

Heirloom Gardens Oral History Project
Interview with Valeria Garner by Tessa Desmond
Conducted on September 27th, 2023 in Farmville, NC

[00:00:00] **Tessa Desmond:** Today is September 27th, 2023. I'm in Farmville, North Carolina with the Heirloom Gardens Oral History Project. My name is Tessa Lewinsky Desmond, could you start by introducing yourself and telling us stuff that's important to you about who you are and where you live and come from?

[00:00:20] **Valerie Garner:** My name is Valerie Garner.

I was born and raised in Farmville, Carolina. And I have lived here, um, learned to love the land here and learned planning here with my grandparents. I grew up, we were farmers, farmers, I guess you'd say, but we were in town farmers. We didn't live out in the suburbs, we lived inside of the city limits. And I grew up with my parents having two gardens.

We had a garden in the backyard and we had a garden across the way from us. So we always had plenty of fresh vegetables. My brother and my sister and I, we were able to help my grandparents harvest the garden when it was time. And we were the butter bean pickers. We were the peas pickers and the shellers.

And watch my grandparents can vegetables the old fashioned way with the jars and the heat and the blanching. And at that time, you know, we were looking at it as hard work. But as I get older, as I got older, I considered myself to be very, very fortunate because it allowed us, as African American families, to have fresh vegetables all year round.

And the way that they preserved them, when I was growing up, um, there was a lot of people that had access to freezers, so we used jars. And there were butter beans, there was corn, and tomatoes, fresh tomatoes for vegetable soup and all that stuff. So I grew up helping my parents with their garden and stuff like that.

And it gave me a love for the garden, the land. And I think I had my first garden on my own when I was probably 25 years old. I had gone and I had gotten married, and I wanted a garden. And my grandmother at the time, she still was living. So she came over at, at the time it was 807 South Main Street. And I had it in my backyard and she helped me do the rows and we planted everything.

And believe it or not, my garden was one of the most prettiest gardens in the area for me to be doing it by for my first time. When I came back to Farmville in 2015, I always knew I wanted to do a garden again, but I didn't know how because I was like digging up the backyard. That would be too much work and then maintaining it.

And then I met Eulalia, my neighbor and she started telling me about community garden and what it was all about. And I fell in love with that idea because it made it more constrained. It was

more like, I guess, organized to have a raised bed or have a bed there where you could plant so much stuff in it.

And it took me back to my childhood, whereas everything that we raised in the garden, there was a purpose for it. There were peppers. And as I remember, we would take peppers, like, we would have bell peppers, we would have cayenne peppers, those were the two popular ones in the, um, in this area. And, uh, we would take the red cayenne peppers, and we would, my mother, my grandmother and mother, they would crush them up, and they would put them in a, Mason jar so that we never had to buy crushed red pepper because we had crushed red pepper all year round and they would take the cayenne peppers Which would grow red and green and they would harvest them put them in as they were harvest them, they would go out and they would buy yellow apple vinegar, and they would make what we call vinegar pepper.

And when we would have any type of barbecues with pork and stuff like that, that's what the men would use to season the pork. They would spread it over the pig, and that's what would put the flavor into the, uh, into the pig. And then there was our vegetables, so we always had collard. My grandmother and granddaddy, they could grow some of the most beautiful collards and cabbages.

So we had vegetables all year round. But pepper vinegar, I still savor that today. That's one of the things that I make every year for my family and my friends is bottles of pepper vinegar. And I pass it out as gifts during the holidays and stuff like that. Because whenever we are having family events, everybody in my family, all the guys, Where's the pepper vinegar?

They want to put it over their chicken. They want to put it over their pork. And a lot of people like it on top of their greens, their collard greens. That's why we eat them here in the South. They take the pepper vinegar and they put it over the greens. They like that flavor of the vinegar and the hotness of the pepper.

And so that's one way that I've learned, kept alive the history of me growing up in Farmville with what to do with the things that you grow in the garden. Bell peppers, We, uh, we, most of the time we use our bell peppers here for like potato salad, chicken salads, and stuff like that. But, as I've gotten older, they say you're never too old to learn something.

I began to take a bell pepper and sit it in the middle of a pot of collard greens. It gives it the most unique And I don't, I don't know whether it's, I don't know whether it's the bell pepper or whatever it is, but you know, I've, I've been doing that now for about four years. And I tell you, everybody that comes to the house during the holidays, they declare they're the best greens they've ever had.

You just pull that little stem out and open it up and just sit it on top of the greens and the flavor cooks down in there. But, my love for the community garden, like I said, started as a child. About 2017, I started seeing an article in the Farmville Enterprise. They said the soup kitchen was looking for somebody to cook every fifth Wednesday.

I said, oh boy, they're looking for somebody to cook. So every two weeks, every week when we would get the fall for enterprise, cause it came out here on Wednesdays, that article would be in there every time. And I said, they still looking for a cook. And one day the Lord spoke to me. He said, they're waiting on you.

I'm like waiting on me. But in 1997, I started a home based catering business in Raleigh, North Carolina. Cause my grandparents knew my grandmother knew rather that always had a gift for cooking. And so I started that. So the Lord says, well, now that you are retired, you know, why don't you give your gift back?

So I called the number and I said, are you still looking for a cook on the fifth Wednesday? They said, sure. So I told him, well, I would do it. And then I reached out to my girlfriend, my ride or die, and I asked her, I said, I think I'm going to start, uh, cooking at the soup kitchen. And, uh, she says, well, I've done it before.

I did it for eight years, I think she told me. She said, I'll be willing to help you. So Vivian Fields and I, we took on that project of cooking at the soup kitchen. And it's been a joy to me, because even though I have retired, From catering, I still get to use my gift and be able to craft some dishes that I enjoyed growing up as a child.

Like I said, you know, I try to give them things that I would like to eat. We give them fresh cabbage. We've, um, we made banana puddings. We've made chicken and pastry. We made spaghetti. And, you know, it's, it's a joy to know that you got a gift and to watch the people that come to the soup kitchen. Because I think people have a, um, a stereotype sometimes of the people that come to the soup kitchen.

It's not people that are down and out on their luck. It's people that are coming because they may not feel like cooking. They may, you know, I look at a lot of seniors that come. We don't feel like cooking every day because I don't myself. I just assumed to eat a bologna sandwich or something like that.

But it gives them the opportunity to come and get a, a good hot meal. And one day, what the greatest joy that I think I had about cooking at the soup kitchen is when the people say to me, thank you. And they've taken, they've taken time out to say thank you. And the lady one, I think about a month or so ago, she said, thank you.

I'm so glad that you are here cooking today. I said, no. Thank you, because if you didn't come to the soup kitchen, I wouldn't have a purpose for, you know, giving back my gift. So that's what I really enjoy about being able to take some of the things that we grow from the garden because we are able to have some of those things at the soup kitchen and I notice a lot of times when people come in that door and they know that we got first fruit, fresh vegetables over there before they come to get their food.

They go over there, they get the lettuce, they get the collard greens, whatever fresh vegetables we have over there. They allowed, you know, they're able to take them home and you know, they come from the community garden. Zack brings them up there and leave them. So I think

that's the one of the greatest things about community gardening, it brings, other than it bringing people together, I think it brings diversity to the community.

Because look at all of us here today, we're from different backgrounds and different parts of the country and stuff like that. But we've all have come together for a purpose about gardening, having seeds. I remember my grandparents when we were growing up, we didn't have, there wasn't a lot of money to buy seeds.

But I remember my grandparents at the end of the season, they would go out and they would take that top out of the collard green and they would bring it in and they would put the seeds on a piece of paper, could be a piece of old newspaper. And once those seeds were pretty much dry, They would take them and they would put them inside of a mason jar, canning jar.

And they would put on them collards, whatever other seed, corn. I remember my granddaddy having corn seeds. Um, there was other, uh, turnip green seeds. And see, at that time, we didn't, we were just saying that we were preserving seeds from one season to another so that my grandparents didn't have to buy them.

But now, they're considered heirloom seeds. From one season to another, they, you know, this person here has a, a certain type of corn that he grow. My grandparents always grew the yellow corn. My mother in law, she always grew what we call the silver, white, silver queen corn. So everybody, back then, it was just people with seeds sharing, but now they're considered heirloom seeds because they, they, they came from, they started with one person saving one seed from one season to another because at some point in time, heirloom seeds, the seed, the heirloom seeds that they had, if people didn't preserve them, there would be no such thing as heirloom seeds now. So I knew that what my grandparents and them were doing was they were preserv-, they were preserving great seeds that they knew that brought them a great harvest from season, from planting season to planting season.

So, you know, I think that's the most important thing about gardening to me. And I know Ms. Shalala gave me some seeds one year, squash seeds and everything. I planted them in my garden and stuff like that. Do you remember we had all them squash? And had all those beautiful squash that year and stuff like that.

And last year I was able to experiment with, I've always loved beets, but the last year was the first year I experimented with beets, and I had some of the most beautiful beets last year growing and stuff like that. But that's my take on me growing up, uh, in the South. A rural, rural town. And being a part of gardening as a child with my grandparents, and being able now, um, 70 some years later, because I'm 70 now, to be able to still have that passion for gardening.

And every time when people call me, they leave a message on my phone, if I don't pick up, Get out of that garden! Get out of that yard! Because they know me, they're in my flower bed. And when I had a garden at the community garden, they knew I would probably be over there washing, watering. My, uh, my garden and stuff, but I just, I love the outside and I love nature and stuff.

So that's, those are the fondest memories to me is. being able to love gardening. And I was, I don't know, I was telling somebody, my oldest son, he has picked up a passion for gardening and this year he put some raised beds in his backyard, but he used, uh, I guess cause he lives on the lake and it's always damp there.

He used cement blocks to make his raised bed and he put, he doubled them, you know, stacked them up high enough and put dirt in them. And he would be calling me, "Ma, you know, when I pick my, uh, When do I pick okra?", I said, now, I said, I said, "is this growing good?" He said, "yeah". I said, "it's the time to pick."

Ma, look at my tomatoes. Uh, Mama, look at my peppers. So he's developing a love for gardening and he got his children, uh, my granddaughter, she's got tomato plants. So now it gives her something when she see them growing and she see the little red bulbs are coming up there and she, she gets joy out of watering them and stuff.

Some of the things that I think can be passed on from generation, the love for gardening, because if we don't, one day, I do believe the way the climate and everything is going now, if we don't preserve gardening, we won't be able to sustain ourselves with food, with vegetables and food and stuff like that, but if you have a desire to want to put a seed in the ground or something like that and watch it grow.

You'll be able to sustain yourself and be able to eat healthy and not have to depend on going to the grocery store looking for a can of peas or something like that because may not be anything on the shelf, you know, for us and stuff like that. So I think this is, this is a something with the community garden it offers.

People like myself in the community to have a garden, but it's not necessarily in my yard. It's, it's me coming out with other people, and I think when we come together at a community garden, it gives us, it gives an opportunity to fellowship with others. Because a lot of seniors, we may be, uh, you know, widows or divorced or just single people.

But it gives us a chance to come out and fellowship and laugh and look at other people's gardens and, you know, and stuff like that. So I think. When I, for Farmville, I think it's a great opportunity for Farmville to have it because like I said, it brings it brings diversity to into that community because nobody, like I said, half the people don't even know that live here in Farmville, but that it's a garden there.

And when they find out it's there, like the young lady I was talking to out there, um, a few minutes ago. She said, where's the community garden here? How do we get it? Do we have to pay for it? And I said, no. So when people found out about it and we share the history of the garden, it gives people like, oh, wow, I think I would like to do that and stuff like that.

So, you know, as far as I'm concerned, I think gardening is America's lifeline for our rural communities because a lot of rural communities are food deserts. It's for fresh vegetables and stuff because there's no grocery stores there. There's a small town about maybe 10 miles from here, it's called

it's a food desert. I think the only thing that's there is a Dollar General. No service station, no police department, no fire department. It used to be a town, but it has become like a ghost town now, but there are people that still live there, but there's no, there's no, so if people don't have community gardens there for fresh vegetables, they may have to drive 25 miles or something like that to get to a grocery store.

So I think- if people maintain gardening through community, backyard spaces, or whatever, it is America's lifeline to eat fresh, you know, for access to fresh vegetables, fruits, like they say, we put in the orchard, um, you know, in the community garden for fruit and stuff like that. So, you know, that's my take on community garden and gardening.

The sustainability for rural communities like Farmville to have fresh vegetables. And not, and they'd be affordable. So if you're seniors here, and stuff.

[00:18:07] **Tessa Desmond:** You talked about how your son and your grandchild are gardening. You said you learned it from your grandparents and your parents. How did your grandparents learn?

What did, where, how did they know what to do?

[00:18:24] **Valerie Garner:** My grand, my paternal grandfather, father, was a primitive Baptist preacher, and he owned 32 acres of land over in Edgecombe, North Carolina, which is Tarboro. They lived in Tarboro, North Carolina. And he was a traveling, what they call a traveling minister, and he ended up somewhere near I guess Fayetteville, North Carolina, where the Lumnee Indian tribe came from.

And he met this young girl there, and her name was Dolly. She was a Lumnee Indian. And he married her and brought her back to Edgecombe County. And they began to have their children, and he looked out there at all that land, Grandpa did, and he looked at them children, and he said, You know what? We're gonna start a farm.

And they started a farm in Tarboro. He had all them boys and girls, so they was his workers. And him and Grandma Dolly, they planted vegetables. They had all sorts of, every type of tree, fruit tree that you could think of. And every type of vegetables, they grew tobacco, they grew cotton, and I guess that's where my grandfather, my mother's father, that's where he got it from, from his dad. So it's been like generation from generation, because I told you, my grandfather came from, his daddy was there.

But we, he had two gardens when they located from Edgecombe County and came to Farmville because he was, uh, he was working with Northern and Southern Railway and they located my grandfather here to work at the railway station here in Farmville. So when he came here. I don't think, I guess he thought the backyard was too small for him and he wound up going over getting some vacant land.

And I think it might have belonged to Northern Southern Railway and he had to clean it off him and my grandmother and they had a garden over there. So, I think it was just a, the idea, the

idea to me of always having an abundance of fresh vegetables. Because somehow, even though I might have thought that we were poor, but everybody around us, I thought we was rich because we always had fresh vegetables.

Mama was always cooking and I was telling somebody I grew up where we had fried, I don't care what other type of meat we had, we ate fried chicken every Sunday. We had fried corn, butter, fresh butter beans cause we were growing it out of the garden so I was telling somebody, at the church people would come home with us, I'm like why they going home with us?

But they always knew mother. I was going to have all this extra food, butter beans, fresh corn, biscuits, fried chicken. My grandparents, they grew, I tell you, we had, we had pigs and we always had some type of pork or something. So that, and it was like fellowship, it kept families together and I think that's what is missing in America today is people have gotten away from gardening and all that stuff like that.

When people. Come together about it. Now they just go through the drive through. It's something and they just go home. But going out and, you know, having those fresh vegetables and stuff like that. And I enjoyed even when I had my garden. I was so proud of myself when I did the peaches. And one year I made strawberry preserve.

And like I said, last year I had pickle beets. I made pepper, vinegar peppers. I did. I . I froze, I made collard greens and and put them in the freezer for the holidays. And I made, I did white potatoes last year. So, you know, it's a good feeling. It's a good feeling.

[00:22:27] **Tessa Desmond:** I need to know more about the pepper vinegar.

[00:22:31] **Valerie Garner:** It's a, it's a thing of the, I think it's like a southern thing.

[00:22:35] **Tessa Desmond:** I need to know, so you must have a recipe. Would you share your recipe and where did you get it? Is this like your grandparents made it? And so this is the same recipe.

[00:22:43] **Valerie Garner:** Mm hmm.

[00:22:45] **Tessa Desmond:** Take me to your kitchen, and I'm your sous chef there, and tell me about the pepper vinegar, how other people can make it.

[00:22:52] **Valerie Garner:** Well, I like to make it with the, with the skinny. Old fashioned cayenne peppers, and I like to get them when they're red and they're green because it makes the bottle, it makes the bottle pretty. And you go get the apple cider vinegar, and I, what I do is I just take the stem at the end off the peppers, and I stuff them inside of the jar as much as I can.

Until about, I leave maybe a fourth inch at the top.

[00:23:23] **Tessa Desmond:** You haven't chopped them? You've put them in a hole. The seeds are in there?

[00:23:27] **Valerie Garner:** Yes, sir. The seeds are in there. And I start to pour apple cider vinegar in there on top of it. And then once I do that, I put the lid on it and I let it sit. Then I flip the bottle upside down and let it sit overnight.

For some reason, that makes the peppers go back to the top of the bottle. And then the next day. I flip them back over and I just keep them in a cool dark place all season long and the peppers stay in there and they marinate with the vinegar and they take, the vinegar take on the flavor of the peppers and it's just wonderful, like I said, when the holidays come and people come to the house, the first thing they say, Y'all got any pepper vinegar?

And well, see I watched my grandparents do it and then when my parents moved here and they had a garden, they started doing the peppers and one year I tried a different type of peppers. Miss Eulalia has some Grand Reapers and I tried it with those. You remember that? You know, one of them things you had that looked like, weren't they Grand Reapers?

I did it with that, but guess what? I just put a little pinch of sugar on the top of the peppers. My son loved them. I said, they weren't too hot for you. He said, uh uh. And I tried them. They wasn't hot as I thought they was gonna be. Maybe the sugar took some of the heat out of them. But I did try them with the Grand Reapers one day, one year, and I used them in, I used them over our ribs, pork ribs.

I put them on top of pork ribs. So that's how the, that's how the tradition, and see back then, that when men would cook The pigs back in the day, and they would put it out on the grate, you know, the open firewood. They didn't have grills. They had homemade grills. They would take a barrel and make one of those.

It wasn't a lot of seed, you know, now they got all types of rubs and stuff for pork and stuff now. But, when the women would get those peppers in the summertime, when it was harvest time for peppers, and they, and they would get that vinegar, that's what they would do, cause they was making vinegar for the time when it was season for them to kill the pig.

And I remember them guys taking that jug of vinegar. And they would just be pouring it all over the pig while it was over the pit, we call it the pit. And that vinegar was just going into the pork seasoning and the peppers and the vinegar, that flavor was just going into the pork seasoning. And it wasn't nothing like when they would get ready to take that piece of, that pig off and put it on this big table to get ready to start pulling it up top.

And you would just ask for a piece of that. And you could just taste that vinegar pepper. You were like, boy, that's, that's, that's something there. So that's where I got the vinegar pepper from. It was just knowing the flavor. I could taste that flavor now of that vinegar and pepper on top of that fresh cooked pork.

[00:26:29] **Tessa Desmond:** And now you grow those peppers in your garden?

[00:26:33] **Valerie Garner:** Yeah.

[00:26:34] **Tessa Desmond:** And do you save the seeds?

[00:26:35] **Valerie Garner:** I didn't last year, but this year I did have some, I didn't could do any this year, but I had some seeds last year left over, but I didn't do a garden this year because I'm helping my brother's caregiver this year and stuff like that.

Yeah. But I still got I got one jar. I think I did six or seven of them. I think I got one jar of pepper vinegar left, um, this year that I haven't opened up yet up under the cabin. As long as you keep it in a cool place you can keep it for, I would probably say up to two years and stuff like that because the longer it sits the hotter it gets.

And stuff, but yeah, it's a generation thing that was passed down in our family. And each one of my sons, even the one that lives in Atlanta, when he comes home, he knows that when he come home at the end of the summer, Thanksgiving, he's going to take his pepper vinegar back. He's a vegetarian. And so he knows he's going to take him a jar of pepper vinegar back.

The youngest one knows he's going to take one. My brother around the corner, my sister that lives in Connecticut, everybody knows that I'm going to have one of those jars of pepper vinegar ready for them to take back home for the, you know, season their food and stuff from. I guess that's why they don't worry about trying to learn how to do it, because they got a sister that can do it.

But yeah, that's how the pepper vinegar came about.

[00:27:57] **Tessa Desmond:** And how long have you been gardening at the Farmville Community Garden?

[00:28:01] **Valerie Garner:** Since 2019. I started in 2018. But it was like I planted maybe a little too late, because I think that year. It was the year that the bugs ate up my collards, I think it was, the bugs ate up, ate up just about everybody's stuff out there, collards.

But in 2019, that is the year that I had the most successful gardening. At the Farmville Community Garden. I had people asking me, why are you putting on your stuff? And stuff, I wasn't putting anything over there different, I just. I guess it was just, you know, my skills kicking in and stuff like that. So 2019, I did it in 2018, but my, it didn't become real successful because I learned what I learned.

If you go on, if you want something, you have to plant early spring, no later than March the 1st, because you beat the bugs in front of your vegetables and you'll be able to start eating them in May before all the bugs and stuff come in, you know, late May and June. So I started in 2019 and had a garden up to 20, 2019, 2020, all through the pandemic, we had a garden and stuff.

Cause you know, you could go over there by yourself. So, you know, we didn't have to worry about social distancing as long as she was in your garden.

My grandfather, Mr. John Sidney Swenson, had a soul food restaurant here. And that's how I obtained, I guess, my gift for cooking. I sort of inherited on my father's side of cooking and stuff like that.

And when I was probably 10 years old, my grandmother would watch me because I would always love to be in the kitchen with her up under her feet when she was cooking. And I think she looked then and realized that I had a gift for cooking. And I remember how I started when I first started my home based catering business, I was into desserts because I would cook, I would take all the sugar in the house and I would make every other day.

I would make back then what we would call a sugar pudding. And when my parents would come home from, my grandparents would come home from work, I'd be done made a cake. And my grandmother used to say, Oh God, this girl done cooked, done made, done used up all the sugar. And my grandfather said, If they keep on tasting this good, I, I don't mind buying the sugar.

So when I started my home based catering business, I was into desserts. Um, I was basically doing, you know, desserts, but then I would, my grandmother, when we had something in the South, which was called, it's called at church, it was called quarterly meeting. That's when all the churches would come together every quarter and they would come together and all the women would cook all these wonderful vegetables and cakes and the men would cook the pig and, you know, they would do the chicken and stuff like that.

And we would have a big spread at the church. like a church picnic. And my grandmother would take all these orders for cakes for people. And she would come home. She would say, we got cakes to make. We got cakes to make. I was a cake maker. We got cakes to make. And I was at 10 and 12 years old. I was helping her make cake for people.

And then I went on years later and got married and married in two. One of the greatest cooking families in Outer Wake County. My mother in law, Betty Crocker, paid her the highest price they ever paid for a cake recipe. And if you ever get the Betty Crocker Old Red and White Checkered Cookbook, if you look in there, it's a recipe in there called Mrs. Garner's Famous Pound Cake. That is my mother in law, and I nurtured her. I, for some reason, I nurtured her and I gleaned off of her. So I took the gifts that I already had, and I watched her, and I took her gifts and put them with my gifts, and I guess that's what made me a, I guess, known by my family and friends to be a great cook.

So that's, you know, uh, you take butter. And you take your sugar, and you cream it together. Then you take your eggs, and you put them in there. Back then it was probably using three eggs. And you cream it all together. And then you take your flour, and how many cups? I would just, at that time, I wasn't no measuring queen, but I would take maybe like two cups of self rising flour, and I would sift it into a bowl.

And then I would get some carnation canned milk back then, and I would add the sugar. And the flour. I would add the flour in there with the sugar, the butter, and the eggs. And I would beat,

beat, beat, because we didn't have no electric beaters back then. So I would beat, beat, beat, beat, beat. And it would come together, and it would be pretty.

And I would use the McCormick's. yellow food coloring so that it would make my layers the color that they are now when you see them in the store and then I would put it in a sheet pan, what we call a sugar pudding, and then I would bake it in the oven and then I would take confectionery sugar, whatever we had, um, chocolate, my mother had chocolate in the cabinet.

I would make a chocolate icing. If we would have bananas, I I would make the banana icing, and I would spread it over the cake, punch little holes in the top of it with a fork so that it could run in there. That's why the sugar pudding is. Now that's a southern thing there. You remember sugar puddings? You remember them, don't you?

You remember them, Kathy? Yeah, the southern thing. I know she remembered, because her mother was a good baker, too. Yes, yes. So that's where sugar pudding came from. It was like if you wanted something sweet during the week, and you didn't have time to do a layer cake, you made a sugar pudding, which was like a sheet cake.

And you could just throw icing on it, and everybody wanted chocolate and what? And you, everybody wanted a corner. Everybody wanted a corner. So if it was five people, somebody wasn't gonna get a corner. But it was something about the corner of it because it was crunchy and you know coming out of a sheet pan and the ice and it's uh, yeah That's how I grew up with it.

You know, that's what desserts was to us when I was growing up we always knew that we would have a sugar put or we would have a molasses pudding. Yeah Now that's one of the next favorite thing of molasses pudding. And you fix the molasses pudding just like you fix the sugar pudding, only you put molasses in it and less sugar.

Bake it at 350 for about 45 minutes to an hour.

[00:34:45] **Tessa Desmond:** When I come back to Farmville, can we make?

[00:34:48] **Valerie Garner:** Yes, you can. I live at 80, I live at Main Street. I would love to have you. I would love to have you.

[00:34:55] **Tessa Desmond:** Thank you for sharing your story.

[00:34:56] **Valerie Garner:** Thank you for having it.