

STANLEY HUGHES
Pine Knot Farms – Hurdle Mills, NC

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Date: July 10, 2011

Location: Hughes family home, Pine Knot Farms - Hurdle Mills, NC

Interviewer: Kate Medley

Transcription: Shelley Chance, ProDocs

Length: 40 minutes

Project: Carrboro Farmers' Market

[Begin Stanley Hughes]

00:00:02

Kate Medley: I'll start by saying this is Kate Medley interviewing Stanley Hughes on July 10, 2011, at his home in Hurdle Mills, North Carolina. I'll get you to introduce yourself and tell us what you do.

00:00:23

Stanley Hughes: I'm Stanley Hughes in Hurdle Mills, North Carolina, and a tobacco and vegetable farmer.

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KM: And how did you get into farming?

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SH: Well, I grew up on the farm, and we're here with my parents' farm, and it just grew on me.

00:00:48

KM: And tell us about your parents' farm.

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SH: Well my parents, they grew tobacco here. They purchased—well—I'm the third generation, so my grandfather purchased this farm in 1912, and he grew tobacco and then it was passed onto my father and my uncles and them, and they grew tobacco and wheat and corn, and had regular

farm gardens and just had cows and horses—well cows and mules. And they lived here until they was deceased.

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KM: On this same land where you farm now?

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SH: Yes; uh-huh.

00:01:36

KM: And can you tell us—think back to some of your earliest memories on the farm; do you remember working in the fields with your dad?

00:01:48

SH: Yeah; I can remember back when I was real small we were plowing mules, and I used to always want to be—I wanted to plow the mules myself and so forth. And I got big enough, then after I got large enough to start plowing mules, that ain't really what I wanted—to plow no mules—I wanted to use a tractor. *[Laughs]*

00:02:09

KM: Were you required to work on the farm, or did you want to work on the farm as a child?

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SH: Well, I wanted as a child—yeah; I wanted to work on the farm, yes. I wanted to be like my older brothers. [*Laughs*]

00:02:27

KM: And what would your job be?

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SH: Well, whatever would need to be done, what I could do—you know, the size, you know, as you grew up you get to do more of the manly things.

00:02:38

KM: Like what?

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SH: Well, you start off like first when we're harvesting tobacco it would be either hand the leaves, or trucking it back and forth to the field. And then you go into priming, and that's when you get your own row and you learn to chop tobacco, put it in the barn and all like that.

00:02:56

KM: This area was big into tobacco, is that right?

00:03:04

SH: Yes; we were—well that was the number one cash crop right here in this area.

00:03:12

KM: And did everybody grow it the same way? Did y'all have the same processes, or did your family do anything different in the way of growing tobacco?

00:03:23

SH: All of it was grew the same way here. I mean we grew it—you grew it and then all of it was marketed the same, you know. I mean, all farms did pretty much the same process.

00:03:35

KM: And where did you sell it?

00:03:38

SH: Well we had different markets. Some would be Durham, Mebane, Roxboro, Danville, wherever they feel like they could get the best dollar for it at the time.

00:03:52

KM: And was it hard work? Was it easy work?

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SH: Well, I guess it was harder then than it is now, but you had you, know more people on the farm, so it wouldn't be as bad as some people talk it up to be.

00:04:10

KM: Tell us about an average day on the farm—you got up at what time, and what kind of chores you'd do.

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SH: Got up at five o'clock and took tobacco out of the barn and then feed the cows and mules and have breakfast and get ready to go to the field and start harvesting tobacco. And you worked on—stopped for lunch and go back and harvest some more tobacco. And at the end of the day you put it into the barn, and that might be 'til dark-thirty.

00:04:43

KM: 'Til dark-thirty?

00:04:43

SH: Yes. *[Laughs]*

00:04:49

KM: When you were a teenager, did you think that you wanted to work on the farm as an adult?

00:04:57

SH: Hmm; no, because after then I had car fever. I wanted to get me a job and get me a car.

[Laughs] And stop working, you know, or get off at five o'clock at least.

00:05:11

KM: And so what did you do?

00:05:12

SH: Well I did that for a while, and after working like—you know, you don't never make *enough*. So I started back—I had a couple acres of tobacco and worked an off-farm job, and so, you know, like what would be hard: for after you've been farming you would be on a job. You'd come back up the road and you'd smell the fresh soil, the birds started telling you, "You can make it, you can make it," and I was just damn fool enough to try it, you know. I wanted to keep on working [*Laughs*]; I wanted to be home on the farm.

00:05:50

KM: And so you quit your off-farm job. What was your off-farm job?

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SH: Well, back early on I worked at Eaton in Roxboro. It was a place where we made valve stems for tubeless tires and big truck tires and—that was the main job, making rubber with that valve stems for the tires.

00:06:17

KM: And what else?

00:06:20

SH: And then later—after that job, I come home and I did some hog farming for four or five years, and the hog market dropped—plummeted—so then I got me another part-time—I mean another full-time job, and I was going to farm part-time. I worked at Nortel for about for twelve, thirteen years, and then they were having the cutbacks, and I came back home. After I found out about organic farming, I started—well, trying some organic tobacco plus traditional tobacco.

And after that with the organic tobacco on the land, they was saying you had—you couldn't put nothing else there but organic products, and later on we found out about different markets with only organic. So I started switching to organic vegetables.

00:07:14

KM: Uh-hm.

00:07:17

SH: And grew it.

00:07:17

KM: And when you say you found out about organic farming, what did you find out? What pushed you in that direction?

00:07:29

SH: Well, what really pushed me on it, this company, Santa Fe, was coming to Oxford [*North Carolina*], and they—I heard that they was going to be buying tobacco. You grow tobacco, and they would pay you four dollars a pound. So that got me all excited about growing organic tobacco when we was barely getting two [*dollars a pound*], so that was the part of the transition right there.

00:07:54

KM: So you would get double the money if you could grow it organically?

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SH: Yes.

00:07:59

KM: And did they teach you how to grow it organically, or you just had to figure that out?

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SH: Well, they told us what inputs we had to use for to grow it organically, and so it really wasn't any different than growing it than your normal traditional tobacco. It was just the stuff that you would have to use to grow it.

00:08:20

KM: Did you have to let your fields lay fallow for a few years to transition them to organic, or how did that work?

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SH: Yes; it had to be fields that had been nothing—no chemicals or commercial fertilizer put on them for the past three years. And we had at that time—I had some farms that we weren't using, but by me just growing tobacco and working a job, I didn't plant nothing but just tobacco and like wheat behind the tobacco. So I had some fields that was eligible for it.

00:08:56

KM: Okay; so you could just experiment with it on those fields and see if you really wanted to do it full-time?

00:09:01

SH: Yes; uh-huh, yeah. We first started off, really the first year was an experiment for me, yeah.

00:09:09

KM: And at what point did you decide to come back to farming full-time?

00:09:14

SH: Well it was like '96 after—1996 after the job market was—well, the company I was working for, they started cutting back in 1996.

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KM: What did you like most about being on the farm full-time after having to go away for work each day and then you were back here? Did you like that?

00:09:37

SH: Yeah; I liked the thought—the *thoughts* of being your own boss, but you don't have that, even on the farm. You don't have—being your own boss.

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KM: What do you mean?

00:09:48

SH: Because you got all your suppliers, your lenders, telling you what you need to do. So some way or another, you can figure like they're still your boss. [*Laughs*]

00:09:57

KM: And when you came back to the farm, did you think you would farm just organic tobacco?

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SH: Um, well we had some organic, and still we had some conventional. I had enough to where it was feasible for me to be on the farm. Then eventually, I converted it on over to organic. And plus, we started bringing in organic vegetables during all this transition of time, so that helped.

00:10:33

KM: Tell us more about that.

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SH: Well after going to different meetings we found out that we—well the organic, being organic and certified we couldn't put nothing on the tobacco land for three—I mean, we couldn't plant tobacco on the same land for three years, but also they was telling us we could use some other—. We could grow other crops on it, other vegetable crops on there during that time where it had to be left out for the three years. And so that's when we started getting involved with collards and sweet potatoes. They was my first two other crops. Then we started like developing a market; we got involved with selling. I think I started selling with a company out of Asheville a little bit; organic products. And then later on after we sort of like made a failure. CFSA [*Carolina Farm Stewards Association*] came up and they got a grant and developed this Eastern Carolina Organics co-op, and so I was a part of that when it started. So that's how we got into doing organic—more, you know, organic; bigger on organics.

00:12:00

KM: And if you had grown tobacco all your life when you started growing collards and sweet potatoes, how did you know how to do it?

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SH: Well we had experimented with some little small garden plots, you know. And then one reason we went with collards and sweet potatoes, we had the same equipment as far as planting, and like we used the tobacco barn for storing and curing the sweet potatoes. So it won't really cost, you know—big cost on it to add that in.

00:12:33

KM: And today, tell us what all you grow here on your farm.

00:12:40

SH: Well, we do sweet potatoes, collards, kale, winter squash, summer squash, white potatoes, red potatoes, corn, beets, cabbage, tomatoes; well, just a variety of vegetables. Some years we have different types depending on what—at the time when we're buying seeds, what's available and then at the time of the year we plant it, because like some years we have broccoli and cauliflower, fennel, all like that.

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KM: And you still grow some organic tobacco?

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SH: Yes; we still do right much organic tobacco.

00:13:29

KM: Where does all of your product go?

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SH: Well we sell the tobacco with Santa Fe, which makes the Natural Spirit Cigarettes [*editor's note: Santa Fe Natural Tobacco Company, based in Oxford, NC, makes the Natural American Spirit brand of cigarettes*], we sell with Whole Foods, Chatham Marketplace, and we do some with Weaver Street [*Market, a local grocery store*] and some with restaurants. We got about four to five restaurants that we sell to.

00:13:57

KM: Four or five?

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SH: Uh-huh; yeah.

00:13:58

KM: And the Carrboro Farmers' Market?

00:14:00

SH: Yes; Carrboro and Durham Farmers' Market.

00:14:03

KM: Okay; tell us about your experience at the Carrboro Farmers' Market.

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SH: Well, it's—we have a pretty good experience with them. We can be busy at times, and most of the time, it's—you got to make sure you're there on time. Don't—for to get in your booth, you might have to tote—carry your products in because if you're late—if you're there after fifteen minutes—. Well, if you're not fifteen minutes before of the Market start, then you going to end up having to carry your products because of the liability of the customers.

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KM: Okay; and when did you start taking your product to the Carrboro Market?

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SH: I guess probably about ten years ago, I would say somewhere around that time.

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KM: How did you first hear about it?

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SH: Well I was over at the Extension Service, and we got talking about different markets. And with the products I had, I was trying to find out a way of selling them and someone was telling me about the Carrboro Market. And I think I put an application there, and then I sort of like refused to go. I didn't think I'd want to do no markets. And after—what really got me started is

this lady came from the Durham Market and doing CFSA tours. She kept telling me, “We want you to come to the Market this summer; just come to the Market; over to the Durham Market.”

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So we started at the Durham Market that summer, and then as the fall came on, we sort of like—so I said, well, we still had right much product was going to be coming like sweet potatoes and collards. I said, “We ain’t going to be able to move them all at just one market.” So then I started going to Carrboro and my cousin, he continued going to Durham for me.

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KM: What do you like about the Carrboro Market?

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SH: Well, it’s the people. You know, the people really support what you’re doing. You know, they’re there for you.

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KM: Tell us more about that.

00:16:23

SH: Well, I guess since it’s there in their community, they want local foods. They want from the local farmers and the ones that they can talk to and see where their stuff is coming firsthand right there, you know. And then they ain’t got to worry about just reading the label where it come from. They can meet the people who actually grew their food.

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KM: Do you have regular customers?

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SH: Yes; we have repetitive customers every week. Which is very supportive, you know, because they be asking you what you got this week, what you going to have next week, and so they can—I guess plan their menu.

00:17:08

KM: Does anybody in particular come to mind that might visit your booth every Saturday?

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SH: Oh, it's several, you know, just—

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KM: Tell us about them.

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SH: What, like names and stuff?

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KM: No; what they buy, or what you talk about.

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SH: Well they got some, when we got sweet potatoes, they is *loyal* to be there for their sweet potatoes. They're loyal for their collards, and they just—I mean just loyal customers. And they be talking about the weather, and really the prices of stuff, and what you're going through, and just make it like a family outing sometimes.

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KM: Do they ever say, “I want to get some of your fennel, but I don't know what to do with it?” Or “How do you cook a sweet potato?”

00:18:00

SH: Well yes; they always asking about the recipes, how you fix yours, and I answer most of the time—I give them the answer, “Well, my wife do it.” Because a whole lot of times I just feel like, “I just grew it.” You know, I ain't no cook, you know—even though I could cook, but I just turn them over and let my wife explain how she would fix it, because what she said I do is not clean, so—. [*Laughs*]

00:18:28

KM: Tell us about—what's a regular week like at your farm? Can you lead us through “Well, we do this on Mondays and this on Tuesdays and—”?

00:18:42

SH: Well, on Mondays, we'll start taking orders like from the restaurants, and we'll like pretty much work in the fields doing planting on Mondays. And then when Tuesday comes, we start harvesting and getting ready because we do some restaurant deliveries on Tuesdays, plus we're

still working the fields. And then Wednesdays, we come and we pack up stuff for like a couple of—well, a few shares of CSAs ,and we're packing stuff for—you know harvesting and packing stuff for the Market that Wednesday afternoon. Thursdays, we try to start tying up everything and then we do more CSAs on Thursdays. Fridays, we're still harvesting and planting and cultivating and getting ready for the Market on Saturdays. Saturday, we go to the Market and when we come back home on Saturday afternoon, unload the trucks, and try to take a couple minutes of rest and maybe get everything fed and then sometimes we got to go to town and start getting supplies for the next week.

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KM: What time does your alarm go off on Saturday?

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SH: Three-thirty in the morning.

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KM: And then what do you do?

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SH: Well, we get up and shower and start loading the trucks, and we got to leave here by—well my wife leaves here about five o'clock in the morning and I leave probably about quarter to six. I sort of like bring up the rear, what—some things we didn't load, or some things have been forgotten, so I try to stay back and piece that together and come on.

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KM: And by the time you get there, does she have your booth looking pretty?

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SH: Most of it, yes; uh-hm. I might have a couple extra things that, you know, we couldn't put on her truck, or we had forgotten, so I bring it on. But most of it is already set up.

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KM: And if you're at the Market for five hours, when is the busiest time?

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SH: For me, I guess it's like from 9:30 to 11:30, yeah.

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KM: That's when you get the most customers?

00:21:12

SH: Yes; uh-hm.

00:21:14

KM: Do you go around the Market and see other folks that are there?

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SH: Yeah; they call me "the Mayor of Carrboro Market." That's what—somebody gave me that name.

00:21:24

KM: Wait; say that again.

00:21:25

SH: The Mayor of the Carrboro Market. [*Laughs*]

00:21:28

KM: The Mayor?

00:21:33

SH: That's what they say about me.

00:21:35

KM: Why do they say that about you?

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SH: They tell me when I come there, I don't do nothing but walk around, so—.

00:21:43

Linda Leach: And the wife does all the work.

00:21:45

KM: And the wife does all the work?

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SH: Yes.

00:21:47

KM: Well when you walk around, who are you talking to?

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SH: Well, some customers and some vendors, you know. Sort of like—I feel like that’s part of the PR relations, you know. You got to sort of like see what the other farmers are doing; you’re going to be competitive, so see what they’re doing, how they do it. And then they asking me the same thing, and plus, we—well, when we get a quantity of plants, some of the farmers might want some of the plants, and I get some from them.

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KM: Like, tell us about some of the other people at the Market.

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SH: What—the farmers?

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KM: Uh-huh.

00:22:30

SH: Well, all of them are good farmers there at the Market, so I mean—.

00:22:34

KM: Like, who might you go visit and say hello to?

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SH: Well, we got John Soehner, Ken Dawson—.

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KM: What do these people grow?

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SH: A variety of vegetables; some do—well, then flowers, like Alex Hitt and his wife, they do a lot of flowers; and Chris Murray, he do eggs; and Michael Brinkley do a bunch of vegetables and meats; and then Kathy Jones there, she's doing a little bit of everything.

00:23:10

KM: Keep going.

00:23:11

SH: And then we got one guy, he just do tomatoes. And I'm amazed at him, because the way he do his—he come in there for about seventeen weeks, and then he can always make enough money to go rock-hunting. *[Laughs]*

00:23:27

KM: Rock-hunting?

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SH: Yes; and where he go out like to Utah and Nevada and walk around and pick up rocks. And you know I like the way he do his; he don't stay there—I guess I say “stay there,” to where, maybe we were hogs at the Market. We stay there every week, you know, and like myself and Louis Graham, we there every week. He's smart enough to make his and go. [*Laughs*]

00:23:55

KM: Do you ever buy from the other vendors at the Market?

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SH: Yes; we buy from other vendors.

00:24:02

KM: Who do you buy from, like—tell me one item that you *really* like. Who grows like one thing really well?

00:24:14

SH: The cornmeal from the Brinkley Farms—yeah, we like that. And then we like the flowers from Alex Hitt, yeah, and also Leah Cook's—she have a different variety, and we like her flowers too.

00:24:35

KM: And what's the best seller at your booth?

00:24:38

SH: Well, we got three. That's collards, kale, and sweet potatoes. So I wouldn't—you know, if that was the only thing left for me to sell, that would be the three.

00:24:52

KM: What's one thing that's really hard about selling your product at a farmers market?

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SH: Well, I guess when you look at, it you've got to have something that you're really good at, you know. And then you got to really—the product you have has got to be good enough where it really sells itself. You got to be doing a decent job with that.

00:25:32

KM: Do you like having the opportunity to talk to your customers?

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SH: Yes; you know sometimes someone might get a long-winded if you got a line of customers, but other than that it's okay.

00:25:45

KM: What do they talk to you about, or what do they ask you about?

00:25:47

SH: From the weather, on to where you live, and what you're doing, how'd you make it this week; what you're going to do next week and all. And then if anybody who's been coming with you to Market, where they at today, you know so you got all them questions.

00:26:08

KM: For somebody that might never get to visit your farm, tell us what it looks like out here.

00:26:15

SH: Well, I think it's a normal working farm. Sometimes it can look real good, and then some days we won't. We get in tobacco, it sort of suffers from the appearance—it might suffer a little because we trying to bring up the—. Well, I guess tobacco really pays the bills, so we sort of put some things off and be in tobacco.

00:26:41

KM: Uh-hm.

00:26:42

SH: Yeah; well, and it's a decent-looking farm, and a nice area to live in; quiet.

00:26:48

KM: Describe it physically. Like, is it hilly, or is it flat, or—?

00:26:54

LL: Rocky. *[Laughs]*

00:26:56

SH: Well out here it's sort of hilly and we got some rocks and then we got some good soil. And then some places just holding the world together, so we got all that out here [*Laughs*]. Whatever you want to find—we got some of the best land and then some sorry plots on it, too, where we're trying to build, bring it in, because we got some acres we still hadn't got certified that we're working on building the soil, yeah.

00:27:24

KM: How big is your farm?

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SH: Well on this, we—the part that my family and I own is 125 acres totally. And then we lease about another 200 acres, where it's four different tracts that total about two more hundred acres.

00:27:48

KM: And how long has your family been farming on this land specifically?

00:27:52

SH: Well, my grandfather moved here in 1912. And that's the year he purchased this farm, so it's ninety-nine years old right now.

00:28:03

KM: Where'd your grandfather come from before he lived on this farm?

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SH: Well, he lived in Person County. I mean that's about as much as I know. He was farming in the area in Person County which was about—it's—the places that I see where he had lived was like about five miles from here, yeah.

00:28:29

KM: Okay; and Linda, I want you to first tell us who you are and what you do.

00:28:38

LL: Well, my name is Linda Leach, and I'm the wife to Stanley Hughes. I kept my name. I'm a twenty-first-century woman. And I'm the wind beneath his wings.

00:28:51

KM: Is that true?

00:28:52

SH: Yes. *[Laughs]*

00:28:56

LL: I'm also a retired educator. I retired from Robeson Community College in Lumberton, North Carolina, as vice president of—as one of the senior administrators, as a vice president, as vice president of institutional services.

00:29:16

KM: Uh-hm.

00:29:17

LL: Currently today, I am a board member with the Southern Risk Management Education Center out of the University of Arkansas. I have a three-year appointment there. Stanley and I have been recommended—I guess I would use the correct word and say “recommended”—to the National Organic Board out of Washington, D.C., so we’re waiting to hear back from that to see if they have accepted us as members on that board also.

00:30:02

KM: And can you tell us what you do at the Carrboro Farmers’ Market?

00:30:07

LL: Well, at the Carrboro Farmers’ Market, I am the one that’s in charge of setting up my displays, making certain that it’s all cohesive, coming together, because I’m one of those that believes that appearance is everything. I use colorful totes; I use red and blue totes with navy-and-white gingham checked tablecloths, and I have a matching banner that we hang up with the name of the farm—Pine Knot Farms, Certified Organic—our location and our telephone number is on that; we hang that up. And then the front of my table, in my center table—that same logo with the name, same design as the banner—it matches. So that’s very attractive; it’s eye-catching. And I make certain that everything is displayed where it will be eye-catching.

00:31:15

KM: And you were telling me earlier that you make some prepared foods that you help sample.

00:31:21

LL: Yes; every Saturday, we have what is called “sample hour.” For an hour we are giving out samples in order to help market our produce items. We feel that marketing what you have to sell to the consumer is very, very important. Lots of time, it’s important to *taste* what you’re going to purchase, or what you think you might want to purchase. Lots of times, we find through research and studying—and we think about ourselves from the human perspective.

00:32:00

If we’re someplace shopping and they’re giving out samples, for example, in Costco or Sam’s Club—you—lots of times you will see folks there giving out samples. You would never think to buy that item, because you first of all have never thought that it would taste worth, you know, the time and the money to, you know, to make that item a part of your—grocery list item. So after you *taste*—see, once the *tongue* [**Laughs**] and the brain connects together with the taste buds, you go “Oh! That’s really tasty; that’s really good.”

00:32:42

And they will tell you immediately how you can find it in the aisle, correct? So you go and make that purchase. And then that’s how you start buying that particular item that you never even thought to buy before—that you did not even know was on the market. It could be something totally new.

00:33:02

Well, we feel the same way about produce. If you do not know how it tastes, you will never know, so we take it upon ourselves. It’s a lot of time, a lot of extra time, a lot of extra energy on my part to prepare it—wash and prepare and cook these items, but I try not to cook anything beforehand unless it’s some type of dipping sauce or a marinade or something like that.

But I do wash all the produce here, bag it up, and take it to the Carrboro Farmers' Market and cook that item on-site and give out samples. Yes; it's costly because we buy the little small plates and the forks and a napkin or whatever you know, that you need for your sample item. But sometimes in business, you have to spend money in order to make money.

00:34:00

So we go to places like Costco, and we buy in bulk our items that we need such as plates, forks, and napkins. That way we can see a better savings rather than going locally to the Dollar Tree or Walmart—someplace like that—to buy our paper products. So we go and buy it in bulk because we find that it's more cost effective to do it that way in giving out your samples.

00:34:28

Well, it balances itself out. Although you've spent this money over here on the left side for paper napkins and plates—but on the other hand, you're going to make that money back on samples. And we feel that it's very important with the number of folk that come through that Market on a Saturday visit—which, the numbers are in the thousands, because they've done their random checking and sampling—and you know you have 2,000 or 3,000 people coming through—you need to be able to give them something that's going to help your sales, because it's highly, highly competitive there.

00:35:16

You have all these vendors, all these farmers there, and I would say out of sixty-plus vendors that are there, I will say at least forty-plus are selling some or most of the same items. Well, with that type of competition, you've got to be business savvy. You've got to put it in place, and you've got to put it in first gear and think—you sit down and you say, "Well, what can I do that is different that's going to push *my* product, that's going to up *my* sales?" We have forty-plus vendors here and you walk around and you see that all of you are selling basically the

same produce, the same meats. Then you need to sit down and really start putting the brain to work and think of a different marketing strategy that you need to use to up your sales and to push *your* product, or otherwise you're going to bring that same product back home and put it in the walk-in cooler.

00:36:28

Then, you know, that's—you're going to feed your hogs and your chickens double the amount of what you normally feed them. And they do eat well. Our chickens and our hogs, they eat well, because they—what we do have left over on the Wednesday Markets and the Saturday Markets, we feed it to the chickens and to the cows—I mean not the cows, but to the hogs.

00:36:51

So it's all about marketing, having different types of marketing strategies in order to make some money today, because it's a tough world out here today with the economy being what it is, and with folk, you know, purchasing—you got to be different today. You got to be really business savvy and smart in order to make it.

00:37:22

KM: Do you think that it's a harder economy to farm in today than it was when your parents—when your dad was farming?

00:37:31

SH: Yes; and plus it's more expensive.

00:37:34

KM: What's more expensive?

00:37:35

SH: The inputs for farming.

00:37:41

KM: And name what the inputs are.

00:37:42

SH: Well, your fertilizer, your seeds, diesel fuel, and different parts, attachments, everything—it's just done escalated from what it was say—. Well, a good twenty—well, fifteen years ago.

00:38:03

KM: So why do you do it?

00:38:05

SH: Well, the addiction that you have of farming; it's like you—if you was on—you know how the people like on cocaine, they get addicted? And the habit is hard to break, so I guess I got the addiction.

00:38:18

KM: [*Laughs*] Does the next generation, are they addicted?

00:38:27

SH: Well yes; on some farms they are, but mine, I don't know. I don't think she is right now. But maybe after she go out there and have these jobs and the bosses—that's what turned me off,

everybody come in with something different and either—. Some jobs, you know, those was the two longest jobs I had. Some jobs didn't last long, you know, just—you go there and work maybe a year or so and they shut down. You just—you just get tired of going through the changes.

00:39:00

KM: And tell us who your daughter is.

00:39:02

SH: I have a daughter Xandria Hughes; she is fifteen years old.

00:39:07

KM: And if she came to you tomorrow and told you that she wanted to become a farmer, what would be your advice?

00:39:15

SH: Well, I'd tell her to try to get all the experience and, you know, do all the studying like what makes farmers good, to come up with a good business plan, do all like this research of the growing of plants and that.

00:39:32

KM: Uh-hm; okay. I think that's all—

00:39:35

SH: Do an agri-business course; you know, agriculture.

00:39:39

KM: Say that again.

00:39:39

SH: Just do some studying in agricultural business, so she would be fully aware of what's going on.

00:39:48

KM: Okay; I think that's all my questions. Do you have anything else that you'd like to add?

00:39:53

SH: No; I don't think so.

00:39:55

KM: Anything that I didn't ask you about that you want to tell us about?

00:39:59

SH: No.

00:40:01

KM: Okay; well, thank you for sharing your stories with us.

00:40:03

SH: You're welcome.

00:40:04

[End Stanley Hughes]