



**Susan Hill
Car Wash Café
Kilmarnock, Virginia**

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Interviewee: Susan Hill
Interviewer: Patrick Daglaris
Transcription: Shelley M. Chance
Length: Thirty-one minutes
Project: Tidewater Foodways

[*START INTERVIEW*]

PD: Hello; this is Patrick Daglaris. I'm sitting here with Miss Susan Hill at the Car Wash Café and today is May 22, 2018. And Miss Hill, can you start with just saying where and when you were born?

[00:00:14]

SH: I was born in Monterey, Virginia, north of the homestead; yeah.

[00:00:21]

PD: And when?

[00:00:23]

SH: September, in 1950.

[00:00:26]

PD: All right. And what were your parents' names and occupations?

[00:00:30]

SH: My parents' names was Charlie and he was a logger. And my mother worked in restaurants as well as owned a restaurant.

[00:00:41]

PD: And so, what were some of the restaurants? Where were they and what did they serve? Can you talk a little bit about that?

[00:00:47]

SH: They were in Monterey, Virginia, and they were a family restaurant, breakfast, lunch, and dinner, and my mother made all of the homemade pies and all of the desserts. And everything was made from scratch, good Southern cooking.

[00:01:03]

PD: Are there any things she would sell there that stand out to you now?

[00:01:08]

SH: Oh, yes. A lot of things that I have here at the Car Wash Café I learned from my mother.

[00:01:13]

PD: Would you be willing to share some of those things?

[00:01:15]

H: Our potato salad, our coleslaw. The main thing I learned from my mother was good hospitality and make everyone feel at home as if you're serving them in your own kitchen.

[00:01:26]

PD: Um-hm.

[00:01:26]

SH: And she was an excellent cook and when we do have pies, I still use her recipes.

[00:01:34]

PD: And what are some of those pies, those recipes?

[00:01:36]

SH: Fresh coconut cream pie, a chocolate meringue, and on occasions I do her peanut butter pie, and she made a fabulous butterscotch pie.

[00:01:48]

PD: And what was it like growing up with a family restaurant?

[00:01:51]

SH: Well, it was good, and as life back then, food was the social life for everyone. You know everything was . . . when company was coming it was exciting. You planned what food you were going to have. It wasn't where you were going to take them to see sites or anything like that. It was what food we were going to serve. And from one meal to the next it was . . . I guess we were foodies back then and didn't know it.

[00:02:19]

PD: Um-hm. Well, are there any recipes or anything your mom made at the restaurant that stood out to you as being uniquely Virginia or this area?

[00:02:29]

SH: Well, we were just raised with country ham and pimento cheese, and of course that's a really Southern dish. And here at the Car Wash Café I serve good country ham because I know what good country ham tastes like. And we make our own homemade pimento cheese and we do deviled eggs and things that a lot of people don't even think about anymore.

[00:02:55]

PD: Um-hm. Do you know how she got into the restaurant business?

[00:03:00]

SH: Not really. It just happened, I think.

[00:03:04]

PD: Okay.

[00:03:05]

SH: [Phone Rings] Sorry.

[00:03:12]

PD: So, did you help out in the restaurant when you were growing up?

[00:03:16]

SH: I did. I started out as her dishwasher and I was so young that they had to use “pop crates,” three of those to get me high enough that I could reach in the tub. So, I started out as a little dishwasher and believe me, my dishwashers here at the Car Wash Café get paid well because that’s one job I don’t want to have to do.

[00:03:40]

PD: And what age were you at that time?

[00:03:42]

SH: Oh, I was probably nine or ten years old. I was young but they needed a dishwasher that day and I helped out and somehow I got stuck with that job.

[00:03:53]

PD: So, did you stay involved as you were growing up?

[00:03:55]

SH: Definitely. I worked my way through school, a couple of years of college, and being a wait-staff, different restaurants. So, I have worked in the restaurant business all my life.

[00:04:09]

PD: And how long did your parents’ store stay open?

[00:04:13]

SH: You know, I don't remember that way back.

[00:04:15]

PD: Okay.

[00:04:16]

SH: But then, I mean, I can tell you about when I came home from college. Then, I opened my own restaurant with my sister in Monterey, Virginia, called the Maple Restaurant, and we had that for eight years. And then, I married and got out of the restaurant business.

[00:04:36]

PD: So, what did you go to school for?

[00:04:40]

SH: Just wasn't cooking. No, I did not go to culinary school.

[00:04:47]

PD: So, when you opened that restaurant with your sister, what inspired you to do that? Did you know that was something that you wanted to do?

[00:04:55]

SH: We just knew that was something that the town needed. Mother's restaurant—she had closed that, and my sister and I just knew the town needed another restaurant. And when I came home we decided to borrow the money and go into the restaurant business. And it was really, really successful and our mother came to work for us there.

[00:05:19]

PD: And did you see that as a continuation of the food or the restaurant that your mother opened?

[00:05:26]

SH: Yes, definitely. Yes. Yes, definitely.

[00:05:30]

PD: And do you remember anything about your grandparents?

[00:05:33]

SH: Not at all.

[00:05:34]

PD: No, okay. And so, how did you get to Kilmarnock?

[00:05:40]

SH: Well, I moved from the mountains to the water and I moved here mainly for golf. And my husband and I were ready to retire from the mountains and we had a family member that lived here, so we decided to move to the water for the golf and be close to Mack's family.

[00:06:02]

PD: Um-hm. Okay. And you mentioned earlier about in Monterey you saw a need that you wanted to fill with the restaurant business.

[00:06:09]

SH: Correct.

[00:06:10]

PD: So, what did you see your role being as like creating a restaurant? What was that need that you saw, I guess?

[00:06:17]

SH: Well, we just needed—Monterey just needed another restaurant. There was only one there and not open that often and there was just a need to have another restaurant there with good food.

[00:06:30]

PD: Um-hm. And in your mother's restaurant and your restaurant, the first one, what role did it play—well, I guess besides food, did it have a role in the community in terms of like was it a social place for people to go, were there events there?

[00:06:43]

SH: Yes, we had an event center there that we served big events, you know, club members and there were big parties. We did that, too.

[00:06:52]

PD: And was that at your store or your mother's?

[00:06:54]

SH: Mine, um-hm.

[00:06:55]

PD: Okay. Are there any events or things you can remember at your mother's store that—?

[00:07:00]

SH: No, are we doing my mother's interview or me? [Laughter]

[00:07:04]

PD: Well, I didn't realize your mother was in the industry so—

[00:07:07]

SH: Well, she's been dead thirty-five years, so, you know.

[00:07:10]

PD: Yeah, I don't mean to pry. I just—

[00:07:14]

SH: Well, it's not prying. It's just like, you know . . . okay.

[00:07:18]

PD: There's a history that we're not able to get it now, so anything I can get from you. I'm just excited to hear about these restaurants that were like, you know, before my time and older. But so, what inspired you to open the restaurant here?

[00:07:32]

SH: Again, out of need, but I was in the car wash business, the real car wash business for a number of years and I had a lease on a car wash space out here. And my lease was up and my landlord decided that he was not going to renew my car wash lease because he wanted the car wash business. And so, I said to him, "How about if I buy you out," which was a gas station and a convenience store, because I did not want to give up my car wash business. And so, we negotiated and about eight months later, I owned a gas station and a convenience store. And the day that I had already planned to empty out the convenience the store. So, the day we closed on the real estate we backed up two big trucks and we emptied out the convenience store and started working on a café. So, thirteen years ago there was really no place in Kilmarnock to have a good breakfast or a good lunch. And that was my vision.

[00:08:48]

PD: Um-hm, that's great. And so, the building we're in now, was this what was the convenience store?

[00:08:54]

SH: Yes, sir.

[00:08:55]

PD: Wow.

[00:08:55]

SH: This was the convenience store.

[00:08:57]

PD: That's great.

[00:08:59]

SH: And I—after a year and three months—I went out of the gas business. It was the most stressful thing I have ever done in my life. So, I paid the petroleum company a big penalty and got out of the gas business.

[00:09:16]

PD: Um-hm.

[00:09:16]

SH: And thank goodness I did. I don't think the café would be what it is if I stayed in the gas business.

[00:09:23]

PD: And I wanted to ask: you mentioned you had your restaurant after college for eight years. What did you do in the meantime? You said you weren't in the restaurant business. You were in the car wash business. So, what did you do after that restaurant, the first one you worked in?

[00:09:37]

SH: Well, I married and we were in the farming business and then we moved here and I did nothing but play golf and have a good time. Then, somehow after a divorce I ended up in the car wash business, which I didn't need to do but I did, and that's how I got into the restaurant business again.

[00:09:57]

PD: Um-hm, that's great. So, being in this community, how was it trying to start . . . how long did you live in Kilmarnock before you opened it?

[00:10:09]

SH: I've been probably, let's see. I've been here thirty-two years. Well, I've lived in Kilmarnock thirty-two years and I've had the café thirteen. I see two big flies; we have the door opened. But I was in the car wash business before that, so eighteen years probably.

[00:10:35]

PD: Okay. I wanted to ask: was it hard generating interest in coming here or was it—?

[00:10:41]

SH: No, it was instantly a success.

[00:10:45]

PD: Wow.

[00:10:45]

SH: Instantly a success.

[00:10:48]

PD: That's great.

[00:10:49]

SH: Yeah.

[00:10:49]

PD: And so, what are some of the meals that—is there a large tourist industry that comes through here, you know, in the historic area?

[00:10:56]

SH: Well, we have what we call the summer clientele and we have a lot of people that have a second home here. And then, of course, we have a lot of visitors that come to visit, customers and we do have a lot of tourists that come through. So, summertime is our big, big season.

[00:11:15]

PD: And are there certain meals or foods that these people from out of town that come in that they're looking to get, maybe that's like the Virginia experience? Are there any meals that you guys have or have to change to—?

[00:11:26]

SH: We specialize in our crab cakes, and we have fabulous crab cakes and good oysters. And, of course, country ham and pimento cheese and, you know, we just have a nice, nice menu.

[00:11:42]

PD: Um-hm. And how has your relationship I guess with the suppliers of, you know, the seafood and the ham, those are big things in the area? What's that relationship like getting . . . I guess buying those. I guess my question is: is a lot of it locally sourced, then?

[00:12:01]

SH: We buy as much local as we can, including our tomatoes and asparagus. Whatever is in season, we work our menus around that.

[00:12:11]

PD: And how was it building that relationship with either the watermen or the distributors? How has that experience been for you?

[00:12:18]

SH: Easy, easy for me. You know, most of these guys I've known forever and ever or played golf with them or whatever. So, it's easy, you know. We have a lot of good commercial watermen and the local farmers are easy to work with and, you know, it's a good relationship.

[00:12:36]

PD: And are there a lot of distributors that you work through or are there ways that you work directly with watermen or farmers?

[00:12:46]

SH: Well, I work directly with them.

[00:12:48]

PD: Oh, that's great.

[00:12:48]

SH: I can go right down to Kellum's Seafood and pick up the oysters or I go to Mr. Jim Dan Dee's and we pick up the crabs when we have a big catering with soft shell—I mean hard crabs. You know, we just—either they deliver them for me or if I have the time I'll run and pick them up. It's always fun to talk to the guys coming in the dock with their bushels of oysters when they're coming in. It's a good relationship.

[00:13:15]

PD: That's great. I only have a couple more questions.

[00:13:17]

SH: That's okay, I'm fine.

[00:13:19]

PD: So, what are some of the dishes you're most proud of that you serve here?

[00:13:24]

SH: Well, I guess first of all would be our homemade she-crab soup. It's an award-winning; we won an award here in the town competition between all restaurants. And our crab cakes are fabulous. We're known far and wide for our crab cakes, including Maryland crab cakes. And we serve a great breakfast which includes our Chesapeake Bay eggs benedict, and that's with the soft shell crab or crab cakes or oysters, blueberry pancakes, country ham. We make chicken salad that we sell at the local grocery store. And we specialize really in good soups, and we do everything gluten-free that we possibly can. All of our soups are gluten-free and we have gluten-

free bread and wraps and we can do gluten-free eggs benedict. So, it's a big thing. We've learned to appreciate people that are gluten-free.

[00:14:29]

PD: Um-hm, that's great. And you mentioned earlier about how one of the biggest lessons you learned from your mother and her restaurant was the hospitality.

[00:14:37]

SH: Exactly.

[00:14:38]

PD: Could you share what were those lessons learned or how you've used that in your own business?

[00:14:43]

SH: Yeah. When I hire wait-staff or when I hire kitchen-staff, the first thing they know is that when a customer walks through that front door they are walking into our home and we treat them as though they are sitting at our own personal dining table. We treat them with respect and meet their every need. And, as I said earlier, my mother was quite a hospitality person. And I feel that same way, if someone walks through our front door they are my guests. They're not just a customer, they're my guest.

[00:15:19]

PD: Um-hm.

[00:15:19]

SH: And it's very important.

[00:15:22]

PD: That's great. And from being around the industry so long you . . . when you were a kid, when you started, has the food that people have wanted changed, the meals they're looking for in this area or in Monterey?

[00:15:36]

SH: Um, not . . . you know, it's easy to say, oh, yes, everybody wants locally grown and so forth. But, over the years, I haven't seen a lot of people get real far out with the foods they want. But then, they always come back to just good home-cooked good meals. They can go to New York and have a great expensive dinner and so forth but when they get home they're really glad to sit down to just a good home-cooked meal.

[00:16:09]

PD: That's great.

[00:16:10]

SH: Yeah.

[00:16:13]

PD: And so, how does the experience at the Café here, how does that fit in with the experience in the community?

[00:16:21]

SH: This is a great area to live. I can't say enough about the Northern Neck, Kilmarnock, the area. I've been here thirty-two years and I love it as much today as I did the first day I moved here. And the Café has just fit right in with the community. We do a lot of charity work. We give a lot of donations, as everybody else does—not just us, but I really feel like the Café is a very important part of Kilmarnock. We have some customers that have told us when they come from Richmond and they see the sign that says, *Welcome to Kilmarnock*, it should also read, *Home of Car Wash Café*. But most, if not all, of the local merchants downtown send their customers to us because they know that we'll take good care of them and treat them well. And I just feel like—we're number one Yelp in the Northern Neck and we're number one on Trip Advisory, so that says a lot to us. And we work hard every day. When we leave here every day we know that we have to be better tomorrow than we were today. And that's how we leave here knowing we have to do better tomorrow.

[00:17:46]

PD: That's great. And is there anything that you do here that you think is uniquely Northern Neck, that is representative of the Northern Neck?

[00:17:55]

SH: I think any of our seafood, the oysters, you know, we're just famous for oysters and crab meat and we just really push that as much as possible and make sure it's done properly so we represent the industry right. You know, the prep in any catering job is to have great oyster roasts is just a wonderful thing. The guests enjoy seeing the two shuckers that I have and, you know, they've been shucking oysters for years and they entertain the guests and they show them how to do it, and it's just fun as well as good.

[00:18:30]

D: Um-hm. Can you share any of the—you mentioned the catering, any big community events or organizations where you've been able to work with them on?

[00:18:42]

H: Well, just local—just last week I did—the Chamber of Commerce had their big first golf tournament in a long, long time, and so Car Wash Café provided all of the food for the cocktail party. So, we do things like that.

[00:18:59]

PD: Um-hm, that's great. And do you have a lot of regulars?

[00:19:06]

SH: For us, yeah. Definitely, yes. Sometimes, if they haven't been in for two or three days, we'll call them and make sure they're okay.

[00:19:14]

PD: Without you naming any names, do you have any stories or experiences that come to mind that you'd like to share that just show the relationship maybe?

[00:19:23]

SH: With the—?

[00:19:23]

PD: With the regulars, yeah.

[00:19:25]

SH: You know, like I said, if they happen to not come in for a while and they haven't said anything about not going away we definitely are on the phone to make sure they're okay, or if we learn they're in the hospital we tend to send them a little soup or a sandwich or, you know, something. Is that kind of what you're looking for?

[00:19:47]

PD: Yeah, that's great. Yeah. And I was wondering what you hope for the future of the Café?

[00:19:54]

SH: Oh, I hope it's here for a long, long, long time. We've been here thirteen years, and I have one staff member in the kitchen that I'm training well. When I get a little older and ready for a little golf again, that he'll be the one to take over.

[00:20:12]

PD: Um-hm.

[00:20:12]

SH: So, I'm planning for the future for the Car Wash Café. And he knows definitely, as the staff does. We are definitely—have to be consistent. We can't come in one day and have soup that tasted one way and come back tomorrow and it's totally different, or a large serving of French fries one day and a half of a serving the next day. We have got to be consistent every day of the week.

[00:20:38]

PD: Um-hm.

[00:20:40]

SH: So, that's what—but I do have someone that I plan to take over so the Car Wash Café will be here for a long time.

[00:20:47]

PD: That's good to hear. I was talking with Robert Teagle and he is the one who said that you're—he referred to your place as a legendary place in the area.

[00:20:57]

SH: Oh, okay.

[00:20:57]

PD: So, I had to reach out.

[00:20:59]

SH: Yeah. Oh, good.

[00:21:01]

PD: Have you worked with Historic Christchurch at all?

[00:21:02]

SH: I have. I do some catering for them, yes, definitely. And Robert is a good customer and he walks in the door and we know that he wants a blackened tuna on a certain roll with wasabi on the side. And yes, we kind of know when people walk in, no tomato for her, make sure the eggs are well-done, and then well-done them a little bit more. [Laughter]

[00:21:26]

PD: And the seafood recipes that you use, were those family recipes or where did they come from?

[00:21:31]

SH: Most of them—well, not most of them—I have developed them because in Monterey there was no seafood. It was all beef. And so, when I moved here it was a trial and error. I remember how good the crab cakes were at the Tide's Lodge when I first moved here, but over the years I developed my own recipe for the crab cakes. And we make sure we don't over-fry the oysters because there's not much else you can do. And I make a great oyster stew that I actually have picked up the recipe, two recipes out of Charleston, South Carolina, and put them together and made my own oyster stew.

[00:22:10]

PD: Wow, that's great. I wanted to ask you: are there ways you're innovating these traditional dishes? And that sounds like one example. Are there any other dishes where you're kind of innovating and doing something a little different with the seafood?

[00:22:21]

SH: I have tried—not really. There's not a lot you can do with seafood unless you start adding a lot of other ingredients, and then you lose the flavor of the seafood. And our oysters, we flash fry. We do not allow them to get hard and crispy. And we use very little filler in our crab cakes, so you're getting a real crab cake. And I just haven't done much else with the seafood because I don't want to ruin it.

[00:22:57]

PD: Um-hm. And I only have maybe one or two questions left for you.

[00:23:02]

SH: Okay, you're fine.

[00:23:02]

PD: I think I may have asked this in the beginning, but how do you see the food that you serve here, the seafood, represent the food of Virginia? You know, the seafood and all those things, do you see it as part of a tradition or how do you see that experience?

[00:23:18]

SH: I see it as just good food to serve. You know, locally we're known for our oysters and our crab cakes so those are the things that you really, really want to serve, but not everyone enjoys seafood. So, we have to remember to always have other dishes, meat dishes. We have a lot of vegetarians also and we just work in all those directions too. But just this area, we're seafood, so we try to specialize in seafood. Catering jobs, I try to specialize in seafood because when guests come from Alabama or Indiana or wherever we want them to have the flair of the Northern Neck.

[00:24:02]

PD: Um-hm, that's great. And in talking about the seafood industry and the watermen, with a lot of the changes, the ups and downs of the water industry, is there any—do you feel those effects being so close to the watermen and the places you get them from? Do you feel those effects or concerns about sustaining that industry?

[00:24:25]

SH: Years ago the water . . . watermen had it much harder than they do now. It's still not easy by any means, because we went through a time when the oyster industry and the crab industry just really hit rock bottom. And it was hard on the watermen. And the watermen, to me, are why we all have moved to the Northern Neck. The sound of that workboat in the mornings, put-putting up the creek and I walk out on the deck, I love it as much today as I did even before I moved here. There's a lot of people that don't feel that way. They move here and then they resent the sound of the watermen's motors and boats coming through. Not me. I salute the watermen in this area. They work hard. They provide us with some really, really wonderful seafood and I . . . you can't say enough. If it wasn't for the watermen on the Northern Neck, we'd be in trouble.

[00:25:25]

PD: Um-hm. It's interesting because you being so close to them in proximity that there's a personal relationship it sounds like with the watermen. And do you feel—because it seems like with, you know, prices and competition that I guess it's important to source it locally, and that seems like a thing that maybe people not in the Northern Neck have struggled with in trying to find the cheapest prices and things like that.

[00:25:56]

SH: Exactly. I appreciate the watermen. They work hard. They provide us with good product. And I think we should support them.

[00:26:05]

PD: Um-hm. All right. Well, is there anything else that I didn't cover that you'd like to talk about?

[00:26:10]

SH: No, other than I enjoy getting up and coming to work every day. I look forward to it. Some days I want to kill the staff but I just walk outside and shoot myself instead of them and then come back in. But no, it's a great, great place. I enjoy it. People enjoy it. It's just nice to make people happy.

[00:26:35]

PD: Um-hm. Are there any events you do here? I think I asked about the other places. Are there any events here besides—that you're able to be a community place for? Do you do any special events, I guess?

[00:26:45]

SH: Well, I do a lot of catering and the Chamber of Commerce I did and you know I'm always giving donations, money donations, gift certificates. We're not really big enough to do events and it just doesn't work out for us to have private parties here. But we do a lot of catering.

[00:27:09]

PD: Um-hm. And do you have any ideas or dreams of expanding the site that you're on now?

[00:27:14]

SH: The size that we are now is perfect. And with the size of our kitchen and the catering that we do after we close it's just not possible.

[00:27:26]

PD: And I feel like I should ask more about the fact that we're attached to an actual car wash.

[00:27:31]

SH: Uh-huh. Oh, yeah.

[00:27:31]

PD: How is that experience for customers? What's that like?

[00:27:37]

H: Difficult sometimes. [Laughter] No, it's really not. We hardly ever connect with the car wash customers, so we're two separate businesses now. And I'm out of the car wash business, I was fortunate enough to sell it a couple of years ago. So, I am no longer in the car wash business. I can focus now just on the Café.

[00:28:01]

PD: Um-hm, all right.

[00:28:03]

SH: And I also have a needlepoint shop in Irvington.

[00:28:06]

PD: Really?

[00:28:06]

SH: Yes.

[00:28:06]

PD: Which one is it?

[00:28:08]

SH: Across from the Dandelion, right next to the Trick Dog Shops. But we're a gray building and it has a sign, Village Needlepoint.

[00:28:19]

PD: All right. And how did you get into that? That's a whole other side I didn't know about.

[00:28:25]

SH: I know. [Laughter] Well, I had the car wash business and I just kind of wanted something else to do, and I love to needlepoint and realized—I thought I'd give it a try, and that's been seventeen years ago.

[00:28:37]

PD: That's great.

[00:28:39]

SH: I've had the needlepoint shop for seventeen years.

[00:28:41]

PD: And where did you learn that? How did you learn that?

[00:28:44]

SH: Just a friend moved to Monterey and needlepointed and I had her to teach me and I just loved it.

[00:28:51]

PD: Wow.

[00:28:51]

SH: I just kept up with it after that.

[00:28:53]

PD: That's great. You're busy. [Laughter]

[00:28:55]

SH: Well, I have two nice ladies that manage the needlepoint shop for me now or I would have had to have given that up with the Café and catering. It's just too much, but I have two great gals that just all I do is sign the check.

[00:29:10]

PD: Um-hm. So, how do you find the successes, because these are both things—food and crafts like needlepoint—are things that people find as hobbies and they do on the side. How have you found the determination to make those into actual work, like passions in terms of like this is your career, you know?

[00:29:25]

SH: Right. Well, needlepoint, there's shops but not as many as there used to be and we just specialize in good service and good product to sell, and we are a destination shop but we have quite a clientele that follow us from Richmond to Washington to Woodbridge to Williamsburg, Maryland and all over. And we hold a big retreat every fall at the Tides Inn and we'll bring in a teacher from—right now, this year our teacher is from Maine and we'll have anywhere from forty-five to fifty ladies that will come for three days and we teach advanced needlepoint for three days at the Tides Inn.

[00:30:14]

PD: Wow, that's great.

[00:30:14]

SH: It's quite a three days.

[00:30:18]

PD: And I guess my last question will be: do you have any advice for newcomers or the next generation in terms of how to turn these hobbies into passions, especially here in the Northern Neck?

[00:30:30]

SH: Right. Well, you have to be dedicated. It's not something you just dream about, pull it together casually, and then walk off every day and leave it. You have to be there. You have to be hands-on. And you have to be willing to work. It doesn't just happen. You have to work it. I've been here thirteen years and I couldn't just walk out today and leave this and let it run itself. It just doesn't happen. So, if you don't want to work then it's not a business, the café business is not a business to get into.

[00:31:05]

PD: Um-hm. All right. Well, Miss Susan, thank you so much for sitting down and talking with me today. Is there anything else I didn't cover?

[00:31:10]

SH: Yeah, I think, Patrick, you did a fine job. You have covered everything.

[00:31:15]

PD: All right. Well, thank you so much.

[00:31:16]

SH: Thank you.

[*END OF INTERVIEW*]