

Audio file

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Transcript

Speaker 1

Okay. Hello, my name is Bassmarsh. It is currently 11:14 AM here in Garland, Texas. I'm here today with Juliana Alvarado as part of the Milpa Agricultural Placement Project's initiative to collect oral histories related to food and agriculture in North Texas. Juliana, it's wonderful to have you here.

Speaker 2

Thank you for having me here.

Speaker 1

So, Juliana, let's start at the beginning. When and where were you born?

Speaker 2

I was born on June 3rd, 1997, and I was born in the Harris Methodist Hospital in Fort Worth. That's actually where both of my parents grew up, actually. So that's where they and that's where my family kind of was originally from.

Speaker 1

You said Fort Worth.

Speaker 2

Yeah, Fort Worth.

Speaker 1

Well, what was it like growing up?

Speaker 2

I mean, I didn't grow up in Fort Worth. My parents, my dad had to work in Dallas, so we settled in Arlington. My parents before they were born, I was born, settled in Arlington as

kind of a thing, but it was close enough that we could regularly go to like see people and who were living in, my family who was living in or kind of around the Fort Worth area essentially. So I got to see my family, both sides of it, depending, it was, I mean, except for those who didn't live like in the state, perhaps, pretty often actually growing up on both sides.

Speaker 1

So you like, your family is pretty well located in North Texas. That's really nice.

Speaker 2

Yeah, yeah, and it's pretty big. My parents are both some of the youngers. They have, they're one of six. My dad is the youngest, youngest boy. My mom is the second youngest, well, second youngest. She's the second youngest girl. Yeah, so.

Speaker 1

That's really sweet.

Speaker 2

Yeah, so there was also really big family, yeah.

Speaker 1

Do you have any siblings as well?

Speaker 2

I don't have any siblings. Okay.

Speaker 1

But you had a lot of cousins you mentioned.

Speaker 2

Yes. Yes. A lot of cousins. A lot of them. Yes. Especially because one of the things is that, um, so like a lot of the families that were growing up in Fort Worth, they either know each other or they kind of like intermarry in various ways. Um, like for instance, um, you know, there's this one family, it's, I'm just going to give an example. It's the Morales family. That's her last name. We're not related to them, but one of them, one of the sons is my uncle because he married my mom's younger sister. And then another one, I think, I want to say some, his sister, Carol, sister, married my dad's cousin. So, you know, a lot of times, and it's just like, oh, yeah, these are your cousins from like so and so, like, that's how it is.

That's how it typically is. I mean, we're Mexican American, so that's kind of how it is in the story.

Speaker 1

It's a bit of a stew.

Speaker 2

Yeah.

Speaker 1

That's really fun.

Speaker 2

Yeah.

Speaker 1

Well, can you tell me a little bit about the food traditions you practice within your family?

Speaker 2

You know, you know, a lot of Mexican or Tex-Mex food basically like, you know, what a lot of that's kind of sort of things. The things that I remember at least having is like, you know, my mom would make tacos growing up. My mom would make tacos. So you would also make a galdo, you know, soup basically. You know, you put like corn, carrots, potatoes, I want to say celery, celery, all these little vegetables, meat into this kind of like big, big pot and kind of cook and cook it basically. And then you can have it as soup and you can also, the thing that you would typically do is you can also dip your tortillas into it basically and have it as well. I remember there was a bit of, it wasn't really a disagreement per se, but something was I noted there was a bit of difference because my mom said it was typical to use tortitas de mais con tortillas, while my dad, that was how she did it, while my dad and I would do tortitas de harina, that would be flour tortillas instead. And it'd be really good on like those hot, sunny days. I mean, not hot. I mean, on those cold, like really cold days. I mean, that's something else. Something else I do want to mention is that one of the ways I actually distinguish between my grandparents was food because my dad's parents, I forget where they live, but for a while when both my grandma and grandpa were alive when I was like really little, my grandma would go and I don't know if she, I wanna say she made them, she made, she would make tortillas for me by hand. She'd make little tortillas for me, like little itty bitty ones when I was really young. And I'd go like, you know, what happened, the way that I heard my mom describe it was, she would go and see Joe, oh, going to see your

grandparents, which one? And I'd be like, which one? She's like, the tortitagram one. I was like, oh, okay. And that's how I knew her. I was like, oh, yeah, they're the ones that give me tortillas. That's yeah. And the other thing I will mention is after that I just remembered now is that after like a funeral or something like that, there's often a Senna, basically, we would go together and get together and use it as an opportunity. I mean, obviously it's very sad, but like to meet family, we go to one location in full worth or wherever, and we'd have like a meal and such and like go and sit with each other and talk with each other. Basically, it'd be kind of an opportunity for family gathering, especially if you haven't seen each other in a while, which is often the case.

Speaker 1

What was this called? You said a senna.

Speaker 2

Senna, at least that was, I don't, I think that's dinner. I don't know what, I don't think that's the exact term, but it was, it's not, it doesn't exactly mean male, but that was kind of what I think everyone, we called it. It was like, oh, it was kind of like, oh, we're going to go to Senna. It's C-E-N-A, I think. I think that's, I know that's a Spanish word. I think that probably means like dinner or something, but that's what it was called, I believe.

Speaker 1

Can I ask, how many generations has your parents been in North Texas? You mentioned being a Mexican-American.

Speaker 2

Okay, so the way that I understand it is, I was born here, my parents were born here, my grandparents were born, not in Fort Worth, but they were born in Texas. It's my great-grandparents who were the ones who came over from Mexico, basically.

Speaker 1

Do you know where in Mexico?

Speaker 2

I don't know, everyone's okay, so let me see. The reason I'm looking on my phone is because I have like a picture from a family reunion that shows where, because they put like where my great grandparents on my dad's side was. Let me see, it's probably back there, but I think one of them. Okay, so my great grandmother was my great grandmother from this was my maternal grandfather's mom. She came over here from Chihuahua. Unlike my,

it wasn't a covered wagon. That was the term my mom used for it. That was the term she used for it. I know My, my great grandparents, I don't know where they were from. My grandma's parents, I don't know where they were from, but I know my great grandfather had Mexican citizenship until he got naturalized, like I think in the 90s when he was pretty old. me think uh where are they from where where is it I don't know if I I may not be able to find it towards me but um both of them I think one of them I know one of my great grandparents on my dad's side was from uh San Luis de Porzo I think that was what it was and I think yeah so just different places in Mexico essentially. And I think another one, I don't know, I think this was also, I think this was my great great grandmother because my mom mentioned going to visit like she'd go to Mexico sometimes to see this one. She was from I think, I think she was from around the area called Pieros *****. That's where she was from. So yeah.

Speaker 1

I'm unfamiliar with Mexican geography myself. So can I ask, like, are the locations you mentioned kind of close to each other or kind of like spread part?

Speaker 2

Like, I think, for instance, like, I think San Luis de Ponce, I think that's kind of in central Mexico, while Chihuahua is like really close is like one of the more northern states, basically. And then I think Pietros ***** from what I gathered, I don't think it's also that, I don't think it's that far away from the border, actually. I don't think you have to, I don't think you have to travel 'cause I remember hearing stories of my grandpa when he was still alive, like this was probably before I was going down there in Sutz, I think. So it wasn't that far away, like the border, I would think. I don't know how close it was, but it probably wasn't like more than like, I guess. Yeah, I don't know. But yeah.

Speaker 1

Have you ever been there?

Speaker 2

I have. I've been to Mexico. I haven't been there to actually, but it was just across the border. I've never actually been there, and I haven't been there to actually see any family that still might be living there.

Speaker 1

It's beautiful. Like, even after three generations, you're still eating like Mexican food, I suppose.

Speaker 2

Yeah, yeah. Because I spoke Spanish, but that's a different story.

Speaker 1

Well, the food survived.

Speaker 2

Yeah, the food survived.

Speaker 1

Quite lovely. So when we asked you why you want to eat, why you wanted to be interviewed, you mentioned that your great uncle had a family restaurant. You want to tell us about it?

Speaker 2

Yeah. Okay. So this was my mom. This is my grandma's, my maternal grandma's. uh, sister. There were a bunch of them. Uh, you know, she married into a family. Uh, her name is Angie Pulido. She's like, actually like, she married, uh, Rudy Pulido Sr., which was a son of the Pulido family, and it was his parents that established the Pulido restaurant in, um, Fort Worth. Where is it? It's on, uh, I can actually give you, that I can actually give you pretty quickly, so that way you can look it up. It's, um, Where is it? And FYI, there's like a bunch. If you look it up, there's like a bunch of them technically, but like you get a bunch of results. Where is it? So where is it? Because I'm trying to remember which one it is. Oh, here it is on Polito Street. It's, I want to say it's on 2900 Polito Street, Fort Worth, Texas, 7610, I believe. Yeah, I believe that's the original one, I think. And it was managed by her for, and it was managed by his family for quite a bit recently. It kind of changed hands because, There's been a lot of issues with the family, not like bad issues. There's been like, and this is kind of important because it's kind of, okay, so like, there aren't a lot of Paleedo's kind of luck because, um, so my, he married, my great aunt married my great uncle and she kind of came into the family and you know, it was his parents who started it. Like if you go to the restaurant, there's still pictures of, um, like his parents up there, basically, you know, because they're the ones who started, I think I know for a fact his father worked on the railway because there was a pic really what it was still there. I remember seeing like a picture of him like wearing this kind of outfit by the railway with a lunch box in his hand. He did. So, you know, basically what happened was when I was in high school, so they had two sons. There was Rudy Junior and Peter. They had when I was in high school and I don't know exactly why he died. It wasn't anything, you know, but he got sick and he died. And

that was pretty hard on the family. And then, you know, and then it wasn't long after that. My great uncle, he was devastated by it and he ended up passing away. And then Not long after that, the second son Peter are a bit a while after that actually second son Peter also kind of passed away. He passed away and there were some other family members that were still there, but like that kind of line, like my auntie, my grand auntie left basically. And she's kind and there weren't a lot of other family members who were kind of still. There were still some family members, but none of them were. I don't want to say interested, but like they weren't doing as like as invested as they were, and they ended up deciding to sell it basically. And the story with pulley those as I actually remember, we'd sometimes we'd go there a lot of times. We'd go there quite a few times. We'd actually hold some of my, I think on my dad's side, we hold some family reunions here, interestingly enough, because it was kind of funny. It's like, oh yeah, you know, yeah. And it's kind of funny. It'd be like, oh yeah, you know, yeah, my, my, you know, great uncle you know he was his family did this and like they were well known they were pretty well off like the restaurant kind of blew up honestly it's not as big as like another restaurant there Joe T Garcia's but like it was big and they were you know well off I would say compared to like well off honestly like and I'm not saying that as a necessarily a bad thing I'm saying that's what that's what it was kind of from what I got yeah you know.

Speaker 1

Really nice.

Speaker 2

Yeah that's that's kind of that that happened that and we go there and I think a number of times since my great aunt has we've also taken more recently we've taken my great aunt there so she can see how it's done still there and it's you know they haven't completely like changed it like they haven't completely changed the it you know even though it's not owned by them anymore I mean they still have a picture of The Pulido, mom and pop Pulido are still in there at some point, you know, so that's kind of nice. They haven't gone away from that. Yeah.

Speaker 1

What do you think the future is for the restaurant?

Speaker 2

I mean, the future. I mean, I hope it's in a really good location, I think. So I think it's going to continue to go on like, keep going on. My only thing was that be, I would, so yeah, I think it's gonna keep going on 'cause it's fairly, you know, originally when it was kind of towards the

end of its control under the Pulido family, it kind of wasn't necessarily doing as well. But now I think it's kind of under some more like management whose kind of full-time job is basically managing this restaurant. so I think it's doing a lot better you know and I hope it'll continue the only thing like I said I the only thing is that I don't want it to become kind of is that I want it to like still keep its production as kind of this you know like keep its thing as like a small like Mexican restaurant started by like this particular family I want that to be kind of a part of it and that's the only thing I'd be worried about it losing basically.

Speaker 1

Can you tell me more about the menu? Do you recognize any of the foods on there as like your family foods?

Speaker 2

Um, there were the, I mean, how do I say it? I think the foods there were like the foods of the Polido family. So I didn't really, I mean, I could recognize them, but they weren't really like, you know, some of the stuff didn't have as much, Like didn't have a lot of emotional significance necessarily for me as much. So, but yeah, you know, they have the typical stuff. They have, you know, tamales, other stuff. That's the only, that's the one thing I can think of. I know they had. Also the tortillas were really good. They were really good. And the chips. Yeah.

Speaker 1

Did you like any other foods?

Speaker 2

Dang it, it's been a while since I've been there. I like, there's quite a bit of food that I like there. Um, I don't know, but I can't remember honestly.

Speaker 1

But overall, it's like a warm relationship.

Speaker 2

Yeah, it's like really, you know, really something. Yeah, it's like, and again, I can't tell, I'm only giving you like an account based off of that, but I wanted it to be recorded, you know, that, uh, Like, you know, my great NFC was here could probably tell you a lot more about it, but I mean, she's doing, but I mean, you know, I figured I wanted to put that into there because I think that I thought that was like really interesting, especially because we kind of had that, I kind of had that connection.

Speaker 1

I mean, I do recall when you met in person that you mentioned you want to talk to your great aunt specifically. Even then I'm talking.

Speaker 2

I haven't seen her. I haven't gotten the chance to see her, honestly.

Speaker 1

Well, in the absence of talking to her, is there anything else you want to say about the restaurant?

Speaker 2

It was located, one of the things that was mated was it was kind of in this little area. It was located near this church called, it was located not too far away from this actually Catholic church called San Mateo St. Matthew, I believe, in English. That was actually where, that was actually where my dad went to church when he was growing up. That was something else. Like it was like literally right around the corner there. I was in this little area. I think you kind of, I want to I, well, maybe not the railways, but I don't think they were that far away, honestly. I mean, it was just in this really kind of valuable location, I would say, that, you know, it has its own. And like I said, like the street is literally named Fulido Street, so it's kind of has its own like, you know, it's kind of as being significant. It's a really good location, I would say, you know.

Speaker 1

You're a pillar of Fort Worth community.

Speaker 2

Yeah. Yeah, it is.

Speaker 1

You're beautiful.

Speaker 2

I mean, people talk about, you know, and again, I'm mentioning there's this restaurant called Jyoti Garcia's that I think has been around for a lot longer and like, it's also really good. I'm not going to deny that. And like, but this one I kind of like, I think is more special because the personal connection, because not only did we go to Bolivo's a lot for different

variations, I remember going there a lot when I was quite a bit when I was younger at different times, but also the family connects.

Speaker 1

Can I ask, since I'm a little unfamiliar with history, was it common for people coming from Mexico to come here and open restaurants?

Speaker 2

I mean, I don't know. I think, I don't know how, I don't actually, see that's the thing, I don't know where the, I don't actually know where the, if the mom and pop of Julia though, that's, my great uncle's parents were actually from here, were actually born here, or if they were from Mexico. I don't know if they, where they were from, but I mean, I don't think it's, I think it's like, I don't think it's, I don't think it's, I mean, I think at least in Fort Worth, the two examples I can cite, of course, of Polito's and Joe T. Garcia's, which I think are two like probably examples of like different families going up and starting restaurants. So I mean, it's not uncommon, but I don't know how common it is per se.

Speaker 1

Such a lovely story.

Speaker 2

Yeah, there was another thing that I actually wanted to put into it. So, um, that I actually remember during this that I got to put in that I wanted to put into the story. It's a different story, but it involves agricultural work. So my grandma, this was my paternal grandma. She was born. Let me see. She was born. She was born, I believe, in the twenties. All right. And she did not. get and this is a story that supposedly that I heard from my mom who heard it from my grandma. Like my grandma told it to herself. So that's what that's the connection. That's what the connection is. My grandmother's name was. Her name was Lily Alvarado. She was born and she was born again. Where was it? But yeah, she was born in the 20s. Sorry, I wish I sort of looked this stuff up beforehand. She was born in the 20s and she grew up during the Great Depression. And from what I understood is that she didn't get very far is that she didn't get far, is that she had to stop going to school when she was like in primary school, like first or second grade, because she didn't have any shoes to walk to school with, basically. And so she stopped doing, so she had to drop out. But then she got a job for this woman, I believe. This is a woman who owned like, I want to say, I don't know if it was a farm per se, but she had chickens, and her job was kind of to go and collect eggs every day from the chickens, I believe. Um, and I may be getting this wrong, but, uh, her job was to do that, and she gave her some old shoes that she had. Well, one day she didn't do that. I

don't know why, but she couldn't, or she didn't, or couldn't go and do that. And the woman came back and basically took the shoes away from my grandma and she couldn't go back. She couldn't go to school anymore. At least that was the story that I was remember being told. And I remember that specifically that she was doing some sort of, she was doing, it wasn't like, it was some sort of agricultural work that I think involved chickens. And that's a story that I also wanted to be put into that because that was also very, you know, Like it kind of shows like where, how, where my family kind of came from and how I guess lucky I am to be where I am essentially.

Speaker 1

Yeah. 100 years later, her descendant to that UNT.

Speaker 2

Yeah. Yeah. Yeah, you know, yeah, like, yeah, going a lot further, yeah, neither my Neither of my paternal grandparents actually got lots of education. My grandma, like I said, dropped out during primary school. My grandpa, my paternal grandpa made it to like middle school, and then I think he dropped out. So my dad wasn't the first one in his family to go to college, but he was, I think, the second one, I think.

Speaker 1

Beautiful story.

Speaker 2

Yeah. That was the other thing I wanted to put in there, I believe, and I probably got some other things wrong as well.

Speaker 1

Is there anything else you want to add to this?

Speaker 2

Add to this. I know that a different story, my, this is my, going back to my, Maternal grandma's parents, my great grandparents. I know my mom mentioned to me that during the thirties, my grandpa probably did like wandered or like was kind of an itinerant worker, kind of. He would kind of do stuff. I think that was also an agriculture as well, I believe. Like he and my grandma would kind of go around and do different work because it wasn't really, you know, it was during the Great Depress and they would also do. different jobs and such. And I think I want to say that. I want to say that's what it was, I think, because, you know,

there were, you know, there probably weren't. That was, I think, one of the jobs that you could probably get back then.

Speaker 1

You think both of them were working with chickens, as you mentioned?

Speaker 2

I don't know if they were working with chickens. That was, that was, that was my grandma. That was my paternal grandma. These are my great grandparents. These are my maternal grandma's parents. They weren't working with chickens, but I think they were doing, at least my grandpa was probably doing some sort of agriculture work, I think, as kind of an itinerant worker, I would say.

Speaker 1

You mentioned when we asked you why you wanted to be interviewed that you want to talk about your experiences growing up Mexican-American in Texas. So I apologize if you'll be skipped over that a little. Do you want to go back and talk more?

Speaker 2

I mean, yeah, that was also I mean, yeah, it's kind of nice having that. One of the things is I mentioned a lot of the food and that was really that was something I really enjoyed having that connect that I really look back on. I really value now is that I have that connection to the food basically that I really, and with the, a lot of times with the food comes, you know, the family as well, like the, you know, that sort of thing as well, you know, and oftentimes, you know, like, um, how do I say that? That was something that I really valued. And, um, it was kind of interesting because like, um, I mean, it was interesting because I do remember, like, how do I say this? Like, because I mentioned, like, my parents and what, like, my great grandparents were the ones who come here. And so my parents managed to, you know, how do I say it? When they brought me up, they made sure that I remembered that it, like, wasn't like, you know, And so I remember there being conversations around that whenever like anti-immigration and stuff would really flare. I remember when that Arizona law passed SB 1070, my parents told me, sat me down. My mom was like, we're not going to Arizona because of that. It was, I don't know if you remember that or were there for that. I was like, this law that basically allowed people to pull you over because they thought you were like, it was kind of like a racing profiling lot. I remember that kind of being something that would be go on. And I know this doesn't have much to do with food, but that was something that I did that I do remember and kind of like, how do I say this? Just with the current thing, it's kind of really sad to see it because like, You know, like I said,

a lot of the culture that I experienced was very, I mean, it had its flaw, but I, it was kind of beautiful in a way. And I don't like it, like the way that it's being, you know, demonized essentially to get, and I know I'm probably getting a bit polemical here, but that, that, I remember that conversation. I remember my mom also telling me when I first went to high school, because I went to like a really private school, that I had to, you know, what to do in case someone called me a mojado or wetpack. That was another conversation that happened as well. No one did, thankfully, but that was something she had to bring up. And there's been kind of a lot of other like things like that especially since like what my parents told me they were still when they were born you know segregation was still around in Fort Worth that was another thing that I remember being told that you know that it was still segregated and that Fort Worth's attempts of desegregation because how do I say it there's this weird quirk that dates back to like when the US took over parts of Mexico that basically how do I say it The US law at the time of 1848 was basically these citizens must be white. And so basically when they negotiated, it was like, okay, you have to take all these Mexican people living here and make them citizens. So the way they did that was like, you are officially white, but they want, you know, and that's a whole thing in and of itself that I'm not going to get into, but like. Legally, they were. So at least according to my mom, one way that Fort Worth desegregated was it would take like the Latino kids and basically send them to other schools. Basically, it's like, well, you know, we're technically doing that. We're following the law.

Speaker 1

Horrible.

Speaker 2

Yeah, I know. I know. And I know this doesn't have much to do with food, but like that does kind of like At least I'd be glad that that's on the record somewhere, even if it doesn't have much to do somewhere. Like, this is kind of stories, and that's kind of why I wanted to do that, because I didn't want these stories to necessarily die off, so to speak.

Speaker 1

And we can talk more about it if you wish. This is your oral history. Don't worry about it.

Speaker 2

There was that, Fort Worth is still segregated my mom, my, uh, Mom mentioned, like, she had to, when she was growing up, she had to go see this dentist who, he was a black man who was kind of in the, quote unquote, the area where black people were segregated to, essentially. And what she told me, and this is another story that she said she saw from her

dad, my grandpa, was that He was instrumental in getting, or at least he played a part in helping get Fort Worth get single member districts. At least I he played a part in that because. Up until then, I don't know if you know, basically. It was kind of not single member districts and that was being used to basically. discriminate against the Latinx population in Fort Worth basically to allow them let me think a single okay single member district is a constituency like a district or constituency that's represented by a single office holder which is like you know so basically they would take like So basically trying to ensure that say, instead of like having splitting up like the community and having like none of no one be represented, that was kind of, he was instrumental to that. My mom told me, I remember that he, there was this one incident that stuck out vividly to her where she, she was with him. And this old black woman came to vote and she was like, well, I saved up all this money to pay the poll tax. And my grandpa was like, no, ma'am, you don't have to pay for that anymore. You know, you can just go vote now. Um, so that also was something that happened as well. Yeah, you know, that was, um, another that was another thing that really that I but my mom told me as well that you know my he was involved in trying to get people to trying to increase political feminization and also trying to ensure that they were represented basically and I mean again I don't know how how like if you were to go out and find it I don't know how much evidence you would find but this is at least the story that I was told

Speaker 1

Not at all a distant history.

Speaker 2

Yeah. Yeah. I mean, yeah. Um, growing up, the other thing is I remember is that, uh, it's interesting. So my mom speaks as the one, she actually speaks Spanish and sees, um, A bilingual, well, she's retired now, but she's a bilingual, was a bilingual teacher in public school. And for the first couple years of my life, I kind of went with her to school for the first, like from first to fifth grade, I went to school with her and I would be at her school on Grand Prairie and that often took me to different schools that were kind of, they weren't like as, you know, you know, wealthiest, maybe the area that I live, that I also got to see that. And like when I was in fifth grade, I was even though I wasn't a bilingual student. I don't know. I think that I know this was something my mom was that I got put into kind of the program with, with other, you know, like, and it was basically me with like other, like, not to say there weren't, Latinx people and like the English speaking, but it was mainly Latinx people because they were the one, the biggest population from different areas. And that was something I remember doing. This was when I was in fifth grade, I think. So yeah, and it was from people, there are people. There was someone from El Salvador, there was

someone from Peru, there was someone, those are the two countries that I can read. But it wasn't just Mexican per se, you know, it wasn't even just Mexican. My mom still kind of teaches like that. And when I went to middle school, I went to a little Catholic school that was located in kind of, it was near one of my other schools that was kind of in a poor region. There was also a pretty big, you know, it was like, from what I imagine, also a decent sized Latinx population as well that I remember. I was growing up yeah uh there was that um I mean growing up like that way that was some of the background that I remember growing up that gave that informed some of the things um trying to think The other thing I guess I can say is that. So like I mentioned, I don't know Spanish that itself is kind of it wasn't something that I decided it was so growing up I had a lot of issues and my mom went to I think it was my pediatrician and he based she was raised trying to raise me to speak Spanish. She had been raising me to do that, you know, she'd been And he told her basically, no, if you want to raise her, raise her in English, basically. And that's why I don't know Spanish. Because it was like, this doctor told my mom that it'd be better for me to be raised up in, and that's why I don't know it.

Speaker 1

And that happens to a lot of kids.

Speaker 2

Yeah. Yeah.

Speaker 1

Well, I know you are in school. Do you have plans to learn Spanish?

Speaker 2

I still know a bit of Spanish, but I'm not taking Spanish because how do I say that? It's like, it's not that I don't want to learn it. I do want to learn it, but that was kind of like... Especially when I was in high school, you know, you're forced to take a language, and that was kind of the language I wanted to take, and I kind of... How do I say this? Like, I feel like I'm doing a bit of a disservice. Like, I feel a bit guilty because I'm not taking Spanish, but the language that I'm taking is Japanese. It was something that I really wanted to learn, even though it's not necessarily like... And so it's like, well, maybe there's a part of me that's like, well, maybe you sort of been taking it again with like it would be helpful. It's like. Yes, but I kind of wanted like, you know. Yeah. there's a bit of tension there.

Speaker 1

In the future.

Speaker 2

Yeah, in the future. I'd love to learn it. Yeah. I mean, even still now, I still remember a lot of different I still remember bits of pieces of like rice stuff, even if I don't remember all of it.

Speaker 1

Why Japanese out of curiosity?

Speaker 2

I'm gonna be, I could give you like this whole thing about doing it, but I'll be honest, I'm a anime fan and I really want to understand it honestly.

Speaker 1

Do you want your uh favorite anime to go on the record or you want to be mysterious?

Speaker 2

Uh I don't know if I want to put it on the record right?

Speaker 1

Now we can have a little mystery yeah.

Speaker 2

Yes a little mystery yes but there was like some like I want to understand that and also the music since I a lot of the music that I listen to is from anime it's often aligned a lot of J-pop and I kind of wanted to understand that and also maybe to understand the culture in which it's done because it's very different from the one that I grew up in, you know?

Speaker 1

Have you ever had Japanese food?

Speaker 2

Huh.

Speaker 1

Have you ever had Japanese food?

Speaker 2

Food? Yeah, of course I've had Japanese food. Yeah, I mean, yeah, I've had, yeah, I actually went to, okay, I didn't stay in Japan for long because I was going I was going to Thailand

because this was like almost 10 years ago, a little less than 10 years ago. I was going it with my then girlfriend at the time who was Thai. This was like during a winter break. I was going back. She was going back to visit her family and I went with her. and we stopped over and actually Japan we stopped over at a Tokyo we went from one airport to the other like we actually got on a bus and had to go to the airport and I remember eating in the airport like it wasn't like it was not wasn't just Japanese like food from in America it was actual Japanese food so yes I have had it but I've also had it yeah as well you know here as well of course I've had it I it's something I like. I also really like Thai food. I, that was, oh, soon I forgot to mention that. That was, um, I went to Thailand for a couple weeks and that was actually a really interesting experience in terms of food. Uh, I don't know if you mind if I talk a bit about that because that was, yeah, I went to go, it was with my then girlfriend. Um, we're not together anymore, but, um, and that culture was a bit interesting because, um, How do I say this? So they don't actually, at least from what I understood, and they were like, I don't know if this is necessarily representative of everyone in Thailand, but this was the way that it was explained to me was that they don't actually use like chopstick. They don't use chopsticks or anything. They actually use a fork and spoon, which dates back to some history regarding, I think it was someone who wanted to kind of modernize and try to introduce it. But the way that he, my girlfriend's dad told me to do it was like, one of them was a, I forget which one was which, but you use both a fork and a spool. You didn't use both of them, but you use both of them one in each hand, he says. One of them is like the principal and the other one is the assistant vice principal, basically. And it was kind of like, you kind of use it, you know, you kind of. I think you use, yeah, both of them basically kind of to eat and stuff especially. I remember that. Yeah. And the way that we eat, we ate was oftentimes it was, well, instead of each one having, it was kind of like a family size. We'd go and get like whatever you want basically. You'd go and get, we'll get like some from a bigger part in the whole, you wouldn't have your own thing. And I remember having. oh my gosh, actual Bangkok street food that was really good, actually, like, like actual food that was made from some like, and I don't mean street food like, that's not a pejorative. That was actually what it was called, you know, like actual good. And I really, ever since then, I do really like Thai food because especially because I got a couple, because I was there for like, I don't, It was at least two weeks, I want to say, if not more, that I was there and I got this experience doing that. And here's another interesting thing, at least from what I understand. You want to know what the most popular restaurant there was at Thailand? It was KFC. KFC. And I don't know if this is true for everyone, but at least there was kind of it's a Buddhist country and I don't know where this came from exactly but at least for my girlfriend and her family didn't really eat beef and my girlfriend explained it my ex-girlfriend explained it to me like uh I needed she didn't she thought cows were like smart enough that she didn't want to eat them and also you know it makes kind of sense when you think about

it so there wasn't as much they don't eat as much beef necessarily there at least from what I understood. And there's also a significant Muslim population in the southern part of Thailand, and they obviously wouldn't eat pork. So, I mean, they probably, some of them probably do, but that's, that's neither here nor there. And so naturally the meat that a lot of people use is chicken. Is it, that's the kind of the meat that everyone can eat, you know? that was something else I completely forgot about that and I wanted to mention because I got to like actually because you know we weren't always necessary and you know a lot of times we would go out but oftentimes we'd just be at like her parents house and we would just eat the food there and it was really good I really liked it you know yeah that was something else I got to experience kind of like a different view from the touristy kind of um view with regards to At least with the specific food of Thailand, that's kind of how I understood it. So that's, that itself is a bit different from what you might expect, you know.

Speaker 1

Well, that's fun.

Speaker 2

Yeah.

Speaker 1

Okay. You, uh, you did answer all of my questions for you today, but is there anything you want to add before we wrap up?

Speaker 2

Um, I'm trying to think. For some reason something came to my mind, but I don't know if I want to say it because it kind of, it's back to, I don't know if you remember what we, we first met, Sophia was talking about, no one, I'm not gonna say it, but the first thing I wanted to say was, countering someone else's claim about food that Sophia mentioned that someone went on and made this claim about a certain food belonged to a certain nationality. And I don't want to say anything on the record against that, but that was where my mind went.

Speaker 1

Yeah, so, okay, so for the record, Sophia is another member of the Milk Agriculture Placemaking Project. And we first met at the Students for Justice in Palestine meeting. Do you want to talk about that?

Speaker 2

Yes.

Speaker 1

All right.

Speaker 2

Yes. I actually first met her at the YDSA meeting, but yes, I had kind of met her before that, but that was where that incident took place at the students were just a Palestine meeting. Yes.

Speaker 1

Yeah. You want to say anything about that?

Speaker 2

I don't. It's not that I don't want to. I don't know if I should necessarily.

Speaker 1

Entirely up to you.

Speaker 2

No, I'm not going to say it. I don't want to. No, I don't want to. I don't. This has been really fun as much as it. I don't want to spend. I don't want to make my last thing like, even if it isn't. Even if I don't think it's true, I don't want to spend it necessarily. I'm kind of going over someone's like. negatively going on someone else's like thing. Basically, I don't want to do that.

Speaker 1

Do you? All right. That's perfectly good. Thank you, Juliana. Thank you for speaking with me today.

Speaker 2

No problem. I hope I didn't. I hope it was interesting. I hope it. I know we went off on different tangents, but I mean, I'm kind of glad it did because I completely forgot about the Thai food thing that kind of Oh wait, there was something actually. There was actually one thing I just remembered. So like you mentioned me doing the Japanese food, that's kind of fine, but there's all, there's like a lot of different food like, and I don't like, I say Asian, I mean kind of because they're different kind of places because there was a lot of Asian food around me because there was a decent sized Asian population in Arlington. Not just Asian.

I think the biggest one probably is Vietnamese because when you look at, if you look, go look at the city of Arlington's documentary, even the voting places, they're in three languages. One is English, one is Spanish, and the third is Vietnamese. We have a sizable Vietnamese population here actually. Like seriously, that's the other thing that is kind of interesting and like that kind of, I think had an influence on me was I remember growing up like a lot of, They're like, especially kind of like in the local area where like they have, I don't know what I would call it, but like, I remember seeing like all these little different Asian restaurants and you know, they had all these little other like, or small businesses that they would kind of have like, so that was something else that I remember that was kind of I remember growing up with like that kind of influence as well.

Speaker 1

We have a sizable community here. It's quite beautiful.

Speaker 2

Yeah. Yeah. I mean, it's sizable enough that again, they put this, they put the, that's just like the third official, it's like the third, like, I guess the most spoken language in here. So I think that's kind of cool.

Speaker 1

It's really cool.

Speaker 2

That's the only other thing I wanted to say.

Speaker 1

All right. Nothing else? Are you sure?

Speaker 2

I mean, I have had tried some Vietnamese food as well, tried some pho that was, I liked it, I liked it, you know. Again, Thai food will always hold a place in my heart because of my experience, but it will, you know, I'm not, it was good. I'm not gonna, you know, I'm not gonna say anything otherwise, you know, I liked it.

Speaker 1

Dabbling in Southeast Asian politics.

Speaker 2

It's funny because I'm taking a class on the Vietnam War this semester, and it's like, oh, yeah, I can kind of see how that, you know, definitely had an effect here. You know, like, I can kind of see the effects of that firsthand.

Speaker 1

Yeah, we are living in this legacy.

Speaker 2

Yes. I just saw a bit of that in Thailand, too. I swear there was stuff there that was still from Vietnam. I don't know where it was. That was still there, because even though I think it had issues because it was right, you know, it's right on the border of Cambodia. Wow. But yeah.

Speaker 1

Well, this was really fun, Juliana. Thank you for meeting with me.

Speaker 2

No problem. Thank you for listening to me. Even I'm glad it I'm glad it helps some, you know, I'm I actually really enjoy that this is counted as history because I'm glad that like All these little stories that I didn't have that kind of are wrapped up, kind of get put into the collective memory, so to speak.

Speaker 1

Yeah, you existed and we have your record of it.

Speaker 2

Yeah, yeah.

Speaker 1

Beautiful.

Speaker 2

And also that the stories, like I mentioned before, don't get necessarily forgotten by people, you know? Yeah, this did happen. Plulido's was a restaurant that was owned by the Plido family and I can, you know, that means something.

Speaker 1

Yeah. 100 years from now, someone's going to read our transcript and see what we were doing.

Speaker 2

Yeah.

Speaker 1

Very beautiful.

Speaker 2

Yes.

Speaker 1

All right. I'm going to hit end, but thank you, Juliana.

Speaker 2

No problem.