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And Still
We Rise



This project is funded in part
by the South Carolina Arts
Commission which receives
support from the National
Endowment for the Arts.

Suggested Resources To Supplement

#5 "Adam's Story"

Performance Art
Infusing Social Studies

For Fourth Grade
featuring

Dontavius Williams as "Adam"

Recorded Live at
History In The Park

April 3, 2022

Butler Community Center Field
Hartsville, SC



“Adam” is an enslaved blacksmith from the South Carolina upstate during the antebellum period. He engages audiences by sharing his experiences, recollections and views via a well-crafted fusion of historical fiction, dramatic & musical arts, culinary arts & material culture.

The following resources supplement the video “Adam’s Story”. The video is an excerpt from “Adam’s” full presentation that was given during the *History In The Park* event that was held in April 2022 in the Pee Dee area.



Social Studies Standard 4: Demonstrate an understanding of economic, political, and social divisions during the United States Civil War, including the role of South Carolina between 1850–1870.

4.4.CX Contextualize South Carolina’s experience during the Civil War.

4.4.CC Identify and evaluate the economic, political, and social changes experienced throughout the Civil War.

4.4.E Analyze the economic, political, and social divisions during the Civil War.

Suggested Resources:

- More First Person Narrative - Watch “The Chronicles of Adam”, performed by Dontavius Williams, recorded at The Jamestown Foundation/James Family Reunion, Florence, SC, 2018, 21:33: <https://www.sctv.org/stories/2018/chronicles-adam>
- Foodways - Some of the foods that “Adam” mentions are corn meal, salt pork (fatback), hoe cake, peanut (goober, groundnut), okra & yam.
 - * Many of the foods enjoyed by Americans for centuries originally came from West Africa. Culinary historian Michael Twitty discusses origins of some African American foodways, 1:21: <https://www.knowitall.org/video/foodways-reconstruction-360>
 - * Chris Smith discusses okra with various experts & explores multiple ways to use the plant for edible & non-edible creations - *The Whole Okra: A Seed to Stem Celebration*, White River Junction, VT: Chelsea Green Publishing, 2019
 - * The Boiled Peanut was designated the official State Snack in 2006. See: <https://www.scstatehouse.gov/studentpage/coolstuff/plants.shtml>
- Oral History - “During the 1930s, the federal government paid writers to travel to 17 states and interview and transcribe the stories and memories of more than 2,000 former slaves. The interviews done in South Carolina take up more than four volumes of the collected works.” - From “In their own words: Stories of former S.C. slaves told by descendants”, WMBF News online, updated Feb.8, 2017: <https://www.wmbfnews.com/story/34448521/in-their-own-words-stories-of-former-sc-slaves-told-by-descendants/>. The following link to Vol. 14, Part 1 of the WPA narratives of formerly-enslaved South Carolinians is mentioned in the WMBF article: <https://www.loc.gov/resource/mesn.141/?sp=20&st=image>



Blacksmithing

<https://workingtheflame.com/blacksmith-life-1800s/> gives an overview of the trade, & emphasizes how heavily communities relied on these skilled ironworkers. Enslaved artisans like “Adam” were a part of the essential non-paid workforce that sustained households, farms, & plantations throughout South Carolina & the nation.

Daniel Island (Berkeley Co.) native Philip Simmons (1912-2009) was a renowned Charleston blacksmith. Examples of his functional yet decorative forged iron creations are located throughout SC & beyond. Here are 2 videos that highlight the man & his work: “Documentary- Philip Simmons”, <https://vimeo.com/4800067>, 10:10 & “Philip Simmons-Master Blacksmith”, <https://vimeo.com/4786506>, 8:50.

Left - Image from: <https://pixabay.com>