### [00:00:00] <music>

#### Annie:

Hi Friends! Welcome to another episode of That Sounds Fun. I'm your host Annie F. Downs. I'm really happy to be here with you today. We have got a great show in store for you.

Before we dive into today's conversation, I want to take a moment to share about one of our incredible partners, Awana's new <u>Talk About</u> discipleship resource. Having MiniBFFs share with us about their prayer lives was one of my favorite things about the TSF prayer series in April.

But one of my takeaways from doing that was that it wasn't quite as easy to have spiritual conversations with them as I thought it would be. I know all of you who are parents want to have spiritual conversations with their kids, but you don't always feel like you know where to start, right? Me either. I'm so happy to have a good answer to that need, Awana's new Talk About feature.

Awana is a trusted organization that has been resourcing churches with great scripture-based curriculum for actual ages. Their new Talk About discipleship resource is so cool. With questions and answers and Bible verses to discuss, Talk About provides parents and caretakers with the tools you need to have discipleship conversations that help deepen your family's faith.

Since each family and child is different, Talk About also has a wide variety of suggestions for family fun. Kids can draw or act or sing about and explore each week content in a bunch of fun ways. The resource is available as a subscription for only \$5.99 a month with all kinds of faith-filled content for families that will be conveniently delivered via email once you've logged in with your subscription.

And my friends, that's you, will receive a free month when you use the promo code TSF like That Sounds Fun at checkout at <u>talkaboutdiscipleship.com</u>. Again, that's talk about discipleship.com and the promo code is TSF.

#### Intro:

Okay y'all, today on the show I get to talk with one of my oldest and dearest Nashville friends, Christine Bailey. Christine is an Italian American Jersey girl turned Christian music industry staffer, turned social entrepreneur, turned sustainable produce and flower farmer.

She co-founded an Africa relief nonprofit called Mocha Club where she was my boss a decade ago. You guys, yes, Christine was my boss. And she and her husband Steven started Urban Acres, an organic produce Co-Op market and urban farm in Dallas, and most recently established Kindred Farm right here in Santa Fe, Tennessee, where they raise sustainable produce and gather the community around

**Episode 382: Christine Bailey + The Kindred Life** That Sounds Fun Podcast with Annie F. Downs

long tables under the stars several times a year at unique farm to table events called Kindred Dinners.

Y'all have probably seen me post from Kindred Farms. It's one of my favorite things to do on Saturdays is go down there. It's just incredible. And so are Steven and Christine.

Christine is the author of the new book *The Kindred Life: Stories and Recipes to Cultivate a Life of Organic Connection*. It's a unique blend of personal memoir and spiritual inspiration and cookbook. Y'all it is beautiful. You're going to love this book and you're gonna love Christine. So here's my conversation with my old boss and one of my dear friends Christine Bailey.

### [00:03:17] <music>

**Annie:** Christine, my former boss, welcome to That Sounds Fun.

Christine: Thank you so much, Annie, for having me. I can't believe you just told them I was

your former boss.

**Annie:** Everyone needs to know. Everyone needs to know that you were my boss for some

years while we lived here in Nashville. But you weren't here at the time.

**Christine:** I lived in Nashville. I went to Belmont. So I was here in like mid to late 90s.

**Annie:** It was kind of my dream time. I wish I had been here. Did you go see Dixie Chicks

at Station Inn?

**Christine:** Girl, I saw the Indigo Girls at 3rd and Lindsley.

**Annie:** Oh, my gosh.

**Christine:** I saw Patty Griffin at 3rd and Lindsley in the front row.

**Annie:** Oh my gosh.

Christine: And wept. It was the golden era of live music in Nashville. We went, I mean, every

week to like two or three concerts. It was so fun. Over the Rhine at 12th & Porter. I

don't even know that-

**Annie:** I mean, these tiny venues with these huge bands.

Christine: Switchfoot.

**Annie:** Where did you see Switchfoot?

**Christine:** I saw Switchfoot at 328 Performance Hall. I don't even know they are still there.

**Annie:** Oh my gosh. I don't think it's there anymore.

**Christine:** But just so many good shows. And that was my job. So I was working in Christian

music industry. So that's late 90s to early 2000s. I was doing tour promotion and

new album promotion in the music industry-

**Annie:** What bands were you working with?

**Christine:** Caedmon's Call a lot. I worked with their management in Houston and then we

ended up starting a whole promotions office here in Nashville. Third Day, Jars of

Clay, Andrew Peterson, Bebo Norman.

**Annie:** Oh, listen, let me tell you one of my dream guests.

**Christine:** Let's just have a moment of silence.

**Annie:** Yes. I am dying to have Bebo Norman on.

**Christine:** Bebo, come back to music, please.

**Annie:** Please come back to mus... what I would give? He's like a doctor now.

**Christine:** I know. He's like an ENT or something like that.

**Annie:** It's unbelievable.

**Christine:** Who knew!

**Annie:** Right. And then you're like, I appreciate that you're good at a couple of things-

**Christine:** But we need your music back to our lives.

**Annie:** We need your music back. I hope you're still making money off of what I stream on

Spotify because I pull up Bebo a lot.

**Christine:** No, I play *God of My Everything* all the time when I'm driving. It's like one of my

happy driving songs. And then, hello, *The Hammer Holds*.

**Annie:** Oh, *The Hammer Holds*.

**Christine:** Everybody's winning. Everybody's winning.

**Annie:** There was one that everybody played at their wedding.

**Christine:** Oh, it's not *The Hammer Holds? A Page Is Turned*.

**Annie:** A Page Is Turned.

**Christine:** That's the one. That's the wedding song.

**Annie:** A Page Is Turned. Well, The Hammer Holds is great, too. This is just a Bebo

Norman fun pod.

**Christine:** Yeah, we love you, Bebo.

**Annie:** So you were working with him when like-

**Christine:** Back in the days-

**Annie:** When I was going to his concerts in Athens, Georgia as a college student.

**Christine:** Yes. Yeah. I think I'm just a little bit older than you. So I graduated in 99. And then-

**Annie:** I graduated '02.

**Christine:** Okay, yeah. So just right before you. I interned in the Christian music industry in

Nashville at different EMI and different labels during college, and then ended up

doing that full time after.

Annie: Oh, wow.

**Christine:** So our paths crossed, we just found out, when I was doing music promotions and

you were still in college and getting our street team kits and like our music

samplers of our indie artists-

**Annie:** Which makes it so hard because I thought this whole time that you knew that when

Grassroots was mailing CDs, and I was on that mailing list.

**Christine:** I had no idea. I had no idea. So that was such a fun time of life. I loved working in

the music industry.

**Annie:** And you were married to Steven by then? No.

Christine: Yes. At the kind of the tail end there, we met at this random Kanakuk Conference in

Branson, Missouri.

**Annie:** Oh my gosh.

**Christine:** I actually transitioned a little bit from music to working in films. So we ran the

faith-based street team for The Passion of the Christ, Mel Gibson film-

**Annie:** Oh my gosh.

**Christine:** ...and The Chronicles of Narnia: The Lion, the Witch and the Wardrobe movie. We

ran the entire faith-based routine for that. So that's what I was doing when I met

Steven. I had a little booth. My friend Tara Leigh Cobble-

**Annie:** Oh, yeah, of course.

**Christine:** ...my friend Susan.

**Annie:** Everybody knows her The Bible Recap.

**Christine:** So we're at this random house and like, "Oh, I do not want to go to Branson,

Missouri this weekend. We're just gonna go do this thing." But there were all these college students there. So we wanted to get in front of college students. And Shane

& Shane was the worship band.

**Annie:** We just had them on. They're amazing.

**Christine:** I know. I know them. So good.

**Annie:** Thank you. Dear Bebo, look at this. Shane & Shane are still making music.

**Christine:** *Vintage...* that album is unbelievable.

**Annie:** Oh, it's unbelievable.

**Christine:** So there was two booths: mine and this other guy. So we were the only two vendors

at this whole conference.

**Annie:** Where was Steven?

**Christine:** He had started a company called 963 Missions right out of Baylor and they

connected people with missions opportunities around the world, and then also did

all the travel. So they were at the conference for that.

**Annie:** Would you look at him and be like, "Hello."

**Christine:** You know, it's so funny because I was kind of in a haze at this entire conference. I

wrote about it in the book because I was in a friendationship with someone else at

the time.

**Annie:** Oh, sure. Okay. Friendationship. Oh, Lord.

**Christine:** Tara Leigh coined that word. So I was kind of in a haze. I wasn't thinking I'm going

to meet my future husband at this conference. But I remember him so clearly to this day, I remember our conversation word for word. It was just I wasn't in the space to know this was going to change my life. But we had such a beautiful conversation about missions and really... I don't know. Just something sparked in me that day

where I was like, "This guy is so different than any other guy I've met."

**Annie:** Oh, wow.

**Christine:** So that's seed we kind of planted. But then we went our separate ways after that and

we didn't get back in touch for six months later. And then it was like-

**Annie:** What?

Christine: Yes.

**Annie:** Like you didn't talk for six months?

**Christine:** We didn't talk for six months.

**Annie:** And this is two thousand and?

**Christine:** This is 2004.

**Annie:** This is not Instagram.

**Christine:** No. This is email. This was sending emails back and forth. So 2004 I ended up

leaving the music industry then and I went to work for Jeremy Cowart. I was helping him, a photographer friend when he was just starting out in photography. I

was literally organizing his negatives.

**Annie:** I mean, I followed you in every step of this because I worked for the Cowarts and

then I worked for you at Mocha Club. That is unbelievable.

**Christine:** So I started working for Jeremy and I was like, "Okay, I'm going through a job

change, send out a mass email, because that's what you did in those days."

**Annie:** Yes, totally.

**Christine:** Here's my new contact information. I had started my own little website to do

watercolor paintings and photography on the side. So I put that email or that web

address in there, send it out to everyone I know.

**Annie:** And you're just like, "Oh, yeah, that guy?"

**Christine:** I was like, "Oh my gosh, that guy in Dallas. I should probably just forward it." I

literally said, "That guy in Dallas, I need to forward this to him." So I was like forward, clicks, send. And like an hour later, I got this return email that was like this novel of just beauty. He had checked on my website and just kind of recalled all the things we talked about the conference and then just reconnected. And I don't

know, it just clicked.

**Annie:** Did you end the friendationship?

**Christine:** Oh, yeah, I ended that before the conference.

**Annie:** You're just hazy.

**Christine:** So I'm hazy. You know how it is.

Annie: Yeah.

**Christine:** I was just like, "Oh." Just kind of in a weird place. And now looking back, though,

I'm like, I remember meeting Steven in such vivid detail and all the things that were so magnetic about him then that made such an impression on me. And it just for some reason wasn't the right time for six more months. And then that was it. That weekend was like four-hour conversations every day on the phone and then I ended up moving to Dallas where he was living a couple months later. So September 2004

I left Nashville.

Annie: The interesting thing that I haven't zoomed out and seen in your map of life... We'll

fast forward. Y'all run Kindred Farm.

**Christine:** Yes, in Santa Fe.

Annie: In Santa Fe, not Santa Fe, Nashville or Tennessee. Santa Fe.

**Christine:** Yeah.

Annie: You were on the path to be like, you could be a CEO at a Christian label now.

Well, you know, I always loved being behind the scenes I think. I loved the **Christine:** 

> marketing and promotion world. And yeah, I mean, I was running the Nashville office of that. My boss lived in Houston still, and we kind of did our own thing and we're running that on our own. But I think what was always missing for me is I felt like... So after that is when I got drawn into the nonprofit world with Mocha Club.

But I just felt like I wanted to do more with my daily job that had a deeper meaning. And in January 2005, I went to India and that rocked my entire world.

Annie: Really?

**Christine:** Yeah. That changed my entire perspective on life on daily life and what I wanted to

do with my time, and with my career. So around that time, our friend Barrett

approached me-

Annie: Who everybody knows from ABLE, who runs ABLE now. At the time he ran

Mocha Club.

**Christine:** Run Mocha Club. I'm now living in Dallas with Steven.

But y'all were good friends when were y'all here? Annie:

**Christine:** Yeah. So Barrett was one of my old friends from our kind of group of single friends

> in Nashville. So he approached me and he said, "I have an idea called Mocha Club. And the idea is that people would be able to give up \$7 a month, the cost of two mochas, to support a project in Africa." And he was already working for an Africa relief organization, wanted to start this new thing that was focused on college students and younger people that maybe don't have huge budgets to give.

Annie: I mean, so many of our friends listening to our Dave Barnes funs, Matt Wertz funs-

**Christine:** They remember this.

Annie: Sanctus Real.

**Christine:** Oh my word.

**Annie:** Those were all the bands we worked with at Mocha Club. That when you went to

his show, you heard them talk about Mocha Club the way people talk about Compassion International or Food for the Hungry or whatever. Mocha Club was

running with those.

**Christine:** Yeah. And it was so beautiful because my background was in street team marketing

in the music industry.

Annie: Right.

Christine: So Barrett was like, "You know how to do this. You know how to go directly to the

people and empower them." Because that was our model is we're going to work with artists which have music industry experience and we're going to work with the people on the ground. Like we're gonna go straight to them and empower Mocha

Club members to then host tables at concerts and talk to other people.

So it was really beautiful. And I was like, "Yeah, that's it. I'm doing it." That is such a beautiful mix of my passions, and my work experience, and so I absolutely loved it. We basically started Mocha Club together and we're like, "Okay, let's figure this out." And we built it from scratch. I mean, literally from zero. We started at Matt Wertz concert in Nashville, where I got up there and I was like... I presented at the concert and I was like, "Oh my gosh." And we ended up with like, I don't know, like 11,000 members by the time I moved on after that. And then in between there

you came.

**Annie:** I came and worked for you. That's exactly right. I talk a lot about how Barrett fired

me in 2011 when he was like, "You have a book coming out." He said, "No one makes it big and then quits their day job. You have to quit your day job first."

**Christine:** Oh my gosh.

Annie: And I was terrified. And he was like, "so you've got three months, I'll pay you for

three months to replace yourself with someone who's better than you."

**Christine:** Wow.

**Annie:** The two of you truly are two of the best bosses I ever had. So I want to make an

observation or something I'm seeing.

**Christine:** Let's hear it.

**Annie:** Correct me if I'm wrong.

Christine: Okay.

**Annie:** When I think about Grassroots, that does not exist anymore. When I think about

Mocha Club that does not exist anymore. And now Kindred Farm. You have always

been a farmer, you have always built something out of nothing-

**Christine:** Oh my goodness.

**Annie:** ...and let it season out. This has always been you.

**Christine:** That gives me chills a little bit. Thank you for seeing that. I don't think that's

something I knew about myself. I did not know that I was built to create something

from nothing and to grow something.

**Annie:** I mean, you have two daughters.

**Christine:** Two daughters, 8 and 11 that we learn from home. We do home learning and love

that so, so much. What's so cool about my farming journey is I do feel like it's what I was made to do and I didn't know that. I didn't know that for so long. Once we decided to move into that journey, I found myself in ways that I never knew myself

before until I started becoming a farmer.

**Annie:** Really?

**Christine:** Yeah. And now I truly feel like, Oh my goodness, this has so been in my veins my

entire life.

**Annie:** I mean, that's why I'm like, look at all these things. Because I think something I've

been talking with friends lately is what do you do when a dream completes not

when it dies. Mocha Club we finished it.

**Christine:** Yeah. Well, we passed the torch. I kind of passed the torch and it went on for a

much longer after that. But yeah. And then it kind of completed its life, I guess.

And it did good and wonderful things.

Annie: Yes.

**Christine:** And I think there's a lot of courage in letting go something like that, too.

**Annie:** Yeah. I mean, you've done it over. I mean, moving cities, moving out to Santa Fe.

That is not close. You are out in the farm outside Nashville. And it had to be true with writing Kindred Life of like, "Oh, I've always wanted to write a book." I

mean, you told me years ago that you wanted to do this and now people can have it. What does that feel like? It feels like another thing you farmed? Does it feel like another-

**Christine:** First of all, I totally understand when people are like, "I just birthed something."

I'm like, Whoa, this is way longer... This is like a three year time period-

**Annie:** I know.

**Christine:** ...from beginning to end.

**Annie:** That's way longer. You're like, "Do I self-publish or traditionally publish? How do I

do this?"

**Christine:** Yeah. I've always been a writer my whole life. I mean, since I was a kid. I've

written creative writing in the music industry my whole time. I mean, I wrote the first artist's bios for Matt Wertz, Dave Barnes. When they were first starting out, they came to me and they were like, "Can you write our bio?" I was like, "Sure, I'll do for a favor." Tara Leigh, I wrote her first bio. Lots of artists like that. And then

I've blogged for 10 years. There's just always something-

**Annie:** I loved your blog. Do you miss blogging? I really miss it.

**Christine:** I do. I miss the old school age of blogging. I still have a blog on my website now.

But there was just something so fun about that. It was before really social media.

And it was like blogs-

**Annie:** That's how we kept up with each other every day.

**Christine:** And every morning I'd check my little blog list and see if there's new posts. It was

so fun. I loved it.

**Annie:** And you wrote all the updates for Mocha Club. You wrote these beautiful stories

for all of our projects in Africa.

**Christine:** Thank you. So I've always been a writer. I feel like it's something I would always

do no matter what. If I never wrote a book I will always write. So we started the farm in 2017. I kind of went through this huge growth curve that year of like, "Oh

my word what have I just done? I've become a farmer."

We didn't know what we were doing like day one of spring 2017. And at the end of the season, I looked at my farm boots and I'm like, "Whoa, I've got dirt caked in the soles, I've worn creases in knees and I have grown so much as a woman. I've found

a deeper strength, a deeper courage in walking through that. And just pushing through those struggles and challenges and finding the beauty that came in the middle of it and on the other side of that. And at the same time, I turned 40.

So I was like, "Okay, it's time to take this bravery, this kind of surge of bravery, and go for more opportunities. So that's when I started reaching out more and going for more opportunities with my writing. Then I ended up as a co-host of The Simple Show with Tsh Oxenreider and then on her blog as a contributor. So that's really the catalyst that put me more into the book publishing world.

So I wrote a piece for Tsh on her blog. It's probably the most vulnerable thing I've ever written publicly. It was about body image. That is the piece that caught the attention of an editor who ended up contacting me out of the blue and I was like, "Oh, my word. This is actually happening."

**Annie:** Here it is.

**Christine:** 

Like people have said it falls in your lap and I'm like, "How does that even happen for someone?" And I don't know. I always hoped to write a book one day, but it wasn't like actively pursuing it necessarily. But what I was doing is just being faithful in that calling and that passion to write and to do the best work I can and to put inspiring and encouraging things out there for people.

[00:18:59] <music>

**Sponsor:** 

Hey friends! Just interrupting this conversation real quick to share about one of our incredible partners, <u>Thrive Market</u>. Thrive Market is an online membership-based market where you can shop all the things. We're talking healthy pantry essentials, sustainable meat and seafood, non-toxic cleaning supplies, and clean beauty products all delivered right to your door. And get this, if you find a price lower elsewhere, Thrive Market will match it. Let's go.

I wish I had more time to research and be as thoughtful about what I buy as I want to be, which is why I love being a member of Thrive Market. They vet each and every item so you can trust that if they sell it it's probably the highest quality available. No endlessly wandering aisles and having to double back because you forgot something. Finding everything you need is easy on Thrive Market, even though they have over 5,000 food, home and beauty products because you can filter by 90 plus values and lifestyles to find what works for you and what matters most to you.

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products smell while they're also getting their job done. I call it discerning. But I'm hooked on the entire Mrs. Meyers kitchen line of dish liquid, hand soap, laundry detergent. It's effective and great smelling, but also kind of heavy to carry up the stairs. So the delivery comes in clutch.

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**Sponsor:** 

Here at That Sounds Fun and at the That Sounds Fun Network we love learning new things about podcasting and continuing to improve in the work that we do. And that's why we are so glad to learn about Anchor.

If you haven't heard about Anchor, it's seriously the easiest way to make a podcast. Let me explain. Not only is it free, yeah, that means you paid \$0 for it, but it has simple-to-use creation tools that allow you to record and edit your podcast right from your phone or computer. And Anchor will distribute your podcast for you. So people will be able to hear your content on Spotify, Apple Podcasts, and all the other platforms that they love listening on.

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So just download the free Anchor app or go to <u>anchor.fm</u> to get started. Again, that's anchor.fm or you could download the free Anchor app.

And now back to our conversation with Christine.

# [00:22:08] <music>

Annie:

Someone asked me... when we are out on tour we do a Q&A at the VIPs and in a couple different cities people said, "What do you know now that you're 40?" And

the thing I feel... Tell me if this rings true. I feel like you say this a little bit in Kindred Life. But I love it the most so far of all my decades. I love the 40s.

**Christine:** So great.

**Annie:** But I do feel this deeper level of purpose in like, "Hey, you don't have forever.

You've got four to five more decades of really good work to do." My purpose feels... It's not a time. I don't feel like a clock is ticking or anything silly like that. But I do just feel this like, "Hey, you better do what you can do while you can do

it." Do you feel that a little bit about the farm and about your writing?

**Christine:** I do. I feel like there's not time to waste and also it's not too late to start something

totally new.

**Annie:** Brilliant.

**Christine:** And that's something I want to encourage people with too. It's like yeah, you can

completely change your life and rebuild it and do something completely... a whole different part of yourself can come alive at whatever age you are. I put that quote, that Brennan Manning quote in my book about... I don't have it word for word, but there comes a point where you realize that you can't live the afternoon of life

according to the morning program.

**Annie:** Oh my gosh, I've never heard that quote.

**Christine:** I love that quote. Because it really is. It's like-

**Annie:** Oh my gosh, afternoon of life according to the morning program.

**Christine:** Like you just come to this point where you're like, Enough is enough. Enough with

fear, enough with shrinking back, enough with doubt. It's time to just move forward and live who I am, live who God has put in me and the voice that He's given me. So I feel like *The Kindred Life* is the book that I've always wanted to write. Like it was so clearly realized. My publisher actually said, "This is one of the most clearly

realized proposals I've ever seen."

**Annie:** No way!

**Christine:** Yeah. And I think I've been writing this book in my head for so long. But then

when I became a farmer, it's like it brought it to life in a different way. It brought the story to life in a different way. And I really found a deeper stream and a deeper voice that I was able to tap into to actually put it out there. I mean, writing this

book was such a growth experience for me and a really supernatural experience writing it for me.

**Annie:** Why?

**Christine:** I don't know if you felt this in writing your books, but I feel like there are words I

went back... I mean, I've read it so many times now. I'm like-

**Annie:** People are like, "Do you read your book after it comes out?" You're like, "No,

because I read it 72 times front to back before I turned it in."

**Christine:** Just in editing. Yeah, Just the editing muscles.

**Annie:** It's unbelievable.

**Christine:** Oh, my word. You're obsessively reading it. But there's so many things in there I'm

like, "I do not remember right now."

**Annie:** I know.

**Christine:** Isn't that just so weird and so cool and so beautiful? I really feel like God wrote

some things through me in that book. And I actually wanted to tell you this because I remember so clearly you and Emily P. Freeman being on a podcast together. It was a couple years ago. And I can't remember if you were on hers or she was on

yours.

But I was driving in country road in Santa Fe. It's like my favorite, most beautiful country drive road and I was listening to this episode. You and Emily were talking about how when you write a book you feel like the book has always existed, but that you're just kind of the one to tap into it and bring it to life and get the words out

there.

And I pulled over on a country road and wrote that down in my notes on my phone. And this is before the book writing opportunity was in my lap. But that made such an impression on me because I felt like there were so many stories that I wanted to share. Like I had so much. I had so much to share. I feel like there's like a deep well of things that God wants to express through me. So it was beautiful to get to do that finally in the book.

And I do feel like that. I feel like this is just like a story that needs to be shared, and I get to be the conduit for that. But I couldn't believe I remember that.

**Annie:** I think about that all the time. With every book I think it's our job to find these, not

to make them. They already exist.

**Christine:** And this is the power of story. That is the power of story is like I can read your

book and my life has nothing like yours but I see myself in your story. And that's truly like what I want people to feel is this isn't a book just for people that want to live on a farm or interested in farming at all. That's very welcomed. But like this is a book for anybody who wants to live a life of deeper connection wherever you are. So my true hope is that people will see some of their own story in that and just be

inspired to dig deeper and invest more fully where they are.

Annie: So one of the things you talk about a lot in the book and you talk about in real life

and live is slowing down. But not in a... "I used to be in this fast paced professional world and now I'm a farmer." But it's like, no, our life is just slower because we are bowing to the seasons. Like y'all have to. You and Steven's lives have to rotate. Even when it snows, you have to change your plans of the day because you've got to get the seedbeds. How has that changed your life to be at the mercy of the

seasons in ways that I am not?

**Christine:** Well, yeah, that's definitely true. I have never felt so connected to seasons and just weather. The seasons and how they were created in a way that there is a time for

really hard work and there is a time for rest. So we're a regenerative farm. So we

farm sustainably.

That means that we are constantly adding back to the soil every year. And the way that we farm we're adding layers of compost and nourishment and fertilizer to the soil instead of turning it all up, taking from it and continuing to take it, take and take from the soil. We're continuing to add back in, add nutrients so that this is a way that we can take care of the environment for years to come and really be good stewards of the land that God's given us. So that's one of the cool things about seasons is that even the land needs a period to rest. And in that time, we actually-

**Annie:** When is that? Winter?

**Christine:** Yeah. Late fall and winter. Pretty much our whole farm. And you can still grow during that season in a high tunnel hoop house or a greenhouse. But we tarp our soil. So it's covered these tarps with sandbags, and it is literally just covered and

resting. It's like the farm has gone to sleep.

And we concentrate on other things during that time. It's more of an inward focus. It's planning, reflection, how are we going to do things differently next year, and really refueling and recharging for the spring, which is the time when everything wakes back up. And it's like back to work. Literally your hands back on the plow.

I think that is a beautiful thing to live by whether you live on land or not. But I think that is what we're losing. We are too busy and we don't have time to rest. So we're constantly in that amped-up state. Some of us aren't even taking a rest once a week, like Sabbath day, which we have to have.

**Annie:** How do you all do that as farmers? How do you have a Sabbath day?

Christine: Our Sabbath is Sunday? I mean, we work a lot on Saturdays because we have our

farm store on the property-

**Annie:** Which everyone knows I love. They see me go a lot every summer.

**Christine:** We love it when you come. But yeah, Sunday we Sabbath hard. That's what we like

to say. It's really set aside. We have to have that day just as a break in between and

to remember who we are, to remember why we're doing what we're doing.

**Annie:** What if a watermelon needs picking on a Sunday, though?

**Christine:** I mean, there's nothing that urgent... I mean, there could be something that breaks.

If there's anything that breaks or something happens with our chickens, obviously

we have to deal with that. But the overall tone of the day is not work.

**Annie:** That's really good. Because that's spirit of the law, not word of the laws.

**Christine:** Yeah, it's not rigid where it's like, "Don't turn on a light switch or..." I mean, we still

cook and things like that. But those are things that are wonderful and enjoyable for us in ways that we connect with our daughters. It's really like no distractions from work on that day. We're just together. We go to church, we go on adventures. We do our Sunday fun day waterfall adventures on Sundays a lot. And we go explore all

the Middle Tennessee waterfalls. We go on joy rides and road trips.

**Annie:** Like kind of get away from the farm for the day.

**Christine:** Yeah. And then sometimes we just stay there and have a campfire with friends for

like hours. But yeah, I think that the beauty of the seasons is if we are paying attention to them and living by them in some way, it helps kind of dictate the

rhythms of our lives.

And like I said, you don't have to live on a farm to do that. I'm really passionate about that and helping people return to those foundational rhythms that draw us together. That is why I wrote *The Kindred Life*. That is the overall theme throughout the book is returning to these elemental practices that connect us and

they have connected us since the beginning of time, being connected to creation and the land beneath our feet in some way, being connected to community and to, you know, just sharing meals around the table.

That is one of the big passions we have on the farm. And it's one of the ways that we've connected as humans face to face from beginning of time. And all of those things take slowing down. They all take removing distractions, paying attention.

Annie:

Help me with this because you know this about me. I don't like slowing down. I don't think it's fun. I know myself well enough, I'm not avoiding something. At this point in my life, I've done all my... A lot of counseling work, not all of it. But I've done a lot of counseling work. So I'm not avoiding things. I just don't think it's fun. And I really don't like winter. Winter is so frustrating. It's not even that it's boring, it's frustrating to me. Because nothing's growing, we can't be outside. There's not a lot to do. And you and Steven are that way in that once spring gets here, y'all love to grow and grow.

**Christine:** And we're ready. Like we're ready to get our hands back into it.

**Annie:** How do I learn to love seasons that I don't love?

**Christine:** 

Oh, that's a good question. Well, I think we're all wired for that. So if we aren't able to rest or slow down, then maybe there's something that we're trying to fulfill there or a practice that we're trying to replace it with. But I think we all have to have those times. Also, I don't think slowing down has to be boring. Our version of slowing down is like having friends over and cooking together for like four hours. It's not like sitting by yourself in a room and not having any social interaction or just sitting there doing nothing.

**Annie:** Because there are people who hate summer the way I hate winter, right.

Christine: Oh, yeah, totally. I mean, honestly, as a farmer, summer is really hard for me. I love

winter now. I'm like, "Oh, my goodness, it's cool."

**Annie:** Really?

**Christine:** I love winter. And maybe it is because I live by the seasons, and I'm like, Oh, I am

so thankful for a break from bugs. I'm thankful for a break from heat.

**Annie:** Bugs. I didn't even think about how much to do with bugs.

Christine: Oh, my word. Because we're living outside. And there is a beauty to winter I don't

want to miss. And if you pay attention, you do see that there are things growing in

winter. I know that beneath those tarps in the soil there's things going on in that soil. There's organisms multiplying and getting ready. There's a lot of active work happening in there. So I don't think slowing down is a boring thing at all. I wrote in the book about slowing down to the speed of listening.

**Annie:** Wow, that's beautiful.

Christine: So we're not just slowing down to be by ourselves and read a book all day. I mean,

maybe to some people that might be boring. This is slowing down with the

intention of connecting deeply with other people.

Annie: Wow.

**Christine:** And that is what we do on our rest times. And every week too. That has to be

built-in. And we're really intentional about just inviting people over. This isn't a hosting thing or a performance thing. This is just about welcoming people into your space in a real and authentic way and saying, like, "Let's do this together." Most of the time when we gather people, it's like, You bring this, you bring that and we're

all going to cook it together.

But you have to have time set aside for that. It takes an intentional carving out in your life to live a life of connection, to live a life that's more deeply connected to those rhythms, and to face people. So I think we're all struggling with that right now. And that's why I wrote this book because we are struggling with, I mean, hello, isolation for the last few years. We're all tired of it. It's done a lot of damage. We can't keep doing that. We can only be isolated for so long. Busyness, distraction, chaos, social media.

I mean, so many people are pulling back on there, because we're realizing it's taking so much from our actual daily lives and we're not as rooted and invested where it really matters. So I really want this to be just a reclaiming of that and a return to those good things that draw us together.

**Annie:** What do you know about God now that you didn't know before you started the

farm?

**Christine:** Oh, I love this question so much because I have seen so many beautiful analogies

for faith since I became a farmer. I mean, well, one of them is our dinners. So we

do farm dinners on land-

**Annie:** You haven't even talked about how Steven is a chef.

**Christine:** Oh my word, we haven't even talked about that.

Annie: His food is mind-blowing. I've been to so many dinners he's been this chef for and

every course you're like, "How did you do this?"

**Christine:** I think that and I'm married to him.

Annie: Okay, good.

**Christine:** He's like, "I'm so glad I can still surprise you." I'm like, "I literally don't know how

you did this and I watched you."

**Annie:** So then you'll have the dinners on the farm once a season?

**Christine:** So we do seasonal. So spring and fall. We've done summer dinners as well. We've

done like artists and pizza dinners as well. But yes, Steven is the chef. He's a private chef. And then we also do these dinners on the farm called Kindra Dinners.

Honestly, that is where I see the kingdom on earth.

**Annie:** Wow.

**Christine:** I see a glimpse of the kingdom on earth at these dinners. It is such a beautiful

picture for me of just what we're created to do. There's people that come to these dinners that don't know each other. So we do big, long tables. So our last one in the

fall was like over 100 people. We've done up to 150.

**Annie:** Where do they park?

**Christine:** This is really funny. We have an extra pasture that we've never used. And we're

like, "What is this even here for?" It is now our parking lot pasture.

**Annie:** Okay, great.

Christine: It's like God was like, Yeah, that's your parking lot pasture for all your dinners. It's

perfect. So yeah, they're beautiful because we bring people together, all different people. I mean, we have all different ages of people, people who live all over city,

country, suburbia, whatever.

And for a few hours, they're coming together around the table, around amazing farm-fresh food, a lot of it was grown like 20 yards away. It comes, you know, honey from the bees that they're like sitting there looking at the hive right there and we're like carving honeycomb onto their plates. So that's just a beautiful

experience.

But our heart is that people would come and just feel a level of connection to the land and to community. So you're sitting across the table. Like how often do we have a meal with someone we've never met before and we're shoulder to shoulder with them at a table for hours.

So this isn't just a quick 30-minute thing. We're like, "We're not in a hurry here. So come and expect to spend a few hours at Kindred Dinner and it's going to unfold slowly. Like course by course, give you time in between to soak everything up, to take a little walk around the farm, go to the campfire and really just talk to the people around you. And listen. Listen to other perspectives.

We don't do that very much in our lives. We stay with the people, like our little pod and that's it. So it's a beautiful picture of the kingdom of God on earth for me. I think that it's just a glimpse of that never-ending table, that never-ending feast that... Is it Isaiah it's talked about in the Bible where one day we will sit down at that table... It is for everyone. The table is for everyone. Everyone's welcome. There'll be no food allergies. We'll eat homemade pasta, and we'll never get full. It'll be amazing. So it's a beautiful picture of that for me every single time we do it. And it is so much work, we're so drained but filled to the brim.

Oh, I'm sure. I mean, feeding 150 people... that is unreal. Annie:

**Christine:** Yeah. Our first dinner was October 2017 and it was like-

Annie: Oh my gosh, you just had no vegetables yet.

**Christine:** No. We started farming spring 2017. We literally broke ground on the first day of

spring. We plowed up a blank field.

Annie: Oh my gosh.

**Christine:** And then by the end of that season, October, we had grown thousands of pounds of

> produce. Like I walked to the top of the hill and there's like a table as long as the eyes can see and it's like people are about to come. They bought tickets to come to our land and sit around this table and eat pork from the pigs that we've raised and our salad that I planted from seed. And so many people were involved in that dinner. Like so many hands went into that, in this beautiful orchestration of

teamwork. It was a really emotional experience at first, for sure.

Oh, I bet. Annie:

**Christine:** Just to see that culmination of that. So I mean, every time we have a dinner I'm like,

this is like the kingdom. And that's been one of the biggest shifts of my faith in

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recent years is I kind of grew up in a faith tradition that was more like, "What we do here doesn't matter as much. It's all about evangelize and get out of here." It's like our home is in heaven, which I believe that.

But now, I see the significance of our life here on Earth so much more. And I think it matters what we do here. It matters when we plant a field of wildflowers to bring pollinators. The time that we spend around the table matters. The act of digging our hands in the soil and planting something that's going to be food for someone, that matters. Those visceral practices and ways that we connect with God through actual tangible things, that's what I wanted people to feel with what I wrote. I want them to feel that tangible tactile experience.

Annie: Well, yeah. Because all throughout our recipes and questions to ask yourself-

**Christine:** I have some photos.

**Annie:** Oh, my gosh, did you take all those?

**Christine:** So a bunch of the photos are mine, like for my own personal archives. And then we

did have two photographers. So my friend Sarah took all of the recipe photos. And

then our friend Jeremy took a bunch of them.

**Annie:** Oh, of course.

**Christine:** He did the cover shot, which I love.

**Annie:** Oh, I love the cover. I mean, one of my favorite things about being your friend in

this process is seeing the cover options. And this one we were all like, "Oh."

Christine: I know. I showed you. I was so grateful you came to the farm that day because I

was like, "Annie I need help." I showed you two cover options.

**Annie:** They were great.

**Christine:** My heart was for that one. You know I wanted the hands holding the flowers, but

there were a lot of other opinions about another option. And you saw and you're

like, "Oh, hands down on that one."

**Annie:** It's gorgeous. And I love how every chapter you start with "This chapter is about

community. This chapter is about diversity. This cha..." I mean, I'm seeing themes

so clearly.

**Christine:** I love that.

**Annie:** You're setting the table for us even in every chapter of where to go. And then there's

recipes all throughout that are... You didn't put any of your jam recipes in here, did

you?

Christine: Yes.

**Annie:** Did you?

**Christine:** Strawberry rosy jam is in there.

**Annie:** You should keep that. That should be a secret. That is not fair to the world.

**Christine:** We're all about sharing the abundance.

Annie: That is very too kind of you because that jam... that and y'alls Kimchi, oh my gosh.

**Christine:** We're not gonna put kimchi recipe in there.

**Annie:** Good. And granola. Oh my gosh, your granola is absolutely my favorite.

**Christine:** Thank you.

[00:42:34] <music>

**Sponsor:** Hey friends! Just interrupting this conversation one last time to tell you about one

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And now back to our conversation with Christine.

# [00:44:22] <music>

**Annie:** Tell me what you're growing this year? What's coming up this year?

Christine: It's interesting because our first year we grew everything. I mean 40 varieties of

produce.

Annie: Oh my gosh. And we were in farmers' markets and all the whole bit. And we just

didn't realize that is not our lane. Our lane is not to just pump out tons of produce for the sake of growing produce. So that's great if that is your lane. But ours is more about drawing people together. Like bringing people to the farm. That's why we brought the farm sir to us. So we grow things that we can feed people on a plate at one of our dinners or through Steven's clients. He uses tons of our ingredients with

his own-

**Annie:** He always tells.

Christine: Yeah. Yeah.

**Annie:** It's awesome. He's like, "I grew this. I grew this."

**Christine:** Or the story behind it, the story behind what's on your plate. So we're intentionally

growing things that work well with that or that we can make our cool artisan goods out of. Like kimchi. We always grow napa cabbage for kimchi, hot peppers for that, green onions. And we always grow our salad mix, which is so beautiful giant roses. It's beautiful. And then I've really tapped into the things I love growing: garlic,

onions, and tomatoes.

**Annie:** Is garlic hard to grow?

**Christine:** No, garlic is really not that hard. And the amazing thing about garlic is you grow it

once. Most people don't know from a single clove of garlic... You can put a clove of garlic and get a bowl of garlic from one clove. So then you have a new bulb of garlic too then separate into cloves. It's like you literally are multiplying every

single year.

**Annie:** Oh, my gosh. Because it is just take over, come down the hill on the garlic.

**Christine:** So eat a lot of it, but then we save the rest for seed. So once you buy garlic for

seeds once, you never really have to buy that again because you just keep multiplying it every time. But the things that I really love growing, tomatoes are

like my spirit.

**Annie:** Oh my gosh, your tomatoes are so good, Christine.

**Christine:** I love them.

**Annie:** No wonder. Now that you're saying that, I'm like, "Well, I can taste it when I buy

your tomatoes." I can tell you love them.

Christine: It's like heritage for me. I grew up in an Italian American family in New Jersey. The

things I love growing are the things that were part of that culture. My grandfather was an immigrant from Sicily and turned his entire yard into a tomato garden in New Jersey. So I don't know, I just feel like it's in my blood growing those things. I love cooking with them. I love the feeling, the smells, what you can make with them. They're like the foundation of so many amazing recipes. And then my new

passion is just flowers-

**Annie:** Oh my gosh, you have so many beautiful flowers.

**Christine:** Just Zinnias, dahlias. Wildflowers galore. We just keep adding wildflower fields.

They're just so happy and bringing all those pollinators. Bees and butterflies and all

different kinds of bugs really helps our produce to grow better.

**Annie:** Oh, really? So having all the flowers around the produce brings in all this extra-

**Christine:** Yeah, because we need pollinators to pollinate our vegetables.

**Annie:** Wow.

**Christine:** So tomatoes cannot exist without pollinators. None of our food can exist without

pollinators.

**Annie:** Did you have to read books to learn all this?

**Christine:** Oh my gosh, a lot of it was through books. We didn't even talk about our

background in Texas before I came here. But we started working with farmers in

Texas.

**Annie:** Oh, yeah. Because y'all had store in Texas I remember.

Christine: So when I first met Steven and moved to Dallas, we ended up starting a business

called Urban Acres there. And we started an organic produce Co-Op out of just our trips to Texas farms on Saturday mornings. We became passionate about the local food movement after seeing the Food Inc. Documentary. That lit a fire in us and

we're like, "Okay, we're just gonna go find where our local farmers live."

So we just started driving there on Saturday mornings and going to their farms and buying bread and fresh eggs and cheese and all their beautiful sweet potatoes with

dirt still on them. So that's where our passion grew there.

And then we built this business out of it. It was literally friends in a parking lot,

they were like, "Can you bring us that stuff too?"

**Annie:** Oh my gosh.

Christine: So we're like, "Okay, what do you want to order?" And then it started from just us

getting the food and then bringing it for friends, and then we actually started to produce part of it. And started to build community through food in the city and working with local farmers intimately there. We would go to their farms and learn from them and have tours and go help them harvest things. So we learned a lot

from that.

And then we ended up building a farmstead in the city. So we love to say we farmed on concrete. Because we did. Right in the middle of Dallas, we built a quarter-acre Urban Farm. We had Aquaponics Greenhouse. We had bunnies. We had chickens. We grew all kinds of food for our artisan pizza. That's where we

started our artisan pizza night. That's where we started our cinnamon rolls and

granola.

**Annie:** Oh my gosh, those cinnamon rolls. People aren't even ready. They are so good.

**Christine:** Yeah, that's where we started that recipe and just perfected over like 10 years time.

Steven can make that in his sleep now.

Annie: Oh, I bet.

**Christine:** He's done it so many times. But yeah, so that's where we kind of... we learned a lot

just by doing it and by kind of being mentored by other farmers. But when we came

here we had never created a whole farm ourselves.

**Annie:** What made you come back to Nashville? I don't think I remember.

**Christine:** You know, it was one of those times. Kind of like we were talking about before. We

just knew it was time for Urban Acres to come to an end. And we knew the door was closing. There's like so many things that were happening that were showing us

it was time to move on.

I'd always wanted to return to Nashville but at the same time, it was scary. I did not want to uproot our lives. I loved our house there. I loved the community we built there over 11 years in our home in that urban neighborhood. I'd found every ounce of beauty I could in Dallas Fort Worth, like every ounce of green space I could find.

So when the time came, it was scary to make that leap. But I just knew that it was the next... It was like, you know when God's like, "Okay, I have something more for you but you have to take the leap and you have to trust me and just be brave." So we did. It took a year of transition. We lived in a rental house in Thompson's Station.

**Annie:** Did you drive around looking for farms?

**Christine:** Literally we moved here with no job, no place to live. Literally no plan. We're like,

"We have friends in Nashville. That's about it."

**Annie:** So we got to go for it. Those are our people.

Christine: As long as we have people, we're good. And yeah, we just kind of figured it out

when we got here. Steven ended up getting a job at Homestead Manor as the farm director there for a year. So he got to farm there while we were looking for our own land. And then one day I just saw that pop up on Zillow. I was like, "Oh, my word. I haven't seen this one before." And it popped up and I was like, "Oh, we have to go

see this."

We came to Santa Fe. We'd heard that Santa Fe was really beautiful. There's lots of hills. It's outside of Nashville, but still close enough to be kind of connected.

**Annie:** It's very easy to go to the farm. And it's a beautiful-

**Christine:** Oh, it's so stunning.

**Annie:** Jenn and I who we always come together, we go to Starbucks, and we get our

coffee or tea in the morning, and then we drive down 30 minutes, 40 minutes. It's

just so beautiful. It's the best thing to do on a Saturday.

**Christine:** Oh, I love it. The rolling hills and... it's so beautiful. So we were like, "Oh my

word. This place is amazing." And I stepped foot on what is now our land, I

stepped foot on the grass, and I was just like, "Yes."

Annie: Uh-uh.

**Christine:** I just knew. And I just knew-

**Annie:** Was the barn already painted? Did it already say Santa Fe?

**Christine:** No, there wasn't a barn.

**Annie:** Oh, y'all built that barn?

**Christine:** We built the barn.

**Annie:** There was just the house?

**Christine:** Just the house.

**Annie:** Wow. Okay.

Christine: And a blank field behind it.

**Annie:** Oh, my gosh.

**Christine:** There was nothing. And we just were like, "This is it." I just knew it was the place

where we were going to literally start from scratch again.

**Annie:** Yes. You've done that so much.

Christine: I love that you saw that. I didn't even see that. But it was really neat because

someone else had read the book said that it was like layer upon layer upon layer.

And I hadn't seen that either. I'm like, "Oh, my goodness, that is so true." And how cool that our lives are that? It's like just another layer in the story.

**Annie:** Because it almost feels like when God invites you to whatever's next. I mean, this

will probably be it forever. But there will be pieces that are new. What you know about yourself is, "Oh, yeah, God always invites me to start from scratch. So, of

course, he's invited us to this thing that we start from scratch."

Christine: Yeah.

**Annie:** I mean, that is wild.

**Christine:** He knows who we are and what we truly... He knows what we want before we even

do.

Annie: Yeah.

**Christine:** So I don't know. But it does take that step. Like we have to make the step to be like,

"I'm going all in." And that was the hardest thing for me to embrace was like just pushing back against the fear and the unknowns and like, how are we gonna have community out here? Well, guess what? You're going to build community and more people are going to come here than have ever come. Way out here where you are afraid of being isolated. It's more abundance, more than you could ever have

imagined. But it takes a lot of hard work.

**Annie:** Oh my gosh. For our friends who live in the area that have not been yet, y'all need

to load up and go. Is it every Saturday of the summer?

**Christine:** From usually April to October, we always announced the open day on our email

list. But-

**Annie:** That's when you get around that email list?

Christine: Yeah.

**Annie:** We'll put the link in the show notes.

**Christine:** Thank you. But every Saturday morning from 9:00 to 12:00. And we're there rain

or shine.

**Annie:** And people are working. There are other people who y'all employ.

**Christine:** Yeah. Sometimes we're doing farm stuff. Sometimes Steven's cooking for dinner in

the barn. We have a commercial kitchen on our barn now. But we're always out there. It is so fun. Writing the chapter I wrote about the farm structurally made me teary-eyed because I love it so much. And I'm an introvert but I am a social

introvert. So I love meeting neighbors.

Annie: That's why it's 9:00 to 12:00. You're like, "Don't show up at 3:00. We're done."

**Christine:** 12:00 I am done. I'm back to being an introvert. But during that time, it's so

amazing because we meet people from all different places with all different stories. And we love talking, like to get to like just face to face, talk with people and hear their stories, give them space to just wander and connect and let the land speak to them, let God speak to them through creation. We're just really providing the space.

The farm store is kind of our love letter to the community now.

**Annie:** Wherever we live, so for the people who can't drive to you on Saturday, how do we

find local farmers? What if we live in New York City? Or what if we live in LA?

How do we support local farmers well?

**Christine:** I think that's a great question. I mean, even big cities like New York, there are

farmers' markets everywhere. I mean, some of the best farmers' markets in the

entire country are in New York City, Manhattan Union Square market.

**Annie:** Oh my gosh.

**Christine:** There's so many amazing ones. And Steven's sister actually lives in Astoria,

Queens, so we've been to visit her quite a few times. And it was so inspiring. There are these amazing community gardens popping up just like in the middle of a city street. You know, chain link fence. And then behind that is like all these little spaces where neighbors are doing their own little plot in the middle of the city. So even if you don't want to grow your own, supporting people that are doing that,

supporting your farmers-

**Annie:** Can we google it?

**Christine:** Oh, yeah.

**Annie:** Is there a database of local farmers?

**Christine:** Yeah, Local Harvests. Local Harvest has a great list of those online. But when we

were in Dallas, that's what we did. I mean, one of the biggest cities there is there were food deserts in Dallas. We worked a lot in food deserts there. So maybe there's

ways to even help organizations that are getting fresh food to people that can't get it. But yeah, there's ways that we can all do that.

I'm not out here to convince everyone to grow a garden. I think that that's a beautiful thing that you can do. But I think everyone can grow just something even if it's just an herb.

**Annie:** I have two plants in my house right now.

**Christine:** I love it.

Annie: Keeping alive two plants. Maybe this will be my summer that I tried to grow

something else because I live in a condo. I don't even have a yard. But I can grow

herbs on my porch, right?

**Christine:** Yeah, exactly. And what's so funny is people... I always love about this because I

feel like I can grow like an entire 100-foot road lettuce. I cannot keep a houseplant.

I'm like, One single plant, I don't know what to do with you.

**Annie:** But a row. I got all this lettuce.

**Christine:** I know what to do with that. Because if one of them doesn't work, it's okay, I've got

like 95 others.

**Annie:** Yeah, that's right.

**Christine:** So when people ask me houseplant advice, I'm like, "I don't have the information

for you."

**Annie:** You're like, "But if you wanted to do strawberries-

**Christine:** "I can help you grow tomatoes on your patio in a pot."

**Annie:** Oh, man. I love it. So people can go grab their copies.

Christine: Yes.

**Annie:** Recipes, stories. And you even say, "Here's how you do your own kindred dinners."

**Christine:** Yes, that's the very end because that's what I want to leave people with. This is

something you can do where you are. All it takes is opening the door. This does not have to be an intimidating thing, right? It's just about welcoming people in and then

letting things unfold naturally. Because like I said, these are things that we were built to do. And if we just provide the space for them, it will unfold.

So that's what I really want to help people do with that. Just your own kindred dinner, your own gathering in a real authentic way. I've given you simple rustic recipes to go with that. And yeah, it's a beautiful thing.

**Annie:** I love it. Well, boss, thank you for being on the podcast today. I'm very grateful.

Thank you for giving me a job in 2008.

**Christine:** I love it.

**Annie:** I'm very grateful. You were my first boss in Nashville.

**Christine:** Oh, I love that.

**Annie:** The last question we always ask. Because the show is called That Sounds Fun, tell

me what sounds fun to you?

**Christine:** This is what always sounds fun to me is going on adventures with my people. So it

is spring right now. My favorite ways to do that in spring. We love going on spring

Joy rides. So I talk about this a little bit-

**Annie:** Just like windows down?

**Christine:** Oh, my word, windows down, sunroof open, a drink, some snacks and just drive.

No destination. And yes, you can do this in the city too. But yeah, we love doing that. We do that a lot on Sunday afternoon. So I just love that time with like... I think anytime we can build in things where we don't know what time it is anymore.

**Annie:** Oh, it is one of my favorite things on Sunday afternoons or on Saturday afternoons

when I don't know what time it is.

**Christine:** Isn't that the best though? We have to have that break from schedules and looking at

our watch and our phone.

**Annie:** Oh, I'm telling you, my truest sign that I'm interested in a guy is if I don't wear my

watch on the day. That's when I'm like, "I totally trust you, number one, and I really

like you because I did not wear my watch."

**Christine:** I love that. But that and then just hours around the campfire with friends in the

same-

**Annie:** Where is the campfire?

**Christine:** It's right where the farm Store is.

**Annie:** I was about to say it is down by the farm store. Okay, okay, okay.

**Christine:** There's kind of like that concrete there and we just set up there. And it's another one

of those times where I love those moments where friends show up and you're like, "We have the entire night and there's no time limit and there's no agenda. And it's just we're gonna cook some food together and share it and we're gonna sit around and talk and have the time and space to really listen and invest in one another.

That's always what sounds so fun to me.

**Annie:** What do I not know about making s'mores that I should know?

**Christine:** Use really good ingredients, high quality ingredients

**Annie:** So you don't use basic graham crackers? Does Steven make graham crackers?

**Christine:** Um, you know, I don't think we have made our own graham cracker.

**Annie:** He can. I'm sure y'all can do that.

**Christine:** We sure could. But yeah, I would just say the best quality you could get with the

simplest ingredients, the best quality marshmallows you can get and like the best

quality chocolate. And that's it.

**Annie:** Just level up in every way.

**Christine:** Level up and give that marshmallow plenty of time to get kind of char. I know

there's team that does not like char marshmallows, but it's the only way.

**Annie:** I'm like slow, slow, slow burn. That's what I want. I want the whole inside to be

gooey and then I want to fry the outside.

**Christine:** When the kid is running around with a flaming marshmallow, that's gonna be the

perfect s'more.

Annie: Well, I can't wait for friends to get the book, and every Saturday we'll see you down

at the Kindred Farms.

**Christine:** See you at Kindred Farms.

**Annie:** Oh, I can't wait. Thanks, friend. I love you. I'm proud of you.

**Christine:** Thank you so much, Annie.

[01:00:19] <music>

Outro:

You guys, isn't she the best? I couldn't have asked for a better boss. I absolutely love Christine and her new book and Kindred Farms. I just adore her. I love when my friends become friends with my friends. And today it feels like the day that I just get to introduce you to a friend you are going to love.

Hey, be sure to grab your copy of *The Kindred Life*. It comes out next week. I cannot wait. And follow Christine on social media, tell her thanks so much for being on the show. And next time you're in Nashville area on a Saturday during the summer, spring, or fall, meet me down at Kindred Farm. It is one of my very favorite places. But for now you can get the book, *The Kindred Life*, and see it and experience it and just fall in love with it. And Christine.

If you need anything else from me, you know I'm embarrassingly easy to find. Annie F. Downs on Instagram, Twitter, Facebook. All the places you may need me, that's how you can find me. And I think that's it for me today, friends. Go out or stay home and do something that sounds fun to you. I'll do the same.

Today what sounds fun to me, well, now my brain is only dreaming of going to Kindred Farms. So I'm headed there Saturday for sure. So that's what I'm dreaming of. And what sounds fun to me is going down. I think this weekend I need some granola. And I hope she has some tomatoes. It may be early for tomatoes. But I'll grab some vegetables, some granola, and some wildflowers. She makes beautiful bouquets. Oh, I can't wait. Okay. That's my weekend.

Y'all have a great weekend. We'll see you back here on Monday. We're going to talk business. Y'all keep asking for some business conversations. We're talking business on Monday with My brilliant friend, Tim Schurrer. We'll see you guys then. Y'all have a great weekend.