Jamie Patterson is the second oldest of three daughters of Bill Albertson and Carla Albertson. Jamie currently lives outside of Lakeview but comes back to visit her parents from time to time. The interview was conducted in her parent’s kitchen. It was a noisy background in general. We had just finished dinner and most people were watching the TV, the kids were running around playing.

Toan Ngo: This is Toan interviewing Jamie Patterson on July 15th, 2007. It is 3:09 p.m.

TN: Well Jamie, how are you today?
Jamie Patterson: Good, thank you.
TN: Now, I think I misplaced my questions. Where did I put them? [laughs] Ok. This is a little embarrassing. [JP laughs] I’ll be right back!

[Lots of background noise with the children]

TN: Well, we’re back.
TN: Okay, well… Jamie, what would you say is one of your favorite foods?
Unknown Speaker: Gavin!
JP: Oooh… that’s a hard one. (Yeah.) I… like a variety of food.
TN: I don’t think it has to be just one.
JP: I like Mexican food best, I think, of all.
TN: Okay.
JP: Right now, I think my favorite food would probably be carne asada.
TN: Okay. Awesome.
TN: And… how often do you eat it? Or… how often do you get to eat it?
JP: On occasion, my sister in law, is a Spanish major (Oh yeah?) and so she traveled abroad twice. And so she’s got lots of cultural influence in… during her travel. (Okay.) So we… have like Mexican feasts like, I’d say probably like once a month or once every other month. And then sometimes I’ll cook it at home for my family.
TN: Awesome. Where did she go?
JP: She went to Olviedo, Spain (Uh huh.) and somewhere in Mexico. It’s in the south… south Mexico, south-central. [incomprehensible speech] It’s something with a…

[Lots of noise]

TN: Not sure?
TN: Are you leaving? [a niece of Carla is heading out.] Ok. Nice to meet you.
TN: Okay. Well. And… likewise, what is your, what are your least favorite foods?

Kid in Background: I want a hug! [lots of laughter]
JP: Ummmm… I really… I mean… sushi, I hate sushi. (Okay.) Yeah. I cannot get past the seaweed Uh hmm uh hmm) But I’m pretty… like… I don’t know… like… I have a [unintelligible word] palate for almost everything, so… (Yeah.)
TN: It’s interesting because… I’ve done this interview twice and… when I ask people what their favorite foods were, both of them answered sushi.
TN 07-15-07 Interview with Jamie Patterson

JP: Oh funny! No I cannot stand it. My mom never cooked fish when we were little though, ever.

Carla Albertson: Fish in Eastern Oregon’s not very good. (Ummm.) There’s no fresh. (Yeah.) [laughter]

JP: Yeah, the stuff you get is… [trails off]

TN: Yeah, okay, I get it. I get it.

JP: What’s yesterday… oh we had… country style pork ribs (Okay.) glazed with a little barbequed pork (Uh huh.) and roasted potatoes, corn on the cob, garlic bread.

JP: Oh wow, okay. [JP laughs]

LOG: Belle leaves and says good-bye.

TN: Okay. Thinking about the food system (JP: Uh hmm), what are three things that you appreciate about the food system in your community. (JP: Uhhhh) And I’d say that Lakeview’s the community.

JP: In Lakeview? Hmmm! [long pause]

JP: Okay. Amos [Aimee’s nickname], will you go out into the car and get the red Nike bag, or yellow Nike bag please. (A: Uh hmm!)

JP: It’s been so long since I’ve shopped here! (Oh yeah?) Can I pertain this to Medford (Sure! I guess.)

JP: [laughter] It’s expensive! No. Ummm… I don’t… [long pause].

CA: Fresh meat!

JP: Yeah can get fresh meat the butcher but also one of the local groceries store in Lakeview is family owned… it’s not like big… it’s not Safeway, it’s not Albertson’s, it’s like a family that owns it.

CA: The one that we went to last night! (Right.)

JP: Stewarts.

CA: We took “paw” [grandpa] to… to Stewarts last night (Yeah.)

JP: Uhhh…

CA: Jamie worked there for awhile.

JP: Yes I did, I worked in the meat department [laughs] for awhile when I was in school. [TN laughs] [long pause] I don’t know, and I guess we were taught about the different kinds of foods, like (Uh hmm) I took ag. or, and… yeah, FFA in high school (uh hmm) so we learned about like soil and we learned about different seeds and… just being able I guess to learn more about… the food you’re eating, and how they’re grown, and how they’re… or like, it’s cattle, how they’re raised… that all that kind of stuff.

TN: Well. What are three things that you don’t like about (The food system here?) the food system here?

CA: Did you need to get out that big chair for…

JP: Uh uh.

JP: I would say [long pause] compared to Medford, there’s not as many, like you don’t have a bigger selection in Lakeview as you would in the bigger cities. As far as, you need diverse in the food you eat. Cuz I think here you get a lots of the staples and...
you might get like a variety of foods like when they’re in season. But in Medford you can get pretty much any fruit or vegetable (Yeah okay.) at different times (Right).

JP: The arrangement of like fish, like if someone was wanting to eat fish regularly cuz it’s a good thing to have in your diet (Right). It’s not great here, (Okay.) like when you go in, it’s not very good.

TN: Who does sell fish here?

JP: I think Safeway probably does and I bet you Stewarts does too but… they’re… I mean, it’s limited. Where’s it’s frozen and then like there’s not a lot of fresh… fish around here. [pause] I’d probably say those two are the main ones.

TN: Do you think that if the fish here were fresher, you would have liked sushi better?

JP: I don’t know about sushi cuz I say, I think it’s the seaweed. But I probably would have ate more fish. (Yeah?) Yeah.

TN: Okay… well, how does your household… get your food? Okay, I’m sure you buy it but do you grow it? Fish or forage.

JP: My husband does hunt. Deer. So we eat venison. We fish, we’re not big fishermen, and we have had a very small garden. But not enough to like sustain a family. So yeah, we shop for pretty much most of our food.

TN: So you live in Medford. (Yes.) Where do you usually shop there? (Wh… do?) Where do you…

JP: It’s at Winco! (Okay.) Yeah. They have a big selection. Like I’d say… and they… I mean… the… the pricing is like I think more reasonable. And we can get like fresh herbs like pretty much anytime you want ‘em. And then they have the big bulk foods section. (Yeah.) So if you want like dried fruit or whatever, cuz sometimes it’s hard to buy… dried fruit like in the store… cuz then it… my kids love… raisins, and cranberries, and that kind of things so we do bulk food.

TN: Yeah the mangos are pretty good. (Yessss.)

TN: Okay let’s see. Do you or your family face any challenges in getting the food that you want to eat?

JP: I would say the only thing that probably is… the one thing that would be holding us back from like… maybe some of the more better cuts of meat would be like price. (Yeah? Okay.) Yeah.

JP: But other than that I think that we have pretty much access to cuz I guess, say it’s a little bit different from here than Lakeview. They have more variety of fruits and vegetables, I think. But as far as like… high-end meats, (Uh huh.) like if you want a prime-rib I mean that’s more of a treat kind of (I see.) meal than it is an everyday dinner.

TN: So yesterday’s dinner was very special?

JP: Yeah! So… cuz we went to Costco. And like… yeah… so.

TN: Well what about when you hunt? I mean… if you get the whole animal you gotta get the best meat right?

JP: We… we think so. So yeah… we take it in and have a processor and then we can… you can choose how you want it to be processed. Whether you want it to be made into hamburger or, whether you want steaks, or they make some jerky. Yeah… they can make whatever, however you want.

TN: You ask them to jerky. How long is that gonna take?
JP: Hmmm… I think it depends on how many deer they have, cuz usually it’s right [inaudible] hunting season and they’re fairly busy, so it just depends on how like… many deer are in there. But I would say our turn-around record was three weeks by the time it hangs and they do all the cutting and all… But we didn’t have that much jerky made the last year.

TN: Who is the food processor… the meat processor?
JP: It’s a guy out of Eagle Point… and… I think it’s called The Butcher Shop.
TN: Yeah? [laughs] (Uh huh.) That’s a good name.
TN: Now…

[Some interruption] [Both laugh]

TN: How do you guarantee that… the animal that you give him is the same deer that you get back?
JP: It’s… I guess it’s a… trust issue. Cuz I think… I know that they tag it with your name. (Uh huh) And I’m assuming that like throughout the whole process they just… when they… get to that animal. Run the whole job so they can keep all the meat together. (Okay) It’s the way I think that they do it. And then when you get there, there’s a box and it has your name on it with the original tag that was on the animal when you brought it in.

JP: So… I’ve never really thought about how they do that. (Okay.)
TN: Do you… do you ever have problems like when… when you hunt?
JP: Like… I don’t know what problems… (Getting animals?) you get [inaudible] cuz I don’t have [inaudible]

JP: I think… just finding animals might be a problem. (Okay.) Cuz there’s lots of hunters sometimes… in a small area. (Uh hmm.) Problems making sure… that… making sure that they are… they’re like the right size… cuz you can’t like… I think they have to be a [inaudible] horn or bigger. (Uh huh.) And if they’re only a spike… and you’re not supposed to shoot it, so I mean there’s you gotta make sure that they’re you know… the right animal and that they’re not a doe or whatever… so. But other than that I don’t think there’s any really… so.

TN: Do… do you hunt… or it this… (I don’t… no.)
JP: I’m not a big… hunter myself. [TN laughs]
TN: Well… what is… what is the history of your or your family’s involvement with food… in the past?

JP: Well… we used to have a garden when I was little. And my family raised cattle from the time I was little. My dad used to have this big potato… garden… every… year. And we raised enough potatoes to like give whole family potatoes for like half a year. (Wow.) So everybody got a… I mean… it was this huge production and… whole family came out and we did it like as a family thing and they would come down and everybody like gathered the potatoes once they got tilled up.

TN: It sounds like it was a lot bigger than… a garden.
JP: This one was. It was like a th… Mom how big… Mom, how big do you think that potato… garden was that dad used to do for the Albertsons?
CA: About half an acre.
Interview with Jamie Patterson

JP: But it was enough to give like all the Albertsons like potatoes for like half a year, wasn’t it?
CA: Oh yeah! All winter!
JP: So…
CA: But now the… cows keep him too busy for that. [JP laughs]
JP: And then my dad used to hunt a lot when we were younger as well. (Okay.)
We used to hunt a lot of geese and make jerky and stuff.
TN: Geese jerky? (JP: Yeah.) I’ve never had that…
JP: But he’s totally out of that now… he doesn’t do that at all… anymore.
TN: Well…
CA: [inaudible] was never a big garden person so…
JP: He did little ones here and there… I remember though
CA: [inaudible]
JP: He used raise corn stock… corn stocks and Huckinson zucchinis and all that.
Forget more for decoration…
TN: Are there… some stories that you want to tell? Like… anything funny, or bad, or…
JP: With food?
TN: Yeah.
JP: Well we have some family traditions around food. (Uh huh.) Christmas tree Sunday is usually… I’d say three weeks before Christmas usually and it’s [CA: something inaudible] yeah… (CA: Grandpop’s and Shelby’s birthday) and we usually always have Irish Sundays so… everybody [CA: inaudible] bakes a baked potato and then… each member… or each (CA: family) family brings something to put on top of it… like… one family brings cheese sauce, one family brings broccoli, one family brings sautéed mushrooms, one brings hamburger… so I mean… (I can’t imagine…) Yeah it’s huge! Like… so we have all this food. And then of course Thanksgivings, the traditional turkey with… you know… all the fixin’s with it
CA: For the holidays I usually go to Klamath… and buy potatuhs… at a… potatuuh plant by the case. The size… you can get different sizes and you get a whole case of that size.
JP: [inaudible]
TN: I can’t imagine that broccoli family was very popular
JP: Oh yeah! We put it out… yeah! A whole bunch of stuff on there.
?: Gavin took it!
JP: And then like Christmas… is… prime rib. So it’s like a special thing. So… and then I think Easter’s ham. (Oh okay.) Yeah. And then Fourth of July’s rib… beef ribs.
JP: So… it’s… every holiday kinda has its own… meat that comes with it. (Yeah.) [TN laughs]
TN: What was your favorite?
JP: I think my favorite was… probably Christmas tree Sunday cuz it was a family tradition to go up sledding. Everybody goes and get your Christmas tree and then we spent the af… like the morning til about two I would say sledding and then we’d come back and have Irish Sundays. And then my grandma would always have sugar cookie dough made up and all the kids would make cookies… and then decorate ‘em. So it was this huge family thing… and we would decorate granma granpa’s Christmas tree. So that
they’d have it all decorated. So probably that. I mean… it’s hard to pick because they’re all… family centered so…

TN: When you were little, it must have snowed a lot during (Oh yes.) the winter (A lot). [inaudible]
JP: There’s times I could remember when we’d walk out the door… and it would probably… you’re little… I don’t know… you’re like four feet tall. It’d probably be like half the size of me. Or even farther, even deeper. (Uh huh.) There was one winter when it was up to like the size of the fence (Yeah.) and then we dug a tunnel through it and we would slide, we would play in the tunnel (That’s cool.) Yeah.

TN: Do you ever… eat the snow?
JP: Yes. [pause] The white snow. [laughs] Yeah! We would! We’d bring it in and pour like… Pepsi or something on it… (Cool.) Yeah.

TN: Okay… are there any special family recipes that you enjoy?
JP: My grandma’s hotcake recipe. (Ohkay.) That’s like a… any day on the weekend, probably Saturday Sunday we usually, when my grandma’s healthy they will have a hotcake feast for any family… who wants to come! (Oh!) So… it’s usually… when I lived in Lakeview, I would probably, at least one… day out of the weekend, we’d go up there and have pancakes and eggs for breakfast and then every once in awhile… my grandpa would cook up venison (Uh hmm.) or bacon or something… but usually just pancake and [inaudible] for breakfast. So that’s like a recipe that grandma’s passed on to like everybody. We have other… mom has like her thing with… lasagna recipe that people use or… baked beans or something.

TN: Now… this grandma… is she your dad’s mom (Uh huh.) or mom’s mom?
JP: Dad’s.

TN: Yeah my mom’s mom ‘n dad passed on before we were really little.

TN: Well actually… I was… I was just over at… grandpa’s place, this morning, for breakfast. (Yeah.) And they had some hotcakes there. (Yeah! That was… those…) And I wonder if it’s the same.

JP: It might not be… I don’t know. It depends, it probably are. Cuz grandma and grandpa, they’d make hotcakes practically the same. [TN laughs] Yeah. And I think they take turns making ‘em. (Okay.) So I think the res… yeah… [inaudible] I think the recipe’s pretty… and they always have peanut butter. That’s like… (Oh.) we usually always have, I always have peanut butter on mine. She buys the humongous jars of peanut butter and put those on with a little bit of syrup. Or they have… my grandma makes homemade plum jam (Uh hmm.) and we have ‘em on it too. And I love that stuff.

JP: So… my family lives for food. We’re very food oriented family… [laughs] as you can see with the meal we just had. [meal consisted of tacos material and homemade taco shells] That’s like a common thing.

TN: Okay… So… eleven [question number] asks, are you or any of your family members involved now in growing or raising, processing, selling, delivering, serving or making food for the public?

JP: My mom does do catering. Like… well… [inaudible] they don’t have a license. But it’s like for families… like my cousin Lindsey. (Uh huh.) My dad’s brother’s daughter just got married in Medford… and we catered the whole wedding. My husband and I helped my mom and dad (Uh hmm.) so we made six like different kinds of salad and then my dad did the meats and…
CA: I made the rolls…
JP: No you didn’t make the rolls for Lindsey’s.
CA: Not for Lindsey’s
JP: No… and then baked beans… so… And my older sister June used to have a cake business in town. Y’know she would make cookies and cakes… for the public.
TN: Did she charge money for the catering?
JP: My mom? For family, no. (Okay.) And she has done it for like family friends and she would… she would have… But it’s just mostly like food plus, I don’t know… I don’t know how much she did but. But she has I think in the past yeah.
TN: I see the all the food stores [pointing to the back pantry behind the kitchen] (Yeah.) Yeah that’s huge. (Yeah.)
JP: And have you seen my dad’s barbeque? It’s at my grandpa’s. [I point to the grill in the front porch] No. (Okay.) I’ll have to have dad show.
JP: Hey dad! Next time you’re at grandpa’s you need to show ‘im the barbeque.
CA: Show him how, the inside of it…
JP: It’s huge. It looks like a rocket launcher.
CA: If he wants to know about produce it’s a Scud missile launcher.
JP: You can see flames starting to come out.
Bill Albertson: Is that right?
[inaudible]

TN: Let’s see… do any of the groups you belong to eat together?
JP: My ladies at my work… we have lunch together. [laughs] And… other than my family dinners in the evening… probably, I’d say those are the only two groups I really eat with.
TN: So… this is something completely different now. How do you think that farmers and ranchers are faring in the community?
JP: Well… now I think of the Pacific Powers just do the big electrical [inaudible] cuz they [inaudible] kind of agreement I think for years… where they help like keep the costs low for farmers and stuff. (CA: It’s rural electric…) Yeah… and now they’re not doing that anymore I don’t think.
[inaudible]

JP: So I think it’s like three percent increase or something or maybe even more than that. But just knowing… like… this community and how they make their money. I think… it’s a difficult occupation (Yeah.) or labor-wise… like making what you put… you know? [inaudible] Sustainable.
[inaudible]

JP: It probably is.
TN: But I guess, it’s always the same.
JP: Ummm… Actually no, we got… I think it’s … I don’t know… I guess they must consider Medford rural because I think we got a letter too saying that…
CA: But see it’s Bonneville Power, all of our power, the whole Pacific Northwest comes from EPA Bonneville Power Administration and they’re the ones that raise…

JP: And it’s like a three percent increase or something…

CA: And then… every distributor has to raise their costs…

JP: Cuz I got a letter in the mail… But it depends also on the weather in the area, because I can remember years when we seven years in a draught and that… I mean, water… tight and… so that kinds of things… totally affect, you know what I mean, community… and that… you know… watershed, like you have… like you’re gonna have a good snow pack… and like my dad up in Yocum, I mean they depend on the reservoir being full to be able to irrigate the pastures that they feed the cows and you know… so… it’s all the weather effects

TN: Good thing I went today or else I wouldn’t know what you were talking about.

LOG [24:11]: Talking about low-income, disabled and elderly people get food. Jamie was involved in Catechism, a church group, that would help provide food for poor families. We also discussed the Food Pantry.

LOG [26:53]: Talking about where the food in the community comes from. Jamie believes that a lot of things trucked in. She mentions 4H. Talks about fish and their freshness.

LOG [30:26]: Talked about how other communities are changing their food system. She talks about the change out of trans-fat. She also mentions organic.

LOG [32:11]: Asking about other important things about the community. Jamie talks about how there’s very limited choices here. People go to Klamath Falls to buy and don’t spend their money locally.

LOG [34:06]: What do you think Lakeview will be like in 10-20 years? She hopes that it will grow. But she thinks that Lakeview is staying small due to their own choices. Nevertheless, she thinks it's a great place to raise children.

LOG: Jamie talks a little bit about how she met her husband.