

**Oral History Collection**

**Michaela McPhearson**

**Interviewer: Bee Adame**

**Date: April 30<sup>th</sup>, 2024**

**Location: Denton, Texas**

Bee Adame: OK. This is Bee Adame interviewing Michaela McPherson for Latin American Food History on April 30th, 2024. We are in Denton, TX. What was your first experience working in the food industry?

Michaela McPherson: So, it was during 2020. I needed a job and I started working at my sister's latest kitchen job: Nature's Plate. And I was just a dishwasher, I didn't do much in the actual kitchen. Really just, washing dishes.

Bee Adame: Yeah.

Michaela McPherson: Which honestly wasn't that bad. I know that dishwashers in particular are very like looked down upon, but. You know, as a job it was -- easy. Wasn't the best money at the time, so I did have to quit, and then I later went back to that same job in a different position. But I did like it. Like it was entertaining, it was fun.

Bee Adame: Awesome. What food service job have you worked the longest?

Michaela McPherson: So I've only had the one and it was Nature's Plate.

Adame: MHM.

McPherson: I worked at it longest the second time because I worked there twice the first time as a dishwasher was only a few months because the pay wasn't -- yeah the first time as the dishwasher was only a few months because the pay wasn't quite enough to like keep up with rent. And the second time I was there for a year-ish. Yeah. I want to say about a year.

Adame: OK, so Natures Plate? What kind of place was it?

McPherson: So it wasn't, it was food service. But it wasn't an actual restaurant. We were a essentially like meal prep and delivery service. We did plant-based vegan meals. We have, we would keep a stock of like premade meals up front. And we would deliver twice a week, so people would put in their orders ahead of time. We would like bulk prep all of the meals and then.

Adame: Mhm.

McPherson: We would have -- our deliveries were on Wednesday and Sunday, so Wednesday and Sunday we would do all of our fresh stuff that had to be made like that day, which was usually like any of the salads that we had and then we would portion out. UM. Like

all of the. Like pre made meals, bag them up, send them out for delivery. We would also on those days restock our pre-made stuff that we would keep up at the front that people could just come in, grab, go. So that was the general like structure of it. And yeah, like I said, it was plant-based vegan, so all like very, very healthy organic. I remember, when I was working there, I was mostly eating Nature's Plate food. So I wasn't like officially vegan. I was readily accessible vegan. And. Yeah, it was really just a plant based vegan meal prep grab and go and delivery.

Adame: Cool. And what is your most recent food service job?

McPherson: My second tenure Natures Plate!

Adame: I feel like Barnes & Noble counts, though. You're handling food and drinks.

McPherson: That's true.

Adame: It's in the context of this interview. It definitely counts.

McPherson: OK. I would say like, Capital F Food service would still be that second tenure at Nature's Plate. Currently I would say loosely food service,

although the government does say that it's food service, working at the Barnes and Noble Cafe, which I guess would actually make this my longest tenured food service. Where -- yeah, it's just café, so most of what we're doing is drinks and then like premade food, we don't make any. Of it, we just. Thaw it, serve it.

Adame: Yeah, bake some stuff.

McPherson: Yeah. Yeah. Not -- not what I would say we made.

Adame: That's fair. What are some lessons you've learned working in the food industry?

McPherson: Oh. People kind of suck, uh. Food service and retail kind of go hand in hand with each other I think. You kind of get people at both their best and their worst. Because, you know, there are plenty of people where even if you personally are having a pretty s\*\*\* day as you're like. Giving them the service, they'll be very understanding. They'll like still tip all that jazz. They'll still tell you, like, thank you, have a great day, even though I probably wasn't the nicest to them for no real reason other than I was having a s\*\*\* day. But you also have the people who, no matter how

pleasant you are, how accommodating you are, they still either just do not care or they're actively trying to make your life harder and that, I think, is the main take away. From Nature's Plate, I learned a lot about general, like food safety, food handling. I think in my personal life a lot of transferable skills that I use, like in the kitchen at home, like how to like properly handle a knife, how to properly like cut vegetables, sauteing. All that jazz. But, overall definitely just people.

Adame: Yeah. Yep, that's, that's very fair. Has your relationship with food in your personal life changed from like before you worked a food Industry job to after?

McPherson: I definitely enjoy cooking a lot more. After working at Nature's Plate that second time because I've learned like how to effectively prep my food. Learned a bunch of new recipes, and since I'm still friends with the old managers, current owners, um they'll just give me the recipes to use so. Yeah, learning how to like, again, prep food and then like cooking it, having new recipes, things that I didn't necessarily have to go out and like search

for because I'm very much a little creature of habit. So I like having things that I already know how to use and how to make was really helpful. With that, it has helped me make sure that I'm eating more a lot of times that I'm eating better because I don't just have to get like takeout or just like s\*\*\*\*\* pasta all the time.

Adame: Yeah.

McPherson: Because I knew how to cook before, but I didn't enjoy any of it. Whereas now I usually enjoy the process and I can also like make changes to recipes that I find because I know things to substitute, or I know things that I don't like. I'm like, I can just take this out and add this like equivalent-ish thing in. So a lot of my recipes that like they're base level kind of like exactly the same like they're all built off of very similar stuff and then they kind of change and branch out as they go.

Adame: Nice. What is your favorite dish or type of cuisine that you like to make for yourself?

McPherson: Ooh. I've got a -- I can't remember exactly what it's called, but it's a Korean, It's a spicy Korean

dish and it uses like Szechuan peppers. And that was what helped me like build up my spice tolerance and it's not like hard to make. It can be annoying to like find all of the stuff I need for it, because I can really only go to like the Asian markets for a lot of it, because it's very specific stuff. Like rice syrup, dark soy, stuff like that. But it's, it's really good. It's really easy to make. It's also really easy to mess up, but I've never had it be bad even when I've messed it up, which is really nice. And also people don't usually steal it.

Adame: That's good.

McPherson: Yeah I can, I can take it to work. And generally, people leave it alone because you open it and you're like, oh. She smells spicy and she looks spicy.

Adame: 'Cause she is.

McPherson: 'Cause she is, yes. Yeah, I like that one a lot. Also, I make just a lot of like fried rice or fried noodles. They're not necessarily quick, but they are like pretty easy, especially because I bulk prep all of my stuff which is partly because I'm very lazy, and I would rather not cook every single



night of the week. And because I'm used to bulk prepping with Nature -- from Nature's plate because everything we did was in bulk.

Adame: Yeah.

McPherson: It's just easier to do it that way.

Adame: This seems really useful. I'm horrible at meal prepping, so I definitely --

McPherson: I don't necessarily consider it meal prepping because I don't really plan out when I'm going to eat them. I just know that it's going to be good for a week and I'm either going to eat it in a few days or I'm not going to eat all of it.

Adame: Yeah.

McPherson: And I'm going to waste it some of this.

Adame: Yeah.

McPherson: It's -- I really do just consider it bulk prepping because I really only bulk prep the one thing. And I just eat it whenever I decide to, there's not much like -- planning involved besides the, this is what I'm going to make, this is how much I'm going to make, this is how long it will last.

Adame: What was your favorite thing to eat at Nature's Plate?

Or like a couple of favorite things maybe?

McPherson: Oof OK so. We had these chorizo tacos, and it wasn't. It obviously wasn't actual chorizo, it was made with seitan, which is a, like gluten meat replacement and I love seitan. It is so good. And we would sear. Yellow onion and some green and red Peppers and put that in. Like a. Flour tortilla.

Adame: MHM.

McPherson: With the chorizo and. Like a plant based sour cream. It was a cashew sour cream. So good, I've actually got a bag of seitan chorizo in my fridge because I was craving them. We had -- I would say I've got three favorites, and it would be the chorizo tacos. Which every single time we made them I would pretty much buy us out of our front stock. Which I don't know if the owners loved but like well, we know that they're getting eaten. We had a Ziti Bolognese that I really liked, didn't like making it. It was kind of a pain in the \*\*\*. It tastes amazing and I will be getting that recipe from my friend very soon because I've also been craving that one recently. And. There was a chili

that we had and this is actually, the one I'm making next. And. We had, like a frito chili pie that yeah, we had some, like low sodium corn chips which were also really good. I would snack on those all the time. And a like a vegan Nacho cheese, which is the only vegan cheese that I've ever liked was the ones that we had at Nature's Plate. And we would just mix those in with the chili and it was amazing. I could eat that for every single meal, and I did frequently. Multiple times, this happened more than once.

Adame: That's valid. All right. What is a dish or cuisine you've always wanted to try?

McPherson: Umm. I don't know. Because I tend to just things. Yeah, like, yeah, whenever I'm craving something. Especially in Denton, there's usually a place to get it, or at least in Dallas, if I'm craving. Korean or Japanese, there's always K town in Carrollton.

Adame: True.

McPherson: We've got some decent, like Japanese places up here in Denton. Got some good Thai places. Uh. God, there's one particular Indian place up on like 380

that's really good. 280? One of those, I don't know the roads. So yeah, I don't really know. There's nothing I can think of that I haven't -- that I've looked at and been like I really want to try this and I haven't. I wouldn't say I'm like, adventurous by nature, but if I see it, I'm not going to be opposed to trying it.

Adame: Yeah.

McPherson: I -- Ooh, I really want to try Mongolian food because I haven't had, like, actual Mongolian food. And Mongolia is one of the places that I really want to go. So I would really like to try like actual Mongolian food not like Chinese restaurant Mongolian food.

Adame: Yeah.

McPherson: And I -- I would also like to try Italian food from Italy because I don't really like Italian American food. I think it's very bland. But I've generally heard good like better things about Italian food in Italy. I've also heard that it's not well spiced so.

Adame: Yeah, that's probably true.

McPherson: Probably, yeah. Yeah, Western Europe is not fond of their spices. Eastern and like southeastern Europe, like the Balkans, great food, great food. Greek? Love it. But yeah, I would like to try Italian food from Italy also, mostly just so I can compare it and see if I still think it's bland and boring?

Adame: Yeah.

McPherson: But I think beyond like Italian or Italy Italian food and like Mongolian food, there's nothing that really like jumps out, is like, no I got to try this.

Adame: All right. What -- kind of goes back to -- what are some lessons you've learned working in the food industry, but what frustrates you about food service?

McPherson: People, it's still people. Obviously. One of the other main things is how looked down upon it is and like I've certainly been, I won't say guilty of because there's a lot of like social shame that goes in with it. I didn't like telling people that I was a dishwasher even though it was like one of the only jobs I could have possibly found at the

time. I was fine telling people like where I worked especially like the second time I was at Nature's Plate, it was a lot easier. It was like, yeah, I do a lot of the food prep and a lot of the cooking. And I think part of that was because it wasn't like an -- it wasn't a traditional restaurant job because there's, also like you know, line cooks and, um, cooks at like chain restaurants or franchises very much get looked down upon like it's not a lucrative job. It's one of those that, like you have to do. It's not really something that we think of as "people do this willingly." We think of it as they're stuck doing this. I think restaurant jobs in general -- Um. People very much like look down on them, which I think is also part of why a lot of people are comfortable treating restaurant workers like absolute dog s\*\*\*. Because, If you're young, people look at it as like, oh, it's a starter job. It's the one putting you through college, all that. But if you're like a capital A Adult. Who's -- who either didn't go to college or is out of college still working your restaurant job, then the general sentiment is, well, you're a failure; versus there are some

people who do just enjoy it, even with the way that people treat it. It's very much if you're not working at like a high end place. Then. Yeah, you're the failure. And there -- there's not much use for you as a person. It's like, well, we're still going to restaurants. We still need people in these jobs. But they're just not respected and I think that's when things that I find extremely frustrating because they deserve a lot of respect. I think 1, because food service is very difficult and very demanding and very emotionally draining, but also like I think any type of cooking deserves respect because we need to be fed. And we don't always want to feed ourselves. So we should give respect to the people who are -- who are doing that, feeding us, and beyond that, the people who are providing the ingredients for that, like the. Like farm workers and specifically like farm laborers, because that's a very exploited social class, it's basically a slave class in the United States and outside of the United States. And our labor laws reflect that. You're allowed to be a farm worker, I think at the age of like 10, it's either like 10 or 12.

Adame: Yeah, the child labor laws that were instituted in the 30s, I believe, don't apply to farm workers.

McPherson: No, and a lot of those farm workers are Hispanic immigrants, well, specifically Latin American immigrants. They're not coming from Spain, to work on our farms. Yeah, they're Latin immigrants and black immigrants. And the main -- one of the main reasons those laws were put in place was because, or those laws weren't changed, was because that's who was doing that job and the government and higher classes wanted to keep them there, and unfortunately they have. So I think those are like, those are probably my big frustrations with the food industry, is how exploited and looked down upon it is.

Adame: It's like if, unless you're at the very top like Gordon Ramsey level. Yeah, you get exploited if you're anywhere along the chain.

McPherson: Yes, even. Yeah, like even high-end places, you're treated horrifically unless you are the Top Chef. Unless you are the person running the house. Yeah, and then when you're not in the top place, you get



treated even worse even if you are running the house.

Adame: Yeah. Yeah. No, that's very fair. Part of why I wanted to do this interview with you is because you're also a historian.

McPherson: Hell yeah, brother. Leave that one in.

Adame: And I know that you understand the historical implications of a lot of the food industries --

McPherson: OH, also going back to that, sorry another point.

Adame: You're good.

McPherson: Waiting.

Adame: Like waiting tables?

McPherson: Yeah, like waiting tables, those laws and wage laws were enacted during reconstruction, like those laws have pretty much not changed since reconstruction. A big part of that was because that was one of the main jobs that newly freed slaves were able to take. And the pay even back then was d\*\* s\*\*\* and it is still absolute d\*\* s\*\*\*. And part of the reason they did that was because people didn't have to tip. They did not have to pay them.

And if it was a -- since it was a tip reliant job, the like restaurant owners, tavern-like inns, didn't have to pay their staff well because like, well, "you clearly did not do a good enough job if you didn't get the tips" and it was -- that was also a way of, you know, air quotes -- heavy air quotes here. "Keeping the blacks in their place." Yeah, because that's what a lot of food industry laws throughout American history have been. It's been about exploitation of um, non-respected you know, essentially inhuman, yeah. Like social-socioeconomic classes. The ones where -- middle one above, again, just seen as essentially like non-human. So that's another one. Yeah, yeah.

Adame: Onto maybe a bit of a lighter note: what is your favorite thing about food service?

McPherson: Really liked eating food. Yeah, that was great. Yeah, there is a lot of restaurants and you know my non-restaurant and our cafe where you get a lot of free stuff or like comped stuff like we get a 50% discount.

Adame: Yeah.

McPherson: And we get at the cafe, the free like small, specific drink. And at Nature's Plate we got a 30% discount and, any food that was expiring, and usually our food would stay good. We would mark it for a week and it was usually good for actually like 8 or 9 days, partly so we could pull it back and we could have it, yeah. So we ended up taking, we would take home and just eat like on our lunch breaks a lot of the expiring food. Sometimes there wasn't any which was, on one hand, good for business, on the other hand, a little disappointing for us because I did not want to have to make my food and bring it with me every day, so I didn't - - so I did kind of rely on those free ones. And one of our former cafe workers, the restaurant they worked at, they would get like free lunches or free dinners, and there's a lot of restaurants who, even if they didn't, if they don't offer their workers, like free stuff, they will, like comp a lot of meals. So I do really like that. Like restaurants, and food service places tend to treat -- they tend to compensate their employees for how badly we get treated.

Adame: Yeah.

McPherson: So there's that, which is nice.

Adame: Very true. Would you ever like after this job say, would you ever go back to working in the food industry in any sort of capacity?

McPherson: I would say I would go back to Nature's Plate, specifically because I know the job. I know the people and, I know that it's something I can do and be happy doing for a little while. In general though, I would not want to. Because for me it is very much a stopgap job in between, um, finishing out my degree and going into teaching. I would do it if I had to, but that's kind of it. It really wouldn't be my main choice ever. Yeah, really. Just like if I had to, if I just needed something.

Adame: That's very fair. And do you think cooking is a natural talent or a born skill? I don't know why I phrased it like that. Do you think cooking is a natural talent or a gained skill?

McPherson: I think it's both, and I think there's -- I think almost everything that people do. There is an innate talent to it that people can have, whether it's physical stuff like martial arts or sports or math, literature. There's an innate level of

understanding that certain people have for each of those things. Uh. And I think cooking is the same. I think cooking would be more of like a physical innate skill because it has a lot to do with your senses but, there's not much you can do with it if you don't know -- or if you haven't learned how like how to prep things, cook times. I think once you know those things, talents for like flavor combinations, different like timings, different like food combos definitely go in, but you do need to have a basis for it first. I think that a lot of people have a natural curiosity and they can pick those, pick up the like basics very quickly and then they can explore their innate like gifts with it. Um, so I think I do think, it's both, yeah. And I don't think you necessarily have to be innately gifted or talented to enjoy it or to learn it. I think it's something that everybody should learn, at least the basics of.

Adame: Yeah.

McPherson: I also think there are people who. Are probably talented at it, but don't like it.

Adame: Yeah, that's very fair. Yeah. Do you believe the philosophy from Pixar's Ratatouille: anyone can cook?

McPherson: I do as stated, yeah.

Adame: OK.

McPherson: I think that talent is found and born anywhere. Um you can find somebody who is great at cooking and loves cooking from families who don't really have a big like food culture within them, I think you can get people from foodie families who do not give a s\*\*\*. And yeah, I think talent in general can come from anywhere. I think it transcends socioeconomics and class structure. But unfortunately, because socioeconomics and class structure are a thing, a lot of those talents don't get fostered where they could, and especially because they're valued very differently. Like women traditionally are expected to cook in home - at the home, no matter what. And that's not a valued skill it's an expected skill. Yeah, men could cook, that's a, "Oh, OK, neat. Go make that your job." For women, they've got to do it no matter what. For men, yeah, they can make a job

out of it. They can make money. Women can't. They have to. That's, of course, like changing. There are a lot more men who cook just because they like it for non-professional reasons. There's plenty of women who don't cook because they don't like it or because they never learned. I think we find that gap narrowing and I think like we're seeing a lot more like cooking in general is treated a lot more equally. Not like, completely, but it's a -- it's a lot more common to see it treated as an equal thing. Yeah, which I really like.

Adame: So, when you think of the gender expectations that come with cooking, right, like men, it's a very valued skill. They should turn into a profession and women it's expected, right. And you see, like, do you have any first-hand experiences witnessing that? In your food service jobs like, did you have any female head chefs or anything like that?

McPherson: No, mainly because I only worked the two. For us at Nature's Plate, our kitchen manager, she was actually our house manager, she -- she didn't do nearly as much cooking, and because she managed a lot of like the front and back stuff, she was doing

our orders, all that jazz. She was definitely one of our better ones. She could whip stuff out super fast and well, our other one, Keanu. He was a kitchen manager somewhere else. So, like, he knew, like, actual like line prep.

Adame: Hmm.

McPherson: So if we were ever behind on anything, we would usually get either one of them or both of them to start working on everything else. But, no it was very like equally valued. I think part of it because we were all -- Part of it, I think, was because it wasn't an actual restaurant, so I mean, none of us were on an actual line. We were just given a thing to prep.

Adame: Yeah. Less of a structured hierarchy.

McPherson: Yeah exactly. So if you were hired on in the kitchen, you were cooking and we would always start everybody with the same basic stuff. And we would graduate them to the next level of stuff, to like actual proper cooking. So everybody was treated pretty much the same going into it. Umm, our two original owners were also women. And I think maybe that did play a part in it because they had started



the business literally in their own kitchens. And they weren't like professional cooks or anything. They just started it because they liked it. UM. And yeah, we had another man who had just been working there forever. So everybody kind of defaulted to him to a degree, as an authority on like flavor combination and stuff, because that was something that he was really passionate about and if we needed cooking to get done fast, we would go to our two like main kitchen managers, which is a man and a woman. Um, and then one of our others, who I'm still friends with. He was just kind of there to put out fires. She was the one who if things got, like, messed up she would get everything like back on track. So everything was valued pretty equally at Nature's plate. I wouldn't even say equally. More so as in, it just didn't exist. There was no real difference between any of us besides experience. So it wasn't even that there was equality or equity there, was the -- there was just a general hierarchy. And everybody kind of fit in at different spots based on like skill and experience, which was really nice and I do not think that you get that at most actual restaurants.

Ours was very much unique experience because of our structure.

Adame: That's really cool.

McPherson: I liked it. Yeah, it was good.

Adame: What is your favorite Latin American food, dish, type of cuisine? What do you gravitate towards more usually?

McPherson: Not to be a basic b\*\*\*\*, but I love a good quesadilla.

Adame: Quesadillas are great.

McPherson: They slap. There -- I haven't had it in a long time, but I do also like Venezuelan food. I can't remember the stuff that I've had.

Adame: Mhm.

McPherson: I can't remember what it was called. It was really good and I think a lot of Latin American food and I guess in this particular case, Venezuelan food is a good example of being very flavorful without like being spicy because you know, like Mexican food is known for being pretty spicy, or it can be. And I think like one of the Western European

stereotypes, is like it's not spicy and it has no flavor. Which is accurate. Whereas there's a lot of Latin American food that isn't spicy, but it's still extremely flavorful. And that was definitely my experience with Venezuelan food. I think part of that is also like peppers, and like Latin American peppers, because they're not technically peppers, fun fact, are only native to, like, I think Southern -- it's either central or Southern Mexico, Bolivia and Peru. So in a lot of like other places besides this, food was never spicy. And I don't know how far out, like spicy, like pepper, peppery like food culture traveled outside of those areas. So there's a lot of, like, Latin American food that, again, very flavorful but not very spicy. I do love spicy food, though. A lot of what I eat is spicy. But yeah I would say Venezuelan food and then, quesadillas. I I would kill for a um, there's a food truck over at Eastside called cheese and salsa. I would kill for cheese and salsa pork quesadilla.

Adame: That sounds good. And to sort of wrap things up because we have a couple minutes left. What -- when you think of Latin American food in the United States

it can get very politicized, and sort of what examples have you seen or like witnessed even in like second hand experiences? Or just what are your own thoughts on that?

McPherson: I think it's interesting because -- I have a thought. I'm trying to figure out how. To word the thought. It's one of those things that like if -- one of the main things I've seen is, if you don't know how to make it, like as somebody from Latin America, you're not Latin American. It's, not being able to make it, in the eyes of like other people, not even other Latin Americans. It like completely strips you of your culture, very similar to like not being able to speak Spanish, or if you're Brazilian, Portuguese.

Adame: Yes.

McPherson: If you don't have that skill, then you're not Latin American anymore, you're just American. Which -- then you have the cultural and identity crisis, because being in America, if you're not white and don't -- If you're not white and American sounding, um, then, you're still going to be othered. So it's one of those things that if you don't have either

that palette or that skill to make it then you're kind of caught in between. And then it's also very like gendered, because, this is also something with like Italian food, not Italian American but like Italian proper. And like Korean food, a lot of like big cultural cornerstones within their food. Like or Italians, the marinara sauce or whatever like, red sauce that particular family makes. For Korean, it's kimchi. I know in -- for Mexican -- Mexico, it's the tamales. A lot of that prep is divided by gender, and that is something that, you know, we see in a lot of the immigrant households as well that gender divide is still like adhered to. And on one hand, it does like keep that kind of cultural tradition within the family, but it's also kind of a familial divide. I remember seeing videos of this one -- I think it was a Mexican immigrant family, they were like, nope, we're all doing it. Husband's helping, sons are helping. This is a whole family thing. Because I think that also lends itself to the like respect that I had talked about earlier. How a lot of these things are expected of women, but once you get the men involved, there's a lot more respect to put to it. So when it becomes

a whole family thing it's -- it is given more respect. But at the same time, it's also very -- those things are very much known as like maternal bonding moments, like especially in like Korea, like the kimchi prep is a huge like bonding moment for the women of the family, the mothers, the daughters, daughters in law, sisters.

Adame: Yeah. Grandmas.

McPherson: Exactly. So it's -- there's a lot of give and take with those things because it's -- on one hand, very political in a bigger sense, like outside the family like culturally, but even within the household, it's -- has its own little household politics to it, which I think is very interesting to see and it's very complex and as a white person of just basic American culture, I think it's very easy to look at it and be like "Oh well, this is just, like an anti-feminist thing" where there -- but there's so much more to it.

Adame: So much culture tied into it.

McPherson: Yeah. And it's very complex because again on one hand you can say, well, this isn't necessarily a respected thing either within or without of the

household, but it's also, like I said, a huge bonding moment and a huge part of culture, you know, grandma's tamales, which I have enjoyed myself.

Adame: Yeah. Abuelita's tamales, grandma's kimchi, Nonas marinara. Yeah, yeah.

McPherson: Exactly. So it's -- there's a lot that goes into it, a lot of culture and cultural context that goes into it that I can appreciate without necessarily fully understanding.

Adame: MHM. Yeah, it's definitely -- even though American women are expected to cook for their families, sort of in the larger standard, it is definitely I think, especially in white families that don't have a big cultural connection like to, you know, Italian or Greek or whatever, like their previous culture, if they don't have a huge connection to it, I think there's definitely not as big of a relationship to food in general that I think especially a lot of Latin American, whether they're American immigrants or in their home countries is definitely a much bigger thing there. That is sort of like, there is a lot of respect within the

community itself for the person that makes that food I think.

McPherson: And something that goes into that specifically is it also has to do with experience because, and this was also a big thing with Korean cultures, like it's not very respected for your young married women -- it is expected --

Adame: Mhm.

McPherson: -- but not respected. The respect comes with time and age because it's treated, for lack of a better term, like a military service, almost. You're consigning yourself to it. And once you've served your time, you earn that respect. And yeah, you definitely see that a lot with the Korean culture as well because, yeah, like you said, grandma's kimchi. And yeah, it's -- there's a lot of respect within the culture for it, but it does come with the time you know the -- the service put in. But before then, it is very much just the thing you're expected to do, yeah, and the respect comes later.

Adame: Yeah. Well, awesome. That is a neat and tidy 45 minutes plus.



McPherson: Plus the other -- plus the other time. Yeah, yeah.

Adame: So we'll wrap things up. Thank you so much. I  
appreciate it.

McPherson: You're welcome.

[End of Interview]