

Sherron Cobian currently works as a cook at the Lakeview High School. This interview was conducted at the OSU Extension Office.

Toan Ngo [00:00]: This is Toan interviewing Sher... uhhh... Sherron Cobian... on July 24th, 2007. It's 9:06 a.m.

TN: Well Sherron, how are you?

SC: Good, thank you.

TN: May I ask you where you work?

SC: Lakeview High School.

TN: Okay. And... how long have you been there with them?

SC: Twelve years?

TN: How do you like it so far?

SC: I love it.

TN: Now... What is... your main role there?

SC: Planning the meals... I'm supposed to be the head cook over at the kitchen, but I hate to put it that way. I... plan meals... do most of the cooking...

TN: How many cooks are there?

SC: Two.

TN: Just you and Elle... (PSEUD.)

SC: Elle, yes...

TN: And... how much help does Elle provide?

SC: A lot... she does... she generally does the salads, the desserts, the fruits, the condiments... and then we both do the dishwashing.

TN: Let's see.... Are you the one that creates the menu? Or do you both do it together?

SC: I... I was doing it, and then I... last year I started having her do it. Decide... for the whole month. Cuz we put it out by the month.

TN: Oh, okay. How do you... set it up usually? Do you have a guideline?

SC: The menu? We do have a guideline... the government... we have to... we have to have... at least... well we have to have, out of each food, group... we try to do a salad... we do a salad bar every day, we have the fruits out, then we have the entrees, we don't do desserts very often. And... we have a break at 9:30, 9:35... where... it's called a second breakfast... so the high school can... eat. So we start breakfast at 6:30 in the morning... then we have a second breakfast at 9:35... and then we have a lunch at 11:30 and then we have a lunch at 12:30.

TN: Wow. Okay. And... in between those meals... do you serve any snacks or anything?

SC: No. The snack break is what we call the second breakfast, because... middle school eats at 7:30... the high school, most of them don't want to eat early in the morning so they give 'em a break at 9:35. So we actually have, besides snacks, a breakfast, a sausage sandwich, biscuits and gravy sometimes, I mean an actual breakfast... So they can have a breakfast if they didn't eat at 7:30, and that's done in seven minutes...

TN: Wow... And so... besides the high school do work at any other school? Or...

SC: No, just the high school.

TN: Is the high school...

SC: See... it's seventh through twelfth grade.

TN: I see... So...

SC: It's seventh and eighth is called junior high or middle school. And they eat... they eat at 11:30 and high school eats at 12:30.

TN: So does Lakeview have a middle school at all?

SC: Just that seventh and eighth grade. And and... see... it used to be called junior high, but then they had sixth, seventh, and eighth, they called it middle school, then they put the sixth grade back down with the grade school... so it's called... it... they still call it middle school but it's seventh and eighth... So we have those grades... seven through twelve. And our guidelines are through the government. We have to... we have to give them three ounces of protein, and three fourths cup of fruit, three-fourths cup of vegetables, eight ounces of milk... sometimes we give 'em four ounces of juice. We give them choices and they have to take three out of the five food groups. When they walk out of the cafeteria, they have to have three out of the five food groups.

TN: Now of the things that you create on your menu... what do the kids like the most?

SC: Hamburgers and fries. And... and they really like... pretty much like anything with chicken... chicken nuggets, chicken strips, chicken patty sandwiches. We do a salad, we slice up a... a chicken patty and put it on top of lettuce and we have carrots and broccoli and everything in it, and they really like that. Any kind of finger food... chicken they seem to like. And hamburgers... hot dogs are so so...

TN: Do you try to and serve that everyday?

SC: What, the chicken?

TN: And... and the hamburgers...

SC: We do the hamburgers and the salads every day... We give 'em... we have salads made up... and we also do a chef salad with ham or turkey... and we have those made up every day... with the hamburgers... because they, a... a lot of kids eat salads. Then we put an orange slice in it. Because they will not eat... they won't eat oranges unless you slice 'em... They like peanut butter with... an apple slice with peanut butter... they like celery and peanut butter. They will not eat the celery without the peanut butter. They won't eat the apples really well without the peanut butter... if we serve up fruit... canned fruit in a bowl they will eat if... you put it out there for them to serve it up. They won't take it... won't serve their stuff up. So we serve up cottage cheese... we serve up fruit... we serve up carrots and celery... we try putting 'em out there, they won't take 'em... but if you put 'em in a little cup, with a little thing... two ounce thing of ranch, they'll eat it, but they won't serve 'em up themselves.

TN: Is there anything that the students don't like, anything that was unsuccessful on your menu?

SC: No not really, because we really, really try to serve what they like... to get them to eat. We tried... [pause] lasagna, they don't eat that really well. I mean they'll eat it but it's not... And it's real time-consuming to do... if they're not gonna eat it. Soups, these... these kids go year by year... and it's really strange because you lose the twelfth graders... you gain the sixth graders, so you still have all those kids in between that have been there every year. But they change every year. One year they'll eat soups, the next year they won't. So you just have to experiment... and... and see, every year when schools starts you just have to experiment and see what they're gonna eat... One year they ate spaghetti really good, last year they didn't eat it very good. Last year they started off

eating macaroni and cheese and then they got so they didn't eat it very good. They just change. So you just kind of have to experiment... but they really like finger foods. They want something they can go out and eat, get through and leave.

TN: How... how long does the... does the lunch period last, you say?

SC: Their lunch period is about 45 minutes and we get 'em served in about ten. Because we... we have a heat light... so we have a lot of stuff served up, and then we have it ready to keep it served up so they can just get it and go.

TN: What kind of... paying system do the students have?

SC: We're on computer now. They pay up at the head office and then we have a lady at the computer that just puts them in as they come through. They have a number... an ID number... they give her that number and she puts that into the computer and they go. But they pay up at the office.

TN: So... does the student pay and they get the food, and then that's the whole meal... or do they pay for the amount of food that they get?

SC: No, they pay... what is it... 3.25 for... I think it was 3.25 for lunch.

TN: And... how many students have reduced or free lunches, do you know?

SC: Oh, a lot... Oh probably... I would say three fourths are free and reduced, and we don't get very many that are reduced... very few. We get more paid... and free. For some reason reduced very seldom ever eats. And... and we don't know why. And we get... and a lot of the free don't... I mean they sign up but they don't eat.

TN: Do you... have any speculation as to why?

SC: We don't. We have always heard that it's not cool to be in the cafeteria, you know... kids don't think it's cool but... yet we get a lot of paid kids in the cafeteria. So I... I don't know. The younger ones... actually... we are get... we are getting our count up because we are serving... trying to serve them things they like. We get a lot of stuff from the governments... ham, turkey... we make sandwiches, then the salads. They love 'em. We get the chicken strips, the chicken nuggets, the... all of that. And then we started getting chicken fajita. And it is marinated, all you... just put it in the oven. It is excellent... and they love chicken fajitas. Tortilla wraps... we do with the ham and the... and the turkey... they like that. So we try to do that all the time... something that they will eat, so our count really is up. But not in reduced... and we maybe get half of the free that are signed up.

TN: Well... do students bring food in from home?

SC: A few, not very many. Not... and... very few high school, a few middle school but not very many.

TN: And... the high school students... since they can drive... do they go out... to eat?

SC: Oh and they walk too... a lot of 'em walk... middle school too, they walk uptown.

TN: Do you think that's why... maybe, there aren't as many students eating?

SC: It might be, they're not... but they aren't eating... they come up to the stores and get pop, or there's a couple places with machines, they play machines. Or hey might just get a thing of fries or a burrito or somethin', but most of the time they just come back with pop.

TN: Are there vending machines in school?

SC: There is. They used to have pop, they took pop out. Now they have flavored water... Gatorade. And then they took out the junk... I don't know what they put in in the place because I haven't, I really haven't checked them out. They put in healthier snacks, they took out the candy. And I don't know what they put in the place... because chip... I think chips and stuff... but that's not very helpful [laughs] they took out all the candy and the pop.

TN: When did that happen, do you recall?

SC: The pop? About three years ago. Let's see, they go up town to get pop and bring it in... so... and chips and everything else, they can... because it's not a closed campus, so they can go off campus and come back with whatever they want. We sell juice, what... and that's all, we don't... no we did get the Arizona teas last year... stress tea and one tea that's got all kinds of citrus fruits and juices, and that's all we can sell... and water. We sell lot's of water... a lot of water.

TN: What about in the staff lounge, do you guys have... do you still have pop in there?

SC: I don't know if they do or not... we don't go in there. Well and the teachers don't most times either, they come into the kitchen and the cafeteria. There used to be, but you know, I don't think... when I first started there, there was to be a pop machine, I don't think it's used any more. Because they, getting a lot of new ones that are more into the water. Or they bring stuff from home, teas. And I don't think that pop machine's there anymore.

TN: When do the teachers eat?

SC: They eat with the students, or... or they come in... they... we have some that come in during the morning who want something and we fix it for them and... we're pretty open. [laughs] I mean they come in between classes or they have an open period, they'd come in and we'll fix something for them. Or... you know, it's...it's pretty... relaxed.

TN: How do you guys get your budget for the year? Do you have to turn something in? Or how do you...

SC: No, our business manager, Vin Vink (PSEUD.) does all that.

TN: Are you involved at all with the process though?

SC: No. No. You know the only thing he has ever told me is just... "Watch your spending. Watch your spending." And that...

TN: Have you been getting more money? Or less... or... same...

SC: About the same, about the same. And... and... depends, I shouldn't say that, because I don't know. Our enrollment has gone down so much... and the kitchen is budgeted, I mean... funded by the government... not very much from... through the school... it's mostly from the government. And it's just like our commodities we get from the government... it is... by the amount of kids we have eating. And our enrollment has gone from 1,250 to 750, so we've lost... we've lost a lot of kids. I don't know what it's going to be this year. So it's funded by NAP... we generate money because we sell a break. The kids that don't have breakfast tickets... they get a snack, they pay for snack and... and that's when they pay for, anything they get they pay for with cash. So we generate money that way, and we do make quite a bit for the kitchen that way, which really helps us, it helps all the kitchens cause we're all together.

TN: When a student buys... food with cash, that money... does the money to the school or just to the kitchen?

SC: It goes back into the kitchen... back into the kitchen fund.

TN: What kind of commodity foods do you guys get?

SC: Depends on what they have. I mean... our... it's... it's... commodity list changes every year and it goes down. We get the chicken strips, chicken patties, chicken fajita, chicken nuggets... the ham, the turkey... fries I don't get, because they're... they... they really make a mess, they aren't very good. Once in awhile we're offered fruits, sometimes juices, or offered canned... a lot of canned fruits, we get a lot of canned fruits from the government. Tomato sauce... refried beans, and that's something they really like, we do a que... a... refried bean que... cheese quesadilla, and they really like that. Well... we're offered flour... mayonnaise... this year there's no mayonnaise offered. But, I mean... that's it... vary every year. And... if they get extra during the year they will offer it to us. But we're not guaranteed anything... we... we... we are given a paper, we pick out what we want, how much, we're not guaranteed we get anything. We know about a week later, so... See... our order goes in in August and we won't know 'til September what we're gonna get. And it used to be every month, now it's cut down to like three, four times a year. I mean they really cut our orders down...

TN: And so you have this list, and you pick the different things on it you want... and what happens when they come up short? What do you get...

SC: We don't get it. We have to order through... We have a vendor in Alturas, and we have... two vendors in Klamath and we have to order from them.

TN: And... who exactly are they?

SC: The one in Alturas is K&K, the one in Klamath is... Boyd's Wholesale Meats, and Klamath Fruit... and we order through them. The William's... bread... William's Bakery and Bread they supply our bread, and hamburger buns.

TN: Do you ever buy anything from here, in Lakeview?

SC: If they have a sale on, and we can get it cheaper... I do go up. But... not very often can you get it cheaper. Because these places are wholesale, we get it cheaper from them.

TN: Do you try to buy more seasonal things... for your menu?

SC: No, I don't... because the kids eat oranges and apples. I mean, I... we have tried melons, we have tried the kiwi, they don't eat 'em good. And like the bananas, we... one time they might eat them so the next time you order twenty pounds, they don't eat 'em. So I mean... we're really... we stick mostly with the apples and oranges... and then canned fruit... we do fruit salads with the canned fruit and stuff... basically they just don't... eat the other fruits. We tried grapes towards the end of last year and... they didn't eat them

TN: Really? Grapes. I would think that that's pretty normal.

SC: My grandkids love 'em. But the kids in school don't eat 'em good. We tried a salad that had grapes and nuts and chicken, and... they wouldn't eat it...

TN: How many kids... did... did your kids ever go to the school, when you were cooking?

SC: No... no, my kids have been out for years.

TN: And your grandkids now?

SC: I have one that's in high school and two that are in grade school.

TN: Does he like your cooking?

SC: He eats hamburgers almost every day. He'll eat the ham and turkey sandwiches... but... the chicken nuggets, the chicken patties, that stuff... he usually goes to the hamburger. But he does like the ham sandwiches or the turkey sandwiches.

TN: Do you guys have the summer lunch program?

SC: No. Donna (PSEUD.) did... and I don't know if she had... did this year, because I had heard they didn't have summer school this year. If they summer school, she cooks for that... I think it's for two or three weeks. But I heard this year they didn't have funding for it. And then the preschool from Head Start whatever that is down there, they have a lunch program... kids can go down to the park and have a snack in the morning, can have a lunch and snack in the afternoon... for free. And I took my grandkids down to the park a couple of times summer before last and people weren't taken advantage of it... I don't know if it has picked it up any more I haven't been there this year, but... they weren't taking advantage of it then. Which is sad because the program's there, and we have so many kids in school that... are free and reduced but they don't... they don't take advantage of it at school either.

TN: Do you think... maybe it's a... a status thing between... between the students? Maybe they're...

SC: Some of 'em it is... but they, you know... unless that student stands there and says it, they... they don't know each other's, because... it comes up on the computer, and it doesn't come up... they can't even look at the computer and see "Well that student is free or that student's paid." They would have to know the codes... and they would really have to look close to find the number... because it is a private issue. So they don't... unless they tell each other... they... they shouldn't know who's free, reduce, and paid.

TN: Before you guys got into the computer, what kind of system did you use?

SC: Tickets. And it was bad. We had a lotta stealing, a lotta selling, a lotta trading, and... it... it just... it was a bad setup. They could take those tickets... and legally you cannot sell them or trade them, but the kids would take 'em and... trade it to somebody for candy, or trade it for somebody for a dollar or... and... or steal them out of another kid's locker... this... the... the... computer is just awesome, we all like it.

TN: How did you know that a student would buy another kids' for a dollar?

SC: They usually get caught. Somebody would overhear 'em. Or we would know that that, I mean... it's... it's so small and you know everybody. We would know this kid was supposed to be paid that he would have a free... come in with a free ticket. Or teachers just sitting out in a cafeteria and you see a kid that's... paid, and he's eating... I mean free and he's eating from uptown, well then he's traded that kid. And... and it's so small that you pretty much know, you may not catch them the first time, but you're gonna eventually catch them.

TN: Okay. Do you have a favorite food that you like? Not just in school... anywhere...

SC: I love chicken. I don't like the prepared stuff... I like to cook my own. [laughs] I mean, it's okay but... my choice at school if I had my choice I would take chicken and fix it different ways. But the kids like this prepared stuff, you know...

TN: So what kind of meal would you make with chicken that you like?

SC: I would make barbequed, or I would make sweet and sour... or just an herb chicken, a chicken and rice dish... All kinds of things.

TN: So... on an average week, how many times would you say you eat chicken?

SC: I would... I eat it probably three or four times a week. My husband gets tired of it, but I... I love it. Chicken and fish.

TN: Fish you can't really get here, huh?

SC: Well... see, we have it, my mom and dad go to Alaska so we have salmon... salmon and halibut all the time.

TN: How much... fish do you get per fishing trip?

SC: Oh man... They gets pounds and pounds, cause the halibut lasts all of us all winter, and we're feeding my mom and dad, my husband and I, my three kids, I mean... their families... And then my mom and dad give it away. Then we have salmon for all winter, plus they can salmon. They... they can it up there. I mean... we have it year round.

TN: Wow, that's really nice.

SC: It's nice, very nice... we all like it... And... and that's another thing at school, my grandkids love salmon or tuna sandwiches. The kids at school will not eat tuna sandwiches.

TN: You guys have salmon sandwiches?

SC: We... at home. (Oh, okay.) I mean my grandkids... cause my mom cans it so we... But... the kids at school don't eat tuna good. And the teachers say a lot of this stuff they don't get at home, they... they... they haven't grown up with it.

TN: Do you have a food that you don't like?

SC: I can't think of one... [pause] I can't think of it... I mean, I like vegetables, I like fruit, I like... everything.

TN: Okay... okay... then what did you have for dinner last night?

SC: Last night... we... my husband and I had pissoly, which is a Mexican dish you mix... we fix with... hominy with pork roast, or pork chops... or chicken... and... and... pig's feet, if you have it. And we buy 'em in Klamath so we have them. [laughs] And then you serve it... it's... it's like soup, and then you serve it with chopped cabbage and onion and lemon in a hot sauce, and it's really good... really good. That's what we had for dinner last night.

TN: Okay. Wow. When was the last time you had that?

SC: A couple of weeks ago... I fixed a big... we had company and I fixed it... big thing of it and then froze it. It... it is... it's really good. And you don't have to do the pig's feet.

TN: Is that... would you say that's an acquired taste?

SC: [pause] No... it's... it's... getting over what they are... people have... I... I grew up on 'em. My... But... most people think pig's feet and they won't touch 'em, you know. It's... it's... it's getting over what they are. But I grew up eating so many things, that... I... and I will try anything once, I... might not do it again but I will try anything once and I have found that... it may not sound good, but it is good.

TN [28:12]: Where did you grow up?

SC: Here... in Lakeview. My mom and dad were from the south, and they had, you know... my dad grew up with... eating chicken feet, I mean everything... they... they didn't waste anything. So I grew up on a lotta... things that... normally people wouldn't eat, but... And I do think... you should at least try.

TN: Yeah. What is your family's involvement with food in the past? Did you guys... produce, or...?

SC: No. My mom and dad both worked two and three jobs. And... they bought everything. Everything was made from scratch, my mom was an excellent cook. But... we ate... They made sure that we ate foods that... that were from the south and... and different things so that... my brother and I tasted... just about everything.

TN: Are there any... special family recipes that you like?

SC: Goulash, which is just hamburger, corn, green beans, tomatoes, tomato sauce, and then you put in pasta if you want it. And... beans and corn bread. That is one of my favorite meals, beans and corn bread. Basically, simple things... sometimes we would just have vegetables and no meat... just, you know... just simple... very simple things.

TN: Do you have any stories about your family and food that you want to tell?

SC: [pause] No, not really, cuz my mom... my mom never let me cook. Because she worked, like, say two or three jobs... she didn't want the mess of me cleaning up... or... cleaning my mess or... and... it was always in a hurry, and... So I... I don't even know how I learned to cook, I... evidently I must have watched her more than I thought I did because... I... my first marriage I went right to cooking for hired hands and hay fields and I had never cooked. And I knew how to cut up a chicken and everything and I... I... evidently I watched her more than I thought I did. But I love to cook.

TN: So could you tell me more about this... cooking for hired hands?

SC: I... I put out breakfast, lunch, and dinner and it was mostly kids, for the... during hay season... and it was big meals. The mornings we had steak, biscuits, gravy, scrambled eggs, fried potatoes. Lunch was... usu... a roast, or chicken, mashed potatoes, I mean... salad... and potatoes, because they were potatoes and m... meat eaters. Dinner was steak, potatoes, gravy, biscuits, and always... cakes or pies... always.

TN: That's a lot of food...

SC: It... they were big eaters. And I tried different things on 'em, because I grew up eating turnips and stuff like that... they didn't like that kinds... they were strictly meat potato people.

TN: Okay. Well...

SC: And we grow everything now... we... we grow turnips, we grow beets, in fact I canned beets yesterday and... We had a huge garden.

TN: Right now you mean? What do you have in your garden?

SC: We have corn, tomatoes, beets, turnips, okra, black-eyed peas, green beans... all different kinds of squashes... Jalapeno peppers, bell peppers... and tomatillos which we use for salsas.

TN: Well I mean you have all this food... do you ever... does your family hunt at all?

SC: Oh yes. I grew up... hunting, fishing... everything... and we still do it. If we get tags... we didn't... My husband got an elk tag, the rest of us didn't get anything. No, we hunt, fish... do it all... and we do our own meat, cut up our own meat... and freeze it, everything.

TN: So... you saw the animal yourself... is that?

SC: Oh yeah.

TN: And so you hunt, fish, you have a garden and you buy food... at the store. Is there anything else that you...?

SC: With food?

TN: In getting food.

SC: No.

TN: And of those... do you have any challenges in getting the food that you want?

SC: Just the hunting.

TN: Just the hunting?

SC: I... I would... I prefer deer, elk, antelope, all of that over beef. I... I really... I like, really like the wild meat.

TN: And why is that?

SC: I don't know... it just have a flavor... I mean it is just really good. Have you ever had it?

TN: I think... yeah, actually... I'm staying with Bill Albertson and his dad... cooks breakfast and I had some venison sausage. That was great.

SC: Yeah... it is excellent.

TN: I liked the texture.

SC: If... if you really... if you take care... And that's why we do it ourselves, because you have to take all the fat off... deer fat tastes horrible and it will wreck your meat. So you have to take all of that deer fat off and you don't want to go through the bone. I... I take all of it off the bone, because if you cut through that bone for some reason it makes the meat... nasty. So I take it all off the bone... same with the elk, take it all off the bone... all of it... antelope, everything. And then antelope you have to be really careful, you... you want to try to not get any hair on the meat because it's got like a goat taste. And it... can really wreck your meat. You want all the fat off, but if you take care of it right... it is just outstanding.

TN: So... have you ever tried using the meat Lockers here?

SC: Years and years ago but they go through... the bone, they kept... and they... they can't take the time to clean like we do. I mean you do it at home... your meat is so clean and... they can't take the time to do that... it takes a long time. So people that, people that do... are... that are lucky enough to draw a tag most of them take care of it themselves because it is... so good. The Albertsons I know take care of theirs themselves. You know... cuz it's... it's... just... You just don't wanna wreck... you don't get it that often and... I wouldn't let the Lockers touch mine. And it's not that aren't good... but they don't have the time... and I don't want anything cut through the bone.

TN: Say you get a deer... how long would one last for the family?

SC: It would last us about a year without... with just my husband and I, because you don't eat it all the time... you supplement it with rice, fish, chicken, beef...

TN: So you hunt, and you fish, and you have your own garden. How often do you have to shop, for... in the store?

SC: I don't go to the store very often, maybe once every three... well... with the grandkids here I've gone a lot more often but... just for my husband and I... probably once every three or four weeks.

TN: Let's see... How do you think that the farmers and ranchers in this community are faring right now?

SC: I have no idea... because I have... I don't even know what prices are... Watching my neighbor... this year maybe, I think he's gonna get a third cutting of hay...

which is really great for around here. I... I... it... it looks like he's gonna get a third cutting. The farmers, it's been so dry, if they don't have s... sprinklers, I would say not very good, because we've had such a dry year. And we had such a cold winter, with not very much snow. The ranchers I would think... would probably be not too bad... But the farmers I would... I would think they'd be having a hard... they have... [inaudible] water.

TN: Now correct me if I'm wrong but, isn't this community mostly ranchers?

SC: Uh hmm. Not a lot of farming, it's mostly ranchers.

TN: Okay. And how do you think the disabled, and the elderly and the low-income people, how do they get their food around here?

SC: I... I would... the only thing I know is welfare. And... they have that food bank... and then the winter it is so... our winters... you know, so many people laid off and... the winter here... that I... I think they use a lot of that... unemployment, welfare... and the food bank. Our winters are long... and... people are laid off. And we have a lot of people here without jobs.

TN: And so do you think those... people and their kids are the ones that are on the free meal system, (Uh hmm.) mostly?

SC: I don't know how to word this... Yes it is. But we also have... [pause] a lot of people both... both... the husband and wife working that the kids are still free and reduced. I don't know what... I think the guidelines are way up there. So we still have a lot of free and reduced where you see both parents working too.

TN: Okay. Do you belong to any groups... say church or anything like that, that eats together?

SC: No. No. I... I... I do belong to catholic, but we don't... Well I don't participate.

TN: Do you go on Sundays or Saturdays?

SC: I don't go.

TN: Oh, you don't go?

SC: I... I just... haven't been for a long time.

TN: I've been going with the Albertsons, just to see what it's like. It's interesting.

SC: They are nice people.

TN: Well... thinking about the food system there... what are three things that you like about this community?

SC: I'd say the cooking food, hunting, fishing and serving because I enjoy the kids at school. They are so good to us and... and serving 'em... we can joke with 'em. We can talk to 'em... I mean they'll even come in in between classes and talk to us or... So, I... I really enjoy serving 'em. I miss 'em in the summer. And I enjoy serving 'em. And I enjoy cookin' for 'em. They give us a lot... we'll ask them for ideas... If we can try something we will...

TN: Same... same thing... are there any things you don't like about the food system? In... in Lakeview.

SC: [pause] Oh... the buying food. Because we can't get a lot here that we can get other places. Or... it's so high here... But we can... there's a lot... we have to get... we go out of town that we can't get here... So I would say the buying food. And... and I... the buying food for school because... there's so many things we can't try because of the expense and something you know... that I would like to try and the kids may not eat it

anyway but, I'd like to try it... like the pissoly. I would love to try pissoly. But you can't buy them. You... We don't get the pork... and... I'm sure most of them would never eat hominy.

TN: So how would you like to see the food system changed, here?

SC: I would like to have more... vegetables... fruits... available here. A lot... Well, for example... we can go to Klamath or Medford... and you... you can't bring back a lot... but you can buy all these lettuces... greens and stuff... that you can't get here. Vegetables that you can't get here...

TN: Have you heard at all about how other communities are changing their food system?

SC: No. I know the schools are changing a lot to finger foods... and trying to go... real healthy. New York's cut out the fries... unless you put them in soy oil or... pure vegetable oil. And the business manager here is really scared that if... if we have to do that... if we have to do without fries we won't get... the kids will go uptown. I mean our account will go way down.

TN: Yeah. So... are you interested at all in... trying... to cook it more healthily.

SC: We got soy oil... from the government. So we... we did... we were really lucky. Cuz we got the soy oil. And I don't think it's any different. I mean, I think it cooks just as good and taste just as good. I don't eat a lot of fries, though... so... the kids didn't seem to notice. And we... we have cut down on the fries. There's... there's days that we don't... But they... you know... they don't get, I don't think chips or any healthier than fries... and... we can put salad in that basket to up that hamburger but they throw the salad away. You know... but at least they walk... when they walk out that door, they three out of five food groups. But they throw the salad away. I mean they can walk right that door and throw away in front of you cuz you... you cannot make them eat it. It is illegal to make them eat it. They just have to walk out the door with it. And that's the government rules.

TN: Is there anything else that... you'd like us to know about... the community and the food system?

SC: No... just I would... I would rather... I would like more availability, fruits and v... Otherwise I think it's great... I mean... we have... We have really what they can get in, I guess... I would like more seafood, which... is not really available here. So... I mean for the... for a community this size and so isolated, it is good. I mean basically we can go get what we need or have to have. So... you know... what... you can't ask for... really any more than that, because the essentials are here. And they do have enough fruits and vegetables that you're getting... good food, you know?

TN: And... what do you think the community will be like in another twenty years?

SC: I'm afraid it's not gonna... [inaudible] at all. [laughs] I honestly think they're... it'll be more like a ghost town in twenty years. Unless they get some businesses in here... it's just... And it's so easy to travel now... I mean... in an hour and a half you're in Klamath, it's so easy for people to go and travel. That it... it's made it hard here too... I mean we have no clothing stores... for men, for children. You have to go out of town. So it's, you know... it's hurting everything. So in twenty years I think it's gonna be a retirement place. And more like... an... a ghost town. And for retired people... because that's we have coming in... is retired people... Like my mom and dad. They have a small

house here... they're gone in the winter, gone in the summer. And that's what... we have a lot of people coming in... They can buy... they can buy here so much cheaper and just use it as a base home. License their cars, licenses and motor homes... no taxes. No sales tax, you know.

TN: Well thank you! That was all the questions I have.

SC: Okay, thank you!

LOG: We talk more about other people I can interview.