

SOC Garden Fest Story 1
Alex Hanesakda, [00:00:01]

IN: Could you state and spell your name for me?

AH: Alex, A-L-E-X. Hanesakda, H-A-N-E-S-A-K-D-A

IN: Ok.

IN: So where do you most commonly gather your food?

AH: So, owning a restaurant, we, we kind of go to, for local purveyors if they're available. But the stuff we use in our food...it's really, like, hard to get since Southeast Asian products aren't very common, but we do come to farmers markets. We do find these farmers' markets a lot. Grab our Thai chilies and basil. But yeah, if, if we, you know, growing up with refugee parents, we always grow our own fresh food, so we try to find whatever is accessible within, within the means, you know.

IN: Great, and in as much detail as possible, could you describe your journey to and from this place? Walker's Square?

AH: So...how we found out about this place?

IN: No, like how did you get here today? And where did you come from to get here?

AH: So we live in Racine, but we've been here before a long time ago and we figured why not stop by. We were hoping there'd be some farmers out here with fresh chilies and basil and all that stuff. But no, we found some, some good stuff.

IN: Ok. So you said that you're coming from Racine? So, had you heard about the farmers market that used to be here or like, how did you find out about this event today?

AH: So, my girlfriend told me about it and that's kind of how we ventured here.

IN: All right.

IN: And what food would you grow if you could?

AH: If I could grow any food, it'd be herbs, galanga, root vegetables that are hard to get at stores because we had like always come to Milwaukee to grab our ingredients.

IN: And you said galanga, can you explain what that is?

AH: So galanga is a root veg or herb if you wanna say... it's in the ginger family, but it's used a lot of Southeast Asian dishes from Laos, Thailand, Vietnam, Cambodia. But it's really, yes, it looks like a ginger but a little more earthier and tangy.

IN: Ok.

IN: And can you describe your dream garden plot?

AH: Dream garden plot would be if we can have an acre behind the restaurant and grow whatever we needed to sell the food at the restaurant?

IN: Ok.

IN: And in the sense of nourishing trust, like when you think of trust, what kind of food or taste or recipe do you think of when you think of, you know, this idea of trust.

AH: So trust with food. I tend to like perennials. So anything that grows back, any good, like strong root vegetables, ginger, galanga because they're really predominant in our food. But you know, when I see those are, when I see stuff like that around, I think it introduces, it shows me that, you know what other people are being introduced to what we cook in our country.

IN: OK.

IN: And can you tell us about a food that is special to you and why?

AH: A food that's special to me is probably sticky rice. Being Laos, I know everyone eats sticky rice in Asia or in Southeast Asia. But you know, they say when, if 85% of your diet is sticky rice, you're probably Lao... Growing up eating it was like our daily bread.

IN: And you said that, did you say that you have a restaurant or you own a restaurant What is a dish that you would recommend from your menu?

AH: Me personally, I think our most popular dish is a fusion chicken sandwich. But other than that, like, my favorite bite at the restaurant is our curry we do. So just like a really deep delicious curry with a bunch of, we do seasonal vegetables in it. So whatever is in season we put in the curry.

IN: All right. Well, thank you. Is there anything else that you would like to add about your food journey?

IN: All right. Well, thank you so much for your time today.

SOC Garden Fest Story 2

Belen Luna, [00:04:24]

IN: Okay, so, could you state your name, please?

BL: Belen

IN: Okay, and could you spell that for me?

BL: B-E-L-E-N

IN: B-E-L-E-N. Okay, and again, to test my levels a little bit, could you tell me what you had for breakfast today?

BL: No [laughs] [speaking in background]

IN: Okay, so, for your first question here, can you answer that first question for me? [indicating Spanish translated questions] Where do you most commonly gather your food?

BL: En El Rey.

IN: Is that a grocery store in the neighborhood?

BL: mm-hm

IN: And, in as much detail as possible, can you describe your journey to and from El Rey?

[background translation from interviewee's friend; interviewee asks if she can answer in Spanish]

IN: Yes, you can say it in Spanish.

BL: Work. I work in the store. El caminando. (I walk.) Siete cuadras. (Seven blocks)

BL: Vegetales [explaining what she buys at El Rey]

IN: What kind? ¿Qué tipo?

BL: Ah...tomato, ah...pepper, and, um, green beans.

IN: And how would you describe your dream garden plot? This one right here. [Indicating question in Spanish]

BL: Beautiful and more flowers. [Laughs] And vegetables.

IN: How would you describe...what is the taste for trust? [Laughs] That's a weirdly described sentence here...

[background translation]

BL: Pico de gallo, mixed vegetables, and, um, cilantro, onion, and pepper, and avocado. [00:02:57]

IN: Okay. And is that a food that is really special to you?

BL: [Nods]

IN: Yea? And why is that? You can speak in Spanish as well if you prefer.

BL: Porque tiene muchos vegetales y es mas... [cannot understand last part of sentence]

IN: Okay, and that is all the questions that you had. Is there anything that you'd like to add about your food journey?

BL: Yes. [Laughs]

IN: And what would you like to add? What else?

[background speaker/translator says that's all she would like to add]

IN: Oh, that's all. Well, thank you so much for your time.

SOC Garden Fest Story 3
Jasmine Rios, [00:07:55]

IN: If you could tell me to test our levels here, what did you have for breakfast this morning?

JR: Eggs and bacon. [laughter]

IN: That's a good one.

IN: All right, so where do you most commonly gather your food?

JR: Well, most of our food, we actually grocery shop for example, like fresh fruit and stuff like that would be from like Pete's market. And then since they have a variety and then like pretty much mostly like our foods and stuff like that would be maybe potentially like Pick and Save, Meijer's, you know, stuff like that.

IN: So, in as much detail as possible, describe your journey to and from where we are right now.

JR: Pretty much it's about National Ave. you know pretty much close to here. So I would say about six blocks from here, you know drove here

IN: Drove. Awesome.

IN: So, if you could, what food would you grow?

JR: Strawberries. [laughter]

IN: Oh, strawberries is such a good one. I love strawberries.

IN: All right, now. If you could describe your dream garden plot.

JR: Many, many garden beds to be able to grow a lot of vegetables you know, and fruits for sure.

IN: Yeah. What kind?

JR: Strawberries cause they're so expensive right now. Maybe in some watermelon. I know my son wants some pumpkins, you know? So, something like that for sure.

IN: And this one, we're still kind of working on this question, but to you, what is the taste or recipe for trust?

JR: I guess I would say maybe like well, my taste mostly would be Mexican style. I would say just because that's what we grew up with when my children are growing up with so. I know that they have some dill plants [gesturing to plant sale nearby] and I'm like, uh, dill

pickles. I don't know. We don't really. You know, in the Mexican culture, we don't. We don't really use dill. Give me some jalapenos. [laughter]

IN: And tell us about a food that is special to you and why?

JR: I would say maybe potentially rice and beans is something that we always grow up with. It's always, you know, every dish has it.

IN: Is there anything else you'd like to add about your food journey?

JR: I guess you know in our culture I guess would be, you know, eating a little bit more healthy wise. I would say instead of, you know, all grease, that would probably be a little bit more healthier. [laughter]

IN: Awesome, thank you so much. And I forgot to ask, could you share your name for data

JR: Sure, Jasmine Rios.

IN: Awesome. Thank you so much.

JR: No problem. Thank you.

SOC Garden Fest Story 4
Luis Luna, [00:10:56]

IN: So the first question is, where do you commonly gather your food?

L: Supermarkets.

IN: Which supermarket?

L: Like Cermak, Pick n' Save, mostly.

IN: Where are those grocery located?

L: I don't know. I don't know.

IN: Are they near your house or?

L: They're pretty far not that far.

IN: So how do you commonly go when there?

L: Car. Mostly, mostly car, yeah.

IN: So your mom will drive you there?

L: My dad and my mom.

IN: So second question is in as much detail as possible, could you describe your journey to and from this this place?

L: We kind of got lost while driving our car. I think we went from over there and then. I think it was over there and then we went down front. And yeah, that's pretty much it.

IN: So do you need to get up early to come here?

L: I mostly wake up at this time.

IN: How did you come here? Like by walking or by car?

L: By car.

IN: How long does it take you from home to here?

L: Um, 15 minutes.

IN: Not so bad.

IN: What food would you grow if you could?

L: Tomatoes, peppers and carrots.

IN: Nice.

IN: So, but for you, what's your favorite food?

L: I like pasta, pasta. Yeah, pasta. Like that, yeah.

IN: Any more stories or details what you want to share about your favorite pasta?

L: No, that's all.

IN: So could you tell us about food that is special to you and why?

L: Mostly like eggs. It reminds me of my mom and my dad. Pretty much everyone in my family.

IN: They all like to eat eggs?

L: I think they're all fine with it. I like eggs, like a lot.

IN: How do how do you like to eat them?

L: Scrambled.

IN: Good choice. OK, thanks. Yeah.

SOC Garden Fest Story 5
Yuchen Zhao, [00:15:12]

IN: Hello there. Could you please state and spell your name please?

Y: My name is Yuchen Zhao. It's Y-U-C-H-E-N Z-H-A-O.

IN: Can you tell me what you had for breakfast today?

Y: Yes. So basically because I need to get up early very early this morning. So I just have a glass of water for breakfast. So I haven't have anything yet.

IN: OK, OK.

IN: So I'm going to ask you a few questions here. Where do you most commonly gather your food?

Y: Well, it kind of depends, but basically that will be the grocery stores near campus. So sometimes I will go to Pick n' Save or Metro Market or sometimes I will go to Walmart. And there's one time I probably go to, There's Pete's Fruit Market on North Avenue. So that's the typical stores where I get food.

IN: OK. And in as much detail as possible, describe your journey to and from this place. We're in Walkers Square right now at the Bloom and Groom Festival farmers market.

Y: So I'm here as a part of the UWM Nurturing Trust team and I come also with my teammates. And I think this morning we drive from campus for 10 minutes and we got here. And it's not that far away and I think that's my first time come to this park. I think I probably drive past it previously, but I didn't like visit the park before. So that's my first time here.

IN: OK. What food would you grow if you could?

Y: I think for me I will try to grow the more maybe the spice like the thyme or rosemary or basil. I think because they are a little bit pricey at the grocery store like \$1.99, \$2.99. I think that'll be great if I can grow my own. And also I can try some different flavors. And I think that's really beneficial for my own cooking.

IN: All right.

IN: And can you describe your dream garden plot?

Y: OK, so I think for me I haven't started having my garden at all for now. But I think since I living in apartment now, so I think that would be easier if I can do maybe something. Along my balcony or underneath my windows, which is a little bit easier for me to take care of and also maybe not that far away from my apartment, my room and also it can be a good decoration at the same time.

IN: Can you describe for me what you feel like trust may taste like? Or what is a recipe of trust? When do you feel, in the atmosphere of trust, when food is involved?

Y: Ohh I think for me. It's a bit hard question to answer, but I would say maybe you know I'm an international student from China, so every time we have a Chinese New Year, maybe probably in January or February. And then at that time we'll have like all the Chinese students gather together. And will have kind of like a potluck, and then we'll share some of our hometown flavors. I think that's where I really feel comfortable with.

IN: OK. And then our last question today is tell us about a food that is special to you and why?

Y: I think to me. I'll just pick one very quickly. I think that's from the Sal's pizza near campus. I think they have the lunch special every day from noon to five. I think you know sometimes when you know because the food near campus is quite limited, we don't have a lot of choice. But I think that pizza place is one of my favorites near the campus, especially, I don't have a lot of time to prepare myself for it's during the final weeks, so I have to do something quick, eat something quick, grab something quick and I think that's my favorite spot.

IN: OK. And what was that called again? That pizza place.

Y: Sal's pizza.

IN: Sal's pizza. That's all the questions that I have for you today, but is there anything else that you would like to add about your food journey?

Y: I think that's it.

IN: All right. Thank you.

****Ambiance of SOC Garden Fest begins [00:20:45]**

