

## Audio file

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## Transcript

Speaker

Alright hello.

Speaker 1

There we go. Hello, everybody. My name is Miguel Veliz. I am with my colleague Basma, and we are conducting this interview as part of the milk milpa Agricultural placement project. Today is April 30th, and I am speaking with Jeff Castaneda junior from the University of North Texas. Jeff is is of Mexican and Filipino. Present the President of the Latino Film Club and has experience working in the restaurant industry. In this interview, Jeff will share his personal reflections of food identity and memory while also exploring the broader role that food plays in storytelling, community and cultural preserve. This conversation aims to document and honor his unique food journey and its place within the larger narrative of Latin ex and Asian American experiences. Jeff, can you tell me about your family background and when and where? You grew up?

Speaker 2

Right, my family background. My dad, he was born in El Paso, TX and I think he. Was. 65 My mom was a year later my mom was born in the Philippines in the province, and I'm gonna see none and. What is it? I know sometime they met in China. My my dad, he he enlisted and joined the Navy and he got stationed somewhere in somewhere in China. I think it was Hong Kong. And my mom was going to school there and they met and they had. My sister, first since she was born in Hong Kong and then I think my dad was stationed somewhere in. Tokyo and at the time, that's where they had my oldest brother. He was born in Tokyo and then still in Japan's I was born in Sasebo. So basically it's a city in Nagasaki.

Speaker 1

Really.

Speaker 2

Yeah, yeah.

Speaker 1

So you you were born in Japan?

Speaker 2

Yeah, I was born in Japan.

Speaker 1

I knew this interview was going to be good. But not this good. And that's that's amazing. And then from there, your parents moved back to America or other?

Speaker 2

Not yet. We we traveled around well because my dad was stationed everywhere, so we lived in Italy, the Madalena, and that's it. It's also a mixture. But it was Italy, Germany, a little bit of the Philippines. And I'm pretty sure we went back to Japan. For a little bit. And then we moved to back to the states. We went to San Diego, CA and yeah, and it was. From what I remember when I was a kid, it was like a culture shock.

Speaker 1

OK.

Speaker 2

But it was, I mean, it was in San Diego. It's Navy base, you know, next to the beach a lot. And then. After that, my dad, he wanted to retire in Texas. You know, that's where he was. That's where he lived. But I think they wanted to go to El Paso first. But I think my dad was like, I think San Antonio might be a little bit better. So he said we'll travel to San Antonio. And ever since then, we've I believe we've been living in San Antonio since 2010 or 11. So yeah, I was in then.

Speaker 1

Easy. Before that, can you give us like a timeline of how old were you when you were perhaps in Italy then in San Diego and hold where you by? The time you made it to Texas.

Speaker 2

I know. When I was like younger, all that was a bliss that offers, like, one thing I remember, like, specific parts of like. I know what Italy looked like is the house we lived in. We I know we live next. To a hill. Uh, like especially that hill, because we would travel up there. We

need my siblings. And there was a lot of the scary, but there was like a lot of, like, warthogs that were there and we would mess around with them, but they would. Chase. Us we should have done that, yeah. And then in Japan, I remember you lived in with the Choy house. And. I think we left Japan when I was around. Four or five. And then that's when we traveled to the states. Because I remember. 2nd and 3rd grade was when I was in San Diego 4th and 5th and everything after that. I knew it was in San Antonio, TX so. Yeah. And also it's like it's a big blur, but. I know we left around like when I was. That's hard, people actually think. If I see uh, like uh baby pictures, I can't remember but. My siblings have a better all timeline than me because they're older and when they were. In middle school and high school, while we were traveling. So yeah.

Speaker 1

Out of all those places you live, do you have a? Favorite place where you live?

Speaker 2

So it's going to be Japan.

Speaker 1

Depends.

Speaker 2

Yeah, cause the I remember. Some places. I remember when we would walk as a family and this was either on base or outside of base and some of the restaurants. We would have to walk in. It was it was cool because we would walk in and it'd be like steps of stairs and we would have to. There was like a section where we had to take. Off. Our shoes and then we would like sit down. Like crisscross applesauce and we would eat like that. And that's like like like good majority of the restaurants there and the ones are like normal, you know, just sitting the chairs and stuff like that and then. I just remember. Everything's like it was very, like, walkable distance. Everything was like close together. And then. Like the lights too, like the street lights and neon lights. Sounds like a mixture of like the inner city and then kind of like the. Not like village, but like. Out outside the little area. Yeah, yeah, yeah. And then I remember what the base looked like.

Speaker 1

Royal.

Speaker 2

But that one. I just remember like being in the toy house a lot though.

Speaker

Ah.

Speaker 1

Thank you so much for sharing that during this time of you traveling being so young, what role did food playing your upbringing as someone of both Mexican and Filipino descent and traveling so much around the world?

Speaker 2

Ohh, it brought him both. At first, you know when you're a kid, you're like, uh, I'm gonna be a little picky when, like, I don't know how I feel about it, but like it brought in my. Palette a little bit more considering that. My dad was gone most of the time because he was working, so growing up with my mom. You know, she mostly knew like Filipino foods, so like chicken adobo, pan seed, lumpia. Then they go on and. Can't think of something else. I can't, but she mostly or CC. You know, she because you want the Filipino foods but then also. You know which you didn't feel like cooking. You would just like order take out. Or go to like restaurants or diners and take outs. Not like how it is here in America. It's like all over just get some like. Get some burger real quick or let's go to like the steakhouse. You know, it's like. Eat some like udon noodles, like tempura stuff like that. It did run in my taste buds a little bit more and then. I think it was until like. When we finally moved to the states where I got brought into like more. Mexican food as well. Because my dad's like, oh, yeah, let's try this spot. You know, I remember I haven't. I haven't had, like, Mexican food in, like, so long, you know.

Speaker 1

Yeah. And they brought you right to the heart of not only Mexican but also Tex Mex BBQ, San Antonio and. Well then, San Antonio and Paso. It's like the perfect mixture of all those put together.

Speaker

Yeah.

Speaker 2

Oh yeah, most definitely. San Antonio is very, very Tex Mex and and eating like BBQ for the first time too. When I was a kid because I was like, who cares, it's just. You know, when we try, I was like, this is actually pretty good. So you like brisket and like, the, like the ribs and stuff like that. I was really into the ribs when I was a kid. And. And it was like, I don't know, it's weird cooking. So, like, when I now when I eat ribs. I'm like very clean about it. Where

I'm like. I need like gloves if I want to eat it and like napkins. I mean. But like, when I was a kid, I was like, hands on just cause. Like. Ohh yeah. I think it's like a Filipino thing too because like. When we eat, when we eat a lot, we just mostly eat with our hands like we don't use like like spoons and forks, especially like eating rice. You know it's I see a lot with my mom too. Like she'll be making.

Speaker 1

Yeah.

Speaker 2

I forgot what it's called. But it's like mixed with like rice. It's like a fish soup. And like you, you eat it with. Rice. Eating a lot with your hands. And sometimes, like when people come over, they're like.

Speaker 1

Yeah.

Speaker 2

Guys don't have like utensils and it's just like, no, it's it's a normal thing.

Speaker 1

It might be.

Speaker

Where?

Speaker 1

A cold for some people. Yeah, absolutely.

Speaker 2

Yeah.

Speaker 1

I know you mentioned a couple of dishes earlier, but what are some specific dishes that we present your family or cultural heritage to you?

Speaker 2

Very, very much. A lot of Filipino foods and like I said, Aponte and Lumpia. Chicken adobo. Those were the three staples, I'd say. Mostly because like. Say like we meet like new friends and they never have, like, Filipino food. That's always like the first thing my mom makes to introduce him to Filipino food. And it's always like, who can we pay your mom for, like, catering for this? Because this is we need more and yeah. Especially like. If he goes to like the VA and she makes like a bunch. Of. Bunch of food for like the the VA people, if they have like meetings or if your house can like a little party and yeah. And the chicken adobo is like, my personal favorites.

Speaker 1

Can you can you explain to us what you can of the was?

Speaker 2

It's like a there's like a lot of vinegar and like, all like the Filipino foods, but it's like. Ah, sorry. It's like a. Well, OK, also to you all like Filipino food is just brown. It's funny, but it's like very vinegary. A little bit of sweet too, because you gotta put like a little bit of like cinnamon and like sugar in there. But like black pepper, like Bay leaves. And it's usually cooked with pork. But sometime or this is like a personal thing for me. That's not like for anywhere else. It's just I try not to eat too much pork, but it's a it's a hard thing because in the Philippines, like all they have is like pigs living there in islands. So it's like, you can't not eat pork sometimes. So. You know, when I tried to tell my mom I was like no. Like, because like in lumpia too. It's usually cooked with pork. And sometimes, like you feel like chicken in there. And she's like, so give me a look and she's like, well, I went OK. I'm sorry. Never mind. But.

Speaker

You're listening to.

Speaker 2

Lumpia it's basically a. Ground pork mixed with like vegetables like carrots, celery and onions, and I can't think of what else, but it's like wrapped in. What is it called like a regular? It's it's almost like an egg roll basically, but it's just like our way of cooking it. Same thing. It's fried. They're just a little bit skinnier. Depends on where you go because you can get. Like the really big fat ones. I don't like them. I just like the. Skinny ones but. Yeah. And then you eat them with. Like this? Like duck sauce? It's like it's like a red sauce. It's pretty good, right? Yeah, it is also too. I forgot to say, we have our own version of spaghetti.

Speaker

The main.

Speaker 2

And I always thought that's how spaghetti was made. I was wrong cause uh, it's very sweet.

Speaker 1

Let me catch up on the quick.

Speaker 2

We put, we'll put ketchup, but like it's like banana ketchup. That's sometimes either that or they'll just be like a little bit more sweet too, that sugar to it, it sounds weird, but if you try it, it's pretty good. And then they, instead of, like, they'll put, like, cut out like hot dogs in it too. And some people are like, I don't want to eat. I'm not going to try it, you know, jolly bee. I like it a lot. Calling me. Yeah, yeah, yeah. Calling me. I think that's our version of McDonald's. But like, it's not. It's fast food, but it's.

Speaker 1

The Filipino way.

Speaker 2

Yeah, Filipino way and it's very I mean I want to say it's like too expensive, but like yeah, people like in the province, you know that can't really like afford a lot. Of stuff so. So the golly be so like a. I don't want to say delicacy, but like it's so like, you know. Yeah. But, you know, yeah, they share like. What is it? A dorice the.

Speaker

Uh.

Speaker 2

The spaghetti as well. And there's just one that. I'm trying to remember. It's like this garlic. We like shrimp. I gotta I gotta ask my mom about it. If I remember most of, like the recipes, I will definitely send it to you just so I can like, like, oh, yeah, I'll send your picture too. Like what it looks like.

Speaker 1

Please do I know we're speaking about a lot of not only dishes, but some restaurants. Do any of these dishes or restaurants bring you back strong childhood memories, and how does it connect to your cultural identity?

Speaker 2

Very much so mostly. It I mean it might resonate with like although a lot of people too, but that's like, you know, your mother's cooking. It's in the Philippines or like for like Filipino culture, you do have like a lot of like house parties, families getting together. I mean, I'm pretty sure like the. Same thing like. With like Latinos as well. Your family gets together. You make all like a bunch of foods, and then you have, like, the kids playing while the adults are talking. Teenagers are doing like, whatever. So from, like, when I when I remember on base, my mom was friends with a bunch of Filipino ladies. All the families like. Together, all the kids are. Running around playing. There's like a A a funny staple of like you got like, some of the hyper kids that are running. And I'm not like the mom. Like, if they're going past the mom to have like, a a spoon ready for them to eat, like, come in, come in, eat the food and then they take a bite and run back around. And it's like a whole process and. Yeah. But it's really just like. Family coming together and you know, just being able to sit down and connect with the not just like a lot of people, but. Like. It's a way of bringing like family together because. Usually when me and my family eat. It's. It's a little bit now for we don't eat together, but that's because of like. Health reasons. But usually we would always like eat together as a family. And. Yeah.

Speaker 1

So even then it was more than just eating at your household whenever the family was together.

Speaker 2

Yeah, it's more than that. It's just like family connecting, especially like if Cousins would come over long, distant relatives. Food was always a way of, like, bringing us together. And then he would talk eating the food and talking about it, like, wow, this is great.

Speaker 1

Absolutely. With all the traveling that you have done and now as an adult moving to then and experiencing the then area, have your your taste or food persons evil has really changed over time is their faces to it. And please explain upon that if they have changed.

Speaker 2



I think there's change, but I do find myself looking a lot for uh. A lot for a lot for Mexican food. I found a couple of. Spots. Here, but I remember just like. I get, yeah, I guess it's not like a cultural shock, but like, it's like a difference because in yeah, in San Antonio, it's like very Tex Mex. But also it's like there's always like a bunch of food trucks everywhere sounding like either it literally is like either BBQ. Food or or like Mexican food? Even like, not even just Mexican food like like Latino food like Colombian. Brazilian, Cuban and then even get the rear like a. For like gyro stuff like that or EUR 2000 and. I don't know. I think it's just me. Well. Because in San, like in San Antonio. There's not a lot of things to do besides just like going out to eat, so you're like prone to just like driving around to find like a good spot here. I'm very new to the place and I'm I'm by myself. Like I have my sister and my cousins but. My cousin, they live in Fort Worth and my sister lives in Dallas, so traveling like around Denton and like other places, like Louisville Grapevine, just like try to look for food. It's a big area too.

Speaker 1

Yeah.

Speaker 2

So. It's a little. Well, at first it's like a little scary, just like doing it on your own because, like, I don't know about you, but like, I'm trying to just like. If I know this spot, I'm just going to go to it. I don't. I was kind of scared to, like, try something that I don't know. But yeah. Especially when I go to my sister's, there's like this really good Mexican spot. I think it's like the Greenville. Taco shop and every time I go there, I go to hers before like I come back to drive back down and then I always order from there to take it to go and yeah, it's become like a staple and very much. Not a good way of saving money.

Speaker 1

Well, for for that. Is there any good places and then that you go to that you frequent?

Speaker 2

We did the. The food doc where I do go there or after the food doc we go or I go there most of the time it's not Laguna and La Sabrosa. Sita both. Mexican spots and. One of them is 24 hours to figure out which one. I think it's LA Sabra Sita. Very much, you know. Uh. You know, he sees some of the college kids late. At night. Just. It's a very good place if you go out drinking and you want to stop for the night to get some like tacos. Some burritos or tortas. It's like it is.

Speaker 1

It's.

Speaker 2

Yeah, very.

Speaker 1

Much, absolutely. Let's transition a little bit. Can you all describe your experience working in the restaurant industry and what roles did he take on?

Speaker

Absolute.

Speaker 2

My experience is. Very interesting, but all over the place, not in a bad way. Still a great experience, and I'd love every part of it, but I can't deny there'll be, like times around, like or there'll be days where I'll be working on, like, I don't want to be here, you know. But what is it? I, when I was working at gyms. I started off as a host. I applied to be a Buster because my friend used to work there. We call each other cousins because we're both Filipino. He's Hawaiian and Filipino. I'm Filipino, Mexican but. If when we say we're cousins, people are like, yeah, we can. Yeah. So, and plus we've known each other since what we were in like the 7th grade. So like we're very close. So when I say cousins my friend, but yeah, my cousin he was working there as a busser and then he stopped for a little while. And when he told me multiplace I was. Like. I need a job. Let me. I need a summer job. Let me. I'll try to go in there when we apply to be a busser and. The manager that was there, he told me he was like, yeah, I wouldn't got anything available for bussers. But you want to be a house, you can. And I was like, oh, what do you do? The house. He's like, you greet people, you handle the cash, you need to go orders. And that's it. Or you tell the servers, like, how many people have the booth and how many other serve. And I was like. It sounds like a lot. I don't want to be in the front talking. To people I. Just wanted to be in the back washing dishes. He was like all he told. This is what he said. He's like. It pays a good amount. This wasn't like what, 2018? That pays a good amount if you're in high school. High school student. And I was like, oh, yeah, what is it? And he's like 8. Blocks. And eight bucks an hour? Yeah. And I was like in high school because I'm like, I I haven't worked. Or the only place I worked before that was, like Domino's. I was only there for a month.

Speaker

So.

Speaker 2

And I was like, 8 bucks. That doesn't sound bad. OK, I'll do that. So I was there, and yeah, it was supposed to be a summer job. I think I don't know. I wasn't, like, afraid to quit. But I was like. Still here, might as well just keep working. That's nice. Having like money in my pocket. So I was hosting for a good while and then I was comfortable enough to switch from like hosting the serving. I didn't mind serving. Not saying I was.

Speaker

It's.

Speaker 2

Like the greatest server ever. Or I was like a worst server. I was like, decently good at the job. It's just. I just didn't like a living room for like. The tips? You know, and I know how, how, how hard the job can be. Like I like after, like, since I've been like after working there always like leave like a tip as much as I can if it's like. Even if I only have like \$2.00 like left I still try to leave as much as I can for the person but. So I'd rather just like stay hosting or at least like. Helping out the. Servers be like a food runner, you know, but after that they. They finally had a position open for me to be a Buster, and so I was like switching from back and forth, hosting to busing, and then I remember our prep guy. We only had one prep guy for like. Yeah. We only had, like, one prep guy for, like, everything we need, like two or three. So they asked me if, like, I would like prep. So I was like, yeah, sure. So I was, like, learning off of him. And I was able to do it by myself. And like, we like, coordinate like, what we need for this week or like what he would have. And like what I could do afterwards and then after that, uh, that's when I started cooking. Because we're just going to have, like, enough clicks at the time. So they'd asked me if I was like, if I was down to cook and I was like. Very right out of this now. Yeah, I guess I was like, what do you mean you get OK? But no. Yeah, I definitely got a pay raise and I started learning how to cook. And. That one was more. I'll say the most difficult, but like the more.

Speaker

Uh.

Speaker 2

You get a lot of pressure put on you on. That. One. So I was like yeah, very much demanding. So I started off. We had like 3 sections. We had the breakfast, the whole and then fried side. Fry side is the beginning part.

Speaker 1

Mandy.

Speaker 2

And that one, you know, you just living on to fried stuff, you just like making the burgers. Put like stuff in like the fryer and stuff like that and there's like a bunch of other stuff. But that's where you start off, you know, you learning and once you're comfortable enough, they put you in the hole. The way we describe the hole is. It's that like intersection between like the trains, like the traffic where they tell you like, this is where you go. This is where this one goes. So we're. This. Yeah, it's the hole. So we tell you like, what goes down? So we tell breakfast like what? To cook, what to put on the grill. We sell fry side like what to fry like what they have while we make what we have to make like bunch of sandwiches and like we have like to have like the dinner place out and we're talking to like the servers constantly and then. As important as that, you gotta like, keep track of like. Ah. You gotta be like time management. So like once the the main thing is. The whole ticket has to go out in 15 minutes, so you have to time everything correctly, so it's like alright, it's in a medium rare steak. You can put that down right now with the burger and then like they have like stuff that thing to fry that's going to take like. 5 more minutes than the. The mistake to cook put it down right now and put it all out. Get the plate ready, stuff like that. But then you got the server coming up. You'd be like all my bad. It wasn't supposed to be medium rare. Supposed to be rare. And you're. Like. Alright, get another stick down and he see you taking that. It's like we need a meeting. Really. Steak like. Alright, hold that other steak. Just wait a little bit before you put it back on the grill and then it's like all this other stuff and yeah. So much of. Server is not putting in the correct ticket or it's not even that they put in the correct ticket. They don't put it. In. Correctly like I had a server put in. Over medium white eggs. And I was like, I was reading and I was like. Matt, what is this? And he was like what I was like, what's over me and white eggs and he, like, I don't know, that's what the guy told me and. I was like. OK, stuff like that and it, it's constantly so like you'll get like, correct tickets mixed in with like these other tickets and you're like, Oh my God. So it's working with the cook is very funny. And then you got the breakfast side. Because we're a diner. Always people want breakfast, so I'd say the busiest. Time to be on the breakfast side would be in the morning and then the overnight shift because that's because we also like our restaurants like next to a. Bar. So you get all the drunk people that come in the midnight rush and like we want practice. We want pancakes. We want eggs. So it's always like. It's it's a lot, but it's fun. It's but it's.

Speaker

Yeah.

Speaker 2

We had crazy times too, because at the time it was only like I was only high school. High schooler working in the kitchen. And then I was able to get like one of my friends along and then we would be doing the overnights and instead of it being regular adults cooking, it'd be like two teenagers in the back with music blasting. Over the radio that's supposed to be playing and we would hide each other up trying to get all the. Yeah. And it's and he got like teenage like server serving you. So this one he was a very. Very much an experience, but. Album created, you know, they taught you a lot from time management to being a a better. Like having like better work, work ethic because you see very much like the difference from. Being lazy at the job to just like it like it comes and goes like in all like shapes and like shapes and sizes of like how people work and you see the difference and all that. And it's like, yeah. That's my experience there.

Speaker 1

Do you? Do you think this experience helped you learn about Labor, community or food culture in general?

Speaker 2

Very much the labor part. Yes, food culture. Honestly, it's there's just like different ways of cooking stuff, especially like the stuff that we were cooking. Like I said, it was a diner, but we still have, like, some. I was like, we're down shadows levels down shadow. Well, that's what someone said about that, that menu. But yeah, I mean, it taught me a lot to like. Appreciate. How you like making the making the meal and presenting it because. I remember before, it's just like a lot of people. Just. Like just putting the food on a plate and just throwing it in the window. There's like slop. And then they'll be trying to like customers are just like. I know you were at dinner, but like, just like, make it look nice. And. It made me appreciate wanting to. Be better at my craft because. I mean, you're also presenting yourself out there. You don't want to seem like, you know, like she's my language, but like, half past the job and just, like, throw it up there. You want to be lazy, you know, just like as. Difficult and crappy, the job could be still put effort into it, you know. Don't just like hard because this is 1/2 hour job. How much is your half hours work like no. Put your own to it. Like show your worth. Oh yeah.

Speaker 1

Moving on to your field making career as a filmmaker, do you see Buddha's storytelling tool and can you share for example?

Speaker 2

Very much so. What is it called like? It's how it talked about it before, like connecting people, same way like film can connect. People seem like who does too. So like in the theater, get theaters like an experience. You sit down, you know, got your popcorn you drink. And then, uh, even like what? It's an experience in high school going to the theater with your friends to be a little rowdy, but no, yeah, just like. Watching that art form. And being like sucked into the story that's being told. It's a visceral experience. And then same thing like the fear say you're trying something new. Like, uh, like Korean BBQ, you know.

Speaker 1

Delicious, by the way.

Speaker 2

Very much, very much. And you're trying something new. You're trying to like you. You you can do it by yourself or like, like I said, with people and trying out all these new things and experience. And it's just like. Well, and then you can create a good story too with food like I said, so connecting people. But like how? It makes not just makes you feel, but like. That's the best way to describe it. There's a bunch of like. Film and like TV shows that deal with like food like. I said one of. The most recent ones, or most recent shows that is able to deal with. Like making food and also dealing with like other aspects of that life with, like your mental health and stuff like that is the bear. The bear very much shows like. I really, really visceral. Of like what? It's like working in the kitchen. You can work. You can be working at a diner or working at like a fine dining place. There's still same. I don't want to say the very much the same lover experience but like. You've had those experience before of like? The chaotic energy of being in the kitchen and then what it's like having structure in the. Kitchen. And then getting the food out and then the type of people you work with, the beer. This other one with Bradley Cooper, I think it's called burnt. That was a good one. And then? Jon Favreau, he made this one called Chef. Uh. He worked with like real. Real chefs, I think his name is real chef, and I think his name was. Roy Roy Kim. But the movie, all the all the all like the ones that said they're very great at mixing food and media or the film industry at the same time.

Speaker

Yeah.

Speaker 1

Wow. Are you. Were you aware of shows like parts unknown with Anthony Bourdain?

Speaker 2

Oh, yeah, very much. Yeah. I was going to say stuff like like that man versus food, you know. Like Hell's kissing. Yeah.

Speaker 1

Ah.

Speaker

Ah.

Speaker 1

Absolutely.

Speaker 2

Thing.

Speaker 1

All parts are known for me without any project. I think that's a whole general man. He's read his book. Man. If you don't like to read, get inaudible. You you have to you as a fellow Cook man. You have to read that book or or.

Speaker 2

MHM. Ohh.

Speaker 1

It's it's amazing and it is a different time than than our time. And I'll say, you know, he he was a little bit older, he's from the 80s. Slash 90s so. Yeah, definitely get into it, man. That was a good one. Have you ever included food or meal time in your creative work?

Speaker 2

Creator work? Yeah. Ohh, it's very much of like snacking at the same time, but very much just like I I do get. I do feel creative when I when I cook. So I remember there be times like when I'd be working at gyms where. I would make my own stuff. And I feel like you do that as a cook sometimes, like wherever you work, you want to make your own thing. But there I was. Making stuff that I would see like on not like YouTube channels that I would see from like I'm pretty sure this is like the main one that Joshua Wise, Joshua Wiseman and he's like the main like food guy cooking with batters you know, but I'll try cooking with.

Speaker

OK.

Speaker 1

What was your name again?

Speaker 2

I wish.

Speaker 1

OK.

Speaker 2

That I think he. He's like the guy that, like, talks over. You just see his hands. But he like, you see how he cooks everything.

Speaker 1

Alright. Yeah, I think I think so, I think so.

Speaker 2

UM. And then. Is it called? No, really, I feel more. Creative When I'm making my own stuff and then like. Also. Like, not not showing people, like letting people try it. Feel like I'm be like, hey, I kind of made this. I don't know if you want to. My cousin, essentially like everything I make. Icon like my favorite little like trash can cause everything that I either like. I don't finish eating or whatever. I make, it just goes down for him and I think it it makes me mad because he's skinny and I'm like, it's like your metabolism \*\*\*\*\* me off and because I'll make like. Burgers sometimes, and it'll be like a double Patty with like cheese and whatever I put in it and I'll make like 2 of them for him. And like, remember, they're double patties. Can you regulate one more? Oh, my God, you big back. I I don't have anymore. Yeah.

Speaker 1

Ohh man, I love it. How? How do you think food can be used in film to express cultural resistance?

Speaker 2

Uh. Cultural resistance.



Speaker 1

Culture or resistance?

Speaker 2

OK. Well, it's like trying respect to it as well. So as you're just like respecting the craft, you're respecting the where it came from, so it's like. Like say, like you're making a like a film about. Was it a good one? Do you know that director Robert Eggers? I think. I think he's made. He's made like the witch, the lighthouse, the North man. And he made. He just came out with the Nosferatu.

Speaker

Morning, everybody. OK.

Speaker 1

OK.

Speaker 2

So he he can tell he's very particular about how he makes his film and he wants to be true to the source material. So if he watches like the witch, it takes place in, like those English. Back in the day, where it's like uh. Like, I gotta go back to like to history class again with this. But like those like periods, you know, like the pilgrims, stuff like that. And like, they very much talk how they do back in the day. I don't know how he gets it correct, but it's like you need like subtitles for it. And you're like, what are they saying? And like the stuff they do?

Speaker 1

OK, great.

Speaker 2

It looks very. Much part of that time and so. He's respecting it as well because if you don't do that, if they're just speaking like regular English. Or and it's like. You get like. Out of it. You know you like. What's that? Where? It's like where you. You're watching something and you're like. Focus on it and like something happens where it's just like it takes you out of the film. Yeah. It's like, yeah, and.

Speaker 1

OK then.

Speaker 2

It can be the same thing. Like. Food too, like. You like, say like you know how. Like Photoshop that's being made.

Speaker

Yeah.

Speaker 2

And then you see people, I want to say disrespecting it, but it's like. They're just begin unaware, like it's rice cinnamon 6 milk and then. Water. And then like you wanna add like like the like chatter on it you know and then.

Speaker 1

Yeah.

Speaker 2

You just see people just like. They make it like they can, like, make it and it's hard to to say how to make it. Yeah, yeah, yeah.

Speaker 1

Or they just make it out of the bag. They just make it out of the bag and mix it with water milk and that's it.

Speaker 2

Yeah, exactly like that. And it's just like, why would she do that? I guess it's like quicker and faster, but it's like, if you're going to make something, take the time to, like, make it. You.

Speaker 1

Know. So you argue that it's better to make it more, keep it authentic. To the recipe.

Speaker 2

Yeah. Very much keep it authentic, especially like. Because you can tell the difference from like. Those and it's at IHOP those liquid liquid eggs that we have to cook.

Speaker

Yeah.

Speaker 2

To like real eggs. And you can. Yeah. And they say it too. You'll hear, like, some of the customers that know about it. They're like, can we have, like, the real eggs instead of the other one? Yeah, yeah, yeah. So I'm more authentic about it.

Speaker

Yeah.

Speaker 1

They cooked the friend. You know what? Is the thing the interesting thing about things like that in general, that. I. Think you know kind of wake up across it is like. You get used to them, though. You know it's kind of like sometimes you expect them in a dish like you go to McDonald's. We all do it when you're rushing or you whatever you go to McDonald's, you get you the the eggs that they sell. You know they're not eggs, but you kind of expect them. You already know what you're getting versus the real, and I mean.

Speaker 2

You know.

Speaker 1

It's. Like they say, it's. Late at night, right. The flavor. You can taste the difference, but.

Speaker

Yeah.

Speaker 1

It'd be like that sometimes.

Speaker 2

Especially when you see cooked with 100% beef. Now it says like now and then you're like, what the hell was it?

Speaker 1

Yeah.

Speaker 2

Before.

Speaker 1

Yeah, it was.

Speaker 2

Now, really here, let me just eat it real quick.

Speaker 1

It was really. And then there's some controversial things like my my time, you know, it was like, have you ever seen how sausage is made? And, you know, people will say ohh yeah.

But we cope for a different culture, Jeff, I said. I'm like, OK, I'm still gonna eat it just because you need the pink slips doesn't mean that they're bad. You.

Speaker 2

Yeah.

Speaker 1

Know what I'm saying?

Speaker 2

Well, yeah, most definitely. I've. Yeah, I've seen the videos of, like, how sausage is made, especially like they're like the house made like a factory and how you house mean, like in a butcher shop, there is a complete difference but like but like so it's like.

Speaker 1

Oh yeah.

Speaker 2

I like it's a I don't even know why I started doing it like. To not eat pork. I think it's just like either like from like what I'm in here like like works the mouth or like something I read where I was just like ohh just. But I'm not denying the.

Speaker

It's.

Speaker 2

Facts.

Speaker 1

Whatever.

Speaker 2

Yeah, yeah, yeah. Well, it's like, I'm not gonna die. In fact, I'm like, yeah, it's gonna. It tastes good. Just sometimes when I'm like, I miss bacon. But.

Speaker

Yeah. Yeah.

Speaker 1

And you know what? When it comes to me and we're just. Brainstorming. Here, right when.

Speaker 2

Hmm.

Speaker 1

It comes to big. The thing is like. And people say it's not the healthiest, but I would even argue, yeah, it's not the cleanest animal. I agree. You know, you there's things that you cannot Unsee, but what it's like they said that, oh, is unhealthy. You're going to die if you too much pork. I mean, you're gonna die if you eat too much of anything in general. And that pork it is, I think most people tend to just fry it in its own.

Speaker 2

Yeah.

Speaker 1

Fat. So yeah, if you fry something in its own fat it regardless what it. Is is gonna be on. Health. Though yeah, no pork. Pork has been perceived to be not only in the clean food. But uh. Connected very much with a bad health, but I think it's the way everybody cooks it. I mean, in in Philippines they try too, just like they do know some, just like they do in Mexico, just like they.

Speaker 2

Yeah. Yeah.

Speaker 1

Do in China, right, like we all.

Speaker 2

Yeah.

Speaker 1

They prefer way to. Eat it. And now you know. Grilled is delicious too, so.

Speaker 2

Yeah, yeah, I guess it could. It's like. But is it cause you you just can't eat it like like the same thing like with the red meat. You can't eat it raw. You know and.

Speaker 1

Exactly savage.

Speaker

It's.

Speaker 2

I remember, OK, now I remember the person. That I used to cook it a lot. This might this might be a little bit too much back story, but the whole cook line, all felons and one of them he came back from I think was like 13 years and he he turned Muslim. And you would always tell me like. Why not to eat pork? And also if you told me, like I kind of even started doing it before like I turned, you know, because I always saw them as like bottom feeders. They eat their own, like \*\*\*\*. They're just like eating everything they don't like, stop to think like I shouldn't eat that and they will have, like, they're going to have like worms in their stomach. So he was always like, you know, he's always disgusted me. And I heard that from him like a couple of other people. In my life. Yeah, that's kind of true. And so I'm just like, you know, stay away. I mean, like, after, like, you know, eating things growing up is like, it's kind of hard not to say, like, like, it tastes good, you know. But.

Speaker 1

Have you ever seen them? How they make it in the Philippines like latron when it's in the? Red, looking back, cold brown coat looks like wood. Absolutely nothing.

Speaker 2

OK. Ohh. And then that like that other food that I told you, uh, didn't go on. It means like, like chocolate blood.

Speaker

Yeah.

Speaker 2

It's not. It's not chocolate at all. It's like. You're also like in, like uh, like. Over in England and London they have like a it was that that pudding, that black pudding or whatever. But putting, yeah, it's basically like that. It's like pigs, blood coagulated and they put it like on their food. And it's supposed to be like chocolate. It's not. It's just pigs food. So it's like it's very much.

Speaker 1

Yeah. Yeah. Ohh so they like. Wash it with some lemongrass or some some herbs to it is Roma, yeah.

Speaker 2

Yeah. Yeah, yeah.

Speaker 1

Delicious. Moving on. How do you see your generation reclaiming or reshaping cultural food traditions? Or do you?

Speaker 2

Ohh.

Speaker 1

See them at all.

Speaker 2

It's kind of hard because, like, I feel like. There's. Our, my, our, or my generation is like. There's not a lot. Of us. That are keeping up with like, not just traditions, but like just. Cooking in general, like learning how to cook it like there's a lot of people that don't. Know to use the stove. You know, and it's just like they don't have to cook. Eggs. They don't even know how to wash like some dishes. At some point. It's just like, yeah, come on. And so it's just like I'd rather just, like, go eat out or go eat something like. That. Can be nice and it could be, you know, more easier, but it's like you need to learn to cook for yourself and then also. Cooking like. Not just like what you like learn, but like, you know, pass down, you know, like. Family family food like I know, like one thing for me would be like cooking the spaghetti as well. Like the Filipino spaghetti. I've always seen my mom cook it and she's taught me how to cook it and usually when I have time. Or you don't have money to buy the ingredients and then make enough to last week for the week and it's like. I feel like just there's not really a lot of people that are just keeping up, like with basic cooking in general, so I think. It might lose its touch. But. I could be wrong, you know. Hopefully I am wrong

and we're able to keep going but. With everything going on, there's not even like ohh everything going on. It's just like. Generations change, you know. So it just could be different.

Speaker

OK.

Speaker 1

Now for my now I will call closing questions. What is this that you hope to pass down or preserve for future generations?

Speaker 2

It's uh. Is it? It's something that my mom always made that. Everyone always enjoyed and she taught me and my sister how to cook. My brother doesn't cook, but he he'll eat a lot of it and but she calls it like her Korean fried chicken. I don't know where she's like, learned how to make this. But it's basically like a regular. Batter like fried chicken, but it's like it's different about it. I don't know. I don't know why she calls it Korean fried chicken, but it's just like what she makes, how she makes it, and then everyone just tried it. They're like, dude, this is really great and I want to just continue that. You know, if I ever have. A family of my own. I know I'm gonna be wanting to cook for them a lot, and hopefully they'll be able to.

Speaker

Yes.

Speaker 2

It's basically like preserving. The memory I have of my mom, and not just my mom, but like also. Us eating together as a family, eating this dish preserved for them. Have it something that. They can have the same experience that I did when I was growing up and pass it down along for future generations to come. If not me, then you know, letting my. Family and friends also try it as well. Yeah.

Speaker 1

Korean fried chicken. That's a good one.

Speaker 2

Yeah.

Speaker 1



I heard about it. Lastly, what do you want people to know? About your food story.

Speaker 2

My food story. I don't know if it's the same as everyone could be different, it could be the same but. Working in the food industry. You're always gonna feel that pressure. You're always going to feel. Stress. But there's a a sort. The. Self accomplishment at the end of it or. It's like. I was able to get through all of that, and as we're saying, because like you want to say, cooking is like not a hard job the way you wanted described it. The same thing as like working construction because that's like a a hard job or hard labor. Working in like the oil fields or like even plumbing and those are like labor jobs. And then when you talk about cooking, you say like all these things and it's. Just like some. People getting like it's cooking. Like, what do you expect? Like, what do you mean? It's like hard. And it's like. I don't want to downplay it, but. It's still a hard job, you know, especially like. Is the way of. Striving and being in the hole. God. There is a reason why you see a lot of cooks. I take up smoking. It's attractive, successful thing and but at the end of the day. Because of how hard it is, I think it's like something that you. Love. To because it was like I was able to get through. That. I was able to beat it or not even just beat it, like overcome it and be good at it and being good at something is very difficult. It's like an accomplishment on its own.

Speaker

Yeah.

Speaker 2

So that's. That's my experience.

Speaker 1

Well, thank you so much Jeff for sharing your experience. We really appreciate it. Is there anything else you would like to add or anything you would like to say?

Speaker 2

I think so. A little side note about Anthony Bourdain. I know they're making a biopic about him, like when he was, like, younger than when he's like, fish started off cooking little film party. Yeah, yeah.

Speaker 1

He was trouble when he was young, he he. Experience. He went through a lot.

Speaker 2

Yeah.

Speaker 1

Freedoms and neglect, I'll say.

Speaker 2

I always wanted to make a biopic out of like Gordon Ramsay's mentor mark up here. He he was like he was working like French cuisine and the way you because you see, like, how Gordon Ramsay like in his beginning years, he's always like yelling and stuff like that.

Speaker 1

Angry.

Speaker 2

Angry. But the way, like Marco Pierre White would cook. He wasn't always like he wasn't, like yelling like. Like Gordon was like he was always like. He was very serious about it too, where it's just like you feel intimidated by it. You're like, oh, \*\*\*\*, I gotta do this. And the thing about him, they call him like the rock star of the of, like the culinary. But also one thing about him was he was known that he gave up one of his or either either gave up one of them or gave up all of it. His Michelin stars says he saw it as just like he wasn't. Making art anymore? He's just like cooking the same thing to impress like certain people. And it caused them to be like in a rut where he's like, you know. What I'm done? With this and always thought like his story was like something great to tell and. If you see like a picture of him like. When he was younger, I. Have this actor in mind, Harris, Dickinson shout if you've seen the movie. But he was in Ironclaw. He played the older brother. To ask Zac Efron, and if you compare him to like a younger version of Michael Peter White, you can see like they they look so very similar and he's a great actor too. So I'm like, I think he would be like a great fit for the role. Yeah, that's my little side note.

Speaker 1

You seen that they were Marco. Pierre White is getting an interview and going on ramps is in the background cooking.

Speaker 2

Ohh yeah, where he's like really young. I think he's like like making like a.

Speaker 1

Bash with hero sets.

Speaker 2

Mashed potatoes or all like pasta or something? Yeah, I only like the way he, like, talks to the interviewer, too. He's like, kind of like, just, like, not pissed off. But he's just like 1, like.

Speaker 1

Those are my favorite.

Speaker 2

One word in here. He's like what? Yeah, you wanna? OK, I'm just gonna cook. I'm gonna cut myself. I was like that is cool.

Speaker 1

At least they were arguing about how the job of a chef. Is never appreciated actually.

Speaker 2

Yeah, yeah. There you go.

Speaker 1

Yeah. There we go. And he was like, he compared him to a big, by the way, out of all the words, the big or. Something like that. Yeah. Anyway, Jeff, thank you so much for your time.

Speaker 2

Yeah.

Speaker 1

Really appreciate you. And we'll be in contact with the Latino film Call for sure. And we're going to be doing some stuff together, so.

Speaker 2

Yeah, yeah.

Speaker 1

Boss, if you wanna stop the recording.