

MARIA ELVA RESENDIZ and SANTOS VEGA
La Estrellita Food Truck – Nashville, Tennessee

Date: April 25, 2016

Location: Casa Azafrán Community Center – Nashville, Tennessee

Interviewer: Jennifer Justus

Translator: David Hall

Transcription: Deborah Mitchum

Length: 39:22

Project: Nashville's Nolensville Road

Interviewees: Maria Elva Resendiz and Santos Vega

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START OF INTERVIEW

[00:00:00]

Jennifer Justus: This is Jennifer Justus with the Southern Foodways Alliance. Today is April 25, 2016, and we're at Casa Azafrán Community Center and I'm with Maria Elva and Santos of La Estrellita, and I'll ask them to introduce themselves. I'm also with David Hall, who will help translate today. So, we'll start with David.

[00:00:27]

David Hall: My name's David Hall, and I'm a local here in Nashville. I'm just here to help interpret today.

[00:00:35]

Maria Elva Resendiz: Hi, my name is Maria Elva Resendiz, and I work in La Estrellita.

[00:00:45]

SV: [*Comments in Spanish; Laughs*]

[00:00:48]

DH: [*Asks question in Spanish*]

[00:00:51]

Santos Vega: [*Replies in Spanish*]

[00:00:56]

DH: “Hello, my name is—.” [*Asks follow-up question in Spanish*]

[00:00:57]

SV: Santos Vega.

[00:01:00]

DH: “Santos Vega, and I’m part of La Estrellita as well.”

[00:01:05]

JJ: Okay, great. So, to begin, if you could just tell me how did you learn to cook? Well, first of all, how do you two know each other, and then how did you learn to cook?

[00:01:17]

DH: [*Asks question in Spanish*]

[00:01:25]

MER: [*Replies in Spanish*]

[00:01:37]

DH: They met each other because he is the brother of her husband, so they’re in-laws, and that’s how they met each other.

[00:01:44]

JJ: And how did you learn to cook?

[00:01:48]

DH: [*Asks question in Spanish*]

[00:01:52]

MER: [*Replies in Spanish*]

[00:01:58]

DH: Since she was a little girl she watched people cook, and that's how she learned, or began to learn how to cook.

[00:02:05]

JJ: Do you remember the first thing that you watched someone cook that made you interested in learning?

[00:02:13]

DH: [*Asks question in Spanish*]

[00:02:20]

MER: [*Replies in Spanish; laughs*]

[00:02:22]

DH: Tortillas?

[00:02:23]

MER: Yeah.

[00:02:24]

DH: Okay.

[00:02:25]

JJ: Okay, and then how about, next, do you mind to tell me about your business, what kind of business you run?

[00:02:32]

DH: [*Asks question in Spanish*]

[00:02:39]

SV: [*Replies in Spanish*]

[00:02:48]

DH: Their business is to go to construction sites and do basically lunches there onsite.

[00:02:56]

JJ: Okay, and what kind of food do you offer? Do you have specialties that people like to come for?

[00:03:05]

DH: [*Asks question in Spanish*]

[00:03:12]

MER: [*Replies in Spanish, part of which is: fajitas, chile rellenos, enchiladas rioverdenses, and mole*]

[00:03:30]

DH: It's a lot of variety of foods. I guess all of them really don't translate, but there's a lot of variety of foods.

[00:03:38]

JJ: Okay. Let's see. How long have you had your business?

[00:03:44]

DH: [*Asks question in Spanish*]

[00:03:47]

MER: [*Replies in Spanish*]

[00:03:49]

DH: They're about a year now.

[00:03:52]

JJ: And did you go through a program here at Mesa Komal, the kitchen here?

[00:03:59]

DH: [*Asks question in Spanish*]

[00:04:05]

MER: [*Replies in Spanish*]

[00:04:09]

DH: Yeah, they heard about it on the radio, and they came here to ask about it.

[00:04:13]

JJ: How long was the program and what was it like?

[00:04:18]

DH: [*Asks question in Spanish*]

[00:04:21]

SV: [*Replies in Spanish*]

[00:04:44]

DH: They heard about it a long time ago on the radio, and they were just curious about what it was, and they needed a kitchen to start it with and everything so they came here. They talked to somebody about it and then that's when he told her that they could do this program.

[00:05:00]

JJ: So you already had the idea that you wanted to have a food business?

[00:05:05]

DH: [*Asks question in Spanish*]

[00:05:10]

SV: [*Replies in Spanish*]

[00:05:19]

DH: Yeah. The idea was really hers. She was the one that really wanted to do it, but he was working in a restaurant so they talked about and said, “Yeah, let’s do it,”

[00:05:29]

JJ: Okay. So who is the cook?

[00:05:33]

DH: [*Asks question in Spanish*]

[00:05:35]

MER: [*Replies in Spanish; laughs*]

[00:05:37]

DH: Both of them.

[00:05:38]

JJ: Okay, and were you working in a restaurant also?

[00:05:44]

DH: [*Asks question in Spanish*]

[00:05:47]

MER: No.

[00:05:48]

JJ: All right, let’s see. Maybe can you back up and tell me what brought you to Nashville?

[00:06:00]

DH: [*Asks question in Spanish*]

[00:06:09]

SV: [*Replies in Spanish*]

[00:06:24]

DH: I think it's kind of the same reason a lot of people come here, just to have a better life, to move forward and progress, and then basically they got here and that's what they're trying to do, is just make a better life.

[00:06:37]

JJ: About when did you arrive here, each of you?

[00:06:41]

DH: *[Asks question in Spanish]*

[00:06:45]

MER: *[Replies in Spanish]*

[00:06:49]

DH: She got here in 2001.

[00:06:52]

SV: *[Replies in Spanish]*

[00:06:54]

DH: He got here in 1995.

[00:06:57]

JJ: And what did you think about the food specifically here in the United States when you got here?

[00:07:05]

DH: *[Asks question in Spanish]*

[00:07:12]

MER: *[Replies in Spanish; laughs]*

[00:07:14]

DH: [*Laughs*] She said, “Not very good.” [*Laughs*]

[00:07:18]

SV: [*Replies in Spanish*]

[00:07:27]

DH: Yeah, what it is really is it’s totally different food, the preferences, like hamburgers and biscuits, and for them it’s just very different.

[00:07:34]

JJ: And what about what we might think of as Mexican food, what did you think of that, that you saw here?

[00:07:44]

DH: [*Asks question in Spanish*]

[00:07:53]

MER: [*Replies in Spanish; laughs*]

[00:07:56]

SV: [*Replies in Spanish*]

[00:08:10]

DH: She basically said that everybody likes it, but he said, “I worked in a Mexican restaurant in Mt. Juliet, and there’s a lot of people that go because they like it.”

[00:08:21]

JJ: Okay. Can you talk about the customers that you see in your business? What kind of clientele do you have at your business?

[00:08:32]

DH: [*Asks question in Spanish*]

[00:08:41]

MER: [*Replies in Spanish*]

[00:08:50]

DH: She said that basically they get all kinds, all races of people. There's Hispanic people, there's white people, there's black people; just about everybody. There's a mix of people.

[00:09:03]

JJ: How do you determine what construction sites you're going to go to?

[00:09:07]

DH: [*Asks question in Spanish*]

[00:09:12]

MER: [*Replies in Spanish*]

[00:09:15]

DH: The people actually look for them and they call them.

[00:09:19]

JJ: So the construction company will call you and say, "Please bring your business here."

[00:09:25]

MER: Mm-hmm.

[00:09:26]

DH: [*Asks question in Spanish*]

[00:09:32]

SV: [*Replies in Spanish*]

[00:09:40]

DH: Yeah, apart from that they also have people that know them and their food and so they call them or say, you know, “We want you to come here with your food.”

[00:09:49]

JJ: What is your typical day like? How does it go from when you wake up to when you finish?

[00:09:58]

DH: [*Asks question in Spanish*]

[00:10:04]

MER: [*Laughs; replies in Spanish*]

[00:10:11]

DH: On a typical day they get up at 2:00 a.m.

[00:10:13]

MER: [*Continues in Spanish*]

[00:10:18]

DH: And end the day at 1:30 or 2:00 in the afternoon.

[00:10:23]

SV: [*Replies in Spanish*]

[00:10:38]

DH: That’s the time that they finish passing out of giving out food usually, is 1:30 or 2:00, but then from there they have to go back and get food for the next day or make preparations for the next day and that kind of thing.

[00:10:51]

JJ: So we're about to interrupt your sleep time. [*Laughs*]

[00:10:54]

DH: [*Laughs; asks question in Spanish*]

[00:11:00]

MER: [*Laughs*] No.

[00:11:02]

DH: No. [*Laughs*]

[00:11:03]

JJ: So you start to cook at 2:00 a.m.?

[00:11:06]

DH: [*Asks question in Spanish*]

[00:11:10]

SV: [*Replies in Spanish*]

[00:11:11]

MER: [*Replies in Spanish*]

[00:11:12]

DH: [*Asks another question in Spanish*]

[00:11:13]

SV: [*Replies in Spanish*]

[00:11:15]

DH: That's the hour that they come from their home.

[00:11:18]

JJ: What part of town do you live in?

[00:11:21]

DH: [*Asks question in Spanish*]

[00:11:23]

SV: Antioch.

[00:11:24]

DH: Antioch.

[00:11:25]

JJ: And then, so your business, do you go all over the city, or a certain part of the city?

[00:11:34]

DH: [*Asks question in Spanish*]

[00:11:39]

SV: [*Replies in Spanish*]

[00:11:41]

MER: [*Replies in Spanish*]

[00:11:42]

DH: They go to different parts of the city.

[00:11:44]

SV: [*Continues in Spanish*]

[00:11:47]

DH: To start they usually start here in downtown.

[00:11:50]

SV: [*Continues in Spanish*]

[00:11:55]

DH: Then they'll go to sometimes like Hendersonville or Gallatin and they'll usually return to downtown.

[00:12:02]

JJ: How many days a week do you work?

[00:12:04]

DH: [*Asks question in Spanish*]

[00:12:07]

MER: [*Replies in Spanish*]

[00:12:09]

DH: Monday to Saturday.

[00:12:11]

JJ: This construction in Nashville, there seems to be a lot. Have you seen more construction happening in the last year and has it affected your business?

[00:12:26]

DH: [*Asks question in Spanish*]

[00:12:38]

MER: [*Replies in Spanish*]

[00:12:46]

DH: Yes, it definitely seems to have grown some because they started with just one—.

[*Asks another question in Spanish*]

[00:12:57]

MER: *Sí*.

[00:12:58]

DH: Yeah, just with one food truck, but now they have two.

[00:13:01]

JJ: So do you split up and one of you does one truck and one does the other?

[00:13:06]

DH: *[Asks question in Spanish]*

[00:13:11]

SV: No.

[00:13:12]

MER: *[Replies in Spanish]*

[00:13:18]

SV: *[Replies in Spanish]*

[00:13:25]

DH: They do all the food together, as far as preparing the food and cooking, but one truck is driven by her husband and then both of them drive the other truck that goes around.

[00:13:39]

JJ: Was it hard to find a truck in the beginning? Actually, let me rephrase that. What's been the hardest thing about starting your business and then the most rewarding thing about starting your business?

[00:13:54]

DH: *[Asks question in Spanish]*

[00:14:05]

SV: *[Replies in Spanish]*

[00:14:18]

DH: He said, “Let’s respond to that each one of us, but the hardest part, it’s hard to start—. The hardest part was because we just didn’t have the money to start it up.”

[00:14:28]

SV: [*Continues in Spanish*]

[00:14:38]

DH: He said, “We had this idea for a long time and we really wanted to do it but to start out it was hard because we just didn’t have the money to do it.”

[00:14:45]

SV: [*Continues in Spanish*]

[00:15:04]

DH: They would ask different people for loans, you know, loan them some money, and there were a lot of people that just didn’t have the money, and this other person didn’t have money, but then after a while they finally found enough people that had money, or she would say they found other people and came up with the amount to get started.

[00:15:21]

MER: [*Replies in Spanish*]

[00:15:24]

DH: She said, “That’s how we started.”

[00:15:27]

JJ: Great. So that was the most difficult. What’s been the most rewarding, and are you happy with the way your business is going?

[00:15:37]

DH: [*Asks question in Spanish*]

[00:15:47]

MER: [*Replies in Spanish*]

[00:15:52]

DH: She says, yes, they're happy, because it is growing a little bit.

[00:16:00]

JJ: Is there anything else that's been difficult that you want to talk about?

[00:16:05]

DH: [*Asks question in Spanish*]

[00:16:10]

MER: [*Replies in Spanish*]

[00:16:29]

DH: Yes. The very first day that they were leaving their kitchen, they're ready to go, they didn't know when they were getting on Nolensville should they take a right or a left. They didn't really know what direction to take.

[00:16:42]

JJ: How did you end up finding it?

[00:16:45]

DH: [*Asks question in Spanish*]

[00:16:49]

MER: [*Replies in Spanish*]

[00:17:00]

DH: They had an uncle that was close by so they called him and he basically told them, "It's over here," and kind of gave them directions on how to get there.

[00:17:12]

JJ: Is this work seasonal? Does it happen through all seasons?'

[00:17:19]

DH: [*Asks question in Spanish*]

[00:17:26]

SV: [*Replies in Spanish*]

[00:17:38]

DH: Yeah, it's very dependent on the weather because, for example, if it rains, you know, the people don't usually go to work, so it definitely changes depending on the weather.

[00:17:48]

JJ: Do you remember what you served on your first shift?

[00:17:54]

DH: [*Asks question in Spanish*]

[00:18:01]

MER: [*Replies in Spanish*]

[00:18:11]

DH: Fajitas, stuffed peppers. I don't really know the translation for the other foods.

[00:18:18]

MER: Gorditas.

[00:18:19]

DH: Gorditas.

[00:18:21]

SV: [*Replies in Spanish*]

[00:18:27]

DH: He said it's like a tortilla that's kind of wrapped up in like a circle but they stuff things into it.

[00:18:33]

JJ: Okay. How did the people react to your food?

[00:18:39]

DH: *[Asks question in Spanish]*

[00:18:42]

MER: *[Replies in Spanish]*

[00:18:55]

DH: It seemed like a lot of people hadn't got handmade, fresh, warm tortillas, and what they do is every day make fresh food that's warm and, more than anything, fresh.

[00:19:08]

JJ: You make all the tortillas?

[00:19:10]

DH: *[Asks question in Spanish]*

[00:19:13]

MER: *[Replies in Spanish]*

[00:19:15]

DH: Every day.

[00:19:16]

JJ: About how many do you make?

[00:19:18]

DH: [*Asks question in Spanish*]

[00:19:21]

SV: [*Replies in Spanish*]

[00:19:39]

DH: Right now it's probably about ninety. They maybe did more before but now they do other plates as well and so they don't do as many tortillas as before.

[00:19:50]

JJ: If someone wanted to find your— Is it a truck? Actually I should ask that. What does it look like?

[00:20:02]

DH: [*Asks question in Spanish*]

[00:20:10]

MER: [*Unintelligible*]

[00:20:11]

SV: [*Replies in Spanish*]

[00:20:22]

DH: It's a truck but it's not like they bring it just like all ready to serve. They bring it all kind of packaged up.

[00:20:31]

JJ: If someone wanted to find your business that isn't on the construction site, is it possible to do that?

[00:20:43]

DH: [*Asks question in Spanish*]

[00:20:51]

MER: *Sí.*

[00:20:53]

JJ: How would we do that, by—? Okay, we're looking at a photo here. Okay.

[00:21:03]

DH: [*Asks question in Spanish*]

[00:21:11]

MER: [*Replies in Spanish*]

[00:21:18]

DH: They have a lot of business cards that they hand out with their telephone number and that's how people will call them and ask for them.

[00:21:26]

JJ: Does that happen very often? Do people come to see you even if they're not working on the site?

[00:21:31]

DH: [*Asks question in Spanish*]

[00:21:39]

SV: [*Replies in Spanish*]

[00:21:56]

DH: [*Laughs*] He said, "Yeah, it happens. I mean, there's people, like white people, that will come out while we're doing a job, or from other areas, and sometimes they're obviously rich people because they're coming out of a big, nice home and asking for our food."

[00:22:11]

JJ: Interesting. Let's see. Where are you from originally?

[00:22:20]

DH: [*Asks question in Spanish*]

[00:22:23]

MER: [*Replies in Spanish*]

[00:22:27]

DH: Rio Verdes San—?

[00:22:29]

MER: [*Replies in Spanish*]

[00:22:30]

DH: Okay, San Luis Potosi.

[00:22:32]

MER: Mm-hmm.

[00:22:33]

DH: Okay. Mexico.

[00:22:35]

JJ: Both of you?

[00:22:26]

MER: Yeah.

[00:22:36]

DH: [*Asks question in Spanish*]

[00:22:37]

SV: [*Replies in Spanish*]

[00:22:38]

MER: [*Replies in Spanish; laughs*]

[00:22:42]

JJ: What foods, if any, do you miss from home?

[00:22:46]

DH: [*Asks question in Spanish*]

[00:22:53]

MER: [*Replies in Spanish; laughs*]

[00:22:56]

DH: Queso?

[00:22:57]

SV: *Sí.* [*Continues in Spanish*]

[00:23:11]

DH: The cheeses from there are [made there] but the ones that you get here are made in a factory and then sell in the stores, so it's very different cheese.

[00:23:25]

JJ: Okay. Where is it? I don't know where that is so can you kind of show me where in Mexico, what part? Is it in the south, in the north, or the central?

[00:23:37]

DH: [*Asks question in Spanish*]

[00:23:44]

SV: [*Replies in Spanish*]

[00:23:45]

DH: It's in the center of Mexico.

[00:23:48]

JJ: Is the area where you come from known for a certain type of cuisine or food? Would it be the cheese, or mole?

[00:23:59]

DH: [*Asks question in Spanish*]

[00:24:06]

MER: [*Replies in Spanish*]

[00:24:09]

DH: Mole, asado, which is kind of a roast, I think, and enchiladas.

[00:24:18]

JJ: What type of mole do you do?

[00:24:21]

DH: [*Asks question in Spanish*]

[00:24:24]

SV: [*Replies in Spanish*]

[00:24:26]

MER: [*Replies in Spanish*]

[00:24:30]

DH: Chicken or pork.

[00:24:31]

SV: [*Continues in Spanish*]

[00:24:39]

DH: It's a chile, like a red chile, or a colored one, that you mix with the chicken or pork.

[00:24:49]

JJ: How often do you do the mole?

[00:24:55]

DH: [*Asks question in Spanish*]

[00:25:01]

MER: [*Replies in Spanish*]

[00:25:09]

DH: Sometimes every eight days, sometimes more than that because sometimes people will request certain foods.

[00:25:16]

JJ: Because it's time-consuming, right?

[00:25:19]

DH: [*Asks question in Spanish*]

[00:25:23]

SV: *Sí.*

[00:25:24]

MER: [*Replies in Spanish; laughs*]

[00:25:28]

SV: [*Replies in Spanish*]

[00:25:50]

DH: Yeah, it's more time-consuming because each one's a little different. Like, some of the peppers you have to get all the seeds out, some of them you have to chop them up different, or finer, and then there's some he doesn't know how to do but she does.

[00:26:03]

MER: [*Continues in Spanish*]

[00:26:07]

JJ: What would you consider your favorite things that you serve?

[00:26:12]

DH: [*Asks question in Spanish*]

[00:26:17]

MER: [*Replies in Spanish*]

[00:26:25]

DH: What they sell the most is fajita and then the empanada with chicken and cheese.

[00:26:34]

JJ: If you think back to the one person who influenced you in cooking the most, who would it be?

[00:26:43]

DH: [*Asks question in Spanish*]

[00:26:50]

MER: *Mi abuelita.*

[00:26:53]

DH: Her grandmother.

[00:26:54]

JJ: And what did she teach you specifically?

[00:26:59]

DH: [*Asks question in Spanish*]

[00:27:03]

MER: [*Replies in Spanish*]

[00:27:07]

DH: She taught her how to make the tortillas.

[00:27:10]

JJ: And how old were you when that happened?

[00:27:12]

DH: [*Asks question in Spanish*]

[00:27:15]

MER: [*Replies in Spanish*]

[00:27:18]

DH: Seven or eight years old.

[00:27:20]

JJ: Did you enjoy it?

[00:27:22]

DH: [*Asks question in Spanish*]

[00:27:23]

MER: Yeah.

[00:27:24]

JJ: Do you have brothers and sisters and did they learn to cook at that same age as well?

[00:27:30]

DH: [*Asks question in Spanish*]

[00:27:35]

MER: [*Replies in Spanish*]

[00:27:40]

DH: She just has brothers but her sister came a lot later.

[00:27:45]

JJ: Okay. Let's see. [*Pauses*] I'm thinking. [*Pauses*] Is there a certain place that you like to go that makes you feel most like you're in the country where you grew up?

[00:28:21]

DH: [*Asks question in Spanish*]

[00:28:30]

SV: *Aqui?*

[00:28:33]

DH: Here?

[00:28:34]

JJ: At this place?

[00:28:37]

DH: I think he's asking here—

[00:28:40]

JJ: Oh.

[00:28:40]

DH: —in Nashville you mean, or—?

[00:28:41]

JJ: Yes, here in Nashville.

[00:28:42]

DH: [*Asks question in Spanish*]

[00:28:44]

SV: [*Replies in Spanish*]

[00:28:47]

DH: No, it's totally different. There's really nothing—.

[00:28:50]

MER: [*Replies in Spanish*]

[00:28:54]

DH: No, there's nothing really that is similar, but maybe going to the lake, which is somewhat similar, or something like that.

[00:29:01]

JJ: Okay. I think let's take a break for a second.

[00:29:08]

DH: Okay. [*Translates*]

[00:29:11 *Break in recording*]

JJ: Okay, do you grow any of your own food?

[00:29:16]

DH: [*Asks question in Spanish*]

[00:29:21]

MER: No.

[00:29:22]

JJ: Where do you like to shop for food in Nashville?

[00:29:29]

DH: [*Asks question in Spanish*]

[00:29:34]

SV: [*Replies in Spanish*]

[00:29:35]

DH: The names of the stores?

[00:29:37]

JJ: Mm-hmm.

[00:29:38]

SV: [*Continues in Spanish*]

[00:29:44]

DH: Restaurant Depot and Sam's.

[00:29:46]

JJ: Oh, okay. And then, do you still cook at home or do you mostly eat what you've prepared for the business?

[00:29:55]

DH: [*Asks question in Spanish*]

[00:30:01]

SV: [*Replies in Spanish*]

[00:30:18]

DH: *Aqui mismo?*

[00:30:20]

SV: *Sí.*

[00:30:21]

DH: Okay. Yeah, they don't really do any cooking at home. What they do really at the end of the day is they're, you know, cleaning where they put the sodas, or cleaning where they put the food, and then they come to do the cooking here.

[00:30:35]

JJ: Okay. What made you want to open this type of business? Did you work in—? I know you worked at a restaurant, and you weren't working in food before, so—. Sorry. Too many questions.

[00:30:54]

DH: [*Asks question in Spanish*]

[00:31:08]

MER: [*Replies in Spanish*]

[00:31:33]

DH: There's a lot of people that just don't know or have never had the food like where we're from and so to do the mole or the enchiladas or other foods with the same flavor, and, you know, sometimes you want that food that isn't available in other places.

[00:31:50]

JJ: Do you like the idea of representing where you come from?

[00:31:56]

DH: [*Asks question in Spanish*]

[00:32:02]

SV: [*Replies in Spanish*]

[00:32:24]

MER: [*Replies in Spanish; laughs*]

[00:32:25]

SV: *Sí.* [*Continues*]

[00:32:29]

DH: “Yeah, there’s a lot of people that want to have the food that’s more authentic and that has the authentic flavor and that’s what we prepare, and it’s not something that’s like measured out; it’s just by hand and something that is more original.”

[00:32:48]

JJ: Do you ever have anybody come to your business and they’re like, “Oh!” excited and surprised to see what you have?

[00:33:00]

DH: [*Asks question in Spanish*]

[00:33:07]

SV: [*Replies in Spanish*]

[00:33:13]

DH: Yeah. There’s a lot of people that come and when they see what they have to eat they’re like, “Oh! This is real food.”

[00:33:18]

JJ: [*Laughs*] Okay. How old were you when you came to the United States?

[00:33:25]

DH: [*Asks question in Spanish*]

[00:33:29]

MER: [*Replies in Spanish; laughs*]

[00:33:35]

SV: [*Replies in Spanish*]

[00:33:39]

DH: He was twenty-one years old when he came here.

[00:33:41]

MER: [*Replies in Spanish*]

[00:33:44]

DH: She was nineteen.

[00:33:45]

JJ: And how did you feel about it? Were you nervous? Were you happy? Were you all of those things?

[00:33:52]

DH: [*Asks question in Spanish*]

[00:33:58]

SV: [*Replies in Spanish*]

[00:34:05]

DH: He wasn't nervous when he came because basically he knew why he was here so he wasn't nervous.

[00:34:11]

MER: [*Replies in Spanish; laughs*]

[00:34:15]

DH: She was nervous.

[00:34:16]

JJ: Let's see. I think we're almost finished here. Is there anything else that you would like me to know about your business or about yourselves?

[00:34:33]

DH: [*Asks question in Spanish*]

[00:34:41]

MER: [*Replies in Spanish; laughs; pause*]

[00:34:55]

DH: No, not really anything else.

[00:34:57]

JJ: Okay, and how old are you now? I didn't ask that. I was supposed to ask that at the beginning.

[00:35:01]

DH: [*Asks question in Spanish*]

[00:35:05]

SV: [*Replies in Spanish*]

[00:35:08]

DH: He's going to turn forty-two next month.

[00:35:11]

MER: [*Replies in Spanish*]

[00:35:14]

DH: Thirty-five.

[00:35:15]

JJ: Great. Well, thank you very much for your time.

[00:35:19]

MER: [*Replies in Spanish; laughs*]

[00:35:21]

DH: [*Asks question in Spanish*]

[00:35:23]

SV: [*Replies in Spanish*]

[00:35:24]

DH: [*Laughs*] She's thirty-five but she feels like she's fifteen. [*Laughter*]

[00:35:30]

JJ: Does the restaurant business do that to you?

[00:35:34]

DH: [*Asks question in Spanish; laughs*]

[00:35:38]

MER: [*Laughs; replies in Spanish*]

[00:35:40]

SV: [*Replies in Spanish*]

[00:35:45]

DH: He says, "Maybe there is something else that we need to say."

[00:35:48]

SV: [*Continues in Spanish*]

[00:35:59]

MER: [*Comments in Spanish*]

[00:36:00]

SV: [*Continues in Spanish*]

[00:36:03]

DH: Yeah. He said right now they're doing what's called *lunchero* with these trucks but it's growing and really their next step, or what their idea is, is to do a restaurant.

[00:36:15]

JJ: Oh, great! So where would you want the restaurant to be?

[00:36:19]

DH: [*Asks question in Spanish*]

[00:36:24]

SV: [*Replies in Spanish*]

[00:36:36]

DH: Yeah, what they're really looking for is a place where there's not a lot of competition but there are a lot of Hispanics.

[00:36:42]

JJ: Okay. Did you start this business with the end goal to have a restaurant?

[00:36:49]

DH: [*Asks question in Spanish*]

[00:36:56]

SV: [*Replies in Spanish*]

[00:37:05]

DH: Yeah, really their goal was to start like this and then keep on going, not to just end with that.

[00:37:14]

JJ: Do you feel like business is pretty competitive right now? Do you have—?

[00:37:22]

DH: [*Asks question in Spanish*]

[00:37:27]

SV: [*Replies in Spanish*]

[00:37:51]

DH: There's competition but they don't really feel much competition because what they do is fresh food and authentic food. It's not just food that's frozen and reheated. It's authentic, handmade.

[00:38:04]

JJ: Do you have children?

[00:38:07]

DH: [*Asks question in Spanish*]

[00:38:09]

MER: I have six childrens.

[00:38:12]

DH: Six children.

[00:38:14]

MER: [*Continues in Spanish*]

[00:38:18]

DH: Two boys and four girls.

[00:38:19]

SV: [*Replies in Spanish*]

[00:38:21]

DH: And he has one child.

[00:38:22]

JJ: Do they work with you? Are they old enough to do that yet?

[00:38:26]

DH: [*Asks question in Spanish*]

[00:38:29]

MER: [*Replies in Spanish*]

[00:38:30]

SV: [*Replies in Spanish*]

[00:38:31]

DH: They're young. They're at school.

[00:38:33]

JJ: Do you want them to help you someday, or do you want them to stay far away from the restaurant business? [*Laughs*]

[00:38:39]

DH: [*Asks question in Spanish; laughs*]

[00:38:44]

SV: [*Replies in Spanish*]

[00:38:50]

DH: “The idea really is for them to come up together and all of us do it together.”

[00:38:57]

JJ: Great. Well, thank you so much for your time. I really appreciate it.

[00:39:03]

DH: [*Translates*]

[00:39:06]

MER: [*Replies in Spanish*]

[00:39:07]

SV: [*Replies in Spanish*]

[00:39:09]

DH: “Thank you all for taking the time.”

[00:39:22]

END OF INTERVIEW

Transcriber: Deborah Mitchum

Date: June 13, 2016

