

RAW FILE

MAKING-VISIBLE
CRISTINA MARTINEZ
MARCH 17, 2021
7:00 P.M.

DISCLAIMER: This CART file was produced for communication access as an ADA accommodation and may not be 100% verbatim. This is a draft transcript and has not been proofread. It is scan-edited only, as per CART industry standards, and may contain some phonetically represented words, incorrect spellings, transmission errors and stenotype symbols or nonsensical words. This is not a legal document and may contain copyrighted, privileged, or confidential information.

This file shall not be disclosed in any form (written or electronic) as a verbatim transcript or posted to any website or public forum or shared without the express written consent of the hiring party and/or the CART provider. This is an unofficial transcript which should NOT be relied upon for purposes of verbatim citation.

>> ANNIE MAHON: WELCOME, EVERYONE. WELCOME, WELCOME.

>> ANNIE MAHON: SO TODAY WE HAVE A FEW EXTRA THINGS TO THINK ABOUT. WE HAVE, LANGUAGE INTERPRETATION, I AM GOING TO LET THE INTERPRETERS SHARE WHAT YOU NEED TO DO TO BE ABLE TO HEAR IN THE LANGUAGE YOU WOULD LOOK TO HEAR IN.

>> WE ARE GOING TO PUT THE SELECTION IN THE CHAT BOX. AND YOU WILL LEARN HOW TO SELECT THE LANGUAGE THAT YOU WANT, SO, THE ONES THAT PREFER THE SPANISH, CHRISTINA AND I WILL

SPEAK SPANISH. SO YOU CAN CHOOSE THIS ELECTION IN THE CHAT ROOM.

>> ANNIE MAHON: A DIFFERENT SESSION TONIGHT, IT IS GOING TO BE, WITH, WITH INTERPRETATION. BUT, THE INSTRUCTIONS ARE GOING TO BE IN THE CHAT. IF YOU HAVE ANY QUESTIONS LET US KNOW. IT IS REALLY EASY. YOU ALL, YOU WILL NEED AT SOME POINT, JUST GOING, BELOW, YOUR SCREEN, AND SELECTING THE INTERPRETATION, AND SELECT THE, THE LANGUAGE, YOU WANT TO HEAR IN WHICH ONE YOU WANT TO HEAR THE, THE, THE SESSION. MEANWHILE, IF YOU WANT TO WRITE IN THE CHAT, YOUR NAME, AND WHERE YOU ARE CALLING, THAT WILL BE REALLY NICE.

>> FOR THOSE WHO WILL BE LISTENING IN ENGLISH INTERPRETATION, DO NOT FORGET TO SELECT YOUR LANGUAGE. WHETHER YOU ARE ON A COMPUTER OR IN A TABLET, YOU HAVE TO CLICK ON THE GLOBE-LIKE ICON AT THE BOTTOM RIGHT OF YOUR WINDOW AND SELECT ENGLISH. IF YOU ARE IN THE TABLET OR SMART PHONE, CLICK ON THE THREE DOTS AT THE BOTTOM RIGHT OF YOUR ZOOM WINDOW. SELECT LANGUAGE. THEN ENGLISH. THANK YOU.

>> ANNIE MAHON: IS EVERYBODY FINDING THAT OKAY? YEAH, THUMBS, I SEE SOME THUMBS UP. GREAT.

>> WE HAVE TO SELECT OUR CHANNEL, RIGHT, YES, PRECISELY. SO, YOU ARE GOING TO BE SPEAKING IN SPANISH, SO WE NEED TO

SELECT THE SPANISH CHANNEL. OKAY, CHRISTINA, PLEASE SELECT THE -- THE SPANISH CHANNEL. IT IS LIKE -- BELOW ON YOUR SCREEN.

>> A FEW MINUTES TO ALLOW MORE PEOPLE TO ENTER. AND WE ARE GOING TO START THE SESSION.

>> ANNIE MAHON: ALSO IF YOU WANT CLOSED-CAPTIONING WE ALSO HAVE THAT. SO YOU CAN CHOOSE UNDER THE BOTTOM LIVE TRANSCRIPT, YOU CAN CHOOSE TO HAVE SUBTITLES. IF YOU WANT THE SUBTITLES THEY WILL ONLY BE IN ENGLISH.

>> ADRIANA ARIZPE MARTIN: THANK YOU, SO MUCH, DON IS OUR CLOSED-CAPTIONIST. THANK YOU SO MUCH DON FOR YOUR WORK. AND WE HAVE, ERIK AND NATALIA, WITH ACCESS TRANSLATIONS, AS OUR INTERPRETERS. THANK YOU SO MUCH,

>> I'M SORRY, ADRIANA, ANNIE, FOR SOME REASON I THINK THERE IS A PROBLEM WITH THE INTERPRETATION. YOU HAD ASSIGNED ERIK, BUT HE LOST THE CHANNEL. I DON'T KNOW WHAT HAPPENED.

>> ADRIANA ARIZPE MARTIN: I HAVE --

>> ANNIE MAHON: I HAVE IT OPEN NOW. I HAVE BOTH ON THERE. IT WON'T ALLOW ME TO START IT FOR SOME REASON. I HAVE THE, ERIK IS FIRST INTERPRETER. YOU AS SECOND.

AND THEN --

OH, WAIT DOESN'T HAVE A LANGUAGE ASSIGNED. DIDN'T

AUTOMATICALLY ASSIGN IT. THERE WE GO. OKAY.

>> THERE WE GO. THANK YOU.

>> ADRIANA ARIZPE MARTIN: ANNIE, IN ONE MINUTE WE WILL GO AND ASK EVERYONE TO SELECT THEIR LANGUAGE. AND START THE SESSION. IS THERE ANY ONE NOT ABLE TO SELECT THEIR LANGUAGE.

>> I HAVE NOT SELECTED MY LANGUAGE.

>> I DID IT. I DID IT.

>> ANNIE MAHON: YOU GOT IT.

>> ADRIANA ARIZPE MARTIN: PERFECTO.

>> IF YOU HAVE ANY DOUBT ABOUT GOING -- ON THE BOTTOM OF YOUR SCREEN AND SELECT INTERPRETATION AND LANGUAGE.

>> ANNIE MAHON: WE ARE ALL LEARNING TOGETHER.

>> Interpreter: TEST. ANNIE, COULDN'T YOU UNMUTE EVERYONE. THEN SHE IS UNMUTED. WE ALL CAN BE MUTED AGAIN. ALLOW PARTICIPANTS TO UNMUTE THEMSELVES. THAT WAS CHECKED. SHOULD BE ABLE TO UNMUTE THEMSELVES. ANNIE, CAN YOU TAKE THIS, I AM GOING TO CALL CRISTINA.

>> ANNIE MAHON: SHALL WE GET GOING?

>> ADRIANA ARIZPE MARTIN: YES, EXPLAIN EVERYTHING. I AM GOING TO CALL.

>> ANNIE MAHON: GREAT. SORRY FOR THE DELAY, EVERYONE. AS I SAID, WE ARE LEARNING TOGETHER. SO, WELCOME TO, TO -- TONIGHT'S MAKING-VISIBLE. SO HAPPY YOU CAME. AS YOU CAN SEE WE WILL HAVE A LITTLE DIFFERENT FORMAT TONIGHT. BECAUSE WE ARE -- GOING TO BE HAVING TWO LANGUAGES SPOKEN. WHICH IS VERY EXCITING. AND REALLY, WE ARE HAPPY TO BE HAVING THIS AS AN EXPERIENCE TOGETHER. I AM GOING TO BEGIN THE RECORDING NOW. I THINK SO THAT WE HAVE THAT GOING. DURING THE -- DURING THE RECORDING, MOST OF THE EVENING, THE PEOPLE WILL BE HIGHLIGHTED THAT ARE SPEAKING, SO YOU WILL NOT BE ON THAT. ONCE I GET IT STARTED. I AM NOT STARTING IT QUITE YET IN A SECOND I WILL. LET'S SEE, YOU KNOW, ABOUT TURNING ON SUBTITLES. IF YOU WANT CLOSED-CAPTIONING, YOU KNOW HUH TO TURN ON YOUR LANGUAGE. EVERYONE HAS THEIR LANGUAGE SELECTED I HOPE. RIGHT AT BOTTOM UNDER THE GLOBE. YOU SELECT THE LANGUAGE THAT YOU WOULD LIKE. AND -- LET ME MAKE SURE MY, SELECTED. WHAT ELSE DO WE WANT TO SAY. I KNOW A LOT OF YOU ARE MINDFULNESS PRACTITIONERS, YOU DON'T HAVE TO BE ANY KIND OF PRACTITIONER TO BE ON THIS CALL. WE DO OPERATE THIS IN A SORT OF MINDFULNESS FORMAT. WE ARE GOING TO START WITH A BELL. AND THIS IS SOMETHING THAT WE LEARN FROM, FROM, OUR TEACHER, THICH NHAT HANH, AND THIS

TRADITION IS BUDDHIST TRADITION WHICH COMES OUT OF, ASIA.
SO WE JUST WANT TO RESPECT THAT THIS IS THIS TRADITION OF
THE BELL THAT WE WILL BE USING. WE ARE GOING TO INVITE IT
AT THE BEGINNING AND THE END. JUST AS A WAY FOR US TO
CENTER OURSELVES SO THAT WE REALLY HAVE ARRIVED FOR THIS
CONVERSATION. SO -- WE INVITE YOU, AS YOU ARE LISTENING TO
THE BELL NOW TO REALLY JUST --
DROP INTO YOUR BODY. ONE OF THE INSPIRATIONS FOR THIS, FOR
THIS WHOLE, THIS WHOLE PROGRAM OF MAKING VISIBLE IS OUR
TEACHER THICH NHAT HANH, A VIETNAMESE ZEN MONK WHEN A YOUNG
MONK DURING THE VIETNAM WAR, AND, AND HE, THEY ASKED
THEMSELVES, HE AND THE OTHER MONASTICS ASKED THEMSELVES,
DURING A WAR DO WE SIT IN THE MONASTERY AND MEDITATE OR DO
WE GO OUT INTO THE COUNTRYSIDE AND HELP THE PEOPLE WHO NEED
HELP? WHAT DO WE DO? WHAT'S THE RIGHT THING TO DO? AND THEY
MEDITATED ON THAT. THEY REALIZED THEY NEEDED TO DO BOTH.
THEY NEEDED TO MEDITATE AND THEY NEED TO GO OUT INTO THE
WORLD AND ENGAGE AND HELP. AND SO, OUR PRACTICE HERE IS A
WAY FOR US TO LEARN AND UNDERSTAND IN ORDER THAT WE, THOSE
OF US ON THESE CALLS, CAN GO OUT AND BE OF SERVICE AND NOT
JUST SIT ON OUR CUSHION AND NOT JUST MEDITATE. SO, THAT'S
WHY WE, PRACTICE IN THIS WAY. SO, I WILL BEGIN NOW WITH A

BELL. WE WILL JUST BREATHE TOGETHER AND HOPEFULLY E. OH, LOOKS LIKE CRISTINA GOT UNMUTED. THAT'S AWESOME. SO, AND THEN AFTER THE BELL, I WILL INTRODUCE CRISTINA AND, THEY WILL BEGIN THEIR CONVERSATION.

(BELL TOLLS ONCE)

(BELL TOLLS TWICE)

(BELL TOLLS THREE TIMES)

>> ANNIE MAHON: I WILL INTRODUCE CRISTINA, OKAY, ADRIANA.

>> ADRIANA ARIZPE MARTIN: GO AHEAD. YES.

>> ANNIE MAHON: CRISTINA SO EXCITED TO HAVE, CRISTINA MARTINEZ HERE WITH US. A MEXICAN CHEF, AND IMMIGRATION ACTIVIST. IN PHILADELPHIA, PENNSYLVANIA. AND SHE IS A NATIVE OF, I DON'T KNOW HOW TO PRONOUNCE, CAPULAC, OKAY, ADRIANA CAN HELP ME LATER, MEXICO. CHRISTINA AN IMMIGRANT ARRIVED IN THE UNITED STATES, AFTER ESCAPING FROM ABUSE AND LOOKING FOR MORE OPPORTUNITIES, FOR HER FAMILY. CRISTINA HAD BEEN COOKING BARBACOA IN MEXICO BEGAN WORKING AS A CHEF IN AN ITALIAN RESTAURANT WHEN SHE CAME TO PHILADELPHIA. WHEN THE RESTAURANT WAS ASKED TO HELP HER BECOME DOCUMENTED

SHE GOT FIRED. SO AFTER THAT SHE BEGAN COOKING FOOD FOR IMMIGRANT WORKERS IN HER APARTMENT. AND WHEN WORD GOT OUT ABOUT THE DELICIOUS FOOD SHE WAS SERVING, SHE SOON, ALONG WITH HER HUSBAND STARTED SELLING TACOS FROM A STREET CART ON THE WEEKEND. AND THEN IN 2015 THEY OPENED THEIR RESTAURANT THAT IS AWARD WINNING SOUTH PHILLY BARBACOA. IN 2016, RATED NUMBER 6 OF 10 BEST NEW RESTAURANTS IN THE UNITED STATES. AND CRISTINA FEATURED ON CHEF'S TAB ON NETFLIX AND BEST CULINARY WORLD PRIZE. NOW OWNS TWO RESTAURANTS. CASA MEXICO AND EL CAMPADRE. SHE WILL BE TALKING TODAY ABOUT THE FEAR OF DEPORTATION THAT SILENCES AND EXPLOITS MORE THAN A MILLION UNDOCUMENTED WORKERS EVERY YEAR. AND SHE AND HER, WORK THAT SHE IS DOING IS DETERMINED TO CHANGE THIS SITUATION, USING THE PLATFORM THAT SHE HAS BUILT WITH THE SUCCESS OF HER RESTAURANTS. SO, SHE AND HER HUSBAND NOW HOST FOOD EVENTS WITH CHEFS, AND ORGANIZATIONS, ADVOCATE FOR RESTAURANT WORKERS TO FEED THE COMMUNITY IN NEED AND BUILD A STRONGER AND SOLIDARITY, SOLIDARITY COMMUNITY. THEY FOUNDED THE PEOPLE'S KITCHEN COLLECTIVE THAT THEY DESCRIBE AS A FOOD SECURITY AND EMPLOYMENT SURVIVAL PROJECT. IN COLLABORATION WITH THE RESTAURANT OF SOUTH PHILLY BARBACOA.

THAT PROJECT INITIATES BASE BUILDING, ORGANIZING, STRATEGIES, TO CONNECT PEOPLE, FOOD, WORKERS, AND CULTURAL PLATFORMS INTO A MOVEMENT. THAT, THAT GROWS RELATIONSHIPS, SIMULATES COMMUNITY DIALOGUE AND BUILD POLITICAL POWER, ALL WHILE SERVING UP 200 FREE CHEF-COOKED MEALS PER DAY. SO SHE IS PRETTY AMAZING. WE ARE SO EXCITED TO HAVE HER HERE AND GET TO LEARN FROM HER AND BE INSPIRED BY HER WORK. ADRIANA, YOU ALL KNOW WILL BE, INTERVIEWING, CRISTINA TONIGHT. AND SHE HAS BEEN THE COFOUNDER OF THIS PROJECT, AN AMAZING FRIEND, SUCH A WISE PERSON. SHE IS REALLY THE INSTIGATOR OF THIS WORK BY BRINGING HER QUESTIONS TO, TO OUR COMMUNITY, ALL OF THE TIME. AND I LOVE THAT ABOUT HER. AND SHE WILL BE BRINGING HER QUESTIONS NOW TO CRISTINA. SO, THANK YOU.

>> ADRIANA ARIZPE MARTIN: THANK YOU, ANNIE. THANK YOU.

THANK YOU SO MUCH TO EVERYONE BECAUSE YOU ARE HERE. FOR ME, IT IS A HUGE HONOR TO LEARN FROM AND HEAR FROM ONE OF THE MOST AMAZING PEOPLE THAT I KNOW. CRISTINA REPRESENTS TO ME A VALUABLE EXAMPLE, THIS IS SOMETHING THAT IMMIGRANTS HAVE TO CONTINUE TO KEEP GOING AND CONTRIBUTE TO SOCIETIES WHERE THEY COME TO. CRISTINA, REALLY, WE ARE SO HAPPY BECAUSE YOU ARE HERE IN THIS SPACE MAKING VISIBLE, AS ANNIE MENTIONED, WE HAVE THIS TOPIC, LATINOS, IMMIGRATION, WE TALK ABOUT THE

POLICIES, THAT HAVE AFFECTED US, AND NOW, WE ARE TALKING HOW DO WE BELONG? THAT MEANS IMMIGRATIONS AND BELONGING. BUT, WE ARE HERE TO LEARN FROM YOU, TO LISTEN TO YOUR STORY, AND, WE, REALLY, YOU'RE WELCOMEN A GROUP, PLEASE TELL US ABOUT YOURSELF, YOUR LIFE, IN MEXICO, WHAT YOU REMEMBER FROM THERE, WHAT YOU MISS FROM MEXICO, BUT, AS WELL, WHAT, WHAT WAS IT THAT MADE YOU LEAVE YOUR COUNTRY & LOOK FOR A DIFFERENT FUTURE IN ANOTHER COUNTRY. THANK YOU, CRISTINA, THANK YOU VERY MUCH. THIS IS YOUR SPACE.

>> I AM CRISTINA MARTINEZ, I'M FROM MEXICO. I HAVE BEEN HERE FOR NINE YEARS. IN PHILADELPHIA. AND WHAT CAN I SAY -- I REMEMBER MEXICO. HOW I WAS LIVING WITH MY GRANDPARENTS. HOW WE, AS A FAMILY, WE MADE SWEETS TO SELL WITH MY BROTHERS AND SISTERS AND WITH MY PARENTS. THOSE ARE THE REMEMBRANCES THAT I HAVE THAT ARE THE MOST STRONG AND, THEY'RE REALLY POWERFUL. THANK YOU, CRISTINA FOR SAYING THAT. OF COURSE, FAMILY LIFE IN MEXICO IS VERY NICE. BUT, THERE ARE SOME THINGS THAT MAYBE WERE NOT AS NICE. AND WHAT WERE THE CIRCUMSTANCES THAT MADE YOU LEAVE MEXICO AND COME HERE TO THE U.S.? DO YOU WANT TO SHARE SOMETHING ABOUT THOSE CIRCUMSTANCES THAT MADE YOU LEAVE MEXICO? AND COME TO THE U.S.?

>> CRISTINA MARTINEZ: OF COURSE, YES. MAKING THE DECISION TO EMIGRATE WAS REALLY SOMETHING DIFFICULT BECAUSE LEAVING MY COUNTRY WAS CERTAINLY DIFFICULT. I HAD TO LEAVE MY CHILDREN. THAT WAS VERY PAINFUL. I HAD TO LEAVE MY CHILDREN THERE. BUT THERE WAS, SOMETHING ELSE THAT WAS VERY SIGNIFICANT. BUT I -- THERE WAS SOMETHING ELSE. I HAD BEEN LIVING FOR 18 YEARS, WHERE THERE WAS -- PHYSICAL ABUSE, PSYCHOLOGICAL, VERBAL ABUSE. AND I WAS ALMOST DEAD WITHIN THAT RELATIONSHIP. SO FOR ME THE MOST IMPORTANT THING WAS SAVING MY LIFE, REALLY. SO I HAD TO BE VERY BRAVE. AND ESCAPE THAT SITUATION. JUST LIKE I, MEAN -- I MEAN LOOK I WAS -- A CONVICT, LIKE ESCAPING. IT WAS VERY HARD. REALLY, IT WAS VERY HARD TO HEAL THAT KIND OF INJURY. AND I AM HERE IN PHILADELPHIA TRYING TO HEAL BECAUSE WHEN YOU LEAVE YOUR COUNTRY YOU DON'T FORGET WHAT YOU WERE LEAVING BEFORE YOU LEFT. THAT STAYS WITHIN YOU. IT'S -- IT'S REALLY -- WITHIN YOU, IT'S IN, IT'S HARD TO HEAL. BUT IT IS NOT IMPOSSIBLE. SO, THAT DECISION --

MIGRATING WAS ALSO AN ECONOMIC ONE.

I WANTED TO HELP CARLA -- MIGRATING WAS ALSO AN ECONOMIC ONE. I WANTED TO HELP CARLA WITH HER SCHOOL. I WANTED TO SAVE SOME MONEY. ALSO BUY A HOW. HAVE ALL OF MY CHILDREN

TOGETHER. UNFORTUNATELY I HAVEN'T BEEN ABLE TO ACHIEVE THAT GOAL. IT'S HARD --

I KEEP GOING. I KEEP --

WORKING FOR MY GOAL. AND MAKING IT HAPPEN.

>> ADRIANA ARIZPE MARTIN: THANK YOU FOR SHARING THOSE PAINFUL MEMORIES. I AM PRETTY SURE THAT YOU HAVEN'T ABANDONED YOUR KIDS. YOU ARE WORKING FOR THEM. YOU ARE AN EXAMPLE FOR SO MANY PEOPLE. AND IT'S TRUE THAT SO MANY PEOPLE HAVE TO COME FROM OUR COUNTRIES TO THE U.S I IMAGINE THAT DURING THAT JOURNEY, IT WAS VERY DIFFICULT. I'M NOT MISTAKEN YOU HAD TO CROSS THROUGH THE DESERT MORE THAN ONCE. YOU HAD TO -- FACE AS MANY IMMIGRANTS WITH DIFFICULT SITUATIONS. AND WE, WE WILL LEARN HOW YOU -- ARE A HERO FOR YOUR KIDS, AND YOUR FUTURE. YOU HAD ANOTHER HEROIC ACTION THROUGH THE, WHEN YOU WERE CROSSING THE DESERT. BUT YOU FACED, I THINK, YOU ACTUALLY SAVED A BOY AN IMMIGRANT BOY. THERE ARE SO MANY ANECDOTES THAT YOU HAVE, YOU WANT TO SHARE SOMETHING, ABOUT -- ABOUT CROSSING THROUGH THE DESERT?

>> CRISTINA MARTINEZ: WELL THERE ARE SO MANY PEOPLE WHO ARE MIGRATING FROM DIFFERENT COUNTRIES IN THE WORLD. NOT ONLY CENTRAL AMERICA. THERE ARE ALSO MANY ASIANS, PEOPLE THAT

ARE COMING FROM MANY COUNTRIES. IT'S DIFFICULT LEAVING YOUR OWN PEOPLE, YOUR OWN COUNTRY, AND JUST HAVING A BACKPACK FULL OF ILLUSIONS. ONE THING I CHANGED, UNFORTUNATELY, WHEN, WHEN YOU COME TO THIS COUNTRY BESIDE CROSSING THE DESERT OTHERS HAVE TO GO THROUGH THE SEA. OTHERS COME THROUGH THE AIR. VIA PLANE. THERE ARE MANY WAYS TO MIGRATE. THIS HAS BEEN, THIS HAS BEEN HAPPENING FOR MANY YEARS. AND IT HAPPENS BECAUSE WE ARE ALWAYS LOOKING FOR THE BEST THING FOR OUR FAME LOWS. WE ONLY COME -- OUR FAMILIES. WE ONTO COME WITH OUR BACKPACK. BUT WE ARE FULL OF DESIRE TO FILL THAT BACKPACK. YOU LEAVE BEHIND ALL OF THE PAIN THAT YOU HAD BEFORE. BECAUSE LIKE FOR, FOR ME, I HAD A VERY BAD MARRIAGE. MAYBE, SOME OTHER PEOPLE DON'T HAVE A MOTHER. A FATHER. SOME PEOPLE -- LACK FINANCIAL RESOURCES. SO, SOME OTHER PEOPLE WANT TO SUPPORT THEIR OWN CHILDREN. SO, UNFORTUNATELY, SOME TIMES WE CANNOT DO THAT IN OUR OWN COUNTRY. SOMETIMES, WE CAN LACK SO MANY THINGS FROM SOCIETY. THE GOVERNMENT. IN OUR COUNTRY. COUNTRIES ARE NOT SUPPORTING US. SO IT IS A VERY COMPLEX SITUATION WHEN YOU ARRIVE HERE. IT IS HARD. BECAUSE, WE DON'T SPEAK THE LANGUAGE. WE ONLY WANT TO WORK, WE WANT -- WE WANT TO WORK BECAUSE OUR FAMILIES OVER THERE ARE WAITING

FOR US. SO MANY PEOPLE ARE NOT ABLE TO ACHIEVE THE DREAM. GETTING TO THIS COUNTRY. THERE ARE PEOPLE WHO DIE IN THE DESERT. MAKING THAT JOURNEY. BUT EVERYONE RISKS THEIR OWN LIFE. WE GO THROUGH THE DESERT WITH PEOPLE WHO WE DON'T KNOW. WE REALLY DON'T KNOW WHAT'S NEXT. REALLY. THE ONLY THING WE HAVE, AS I SAID, IS A BACKPACK FULL OF DREAMS. INDOR TIRE MAKE A CHANGE. WE LEAVE EVERYTHING BEHIND. AND EVERY STEP WE, WE DO, WE MAKE IN THE DESERT. EVERY HILL YOU HAVE, YOU CLIMB. YOU BASICALLY LEAVE BEHIND EVEN YOUR WATER, YOUR, YOUR FOOD, THERE IS SO MANY SAD THINGS THAT YOU SEE. REALLY, SOMETIMES PEOPLE DON'T HAVE ENOUGH WATER OR ENOUGH FOOD OR SOMETIMES THEY GET LOST FROM THE GROUP. THERE ARE SO MANY ELEMENTS FACTORS THAT THE JOURNEY THROUGH THE DESERT, OR THROUGH THE SEA, MAKE IT -- MAKE IT REALLY VERY CHALLENGING. THE FIRST CHALLENGE IS TO SAVE YOUR LIFE. THEN WHEN YOU GOT HERE IT IS THE LANGUAGE. THEN YOU HAVE TO ADAPT TO A NEW SYSTEM. AND IT'S DIFFERENT BECAUSE MAYBE WE WERE RAISED WITH, WITH ANOTHER TRADITIONS. ONCE I HEARD FROM SOMEONE THAT THEY WERE SEWING A LOT, AND -- REALLY, HE HEARD THAT HE COULDN'T LEAVE. THE PLACE WHERE HE WAS LIVING. BECAUSE HE HAD FEAR OF DEPORTATION. SO, BASICALLY HE WAS LIVING IN A HOUSE AND HE DID NOT

LEAVE. BECAUSE HE -- HIS FELLOW IMMIGRANTS WERE TELLING HIM THAT HE COULD BE DEPORTED. SOME PEOPLE ASK, OH, HOW CAN I CREATE MY OWN BUSINESS? HOW CAN I -- GET THAT INFORMATION? AND IT'S VERY CHALLENGING. EVERYONE NEEDS TO LOOK AT WAYS, FOR A WAY TO SURVIVE. IN THIS COUNTRY. WE CAN DEFINITELY SEE THAT SOMEPEOPLE WITHIN OUR COMMUNITY, BEHAVE SELFISHLY. OF COURSE. THERE ARE SPEAK WHO HELP YOU AND WHO, WHO GIVE YOU OLD INFORMATION SO THAT YOU CAN GROW AS A PERSON. THIS COUNTRY OFFERS SO MANY OPPORTUNITIES, SO YOU CAN LEARN AND KEEP GROWING. SO, FOR ME, WHAT'S ESSENTIAL IS SHARING WHAT I KNOW AND PROVIDING INFORMATION TO PEOPLE WHO ASK ME FOR THAT. FOR EXAMPLE, IF SOMEONE ASKS ME, OH, WHERE CAN I FIND THAT INFORMATION? I CAN SAY, OH, OKAY. THERE IS THIS ORGANIZATION WHERE YOU CAN GO. I TRY TO CONNECT PEOPLE IN ORDER SO, SO THAT EVERY IMMIGRANT CAN FIND WHATEVER THEY NEED. I DON'T HAVE MY MOUTH CLOSED. RATHER, I WANT TO SHARE MY INFORMATION WITH OTHER PEOPLE. IN PHILADELPHIA, WE HAD ANIMMIGRATION -- WE HAD MORE THAN, MORE THAN 2,000 CENTRAL AMERICAN WHOSE CAME TO SOUTH PHIL YO. THERE ARE SO MANY YOUNG WOMEN WITH THEIR KIDSLE WE REALLY HAVE TO EDUCATE THOSE CHILDREN WHO ARE ARRIVING IN THE UNITED STATES. THERE ARE SO MANY NEEDS.

THE MOST IMPORTANT THING IS HELPING WITH WHATEVER TOOLS WE HAVE. SO THAT THEY DO NOT SUFFER AS I DID. WHEN I TRIED TO ADAPT.

>> ADRIANA ARIZPE MARTIN: VERY WELL, CRISTINA, I KNOW YOU ARE TALKING ABOUT HELPING THE COMMUNITY. YOU ARE AN EXAMPLE, A MODEL, ROLE MODEL LIKE YOU WERE SAYING. YOU ORGANIZE YOURSELF AND, THIS WAS REALLY IMPRESSIVE, YOU, YOU UNITED A MOVEMENT. SO IT WAS NOT JUST WORK -- NOW YOU ARE ORGANIZING PEOPLE'S KITCHEN. THAT IS A NEW MOVEMENT THAT YOU HAVE STARTED. SO, THE IDEA IS TO HIRE UNEMPLOYED PERSONS IN THE BUSINESS. AND THIS IS HELPING THE COMMUNITY. DO YOU WANT TO TELL US A LITTLE BIT ABOUT THAT? YOU REALIZE THAT WE NEED TO HAVE SOLIDARITY AND TO CHANGE THIS REALITY. SO COULD YOU TELL US A LITTLE BIT MORE ABOUT THIS MOVEMENT? AND CREATING COMMUNITIES? THROUGHOUT THIS?

>> CRISTINA MARTINEZ: OF COURSE, IT IS VERY IMPORTANT AS WE WERE SAYING, DEFINITELY. IT IS TO CREATE UNITY. TO GROW. AND TO FOMENT THE PILLARS, THAT'S RESILIENCY. THAT'S WHAT I CAN LEAVE AS MY -- DELEGATED TO TEACH THE PEOPLE HOW TO GET THE PILLARS SO OTHER ORGANIZATIONS CAN CREATE AROUND THIS FOUNDATION. SO THE ORGANIZATION WAS ABOUT LACKING THE -- THE GREEN CARDS AND DOCUMENTS. SO WE WERE IN THIS LEGAL

PROCESS, I WAS, TOLD THAT I NEEDED TO REQUEST MY -- SOCIAL SECURITY TO BE ABLE TO WORK. AND, TO HAVE ACCESS TO A VERY GOOD INCOME. SO, I DIDN'T HAVE THE OPPORTUNITY BECAUSE OF THAT TO WORK IN THIS PLACES. AND THAT'S HUH I STARTED THIS MOVEMENT. THE FIGHT TO WORK. THAT WAS SOME WORK THAT WE HAVE DONE, IT IS VERY COMPLEX. THE ROAD, THE PATHWAY WAS -- WE WERE VERY UPSET. THAT, THAT MY BOSS -- THE OWNERS DIDN'T WANT TO HELP ME IN ORDER TO SPONSOR ME WITH A LETTER. THEY JUST TOLD ME --

ONCE YOU HAVE YOUR SOCIAL SECURITY NUMBER, YOU CAN COME BACK HERE, WE ARE GOING TO WAIT FOR YOU ANYTIME THAT IS NECESSARY. SO, ALL OF THIS -- GAVE ME --

THE THOUGHT THAT, -- THE IDEA THAT WE NEED TO CHANGE THE SYSTEM. BECAUSE OWNERS OF THIS RESTAURANT UNAWARE THAT WE DON'T HAVE -- ARE AWARE THAT WE DON'T HAVE DOCUMENTS. AND THEY'RE AWARE THAT WE HAVE THE POTENTIAL, THAT IT IS VERY STRONG. AND THAT WE ARE EXPLOITED THIS WAY. OFFERING A VERY LOW SALARIES. AND TO WORK IN SOME PLACE, PROVIDE US WITH TOOLS THAT AREN'T ACTUALLY VERY GOOD QUALITY. FOR KNIVES, OR TOOLS THAT IS NOT SO EFFICIENT. IN THE KITCHEN. AND WE DIDN'T HAVE EITHER -- FOR ANY -- ANY, PROTECTION EQUIPMENT. TO LIKE -- LIKE GLOVES, HOW CAN I SAY? IT WAS SORT OF

HAVING THIS CLEAR NECESSITIES OF RESTAURANTS AND YOU ARE
AWARE OF WHAT IS REQUIRED, BUT, MORE IMPORTANT THAN
ANYTHING, FOR ME, IS --
THAT AT EVERY RESTAURANT, IN EVERY KITCHEN, IN EVERY
CULINARY SPACE THERE IS A HUMAN BEING. THERE IS A PERSON.
THAT IS IN CHARGE TO BE THE BACKBONE OF THAT RESTAURANT. IF
WE DON'T HAVE A VERY GOOD DISHWASHER, FOR INSTANCE, THE
WAITRESS, WILL NOT BE ABLE TO SERVE THE FOOD TO THE CLIENT.
SO, I BELIEVE WHAT IS VERY IMPORTANT IS TO KNOW --
THAT, THAT WE CAN REALLY GIVE THIS ECONOMIC ADVANTAGE FOR
THE ONES THAT WE ARE WORKING. SO, THE OPPOSITE, THE ONES
THAT -- THAT COOK, THEY, RECEIVE LESS PERCENTAGE. AND THE
DISHWASHERS, ARE THE ONES THAT ARE EARNING LESS, THAN WHAT
THEY'RE, IT IS NOT REALLY BALANCED, BUT THEY -- IT COUNTRY
FUNCTIONS LIKE THAT. THE SYSTEM IS A POWER SYSTEM. WE NEED
TO CHANGE THE POWER. RIGHT TO WORK WAS LISTENING. HOW EACH
COMPANY, EACH EMPLOYEE WAS -- DESCRIBING THE EXPERIENCE,
ONE OF ANOTHER. AFTER ANOTHER RESTAURANT. SO, DIFFERENT
NEEDS. SO -- (INDISCERNIBLE) THE VERY SAME WORKERS, THAT
THEY PROMISED TO HAVE INCOMES, SALARY WITH THE CHECK. AND
AT THE END, YOU REALIZE YOU DIDN'T HAVE A SOCIAL SECURITY
NUMBER. SO THEY SEND YOU WHACK TO YOUR LOWER -- SO THEY

SEND YOU BACK TO YOUR LOWER INCOME. IN THE MEANTIME THEY'RE
EXPLOITING YOUR ENERGY, YOUR HEART, YOUR MIND. I'M NOT
SAYING EVERYONE IS DOING THIS. THERE ARE SOME EXCEPTIONS.
THERE ARE SOME CHEFS THAT THE THEY DO WORK WITH THE
COMMUNITY AND THEY'RE HELPING THE WAY WE ARE DOING IT RIGHT
NOW. WITH, WITH PEOPLE TEACHING. WITH PEOPLE'S KITCHEN.
THAT'S OUR RESTAURANT THAT BELONGS TO THE COMMUNITY. AND
VERY WELL, SO PEOPLE, (INDISCERNIBLE) THE WORK WE ARE DOING
WITH RIGHT OF WORK, SO WE ARE GETTING TOGETHER, WE ARE, WE
ARE, CREATING THERE IS A NEED IN OUR RESTAURANTS. AND WE
CAN PERFORM AND WE HEAL THE, THE HEARTS, AND THE PERSON
THAT DOES THIS, DOESN'T WANT TO RECEIVE IT OR CHANGE
BECAUSE OF FEAR THAT THEY'RE GOING TO LOSE THEIR CLIENTELE,
OR, THERE WERE SOME PERSONS THAT DIDN'T DO IT IN -- IN THE
PUBLIC IDEAS. SO I CAN WORK WITH YOU. BUT I DON'T WANT TO
BE, THERE IN PERSON. SO THEY'RE JUST A LITTLE BIT AFRAID
THAT THEY'RE GOING TO LOSE THEIR LONG TERM CLIENTS. AND
SOMEHOW, (INDISCERNIBLE) WE ARE TRYING TO BEHAVE SIMPLE
WORKING WITH THE MENU THAT COVERS ALL OF THIS DIFFERENT
FLAVORS, AND THIS TRADITION, MEXICAN CULINARY ARTS AND WE
USE OUR PLATFORM IN ORDER TO, TO TRANSFORM THIS CHANGE AND,
INVITING INTERNATIONAL TASTES AND I HAVE BEEN LISTENING

THAT WE ARE BEING HELPED, WE ARE PRESENT. WE HAVE DIFFERENT, CHEFS THEY DO HELP, THEY ARE HELPING US DURING THE PANDEMIC, THEY ARE GIVING US A LOT OF MONEY THAT WAS AVAILABLE FOR FOOD. AND IN ORDER TO CREATE THOSE JOBS FOR FOOD, FOR DISHWASHERS, FOR, VOLUNTEERS, THEY COME FROM THE CULINARY ARTS SCHOOL. AND ALSO MANY OF THE VOLUNTEERS THAT THEY WILL PROVIDE FOOD, AND HELP, IN ORDER TO BE, TO BE IN THE COMMUNITY. SO, I BELIEVE WE ARE, AT ABOUT 200 PEOPLE, THAT WE ARE ALL INVOLVED --

AND THIS IS JUST GROWING. THIS IS THE -- THIS IS THE SEED THAT IS GOING TO GROW. WHEN YOU SEE THE LITTLE PLANT IS GROWING, WE CAN FINALLY ENJOY THE FRUIT. RIGHT NOW, WE JUST WANT TO SEE THAT THE FLOWER IS GOING TO BECOME, AND BECOME A FRUIT, FRUITFUL, FULL OF GRATITUDE TO THESE PERSONS THAT ARE PROVIDING THE MONEY IN ORDER TO DISTRIBUTE THEM, THE FOOD TO THE COMMUNITY. EVERY DAY. EVERY DAY. WE ARE COOKING. 200 TO 300 MEALS. EVERY DAY. DURING A YEAR. IN THIS PANDEMIC WE HAVE ACCOMPLISHED THAT. IT IS A LOT OF FOOD. I AM TELLING YOU A LOT OF FOOD. REALLY. SO, THANK YOU SO MUCH. I WANT TO GIVE SOME CONTEXT HERE.

>> ADRIANA ARIZPE MARTIN: I BELIEVE IF THE UNDOCUMENTS WORKERS, THEY DO REPRESENT --

THEY ARE 7.5 MILLION. AND THEY'RE WORKING IN THE --
LABOR FORCES OF THIS COUNTRY. THEY ARE 3% OF ALL WORKERS IN
RESTAURANTS. 10% UNDOCUMENTED. 10 PER. WHAT I KNOW YOU HAVE
DONE IS CREATED COMMUNITY. AND WITH THIS MOVEMENT, YOU ARE
VISIBLE, OF ALL OF THE PEOPLE THAT WORKED BEHIND DOORS, OR
AT THE KITCHENS, AND, UNFORTUNATELY, THE RESTAURANTS AND
THE CULINARY ARTS HAVE BEEN SUPPORTED IN THE MEDIA FROM THE
PERSPECTIVE THAT WE THIS IS THE MEAL READY. BUT YOU ARE
CHANGING THAT PERSPECTIVE. WE ARE REALLY GRATEFUL FOR THAT.
I AM TALKING ABOUT THE -- (INDISCERNIBLE) THE MEANING OF
HAVING YOUR HEART DOING THAT, THAT YOU ARE PROVIDING THIS
TO THE PEOPLE. AND TO THE COMMUNITY. AND, AS A MEXICAN, I
UNDERSTAND VERY WELL THE IMPORTANCE AND, HOW, HOW MEALS,
FOOD IS VERY IMPORTANT, CULTURALLY. AND HOW OUR CULTURE IS
LINKED TO, TO OUR RITUALS OF HEART. LIKE IN MANY COUNTRIES
PROBABLY. IT IS NOT JUST MEALS THAT WILL FEED YOUR BODY, IT
WILL, IT WILL FEED YOUR SOUL. -- CHEF'S TABLE. THE ASPECT,
RITUAL THAT YOU SHARED THE CORN, AND YOU ARE THANKING
MOTHER EARTH FIRST. AND YOU HAVE THIS BARBACOA RITUAL, HOW
TO PREPARE IT. SO COULD YOU TELL US A LITTLE BIT ABOUT
THIS, ABOUT THE RITUALS. AND HOW, HOW THIS WORKS IN THE,
HOW YOU MAKE THE CONNECTION TO MOTHER EARTH?

>> THE FIRST STEP IS TO RESPECT THE EARTH. THE EARTH IS OUR MOTHER. WHEN WE WERE -- AS A HUMAN, AND I WANT YOU TO KEEP THIS IN YOUR HEART. THIS IS SO BEAUTIFUL. YOU NEED TO REMEMBER THIS ALWAYS. THAT THIS EARTH IS OUR MOTHER. WHEN THE MAN AND THE WOMAN WERE BUILT THEY WERE -- FALL FROM THE EARTH. WHEN YOU DIE, YOU GO BACK TO THE EARTH. YOU RETURN TO YOUR MOTHER EARTH. THE ONE THAT GAVE YOU LIFE. AND WE WILL --

WE WERE BORN FROM THE EARTH. THE SEED THAT WE ARE PLANTING, WE NEED TO ASK FOR PERMISSION TO THE -- FROM THE EARTH. IT IS AN OFFERING WITH THE UTMOST RESPECT. WE ARE GOING TO SHOW THE POWER, THE ENERGY AND WE IN ORDER TO FEED OUR SOUL, SOULS. THE SEED FROM THE EARTH IS THE HARVEST. THE HARVEST OF ABUNDANCE, OF A CORN, FRUIT, ANY OTHER PRODUCT THAT COMES FROM EARTH. THEREFORE, WHEN --

WHEN WE HAVE THIS RITUAL, IT IS IMPORTANT TO MAKE SURE THAT WE NEED TO ASK FOR (INDISCERNIBLE) AT LEAST, THAT THIS GOOD, ALWAYS CHANGING, IDEA, AND OUR, OUR STRATEGIES THAT WE DO ALWAYS HAVE TO HONOR THROUGH THE ONES THAT ALLOW US TO GROW TO, TO --

TO EDUCATE, TO FEED, AND HAVE DIFFERENT TYPES OF LIFE. THE ONE THAT THE EARTH IS GIVING US. AN THE ONE THAT YOU ARE

GIVING BACK AS HUMAN BEINGS TO OTHER HUMANS. SO THIS IS A
CONCEPT, TO THE SOIL, TO THE EARTH, AND PERMISSION TO
LIVE -- LEAVE A LEGACY IN THIS WORLD. AND, VERY WELL. I AM
SOME TIMES VERY AFRAID. I AM NOT JUST AFRAID FOR ME. IT IS
JUST TO PUT IN SOME DANGER TO THE CHEFS AND THE COOKS TO GO
TO THE DEMONSTRATIONS BECAUSE --

WE KNOW THAT -- DURING THE DEMONSTRATIONS THERE ARE PEOPLE
THAT, ARE SHAKING, A CAR, OR, IS -- IS TRYING TO PUT THE
BOMB, SO, WE CAN DO MANY CHANGES, BUT THE MOST PROFOUND
CHANGE IN MY HEART IS TO SERVE AT THE TABLE, THAT IS ALIVE.
BECAUSE WHEN THE CORN COMES FROM MEXICO. THERE ARE SOME
ORGANIZATIONS THAT BRING THE CORN TO MEXICO. CALUCA,
MICICOA NFL, THESE ORGANIZATIONS ARE THE FARM WORKERS, THEY
ARE, PAID ONE HOUR IN ORDER TO ALLOW THEM TO BRING THEIR
OWN CORN. THAT IS MISERABLE. THAT IS SO -- FOR THE AMOUNT
OF WORK THAT OUR FARMERS DO. AND THEY WAIT FOR A TIME OF
HARVEST. SO, I DON'T BELIEVE THIS IS FAIR. WHEN THE CORPS
IS ARRIVED FROM MEXICO -- (INDISCERNIBLE) AND IT DIES
COMPLETELY. AND WE ARE, WE ARE, SERVING THIS BARBACOA, IS
FUEL THAT WHEN YOU EAT THE TORTILLA, YOU ARE, FEEDING
YOURSELF WITH A LIVE SEED THAT IS GOING TO BE, GOING TO BE
A PLANT, A LEAF, A FRUIT, BAH THAT IS MY WORK. TO BE ABLE

TO FEED WITH MEDIUM THAT IS THE FOOD THAT IS THE SEED
WITHOUT AFFECTING A SYSTEM OF THE PERSON.

>> REALLY, I DO NOT WANT TO HAVE ANY FEAR BECAUSE I DO NOT
WANT TO DESTROY. MAYBE I -- MAYBE I WON'T BE ALIVE BUT AS
LONG AS I CAN FEED PEOPLE WITH THOSE TORTILLAS WITH THAT
REAL CORN IN MY RESTAURANT OR WHEREVER WE TAKE THEM TO NEW
YORK, TO THE BRONX, IN NEW YORK, WE, WE TAKE OUR FOOD TO
BALTIMORE, WASHINGTON, WE ARE TAKING THAT TORTILLA THAT IS
MADE WITH REAL CORN. IT'S THE TORTILLAS ARE MADE WITH REAL
CORN. IT IS REALLY A RITUAL. WITH BENJAMIN I WANTED TO --
PROVIDE THAT REAL TASTE TO WHEREVER WE ARE INVITED. SO
THAT'S WHERE I WANT TO WORK WITH THE FEDERAL GOVERNMENT. I
WANT THE REAL SEED, THE REAL CORN TO BE USED. NOT ONLY IN
THE UNITED STATES. I WANT TO -- I WANT THESE TO HAPPEN IN
MANY PLACES. I DON'T WANT THOSE CORPORATIONS, LIKE MONSANTO
THAT IS, NEGATIVELY AFFECTING OUR CORN. SO, I HAVE THIS
STRUGGLE FOR ME THE TORTILLA HAS TO BE MADE WITH THE REAL
SEEDS. IT'S LIKE, A SPIRITUAL JOURNEY, A STRUGGLE. BECAUSE,
MAYBE YOU CAN, YOU WILL NOT BE ABLE TO SEE THESE
IMMEDIATELY. BUT IT IS A TRANSFORMATION. WHATEVER YOU ARE
EATING IS A SEED THAT REPRESENTS A CHANGE IN THE WORLD.

>> ADRIANA ARIZPE MARTIN: THANK YOU SO MUCH. FOR THOSE WHO

HAVE NEVER TASTED, CRISTINA'S FOOD, FROM SOUTH PHILLY BARBACOA AND ALL HER RESTAURANTS, IT'S REALLY, YOU REALLY FEEL THAT LOVE, THAT ENERGY, THE CARE, THAT SHE TAKES IN ORDER TO PREPARE THAT FOOD. NOT ONLY FOR THE BODY, BUT ALSO FOR THE SOUL. PLEASE, CRISTINA, TELL US A LITTLE BIT ABOUT YOUR RESTAURANT. BECAUSE YOU HAVE THIS PHILOSOPHY THAT -- THAT FOOD, REAL FOOD, IS NOT ONLY FOR THE ELITES, IT DOESN'T HAVE TO BE EXPENSIVE. IT HAS TO BOW FOR EVERYONE. YOU HAVE THIS PHILOSOPHY. IT HAS TO BE GOOD QUALITY, BUT IT HAS TO BE REALLY GROUNDED. SO YOUR SPACE, YOUR RESTAURANTS ARE A PLACE WHERE YOU CAN MEET. WHERE YOU CAN, WHERE YOU CAN LEARN FROM OTHER PEOPLE. WHERE YOU CAN NOURISH THE SOUL. SO, COULD YOU PLEASE TELL US ABOUT YOUR RESTAURANT, YOUR PROJECT, AND, AND HOW SPECIAL BARBACOA IS THAT DISH? AND WHY THE NAME PHILLY BARBACOA? AND PLEASE TELL US A LITTLE BIT ABOUT THAT DISH, BARBACOA.

>> CRISTINA MARTINEZ: FOR THOSE WHO DO NOT KNOW, BARBACOA IS A REALLY DIFFICULT DISH TO PREPARE, COULD YOU TELL US A LITTLE BIT ABOUT THIS.

>> CRISTINA MARTINEZ: OF COURSE, YES. IT IS, IT IS -- WELL, BARBACOA IS A SMALL CONCEPT. MY RESTAURANT, WELL, IT, THE DISH, ACTUALLY, I -- GREW WITH MY DAD. PREPARED THIS DISH,

BARBACOA. WHEN I ARRIVED IN PHILADELPHIA, I TRIED THE FOOD OF MY COLLEAGUES AND THEN I SAID TO MYSELF, OH, MY GOSH -- THERE IS NO BARBACOA LIKE THE ONE WE HAD IN MEXICO. I MEAN, IT WAS GOOD. BUT WE, WE COULDN'T FIND GOOD TORTILLA AT THAT MOMENT. SO AT THAT POINT, WE DECIDED TO PREPARE OUR OWN TORTILLA. AND, WE ARE SERVING, NOWADAYS, OUR BARBACOA WITH OUR OWN TORTILLA, BARBACOA, IS MADE ON SATURDAY AND SUNDAY. ON THE WEEKENDS. AS MEXICANS, WE DO THAT. THIS IS REALLY IMPORTANT TO HIGHLIGHT. BECAUSE, ON THE WEEKEND THE FAMILY GET TOGETHER. DURING THE WEEK, MAYBE, THE HUSBAND OR THE WIFE, OR, ARE WORKING MAYBE, THEY, THEY ARE EATING OTHER THINGS. RICE. BEANS. BUT REALLY, ON SATURDAY AND SUNDAY, WE EAT BARBACOA. BECAUSE --

THE FAMILY GETS TOGETHER. SO WHERE WE REALLY ENJOY THIS WONDERFUL DISH. I REALLY ALWAYS HAVE FELT A LOT OF RESPECT TOWARDS THE TRADITIONAL TECHNIQUES. BASICALLY WE WORK WITH THIS DIFFERENT PLANS THAT -- THAT, THAT USES DIFFERENT PLANTS THAT ACTUALLY PROVIDE THE --

THE TASTE TO THE BARBACOA. SO THE PLANTS ARE REALLY IMPORTANT TO ELABORATE THE -- THE BARBACOA. WHEN I TOLD BEN THAT WE WERE GOING TO OPEN THE RESTAURANT, AT 5:00 A.M., HE TOLD ME YOU ARE CRAZY. WHO IS GOING TO COME. AND, HE SAID,

WHO IS GOING TO EAT THOSE TACOS AT THAT TIME. AND I SAID, I DO KNOW WHO IS GOING TO COME. AND I KNOW THAT I WILL BE ABLE TO DO IT. BEN THOUGHT THAT IT WAS GOING TO BE SOMETHING LIKE -- LIKE, OKAY THIS IS GOING TO ONLY LAST FOR A COUPLE OF MONTHS. THEN CRISTINA WILL CHANGE. BUT ALL THE WAY TO NOW I OPEN AT 5:00 A.M

AND I GET VERY EXCITED BECAUSE, WHEN I SEE THE CLIENT AND PEOPLE TELL ME MY GOSH, I COME FROM HONG KONG TO PHILADELPHIA I REALLY WANT TO EAT THE TACOS AND THEN I WILL LEAVE. SOMETIMES, THEY TELL ME -- I COME HERE TO YOUR RESTAURANT, I WANT TO BUY SOME OF YOUR FOOD AND THEN I WILL LEAVE TO MY STATE IN ANOTHER PLACE. IT'S HARD WORK. I HAVE TO SAY THAT. REALLY, IT IS HARD WORK. YOU HAVE TO WAKE UP VERY EARLY. YOU HAVE TO COOK THE BARBACOA. YOU HAVE TO HAVE EVERYTHING READY. THE TORTILLAS. IT'S A REALLY LABORIOUS PROCESS. IT'S BETWEEN, 16 TO 24 HOURS OF WORK. BEFORE YOU ARE SERVING THE FIRST TACO. I MAKE 2,400 TORTILLAS.

BARBACOA --

I COULD SEE PEOPLE BEFORE THE PANDEMIC, YOU REALLY COULD SHARE THE TABLE WITH PEOPLE THAT MAYBE YOU DIDN'T KNOW BEFORE. AND THEN, FRIENDSHIPS GREW. PEOPLE, FAMILIES WOULD COME TOGETHER. LITERALLY, BUT THEY DIDN'T KNOW EACH OTHER

BEFORE. BUT NOW THEY'RE FRIENDS. THEY HAVE MET IN THE RESTAURANT. AND THEN, THEY, THEIR FRIENDS -- THEY'RE FRIENDS FOREVER. SOMETIMES PEOPLE HAVE LOST CONTACT AND THEN THEY FIND THEMSELVES AGAIN IN THE RESTAURANT. THERE ARE SO MANY NICE EXPERIENCES. THAT HAVE HAPPENED IN THE RESTAURANT.

>> ADRIANA ARIZPE MARTIN: I ALSO WANT TO TALK ABOUT THE SMELL, THE DELICIOUS SMELL OF THE TORTILLAS.

>> CRISTINA MARTINEZ: I ALSO WANT TO TALK ABOUT THE DELICIOUS SMELL OF THE TORTILLAS. IT'S LIKE BEING IN MEXICO, SMELLING THE AGAVE, REALLY, WE, WE DON'T NEED MUCH BECAUSE WE ARE PROVIDING THE GOOD PRODUCTS TO THE COMMUNITY. CILANTRO, CORN, OUR BEVERAGES, THAT ARE MADE WITH THE BEST FRUIT. REALLY THERE ARE SO MANY DISHES THAT ARE GREAT IN OUR RESTAURANT. SOME PEOPLE FOR EXAMPLE WHO ARE, WITH SOME DISEASE, ARE DIABETIC, OR WHO HAVE CANCER, I WANT TO SAY --

THAT, THE EDIBLE CACTUS THAT WE SERVE IN BARBACOA ARE GREAT, GREAT PRODUCTS TO EAT. THEY HELP WITH CHOLESTEROL. SOME PEOPLE -- SAY, I, I, AM ON A DIET. BUT, REALLY, OUR PRODUCTS ARE SO GOOD. THAT I, THEY'RE ACTUALLY HEALTHY. EVERYONE CAN EAT A COME OF TACOS. COUPLE OF TACOS.

EVERYTHING IS MADE WITH HIGH QUALITY PRODUCTS. WE DO NOT SERVE ONLY EXTREMELY RICH PEOPLE. EVEN IF YOU HAVE MONEY YOU HAVE TO STAY IN LINE AND WAIT FOR YOUR TURN. SOME PEOPLE ARE, COME TO THE RESTAURANT, AND JUST, BUT I DON'T KNOW WHO COMES EVERYONE HAS TO STAY IN LINE. AND, BE THERE. AND WAIT FOR THEIR TURN. THIS IS SO IMPORTANT FOR ME. THIS IS LIKE, WHAT NOURISHES ME. AND I PROVIDE LIFE TO MY RESTAURANT, SOUTH PHILLY BARBACOA. AND I LOOK TO SEE PEOPLE WHO REALLY WANT TO EAT. THERE ARE SO MANY IMMIGRANTS WHO HAD ARRIVED, I DON'T KNOW, 15, 20 YEARS AGO. AND THEY HAD NEVER ATE A GOOD BARBACOA, AND THEY WILL TELL ME, I REMEMBER MY FATHER, GRANDFATHER, WHEN WE, WHEN WE WOULD EAT THESE IN MEXICO --

IT REALLY HAS THE FLARE OF MEXICO. BUT WE ARE GROUNDED. WE ARE LAID BACK. WHEN I SEE A CHILD THAT I, I THINK ABOUT MY OWN CHILDREN. OR WHEN I SEE -- A WOMAN, MAYBE I SEE MYSELF. SO I FALL IN LOVE WITH THEM. I AM SATISFIED. MAYBE I CANNOT SHARE WITH MY CHILDREN. BUT WHO EVER COMES TO MY RESTAURANT, I FEEL THEY'RE MY OWN CHILDREN. SO I FEEL VERY HAPPY, I -- I REALLY FEEL LIKE I FOUND, A NEW FAMILY. AND MAYBE PEOPLE FOUND SOMEONE, TO SHARE -- THAT WILL BE ME, I WILL ALWAYS BE THERE. MAYBE I WILL TELL

THEM, THANK YOU FOR COMING TO MY RESTAURANT. THERE ARE SO MANY PEOPLE, WOMEN, OR YOUNG PEOPLE WHO COME TO PHILADELPHIA. AND, THEY COME TO MY RESTAURANT. AND THEY FIND IN MYSELF. FAMILY. LIKE AN AUNT. SOME YOUNG PEOPLE -- THAT ENERGY, I TELL THEM, IF YOU NEED SOMETHING, YOU CAN CALL US. SOME PEOPLE HAVE SOME ART HERE, WE CHANGED THE ART. WE HAVE -- DIFFERENT KINDS OF ART. WE HAVE ARTISTS FROM MEXICO. PUERTO RICO, IN OUR DIFFERENT RESTAURANTS. WE HAVE IN ONE OF OUR RESTAURANTS. WE HAVE ART FROM A YOUNG MAN FROM, DENMARK FROM COPENHAGEN. SO WE SUPPORT HIM. BECAUSE WE SELL HIS PAINTINGS. WE ALSO -- CONNECT PEOPLE WITH ORGANIZATIONS. WE -- WE HAVE MUSIC. WE DO NOT -- WE DO NOT WANT A TV BECAUSE WE WANT PEOPLE TO ENJOY -- THE ART. ON OUR WALLS. AND WE WANT PEOPLE TO ENJOY FOOD AND CONNECT WITH OTHER PEOPLE. IN OUR RESTAURANT, CASA MEXICO WE HAVE A MENU THAT HAS, CORN TORTILLAS, WE HAVE OUR MOLE, THREE MOLES, GREEN, RED, THE ONE THAT IS MADE WITH PEANUTS, WE MAKE CARNITAS, WE, WE ALSO -- MAKE A DISH CALLED BIERRE. WE HAVE A MENU. THAT IS NOT VERY EXPENSIVE. BUT ALL INGREDIENTS ARE -- REALLY -- GOOD. GOOD QUALITY. AND THEY MAKE A DIFFERENCE. AND WHAT WE SELL -- IS -- FOR OUR COMMUNITY. EVERYONE WHO COMES TO MY

RESTAURANT. IS A PERSON OF PRIVILEGE BECAUSE THEY CAN TASTE
MY FOOD. AND MY RESTAURANT, EL
CAMPADRE IS FOR PEOPLE'S KITCHEN FOR THE ORGANIZATION. SO
THAT BENJAMIN COULD INVITE OTHER CHEFS. AND THIS IS AN
IMPORTANT PROJECT. FIVE CHEFS COME. TO THAT PLACE, TO
PEOPLE'S KITCHEN. AND THEY ORGANIZE THE MENU. WITH THE HELP
OF ORGANIZATIONS, THAT, THAT -- PROVIDE CHEESE, APPLES, A
LOT OF PRODUCTS. THAT ARE MADE IN THIS PLACE, EL
CAMPADRE. THEN THEY, BETWEEN 200 AND 300 DISHES ARE
DELIVERED. IF YOU WANT SOMETHING THAT IS MADE THAT IS IN
BARBACOA. IF YOU HAVE ANOTHER, IF YOU WANT ANOTHER KIND OF
FOOD, THEN, YOU CAN GO TO CASA MEXICO. IF YOU DON'T HAVE
ANY MONEY, THEN YOU GO TO THIS PLACE, PEOPLE'S KITCHEN. SO
THIS IS VERY IMPORTANT. WITH THE SUPPORT THAT WE HAVE. I AM
SORT OF ON THE SIDE. I AM JUST THERE --
ALLOWING THIS TO -- TO BE FLUID. I SHOULD ALLOW TO OTHER
PEOPLE TO HAVE THE CONNECTIF VITY, THAT, WILL HELP A LITTLE
BIT MORE WITH PEOPLE'S KITCHEN. AND THEY ARE GOING TO LEARN
ALSO. IT IS NOT JUST ME. THAT I AM EATING THE CAKE. YOU ARE
HELPING. YOU ARE PROVIDING THIS, THIS SPACES. BENJAMIN
ALSO, DOES HIS WORK. HE IS A VOLUNTEER. SOMETIMES IF HE
TAKES ONE PERSON, WITH ANOTHER, AND HE IS SO HAPPY DOING

THIS KIND OF WORK. SO, AS I WAS SAYING. I AM JUST THE OBSERVER. THIS IS ABOUT WOMEN THAT THEY ADMINISTER THE MONEY AND, JUST LOOK FROM THE SIDE, FAR AWAY, BECAUSE I WANT HIM TO GROW, ALSO, ALONG WITH PARROT JACKET.

WE CAN DO IT TOGETHER. -- WITH THE PRODUCT. WE CAN DO IT TOGETHER I DO HAVE TWO OTHER RESTAURANTS. SO I CANNOT REALLY SECURE & START TO COMPROMISE THAT I WILL DO IT SPECIFICALLY THIS TYPE OF WORK. BUT I WILL OVERSEE. IF I WANT TO GO. IF I WANT TO COOK. IF I WANT TO DO IT. THEY WILL ALLOW ME. IF I WANT TO GO OUT AND PREPARE THE FOOD THEY WILL ALLOW ME TO DO THAT.

SO I AM VERY OPEN ABOUT THIS. WE NEED TO DO THAT. TO DELEGATE THIS IMPORTANT -- IS IMPORTANT. IT IS IMPORTANT TO LEAVE THESE PILLARS, THIS FABRIC THAT WE ARE HELPING THE COMMUNITY. PERFECT. THANK YOU SO MUCH, CRISTINA.

>> ADRIANA ARIZPE MARTIN: ALL OF THE CHALLENGES THAT YOU HAVE IN THE CONTEXT. SO, BENJAMIN IS CRIST IF NAS, HELP, AMERICAN CITIZEN, WORKS ALONG WITH HER IN ALL OF HER PROJECTS. SO, THE BUSINESS THAT WERE FOUNDED BY CRISTINA, PHILLY BARBACOA IS SO WELL KNOWN AROUND THE WORLD. NOW SHE HAS THIS NEW PROJECT, CASA MEXICO THAT IS TRADITIONAL FOOD. THAT IS, IS FOOD THAT WE USE IN EUROPE. A MENU THAT THAT,

THAT IT IS A FIXED MENU. THAT YOU CAN -- SELECT, THE
QUALITY IS EXCEPTIONAL. AND PEOPLE'S KITCHEN IS ANOTHER
PROJECT INSIDE EL
CAMPADRE, (INDISCERNIBLE), ALSO HAS A SECURE SOME MONEY,
SO -- SO, THIS PROFIT IS INVOLVED. THEY'RE DOING THE
COMMUNITY PROJECT THAT IS INCREDIBLE IN ORDER TO INCREASE
THE PARTICIPATION IN THE COMMUNITY IN PHILADELPHIA. AND
BECAUSE OF THIS PANDEMIC, THEY DON'T HAVE ANY RESOURCES.
THEY DON'T HAVE A MEANS OF HAVING A MEAL. AND TO -- TO FEED
THE, THE FAMILIES. AND THEY'RE WORKING AT THE SAME TIME.
AND WE HAVE ALSO THESE COMMUNITIES SCHOOL, CULINARY SCHOOL,
AND THIS PROJECT, (INDISCERNIBLE) AND SUPPORT THEM ANY WAY
YOU CAN. SO, CRISTINA, IF EVERYBODY IS READY. I THINK IT IS
TIME. I DON'T KNOW IF YOU AGREE WITH, WE CAN OPEN THE
PLENARY TO QUESTIONS TO ALL OF THE PEOPLE THAT HAVE JOINED
US TODAY. THEY CAN GIVE YOU SOME COMMENTS. WE WANT YOU TO
BE VERY BRIEF, PLEASE, WITH THE QUESTIONS FOR YOU. SO,
CRISTINA, OKAY WITH YOU.

>> CRISTINA MARTINEZ: FOR ME IT IS AN HONOR. PLEASE ASK ANY
QUESTIONS. AND THIS TOPIC IS SO LARGE, THAT'S WHAT I WAS
TRYING TO SUMMARIZE. AND THANK YOU FOR CLARIFYING THIS,
THIS MANY POINTS THAT HAVE BEEN IMPORTANT. AND I NEVER

FORGET. BECAUSE THEY'RE INSIDE MY HEART. ALL OF THE SUPPORT THAT I HAVE RECEIVED IS SO IMPORTANT. SO IMPORTANT THAT YOU CLARIFY THIS IN THE CONTEXT. IT IS A LOT. A LOT, THAT WE HAVE TO BUILD. IT IS, TOO MUCH ON YOUR PLATE. LIKE WE WILL SAY, I WILL SAY, ALL RIGHT, I AM READY.

>> ADRIANA ARIZPE MARTIN: WE ARE READY TO MOVE ON. I OPENED THE --

>> ANNIE MAHON: SORRY, IT'S HARD TO -- I DIDN'T MEAN TO INTERRUPT.

>> EVERYBODY THAT IS HERE, YOU CAN ASK YOUR QUESTIONS NOW TO CRISTINA, WHAT DO YOU THINK, ANNIE, MAYBE YOU AN EXPLAIN THE PROTOCOL HOW WE ARE GOING TO DO THE QUESTIONS.

>> ANNIE MAHON: THANK YOU, I DID ASK PEOPLE TO PUT QUESTIONS IN THE CHAT. SO WE ALREADY HAVE COUPLE QUESTIONS. MAYBE WE WILL START THERE. IF YOU WANT TO PUT YOUR QUESTIONS IN THE CHAT OR ASK THEM AFTER WE GET THE FIRST ONES. SO THE FIRST ONE IS -- FROM CLAIRE, AT THE TIME YOU LEFT, WERE YOU AWARE OF ANTI-IMMIGRANT SENTIMENT GROWING IN THE U.S.? AND DID YOU EXPECT IT TO BE BETTER OR WORSE THAN YOU FOUND IT? AND THEN I WILL ADD TO THAT WHAT SOMEONE ELSE EMAILED ME, THE QUESTION, BASICALLY OF HOW DID YOU DEAL WITH THOSE ANTI-IMMIGRANT SENTIMENTS AND STILL KEEP GOING

IN THE WAY THAT YOU DID? HOW DID YOU WORK WITH THAT? DID THAT GET TRANSLATED?

>> Interpreter: WERE YOU ABLE TO LISTEN TO THE QUESTION? YES, I THINK SHE UNDERSTANDS.

>> CRISTINA MARTINEZ: I DIDN'T KNOW BECAUSE I WAS 18 YEARS WORKING SO HARD AS ALWAYS. AND I DIDN'T HAVE THE CHANCE TO, TO PAY ATTENTION TO THE TELL VISION, THE TV. SO I WASN'T AWARE THAT IT WAS SO STRONG, THE SENTIMENT, TOWARDS IMMIGRATION. AND I DIDN'T THINK THAT THIS MAGNITUDE OF HOW EVERYTHING WAS GROWING AGAINST US, SPECIFICALLY. SO -- IT REALLY CHANGED MY PERSPECTIVE. ONCE I LOST MY JOB. AND IT IS VERY COMPLEX. BECAUSE I WAS LOOKING FORWARD TO A LIFE THAT -- THAT -- HOW YOU ARE GOING TO HANDLE ALL OF THIS, WHO IS WORTH MORE, BUT FOR ME -- WE ARE ALL EQUAL. AND IT DOESN'T MATTER. IF YOU HAVE ANY RACE OR COLOR. I'M NOT ANYBODY. I AM NOT A JUDGE. I'M NOT A -- ABOUT THIS SITUATION. WE NEED TO LEARN, THAT WE ARE NOT ANYBODY, IN ORDER TO LOOK FOR THIS. WE NEED, IT IS INDEPENDENT OF THE COUNTRY. EVERYBODY WILL ARRIVE THERE AT EACH TIME. IT'S KARMA, YOU KNOW.

>> ANNIE MAHON: THE FOLLOW-UP PART OF THAT QUESTION WAS HOW DID YOU MAINTAIN SORT OF THE ENERGY TO KEEP GOING WHEN YOU HAD TO DEAL WITH SO MANY -- DIFFICULTIES LIKE THAT?

>> CRISTINA MARTINEZ: WELL IT IS A FIGHT. IT IS MY REBELLION AGAINST THE GOVERNMENT. IT'S TO PREPARE AND SERVE MY CORN AND TORTILLA, THAT THAT'S ONE. SECOND WHAT I WANT. HOW CAN WE CHANGE THE SYSTEM? HOW CAN YOU CREATE THE FABRIC, A UNITY, FABRIC, AND WHY? BECAUSE WE NEED TO DO AMNESTY. WE NEED TO GET UNITED WITH THIS NETWORK, WORK AS WE HAVE THE POTENTIAL IN ORDER TO PUSH OVER FOR AMNESTY. IF WE DON'T GET AMNESTY --

WE WILL NOT HAVE EQUALITY. AMNESTY, MAYBE IF WE DON'T HAVE IT, WE STILL HAVE A DRIVER'S LICENSE. BUT IF IMMIGRATION COMES FOR US, ANY REASON WILL BE ENOUGH TO DEPORT US. SO I THINK THE SOLID CHANGE IS ABOUT, IMMIGRATION. AND, WHEN THIS CHANGE OF ADMINISTRATION, WITH THE PRESIDENT AND ALL OF THE PEOPLE THAT -- THAT SURROUND HIM, THERE IS THE POTENTIAL TO GET UNITED. AND TO ASK FOR AMNESTY. THAT IT IS VERY VIGILANT. BUT WITH THE HEART. I BELIEVE IN THE FACT THAT WE ALWAYS HAVE, SUCCESS. WHEN WE THINK SOMETHING THAT IS GOING TO BE FINE. IT GOING TO BE POSITIVE. POSITIVE FOR CHANGE. IF YOU ARE NEGATIVE. OBVIOUSLY YOU ARE NOT GOING TO

HAVE THE SAME EFFECT. BUT I DO BELIEVE THAT WE COULD REQUEST AMNESTY. AS PILLARS, FOUNDATION, AND LIVING, MAYBE AT THIS TIME. I WILL JUST DO A LITTLE BIT OF -- A GRAIN OF SAND THAT WILL GROW IN THE GOVERNMENT TO SEND THE MOWAGE THAT, THAT WE NEED AMNESTY. THERE ARE PEOPLE THAT ARE NOT READY TO TACK THIS STEP. BUT WE ARE WORKING. WE ARE FIGHTING. WE ARE FIGHTERS. AND WE HAVE ENERGY THAT, THAT WE CAN RECEIVE SOMETHING ELSE. WE ARE GOING TO HAVE THE FOUNDATION. THE PILLARS, WE DO HAVE THE HEM OF ONE OF THE GOVERNMENT BY NOW. AND EVERYBODY ELSE, IS -- LISTENING TO THIS. TO THIS TOPIC. TO THIS -- WE NEED YOUR SUPPORT IN ORDER TO HAVE EQUALITY. IT IS A LITTLE BIT CRAZY IDEA, BUT WE CAN. THANK YOU SO MUCH.

>> ADRIANA ARIZPE MARTIN: THANK YOU, CRISTINA, WE ARE HOPEFUL THAT THIS ADMINISTRATION WILL MAKE CHANGES THAT HAS BEEN PROMISED IN EVERY ADMINISTRATION. IT DIDN'T MATTER WHAT POLITICAL PARTY IT WAS. IT WAS NEVER ACCOMPLISHED. BUT THIS TIME THERE ARE MORE OPPORTUNITIES, WE HAVE LITTLE TIME THAT THE PREVIOUS ADMINISTRATION LEFT. SO RIGHT NOW, THE -- THE PEOPLE ARE SUPPORTING THIS IMMIGRATION CHANGES. SO, ANNIE, I THINK YOU WANTED TO ASK QUESTIONS.

>> ANNIE MAHON: YEAH, THANK YOU. THERE IS A NOTHER QUESTION IN SPANISH. IN THE CHAT. THAT, YOU WOULDN'T WANT ME TO READ IT. SO IF YOU WANT TO LOOK AT IT FROM, MARIO, UNLESS MARIO WANT TO ASK IT OUTLOUD BY JUST UNMUTING. I WANTED TO ASK ARECIPES, BARBECUE RECIPES, BECAUSE YOU HAVE RECEIVED SO MANY AWARDS AND RECOGNITION. ALL THAT WAS MENTIONED. SO MANY FAMOUS, ORGANIZATIONS, THAT ARE SO RELEVANT IN THE CULINARY SECTOR. WELL, THE RECIPE IN REALITY IS VERY, VERY, OLD. IT'S BY WAY BACK.

AND THE WORK FOR THE BARBACOA IS TO PUT IT INSIDE THE HOLE IN THE SOIL. SO, WHERE I BELONG YOU CREATE THIS HOLE AND YOU CREATE -- THIS IS VERY -- VERY OLD, YOU PUT THE ENTIRE, YOU NEED TO COMPLETE THE TEMPERATURE THAT IS NEEDED. THIS IS, THE MAGIC. TO WHERE YOU WANT TO GET. IT DEPEND WHERE YOU WANT TO GET. IF THE TEMPERATURE OUTSIDE IS WARM, THE FOOD IS GOING TO BE VERY SOON HERE. IF IT IS COLD, IT IS GOING TAKE A LONGER TIME. SO YOU NEED TO ASK, TOSS A COIN IN THE AIR, AND WE CAN ASK, THE TEMPERATURE IS GOING TO BE VERY WARM. BECAUSE WE DON'T HAVE THOSE. RIGHT NOW I AM USING THE TELEPHONE TO DO THIS. SO I AM NOT VERY, TECHNICAL PERSON, BUT, BUT FOR ME, THAT'S WORK. IT DOES WORK. THE RECIPE IS TO PUT ALL OF THE STONES AROUND THE HOLE. AND

THEN -- INSERT THE BARBECUE. AND THAT'S HOW IT IS -- THE COW IS COOKING AND IT HAS TO BE VERY YOUNG. AND IT HAS TO BE COVERED WITH THIS STONES. AND THEN THE PROCESS OF THE STOMACH --

THIS, THIS COW WILL BE CHOPPED AND IT HAS CHI LEVEL E, ONIONS, AND, -- CHILE, ONIONS, AND SALT, AND YOU PUT ALL OF YOUR HEART, THAT WILL GIVE YOU THE TASTE. SO THE, THE STOMACH IS, GETS READY FIRST. AND IN YOUR, IN THE HOLE, WHEN YOU PAY ATTENTION TO THE -- TO THE HOLE ON THE SOIL, ON THE EARTH, IT HAS TO HAVE THE TEMPERATURE THAT IS NEEDED. AND WHEN YOU -- WHEN YOU, WHEN YOU TAKE THIS CHALLENGE, THE HEIGHT OF THE FIRE IN THE UNITED STATES YOU CANNOT DO THIS. YOU NEED TO HAVE A SPECIAL PERMIT IN ORDER TO -- TO HAVE A BONFIRE. AND, IT IS ALSO VERY DANGEROUS BECAUSE WHEN YOU KNEEL TO PUT THE BARBECUE, YOU ALMOST TOUCH WITH YOUR CHEST, ALL OF THE PIECES TOGETHER. INSIDE THIS HOLE. AND COVERED EVERYTHING WITH THE STONES. I'M SO, IT IS A PHONE CALL THAT GOT THROUGH. I DON'T KNOW HUH TO CANCEL. AND GET BACK. VERY WELL. THEN --

YOU PUT AWFUL THE STONES ON TOP. AND, OF THE COW. THAT IS COOKING. AND WE COVER IT ALL OF THE HOLE WITH SOIL. AND THEN, WE HAVE A -- LEAF, THE LEAF IS MADE OF --

SO YOU HAVE TO WAIT LIKE -- FOUR HOURS TO 12 HOURS COOKING.
IT DEPEND ON THE TEMPERATURE, THE CLIMATE, AND THAT IS THE
MOST DIFFICULT PART WHEN YOU GET THE COW, YOU HAVE TO
REMOVE ALL OF THE SOIL, ALL OF THE EARTH. INSTEAD OF USE
THE CEMENT, WE USE THE SOIL, ACTUALLY. WE CALL AT ADOBE
WHEN IT IS FULLY COOKED. SO YOU REMOVE THIS, THIS SOIL,
THAT THIS ADOBE, AND YOU OPEN UP THIS HOLE, THAT IS WHEN
THE AROMA PRESENTS, THROUGHOUT -- THROUGHOUT THE STONES
WITH THE, AND WITH THE STEAM AND SMELL OF THE PLACE. AN YOU
WOULD PUT IT IN A BOX THAT IT IS GETTING COLDER FOR FOUR
HOURS, YOU CANNOT SERVE IMMEDIATELY BAH THE FEDERAL
GOVERNMENT ALLOWS ONLY TO SERVE AND SELL EVERYTHING WITHIN
THE FOUR HOURS. SO IT IS A VERY LONG PROCESS. BECAUSE YOU
NEED TO KILL THE COW, YOU HAVE TO CUT THE PIECES, YOU HAVE
TO COOK, YOU, YOU HAVE TO SELL. SO THERE ARE VERY DIFFERENT
STEPS THAT ONLY A MAN WILL BE ABLE TO DO IT. I AM QUIET
FEMININE. I DON'T HAVE --

I LIKE IT BECAUSE IT IS A VERY DIFFICULT WORK. NOBODY
WANTED TO DO HERE IN THE UNITED STATES. NOW THEY HAVE SEEN
THAT HOW WE ARE DOING, MY TACOS, AND, THAT I HAVE THE --
(INDISCERNIBLE) THAT I HAVE MY BALANCE. AND EVERYBODY HAS
SEEN THAT IT CAN BE DONE. AND THEY'RE APPLYING THIS. SO YOU

NEED TO --

GIVE THEM, LIFE. THEY CAN OBSERVE THAT -- THEY CAN BE SUCCESSFUL IN ANY PART OF THE WORLD. BUT IT TOOK US A LOT OF TIME. WE HAVE DONE IT HERE IN THE UNITED STATES. NOBODY WANTED TO DO IT BEFORE. (OVERLAPPING INTERPRETATION)

>> COOKED. THEY WANT TO DO IT, BARBECUE. ANY OF THE PREVIOUS, IMMIGRANTS WANTED TO DO IT, SO, THIS, ARE ALL TECHNIQUES THAT COME FROM OUR ANCESTORS, THAT -- BUT THAT WAS TAKING THIS -- BECAUSE WE, THIS IS OUR ESSENCE, OUR LIFE, SO, WE, WE ARE IN THIS -- CHRISTINA. IN REALITY -- IS A PRACTICE -- IS THIS A PRACTICE -- (INDISCERNIBLE) THIS IS A PRACTICE THAT IS, IS TRADITIONS --

>> THIS SHOWS HOW MEXICANS COOK. CHRISTINA IS ACTUALLY FOLLOWING A TRADITION, AND HER FAMILY, THE RECIPE. AND, AND, HOW THEY'RE FAMILY USED TO COOK. AND SHE IS SO GENEROUS --

THAT SHE REALLY GAVE US A RECIPE AND THE INGREDIENTS.

>> ANNIE MAHON: WE ARE HAVING TWO PEOPLE SPEAKING AT THE SAME TIME. SORRY.

IS ANYBODY ELSE HAVING THAT ISSUE. YEAH, TWO INTERPRETERS WERE INTERPRETING AT THE SAME TIME. WE REALLY COULDN'T HEAR WHAT WAS BEING SAID IN ENGLISH. I'VE WANT TO POINT THAT

OUT.

>> YOU WANT TO ASK A QUESTION, I THINK I SAW YOUR HAND
RAISED. OH, NO. OKAY.

>> ANNIE MAHON: SHE WAS AGREEING SHE HAD DOUBLE SPEAKING.

>> CRISTINA MARTINEZ: I DON'T HAVE ANY PROBLEM
YOU WANT TO KEEP GOING. SO THERE WAS SOME ONE ELSE WHO HAD
A QUESTION. OH, I HAVE A QUESTION. FOR CRISTINA. THE GROUP
THAT IS HERE TODAY IS VERY VALUABLE. WE GET TOGETHER
BECAUSE WE HAVE THIS KIND OF SPIRITUALITY WE ARE LOOKING
FOR PATHS IN ORDER TO BE MORE INCLUSIVE. SO, THAT WE KNOW
THAT EVERYONE IS CONNECTED. WE ARE IN A COUNTRY WHERE PART
OF THE POPULATION DOESN'T WANT TO GET TOGETHER WITH OTHERS
OR MIX WITH OTHERS. WHAT SYMBOLISM DO YOU FIND IN THOSE
SALSAS IN THE MOLES, WHAT DO YOU THINK THAT MIXING IS? HOW
THAT YOU, HOW DO YOU BRING TOGETHER DIFFERENT INGREDIENTS?
AS A FORM OF UNITY. OF COURSE, FOR ME --

>> CRISTINA MARTINEZ: OF COURSE, FOR ME -- I CAN SHARE THIS
WITH YOU. THIS, THIS REFLECTION, THIS, THIS, THOUGHT. AND
REALLY IT IS VERY INTERESTING FOR ME. WHEN CORN DEVELOPS IN
OUR COUNTRY, IN MEXICO. CORNS HAVE DIFFERENT COLORS THAT
THE PLANT, SOME OF THEM ARE YELLOW. WITH A FEW COUPLE OF
BLUES. OR REDS. OR WHITE. SO THERE ARE DIFFERENT COLORS.

ONLY GOD IS ABLE TO CREATE THAT, THAT CORN. THIS SHOWS A SPIRIT OF LOVE AND OF KINDNESS. THAT REALLY IS WITHIN CORN. AND OUR ANCESTORS RESPECTED THAT. UNFORTUNATELY -- SOME TIMES --

PEOPLE WANT TO SEPARATE CORN. THEY, THE RED OVER THERE. BLUE OVER THERE. IT'S -- THE HUMAN BEING WHO DIVIDES THE CORN BECAUSE ACTUALLY GOD HAS MIXED ALL OF THE COLORS, ALL OF THOSE TASTES, ALL OF THOSE -- ENERGIES. BUT WE AS HUMAN BEINGS, WE ARE SEPARATING THINGS. AND WE SEPARATE IN TERMS OF COLORS, AND, AND -- WE, WE REALLY ARE DESTROYING OUR ENVIRONMENT, OUR EARTH. OUR SPIRIT. ACTUALLY. BUT, IF WE COOK THE CORN USING ALL COLORS, THE REAL CORN WILL BE A LITTLE BIT GREENISH, BUT WE DON'T WANT TO DO THAT. SOMETIMES I HEAR -- YOUR TORTILLA ARE NOT, ARE NOT GOOD BECAUSE THEY'RE NOT THE RIGHT COLOR. AND I FELT SO HARD FROM THAT. THAT, THAT COMMENT. BECAUSE, SHE DOESN'T EVEN KNOW WHAT THAT, THE AMOUNT OF WORK THAT I HAVE WAITING FOR THAT SEED. AND, BRINGING THAT FROM MEXICO. WHEN SHE TOLD ME THAT THOSE TORTILLAS WERE UGLY, I WAS SO SAD. BECAUSE EVEN THOUGH SHE WAS MEXICAN, SHE DID NOT KNOW HOW MUCH TIME IS INVOLVED CREATING THOSE -- TORTILLAS.

SO WHAT CAN YOU SAY ABOUT THE SALSAS? THE RED MOLE -- IS
LIKE, I DON'T KNOW, THERE ARE 380-SOMETHING DIFFERENT MOLE
SELF. THEY CAN BE FROM P-FPL OF EBLA OR, DIFFERENT PLACES.
PUEBLA, OR, DIFFERENT PLACES. SOMETIMES YOU WANT ONE
FLAVOR. SOMETIMES YOU WANT ANOTHER. AND WHY ARE THERE SO
MANY DIFFERENT -- KINDS OF FLAVORS? WELL, SOME PEOPLE, SOME
PEOPLE DON'T LIKE EATING VERY HOT. AND, THEY JUST WANT LIKE
GREEN MOL ETCH BECAUSE I DON'T KNOW WHATEVER THEY CANNOT --
THEY ARE MAYBE SICK THEY DENT WANT TO EAT HOT. OTHER
PEOPLE, LIKE EATING VERY HOT SO WITH RED CHILE, HABENERO,
CHILE, SOME PEOPLE LIKE THAT. HOT SAUCES --
ARE FOR PEOPLE WHO SOMETIMES ARE MORE ANXIOUS. THEY WANT
SOMETHING HIGHER. AND ONLY THROUGH EATING THOSE KINDS OF
HOT SAUCES, THEY ARE GOING TO -- GET THAT WARMTH THAT THEIR
SPIRIT WANTS. THERE ARE DIFFERENT KINDS OF MOLES. SO, SOME
PEOPLE ARE, ARE ALLERGIC TO PEANUTS SO THEY CAN NOT EAT,
MOLE WITH PEANUTS. SOME MOLES HAVE THAT, ARE MADE WITH
PEANUTS, AND, THEY, THEN, YOU HAVE THE GREEN MOLE, WHERE
YOU HAVE TOMATOES, WHERE YOU, ANOTHER INGREDIENT IS MADE
WITH RADISHES. WITH ONIONS. IT IS A BEAUTIFUL CHILE, MOLE,
THE GREEN ONE. THIS IS VERY SIGNIFICANT. SAUCES AND MOLES
HAVE A LOT OF MEANING. WHEN SOMEONE ASKS ME, OH, I WANT

SOMETHING VERY HOT. I THINK, OH, THIS PERSON NEEDS
SOMETHING LIKE THAT.

>> GRACIAS.

>> CRISTINA MARTINEZ: I WANT TO SAY I AM ALWAYS LOOKING FOR
VERY HOT SAUCES. SO YOU WILL HAVE TO NOURISH ME, CRISTINA.

MIGUEL

VALERO HAS A QUESTION. MIGUEL IF YOU HAVE A BRIEF QUESTION.
I REALLY WANT TO THANK MIGUEL, BECAUSE THANKS TO MIGUEL, I
MET CRISTINA. AND HE ACTUALLY HELPS CRISTINA WHEN SHE COMES
TO WASHINGTON. SO, IT IS BECAUSE OF MIGUEL THAT WE ARE
HAVING THIS WONDERFUL CONVERSATION. IF YOU WANT TO ASK YOUR
QUESTION. CRISTINA, OH, HI, SO GREAT SEEING YOU, HEARING
YOU. MY QUESTION HAS TO DO WITH, ACTUALLY A COMMENT. I
REALLY LOVE WHAT YOU ARE SAYING. AND I CAN SEE THAT IN
EVERYTHING YOU COOK, YOUR FLAVORS, MY QUESTION IS, WHAT'S
NEXT? FOR YOU? WHAT ARE WE GOING TO SEE FROM YOU? HOW CAN
WE HELP YOU? BESIDES EATING YOUR WONDERFUL FOOD, YOUR
TACOS, AND ENJOYING THE STORIES BEHIND EACH ONE OF THOSE.
THOSE TACOS. WHAT'S NEXT FOR CRISTINA, WHAT'S NEXT FOR BEN?

>> CRISTINA MARTINEZ: THOSE ARE IMPORTANT QUESTIONS. IT IS
INTERESTING. RIGHT NOW --

I'M DOING A LITTLE BIT OF RADIO WITH PEOPLE'S KITCHEN. I'M

BROADCASTING. THIS IS, I'M THINKING ABOUT HOW I CAN HELP THE COMMUNITY. INCREASE MY HELP FOR THE COMMUNITY THROUGH BEN. BECAUSE IT IS REALLY SOMETHING I WANT TO DO. BEN TELLS ME YOU HAVE TO WORK WITH THE KITCHEN IN THE COMMUNITY.

BECAUSE, YOU -- YOU NEED --

YOU NEED TO TAKE CARE OF YOUR BUSINESS. YOU HAVE A BUSINESS.

I TOLD HIM, YOU HAVE TO UNDERSTAND THAT I AM AN IMMIGRANT. I HAVE A PURPOSE IN LIFE. AS AMERICANS YOU HAVE EVERYTHING IN YOUR HANDS IF YOU WANT TO WORK. YOU WORK. IF YOU WANT TO, WANT TO WORK, EIGHT HOURS. FOR, FOUR DAYS PER WEEK, YOU HAVE ENOUGH FOR RENT. BUT AS IMMIGRANTS, WE HAVE OTHER THINGS IN OUR MINDS AND IN OUR HEARTS. SO, I -- I HAVE PAIN. I HAVE PAIN, I NEED TO SUPPORT BEN AND HIS PROJECT. I CAN NOT DO EXCLUSIVELY THAT. BECAUSE I HAVE OTHER ISSUES. I HAVE OTHER BUSINESSES. I HAVE OTHER PROJECT. SO -- I, I DON'T WANT TO --

TO MIX MY OWN PROJECTS WITH THE ONES THAT -- THAT BEN HAS. MY OWN PROJECTS HAVE BEEN GROWING, DOLLAR PER DOLLAR. I DON'T, DO NOT WANT TO RECEIVE ANY KIND OF DONATIONS. THAT IS FOR THE OTHER PROJECT. I -- I WANT TO BE VERY HONEST. AND I KNOW THAT BEN IS ALSO VERY HONEST. EVERY PENNY THAT

WE GET HAS TO BE FOR A SPECIFIC PROJECT. I WANT TO TAKE CARE OF MY OWN BUSINESS. I WANT TO TAKE CARE OF, OF THE COMMUNITY. HOW CAN YOU HELP? WELL, YOU CAN TALK TO PEOPLE. YOU CAN TALK TO PEOPLE IN GOVERNMENT. THAT, THAT WE WANT -- AMNESTY. AND OF COURSE WE WANT TO FOLLOW ALL LAWS IN THIS COUNTRY. MY PLAN IS TO ASK FOR AMNESTY TO TALK WITH PRESIDENT LOPEZ ABRADOR SO THAT MAYBE, MAYBE, WHY IS IT THAT WE ARE NOT, THAT WE DON'T HAVE DOCUMENTS HERE IN THE UNITED STATES? BECAUSE WE ARE ACTUALLY SUPPORTING A LOT OF THINGS HERE IN THE UNITED STATES. WE GIVE OUR OWN MONEY TO THE UNITED STATES. WHY IS IT THAT, PRESIDENT LOPEZ ABRADOR IS NOT HELPING US. WHY ARE WHY IS IT THAT PEOPLE ARE NOT TALKING ABOUT OUR OWN NEEDS, PEASANTS WHO ARE GROWING THE FOOD, WHO ARE NOT GETTING PAID SUFFICIENTLY. THERE ARE SO MANY NEEDS. SO, REALLY, WE NEED HELP FROM BOTH THE MEXICAN PRESIDENT AND OTHERS. BECAUSE --

WE -- IF, IF PRESIDENT LOPEZ ABRADOR WANT TO MAKE HISTORY HE NEED TO HELP US. IF I WANT TO MAKE HISTORY, I WANT TO WORK HARD. FOR THE NEXT GENERATION. AND AMNESTY WOULD BE THE BEST. IF WE DON'T HAVE THAT, WE -- WE REALLY ARE NO ONE HERE. WE ARE NOTHING. WE HAVE THE CHANCE TO TALK TO THE PRESIDENT, MAYBE AN INTERVIEW. IF I CAN TRAVEL THERE AND BE

WITH HIM, I WILL BE WAITING. FOR THIS OPPORTUNITY. KNOCK ON
DOORS. TO LET HIM KNOW WE ARE GOING UPWARD. WE ARE
PROVIDING A LOT OF MONEY WITH THE DIRECT TRANSFERS. THAT,
THERE IS A LOT OF HELP THAT WE SENT OVER. AND WE ARE --
WE ARE PLANTING AND WE WANT TO HARVEST THE SEEDS. AND, THIS
HAS TO GROW. RIGHT NOW I AM GOING TO FEED, I AM GOING TO
SUPPORT, AND I JUST HOPE THAT WE ARE GOING TO HAVE THE
OPPORTUNITY TO THAT BEFORE THIS PRESIDENT FINISHES HIS
ADMINISTRATION, WE WILL HAVE A REAL CONVERSATION. MAYBE
SOMEBODY CAN TAKE A LETTER. THERE ARE SO MANY THINGS WE CAN
DO. AND THE MOST DIFFICULT THING IS TO TRAVEL. I CANNOT
TRAVEL. IT IS A LIMITATION THAT I HAVE. I CANNOT GROW IN
THAT SENSE. MAYBE, EVEN THE MESSAGE. SENDING IT TO OTHER
PLACES

WE HAVE SO MUCH TO DO. STILL. THANK YOU VERY MUCH,
CRISTINA. WE ALL WANT TO SUPPORT YOU. ALL, WE ARE YOUR
FRIENDS. WE ARE AMERICANS. AND IN THIS CALL. SHE WANTS
AMNESTY, WANTS TO BE RECOGNIZED. THE WORKERS TO BE
RECOGNIZED. THE UNDOCUMENTED WORKER, THE UNDOCUMENTED
MIGRANTS THAT THEY NED TO HAVE TO EMIGRATE WITH PAPERS. AND
HAVE ALL RIGHTS OF EVERYBODY DESERVES BECAUSE RIGHT NOW,
THEY ONLY HAVE OBLIGATIONS. THEY DON'T HAVE RIGHTS. SO,

ANNIE, CRISTINA, I WOULD LIKE TO THANK YOU VERY MUCH FOR GIVING US THIS, WHOLE TIME.

>> ANNIE MAHON: THANK YOU, THANK YOU, THANK YOU SO MUCH. ADRIANA, WERE YOU SAYING SOMETHING ELSE, I DIDN'T HEAR THE END OF THAT. SHOULD WE FINISH WITH THE BELL?

>> CRISTINA MARTINEZ: I WOULD LOOK TO THANK THE AUDIENCE. ARE YOU STILL THERE? THANK YOU SO MUCH TO ALL OF THE -- ALL OF THE AUDIENCE. I HOPE MY WORK WILL TOUCH YOUR HEARTS. IT IS SO LITTLE TO HAVE ONE HOUR, HOUR AND A HALF TO SHARE THESE BEAUTIFUL THINGS. BUT I AM ENJOYING, ENJOYING, IN THIS COUNTRY. AND THANK YOU FOR GIVING ME THIS OPPORTUNITY TO PLANT MY SEED, TO, SUE SEND THIS TO WASHINGTON, D.C., TO BE CONSIDERED FOR THIS PRESENTATION. IT IS AN, SUCH AN HONOR FOR ME. AND THE DOOR IS OPEN ANYTHING THAT I CAN HELP, I AM READY TO SERVE. THANK YOU VERY MUCH.

>> ADRIANA ARIZPE MARTIN: THANK YOU VERY MUCH, WE ARE GOING TO CLOSE AGAIN WITH OUR BELL. WE WANT TO GET BALANCE. WE WANT TO FIND CENTER. WE WANT TO THANK YOU. SO --

>> ANNIE MAHON: THANK YOU, SO MUCH, CRISTINA, THANK YOU, WHAT A LOVELY EVENING. THANKS TO EVERYONE FOR BEING HERE. WE WILL FINISH THE WITH THE BELL. TO RECONNECT OURSELVES.

I'M SENDING OUT ANY POSE ENERGY THAT WE CREATED TODAY TO ALL OF THOSE IMMIGRANTS WHO ARE WORKING AND STRUGGLING AND, AND BEING SUPPORTED BY CRISTINA AND WHO DESERVE THE RIGHT TO BE HERE AND TO BE WORKING AND CARED FOR AND, AND FOR ALL OF THE BEAUTIFUL WORK THAT CRISTINA IS DOING TO FEED AND CARE AND LOVE AND CREATE BELONGING TO THROUGHOUT THE WORLD. MAY WE ALL CARRY IT FORWARD IN WHATEVER SMALL OR LARGE WAYS WE COULD.

(BELL TOLLS)

>> ANNIE MAHON: THANK YOU ALL SO MUCH. IT WAS A LOT OF BEAUTIFUL MESSAGES IN THE CHAT FOR CRISTINA TOO IF SHE HAS TIME TO READ THEM.

>> THANK YOU, ANNIE, THANK YOU, ADRIANA.

>> THANKS, CAMILLE.

>> BYE, CRISTINA.

>> NO, THANK YOU TO YOU ALL.

>> ADRIANA ARIZPE MARTIN: THANK YOU SO MUCH. SO, PLEASE PAY ATTENTION TO NEXT SESSION. THAT IS APRIL 21ST. IT IS GOING TO BE AN ACTIVIST, VERY YOUNG, HE WORKS WITH VIDEO. ACTIVISM. AND HE IS WORKING TOWARDS THE RIGHTS OF UNDOCUMENTED MIGRANTS ALSO. SO, I HELP YOU CAN JOIN US. 21ST OF APRIL. AND -- THIS RECORDING WILL ARRIVE TO YOU

SOON. AND, ALL OF THE INFORMATION FOR OUR NEW SESSION.
THANK YOU FOR BEING HERE. THANK YOU TO OUR INTERPRETERS.
THANK YOU SO MUCH FOR YOU. AND THANK YOU, DON, YOU TOO.
>> ANNIE MAHON: THANK YOU. THANK YOU SO MUCH.
>> THANK YOU, THANK YOU SO MUCH, ANNIE. THANK YOU SO MUCH.
SO THANK YOU FOR COMING. AND, FOR BEING HERE. AND FOR, HOW
DID YOU FEEL, CHRISTINA, IT WAS SUCH A SHORT AMOUNT OF
TIME. THERE ARE SO MANY THINGS, JUMPING, JUMPING. I AM SO
HAPPY. IF YOU WANT TO HAVE ANOTHER SESSION. THIS SPACE IS
OPEN FOR YOU. ANY TIME. ANY TIME THAT YOU WANT. WE CAN
ORGANIZE ANOTHER SESSION.