



THE PEOPLE BEHIND YOUR PLATE

with

Michael Prichard

Every day after school, Michael headed to Roseanna's to work alongside his parents, brothers, David and Peter, and sisters, Louise, Felicia and Clare. While only 14 years old, he rolled meatballs, washed pots and pans, cooked and the list goes on.

"We did whatever Daddy told us to do," he recalled.

As years went by, gradually more things were added to his job list. He became an electrician, plumber, carpenter and everything in between to take care of any maintenance needs around the restaurant. He took on more responsibilities with paperwork and payroll. Up until recently, he plated food during lunch and still hand-rolled the meatballs. Over 40 years later his job has evolved to the paper side of things. While he's still a regular maintenance man, and helps the kitchen when they need it, now his main responsibility is taking care of banking, pay roll, taxes and bills.

Something that hasn't changed for Michael over the years would be his favorite meal. Many would probably assume the Steak and Pepper would be his favorite considering it's his namesake on the menu.

"Momma and I made up the Steak and Pepper together," he explained.

But that isn't his favorite meal.

“I love spaghetti and lamb fries. Just the basics,” he said.

We couldn't leave out his favorite cheesecake. While he likes a lot of his sister Clare's flavors, Pineapple Upside Down Cheesecake is the best according to Michael.

In 42 years a lot of memories have been made, especially working with family. While looking at old pictures and recalling all the good and bad times, Michael told about his fondest memory at Roseanna's.

“...IT'S THESE FAMILIES WHO HAVE BEEN COMING IN AND ENJOYING OUR FOOD AND FAMILY FOR YEARS. IT'S SOMETHING SPECIAL.”

“When daddy used to cook breakfast for us group of guys in the morning. Homemade biscuits, hash browns, eggs and sausage. It was the best,” he said with a smile.

Time has changed some things naturally, but pride wasn't one of them. Carrying on the legacy his parents started means a lot to him.

“Just the pride in coming such a long way starting out as a carry out restaurant only in that little building where we were,” he stated. “And the pride in keeping the recipes the same and staying consistent with our food, all the homemade products we put out.”

However, without the wonderful customers there wouldn't be anyone to keep the legacy going for.

“Without loyal customers we would not have been around for over 40 years,” he said.

Michael went on to explain how the generation of customers coming in now had parents and grandparents coming in when he was younger.

“Families bring in their children and we get to watch them grow, and then their children bring in their children so it's these families who have been coming in and enjoying our food and family for years. It's something special.”

