



Maya Sivakumar

Pandiya's

Bentonville, Arkansas

Location: Pandiya's Bentonville, Arkansas

Date: March 15, 2019

Interviewer: Annemarie Anderson

Transcriber: Technitype Transcripts

Length: Thirty-two minutes

Project: South Asian Arkansas

Annemarie Anderson: So, all right. Today is March 15th, 2019. It's a Friday. I'm in Bentonville, Arkansas, at Pandiya's, and I am with Miss Maya Sivakumar.

Would you go ahead and introduce yourself, give us your name, and tell us what you do?

[0:00:19.5]

Maya Sivakumar: Okay. I'm Maya Sivakumar. I moved to this country like almost twenty years back, and I used to work at a bank. Recently, I had like a passion to open up this business, and I started this business like a year ago, but I have been in this industry for like almost three years now.

[0:00:36.9]

Annemarie Anderson: Okay. Cool. Well, tell me a little bit about before you were in Bentonville, where did you live?

[0:00:41.3]

Maya Sivakumar: Dallas, Texas.

[0:00:43.2]

Annemarie Anderson: Tell me a little bit about Dallas and what it's like living there.

[0:00:47.2]

Maya Sivakumar: I lived in Dallas just for like two, two and a half years. Most of my years, I lived in Milwaukee, Wisconsin, so from 2000 to 2011. That's where this idea started, because we don't have any decent Indian restaurant there, so we have a craving, you know, we have to drive all the way to Chicago, like 100 miles, 150 miles to eat like a little decent food. So me and my friends, we always talk about, "Hey, we have to open up someplace." So that's how this whole idea started. But at that time, I was working at a bank as like a personal banker, and I was like a supervisor as well. And the kids were young, so I couldn't do much.

Then in 2011, you know, I quit my job and I stayed home because the kids needed me more. My husband was traveling. So I stayed home, you know, just with the kids, helping them. In 2014, we moved to California, and then in 2015, we moved to, actually, Dallas. That's where, you know, when I went and tried one local Indian restaurant there, I liked the food. It was more like what we eat like in our South India. It was like pretty close to the flavors, what we get there. So that's where my idea started, because kids were like a little bit older at that time and I had more time. So I thought, "Okay. So now is the time. Why don't we just start the business with the help of those restaurant guys." And that's where I started my very first business in 2016, June, in Irving, Texas. The name of that was Kumar's.

[0:02:25.1]

Annemarie Anderson: Okay. Cool. Yeah, and I hear that, I mean, Dallas has a pretty vibrant South Asian community there.

[0:02:30.5]

Maya Sivakumar: Yes, lots. Actually, they're like more than 100,000 people, I believe, just in Dallas, the suburbs.

[0:02:37.1]

Annemarie Anderson: Yeah, what was it like to transition and start living there from coming from the West Coast and up north in Milwaukee?

[0:02:46.4]

Maya Sivakumar: Basically, all it's my husband's job, because we got married like in 2000 and he brought me here, but he actually came like in 1996 for his master's degree and he got a job—how our system is like arranged marriage, so he came, married me, and in 2000, I came here. At that time, I don't even know how to speak English, so I just go to all the libraries, I'll just look at the dictionaries, watch talk shows, try to put those words right. You know, just how I learned English at that time.

So then in 2001, I believe, I got my green card and got permit. At that time, I was pregnant with my first child, so I couldn't go to a job, but my initial goal was to work for a bank. So then I started looking after I delivered my baby. When he was two or something, you know, I started looking, and I got my first job like in a bank. I believe it's St. Francis Bank, and I started as a teller.

Then I grow—like, I become a personal banker, supervisor, assistant manager, and I worked like in three or four different banks. And I used to work for Kohl's Department Store also, I mean the corporate office. I was like a credit analyst. So all

those, like almost 2004 to 2011, I worked in Milwaukee in all these banks and corporate offices. Then I took a break when I had my second child.

[0:04:12.5]

Annemarie Anderson: That's great. So working in a bank and doing more financial things and opening a restaurant are completely different things.

[0:04:23.1]

Maya Sivakumar: Yes.

[0:04:24.0]

Annemarie Anderson: Could you talk a little bit about—you said you had kind of a passion. Could you talk a little bit about what was your decision for opening that first restaurant and what was it like doing that?

[0:04:34.5]

Maya Sivakumar: Yeah. As I said, you know, I'm like a foodie, first of all, I want to say, you know. As I said, you know, I like to eat outside, not just Indian. I want to explore all the cuisines. I love just food, and I cook. All my friends and my husband say I'm a very good cook also. So initially when I lived in Milwaukee, even to get like a bag of rice, sometimes we had to go all the way to Chicago, so we friends will always be keep talking, you know, like some few Indian foods if we get here, that'll be great. Like, "Can we do something?" Like that we will be talking. At that time, we couldn't get much

support from our husbands. So they will be always working, so we ladies will just chat and just, you know—for fun, and then, you know, we just let it go. That’s how it worked.

So this passion was inside me for a while. As I said, when I don’t have nothing to do in Dallas, so I thought, why don’t I just start exploring this one, because with this business, more than my passion, I have my own flexibility than like going from 9-to-5 job or something with kids, my husband’s traveling, you know. With this job, I have more flexibility. I can work around my kids’ schedule, my schedule, my husband’s, and I have more control over what I am doing. So that’s what I thought, “Why don’t we just start.”

So I went and spoke with those two folks who used to own another business in Plano. The name is Kumar’s as well. So I kind of took like a franchisee initially, and they supported me as a partner. Initially, it was a franchisee, and they became my partner. They have to go to—like, because of their visa, they can’t continue the partnership with me, so then I took over the business, and I was running that business in Irving for two, two and a half years.

This business, it used to be called Chennai Café. This was one of my brother-in-laws’. So he used to be working in Little Rock, then he have to move to New Jersey, so he couldn’t take over this one, and there was a lot of partnership issues and the business was not doing good. So they had like a problem with the landlord, blah, blah. So then they asked me if they could just support with the chefs and I can just manage the restaurant. I tried helping them remotely from Dallas for a while, but that didn’t work.

So like almost the business was about to close because the landlord wasn’t happy with the way they were running the business, so then I step in, I spoke with the landlord,

transferred the lease to my name, changed the name, everything, and we opened this business last year, April 1st. But at that time, I was in Dallas, so my crew, they came and opened it. I was traveling every month once here. I was taking care of that business.

But as I said, I lived in Milwaukee, like a small—like in Menomonee Falls. It's like a small town. So this one was more like that than Dallas, because Dallas, the commute is like—one way it was like 25 miles for me from my home to my restaurant, so I'll be driving like 50 miles every day, and I thought this would be more up for me because this is a small community, small neighborhood. I can do much better than in that large town. So I was just talking to my husband—anyway, he was traveling a lot. The only problem I had, kids, because they don't want to move here, especially my high school son. Somehow, I convinced him, and I sold the other businesses and I took over the entire shares in this business and I moved in last year, August.

[0:08:06.5]

Annemarie Anderson: That's great.

[0:08:07.8]

Maya Sivakumar: So that's how I moved from Dallas to here.

[0:08:11.2]

Annemarie Anderson: Well, tell me a little bit about the food that you guys serve. What are some of your dishes? Talk a little bit about that.

[0:08:22.6]

Maya Sivakumar: Here we basically have all Indian cuisine, but we focus in South Indian cuisine, more South Indian. But we have other, like West, East, North, all sorts of cuisine. South Indian cuisine is more, like, spicier, more flavorful than comparatively the Northwest or East Coast. As I said, here, the local people, like the local American crowd, they like, like, the flavors, but not spicy, so we changed a little bit of that spices and flavors and we changed a bit according to their taste, and we have also, like, you know, you can make mild, medium, or spicy, any way you want it.

And we put like lot of specials. Like, say, for example, if somebody come and ask, “Hey, we are from this state and this food is very popular there,” it’s not in our menu, so what we will do is we will just put like for that weekend special, Friday, we have this one. Saturday, we have this menu, like that. And also in the buffet I try to put more items that will attract all sorts of people, not just like focusing on one community so that, you know, people can come and enjoy—all sorts of people can come and enjoy.

One good thing about this community I can say is a lot of local white American people, they love just not like the few bland stuffs we have. They try to explore everything. Even on Thursdays and Sundays, what we do is—like in India, the weddings and all the festivals, we do serve food in banana leaf. So we put like three or four side items like vegetables, curries, everything. That was like—very few restaurants are doing in America, in banana leaf. I would say maybe we are the first one who started in Dallas. So maybe three or four restaurants for the entire U.S. So that was, I thought—it won’t get popular here because of the small community. Then people started asking why I’m not doing that here that I used to do in Dallas, so then we started serving on Thursdays and

Sundays that banana leaf meals. So we serve both for vegetarians and also for the meat lovers. We have two options. They can come and pick it.

Other than that, say, for New Year or Christmas or any other festivals, we put like a theme food according to that festival. So that's how we are doing right now. But as I said, we have pretty much most—we cover most of the Indian cuisine, but we are focusing more on southern [Indian] cuisine.

[0:11:06.2]

Annemarie Anderson: Great. You mentioned about people who are from different states of India coming to you and suggesting or asking if you cook food from their region. Could you talk a little bit or give an example of that, like of a region, of a dish that somebody wanted you to cook?

[0:11:24.2]

Maya Sivakumar: Yes. For example, a lot of folks here, they will travel. So this community is a lot of traveling, so a lot of people, they'll come Monday through Thursday. Especially one of our customer, he asks one yogurt-based sauce that we even put in today's buffet that's called like moru [inaudible]. That is yogurt and other spices mixed, and they'll make like a curry. That is very popular in Kerala, and it is not in other menu. But he was keep asking it for three or four days, so I told him, "Once you're back in town next week, please let me know that morning so that I'll make sure they'll make something and keep it for you, so then you can come and pick it up." That is one example.

And dal, we don't have the dal in our menu. So many people, and especially one American old lady, she'll come every week on a Sunday and she'll take dal and rice. So just for her, I started making the dal. It's not on our menu, but it's available every day.

So like a few people ask, and one more customer, he was asking about—like, we are putting only one grilled chicken in there, buffet every day, so he want varieties in that one. So I spoke with the chef, and they'll put tandoori chicken one day, they'll put kebabs one day, different varieties of kebabs.

And fish especially. Some states, they like a lot of fish, but we don't get a lot of fish here because Arkansas, it's very difficult to get like all varieties of fish or meat or something, so whenever we get a chance to get those fish, we will put as a special, as I said. I'll put it in Facebook saying that, "Hey, today is that pomfret fry." And if I know the customer's number or something they gave, we will let the customer know that also.

And we will get inquiry in Messenger asking, "Hey, what's your special today?" Or sometimes they'll ask, "Hey, you put this special on this day. Do you have that this week also?" So accordingly, according to those people's queries, I'll just come up with a menu for that weekend or that weekday buffet. That's how it works.

[0:13:41.0]

Annemarie Anderson: That's great. That's really thoughtful. It takes a lot of work.

[0:13:44.1]

Maya Sivakumar: Oh, yeah. You know, my managers and my chefs are very supportive. They just don't work for time. They'll just work for, you know, whatever I say. They also

have the passion. They work around—they stay here all day. So that is one other good thing, you know. So they don't work for time; they just work for me, for my passion. I got a very nice crew.

[0:14:06.4]

Annemarie Anderson: That's great. That's great. Could you tell me a little bit—I guess talk a little bit more about your customers. I mean, I'm sure you have regulars. Could you talk a little bit about them and maybe give some stories about some regulars who are always here?

[0:14:21.8]

Maya Sivakumar: Stories, probably my managers know better than me, because, as I said, I have seen so many customers, every day I'll see them. Even if I go grocery shopping, they'll smile at me, because this is a small neighborhood. If I go to a movie, everybody will be seeing me and say hi to me, and some people I don't recognize, obviously, because I won't be here all the time. Even if I'm here, I'll be visiting inside, doing something, work, or you know, I'll sit in one corner doing something. So few people I'll watch. Some customers—for example, I don't really have any story, but they will come every week, and I have one customer who comes every day.

[0:15:04.9]

Annemarie Anderson: Wow.

[0:15:06.0]

Maya Sivakumar: Every day. I don't talk to him much, but he'll come every day. He don't care whether people will seat him or not. He'll just come, sit himself. He will order. If that menu is not available, he'll just pick something else. He'll sit quiet, he'll eat and go.

And especially a lot of pregnant ladies, they will come here because we don't use that MSG or color in all the food, so particularly they will come every day. That is one example I can tell. They said this food doesn't make them upset or something, I mean the stomach upset or something, because some people will get sick, stomach sick, because of eating every day outside.

But these are a few comments I get from my managers or somebody themselves, they'll tell. But regarding the food, I'll get a lot of credit for the consistency, so I won't get much complaints about the taste is not good or something. One complaint is they will tell sometimes the food they will give very late. Of course, they will cook like each batch, so sometimes it'll take some time.

But maybe if you want real customer story, those guys might know. I'm not sure. But I have a lot of customers who come even every day, as I said.

[0:16:13.4]

Annemarie Anderson: That's crazy. And, too, I mean, there are several groceries in Bentonville. Where do you guys source your food? Do you shop at the local groceries for Pandiya's or not?

[0:16:27.6]

Maya Sivakumar: That's a very good question. I do local groceries also, but we will get delivered from Dallas, though, because here it's a little expensive, and also you can't find all the stuffs, you know, whatever you buy here. So we will get our food delivered from Dallas. It's a Greenmarket. They're like a huge wholesale place. They'll supply to all the grocery store also here. But here in World Food Mart, our majority shopping, we will go to World Food Mart, and he's my friend also. His name's Nagaraj [phonetic]. He's a very good friend of me. He actually have a couple of restaurant also: the Kwality and Flavors.

[0:17:06.1]

Annemarie Anderson: Yeah. That's cool. Well, tell me a little bit about some of those relationships you might have like with the people who own World Food Mart, or are there other restaurant owners or grocers that you developed relationships with in Bentonville?

[0:17:21.3]

Maya Sivakumar: To be honest with you, I don't do much socializing—sorry about that—because, as I said, I don't have time. With two kids and this one, pretty much I hide myself, and my husband will be coming every weekend, so I'll be busy with him. He's working in Memphis, Tennessee, so he'll be coming only for the weekend.

Nagaraj, as I said, the World Food Mart, when I used to travel from Dallas, I went there one day to eat, and he's a very nice gentleman. He started coming, talking, and he supported me. He explained a lot about this community, the flavors, the customers,

everything. He explained to me *a lot*. And I don't meet him often, but a couple of days before, I went there because I was just sick of eating my food, so I just stopped by there and we had lunch there. His wife, I met her a couple of times, and she's a very nice friend of mine, but most of the time, she'll be in Kquality, so I'll just stop by. But other than that, like not like we meet every day or we talk over the phone every day. The only person, so far, I know very well is Nagaraj and his wife, Bindu. I know them very well.

[0:18:39.9]

Annemarie Anderson: That's great. Well, tell me a little bit about, I guess, South Asian community in Bentonville and the way that you've been able to be involved, if you have in any way.

[0:18:50.8]

Maya Sivakumar: Here I think we have quite a community, more than 100, maybe 200 families, and I believe 70 percent of the population are from southern India, so most of the people speak the same language as I do. And other communities, but since I moved to Bentonville just six, seven months before, I know only just a little about this community.

But recently what we did is like they have like a Tamil association that's like from Chennai. They had like a festival we have, like the harvest festival, you're your Thanksgiving, so they had like culturals, and they rented Bentonville High School and they had like a huge setup like how we do in India thanking the sun god. They put stalls, food, everything. For that, we did catering for almost 1,000 people.

[0:19:44.1]

Annemarie Anderson: Oh, wow.

[0:19:45.5]

Maya Sivakumar: So that makes me very popular. The food was a big hit. They enjoyed the food. We give our traditional food. One thousand people came, and, actually, that was a good breakthrough for me. After that, the business actually picked up very well. Now we are working with Walmart. We are doing a lot of delivery to the DGTC and a couple of other Walmarts, and I'm working with them to get like an everyday food contract basis. Hopefully, it will work out, but it's on the initial stage of—the process is still going on to work with them.

And one more thing is, because of Walmart, so many people will be traveling also. As I said, at least like maybe 500 to 1,000 people will come Monday through the Thursday, so we get a lot of corporate customers, like Indian guys, from all communities. They will be coming from Atlanta, California, everywhere. So a few people, they'll come every week and they'll eat three or four times here or they'll order through BiteSquad.

[0:20:50.4]

Annemarie Anderson: That's pretty nice.

[0:20:51.6]

Maya Sivakumar: So that's what—as I said, I'm here only for like maybe now eight months, don't know much about the community, and I don't get more than—as I said, I

don't have time. But for the customers who come here, they recognize me, and if I see like four or five times them, they smile at me, then, you know, I'll start like a small rapport with them. We will talk, how everything work. That's it.

[0:21:16.7]

Annemarie Anderson: That's great. Tell me a little bit, too—I guess, I mean, what do you feel like Pandiya's—what do you feel like this place supplies to the community, whether it's the South Asian community or just Bentonville as a whole?

[0:21:32.2]

Maya Sivakumar: Pandiya's, I would say, you know, people who have craving for their mother's food, we try to give like homely cooked food. It's not like very commercialized food, so most of the stuffs will be like how you cook at home. That comments I get a lot. And also they have like their own baby shower, their housewarming, so whatever the tradition they want, we can able to give them that kind of food. So that one we get a lot of appreciation for, especially for baby showers. For kids' first birthday, for the thirtieth-day function, for all those functions, according to their taste, we will customize the menu and we'll work with them. And we have this party hall. Even we had a wedding here in this—

[0:22:15.2]

Annemarie Anderson: Oh, wow.

[0:22:15.8]

Maya Sivakumar: —exactly in the same hall. They had the wedding in the temple and they had the lunch with us. So wedding lunches, festival lunches, that's how we support the community.

Other than that, like last week, a Russian group of ladies, they stopped by. They ordered food. They had like quite a good time here in this party hall.

Our samosas that are very popular, even some local American people, they'll come, buy like sixty pieces, seventy pieces, they'll take it. So we are trying to balance with the local crowd and also all sorts of our, like, Indian community. As I said, like what you said, like the connection is maybe they feel like eating at home, like how in Indian or like eating in their own house, and festivals, all these occasions I said through which Pandiya's, I believe they are supporting them.

[0:23:09.2]

Annemarie Anderson: That's great. That's great. You were talking a little bit about some of the celebrations that you have catered for. Are there other things that you guys—other ways you try to bring that into your—whether they're secular or religious holidays? Like Holi, I know, is coming up, or like Eid al-Fitr or any of those other religious holidays, whether they be Hindu or Christian or—

[0:23:47.0]

Maya Sivakumar: Muslims.

[0:23:48.4]

Annemarie Anderson: —Muslim. Are there any of the other ways that you kind of try to incorporate that into your business?

[0:23:55.4]

Maya Sivakumar: Yeah, definitely. As you said, for Holi, actually, we didn't do anything, but for Christmas and for Eid, Ramadan, we do like whatever they do for—they do like a lot of fasting, and after that, they drink like a separate kind of like a meat-based soup that's called haleem. That we did. For Ramadan and Christmas, we did like a lot of—I forget the menu. They made like cakes, so many savory stuffs.

Even for Thanksgiving, we made like turkey, because it's not our tradition, but we tried to make like the turkey, a couple of dishes with turkey, to support the local and also our Indian community, like turkey biryani and turkey curry. We tried that one. So we pretty much try not only focusing on our community. We are trying to support, involve other community people also.

When you said South Asian, I don't see a lot of Chinese or other people, but I have like a few couples who come very often, like for all the Saturdays, they'll come with their kids. Maybe they eat a lot of rice as well, and we do eat a lot of rice. So a few couples I have seen from maybe Thailand, China, but not much like how we get in Dallas or in California. Here we have very less community, I believe. I'm not sure. I mean regarding Chinese and other people.

[0:25:24.9]

Annemarie Anderson: That makes sense.

[0:25:26.0]

Maya Sivakumar: Even Muslims, I don't see a lot of Muslims here.

[0:25:29.2]

Annemarie Anderson: That's interesting. Well, tell me, I guess, a little bit about—I mean, what's the biggest challenges of running a restaurant?

[0:25:38.8]

Maya Sivakumar: Pretty much everything. You know, you have to be consistent with your taste. The quality has to be good. You can't just, what do you say, fake around like giving something—like especially for meat, they'll ask if it's halal or it's a country chicken, so we have like all certificates ready. And you have to give the food on time. Say if you open at 11:30, people, sometimes they'll come at 11:20, so I have to make sure the food is available on time.

So many challenges: cleaning restrooms, taking care of the customers. As I said, I used to hear it through my manager when I started working at the bank, one happy customer, he won't be going and tell that how good is your services, but one bad service, he will go and tell at least ten, fifteen people that the service is bad. So I'm focusing more on service and try to maintain the quality and consistency of food, try to give fresh food as much as I could. Even though Arkansas is very difficult to get all those produce and meat, I'm trying to get from Dallas and other—Oklahoma, for example, meat, everything, and try to get certified meat always. That's one of the challenge here.

[0:27:03.3]

Annemarie Anderson: Definitely. I know that there are a couple of halal butchers in the area. Do you use any local halal butchers?

[0:27:09.9]

Maya Sivakumar: Yes. Ali Momani, I use his meat.

[0:27:12.8]

Annemarie Anderson: Okay. Cool.

[0:27:14.2]

Maya Sivakumar: And we get sometimes—I won't get meat delivered all the time from Dallas because there is some restrictions to bring meat, so sometimes I'll get it from the Al Barakah [phonetic] or something there in Dallas. So I'll get meat from them. If I go personally, my guys go there to buy stuffs from Dallas, they'll get it from that. But every week, I'll get delivered from Ali Momani.

[0:27:35.9]

Annemarie Anderson: That's great. That's great. Well, tell me, too, I mean, you told me the challenges, but what are the rewards? What are the rewards for you owning this business?

[0:27:45.2]

Maya Sivakumar: Sometimes I get like really frustrated, and if I'll be standing, "Oh, my god, do I have to run this business?" Like that I'll be thinking.

A few customers will come and tell, "This is the best food we ever had. I have never had this kind of a food in my entire U.S." Some kinds of these feedbacks and comments make me come every day and do this business.

This is like quite a challenge. You know, you have to handle the health department, cleanliness, safety, employees. All of the sudden, somebody won't show up the next day. So even the dishwasher don't come, it affects the business. Even the busser don't come, it'll affect the business. So, try to work with them as like more family than a boss, so encourage them, motivate them, let them work independently. I don't give too much orders or stuffs, so *they* will do everything and *they* will give me by the end of the day what is going on. I don't interfere with them much. Mostly, both of my managers on the shift, they take care of everything. Only if something they couldn't fix it, then it'll come to me, or else they will handle everything clearly. So that is one good thing. I have like some nice people around me. That's why it's keep going.

[0:29:13.5]

Annemarie Anderson: That's great. That's great. I mean, do you hope to see your children follow in this direction? Do you hope to see them follow in your footsteps?

[0:29:22.5]

Maya Sivakumar: Not really, because this one—what I would say, if you don't have really the passion to run this business, you can't do this. You can't do this for money. To be honest with you, if you want to make money, this is not the good business, I would say. Especially for a town like Bentonville, Arkansas, you can't make much money, so you need a lot of passion. I doubt it, because I have both boys, so I doubt it.

But my elder son, he helps me a lot. He gives me a lot of idea. He's a junior in high school, so he helps me with everything, pretty much. Shopping, he goes shopping for the local store. If they don't have something—and he started driving now—he just go pick up something. He'll take care of the register. He will take orders. He do everything. Give me some new idea. “Mama, let's put this one for a special. People will like this.” So he gets involved, but I doubt it he will do this. No. Even my husband, nuh-uh. He just only comes here to eat. Other than that, he doesn't have that passion as well.

[0:30:30.1]

Annemarie Anderson: That's great. Well, I mean, what do you hope to see the future for Pandiya's is?

[0:30:35.5]

Maya Sivakumar: Here now in this community, actually, I have like a really good name for this business and for my food. I want to continue do this, and if I could get like couple of more branches opened up in few other places, that would be really great. That would be a lot of challenge, and if I do that, you know, that would be really great. I want this Pandiya's to grow, you know, at least in Arkansas, for now.

[0:31:12.3]

Annemarie Anderson: Yeah. Well, those were all the questions I have for you, but is there anything we haven't talked about that you'd like to add?

[0:31:19.6]

Maya Sivakumar: You pretty much asked everything. Even I don't have even time to think. I just answered whatever, you know, it came out. [Laughter]

Other than that, I just want to request customers something. You know, sometimes customers, they don't have patience. See, if 100 peoples are sitting in the restaurant and we have only four or five chefs cooking, they have to understand that each meal they have to prepare, so it will take some time. So if they can understand that one, that'll be really great, because people, customers have—I want my customers to have a little bit of patience so that I can give them good quality food. Then, like, you know, they will get sometime frustrated and they'll walk away. So that I want to request the community.

[0:32:06.7]

Annemarie Anderson: That makes sense. Well, thank you so much for talking with me today.

[0:32:06.7]

Maya Sivakumar: Thank you so much.

[End of interview]