



THE PEOPLE
BEHIND YOUR
PLATE
with

ANNA PRICHARD

At 16 years old, I pulled on my black collared shirt, slipped into my khaki pants, pulled my hair back, and put on my apron. I was ready to start my first day of waiting tables at Roseanna's. Being that I was very shy, I was nervous and it showed. I didn't talk loud enough, and I was always afraid of bothering people while they ate. Throughout my six years of serving customers, I eventually gained the confidence I needed to do well at my job. I built relationships with customers, and learned when my regulars would come in. I looked forward to it.

When I moved off to college in Stillwater, I drove home every single weekend to work, except when there was a home football game of course! After graduation, I moved home for a few months so I was back at Roseanna's almost daily. I moved to Oklahoma City

that September. It was bittersweet. I wouldn't hear the clanging of plates, the voices calling out orders, or the sizzle of steaks on the grill. I wouldn't smell the aroma of garlic and pasta. I wouldn't get to eat my favorite fried ravioli, gnocchi or white chocolate chip

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cheesecake whenever I wanted. But most importantly I wouldn't see the customers or my family on a regular basis. However, I would always carry with me the confidence I gained from the restaurant. I owe Roseanna's and the customers for helping me find it. Without it,

college would've been harder, and I wouldn't have ever been brave enough to pursue the opportunities I have.

Now I work using the same customer service skills I learned waiting tables. I am an administrative assistant so I am always answering phones and visiting with people who come in for meetings. I am also the person behind the screen of the Roseanna's website, email, Instagram and Facebook page. After two years of being away from Roseanna's I was excited to finally be a part of it again. Working with everyone makes me

feel as if I am not 147 miles away anymore. Every day, I work on posts for the Facebook and Instagram pages and answer inquiries sent to my inbox. I am constantly trying to think of posts and ads that will catch people's attention. My wheels are always turning to

come up with projects that are unique. I have a special place in my heart for the The People Behind Your Plate project. About a year ago I came up with the idea, and it has been a work in progress. It wasn't just a project to me; it was a way to spend one-on-one time with my aunts, uncles and cousins who work hard daily to keep my grandparents' dream a reality. I was able to see just how much they do and all the pride they put into their work. I learned how everything was made, and I have even been able to make a good batch of meatballs at home! I heard many stories about my grandparents for the first time. There were tears and even more laughs. I was taught the struggles they all endured trying to open the doors to Roseanna's. I learned while working with family is something to cherish, it is also difficult at times. While I was already proud of my family, interviewing them, learning from them, and getting

to know them even more has made me even prouder. The People Behind Your Plate started out to be a project to show customers transparency, but it ended up being much more than that.

Growing up, I was always around the restaurant. It was a part of my everyday life in some way. Whether it was eating it for dinner, stopping by for a visit, or just smelling the garlic from my dad's work boots; the restaurant was always there. I loved going down there to watch the hustle and bustle of the lunch rush, and to see my family all in one place. I also don't know if any Prichard grandkids managed not to have a birthday party there at least once. Funny thing is, for a while, I thought every kid grew up with some sort of family business so I didn't understand how special it was being around a place like Roseanna's. It didn't take me too long to figure out how wrong I was.

I've watched the video my Uncle Peter shot before I was born at Roseanna's many times, and it always left me wishing I could've witnessed it with my own eyes. I never had the opportunity to meet my grandpa Frank so hearing his voice and watching him work is the closest thing. It's a true treasure to

have!

My favorite thing about being a part of Roseanna's is getting the opportunity to work with a lot of my family. I always enjoyed those morning shifts when Uncle Vincent and I would sing Christmas songs before anyone would get there; and then talk to Aunt Clare about dresses and cheesecakes. The fun continued when my dad would dish out food during lunch, Uncle Peter would be at the bread table, and Aunt Liz would be waiting on a table next to mine. Or those Saturday night shifts of visiting with Allene Williams as we rolled silverware. Those are the days I will always hold near and dear to my heart.

One of the best parts of my new role is when a customer writes about how their first visit to Roseanna's was because they came across our website or Facebook. I love reading about their experience and how they will return. My ultimate goal is to grab the attention of potential new customers enough to get them in the door; then the food and staff takes care of the rest!

I hope as the years go by people will continue to think of us when planning their meals so I will continue to get the opportunity to help carry on Grandpa and Grammy's dream. Although, I don't handle the ingredients that turn into meals, it still means a lot to be a part of a group of people with a strong work ethic. I am thankful to have family who keep going even when it gets tough. Without them getting up before daylight and staying long after close, I wouldn't have a family business to be a part of.

Now, as I sit at a desk for eight hours a day, I always think back on the times of running orders for hours on end and about what Grandpa and Grammy would think of our efforts if they were here today; I hope they'd be proud.

