

JACKLYN PHAM
Saigon Pagolac – Houston, TX

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Interviewer: Amy C. Evans
Transcription: Shelley Chance, ProDocs
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Project: Houston's Underbelly

[Begin Jacklyn Pham Interview]

00:00:02

Amy Evans: This is Amy Evans on Thursday, September 4, 2014. I'm in Houston, Texas, for the Southern Foodways Alliance at Saigon Pagolac Restaurant with Jacklyn Pham. And we just had a fabulous lunch and toured the menu. And Jacklyn, if I could get you to state your name and your occupation for the record, please.

00:00:21

Jacklyn Pham: Hi, I'm Jacklyn Ann Pham, and I'm the manager at Saigon Pagolac.

00:00:27

AE: And could I ask your birth date, too, for the record?

00:00:28

JP: It's August 13, 1979.

00:00:31

AE: Happy Belated Birthday.

00:00:32

JP: Thank you.

00:00:33

AE: Okay, so why don't we start, since we just had this great lunch, let's start with talking about that and if you could describe what we—what we just had?

00:00:42

JP: So what we just had was the seven courses of beef, which we're known for. It's beef cooked seven different ways. Should I explain each one? So the first one is called *bò nhúng dấm*, which is a beef fondue. What you do is you take a piece of raw beef, and you dip it in a vinegar broth that we—we have and you make a spring roll out of it.

00:01:09

The second one is *bò nướng mỡ chai*, which is a beef sausage and it's wrapped around with casing.

00:01:21

The third one is beefed wrapped in betel leaf which is called *bò lá lốt*, which is a very popular dish here.

00:01:28

The fourth one is *bò chả đùm*, which is beef meatloaf.

00:01:36

Number five, the fifth one is *bò nướng hành*, which is beef wrapped in—with onions.

00:01:44

And number six is *gỏi bò*, which is a beef—our beef salad.

00:01:49

And the last one, number seven is *cháo bò*, which is our beef noodle soup.

00:01:57

AE: Okay. And so is the—the seven courses of beef, is that highly traditional in Vietnam?

00:02:04

JP: Yes, it's one of the traditional meals in Vietnam.

00:02:09

AE: Would it be an everyday family meal or something or more celebratory? Does it have—?

00:02:13

JP: More celebratory, something that you would eat on special occasions; yes.

00:02:19

AE: And tell me, too, about the—the squid and beef dish that we had.

00:02:24

JP: Oh we—we also have the *bò, tôm, mực, nướng vỉ* which is beef, shrimp, and squid marinated in lemongrass, and we cook that over a hot plate. And you—we wrap it just like a spring roll.

00:02:41

AE: And if I could go back to the seven courses of beef, and if I could get you to say a little bit more about the meatball with the shrimp toast.

00:02:47

JP: Oh the—the meatloaf, it's like a meatloaf and what's in it is beef, vermicelli, ear wood mushrooms, onions, and it's a big meatball and what you do is you—it accompanies with a

shrimp chip, so you break off a piece of shrimp chip, and then you put the piece of meatball on top and you just eat it together like that.

00:03:11

AE: And I have to ask about the anchovy sauce; could you talk about that and what your father—how your father made it his own?

00:03:19

JP: *Mắm nêm* is our anchovy sauce, and it's concentrated, but my dad adds his own special spices to it. And pineapple is one of the items that's in it to—to lighten and sweeten the—the sauce.

00:03:37

AE: And I was commenting when we ate, I've not—not that I'm very well versed in Vietnamese food, I do love Vietnamese food, but I've not had or seen that sauce before. Is it—and you were talking about how it's more typical to Southern Vietnam, is that right?

00:03:51

JP: I believe so. I think—I think it's a southern dip and usually the—when you dip *mắm nêm*, it's when you make spring rolls.

00:04:06

AE: And is it something that you could ask for at other restaurants that they may have but not served to everyone, or is it something specific to what you're doing here?

00:04:15

JP: To restaurants, it's not—other restaurants may have it, but we're known for it because of what we serve. Because like if you get your traditional spring rolls and you would get peanut sauce or you eat *chả giò*, which is a Vietnamese egg roll, you get nước mắm, but since we roll—we make our own spring rolls here, so they're—**[Laughs]**. Yeah, you would get it here.

00:04:47

AE: That's fine. Totally fine. Well, that's—since we talked about your father and I had mentioned him, that's a good segue to maybe—let's get his name for the record. I've not asked his name.

00:04:57

JP: My father's name is Long Pham.

00:05:00

AE: Okay, and can you give me a little bit of your family's history and—and how your family came to Houston?

00:05:03

JP: My dad—actually my parents—my mom and dad came to Houston—came to America actually after the Fall of Saigon, actually right before the Fall of Saigon [in 1975]. They were able to escape together and they went to Guam first. And then after that, when they got to the States my dad went straight to Washington, DC. And he knew—he has—he had a friend there

that had a restaurant, so he worked there as a cook and that's where he got his, I guess, his love for cooking. *[Laughs]*

00:05:43

And then after that, I was born years after that, and then they moved to Houston shortly after. And then we've been here ever since.

00:05:55

AE: Do you have any siblings?

00:05:56

JP: No, I'm the only child. *[Laughs]*

00:05:59

AE: So you were—you were not born in Houston, but you grew up in Houston?

00:06:03

JP: Yes. I was born in Maryland, uh-hm.

00:06:05

AE: And so when you came to Houston, growing up here, do you remember—or could you talk about kind of your experience growing up in a—a large Southern city?

00:06:16

JP: Hmm; I don't—um, yeah I was—I was raised in Alief. I went to—what was it called? AJ Martin Elementary, and there weren't many Vietnamese restaurants back then so it was a lot of home-cooked meals, and I don't know what to say. I really don't know what to say. *[Laughs]*

00:06:41

AE: Well, did you like growing up with, you know, American cafeteria food and like did you bring your own lunch? Did you eat out and experience Mexican food or anything like that growing up that you remember?

00:06:52

JP: Oh, okay. So, yeah. We—I did eat cafeteria food when—going to—going to school. I didn't eat—eat anything else. It was a lot of French food that we ate and a lot of Vietnamese food and Chinese food, yes.

00:07:09

AE: Okay. And so what year—tell me, if you would, the timeline of moving here and then when your father opened this restaurant.

00:07:18

JP: We moved here in [nineteen]'79, so I was born in '79—sorry, we moved in 1980 and what was the question again?

00:07:30

AE: When he opened the restaurant.

00:07:31

JP: Oh, we opened the restaurant. So he's always had a passion of opening a restaurant, as well, since he enjoyed cooking. So we—he opened in April of 1989 so this is our twenty-fifth year.

00:07:45

AE: What was he doing in the interim between 1980 and 1989?

00:07:48

JP: I don't remember. Yeah, I don't remember. [*Laughs*]

00:07:51

AE: And I guess I should ask, too, what brought you to Houston?

00:07:56

JP: The Vietnamese community was getting bigger, yeah.

00:08:02

AE: Did you already know people here?

00:08:03

JP: I think my family—my grandparents knew some people, so that's why we moved here.

00:08:13

AE: So your grandparents were here as well?

00:08:16

JP: Uh-hm, yes.

00:08:17

AE: So when he opened the restaurant, tell me about the name Saigon Pagolac.

00:08:22

JP: I don't know why he chose Saigon Pagolac but Saigon because that's the capital of Vietnam. Pagolac, I—from what I understand is a pagolac, if you—it's a French word. You split it up: pago, means pagoda; lac means lake. So it means a pagoda looking over a lake. That's the name—that's the meaning of Pagolac, yeah.

00:08:49

AE: Has it always been in this location?

00:08:52

JP: Yes. Actually, it started off in the kitchen, which is now the kitchen. It was like a fifteen-tabletop restaurant. It was a very small restaurant. And a small little kitchen, from what I remember. And ten years later, my dad expanded to what it is now, and so the area that used to be the restaurant back then is now the kitchen, yes.

00:09:19

AE: And tell me about this retail location. We're right off of Belair Boulevard, and is it the Dynasty Mall?

00:09:28

JP: Yes, it's—it's called Dynasty Mall. It's been here since the [nineteen]'80s. Bellaire just so happened to be the second Chinatown other than in—in downtown. And it started off with a grocery store down the street, Diho, and then it just started slowly, all the Asian like Chinese and Vietnamese started to open businesses around here. So now it's known as Chinatown or—yeah.

00:09:58

AE: So we were talking while we were eating about how the—the Vietnamese culinary community has grown to be so vibrant and how restaurants are known for specific things. Like, you go this place for *phở* [noodle soup] and you go to this place for *bánh mì* [Vietnamese po-boy]. But you have always focused—your family has always focused on—. Okay, I'll let you say that. So your family has always focused on—?

00:10:24

JP: Seven course of beef and—Yeah, so we're known for seven courses of beef and also our famous whole catfish and then the beef and shrimp and squid hot plate, as well.

00:10:38

AE: But you also have *phở* on the menu. I saw at least one—did I see mention of *phở*?

00:10:44

JP: Yes, we also have *phở* on the menu, bún, which is a vermicelli bowl and also rice plates, yes. So there's a different variety for those who don't want to roll—make their own spring rolls. They can have something simpler, yeah.

00:10:58

AE: So can you talk about kind of the difference between what you do here and the seven courses and the do-it-yourself and maybe like some more of the Vietnamese restaurants that are maybe closer to downtown or people that—that the community, the Vietnamese community—. How am I trying to say this. Like where—where Houstonians go to eat Vietnamese food, not in Chinatown, how that—because I think what I'm trying to get as it kind of like the Americanization of Vietnamese food and if there's other—other Vietnamese, like, you know, I have eaten Vietnamese food, and I love Vietnamese food and I go to a lot of places, but I have never had this experience. And so how this sets you apart still twenty-five years later that—are you—I guess a better question is are you the only—only restaurant doing this?

00:11:51

JP: Um, we—I know my dad started this—was—was started I don't know. I can't say that. I don't know if he started it. Well, but I know that we're one of the oldest—oldest Vietnamese restaurants in town.

00:12:07

There—there are other places, but they've closed down but I don't know. We're still standing. *[Laughs]*

00:12:16

AE: Well and I was reading about you, you know, and researching online and whatnot, you won—it seems like you won a lot of awards in 2011. Can you describe that? Like that you were recognized for the catfish and you were recognized for being just, you know, one of the best Vietnamese restaurants in Houston. Why—you know how did it take twenty years?

00:12:34

JP: Actually our first one was, I think, 2001. We were *Best Vietnamese* in the *Houston Press*, and then in 2011, like you mentioned, we were also *Best Vietnamese* by—named by the *Houston Press*. I don't know why we haven't been well known. I mean a lot of people know—know us because we're like the hole in the wall on the side of Dynasty Mall. But I think it also has to do with Chris [Shepherd of Underbelly restaurant] and his exposure—exposing us, as well.

[Laughs]

00:13:08

AE: Well let's talk about Chris Shepherd because he's the main reason we're here. And he has celebrated you and your family and what you're doing here. Can you talk about what that's meant?

00:13:16

JP: It's been awesome knowing Chris. We're so thankful for him to talk about us and recognizing us. It means a lot to us. **[Laughs]**

00:13:28

AE: And you—when we were talking about what we were going to have for lunch, you mentioned that the seven courses of beef is his—his favorite.

00:13:36

JP: Yes, the beef wrapped in betel leaf and the—is his favorite and also the beef, shrimp, and squid on the hot plate is also his favorite, as well.

00:13:48

AE: Do you remember when he first came in the restaurant?

00:13:49

JP: Yes, I actually remember my dad calling me up and saying, “Hey, we’re—you know this great chef is going to come by and bring—have a tour of our restaurant.” And so when I met Chris, he’s just this friendly bubbly person, really—he’s just this big—I don’t know, warm friendly person, and I—I think I met him in 2010 when he started the Culinary Tours. And he’s been bringing all these people on these tours to Pagolac, and I’m really thankful for it. And we also have a great friendship, as well. *[Laughs]*

00:14:35

AE: And he recruited you to take part in one of the Off the Wall dinners [at Underbelly] this summer. Can you talk about that?

00:14:40

JP: Yes, I remember him bringing that up last year to do a dinner with him. And—and I was really excited about it, and we said of course. So he—he came up with a Underbelly Scholarship, which you know—I forgot. No wait—came up with the Underbelly Scholarship—okay.

[Laughs] I'm trying to get my thoughts together.

00:15:13

Okay, I lost my train of thought. Okay, so he—he asked us to do a dinner and—ugh. Yeah, now I'm like all jumbled up.

00:15:26

AE: So he asked—he invited you—because Underbelly celebrates the kind of lesser-known culinary traditions and cultures in Houston, and he gets a lot of inspiration from coming and visiting a restaurant like yours. And so he, as part of this scholarship dinner series, invites restaurant owners and chefs to come and cook.

00:15:49

JP: He has pictures of people who—in places that influence him and on the wall, so he asked us—asked us to do a dinner with him. And we gladly accepted and it was a great dinner. It was fun and it was for a great cause for his Underbelly Scholarship.

00:16:09

AE: What did you add to the menu that night?

00:16:11

JP: We had—we had the beef wrapped in betel leaf, which is our popular dish. We also had *chào tôm*, which is shrimp wrapped around sugarcane. We also had *gỏi sứa do biển*, which is a seafood salad. We also had *chè thái*, which is a dessert. It's an Asian fruit dessert.

00:16:41

AE: So we were talking, too, about him being so generous with these collaborations and sharing kind of the stage, the culinary stage. Can you talk about that and what that—what that's like?

00:16:52

JP: Ugh—.

00:16:55

AE: You know, collaborating with, you know, a chef of his stature at his restaurant but featuring your—your food?

00:17:06

JP: [*Laughs*] I don't know how to answer.

00:17:08

AE: Okay. Well and maybe, you know, exposing what you do to a new audience, maybe something along those lines.

00:17:14

JP: I don't know where to start from that. Yeah, can you pause it?

00:17:24

AE: Yeah.

00:17:25

So we're back after a short pause. And we'll move on from the Off the Wall dinners and talk about the fact that your father opened a second restaurant. Tell us about that.

,00:17:36

JP: Yeah. Yeah, so my dad opened Jasmin Asian Cuisine March of 2005 so it's their ninth year and we also have our specialty dishes, the seven courses of beef there. We also have the seven course of fish, which is their specialty over there. And more family-style dinners, more *[Laughs]*—more family-style-type food there.

00:18:08

AE: So what kind of fish is the seven courses of fish?

00:18:10

JP: It's catfish and I forgot, yeah. I forgot what—brain fart.

00:18:24

AE: So do you have an idea of what made him want to open a second restaurant?

00:18:29

JP: Oh, we wanted to expand and—and do something different with—and because in Houston, there's not many family-style restaurants. There's a lot of specialty restaurants, but we wanted to

open a place where families would get together at the end of the week and have a nice big dinner together. We also have live entertainment, a live band on Friday, Saturday and Sunday evenings after 7:00. And for those who want to celebrate special occasions we—we also cater to them, too from birthday parties to graduations to even weddings.

00:19:10

AE: Is the live music at both restaurants?

00:19:12

JP: No, only at Jasmine.

00:19:14

AE: And what kind of music is it? Is it the same every week or does it change?

00:19:18

JP: Actually, each night is a different band, a different singer; it's more Vietnamese music, live jazzy, you know, music. **[Laughs]** And on Saturday nights we have a really good singer. She's been with us for quite—quite a long time, and she sings great old French songs, yeah.

00:19:43

AE: So really traditional singing that takes—takes people back?

00:19:47

JP: Yes, yeah.

00:19:50

AE: What is her name, the singer?

00:19:52

JP: Miss Marilyn, yeah.

00:19:54

AE: Has she been around Houston for a long time, do you know?

00:19:57

JP: Yes, she's been here for a while, uh-huh.

00:20:00

AE: So has that proved to be a—a great incentive for people to go eat at Jasmine on the weekends is the addition of the music?

00:20:07

JP: Yes. I just I don't know, yeah. *[Laughs]*

00:20:13

AE: People like it. So tell me about this space here where we're sitting at Saigon Pagolac and—and, you know, I only see one, two, three, four, five—well, I don't know; I can't count—but not very many four-tops, a lot of six- and eight-chair rounds—round tables.

00:20:33

JP: Yes because a lot of people—our food is more like family-style. You order seven courses of beef and the fish and the beef marinated in lemon grass and you just—it's a big family-style dinner. So a lot of friends like to get together or families like to get together and—and have a nice meal together. That's why we have more round table tops than four-tops.

00:21:00

AE: And I'm here during lunch on a Thursday—today is Thursday, I think. Do you do a lively lunch business usually or is it more dinners?

00:21:09

JP: It's more dinner. We do have patrons that like to come in during lunch, too, but it's more a dinner—dinner meal.

00:21:20

AE: And tell me about the decorations that are around us.

00:21:22

JP: We have this big mural in the back of Bến Thành, which is a very famous market in—in Saigon. And then we also have these fruit baskets that kind of remind us about the old—the women back then sold fruits from the fruit basket. We have two rickshaws in the front because that's—that was the mode of transportation as our taxis. And we have musical instruments, Vietnamese traditional musical instruments, all around our restaurant as well, displayed in display boxes. *[Laughs]*

00:22:04

AE: They're beautiful instruments. Are they from—I mean I guess, obviously, a person—a family collection?

00:22:09

JP: No, it's all from Vietnam. Everything here is from Vietnam. My dad shipped it over from Vietnam.

00:22:18

AE: And tell me about the clocks behind you.

00:22:20

JP: Clocks behind us is three clocks. It's Paris, Saigon, and Houston, so [*Laughs*]—

00:22:34

AE: That's okay. Just for people to—to reference those places and—

00:22:37

JP: Yeah, reference those places because we were taken over by the French for a really long time, and so the French really influenced us. And so that's why we have the clocks of Paris, Saigon, and Houston.

00:22:56

AE: Have you visited Vietnam?

00:22:59

JP: No. No, I haven't.

00:23:01

AE: Do you hope to one day?

00:23:02

JP: Hopefully one day, yes.

00:23:05

AE: And has your father been back since the Fall of Saigon or your parents?

00:23:09

JP: Yes, my father has been back several times.

00:23:14

AE: He—he imports some things, as you mentioned earlier. Is that—does he have a regular travel of—of—?

00:23:20

JP: No, mostly it's just for pleasure, but—but the—but all of our display is from Vietnam, yes.

00:23:29

AE: And you mentioned the shrimp cake—I'm calling it the wrong thing.

00:23:34

JP: The shrimp chips?

00:23:34

AE: The shrimp chips, yes. That's imported?

00:23:37

JP: Yes, that's imported from Vietnam.

00:23:40

AE: And do you—you may not know the answer to this, but your meat, the—the seven courses of meat and all the meat we had was really lovely and tender and fresh. Where do you source those ingredients?

00:23:53

JP: I know from our—from the meat guy [*Laughs*]; we order from a company, and they ship it every week, yes.

00:24:04

AE: How about your catfish, same thing?

00:24:05

JP: Yeah, same as—well we get it from a—a seafood company and they distribute every week, too, for us, yeah.

00:24:17

AE: So let's mention, too, we were talking about just the really large Vietnamese population and you came because there was—in the—in 1980s because of the growing Vietnamese population and can you share some thoughts about how it's grown?

00:24:36

JP: I don't know the answer.

00:24:39

AE: Okay, that's fine. That's fine. Or how about, you know, because I'm doing this project, as I mentioned, we're talking about inclusion and exclusion and Houston being a Southern city. Some people don't consider it Southern, but would you consider Houston be a Southern city?

00:24:54

JP: Of course, yes.

00:24:55

AE: Why do you say of course?

00:24:59

JP: Because—

00:25:02

AE: Putting you on the spot. I'm so sorry. Well but you were so quick with that answer. What—
what comes to mind?

00:25:07

JP: When I think of Southern I think of—I don't know—oh my gosh, I don't know. *[Laughs]*

00:25:18

AE: Well, let's talk about the Texas part, then, and how—because when I think of the growth of
the Houston—of Houston's Vietnamese community, I think about, you know, when you were
comparing—when we were—we were prepping the rice paper wrappers and you were comparing
them to fajitas and how that's part of just how Texans talk about things when they're talking—
you know, they have to make that association to something familiar—

00:25:48

JP: Yeah, so I used that because we're—we're—Tex-Mex is very popular here, and so
everybody knows about the fajitas and burritos, and so that's why I used that reference, so that
you would understand, yeah.

00:26:06

AE: Do you get a lot of Americans, Texans, Anglos in the restaurant?

00:26:13

JP: Oh, yeah. Yes, we do. And we get—when they come in, I love to show them how to prepare
a spring roll.

00:26:25

AE: Well, you're so great with the preparation [of lunch] because I wasn't expecting that. I came in and sat down before you got here, and then they said, "Oh, you're here for lunch with Jacklyn." And you were so good about the—the teaching. You know, the explanation and the teaching and all of that. Is that something that you do often here in the restaurant?

00:26:41

JP: Yes, I do. Every time we get new customers, they don't know how to make a spring roll. So I like to show them how to make it and then especially Chris' tours, culinary tours, I have to show everybody how to make a spring roll.

00:27:04

AE: How often does he do those culinary tours?

00:27:07

JP: Like once a year. Well he—he has a couple culinary tours, but they all have a different topic or different—what is the word?

00:27:19

AE: Theme?

00:27:21

JP: Theme, there you go, and so when—when he does Vietnamese—and yeah.

00:27:29

AE: Well, and how often are you here? Are you here every day?

00:27:32

JP: No, I'm usually here on the weekends, yes.

00:27:34

AE: And tell me about your son. I know we were talking about being mothers earlier. Tell me about your son.

00:27:43

JP: He—my son is—his name is Dylan and he's a wonderful five year old, and he's in kindergarten, and he's my joy—brings joy to my life. *[Laughs]*

00:27:54

AE: What's his favorite food right now?

00:27:56

JP: Right now he loves rice paper with *thịt nướng* [charcoal broiled pork] and vermicelli, and he loves to make spring rolls out of that.

00:28:04

AE: And you mentioned that your husband is part Korean.

00:28:08

JP: Yes, he's half Korean and half white, and he loves Vietnamese food as well.

00:28:15

AE: May I ask how y'all met?

00:28:16

JP: Through mutual friends and surprisingly, fifteen years ago. [*Laughs*]

00:28:24

AE: Is he from Houston also?

00:28:25

JP: Yes, he was raised in Houston, yeah.

00:28:28

AE: So you mentioned earlier, too, that you cook a lot of Vietnamese food at home. Do you—
do you eat Korean food at home, as well?

00:28:35

JP: I try to do some Korean dishes because—I don't know all the ingredients, but like I can
make some kimchi soup and some barbecue meats. That's pretty much it. Yeah, or kimchi fried
rice. [*Laughs*]

00:28:56

AE: And you mentioned, too, that so much of this is going back to our conversation earlier, which we had such a great visit, but I feel like I keep saying earlier we talked about—but you mentioned that you either still do you or you used to get your kimchi from—

00:29:12

JP: Do you want me to say it?

00:29:12

AE: Yes, say it for me.

00:29:14

JP: Oh, I buy it, yes, from Kong Ju [Korean Rice Cake]. I buy my kimchi from there, uh-huh.

00:29:19

AE: And do you have an—you know there's this statistic that I think I get wrong every time I say it, but like three in five people who live in Houston are not from Houston. And how it's such a—you know, multicultural city, and how, you know, we've been talking about how the Vietnamese community has grown. Do you think there's still room for more of that, more—more of everything?

00:29:47

JP: Oh, there's always room for everything. Houston is sort of like a melting pot where everybody just from all over the place just comes and—and then stays here. And what's so great

about Houston is there's so many cultures, so many different types of food, and yeah. I don't know where I'm trying to go.

00:30:14

AE: Well do you think—and we'll wind up because I'm looking at the Houston clock behind you next to the Saigon clock and it's 2:30, and I know you have to go pick up your son. But I wonder—first, I'm going to ask you if you're not cooking at home and you're not eating here what—where do you like to eat in Houston?

00:30:29

JP: I like to eat at—I like Indian food, and we usually go to Udipi, because it's near our house. We live in Katy. I think it's Southern Indian, Vegetarian Indian food. I also like to eat at Coltivare, which is Ryan Pera's restaurant. My favorite is the—the—the spaghetti and the pizza. I also like to eat at Izakaya-Wa, which is Japanese tapas—really good. Those are my favorite places.

00:31:08

AE: And so what might you say is the future of Saigon Pagolac?

00:31:14

JP: [*Laughs*] I don't know.

00:31:17

AE: But do you intend to keep this in the family for a long time?

00:31:20

JP: Yes. Yes, I do.

00:31:24

AE: Can you think far ahead in the future—far enough to imagine your son maybe working here one day?

00:31:29

JP: Yes, hopefully to keep the tradition. My dad worked really hard for this restaurant, and we want to keep it in—in our family.

00:31:43

AE: Well are there any things that I haven't asked that I would know to ask or that you want to add?

00:31:49

JP: No. [*Laughs*]

00:31:49

AE: Any final thoughts?

00:31:53

JP: Nothing.

00:31:53

AE: Well Jacklyn, thank you so much. This has been a real treat, and I appreciate your time.

00:31:59

JP: Thank you.

00:32:00

[End Jacklyn Pham Interview]