

Pecan Pioneer: The Enslaved Man Who Cultivated the South's Favorite Nut

By Tiya Miles

Pecans are the nut of choice when it comes to satisfying America's sweet tooth, with the Thanksgiving and Christmas holiday season being the pecan's most popular time, when the nut graces the rich pie named for it. Southerners claim the pecan along with the cornbread and collard greens that distinguish the regional table, and the South looms large in our imaginations as this nut's mother country.

The presence of pecan pralines in every Southern gift shop from South Carolina to Texas, and our view of the nut as regional fare, masks a crucial chapter in the story of the pecan: It was an enslaved man who made the wide cultivation of this nut possible.

Pecan trees are native to the middle southwestern region of the Mississippi River Valley and the Gulf Coast of Texas and Mexico. While the trees can live for a hundred years or more, they do not produce nuts in the first years of life, and the kinds of nuts they produce are wildly variable in size, shape, flavor and ease of shell removal. Indigenous people worked around this variability, harvesting the nuts for hundreds and probably thousands of years, camping near the groves in season, trading the nuts in a network that stretched across the continent, and lending the food the name we have come to know it by: *paccan*.

Once white Southerners became fans of the nut, they set about trying to standardize its fruit by engineering the perfect pecan tree. Planters tried to cultivate pecan trees for a commercial market beginning at least as early as the 1820s, when a well-known planter from South Carolina named Abner Landrum published detailed descriptions of his attempt in the *American Farmer* periodical. In the mid-1840s, a planter in Louisiana sent cuttings of a much-prized pecan tree over to

his neighbor J. T. Roman, the owner of Oak Alley Plantation. Roman did what many enslavers were accustomed to in that period: He turned the impossible work over to an enslaved person with vast capabilities, a man whose name we know only as Antoine. Antoine undertook the delicate task of grafting the pecan cuttings onto the limbs of different tree species on the plantation grounds. Many specimens thrived, and Antoine fashioned still more trees, selecting for nuts with favorable qualities. It was Antoine who successfully created what would become the country's first commercially viable pecan varietal.

Decades later, a new owner of Oak Alley, Hubert Bonzano, exhibited nuts from Antoine's trees at the Centennial Exposition of 1876, the World's Fair held in Philadelphia and a major showcase for American innovation. As the horticulturalist Lenny Wells has recorded, the exhibited nuts received a commendation from the Yale botanist William H. Brewer, who praised them for their "remarkably large size, tenderness of shell and very special excellence." Coined "the Centennial," Antoine's pecan varietal was then seized upon for commercial production (other varieties have since become the standard).

Was Antoine aware of his creation's triumph? No one knows. As the historian James McWilliams writes in "The Pecan: A History of America's Native Nut" (2013): "History leaves no record as to the former slave gardener's location — or whether he was even alive — when the nuts from the tree he grafted were praised by the nation's leading agricultural experts." The tree never bore the name of the man who had handcrafted it and developed a full-scale orchard on the Oak Alley Plantation before he slipped into the shadow of history.

relationships with white landowners his father, Eddie Lewis Jr., and his grandfather before him, built and maintained.

Lewis is the minority adviser for the federal Farm Service Agency (F.S.A.) in St. Martin and Lafayette Parish, and also participates in lobbying federal legislators. He says he does it because the stakes are so high. If things don't change, Lewis told me, "I'm probably one of two or three that's going to be farming in the next 10 to 15 years. They're trying to basically extinct us." As control of

the industry consolidates in fewer and fewer hands, Lewis believes black sugar-cane farmers will no longer exist, part of a long-term trend nationally, where the total proportion of all African-American farmers has plummeted since the early 1900s, to less than 2 percent from more than 14 percent, with 90 percent of black farmers' land lost amid decades of racist actions by government agencies, banks and real estate developers.

"There's still a few good white men around here," Lewis told me. "It's not

to say it's all bad. But this is definitely a community where you still have to say, 'Yes sir,' 'Yes, ma'am,' and accept 'boy' and different things like that."

One of the biggest players in that community is M. A. Patout and Son, the largest sugar-cane mill company in Louisiana. Founded in 1825, Patout has been known to boast that it is "the oldest complete family-owned and operated manufacturer of raw sugar in the United States." It owns three of the 11 remaining sugar-cane mills in Louisiana, processing roughly a third of the cane in the state.

The company is being sued by a former fourth-generation black farmer. As first reported in *The Guardian*, Wenceslaus Provost Jr. claims the company breached a harvesting contract in an effort to deliberately sabotage his business. Provost, who goes by the first name June, and his wife, Angie, who is also a farmer, lost their home to foreclosure in 2018, after defaulting on F.S.A.-guaranteed crop loans. June Provost has also filed a federal lawsuit against First Guaranty Bank and a bank senior vice president for