorts of things will they have to do to take care of it?
- Brewer: Well, you have to water it, cultivate, you know, stop the weeds from getting in the way of it. So because, you know, if the weeds in the way that means it stop it from its growth and, plus, smothering it up. So we don't need the weeds. We try to keep the weeds down.
- Brewer: And we basically do a lot of hand weeding so it don't tear up none of the vegetables. Yes. That's why you do the hand weeding; you try to weed, kill all the weeds at an early stage 'cause if you keep it under control at an early stage it won't get... Kill it before it grow, you don't have to worry about it later on.
- Maniscalco: Do you know what these are?
- Brewer: These here is beets that we're going to grow. These will be beets in a little while.
- Maniscalco: Great.
- Brewer: And these are some beets and salad mix. Okay.
- Maniscalco: Are those beets?
- Brewer: Yeah, them beets. The red beets. Yep. So beets will be planted, which you can see are already planted right here, but some more will be planted over here. Then these some peppers, right here. You know, they're already scheduled for where they're planting each one, because they're not going to plant the same thing in the same area.
- Maniscalco: Do you have like a drawn up map or some kind of way you decided on rotation



Brewer: Yes. Yes we have a schedule. That's where Tarrell come in; he do that, keep the schedule for that, him and Alber(?). They have the schedule for that; that's their department, you know. Yes, Mr. Tarrell is the farm-site manager's assistant. So he runs this site basically; him and Alber(?) so they keep up with them schedules. Yes. They keep all of this stuff in a tight ship. Here's some more peppers that's going to be growing right here. Now different type of stuff (pulling and straining noise). These here look like some turnips, different type of turnip greens, if I'm not mistaken tasgo(?) Yep. Then these are leek, dill, scallions, here. Every day they have to be planted. And we have the labels to tell you what everything is on the side. So these some more scallions, right here. See they started off 8-01-08. That was the day that the seeds been put in here.

Maniscalco: That must be quite a lot of work to plant all of this.

Brewer: Yes, drop a seed or two in each one of them, you know. Yeah, so everybody is taught how to do it all as well. So it ain't like one person know how to do it and the next person don't; everybody in the program have to learn it. Yes. So Mr. Alber(?) and Mr. Tarrell(?) they be in charge of it; it's their department here.

This is our third hoop house. This is the third one that was built. You know, that was the first one, that's the second one, then this is the third one.

Maniscalco: Are you looking to build some more soon?

Brewer: Hopefully. We ain't putting no more on this site. We have some more new sites; haven't seen it yet. But Mr. Rose now, you've got to approve, a couple blocks away, City sold us, you know, for a dollar, so

Maniscalco: Cool.

Brewer: Take them sites and teach the kids how to do it as well, school kids.

Maniscalco: Great.

Brewer: Yes. So we try to stay connected with community.

Maniscalco: Very good.

Brewer: Our program is, first and foremost, based on community, you know, supportive group. So we support the community as well as the community supporting us. So it all weighs out evenly. You know, we give them back what was freely given unto us, you know, unconditionally. Yes.

Maniscalco: Maybe you can explain this process to us over here.

Brewer: Okay. Over here is where we have our compost there. Every kind of vegetable or fruit that we have be over there; that's the compost chain. You start it off, by just putting them there. Then it breaks itself down with the worms, you know, and one day this will all be worm casting, you know, probably have to go to our other site to show you the worm casting. This is the first stage of it here and then it breaks itself down. Once the worm breaks them down and then when they go to the second phase. This is the number one phase. Number two phase after this you take it and you put it in another bin and then it breaks itself down again some more. It breaks itself all the way back down into soil again. That's what the worm helps do it.

Maniscalco: And then that soil will go back into the hoop houses or...?

Brewer: The worm casting is like a vitamin, you know what I'm saying, for the soil. We'll put that down with soil as well where you have the best soil that you can have. You know how you have multiple vitamins. That's the same way this would be as well.

Maniscalco: Now you're growing a couple of things out here. What are these things out here? (plane going overhead)

Brewer: Okay. These are the mustard, turnips; these are the strawberries over here; different type of mustard greens. Bok choys: these are Chinese, these Chinese cabbage here which is starting to flower, you know, then you have to break the flowers off on them.

Maniscalco: Bad for them to flower then?

Brewer: It's not really bad, it's just that it's growing too high; we should have just take them up, you know, 'cause it's still good to eat though, you know. But they'll be better if you catch it before they start the flowering. See when the flowers get on them you know it's time to cut them. So you start eating them.

This here is our compost soil which we put all of our food, the plants come on these soil here, the soil going inside each one of these hoop houses and that's where we grow them all. With this soil, this compost here, you know, you put it inside the hoop houses and so you can make your beds and then when you put your plants inside the ground that's when you put your worm casting in it. And then you water it and watch it start the processing. It's a unique thing, you know.

Maniscalco: Can we look inside this one here?

Brewer: Sure. Strawberries mostly be gone. See the tomatoes that been pulled up. Okay before we start, these are heirloom tomatoes here.

Maniscalco: They're heirloom tomatoes. Wow.

Brewer: Yeah. These heirloom tomatoes. Oops. Yep.

Maniscalco: You have quite a few of them in there growing, I can see.

Brewer: Yeah.

Maniscalco: How many tomatoes do you get out of this?

Brewer: So many you can't count them. (chuckles) Over two hundred pounds.

Maniscalco: Probably a couple of thousand pounds.

Brewer: Yeah. You see. Are you filming yet?

Unidentified: Yeah, we're filming.

Brewer: Oh, okay. These are heirloom tomatoes right here. This one ready. This one here be ready in a few more days. Would you like to see it?

Maniscalco: Yeah.

Brewer: Each one of these rows is a couple of thousand pounds of tomato will grow on them.

Maniscalco: Now, are you growing different varieties?

Brewer: Different varieties. Different varieties of them.

Maniscalco: These are heirloom tomatoes. How to you tell the difference between an heirloom tomato and a different kind?

Brewer: Well, heirloom have their own distinct size and looks on them. These is brandy heirlooms, they stay pinkish looking, you know what I'm saying. So they really are good. And these, the orange ones, are tomatoes here used for tomato paste, so yeah, some good looking ones. You can't see none of them over here because they've been picked. Just got the baby ones over here. So we'll have to move down some more. Let me see how will we be able.

Maniscalco: We could maybe go down the side, or somewhere over there?

Brewer: Okay. You want to go down the side this way or you want to go out?

Maniscalco: It might be able to go on that side with the camera, don't you think?

Brewer: Okay. He's not going to be able to get on their side from there. See ahead you'll still be on their side.

Maniscalco: Oh, I see. I see.

Brewer: So would you like to stay on their side of it or...

Unidentified: Are you guys going down all the way? Is that what you're doing?

Maniscalco: Yeah. He's got other tomatoes on that side he wanted to show us.

Brewer: These two are my pick for y'all.

Maniscalco: Oh, well, thank you. Thank you.

Videographer: Let me get a close-up of those.

Brewer: Okay.

Videographer: Those are beautiful.

Maniscalco: Show us your products here.

Videographer: Look like small pumpkins.

Brewer: Yeah. Brandy (unintelligible) tomato. And we usually sell these like four dollars a pound, these top of the line tomatoes. So tonight or tomorrow when y'all eat them you'll say, Ah well, I got the best tomatoes that I can get. (all laugh)

Maniscalco: We're going to think of you.

Brewer: All it cost me was the interview. (all laugh) Yeah, try to find y'all the best ones.

Maniscalco: Well, thank you.

Videographer: That looks great, thank you.

Brewer: Yeah, had to get y'all a few more of them, too. I'm going to sit these over here for right now.

Maniscalco: You want to try to sneak around the side here?

Videographer: We can sneak around the side, yeah. I'm going to turn this off and...

Brewer: (plane overhead) These are the paste tomatoes. (long pause in interview, tape continues) Okay, these are some of the paste tomatoes here.

(pause in interview, tape continues, plane overhead.)

Yep, would you like to taste one; y'all like a taste?

Videographer: Sure. What is this again?

Brewer: That's sage.

Videographer: That's sage.

Brewer: Yeah. Here's some take home with you all.

Unidentified: (Background talking).

Brewer: See the grasshopper?

Maniscalco: Oh, yeah.

Videographer: What's he doing on there?

Brewer: Another one there.

Maniscalco: Ladybug right there, too.

Brewer: Um hum. (unintelligible) (siren in background) Sage.

Maniscalco: Then right over here you said is thyme—over here?

Brewer: Yeah. These are thyme. Yep. I'll get some scissors and then cut y'all some of this here.

(delay in recording)

Maniscalco: You know, Parris, if you feed us we're not going to leave. (chuckles)

Brewer: Well, this thyme is on everything: your salads, your grains, your potatoes. Okay. I'm going to set these over here for right now. Okay.

Maniscalco: Okay, Parris we're recording these. What's your ...

Brewer: Yes. These are the bell peppers. Now, looking for the best ones that I would like to get.

Maniscalco: You grow all the different colors, or?

Brewer: Yes, wide variety of them. Yeah, see here's a different color one here; its been off the vine for a little while so it kind of wilts it. Then this one I just picked. I guess then you got the other ones; they're already started harvesting the rest of them. See the different (unintelligible??) of them? Well somebody done broke this here thing so the rest of these bell peppers would not grow now. So just have to take them off like they ar. This happens when you don't be careful. So now you done lost about thirty bell peppers. So that's losing, costing us some money that we could have made off this here. Somebody could have ate, could have fed another whole family, you know, for another month or two.

Maniscalco: Got to be hard for you to see that.

Brewer: Yes. Yeah, mistakes that happen when you don't be careful. You know we try to minimize the errors and mistakes that happens because each mistake costs us some money. And could have looked at it like it could have fed a whole family.

Maniscalco: You try to get all the other people that work here to look at it the same way?

Brewer: Yes. Yes, we try to hurry up and beat that in them from day one. Not only do we tell them, but we show them the prime example of what we're talking about. See, because today now they'll go and teach their kids and their family members and friends on the knowledge that they was given. See this ain't knowledge that you just get and try to keep it for yourself. This is knowledge that you get and pass it on to others as well, because this is good knowledge. So these bell peppers here, you know, will go to y'all's cause ---

Maniscalco: Oh, well, thank you.

Brewer: To feed you and your family today. Then these is our dino kale here.

Maniscalco: What sorts of meals would you make with this?

Brewer: With the bell peppers?

Maniscalco: No, the dino kale.

Brewer: Oh, the dino kale? Well you can cook it more or less like spinach. You can cook it for four or five minutes or you can sauté it or boil it. You know, there's numerous ways of cooking dino kale, or any kind of kale actually. And these kales here they've been burnt. The sun got to them a little too much, you know, to some of them; they've got the brown in them. So basically when they get brown like this here you just take them off the stem so they can keep the other ones; won't intervene with the rest of them.

Maniscalco: Put it up so it will grow?

Brewer: Yes. (unintelligible – moving about). Some people still use them when they're like that. I'm not that knowledgeable about the dino kale. Then these here are some more bell peppers here that we will use them for the next market after this here. So, you know, we try to use each one of them, preserve everything so we can have them from week to week—have enough, you know. Some time we don't have enough, some time we may have too much. It's best to have more than enough than not enough. Beause you know some of it is going to go bad; things happen so you need always try to plant a little more than you need, and hope and pray for the best.

Here's some really big cucumbers here, and over here on this one, these few plants. See, but we know they'll be ready for next week.

Maniscalco: They'll be good for your farmer's market.

Brewer: Yes. They'll be excellent for it. And these here will go to feed you and your family.

Maniscalco: Well, that's excellent. Thank you very much.

Brewer: These wonderful bell peppers.

Videographer: Beautiful.

Brewer: And you'll tell me or call me and let me know how you like it.

Maniscalco: You got it. You got it.

Brewer: Let me know if this the top or that you had had much better stuff than you had it; stuff that wasn't this good. Man sometime you're going to tell me if it's not the best, it's some of the best.

Maniscalco: (Laughs) I'm sure it's going to be great.

Brewer: Yes. So this is the end of this house event unless you want to see the sides now. The sage here that we had.

Videographer: We filmed that a few minutes ago.

Brewer: Oh, yeh, that's right.

Videographer: There's one more place we haven't seen, that's the greens right over here. Can we take a look at that?

Brewer: Sure. I see I'm getting filmed by the news people. (possibly cell phone conversation) Talk to you later. Bye.

Okay these are the dino kales here. Sorry about being interrupted. These are dino kale, these are the collard greens, right here and those are chard in that row and the last two rows over there is the Swiss chard. These are the Swiss chard, the colorful ones. You know, the ones with just the white stems on them is just the regular chard.

Maniscalco: What are these tall purple ones?

Brewer: The purple ones is the Swiss chard.

Maniscalco: Oh, okay.

- Brewer: All the ones with the color is Swiss chard. These here is your kale, these here's the Red Russia kale. And those is red boar(??) kale right over there. Let me jump over this here. These are the red boar(??) kale, these are the red Russia kales. These are some more Swiss chard over here. All up and down through here is Swiss chard and the kale. These are some more collard greens here. These are more dino kales, some more collards over there. And these here are the winter boar kale. These winter boar kale is all green leaf; the green curly one. These are Swiss chard over here. These are Swiss chard. Yeah, they're really growing. These are the different type of Swiss chard here.
- Maniscalco: Out of these, which ones do you like the best? Something you like to take home and eat.
- Brewer: Out of the chard or kale, I like the chard better.
- Maniscalco: What about the greens?
- Brewer: I like the collard greens better than all of them.
- Maniscalco: Really?
- Brewer: Yeah. Collards is my favorite ones.
- Maniscalco: How do you prepare them?
- Brewer: Well, actually, I don't do the cooking on them too much because I be doing all the work so usually either my girl or my mother cook them, or my daughters. I leave them to cook it because I be doing too much work.
- Maniscalco: You must have quite a bit of pride when you get to walk home with some of this food and hand it to your mother or girlfriend.
- Brewer: Yeah. Yeah, just to see the look on their face. You know, when I bring it home to them. Like yehhh, got this here. (chuckles). We got us something good today!
- Maniscalco: (chuckles)
- Brewer: Yes, indeed. I won't try anything that ain't right; try to get rid of it at first so you don't have to worry about getting it out of the way later on. (cell phone ringing) Verizon Wireless. Okay. (beep)
- Maniscalco: What are some of the things your mom and your girlfriend are telling you when you bring them home food.
- Brewer: They tell me I'm bringing home a lot of food. And one thing for sure, you know how to do your job. Like yesterday, I brought some spinach, I'm sorry, not spinach, the turnips, you know, 'cause I like turnips so well. So I was



doing the market and I buy from us all the time. So I'm like, okay, well let me buy these here two bunches before they be gone. You know, because a lot of times I end up selling the stuff sometime and then I don't get what I needed. So you know that would be a great letdown. So yesterday I said, let me go and buy this here first and put this over to the side, you know, 'cause I'm always buying me something, you know, 'cause I like to eat up the stuff. So I need to buy as well which my director taught me that.

See that's some of the things that people can teach;, you can learn some things from people without them having to say something to you but you just learn them naturally just by following their lead. See? So, just like today, when he bought the honey from me. See? If my director can buy, he's the director then I'm just the coordinator, I need to buy it as well. You know what I'm saying? Not just take it home because you know I'm the market coordinator; I need to pay for this here so we can keep this fund generated and can change to make this operation grow farther. You know, 'cause this is about us **making** some money not **taking** no money. So, I need to try to make all the money I can make for the company. That's why I was chosen to be put in the position that I was put in because I need to lead by example. f I'm misleading the people that means I'm giving them some false information, you know what I'm saying? But if I'm showing them, you know, hey, I'm going in my pocket and I'm paying for this here because this here is the best stuff that you're going to get, then it's going to encourage them to do the same thing. See I don't have to **tell** them, I **show** them. You know, my actions, my walk of life. They say the truth is the light so I just try to live in the truth. I know I ain't nobody special but I understand that God brought me all this way not just for to help me, but for me to help others as well. I need not to get cocky and brag and boast, but stay joyful and grateful for me to have the opportunity to having this great experience 'cause everybody don't get this great experience. So it's an honor and a privilege to have this here up under my belt – these skills. See, 'cause a lot of people don't have these skills, so they're grateful for them. Yep.

So this is for you all and if there's anything else you all want you all need to come up with some money. (all laugh)

Videographer: Thank you.

Maniscalco: Thank you very much for the marketing bag. I would have given you stuff...

Videographer: He's wearing his hat, see. (all continue to laugh)

Brewer: I guess that's the end of the tour. But these are some great produce for real though. All jokes aside, we have the best.

Maniscalco: I believe it.

Brewer: But it comes from hard work and dedication. You know, they say what you put in something is what you get out of it. So if you don't put no work in it, you ain't going to get no work out of it. So we have to put the work in in order to get some results out of it. That's how it works.

That's why we're brought here because we're learning to grow – not just grow produce but we learning how to grow as human beings. Learning how to be a better parent, you know? Learning how to be a better salesman. All of that has helped better me, teaching me how to do better communications skills. (moving about) See me and my co-workers we all sit down and we go through some stuff together. They help me get through a whole lot of things. They teach me every day that I'm not alone; I don't have to put that mask on no more. You know what I'm saying?

See I can take that mask and that disguise off. See I understand that I ain't no creep no more. I used to be a creep but today, you know, I'm a human being. I help people unconditionally. People help me unconditionally. That's how I work. I learn how to readjust to society—deal with the real world, and I'm having a ball dealing with it. (laughs) Yes, indeed. Every day of my life I'm having a ball. The best time of my lifetime, I wouldn't trade it for no amount of money in this world. See money can't buy what I got: that's peace and happiness, you know what I'm saying? Just like my Garden of Eden, and I'm at peace with it. Yep. So that's my story. That's what I have.

I forgot to show you my golden beets, too. You see our golden beets here?

Maniscalco: Oh, my gosh.

Brewer: See these are our beets. (moving about) These are the golden beets.

Maniscalco: Huh.

Videographer: That's amazing. Wow.

Brewer: They say top of the line. What we put in is what we get out. So you see it's rewarding at the end of the rainbow. (airplane going over)

Maniscalco: I see you have a little area for processing as well, right?

Brewer: Yes.

Maniscalco: What goes on over there?

Brewer: Processing, loading up everything. I'll take you over there.

Maniscalco: Okay.

Brewer: Just want to get y'all a beet, right.

Maniscalco: Thank you very much.

Videographer: Thank you. It's beautiful.

Maniscalco: Coming over here. I'm going to be here forever.

Brewer: So you got y'all beets. Some good beets.  
(moving about)

Maniscalco: Your neighbors must just love watching all the food grow over here.

Brewer: Yeah. Like the old lady over there, you know, she have a garden and stuff, too.

Maniscalco: Does she really?

Brewer: Hm-hmm

Maniscalco: So where are we now?

Brewer: We're in the process area. Right here is where we do the washing at. See we got some regular chard in here that's being washed and some cucumbers that we're washing.

Maniscalco: You just wash them in water or...?

Brewer: Yeah. We don't 'cause we grow organic. You know what I'm saying? See these are tomatoes here, the cucumbers, the bell peppers and the jalapeno peppers, the scallions, the cucumbers and turnips, and zucchinis, then the kales, stuff that's getting ready. All of this here is getting ready to go to the market tomorrow morning. So we'll finish this here this afternoon. Tarrell, Alber(??) and myself will load this up, put it in the coolers and then we'll load the van up and put it in the van for out Green City market tomorrow morning. We start at seven o'clock. It's at Lincoln Park, right across the street from the Lincoln Park Zoo on Lincoln and Clark Street every Saturday at seven a.m. until one-thirty p.m. and it will go on until the end of October. Then we'll start the winter market inside the Natural Museum.

Maniscalco: Oh, really?

Brewer: Yes.

Maniscalco: That's too cool.

Brewer: Yes. That be November first until December the twenty-second, twenty-third. And that will be from seven o'clock until one o'clock, one-thirty every Saturday.

And as I say, this is where we process, wash everything. Right here is where we sit all the stuff and let the vegetables dry and here's where we weigh it up, count it up and weigh it up right out through here and then we send it out to be delivered to the market for me to sell tomorrow. And that's my dolly that we pack everything on so we can carry from the receiving area here to the van. So tomorrow morning we will be there five in the morning to set it up and to have it ready for seven o'clock in the morning for the customers to give us their (dollars??) and say give us our produce. (both laugh) Yes, our wonderful produce.

Maniscalco: So do you have some certain customers that keep coming back.

Brewer: Yes. Yes, I have a bunch of them. They've been with us for years. They're loyal to us. Half of them would be at our harvest celebration tomorrow that we have our Les Brown Memorial Farm. That's at Marseilles, Illinois, seventy-five miles southwest of here on Route 80 which is about an hour and a half, two hours drive away doing the Harvest Fest tomorrow.

Maniscalco: What sorts of things will go on there?

Brewer: The Harvest Fest is a celebration for the farm and a memorial of Les Brown, you know, our founder.

Maniscalco: Okay.

Unidentified: We have some music and cooking demonstrations, tours (unintelligible).

Maniscalco: Cool.

Brewer: Which our farm used to be a radio broadcast station. Mr. Brown and Mr. Rose was the first two to head, well, Mr. Rose headed it up growing home for Mr. Brown because Mr. Brown had the vision and Mr. Rose carried his vision out. They connected and he led the man's vision out to the fullest. You know what I'm saying? Just as Mr. Brown envisioned it, Mr. Rose made it come true. It's like they were, so that's why I say this is God's program. You know what I'm saying? Because you know, bless his soul, Mr. Brown had the vision. Mr. Rose delivered that vision and it's all unfolding. Everything that they tell you Mr. Brown stood for, Mr. Rose carried it out. So we're living in some great times, a history-making. I'm glad to be a part of it. And I would have loved to have met Mr. Brown, but I didn't have the honor and privilege to meet him; I just have the honor and privilege of being a part of his dream. So that's the next best thing I can have.

Maniscalco: What do you think would have happened to you if there was no growth?

Brewer: Probably end up dead and in jail. Because I probably would have been back in the streets practicing those old behaviors and God would have probably got

tired of that. But, you know, he said, “No, I’m going to make you a living testimony”—that, you know—“I am God.” He delivered a wretch like me.

Maniscalco: A good one.

Brewer: Yes, he did. I thank God for him. I praise him everyday for his mercy because I wouldn’t have put up with me, I would have been got rid of me.

Maniscalco: (chuckles)

Brewer: You know, he dealt with me, so he kept me aboard. If he keep me aboard, I know he’ll keep anybody else aboard. That’s why I continue to tell the interns: Just give it a chance; it’ll happen. Yep, it’ll definitely happen. (plane overhead)

And these are our wonderful cucumbers.

Maniscalco: Oh, my gosh.

Brewer: You all have some of these cucumbers.

Maniscalco: Well, thank you very much.

Brewer: You’re welcome. They the best. These are the best ones.

Maniscalco: Great.

(end of interview)