

Heirloom Gardens Oral History Project
Interview with Nancy Dawson by Chris Keeve
Conducted on July 1st, 2023 in Russellville

[00:00:00] **LuAnna Nesbitt:** The following interview is a part of the Heirloom Gardens Oral History Project. It was conducted in Russellville, Kentucky by interviewer Chris Keeve on July 1st, 2023. The narrator of this oral history is Nancy Dawson.

[00:00:12] **Chris Keeve:** Thanks for doing this. Just to start off, I'm wondering if you could introduce yourself and just talk a little bit about, , your story and things that about you that you feel are important.

[00:00:23] **Nancy Dawson:** My name is Nancy Dawson. I was born in, 1966. I am a, a lot of things. I'm a farmer though.

I'm a farmer, I'm a filmmaker, I serve on several boards, and I was a black history professor. I was born and raised in Kansas City, Kansas. I moved to Kentucky about 20 years ago. I lived there before that. in Southern Illinois and Albany, New York.

[00:00:51] **Chris Keeve:** We could start with Kansas City. Um, when, when you think back to KC, what, what kinds of things do you remember being grown?

[00:01:01] **Nancy Dawson:** I think it's important to talk about my family history. My great grandmother was named Elizabeth Thompson. She was a slave in Missouri. She, uh, escaped from slavery at about 12, and slavery was misery. She crossed the Missouri River to Kansas to a place called Quindaro, spelled Q U I N D A R O. Quindaro is named for a Native American.

She brought her family and they all started developing in this little community. It's known today as Kansas City, Kansas. If you look at the Missouri River, you can see Missouri on one side and Kansas on the other side. We were some of the original Black Kings. Why is that important? Because my family often talked about Elizabeth Thompson and her role in slavery by a great grandfather, his name Henry Dawson.

And Henry Dawson, that's, was a Civil War soldier. We know he was in Tennessee, cause I have the records. And, uh, he's, the story is he escaped from slavery too. So I'm from a family of two escapees. And we settled in this little area. Now, we had a garden. And that was a very important part of everyday life.

I can remember as a little young kid, growing my first sugar baby watermelon. I can remember because I planted the seed and it grew to this little small melon that was really sweet and good. And I remember that really well because that was my first, my parents were always head of garden, but I grew that watermelon.

I really didn't, wasn't. That interested in farming. I wanted to be a city girl, but, um, that watermelon was special. My parents grew all kinds of things, but that watermelon sticks out in my mind. As well as root bark. That's something we grew. And my mother made Rhubarb pie. You know, you'll see people do it a little bit now, but not a lot.

My, cousin lived across the street. Well, down the street kind of. And she had, uh, she did, alcohol. She had, oh, she did wine. She had a still in the yard. And she had a mulberry tree. So

that stuck in my, my mind. My parents depended on the garden. It was a major part. Every year we had to put out one because it's something in our, our, our everyday life.

My mother would cook for me. She would freeze things and that's how we ate like during the winter. I can remember digging potatoes, all kinds of things. And I also remember the cabbages. My mother was, they called me my nickname cabbage head because my mother had these fantastic cabbages. And, the garden used to be a dump and they made it in something they, you know, in something wonderful, but you could see old bottles and stuff.

When you were digging, you would pick them up. And this was what my mother and father would do. Well, my mother didn't work, but my daddy did. And after work, he worked in the garden. Now, my sister and I, my sister is 12 years older than me. And she wasn't one inch in the farm. He's in the garden. Now, uh, the man next door had animals.

I can remember he was actually an auctioneer. And so he would sell tractors. He would sell animals, like hogs. I can remember, uh, the auctioneer. You know, cause I, and we, we just lived up the hill and he lived down the hill. So it was loud.. So growing up in the garden, like I said, my, that was very, very important to my family.

And like I said, they did other agriculture things. I didn't realize that a still as in distillery was part of farming. I remember my aunt having grape vines. My cousin, she had grape vines because she made wine. Well, that's agriculture, but I didn't understand that. It was all right then. And my grandfather was a sort of molasses.

Now, my great grandfather, Henry Dawson, he lived next to the potato king. His name is, uh, Julius Groves and they lived in Edwardsville, Kansas. Write his name down, Julius Groves. You can find things about Julius Groves. Uh, call me Julius, J U L I U S Groves, G R O V E S. And they call him the potato king because he grew more potatoes.

Anybody in the, in the country. And he was, he was friends with Booker T. Washington and my great-grandfather on my paternal side land was near his, I know, 'cause I have the deeds and my great-grandfather was older, so he probably influenced it. He was a former slave. So agriculture was a part of my family. They were major farmers.

It's not something that I identified with as a child. I just wanted to go to the big city. And I did, I went to New York. I didn't want to be a farmer. That's the last thing I want. But you see, I changed my mind because I realized that food is a multi billion dollar industry and we all need to be a part of it.

You know, the enslaved Africans were brought here because of their skills and agriculture. If you wanted tobacco growers, you would go to a certain place. If you wanted cotton growers, you would go to some other place. If you wanted people in large scale agriculture, that's when you went to Africa to get them.

So, our history in this country starts with farming. And even though I taught black studies, that's something that was missing. We didn't learn that. I didn't teach that because I didn't understand it. We was teaching ancient Africa and all that. Our story is at an approach. Other questions?

[00:07:18] **Chris Keeve:** I'm thinking about, um, what was being grown by your parents that was then being cooked or, or saved and preserved?

[00:07:27] **Nancy Dawson:** They canned and froze our foods. Like I said, rhubarb, but I remember that distinctly. Because you don't see people like making rhubarb pie now, you don't see that. But I can remember my mother putting it in cans. She canned froze squash, beans, um, potato, just about anything. She canned a squash too. And she also would root things, we call it rooting, which is now germination.

She, I would see like bottles of water. With plants in them, cause she was rootin up, that's what we called it, rootin I, they call it somethin else now, but we would root the plants. So that's like seed saving, we did a lot of that. And uh, that, I just, just called it somethin different. Like I know how to do it now.

Like I can take a plant, cut it, put it in water, and grow roots. We don't, we didn't say germination and all that. And my neighbor had chickens. She also had, what do you call them? Hunting dogs? They're like, uh, freckled little dogs. Like a butthound or a bouncer. No, they got freckles. His name was, they got freckles.

Like polka dots. But they freckles because they small. They not like a Dalmatian. They're small. But they, we would hunt mushrooms. We're mushroom hunters. Like morel mushrooms. Which now cost 30, 40 an ounce. My daddy would go find. And he would took me sometimes. We would take the dogs, we would go out and hunt, and the morels come up during April when the red blood, red, red tree, red blood trees bloom.

So when I can see them bloom, I know it's time for mushrooms. And there's all kind of mushrooms, but he only hunted for morels. He was a specialist in morel whiting, mushroom whiting. They called him Mushroom Man. He didn't sell, but my mother would cook them. Um, he didn't hunt, but hunting people would come.

I can remember as a kid, the hunt, the man with this big old freezer truck came by the house and all kind of animals, squirrel, pheasant, was hanging in the truck. And I was standing there. I can remember now when he opened that truck, I was like, what is that? I ran out. I was just terrified, but they were, it was wild game.

Because that, you know, like possum, that was considered, you know, like people don't eat possum now because possum is greasy, but that was considered good eating. My daddy wanted possum. Now, some of these people in this community, they eat brown hogs and stuff like that. It's a, a delicacy. They eat turtle, squirrel, rabbits, and my mother learned to cook them.

Because my daddy demanded it. I can remember eating a rabbit for breakfast. Squirrel. But, like I said, I wanted to be a city girl, so I wasn't too fond of that. And my mother just didn't tell me what it was, so we ate it. And, uh, like I said, next door was the room with the chickens. The man, uh, next door to that, on the other side of the house, was the auctioneer.

And he had hogs, and you would hear every Friday, it was auction, you know, I can't do it now like, uh, it would say like, uh, Man, here we have, and here we have this, uh, this tribe, and then, and then, and then, and then, it would just go on and on and on. And he would bring a professional auctioneer there, and you just hear it.

It's in my head now. So I grew up in a, uh, agriculture world, I guess, and growing up in that world was a pleasant world. It was, everybody was friends. You know, even though we weren't related by blood, everybody, you know, we had a peach tree and they had some of the best peaches, best peaches in the, in the area.

And them kids would come in, you know, I got a point called, I got some peaches, all kinds of peaches. And the peaches on the peach tree, sometimes they'd be good. And sometimes they'd be bad, but people would try to take them in the night, all kinds of stuff. It was fascinating. And my mother would make some of the best.

Peach pies, there were. She made the crust, you know, a cobbler. So it's a deep dish. It was fantastic. My mother was a very good cook and she learned to use the things from the garden to enhance our lifestyle, our daily life. Like all the processed, we didn't eat no McDonald's and all that stuff. You know, that was occasion.

That was like, uh, it was a place called Smacks and we would go there like occasionally. You know, so those kind of places, they were treats. We ate at home and, uh, it's what my father grew and my mother cooked it. And that's, like I said, potato, squash, beans, rhubarb. Because I can remember those rhubarb plants, they were real big.

You know, if you eat rhubarb at a certain time in this place, it's like rabbit. If you eat them at a certain time, they're not good for you. So you, all that stuff, you have to know we need animals, plants. Like those mushrooms, you have to know the difference between those that are poison and those that are not.

So it's a skill set associated with all of this. And I learned it, but it was not something, it's just, you did it. So I just learned. Other questions?

[00:13:24] **Chris Keeve:** We're thinking about the, the sorghum molasses. Was that your grandfather or your great grandfather? And I'm, I'm wondering how, how those stories were given to you.

[00:13:38] **Nancy Dawson:** Are people not learning them? I never, he was dead before I was born, so, and I never had, I had, my father liked swaddle molasses. I didn't like it because it was too, you know, we called it blackstrap molasses. It was too thick and all for me, but, um, though, you know, my daddy was born in, my father was born in 1921, which means he would be what, 102, 103?

My father, not my grandfather, my father. I was born later. He was 50 something when I was born. And a lot of people in the community were up in age when I was a little kid. So some people were 89 years old. So they were born at the age almost, and they weren't, not slaves, but wasn't far away. So that part of life was really, it was real for me because they talked about it.

I remember when I got sick, this old woman in the community, she had to be 89. She, uh. Brought me down and prayed for me and all kind of stuff because I was very ill. Her name was Miss Perkins. I remember it like yesterday and they lived further than me. Also, some of the old people were quilters. You know, I quilt now and they quilted.

I remember this one woman. She was dead. It looked like to me a thousand quilts. Quilt tops in the house just stacked up. Stacked to the ceil and she lived back in the back on the hill. People rode horses. I can remember horses and horse doo doo all over the place. In Kansas, they rode horses like everyday transportation.

And I remember people had lassos and all kinds of stuff. They had black rodeos. So when I think about it, it was very much so in Kansas. There were black rodeos, um, because many, you

know, like that movie that came out recently about them having horses in Philadelphia, I forgot what it's called, but that was everyday in life where I lived.

There were a lot of, uh, black people that had horses and, you know, they were riding around the neighborhood. I was scared to get on them, but they were around. Like I said, rooting was a common practice. I think they call it germination now. But, um, you take a plant and cut the ends and put it in the water and roots will grow.

That's why we call it rooting. And my parents would do that all the time. So in the winter months, we would root. It was a common practice. I can remember going to the seed store. And I can remember the smell of it and the seeds were in like bins. So you would scoop them out. You would get a scoop of seeds.

They just put it in a little paper bag. So if you wanted, uh, two scoops, you got two scoops. So that's how they did it. Yeah, but rooting was a common practice and you root all kind of foods Like I said squash, beans, everything you root them It was a common practice and it's fascinating to me because this germination practice is so much now When it's so simple.

like I said rooting was a common practice In my household, and it, it, it gets me to date that it's something special when they have these classes, they, I mean, that's something we knew we did, and that's how we preserved plants. She probably is seed save too, but I don't quite, I remember rooting though, because that was a very, to me as a kid, uh, it was fascinating how these plants could regenerate, and they would be roots on them.

That was fascinating to me.

[00:17:41] **Chris Keeve:** So how do we get from Kansas City to Russellville, Kentucky?

[00:17:45] **Nancy Dawson:** Okay. Well, I went to school at University of Missouri, Kansas City. And, uh, that's in Missouri, on the Missouri side. I studied communications, and then I decided to study Black Studies. And there were no degree programs, but East Coast degree programs at that time.

So, that's how I get to Albany, New York. And, um, going to New York was a, uh, fascinating experience. I had an accent. I was different. I, um, met Koli Lafayette Clarke, who was a original SNCC person, SNCC, Student Nonviolent Coordinating Committee. She was a special assistant to Medgar Evers. I also met Vivian Verdale Garden.

Dr. Garden was one of the foremost women's scholars in the country. So I met people that changed my life. And going to New York, even though I was in Albany, we would often go to Harlem and those places. So I became a New Yorker. New York became my life. And I just went to Newark last week. So, and connected with one of those people that I, uh, knew from back then.

So I still connected with those people. And, um, after I finished school in New York, I went to graduate school for African American Studies. At that time, there was no doctoral Ph. D. program. So, I wound up staying and getting a degree in, um, Humanistic Studies, specializing in Curriculum and Instruction in African American Studies.

So, um, when I finished, I got a degree at Southern Illinois University. As assistant professor of black studies and, um, when I was in the African American studies program, I excelled. I mean, I

don't, I think I got an A minus once. I had all A's. I had an A minus one time because I loved it so much, but I still didn't study farming.

I didn't think that that was connected. So, while at SIU Carbondale, I, um, wind up leaving there and going to Austin Peak, where I became Director of Black Studies. I, um, been in this area ever since. That's Clarksville, Tennessee. That's about 20 miles away. And, um, I was doing some cemetery research. And I studied a man named Bibb, and his name was, I think his name is Andrew Bibb.

He's one of the original Bibb slaves, uh, from Bibb lettuce. And he was over there in the cemetery, but he was from over here. That's how I wound up coming to Russellville, looking for him. It's funny, she walked in the room. Cause that's one of the children, small world. So that's how, and I've been here ever since 20 some odd years, studying Black history in Kentucky.

It's been a fascinating journey because I think, when I think about it, God wanted me here because it needs to be somebody to tell the story of people here. And that's what I've been doing, telling Black history among, about Black Kentuckians. And that's something that's not told. You know, um, I learned about music.

I learned about folklore. I learned all kinds of things. And, um, I also got involved with Cherokee Park. The first state, state segregated park. So, it's the first state segregated state park in the south. So, At that time, I didn't understand that Cherokee was a big old green space. I went to Kentucky State for some reason because of Cherokee.

I was documenting the histories and I met a man who told me, what's his name, uh, the farm is named for him, the K State. If you look up K State farm, it's named for him. Well, uh, I went to K State doing interviews by Cherokee. And I said, I want a farm and he said, you should go to your community and do a farm.

And I was like, well, he said, go to your community. So I came into Russellville and I got a land from the city and I opened a farm. And that was some years ago now. And, um, I had one of the, that little young girl, I had one of the biggest, most diverse 4 H programs in the state of Kentucky. In fact, I got an award from UK, and that little girl that walked in the room, she was only six or seven years old.

She was in my 4 H program. I took them to colleges. I taught them about agriculture. It was a fascinating experience. They all grown, as you can see. She the youngest. The rest of them old, about 25, 26. So that's the story.

[00:23:00] **Chris Keeve:** So how, how is that the farm in Russellville taking shape, over the years?

[00:23:05] **Nancy Dawson:** Well, like I said, it started as a 4 H program for youth.

That little girl that walked in was one. Um, and it's been difficult because I was an outsider trying to do this. And the community didn't embrace it. They were like, what's this woman doing with a farm in the middle of our community? I understood that they need to learn how to grow food. Now, after COVID, people have a different respect.

I remember this woman, after COVID, I was out there and she came to me and she said, "How did you know?" Because after COVID, seeds became scarce and people started understanding,

but they didn't understand at first. It was difficult. It was a struggle to get people involved. It was a struggle. I had people, in later years, vandalizing, stealing food.

Now, it's not that I mind them taking it. I mind that they're not working. Because you have, farming is something you work for. So it's not right when you got the kids out there, putting all their little time in it, and then grown people coming and taking it? That's wrong. It's disrespectful to the children.

So, and one man said, I told you what made me wake up. This um, guy, his name was Austin Wright. Austin said, You guys fighting on tomatoes? And I thought for a minute, wow, he's right. Why are we fighting about tomatoes? But I was saying, I, I felt is that these are tomatoes that I grew with kids. And we put all kind of hours and time in it.

And these people were taking it. So it's like they would take it from us, you know, and this, you know, but what probably was going on, they wanted to eat it. Does that make sense? So it was a struggle. And at that time, farmers didn't respect urban farmers. You know, they thought urban farming was a joke, whereas now most farmers are urban farmers.

But at that time, the government now has urban farming commissions, you know, grants for urban farming. But at that time, no, you weren't a real farmer. So I've been able to see that evolution of being considered a joke to a real farmer. Because we are real farmers. We just grow on smaller plots of land in cities.

And that's where the people are. And they need food. So you need to learn to grow farm, farm in your backyard, in your community. I put together this farm from vacant lots and why not use vacant lots as green space? Why not? And by the way, I got the lots from the city. They were lots that nobody wanted and the city just let me use them.

I build high tunnels, put water in, cut the bad trees down, all that. Made over for and then it became popular. Their BIC was now in Louisville, Lexington But I'm one of the first to have a BIC. But black people have always had little patches of land behind their houses. It wasn't called urban farming. We did it in the city.

Like I taught at SIU Southern Illinois University When I would go to people in the back yard of Chicago had chickens running around, all kind of stuff. So we always have done it, finding some space and making it our own. Because we want things grown from the earth. And why not do it in your backyard?

[00:26:40] **Chris Keeve:** I'm wondering what things you carried from the gardens in Kansas City to the urban farm here in Russellville.

[00:26:48] **Nancy Dawson:** Honor root. You know what? I was sick and I was sitting in the house and I said, what would my mother do? And so I started putting pots on my back porch. That's how it started. And this little boy, he lives down the street now, came up there and he said, "What's that?"

I said, it's a tomato. Cause he had never seen a tomato grow. He didn't know, he knows them from the store. But he'd never seen one grow. So he started asking me questions. And I realized then, there's something wrong. Because, like, I knew things from Kansas, but this generation didn't know. So, he didn't know what a tomato is, what it come from the ground, something wrong.

So, that's why I started the project. And I put pots on my back porch at first. Then I went to the extension office and I said, I want an urban farm. And they looked at me, and then I said, I want a high tunnel. And they said, because there's certain If you're a minority, they're certain, I hate to say it now because, but set asides, set asides, set asides for you.

But you know, they just struck that down. In college and university, they're gonna strike it down to another place too. If I was a minority, I could get certain things. And so, I got the, one of the first high tunnels in the region. And I started growing in that. I had a aquaponics program in the high school.

And, uh, that's with K State. They had never had that. And some of those kids now, they're in college. And so, they know how to grow water. We had a system built by, uh, in conjunction with K State, Mason Crawford, uh, who does Crawford Pumpkin Farms, he helped. And we, uh, start, um, growing tilapia and fruits and vegetables.

Like, uh, mint, uh, certain greens. It was fantastic. And the program, we used the old greenhouse at the high school and converted it. It lasted some years. After COVID, it was just, you know, everything happened after COVID. Things just went amok, but yeah, we did it. So I've had a aquaponics program at the high school.

You know, these high tunnels down here. So in other words, the program at the high school went from the hood to high school using things go from the high school to the hood, not in this case. So, like I said, Kansas has been a major influence in my life. Because I just, I just knew it was something that I could do.

And I knew it off the top of my head. But I found that younger kids didn't know how to do it. And that was scary. Like that little girl that walked in. She didn't know nothing about farming. Now she wants to go to college. So something impacted her. Other question?

[00:29:55] **Chris Keeve:** When you think about the farm, what do you see in that space as you work, as you work with the youth?

Like what, what do you see in the high tunnels and, and in the ground?

[00:30:04] **Nancy Dawson:** Well, I mean, I see for the youth, I see for, what do you mean?

[00:30:09] **Chris Keeve:** What's growing?

[00:30:11] **Nancy Dawson:** We've grown, um, tomatoes, squash, tomatillos, peppers, onions, cabbage, everything. And, and different potatoes. Sweet potatoes. I even had purple sweet potatoes, and that was real popular at one time.

So different things. I think the main thing is that I want you to know how to do it. It's something you should just know. It's not something you have to book learn. You should just know how to do it. Because you never know what you know how to do. Need it. You need to learn how to produce the food you eat.

You know, this one boy said to me, Why are the potatoes dirty? French fries aren't dirty. Because he didn't understand. The potato comes from the ground. What happened? How did he miss that? He asked me, why was it dirty? So those are, and one of the things that sticks in my mind is that the kids didn't want to be on, on, in the farm because they're being they slaves.

That's the problem. So if you out there, you're a slave. And I can hear people calling them slaves. When they drove by, they said, "hey slave", so if you know how to grow food, you're a slave. It's an old relationship. It's something you should know how to do, because you don't never know when we're in a situation.

Like, I think the country's going now to a point when you will no longer have grocery stores and those things. So you'll have to depend on your own knowledge. That's coming. We saw a little bit of that with COVID. We're going to see more in the future.

[00:31:53] **Chris Keeve:** So thinking about how folks in the community have used that produce from, from the space.

I'm thinking of how it impacts people's work in the kitchen, essentially, and the nutrition.

[00:32:06] **Nancy Dawson:** Well, that's a good question. But what I found is that they only knew how to cook certain. What we did was bring KSU food truck. You remember that? We brought it two or three times down here.

And the food truck is a nutrition truck and it allows you to cook food. In fact, you was on the truck, right? So what I realized is that we were growing things, but they were only used to certain things. Like, we're only used to what's in Walmart or Kroger. So, for example, uh, beefsteak tomatoes, roll over tomatoes.

We're not used to zebra stripes. You ever seen a zebra striped tuna? People don't. They, you know, like I had chickens. I had pink and purple eggs. That's an Americana bird. People are not used to

. I mean pink and green eggs. So I had green. I bought your family a bunch of them. Your mama cooked them this.

So we had funny, you know, funny color eggs. But they still just eggs. And that's something that's missing. When you grow up on farming and gardening, you know that there's a wide variety Of vegetables, of fruits, of animals. But when you just grew up in the city, you miss it. You don't even know. Like, you could eat up to anyone.

You don't know that if you're in the city. So, somebody got to, has to teach you those things. And I received it. So, I was able to give back that information to young people. It may be simple, but it's needed. Especially today's time. Like, we had those chickens. What, about two, three years?

. And your mama, she was, we had all kinds, we bought eggs from this other man's farm to your family. Remember? What were they? Blue? Green? So? But were they just normal? So that's a, you know, that's being exposed to them. Uh, we had asparagus one year and we, uh, I got it from one of the Midnight Farm and we went to Bowling Green and the kids, this one little girl, she had never had asparagus.

I had a chef. Her name was, you Eris. A R A I R I S Johnson. She won top twice. She won top champion once. And then she participated in the, in the top two. The champions of the top champions. And she was right here in the community. Cooking those funny eggs, asparagus, all kind of things. And the kids liked it, you remember that?

And the kids liked it. And she learned a lot. Because I started working with chefs. Because I found out they needed to work with the people. They needed to learn how to cook these things, you know, from the guard. So it's been, uh, I've also worked with, uh, Chef Wells. You can look him up too. I worked with him in Georgia and we did the same thing.

Introducing foods to a community, like, uh, cucumbers, for example. You know, there's the regular cucumber and then there's like little yellow ones. The little, uh, I forgot what they're called. People don't used to that. I'm not having to add that. So somebody has to introduce it to the community and then teach them how to eat it.

Because you got to learn how to eat the things you grow that are different. And that's what I learned. Because we were growing things, but people didn't know, they were scared of them. Like them funny colored eggs, they didn't want to eat them. One was like, ah, I'm not going to eat that. But it's the same as a regular egg, it's just got a different color shell.

But you got to teach them that. Like a cucumber, you got to teach them that. In this community, They eat like squash, but they only want little squash like that. They don't want a bigger squash, even though you could eat them. We ate them in Kansas. So you got to show them what to do with a bigger squash. So that's why we had that squash day at the commercial kitchen at the extension office.

We cooked them, showed them how to eat them, and they loved them. You were a little girl in the kitchen. So you got any other questions? But this is the end of part one, huh?

[00:36:48] **Chris Keeve:** It's the end of part one. Um, I certainly did. I, I am wondering, over the course of, of this interview, um, is there, is there a seed that you're carrying with you in this process?

[00:37:06] **Nancy Dawson:** You mean like in the car?

[00:37:08] **Chris Keeve:** In the car, in your soul, in your mind.

[00:37:11] **Nancy Dawson:** Yeah, I just took some, I had some seeds in the car, I just took them out. All kinds. The library, the Logan County Library, gave me a whole bunch of seeds this season. So, yeah, I had them. They still in the car. Yeah, I do. And, uh, squash, tomato, all kind of stuff.

Yes, I do have some seeds, right now, in my back of my car. So, yeah, I'm always carrying seeds. It's some plants in my yard, right now. I got, oh, like, uh, cabbage, squash, all kind of, they're in my yard. Cause, uh, I got them from Independence Bank. I didn't plant them, so they just still out there by the water.

[00:37:55] **Chris Keeve:** What seeds have you carried with you, spiritually, from Kansas City to here?

[00:38:01] **Nancy Dawson:** Hmm, that's a good, well, spiritually, The seeds, they're mine. Great grandmother planted, the slaves, the seed of planting black history in whoever, wherever I came. I hope I planted some with you today, and I hope you grow with it. So black history seeds.

