



## Oral History of Illinois Agriculture

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**Abstract:** Parris Brewer was born on December 26<sup>th</sup> 1958 in Chicago. As a child Parris was raised by his grandmother since both of his parents worked to make ends meet. He remembers being told to help in his grandmother's garden and work on the house. He now jokes that he had a farm boy childhood in the city of Chicago. After getting into some trouble with the law Parris was directed to Growing Home where his first experiences of true farming were fear. After getting over the fear he began to excel in Growing Homes 7 month program and eventually became the organizations marketing coordinator. This position requires Parris to sell fruits and vegetables at the farmers market and through interested local restaurants.

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## Interview with Paris Brewer

# ISM\_05\_BrewerPar

Interview # 1: September 5, 2008

Maniscalco: Mike Maniscalco

- Maniscalco: All right, everything's going? Okay, today is September 5, 2008. We're sitting in Chicago with Paris Brewer. How are you doing, Paris?
- Brewer: Fine! How 'bout yourself?
- Maniscalco: I'm doing very good. Let's start – 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...?

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- Brewer: Yes. I remember she havin' us diggin' 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 nothin' 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 talkin' 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 'em.
- 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! 'Cause it's gonna... I will share it in the future!

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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 'em but two of 'em—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 sproutin', 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 chard. You know, 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. I mean, how—what are you going through when... 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 'em 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 60<sup>th</sup> or 61<sup>st</sup> and Western, 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 'em 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?

Paris Brewer

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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 knowin' 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!

(production cross-talk)

(end of interview)