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Interview with Anthony Boutard, Ayers Creek Farm, 2007 (audio)

Anthony Boutard

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PORTLAND STATE UNIVERSITY ORAL HISTORY PROJECT

INTERVIEW INDEX

INTERVIEWEE: Anthony Boutaird

Interviewer: Magda Gaytan

Date: August 10th, 2007

Location of Interview: Ayers Creek Farms

Research Assistant: Alix Lefler

Interview Series: SUSTAINING NORTHWEST LANDSCAPES & COMMUNITIES

Recording Equipment: DIGITAL RECORDER (WINDOWS MEDIA AUDIO FILE) WITH AN
EXTERNAL, OMNIDIRECTIONAL MICROPHONE

Time	Notes
0.00	(File A 1) Interview introduction
0.10	(File A 2) Background
2.40	Employees
4.12	What do you love about owning your own business?
5.28	What do you grow?
7.30	Fricca- A Middle Eastern wheat.
12.30	Preparation of Fricca
14.04	Preserves-no pectin
18.55	Other vegetables and wheats
19.40	Flint corn from Calais Vermont.
20.00	Dent corn
21.50	Blue flint corn
24.25	Barley
27.35	Creative competent staff
29.18	“Table” grapes
33.50	Japanese scallions
35.25	Sustainable practices
36.45	Nutrition within our vegetables has been dropping in the past fifty years

