

Coney Island History Project Oral History Archive
Interviewees: Dalia Vazquez and Raymundo Bardomiano
Interviewer: Leslee Dean

<http://www.coneyislandhistory.org/oral-history-archive/dalia-vazquez-and-raymundo-bardomiano>

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Leslee Dean- I'm Leslee Dean here with the Coney Island History Project, and I'm here with— what's your name?

Dalia Vazquez- Dalia Vazquez.

LD- And what's the name of your restaurant?

DV- Tacos Doña Zita.

LD- Perfect. If you could tell me a little bit about how you arrived to Coney Island, and, why did you decide to leave Mexico?

DV- Because of the situation there. It's very...at first we came because my daughter had an illness in her foot. Her foot went out of place and we spent a lot there, and they didn't cure it. So, we decided to come here, my father had already been here for a year and a half so he came to get us and we came together, the four of us. So here they started her treatment, and, thank God, she got better. Right now she's very good, she walks very well.

LD- That's great, and who were the four of you?

DV- Dad, Mom, Anel and Marisol.

LD- And Anel and Marisol are your children?

DV- Yes.

LD- Ok, and after you got here where did you go?

DV- Oh, we arrived in Coney Island, to building 2850.

LD- And you came here because your dad was here?

DV- He was already here.

LD- What was your father doing?

DV- He was working at a supermarket.

LD- Here in Coney Island?

DV- No, no in Queens.

LD- Oh ok, so you arrived to Queens.

DV- We came here because my brother was here.

LD- And what year was it that you came?

DV- In 2001.

LD- Ok. And what did you think of Coney Island when you arrived?

DV- When I arrived, well, I had been here a little bit but I didn't know what it was like. But after a year of being here well we came (to Coney Island) just a little, we didn't know how things were but after a year we began to come here more often and I began to notice all of the games, food, a lot of people, or rather it came to my mind that I should do something to move our lives along.

LD- And if you could explain a little bit about how you decided to open up a restaurant here.

DV- Back in my beautiful town, my mom is Doña Zita. She has a small taco business there. So I brought this with me, the ability to make tacos, to make food. So when we got here I said, how am I going to help my husband because he was the only one working. I said how am I going to help him, and cleaning homes wasn't the thing for me, because I knew how to make tacos. So I told him I want you to find me, or for us to find, a place where I can work and have my own business, even if it's small, for me to work with what I know. So we looked, and we came here and there was the "Free Market". They said they rented spaces to set up a business. I asked my husband if we could do that, because I wanted to sell tacos. And that's how we began to think about if we would be able to do it. And we began to sell tacos there in the Free Market.

LD- And when you began was there Mexican food here in Coney Island?

DV- No. No there wasn't. We were the first ones who started selling tacos.

LD- How did you feel, were you afraid that people weren't going to like them, or that they weren't going to buy the tacos, or how did it feel when you started?

DV- Yes, not fear but...that people weren't familiar with tacos or rather they knew about them or they ate tacos but here, here there weren't any. So one thing was that we had recently arrived from Mexico, and we didn't know what any of this was like either. So yes we had a bit of...of fear but I already had the feeling that everything was going to move forward because I brought my ability with me. So I felt that people would like it, they would like the tacos. And that is the goal. We are moving forward and we keep moving forward with the tacos. The people are...all of the people like the tacos now.

LD- In what year did you buy the space, or did you open?

DV- The place?

LD- Yes, the restaurant.

DV- In 2003.

LD- And what did you do to prepare? Or how much time did it take for you to feel prepared to open?

DV- One year, one year to prepare for everything. Sometimes, everything comes together if you're prepared to do something. You have it in your mind and you have to put your all into it and keep going so that everything comes out well.

LD- And who was or is working in the restaurant with you?

DV- Mainly my husband, me, and my two daughters.

LD- And how old are your daughters?

DV- Marisol is 18. Anel is 17.

LD- Do you remember the first day that you started selling?

DV- Yes.

LD- What was it like?

DV- Well, the first day I was a little nervous, a little nervous wondering if I would sell or not sell. And everything was coming at once, rent for our home, the rent for the space. But, it was a joy that we sold \$150, which for me was a lot to make on our first day. And that was what I sold.

LD- And in the beginning what kind of food or tacos were you selling?

DV- Chicken tacos, sausage tacos and tacos with carne enchilada.

LD- Who was cooking?

DV- Doña Zita.

LD- Or, you.

DV- Mhmm, me.

LD- If you could talk a little more about how everyone knows you as Doña Zita. How is it that you named the restaurant that?

DV- Oh because in Mexico, my mother is Doña Zita. In Mexico she has her stand there in the town center, and we named her stand Tacos Doña Zita. So when I got here and we were going to start selling tacos and we decided to work at a taco stand my husband said, well, we're going to give it the same name that your mother's has over there. So, that's why it's Tacos Doña Zita.

LD- And what does your mom think about that?

DV- She's happy. I've sent her things from here, there have been newspaper articles, pictures from the Mermaid Parade, and I send her everything. She's happy because people from my town and the surrounding areas go back to Mexico from here and they tell her, "I went to eat tacos over there with Doña Zita, with your daughter." So my mom feels happy she feels content, cheerful.

LD- And where are you from in Mexico?

DV- From Guerrero.

LD- How did you learn to cook, from your mom?

DV- From my mom. She's been selling tacos for about 20 years.

LD- And do you remember how you learned? Or were you always cooking, since you were a young girl?

DV- No, I began when I was about 14 years old. I watched my mom and saw how she made the tacos and from there I began to work with her and that's how I learned.

LD- The tacos that you're cooking now, are they different from the ones you cooked in Mexico?

DV- Yes, they changed a little. Because over there my mom puts...cabbage on them. And here I use lettuce. So they've changed a little.

LD- Have there been other changes?

DV- No. The only change is that she uses cabbage and I use lettuce.

LD- And why is that? Because here they like lettuce more, or...?

DV- Because there cabbage is more expensive. No, there cabbage is cheaper and lettuce is more expensive. So that's why my mom uses cabbage. And here well we use lettuce, cilantro, onion.

LD- So that's the only change, so the food is the same here as it is in Mexico.

DV- Mhmm, the same.

LD- And when did you begin to feel like you were successful, that the tacos were selling well, and that you were having success with your business?

DV- I began to feel that way since the first year that we began working. Because the first day I sold \$150, and then there was a holiday, I don't remember exactly which one. So, I earned enough to pay everything, to pay the rent, both rents you could say of my home and of the space. Then I told my husband, I think we're good. Because it's the first year, and we're coming out ahead, and thank God everything has gone well, everything is moving forward. Everything is going very well.

LD- Has there been a client, or specific clients that you remember? Or people that you remember that have visited the restaurant?

Raymundo Bardomiano- Well there are many. Many people have motivated us with their visit. One day two military convoys arrived, and when they parked we thought they must be going to do something else, but no. They came directly to the restaurant and it filled up with military members. And they all ate Mexican food. So that's something special for us. We also have a very special client, I don't remember his name...Dixon or something like that who is from the Fritz Shop, and he is a client all year long. A lot of people come because of an article that they read in the newspaper or from the internet, and this motivates us because we think that, well, we have arrived. In a certain way we've heightened people's expectations now through the internet,

social networking. I also feel that business has gone up, and that makes it special, because every year, every summer we have more people coming to Coney Island.

LD- And what's your name?

RM- My name is Raymundo Bardomiano.

LD- You're Doña Zita's husband?

RM- Yes, that's right, that's right.

LD- Ok, perfect. And is there a food in particular that people like?

DV- Carnitas tacos and steak tacos.

LD- So those are the most popular. And why do you think they're the most popular?

DV- People just like them so much, the steak and carnitas tacos. It's a lot, they sell a lot.

LD- And what are you selling now aside from tacos?

DV- We're also selling tortas, semitas, quesadillas, flautas, appetizers, and a hot dog.

LD- Hot dogs too? How did you decide to sell hot dogs?

DV- It's a Mexican hot dog. It has bread, the sausage and pico de gallo.

LD- Ah, and how does the Mexican hot dog sell?

DV- It sells a lot. People are already trying it and they like it.

LD- Do you think it's as famous as the normal Coney Island hot dog?

DV- (laughter) I think it's getting there.

RM- They're combinations. Because the restaurant is Mexican, logically we make the hot dogs with a Mexican touch. So what usually comes with ketchup and mustard, we use pico de gallo or we combine it with the meats that we have, which are Mexican chorizo, enchilada beef, or other meats that we have that people like that are typically Mexican. So that's what makes it a hot dog with a Mexican, or Hispanic, touch.

LD- That's very interesting. And why do you think that the restaurant has become so famous? Or what is the secret of what you're cooking?

DV- The flavor. The traditionally Mexican flavor. But it's from the state of Guerrero. My town is called Cualac.

LD- And how is that different, from other parts of Mexico?

RM- It's different, similar but different. We compare our food more with that from Mexico City. The tacos around Mexico City are steamed. And we make them grilled, we warm up the tortilla with a little prepared oil that we make ourselves, and the taco is smooth, it has the same

smoothness but also it doesn't tear because it's made with the base of oil so that the tortilla doesn't break. And this makes it more delicious, and the meats are the same, made on the grill. And the tacos from Mexico City are all steamed. And it's different, totally different.

LD- Is it still you all, are your family the only people working there?

DV- Now no, there are four other people working with us. We're 8 people total.

LD- And are you still there every day?

DV- Yes, I'm the cook.

LD- Could you describe a typical day? When you're open.

DV- Sundays.

LD- Or rather, what is the day like...how does it start, what happens during the day when you're working?

DV- Well, I'm in the kitchen, working preparing all of the food that's sold in front. Doing all of the preparation, the salsa, everything that goes on the tacos, or what goes on the tortas, the semitas.

LD- And what time do you get there in the morning?

DV- At 10 am.

LD- And when do you leave?

DV- At 12.

LD- At night?

DV- Yes, at 12 at night.

LD- That's a very long day.

DV- Yes, it's a lot of hours.

LD- Is there a time of year where there is more business, more people?

DV- We only work during the summer. Only in the summer so, well, in the beginning we only sell a little because things are just getting started. But around May and beyond are the very good days.

LD- And do you all live in Coney Island?

DV- Yes, we live in Coney Island.

LD- How do you feel about living here so close to the park, and the restaurant?

DV- For me, arriving here was a blessing, a joy, I don't even know how to tell you because Coney Island has given me so much. It has given me so much, and a family, the five of us,

because I have a son that's 7 years old who was born here, so we're almost always together. So that makes me feel more motivated with our business. Because we're unified, together, and we help each other with everything between my daughters and us as a couple. So for me Coney Island, I don't know, it's a blessing for me. Truly a blessing. Being here already feels like it's where I'm from, because people know us, a lot of people. People from all different countries find me and greet me, and I feel content I feel happy here. As if I was from here.

LD- That's very interesting because it's very different than Mexico, right?

DV- Yes. But now I feel as if I were in Mexico or I think even better, I feel better here. Or I feel, the truth is that I feel happy.

LD- And do you like the city? Because we're in New York, a big city, how is that for you?

DV- Very good. I'm happy.

LD- And when people come can you speak with them...because you speak Spanish, and are there people who speak Spanish who you can talk with, or are you just greeting people? How is it when people come to say hi to you?

DV- There are people who want to know or ask who is Doña Zita, or why I named it Doña Zita. And then they look for me and talk to me because I'm there in the kitchen cooking so people come and then they tell me people are asking for me, so I say ok I'm coming. So people come and they ask me, "Why are you Doña Zita? No, they say, I don't think that's you." So I ask them why. They say "Because I thought Doña Zita was an older woman", and they think I look young. So I say "No, it's not me, it's my mom". And then they say, "So why did you name it Doña Zita?" And I tell them because my mom has the same business, so I gave mine the same name. So they "Oh, then you're Doña Zita 2". I tell them sure. And they say they're very happy to know now who Doña Zita is. Or, they come from the town where I'm from and they ask me how I did it, how I started a business. I tell them no, it's just that you have to have it in you to do something, you have to have the urge to do something, to fight, and it's within your reach because we're in a country where we have opportunities to move forward.

LD- And have you gone back to Mexico?

DV- No. I haven't gone back.

LD- Has your mom seen or has she been here, to the restaurant?

DV- No, she hasn't come.

LD- She hasn't been able to.

DV- No, she hasn't been able to.

LD- So you arrived here about 12 or 13 years ago?

RM- 13 or 14 years ago.

DV- 14 years ago.

LD- How has Coney Island changed since you've been here? Oh you want him (Raymundo) to answer, ok.

RM- Well, yes, the change has been enormous. When we got here, when we got here to Coney Island and we ventured into the business, that year I remember is when Coney Island started to go downhill. Because the games that were over Stillwell, there were games for batting, boats, and other games that in the following year were gone, I don't know why. I didn't understand because I hadn't spent much time in Coney Island. But, after what is now Luna Park, I don't remember but it had another name, I don't remember what it was. But the games went down. And we stayed, fighting against all of this. Two years went by, and then word came that Luna Park was going to go up in the place where it is now. So those were two hard years. But when Luna Park came back again, things started to change. Now we also have the Stillwell train station, which is a new station. We already have new businesses, new buildings, and it seems like Coney Island is different now, it's attracting more people. And we notice it in the business because every year, business increases. So we realize that Coney Island has grown for the better, for the community. And of course for us as a business. So, like my wife was saying it's a joy, we are extremely happy, it was a blessing to arrive in Coney Island. And to live in Coney Island, to have the business, well, practically, it's our life. Our 7 year old boy was born here, and he says "I'm from Coney Island." And it's very good.

LD- That's great. And, I don't know if Hurricane Sandy affected you when it hit. Did it affect you?

DV- Yes.

LD- He (Raymundo) should answer? Ok. How did the hurricane affect you?

RM- Well, of course it affected our business physically. I think it was the same with others in our area. First of all many things were ruined in our business, like equipment and also products, merchandise. But fortunately the hurricane happened when we summer was over, so it didn't affect us as much. For the recovery, thank God we had always had savings, precisely for that type of emergency. And, so, we invested again. And we got the business running again. And it affected us, well, I think in a way we had to spend, spend extra. And, well a little bit psychologically, the family, our neighbors who saw the disaster. A lot of people were left with nothing, they basically lost everything. But, those same people have taught us, or we learned that united together we can get ahead again. And I think that's what happened in Coney Island. Coney Island got back up very quickly after the hurricane.

LD- Very good. Do you (Dalia) have anything to add about that, or no?

DV- No, well what my husband said. Coney Island recovered, and I thought it wouldn't because there had been a disaster. But Coney Island recovered, quickly. And we're above it, we're above it.

LD- Before you said that the first day you sold \$150? If you can tell me, about how much are you earning each day now, in order to compare?

DV- Now? We're selling around \$2,000.

(laughter) LD- It's been very successful, right?

DV- Yes, yes, it's too much.

RM- The truth is that when she does the comparison of selling \$150 in one day, the comparison is from when I worked for other bosses, and my salary was \$60 per day. So that day when we sold \$150 in one day it was like earning three, two days worth so it was something marvelous. And each day that passed, it kept going up. So that kept motivating us and well now, we can say that our business is stable. We don't have the fear anymore of whether or not to open if there aren't sales. Now the business doesn't give us a headache, on the contrary. We open and we know that there will always be sales.

LD- And how have you taught your daughters to cook? Did you teach them?

DV- Yes, I teach them. The oldest Marisol, she already knows how to make every kind of taco. But she started at the cash register. Because, at first we didn't know when we started so she started to work the cash register when she was around 12 years old she started helping me because, well, to be paid, and we were just beginning you know. And I told her "My daughter, you need to help us, you already go to school, and you already know English. And she said, "Sure Mom". So she started at the cash register and she's number one, she's very fast. Now we have someone who works the register, someone part time, and there are times that she starts making tacos and I've taught her to make tacos. The other girl likes to cook, so I'm teaching her in the kitchen.

LD- And your son?

DV- Our son, he's at home, watching television. (laughter) He's small. But this year, we were looking at books, to buy glasses for piña coladas. And he saw balloons, and little guns that shoot bubbles, so he said that he wants us to make him a business. That he wants to sell balloons, and the little guns, and that he's going to invite another boy to be his worker. He's going to make his business, he says.

LD- And what do you think about that?

DV- I'm going to give it to him. He's small but I'm going to give it to him, because we didn't tell him to do it. Rather, it came from him. So he told me he wants to make his business and he's going to pay the other boy, his little friend and the two of them are going to work. So I told my husband, "He's saying it himself and he's small, so we need to make it for him!" So we're going to.

LD- Very good. That's what he learned from his parents, right? Speaking more about the food, do you have a favorite food to cook?

DV- Well, the tacos. My favorites are the tacos.

LD- Which type?

DV- Tacos with chicken, cured meat, carnitas, enchilada beef, chorizo, steak, al pastor.

LD- And why tacos? Why are they your favorite?

DV- Because everyone already, how can I say it, everyone knows them. They're already renowned, the tacos.

RM- The tacos are popular, so to speak. The tacos are popular, and they're practically the base of what she knows from where she's from. And, we have, we have what we call the line of Mexican snacks, which are the sandwiches. Which are tortas, semitas. And another kind that are less popular but people love them, but for example a dish that is made from tortilla dough takes more time, because we make it right there. It's not that it's not popular rather that it takes a bit, and people don't like to wait a lot. So, they always go with the tacos. Because for the tacos, an order of tacos is out in less than five minutes. So it's something fast. But in reality I think that the tacos are the base of the business.

LD- He talked a bit about people not wanting to wait. Have there been clients that get angry, or...?

DV- No, people generally already know that if they order a quesadilla, a quesadilla takes around 8 minutes to cook. So, people already know. So they wait. No no no, until now thank God we haven't had any problems with the clients. The people have been very, how would I say it...

RM- People have given us their preference. The issue of waiting 10 or 15 minutes for a quesadilla, people well, they get a little tired. But when you serve them the food, they taste the flavor, and they taste that the food is fresh, made on the spot, and they say that it was worth the wait. And they leave satisfied. Coincidentally a few days ago a client called me who I didn't know. She just called me, and she asked me for the address, if we have another business. And I said no. And that the business here in Coney Island, we're going to open March 20th this year. So she loves our quesadillas. She said she's been waiting all winter, she doesn't eat quesadillas until we open. This preference I think is important, and comes from, well the flavor. The flavor and the freshness of the food.

LD- Well I would think that to cook for a family and to cook for customers is a little different. What have you done to make it quicker, or more efficient?

DV- Yes, it's different. But I'm already used to cooking a lot. Now when I cook a little, sometimes it feels like something is missing. Because I'm only cooking a little, only for 5 people. But now, to cook a lot is my, I don't know I feel good cooking a lot because I'm already used to running the business, to making a lot of food.

LD- And you said that you're opening March 20th, what are you doing to prepare?

DV- Now the store is being cleaned, repaired, soon it's going to be painted. I guess it's being remodeled. We are getting everything ready for March 20th when it opens, everything good and ready.

LD- Is there anything new on the menu this year?

DV- Ah, yes. We didn't have beer. For this year, if God willing the permit goes through, we'll have "piñas locas", with Corona.

LD- And that's something Mexican?

DV- Yes, something Mexican.

RM- Yes, it's something traditionally Mexican. But also with the food we're going to have something special. We're going to name one day like Thursday, and it's going to be called Mexican Green Pozole Thursday. And we're also going to have an enchilada plate, traditional Doña Zita style. We're going to have chilaquiles, and mole.

LD- And all of that is new?

DV- Yes, only that is new.

LD- Given your success, have you thought about staying open all year long?

DV- Ah, yes. Last year we lived on West 16. So in October of this year we're going to move to live right here in the business. That's we're our apartment is so I'm not going to have to come and go. Right there I'll have everything. And this year I'm planning to stay open all year.

LD- And what do you think, what will it be like in the winter?

DV- I think it will be a little less than in the summer, but people call me. They want food. So I tell them we're closed. But this year I'm going to let people know, I'm going to put it on Facebook, and in the newspaper that we're going to be open all year. And the people, they're going to come because like I said they call us telling us they want food. So this coming year it's going to be open.

RM- We're creating a website for the business. So that people can make their order online, and we can deliver food to their home. So, we're modifying the business, heating it, so it can function in the winter. Logically, we're putting in a heater so that people can come. And, like my wife said, we're going to promote it in the wintertime, but the truth is we think that everything will go well, that it will work because people call us during the winter. Because they need food. And unfortunately we haven't been able to please the public, our customers, because we're closed. So this year, God willing, we'll be running all year.

LD- Very good. I'm wondering there were many Mexicans or Latino immigrants here when you arrived?

DV- No, there were very few.

LD- And how did that feel for you?

DV- I felt, well, a little like wondering if the food was going to sell or no. But it sold a lot, a lot of white people eat a lot of tacos. (laughter)

RM- Honestly, when people talk about Mexican food they focus on the Mexican community, or Hispanics. But, for us, it was a surprise because things went differently. Here in Coney Island, I think that because of the multitude of people that come from different countries to go to the beach, our customers, you could say 50% are Mexican, Hispanic. The other 50% are Americans and people from other countries. We even have people from India that come here who we never thought would come here. And they are coming, we definitely feel content. We have Asian customers, so it's not like the focus is only on Mexican people. It's more, universal around here.

So this has helped us a lot. And, when we got here the truth is that there weren't many Mexicans or Hispanics. There weren't many of us but over the years, many people have come to live here. So things have changed a ton. I think that's one of the reasons why the business, the businesses are functioning better than before.

LD- So I want to ask, what is your vision for the future of the restaurant, you've already told me a bit but, what is it that you want for Doña Zita?

DV- Ah, for me Doña Zita, my future, what I want is to have a sit in restaurant. One that's there all year round. A restaurant to sell Mexican food, Tacos Doña Zita Mexican Food.

RM- This is one of the goals, she has always expressed that to me and I've always told her that we're going to do it when it's time. She should give me one, two years and we're going to find the best option to open a restaurant. The truth is it's also one of my goals, to have a place where Doña Zita can leave her mark. And also a place to embrace our customers, to make them comfortable. And at the same time give a different image to Doña Zita's food. Because, in Coney Island the food that we have is fast food. So for fast food you can't decorate a plate, because in Coney Island food is served on paper plates. However in a restaurant you can have different plates, that can be decorated, and logically the image is going to be different. This is one of our dreams.

LD- And this restaurant, do you see it in Coney Island, or somewhere else?

DV- Here in Coney Island. I see it here.

LD- How do you feel now that you're more or less famous here in the park?

DV- It's a joy. Because at Luna Park, almost all of the workers come to eat with Tacos Doña Zita. So, I feel happy, content, grateful with everyone who knows us because, they come and they greet me. Very, very happy.

LD- Is there anything at the park that you like a lot, something to do in the park other than cook? Like at the games, or...do you have a favorite thing to do, or just cook?

DV- Well I just cook. I don't really...the truth is it scares me to go on the rides.

LD- And you (Raymundo)?

RM- Well, I really think that everything at Coney Island is appealing. I love the sea, the water, the sand. The games that are new just as much as the games that are part of history. I think that the history of Coney Island is very interesting. So, we, our business knows that, it's Mexican food with a Mexican name. But also, we don't forget that we're in Coney Island. And, in this country. So we try to maintain our food, traditionally Mexican but also to respect what Coney Island is. For example we talked about the parade, with the mermaids. We participate, we put up our business logo. But we didn't put up the Mexican flag, because we don't think it's a Mexican parade, it's something American. We think that we have to have this respect with the people, the place. For our clients that are American, and for the place. Because it's popular, but we shouldn't forget that we're in America, and in Coney Island. So our food is authentic, the flavor is authentic but, we have to keep in mind we're in Coney Island. We have a new logo,

where we have in the, how do you say, background, the Wonder Wheel that is an image from here from Coney. Plus Doña Zita's name. So, it's about having this part in mind, that we're in Coney Island. And, to represent Coney Island, this part of Brooklyn that is so popular.

LD- Do you like the parade too (Dalia)?

DV- Just last year was the first year we participated, and for me it was something sweet, very pretty. People when they saw Doña Zita, ohhh, they yelled. I felt very happy. And this year, well, we'll be there again.

LD- That's great. Do you have anything else to comment on? Anything else about the history, the food, or anything to wrap up?

DV- Well, only, that for me Coney Island has been a blessing. I feel very happy, very content being here, with the people, with everything.

RM- I'd like to say something. First of all, I want to emphasize that I feel blessed to have arrived to Coney Island, but I also want to say that I feel blessed to be able to count on this woman who is my wife. Thanks to her experience when she was young in her home, that's where the idea for the business came from. Honestly I think the key is that she knows how to make the food. It's not like inventing. It's something she already knows how to do. That's where the success comes from because there are a lot of demanding people when it comes to flavor. People familiar with Mexican food realize that it's good food. And I can say that the food my wife makes, it's good food.

LD- And you agree (Dalia)?

DV- Yes. (laughing)

LD- Ok, thanks so much.

DV- Ok, bye.