

**Stan Slaughter, narrator**

**Anneliese Abbott, interviewer**

**Monday, January 22, 2024**

**SS** = Stan Slaughter

**AA** = Anneliese Abbott

**AA:** This is January 22, 2024, and this is Anneliese Abbott doing an oral history interview with

**SS:** Stan Slaughter.

**AA:** So Stan, thank you so much for taking the time to do the interview today!

**SS:** You're welcome. It's exciting.

**AA:** So why don't you start, tell me a little about when and where you were born and if you had any connection with agriculture when you were a child.

**SS:** Sure. I was born on August 28, 1946, the first wave of the Baby Boomers. Born in St. Joseph, Missouri. My family, on both sides, were farmers. When I was seven months old, my parents moved me to a farm outside of Lee Summit, Missouri, 235 acres. And they owned that farm for 74 years. The first thing that I said was, "Whoa!" I was riding a plow horse while my dad was plowing, and the horse kind of shifted from one leg to the other, and I said, "Whoa, horse!" Started off with that.

My grandfather was a farmer with a master's degree in agriculture. My dad got a master's in agriculture. And my uncle didn't go to college, and he farmed organically. So my grandfather farmed organically, my uncle did, and my dad kind of didn't. He was using the accounting approach, so if he could put a hormone pellet in a calf's ear and gain 30 pounds, he would definitely do it. My uncle didn't do any of those things. My uncle was eight miles away, so they kind of farmed and shared the same equipment, and I got to see both sides of organic and conventional early on. (2:03)

**AA:** And so then, when and where did you go to college, and what did you study? Did it have any connection to agriculture?

**SS:** Not really. I was a basketball player, so I got a really great scholarship to Southern Methodist University in Dallas. I tried to get biology courses, but they had labs in the afternoon, and that conflicted with basketball practice and I couldn't take those classes. I made a transfer after my sophomore year up to Kansas City to an all-male Jesuit college called Rockhurst College, and they had very limited biology department and no agriculture department. I took what I could take, but I ended up with a bachelor's in education, and then immediately started on a master's in biology at the University of Missouri in Kansas City. So I have a master of the biological arts, which got me into conservation, wildlife, and that kind of thing. None of my coursework was really agricultural. (3:16)

**AA:** So then, what did you do after you graduated?

**SS:** I started teaching science, geology, biology, and eventually general science for about nine years. I taught the periodic table and got really interested in the way the world was put together and how amazing those elements made up everything we have. I had a great career. I was a science teacher here in Kansas City, and enjoyed teaching, but I kind of burned out. I was in the ninth grade for nine years. Those fourteen and fifteen-year-olds are pretty tough, so I decided I needed a change.

**AA:** And what got you interested in environmental education?

**SS:** My former shop teacher, when I was in the eighth grade, became my colleague when I joined the junior high. He was a conservationist and went to the West to take pictures of Grand Canyon, a tremendous photographer. He gave me a copy of the *Sand County Almanac* by Aldo Leopold. It's a combination of poetry and ecology and beautiful thinking. That set me into studying nature and working with biology in every way I could. I started gardening. (5:02)

**AA:** You mentioned you did some work with President Carter's Energy Conservation Corps. Can you tell me about that?

**SS:** Yeah. In 1979 I came back from a little break in the Ozarks and needed a job, and President Carter had established five energy conservation and solar centers, and one was in Kansas City. What they did was train 18-23-year-olds underemployed young people to wear a hard hat, put on a tool belt, and go to work. But the work was insulating and weatherizing low-income housing in four states. We had Iowa, Nebraska, Kansas, and Missouri. We had 60 employees, we put out literature on how to weatherize, how to build inexpensive solar collectors. At one point we were selling \$10,000 a month of weatherization information to the general public and to other agencies around the country. So that was a real cooking thinktank, we had nine energy instructors. We would take a team of four or five and go out to Iowa and do a week's long set of trainings. And because I was a teacher, I had a lot of experience, and I became the lead instructor for that group. We made a lot of difference weatherizing houses.

There was a new computer. It had 1 K of memory, if you can imagine. One thousand bits of memory. It literally programmed an energy audit that took in the measurements of the house and could predict the energy usage of the house and then predict what would happen after we would change the insulation levels and the leaking weatherization levels. We were actually starting to sell that nationwide, and politics kind of came along and changed that in April of '81 and that company stopped, but I continued as a contractor for about six more years, weatherizing houses all over Kansas City. About 250 houses we did, myself and my crew. (7:36)

**AA:** And then what got you interested in composting?

**SS:** Well, I mentioned a break in the Ozarks. I went down and bought some land in the Arkansas Ozarks, and there was no sewer system. The land was ill-suited for a conventional sewer system. I'm not sure how, but I ran into a book called *Goodbye to the Flush Toilet*, and it was a book on greywater systems and composting toilets. It had a design in there for a 55-gallon barrel being

converted into a composting toilet, and I did that and used the composting toilet for a couple, three years and got good at building them and started selling them all over the Ozarks. That was fascinating. A family of four can use one of them for six months and just barely have it full by then, so there's a lot of volume reduction as you know, in the composting. That was my first real touch with composting.

Later on, about six or seven years later, the state of Missouri banned yard waste from the landfill, as many states did at that time, in the early '90s. And when that happened, they needed somebody to teach composting. I was at a meeting, and everybody turned and looked at me. And so the city of Kansas City hired me to be the composting educator for the city for two years, and I was funded by Hallmark cards and the electric utility and the city to take my program all over the city. (9:28)

**AA:** And so then, what were some of the educational materials you developed for that?

**SS:** First thing was that we thought we needed to take composting on the road to my audiences, so we approached a local trailer company, and they agreed to build me a composting trailer for a dollar. It was 16 feet long with two axles, and I designed it. They gave me side stairs on the side and a tailgate on the back, and we put in compost bins in the front of it and then filled it with different kinds of compost bins that we could set out and let people look at the different kinds of enclosures. And we took that trailer around all over for about five years. That was the first thing we designed, and it was called the Composter's Project. I wrote a song called "The Composters," and it went with it, and I eventually ended up writing an entire album called "Rot and Roll." Those songs were in my programs. I started off doing a puppet play, which I wrote for schools, but it was logistically very difficult because I had to have puppeteers, and they were in school. So I ended up with slide shows, built a really good slide show from pictures I had gleaned. I designed some posters, a compost poster and a worm composting poster. Later I designed a food recovery system for Kansas City, a poster called, "Food Too Good to Waste."

In 1995 I had a lady in Baton Rouge call me and say, "I want a program for my teachers, and I want you to teach hazardous waste and composting, but I want no slides and no lecture." Which meant participatory activities. So I designed a compost game called "Compost Rummy," a card game, and made 540 cards by hand. In the early days, crazy stuff. Took the card games down there and had the teachers play the game, and they loved it, so I decided I would go to a local card company and create this card game. I called it "Compost Gin." It's actually a form of rummy where you draw and discard until you get the perfect hand, and then you lay down the cards and you say, "Compost!" We sold over 3000 decks of those worldwide, and we're still selling it. Compost Gin was a very good thing.

Just recently, in 2017, I started working for Missouri Organic Recycling, which is the big compost company, industrial composting company in Kansas City. They collect all the leaves in Kansas City, and at this point they collect 50 tons of food waste every day, which is a big deal, making lots and lots of compost and mulch to go back out in the community. It turned out that we needed a good lesson for composting, so I have a friend, Katy White, she helped me, we took the state science standards and wrote them into composting lessons. We shot four ten-minute videos and put it all up on the internet and sent a grant to the state of Kansas, and Kansas bought the program for the entire state and funded us for three years, and we've had 10,000 kids go through this program. It's very cool, because the videos are on YouTube and anyone can watch

them, but the schools have a particular curriculum, and they get money to buy equipment and do composting. So there's been a lot of good compost education coming out of that program.

So I'm kind of a creative science teacher. I get a chance to ply my trade, funded by agencies. (14:05)

**AA:** How many people have you reached through these educational programs?

**SS:** Well, the first two years in Kansas City alone we saw about 20,000, but then when the state of Kansas hired me for 17 years to be the educator for the state, and then I started networking all around the state, to date the number is about 500,000 kids in person, and about 5,000 schools and presentations that I've made. That's a pretty hearty number. I'm really proud of it. It's taken me all over the continent. Knoxville, Tennessee; White Plains, New York, for the national Girl Scouts conference; down to Destin, Florida at an Air Force base; Santa Fe and Taos, New Mexico; Tucson, Arizona; San Diego, Monterey.

And in 2016, his royal highness Prince Charles invited me to come to England to speak on composting, and I was able to raise the money with GoFundMe and go over there and give a speech called, "The Alchemy of Composting." It was well-received, and that's kind of been a very nice endorsement, if you will, and looks good on the resumé. But in the meantime I've earned Environmental Educator awards and Hall of Fame awards, and all kinds of things for my work. (15:45)

**AA:** Could you tell me a little about your work with local and regional food systems?

**SS:** I was a member of the Kansas City Green Party in 1985, and one of our realizations was that we were totally unsustainable as a food system. Food had to travel a thousand miles to get to us. So we started dreaming up a regional food system. For a long time it was just a dream. There were some local farmers' markets, but very few. So we started having conferences and inviting speakers to come in, inviting people from the community to come in and learn about how a local food system can work. And later on, about eight to ten years later, we started having farmers' expos, where farmers would come in and sell their sets in the middle of April, tomato plants and all the things to plant out in the garden, sell their wares. I started singing for that organization for over twenty years. That's called the Kansas City Food Circle. That recently ceased operation, but other agencies have taken over.

We have about 54 farmers' markets in Kansas City and a regional food hub, and that food hub is big enough now that it can supply entire school districts with organic food. We recently had a guy named Tom Philpott, who's a national food writer, come in and give a talk. And I asked him, I said, "Hey, Tom, you've been around Kansas City touring the area for three days now. Who's doing it better?" And he said, "Well, some people have stronger parts than you, but you have all the parts, and some of your efforts in terms of farmers' markets and organizations are top-notch." So we're really proud of the local food system we have here, and I'm lucky because I've worked with this compost company, and I'm the director of outreach and education, so I'm charged with taking this compost message even farther into the schools and around. (18:15)

**AA:** And can you tell me about your work you did restoring vacant lots?

**SS:** First thing I did was I started a service in 2012 called, “Sudden Gardens.” And I would come out with my pickup truck and compost and the tiller, and I would unload it all and till up a ten-by-ten spot and make people a sudden garden there on spot. So I was kind of in that zone. And when I got hired by Missouri Organics, they said, “Don’t do that anymore, we’ve got a truck for that.” But here locally, at least in Missouri where I am, there’s a little creek in our residential neighborhood, and it had flooded a bunch, and two houses were damaged and had to be taken down. The city owned those lots, and they were simply mowing them, and nobody wanted them, and the neighbors didn’t want them. We were walking down the street, and they said, “Do you want these lots?” and my wife thought about it for about ten minutes, and she said yes and I said no, and then we took them. Both regular city-sized lots, quarter-acre lots. But we can never put up any fences, we don’t have water, and that makes some pretty big restrictions right away.

But we decided that we would do native plants and demonstration gardens. And as we did, one of the friends who came out and cut the berms—he put some berms in right away to hold water—and he said, “You know, you should have a contest and just do this for other people in the city.” So we thought about it, and came up eventually with the name, “The Climate Friendly Yard Makeover.” What we decided to do was recruit two more properties that seemed to want what we wanted. We wanted visibility, we wanted large properties with a lot of options to do things on, and people who were ambitious and young enough to do them.

So we put the outreach into a local e-zine, an electronic magazine called *Greenability*, and we put it out on Wednesday, and by Friday we had 72 applicants. People were hungry for this in the city. We used our criteria to pick two properties, and then the two lots that we had were included. So we went forward with that. About \$3,000 of materials or cash for each of the properties, so that they could buy plants or different things to make their lots greener, native plants, vegetable gardens, food forests, sustainability, pollinators, that kind of thing. And it’s been very popular. That was April of ’22, and now we’re just setting up our summary videos. We’ve spent all our money, and people are working on it, and we know that my wife and I, our two lots, we’ll be working on them continually. We’re going to have our first tour in June. So we’re going to be a reference place for where you can come to learn more about. We’ve got a lot of social media on it, probably 70 or 80 posts of different times and different places describing the different kinds of activities that we did. We probably put in 700 plants in one day on one of our properties. They had brought over plants, and we got a crew together and planted 700 native plants in one day. So it’s been very successful and a lot of public support. (22:25)

**AA:** Is there anything else you want to say about your composting work, and any of that that you did?

**SS:** Well, as I work with people, I realize that compost is terrific, but it’s heavy. And composting is almost always, as a business we don’t haul it very far. And so here we are in Kansas City with huge farms all around us, in every direction, and the economics of getting compost from our sites out to the big farms is not going to work. So the regenerative thing of cover crops and using the organic matter, the crop stubble and things like that, crimping that down and creating organic matter on the surface, that’s the way that has to be done. The organic truck farms here in the city, they can obviously make compost or buy compost and put four or five tons an acre, which is the kind of thing a real fertile organic garden that’s being farmed heavily, that’s kind of what you need. So yeah, I’ve realized that you can’t do the Midwest with compost. We have to transform the soil with the plants we grow in it. (23:55)

**AA:** So what is your perspective on the relationship between environmentalism, composting, and organic farming?

**SS:** There's a lot there. To me, environmentalism is good ecology. Ecology of human relations. And there's a lot of environmentalists who are, I guess you could say "theoretical environmentalists." I don't trust them if they don't compost. It's like walking your talk. Every time you compost a piece of food scraps, you're saying, "I care." Every time you recycle, you're saying, "I care." So it's entirely possible to be a person who thinks about environmentalism and pushes environmentalism that way, but I believe you need to practice it on the ground, in the ground. To keep your skills sharp, you need to be learning about it every year. I talked to Bill Mollison, he's the founder of permaculture, and I said, "Bill, what would be your advice?" He said, "Go out and make a lot of mistakes, but learn from them." I want to see people who are practicing their environmentalism, to be a little more humble that way. But organic farming's all about good soil, and like I said, only the smallest farms can actually afford to or are locally placed to use the kind of compost it takes, so that's what I was talking about there. (25:52)

**AA:** So have you been involved with any social and political movements that overlap with your interest in composting and organic farming?

**SS:** Yeah. During my Ozark period, I ended up in a health food store, and they said, "There's a meeting here for a bunch of environmentalists that are interested in watersheds and back-to-the-land movements." So I went and took a jarful of compost from my compost toilet and a redwood top for a 55-gallon barrel, and jumped up there and told people, "Here's what I do, and I want to teach composting to you guys." That was a back-to-the-land movement from the Ozark people. The Ozarks are kind of a backwater area. Land was relatively inexpensive and relatively unregulated at that time. There was a big wave of young people, Boomers, who were dissatisfied and came back to the land and settled in down there. It's still going on. We're now, that little group is in its 45th year, and the next generation is running the show now. We joke that you can't be sustainable if you don't breed your replacement. So we have a whole group of young people coming on, and that's exciting to see.

We actually did that movement, after we did three of them around, they're called Bioregional Congresses. Basically, it's a calling, and if you get the message, you're a delegate. You talk about your watershed when you introduce yourself: "I'm from the Little Blue River watershed that feeds into the Missouri." So we know that that's where you live and that's what you're taking care of. It's a deep ecology movement. It's one of the biggest ones that I've been involved with. But we took it nationally. We hosted our first North American Bioregional Congress out by Kansas City, to the east a little bit, and then did one in Michigan, one in British Columbia, one in Maine, one in Texas, and then several in Mexico.

That's a big piece of work, and through that I've met some tremendous environmentalists and back-to-the-land people doing great things. Those congresses went on for a week, and it's kind of like Brigadoon. Nobody can invite you, but if you find your way there, you're in this mythical village where we all took care of each other's kids and cooked our food together and got to know each other for a week. It was a series of incredible events. We were very social but not very political. Didn't have a lot of attraction, didn't have a lot of money, but we sure talked up a reverence of the land. (29:19)

**AA:** So what is your perspective on the relationship between the land grant universities and organic farming and composting work?

**SS:** Yeah. This is a big one. And of course, this is the Green Revolution that morphed into big agriculture, and the chemical companies of World War II took over and became chemical companies of agriculture. The land grant universities, basically they're doing the best research money can buy, and it's paid for by chemical companies. And that's a problem, of course, of a giant magnitude. But the bigger problem, I think, is reductionism. In other words, if you understand master's and PhD papers, you want to know more and more about less and less. You want to dive in, get way down there to where nobody else has ever been and study this one little thing and do this little controlled study of this little piece of everything. And it's got a lot of problems with that, because we're talking about biology, we're not talking about chemistry. Chemistry is what the big ag people want you to do, but biology is almost unknowable at the tiny scales. And when you do, you lose the big picture. There are too many factors at work in life and in organic farming to be understood by a reductionist mindset.

And that's what we're stuck with. We need to open it up and let people understand it much more from an ecological perspective. That's why I subscribe to *Acres*, because there are people who are in the regenerative movement using ecology for farming instead of university research. These guys are like politicians. They find a band, find a parade and get in front of it. I think we'll see increasing research by land grant universities on regeneration. But they'll do the same things. They'll talk about chemicals and talk about tiny little pieces of it instead of understanding the big picture. Yeah. It's a problem. (31:58)

**AA:** Did you have much interaction with anyone from the universities?

**SS:** Not really. We do see the extension agents. They're kind of in the middle. They're not the researchers, but they're trying to apply, they are from the department of agriculture or the University of Missouri, so they have to toe the line. And in watching them give their presentations and do their workshops, you see that conflict. And then you see the department of ag and Natural Resources Conservation Service (NRCS), people jump ship and go—Johnson Lundgren and Ray Archuleta and others that are now on their own teaching this ecology. Johnson Lundgren is doing the entomology. Extremely well-versed people, they are very respectable and are making a good living because they are doing something. They're in front of the regenerative bandwagon and leading it with knowledge. I don't do industry PhD interactions with those guys. (33:31)

**AA:** So what is your philosophy of organic farming and composting?

**SS:** Well, there's a saying, "It's not more than we know, it's more than we can ever know." It boils down to learning all you can and comparing that to what you believe about how these systems work. You've got to continually experiment. Most of these breakthroughs actually come from serendipity and good observation. That's what's happening right now, is that we're on the cusp of using good technology, groundbreaking technology to totally transform what we're seeing in farming. DNA sequencing is becoming cheap. You can do it on a laptop on the tailgate of your pickup and find out if you've got problems. You can actually manage the biodiversity of

your soil. This has never been possible. It's possible to use two pounds of custom-made worm castings per acre and change things dramatically. The research on endophytes is just unbelievable. Seed treatment, and *Acrea*, the new executive editor, John Kempf, he's doing so much with endophytes and small levels of organic additives, changing the microbiome, changing these systems.

That's my philosophy, is that we can do more with less. It's like acupuncture instead of surgery. Back in my day, people would have a bad knee, and they would have railroad tracks a foot long across the top of their knee. And now they do arthroscopic surgery. This is what we need to be doing, using our technology to do minimally invasive pushing of a slight change, pushing the wheel in the direction it's already rolling instead of trying to stop and kill what's already out there.

One of the other things I'm seeing is that composting really is something that is a part of waste reduction and waste treatment. Cities have giant amounts of food waste that needs to be treated and kept out of the landfill. Great, compost that. But a lot of cities think it's too small. I'm actually speaking in Kansas later in March, talking about convincing these smaller cities that composting is a valuable thing to do. What it amounts to is, you can change your whole profile. You can put compost on your lawns, you can change your runoff profiles, you can get rid of your herbicides and pesticides in the cities, you can do an awful lot. Some of our larger cities in the Kansas City area are beginning to do composting on the median strips, adding compost to the median strips.

All those things are possible for cities or even for CAFOs. You've got all that manure, and you need to make compost, because manure's like money: if it's spread around, it does a lot of good, but if you pile it up in one place, it stinks. That's one of the compost jokes we have. But we need to be doing that with it, making the best out of our wastes and using them well. (37:42)

**AA:** Would you say that your religious or spiritual beliefs have anything to do with your philosophies?

**SS:** Really definitely and very close. There's really only one thing here. It's got, whatever it is, it's got definite rules, and they're delicate and interesting to study. I've heard the Indigenous saying that we should walk softly on the surface of the earth because we're standing on the faces of our children and grandchildren. We do have to take life to live, but we can make life so much more abundant than we do now. It's a deep part of my philosophy, and I try to be as conscious of the choices I'm making, both for food I eat, techniques I use, and the messages I give to people. (39:00)

**AA:** Is there any person or publication that has strongly influenced your philosophies?

**SS:** Oh yeah. Aldo Leopold started, and Sir Albert Howard was a huge influence. Wendell Berry. Many others. But a lot of the people are people that I work with every day and people I learn from. When I first got started, I set up at the flower, lawn, and garden show down there for a week with my trailer, and people would come up to me, fifty, sixty a day. And I would just talk to them about how they composted. Those are my heroes. They taught me more than I learned since, probably. There's lots of ways to do it and lots of brilliant people out there doing it. There's a lot of wisdom extant out there in the world. We can be inspired by all of it. (40:06)



**AA:** So what are your views on the current USDA organic certification standards?

**SS:** Well, if making good legislation happens when both sides are unhappy, both sides compromise, then the organic certification process is a success. But that's just a signpost of where we were, and we should leave that behind as we learn more and more about it. It's impossible, with this much money on the line and this much influence and the size of the corporations involved in our food system, that they wouldn't have influenced the way that certification's written. We have this thing I call "California organic." That's where the really bad chemicals are replaced by another set of chemicals that are okay. It doesn't have to do anything with renewing the vitality of your soil. It doesn't have anything to do with that. These soils are down to around one percent organic matter. It's essentially hydroponics. Nothing will grow unless you put in everything you need. All those inputs have shifted marginally to be more organic and less damaging, but it doesn't come from soil health.

We actually struggle with this at our farmers' markets. There are a lot of farmers who do practice organic techniques, but they don't choose to become certified because it's too much struggle. It's been made complicated and expensive. So farmers invite people to come to their farms and put statements out about what they're doing, but oftentimes don't fully go to organics. It's a label and it means less and less all the time. (42:17)

**AA:** What is your opinion of the Real Organic and regenerative critiques of organic certification?

**SS:** Totally valid. Because of this thing called California organic. The Real Organic and regenerative are the alternatives, and they're the new sprouts that have come up because of the hypocrisy of organic labeling and organic certification. They won't be something that can be copied or labeled, because most of the regenerative farmers I know are selling their own materials directly. They're not going to be in big warehouses of regeneratively produced meats and vegetables. They're going to go local or regional and direct. They're a different breed. And that's good. (43:25)

**AA:** So what do you think are the most important aspects of organic farming and composting history to preserve and pass on to future generations?

**SS:** Well, we should pass on that all of our Indigenous farmers and a growing number of immigrants had systems that were productive with low inputs and healthy results. There were the Jean Pain and others, Malabar Farm, all these things in the '40s, '50s, '20s, '30s, people that were doing terrific things. And as I said, the Indigenous before them. Just because you've got good science around organics doesn't mean that the pioneers weren't brilliant.

John Kempf was especially talking about a research paper from the 1920s talking about endophytes. We're seeing the tremendous effect they can have when we inoculate a seed. Seed inoculation is a great technique they're using, so when that first radicle pops out of the seed, it's immediately introduced to a world. It's like building the microbiome of a baby. It's a good start. That was done in the '20s, and John Kempf had a podcast where he talked about how the Natives and the Koreans did indigenous microorganisms and took extracts of native plants and soaked their seeds in them. There's a lot to revere. George Washington Carver, for God's sake. This is

tremendously important, because they did the best they could do with the technology they knew, and probably had very healthy outcomes, good food that they were producing and doing well.

Growing up in the '40s, all our vegetables came from the farm. And our meat and our milk came from that little 230-acre farm. So I grew up with a microbiome that's unlike anybody else. People of my generation who grew up with that, before there were ag chemicals involved. Now there's Roundup residue in everything we touch and in all of us. The younger you get with inoculations with chemicals, the less broad and vibrant your microbiome will be. In some cases we've lost a lot. I would say the Amish and some of the others who are not playing in the system are doing a lot better than we are. (46:33)

**AA:** Is there anything else you would like to share before we end the interview?

**SS:** Well, my business is rotten. A rind is a terrible thing to waste. You have to have a good sense of humor to stay in composting. We need to keep it light and keep it fun. It's hard to take yourself too seriously when you're talking about rotten stuff. And you should make a joke out of it. It kind of lightens the mood. And that's been the secret of my success. Take it. Break the crust. Open up people to a different set of thinking. My music, jokes, and gross stuff—the fact that kids love my compost program is because it's gross, and particularly vermicomposting. They love worms. They go, "Eww," and then about four minutes later they're in there up to their elbows. Make it fun. Get dirty. And enjoy working with the soil.

**AA:** Well thank you so much!

**SS:** I do have one other one. I would say, stewardship is the ship most likely to get us where we need to be. So we need to be good stewards and take good care.

**AA:** Yeah! Well, thank you so much for that!

**SS:** You're welcome, Anneliese! Thanks. (48:30)