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## Interview with Jasper Salazar (Edwin's Kaona)

Chris Webb

Kristoffer Abungan

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Interviewee: Jasper Salazar

Interviewers: Chris Webb, Kristoffer Abungan

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Overseen by: Dr. Dustin Wright

0:00

**Chris W.**

Hi. I'm Chris Webb and this is

**Kris A.**

Kristoffer Abungan.

**Chris W.**

And we are interviewing

**Jasper S.**

Jasper Salazar of Edwin's.

**Chris W.**

All right. Do we get the Oh?

0:25

**Jasper S.**

Cagyan de Oro. You ask questions. And I'll just answer. So basically.

**Kris A.**

We just want you to give us a long response.

0:28

**Chris W.**

Yeah, it's not really it's not really strict. It's just we want to hear about how your restaurant got started. What got you into this? You know, like, like, it's a good place to start. Why? How did how did this restaurant get started? Why did you get into this business?

**Jasper S.**

So of course, how does this restaurant get started?

0:50

So it started last year.

0:57

During the pandemic, actually, before that, about six, seven

1:02

years ago it was called Affina.

1:11

Affina was California fusion with French, Italian.

1:16

**Chris W.**

Yeah, right. It was like Mediterranean.

**Jasper S.**

Dexter, worked

1:20

for a Mediterranean before Affina. So he had some experience in the Mediterranean restaurant as well, right there in the Dametra, and I don't know if you know Dametra. So we know those guys. So Dexter started there.

1:35

So this started this place started about six, seven years

1:37

ago. And it was called Affina. So it was more of French and Italian fusion. Fast forward, pandemic hits, it was

1:53

a little more difficult after that.

1:56

Competition is high.

1:58

And what do you do after that?

2:01

What do you do if

2:03

everybody around you,

2:04

French, Italian, American.

2:09

And our dad passed away.

2:13

He loves food

2:18

He worked in that, like what I told

2:19

you, he was working for a cooking oil company.

2:23

So we were blessed to be able to travel. From Philippines,

2:30

Indonesia, Singapore, Malaysia,

2:38

it was, it was a blessing, really, you know, because of my dad's hard work and all that.

2:45

So with that,

2:47

my mom loves to cook. We traveled,

2:50

we stayed in Indonesia for about twelve years. My mom and dad, it's probably stayed up for 20 years. So

2:59

fast forward back to last year.

3:03

The pandemic really was a serious blow to everybody here. And not just us. And that's when my brother and I, Dexter and Lester. The younger brother

3:14

said like, this is tough. How are we going to move forward? What we realize is, we missed our dad,

3:23

my dad, our dad passed away two years ago, kidney failure. So

3:32

in memory of him.

3:36

We thought about Edwin's, let's get back to

3:38

the roots. Let's get back

3:42

to not just American,

3:47

European food.

3:48

But get back to the roots and share.

3:52

Share, share, to Carmel, basically, California. That was a big, that was a big decision from the brothers. And we're like, okay, you know, Mom has all the recipes. My mom was a chemist, or was a chemical engineer,

4:11

or my dad is generally makes factories.

4:17

He's also an engineer. So my mom decided to stay at home and raise her kids.

4:23

So, you know, from a chemical engineer to cooking. I don't know if that's a big difference. She started the recipe and that's twenty years. So cooking for us pretty much right to Indonesia, Indonesia, Philippines that we tasted

4:43

different kinds of food in Singapore, Malaysia. And Dexter and I went to an International school in Indonesia, like what I said.

4:58

12 years so I went to high school there. We were blessed to study in international schools. So

5:09

we love to share the food, we, you know, we, we were able to meet with international students from everywhere in the world.

5:18

So that's how it started really

5:19

my parents, my dad loves to sing, entertain people.

5:27

It doesn't matter how, how- if you have money or not,

5:35

we tend to invite everybody in our

5:37

house in Indonesia, when my dad used to work there

5:42

We have this openness, where everybody is welcome.

5:46

My mom loves to cook. So

5:50

in a way, when we opened last year,

5:53

change it to our, back to our roots.

5:56

We were nervous about it. And at the same time, we're excited about it. Because we have international friends since the beginning. And they love it.

6:08

American friends, we have European friends, South American friends before.

6:16

And they tend to like my mom's food. You know, there was everything in there.

6:22

So when my dad passed away, I told Dexter, "Competition is very high here with Italian and all that. But let's go back to our roots in memory of our dad." So

6:36

we were thinking of a name, what name should we go for Southeast Asian cuisine, specifically Filipino-Indonesian. That's where we really were there for a while. And once that happened, really,

6:51

you know, we were like, okay, let's do it. But we had that confidence, that people tend to like the food. But here's another

7:00

uptick to Edwin's, Dexter has been for seven years

7:05

doing

7:07

fine dining. Our chef there Julio. If you could, if you could know if you could put your

**Chris W.**

Sorry.

7:18

Yes, a chef, right there. Yeah. So we trained him to learn

7:24

the Filipino cuisine. Let him eat, let him taste. So

7:32

Tulio, our chef here. We was with another chef before Affina.

7:38

At a high class French-Italian-American. So with Dexter's vision, he basically blended. So our food we cannot say Filipino because it has some Indonesian spices

7:56

in there. So if you

7:59

want to call it authentic, we cannot call it authentic. We call it internationally authentic. Because

8:11

Filipinos and the Indonesians, we have different spices and the Singaporeans. So and my mother is a chemical engineer she loves food

8:21

my mom- my dad loves to eat

8:24

I love to eat obviously. So with that all the recipes

8:31

it's really started from a traditional Filipino food. So it is authentic my, my mother come from a village. So it really get back there come from the Southern side. So

8:49

really got those traditions. So once that

8:55

Happened really, that authenticity Filipino food. We realized like- No, we cannot offer food straight. We cannot offer straight Indonesian food in a place like Carmel because

9:13

the taste buds different.

9:17

But again, it wasn't such a far fetched for us because we've been having parties in the house since we're high school. Different countries from all over

9:26

the world- so my mom would change up the spices or how much spice to put and not.

9:32

One example really

9:36

like a food like Kare-Kare.

9:39

We have cheese in it.

9:42

Never heard of a Kare-kare have cheese? No, it has cheese. So it's a simple change but it sticks to the peanut butter of Kare-kare

9:56

that we add cheese and that's another one.

10:01

Another example really like a Cassava cake. Filipinos love cheddar. We put mozzarella. And taste different and taste good. And we sear it on top becomes a creme brulee.

10:20

Got it? And that's really

10:22

from my brother if you could.

10:26

**Chris W.**

he's in I'll move it over a tiny bit so

10:29

**Jasper S.**

So that's Dexter.

10:30

is basically took

10:33

the recipe

10:34

the taste is there but the presentation- the presentation to elevate it. And our talented chef right there, let him really envision how it's gonna look like and that's how Edwin's South East Filipino Indonesian fusion came about. Like you see how the dishes, like the basket

11:00

we put it in a certain way so.

11:06

We know that the food tastes good. We know that Filipino food tastes good- no bias there?

11:17

But we wanna also be able to

11:18

Present it that is really a fusion

11:24

we try to make a fusion of

11:30

the modern European American dish look with Asian flair. So far for the past year

11:39

I guess God's blessing and my dad's support so like

11:49

it's been a blessing. If we really

11:55

But again, its not just the food or the presentation. We want people to feel like they're in a living room back when my dad and mom and I was in high school where everybody's invited

12:09

no matter what skin color, what nationality you are all you have to do is smile, be friendly. And that's what it is. My dad loves to sing. So that element of the guitar- he loves the Beatles and those are the Beatles songs

12:25

he was in the band. So

12:29

he loves the piano. So he put me in school for piano. I don't know much about it but I could play a song or two. But the whole concept of Edwin's really is,

12:42

Welcoming to a Filipino hospitality, persay. We our blessed with a very beautiful Carmel-By-The-Sea.

12:57

But we also know that everybody here is highs and lows. There is a sense of financial stuff, but we want people to come here as just themselves.

13:12

No strings attached.

13:16

As we try our best and we tell all our waiters

13:18

that

13:21

“We're inviting somebody to our house, to our living room”

13:26

Be as comfortable as possible

13:29

just don't disrespect

13:43

**Chris W.**

sorry so technically when we start the when we met you introduce yourself but technically when we start the the interview we were supposed to say you know I'm Chris. This is also Chris and you know and we are interviewing well well introduce yourself say your name

**Kris A.**

Jasper right here

**Chris W.**

Yeah so that's playing through is it not? I'm pretty sure that's not recording I'm almost entirely sure that's playing for you is recording before we start doesn't really well we can we can just clip this onto the front of whatever we choose. I'm not going to you, don't have to repeat anything.

**Jasper S.**

Thank you.

14:38

**Chris W.**

Just, to be honest, did you read through the questions we sent you ahead of time

**Jasper S.**

Yes.

14:43

**Chris W.**

Cause you hit like he was uncanny you like hit through all of them and like record time and like connected them all that was really well that's really interesting.

**Kris A.**

It was really well put.

**Chris W.**

Yeah

**Jasper S.**

Thank you guys

14:54

It's easy to say because it's here, we're in it. One of those questions about, you know, Asia and the recent situation going on right now- we are blessed here again maybe God or my dad, but everybody has been welcome. Again everybody you want this international like for instance we are by Julina right here, who's Russian, so we have we work for everybody and I think it's really my parents that did that man. I realize that Carmel is a very rich town but there is also saying "you have a rich heart" and that's what my dad tried to instill in us- have rich in heart and accept everybody that comes, and in it's all about respect. Anybody, doesn't matter what color you are, we're talking about that right now. A social, kick somebody out of here. If disrespect you in your house, you'd kick me out. Same with my house. If somebody goes into that door, we do all we

can to say “Thank you for coming. Come in. Welcome.” and I want you to have that feeling. You know some restaurants

16:39

here, it is really proper, you have to wear proper clothes. And that's one, and that's one. I like that too, I like going to those spaces. But for Edwin's concept we don't want that we want the person to come here. Enjoy the fusion. Right. Enjoy the vibe. And it's really encompasses the Filipino cultures, you know, with a California fusion, and I think it's, it's a beautiful mixture so far. Mexican chef, Russian waitress, I'm Filipino, and we have some Indonesian waitress as well, so it's a nice combo. And we always tell everybody regardless of color, regardless of financial stuff, anybody that goes into that door we treat with respect, and the same way. If they do disrespect you, come and I'll talk. And then I feel, guys, it's all about human connection and how you approach people. But again, nobody's perfect, there are some bad apples that comes around. And we get but have to continue pursuing. What I would say ultimately, what my parents taught. You invite somebody into the house, you give them good food, good music, good vibes. And that's what we want. And that's what we want you to experience, not just in the house setting, but in the restaurant. Anything else?

18:50

**Chris W.**

I heard you mentioned like a couple times how your mother and just the way she cooked for you. Was really integral to the way you kind of like set up this restaurant. So and how a lot of the recipes are like directly inspired her to buy like things she cooked. Could you could you talk a little bit about that? Like, is there any recipe here that you eat it, and you're like, this feels like it's my mother's cooking again?

19:22

**Jasper S.**

Yeah, I mean, one of the housemades here is the house made crispy roll and the kare-kare. Those are very authentic to my mom. But that is really a recipe combined through all the Filipinos in the Philippines maybe. And an influence from putting cheese on kare-kare, you don't do that in Filipino cuisine.

**Kris A.**

Unheard of.

**Jasper S.**

Yeah. So, you, one of these days you can come here again, have a kare-kare, always runs out. It's oxtail, you know, if I close my eyes and eat that oxtail I know only my mom would make that recipe

20:16

The crispy roll, it's very popular here, it's house made here, it's my mom's recipe as well. They call it lumpia Shanghai, but it's one of the best selling here. And again, it's different because with the lumpia, Filipino lumpia, I like it's more efficient or laziness but we will make a long lumpia and we cut and we fry it, right? It's always black at the end. We don't do that here, we actually individually roll. So, that's authentic- the kare-kare. The ceviche here is inspired, just everywhere ceviche really, this Asian inspired. The kawali, the kawali recipe as well, is authentic Filipino. And the reason why a lot of Filipinos like kawali is, you know, Filipino loves kawali in the first place, right? But they also realize the quality of the meat, so the pork belly that you eat here is called, I think, French pig - duroc

21:37

not the usual Safeway pork that you buy. So that helps a lot as well. Wow, this work is good in the fat. So again going back to my mom, we lived in a village, so there's no readymade spices. It's all natural and so going to Indonesia- got modernized, different spices. That was really, that's why we can't really say "Hey, this is Filipino cuisine" because the Filipinos will be like "Hmm, this is slightly different". But and you know I always look at the Filipinos here, and go like "How is it?". I always want to know what they think because, for the others, I already know there's a higher chance they like it because they never know the taste. But that's the trickiest too, because having two fronts here. One person has never tasted the food might not like it, might hate it- so far we haven't gotten that. So, thank God for that one, you know? But the biggest shocker was the kare-kare oxtail. I know- offering oxtail, in peanut butter! So you know what I realized why? I was really, I was telling my brother, "Kare-kare gonna be one of those highlights". Why? Well I also work for a celery company. And I ate celery and peanut butter- oh ranch, sorry. But celery and ranch, and I thought was the greatest ever, man. I was like, holy crap. So I told the company like dude, man - this before Edwin's opened- dude, man, this is the best right? Ranch and celery? And the people I work with like "Jasper where have you been, that's like an American staple". And believe me guys- I just knew about this three years ago when I started working for this company. Okay, and they told me "Jasper you should try peanut butter". I'm like what? Celery and peanut butter, you're kidding me. And that's when I realized, Chris [or Kris it's hard to tell], I'm like peanut butter and celery? American people like peanut butter and celery? Kare-Kare might work! If you put the oxtail in, slight, we don't change it- we just didn't present it like Filipino. I mean, there's cheese also in our kare-kare, right. But we made it presentable with Dexter's vision of how it should look like. How it should look like- it's how it should taste like at the same time. That's what we were hoping for. So far, I think we're getting it, you know. But when we got the kare-kare and people were kinda like "Peanut butter and oxtail?"

25:11

Thank God, we were right on this one. It was flying off the shelves. We ran out of kare-kare every night.

25:23

But we also don't make a lot of it because it takes three, four hours to make. Yeah, so in terms of dishes really, it really comes from my mom's recipe, it comes to fusion. Really everybody can elevate it. I must not discount Dexter's taste buds, our chef right there's taste buds, my taste buds, my brothers, we were really combine it together, right. And, you know, Julina, some of our waiters- she would let them taste it- "What do you guys think!". We have our dishwasher's from Afghanistan, oh no- Syria. So we have Middle Eastern, we have. We want everybody to taste it, because we want to have this unified taste for everybody that's coming from Filipino, Indonesian spice. Yeah man, that's the whole shebang with the recipe, the authenticity, and really talk about my mom. And then we basically made into a fusion. We can't change a lot, we added here and there. But this taste is still the same, slightly different. And you should know! Any more questions guys?

26:54

**Chris W.**

I mean I can make more off the top of my head, but I don't want to be the only one asking questions, if you?

**Kris A.**

So I wanted ask, about Edwin's. So I don't know the Vasayin, how do you pronounce Kaona?

27:09

**Jasper S.**

Kaona

**Kris A.**

Kaona?

**Jasper S.**

Kaona! So, kaona is a word of... Kaona- eat it! Kaona - eat it. Or your guest comes into the front door- kaona, kaona! Let's eat, let's eat! So it has two meanings. I would say "Kaona", please eat, or "Kaona!", let's eat. So that is where it's coming from. They always thought it was Hawaiiin. That's Vasayin. In Tagalog, it's Kaona. In my southern side, we call it Kaona- it's a Vasayin word. We really go to the roots, we really went into it as far as that. And it's been nice-

28:08

like, we have a prawn pasta there. And that's a Singapore, um, Indonesian prawn pasta. So if you guys wanna visit, if you guys eat here- we actually have a prawn pasta that's Indonesian. I've never heard of pasta that's- but Indonesia actually has it because of their influence from the Middle East. So Indonesia has a lot of Middle Eastern and Indian influence. Philippines has a lot of Chinese, Spanish and American influence. So yeah, kinda you merge everything and people tend to like it.

28:53

**Kris A.**

Cause I won't lie when I first saw that I assumed you guys immigrated from Southeast and then you guys went to Hawaii before eventually coming to California. And then I was thinking- sounds like "Kaona". That's a very Filipino hospitality saying- "Hey, let's eat" You know, you see neighbors, you go like "Hey, let's eat!" you know?

29:21

**Jasper S.**

Yeah, that's where our- we call it Edwin's and the sideline, kaona. I'm glad you guys caught that up.

**Kris A.**

We do. We can easily tell them feel you know, there's a lot of regulars.

**Chris W.**

We were able to watch it for a couple hours and we saw, like, the way you interacted people, the way you greeted people, it really did feel like kinda like a living room like you were saying.

**Jasper S.**

Yes, yes

**Kris A.**

These are not just customers. They're like, these are almost like family

29:52

**Jasper S.**

We want them to feel like it's their living room. We want them to feel like it's their living room, my living room, right? The concept of that is I want you to come here and join us. Just like when you come to a party, in a Filipino party, you know.

30:33

If there was bring house, he would have to bring house concept. But no, that's what we want people to feel, it's great. You know, the teaching of my parents, the teachings of my American teachers and international School. And what I learned from the people around me in California, as well. I think California people are very good people. So the good, the bad and the ugly- right? But I tend to remember the good. And for the concept of this restaurant and memory of my dad and my mom persay, she's still alive. But every Saturday, Friday or Saturday, back in the Philippines and Indonesia we had everyone come into the house. We have karaoke and we have some Dutch guy singing some Dutch song. It was very international. Thank you, thank you Julina [I think she was leaving]. So I think, you know, interview you guys in Carmel I'm really hoping that my dad is happy because it is really the concept of what he taught us. And I feel, we tell all our waiters and waitresses "Treat everybody the same". I don't care what they dress up, if

they stick you may have to tell them, right. You, in general, treat them with respect. There's gonna be some people having bad days, but always kill them with kindness. That is where it's coming from really and I think the waiters and the waitresses really got that, our chef. I want everybody to respect one another, not just the customer, but to yourself.

32:22

It's a hard balance. I feel really not just me and my brother, our friends among us, we want them to have a feeling so most of the time that the service are friendly. I want to feel that I want you guys though. I don't want you guys to feel so like I might dressed up correctly with you guys to feel good about yourself. Dress up good, whatever you like.

32:57

And that's all we really like for people is to treat everybody you respect and being friends. That's all it comes down to the really right guys. But it really the combination of the food, the music, the team and the whole concept of living in Indonesia, Philippines, raised up as Catholics.

33:32

All those combined really shape up Edwin's. And we're really blessed because of that. We always, I'm IT in profession in a way and a degree in that. But it really comes down in computer. There's only one thing in common, is treat everybody with respect when nothing will be better. Doesn't mean everything will be great. But everything will be better, everybody have one vision.

34:13

A vision of Edwin's surely, again I'm repeating myself, people come here and enjoy themselves, with the food and the music. So far, we've hit that mark in a way

**Kris A.**

We can tell, we can tell.

34:32

**Chris W.**

So, could I ask you like what your mom's reaction? Was she in here like moments, since it's so heavily inspired by her.

34:44

**Jasper S.**

It's a combination of my mom and dad. My dad likes to eat, so my mom would cook what my dad loves to eat, its in Filipino culture. But she was nervous at first. But like any other mom, she's supportive. It's a because it's a memory of my dad. She was nervous. But we brothers, know the food is good. I've invited so many friends here and they ate my mom's food.

35:21

So it was like, it's worth the risk. Let's Let's watch. That's what really is. What's worried she's very happy she's very proud of it. She wished my dad was here think because of my dad's passing. That's where it came from. But it was a big one man we we spoke pandemic last year in March. So it was-

35:55

**Chris W.**

The worst time.

35:57

**Jasper S**

Worst time to do it. But I just looked everywhere here. Just like difficult, there's so much competition so as far as missing my dad, he loves to eat and my mom loves to cook. I always tell my mom, mom continues to cook dinner she, she taught so much to our chef Julio. And my mom's food is always better, but we ask him to cook for us.

36:39

I cook. I cook some of the dishes, I know some of the dishes. It became like that because my mom is getting older, she's 72 now.

36:47

And I started telling, "Mom you need to start giving me the recipe." You always have plan B plan C. But there's some recipes that I would make the sauces. We're really proud of our chef Julio. He really got the, he has an international tongue as well. He was trained before for an Italian-French cuisine.

37:18

When we switched teaching him, my mom's teaching him all the recipe. An aunt came and helped. We have Indonesian friends around. So like the Balinese fried chicken, not my mom. That's a recipe we got from an Indonesian woman.

37:40

That we love our food here. Okay, got that recipe. So I can't have straight Indonesian. Straight, if I put a straight Kare-Kare right here not people not many people would like it.

38:00

It's quite oily. It has all these other stuff in there. This string beans with all that. Yeah, we use Bagoong and surprisingly this Shrimp paste we call it Bagoong, Chris. I always, when I serve the Kare-Kare, I always say it has

38:22

Oxtail, but have a little bit of that Bagoong. And there like that's a pungent smell. Get a little bit. Eat that peanut butter oxtail. It just shines for them for me. I'm surprised black, white, yellow, whatever skin color that has been in this restaurant, has tried that Shrimp paste. Wow. And for me. It's a gratifying to be able to share That is one of the things that keeps us going you know? In the memory of my dad. People really enjoying the vibe, the food. It makes me sometimes reminisce back in high school. When my dad and my mom was like our age.

39:29

Accommodating people and that's what we want everybody here. I think a lot of people going back to your questions. There's a lot of animosity. And there's a lot of Asian thing right now. We're blessed that when people come here, everybody kind of doesn't have that. Because don't ever disrespect me in my own house.

40:08

And I think if you give that good vibes 98%-99% of the time that comes. There's that 1% where we kicked somebody out. It happened but I think it happens everywhere, guys. And really just saying informality. It's been a blessing really. Because you traveled around Southeast Asia. And it really comes back to that passion is Dexter really. He studied hospitality my mom's a chemical engineer that terms and she would always say that why did I become a chemical engineer if I end up in the kitchen? And I always tell them look at what you made.

41:00

**Chris W.**

I mean cooking is just chemistry with food

41:06

**Jasper S.**

Exactly right. And she's she's just amazing. My mom 70-80% of all this food is her recipe. We made it a fuse, we have to make it fusion because we can hit easily Asia, right? But why this is true, some some back into it again, remember?

41:37

Coming here with the talents of Russia as index? Elevate so yes. Fusion ships. Yeah, no. And that's what makes sense. Like this is kind of one of my mom and dad's dream. Three brothers to come here. My dad and mom really worked hard, saved a lot of money for us to come here for college. And, you know, we only live once guys, and when my dad passed away I can't when referring to that. The brothers meet. What one more, one last hurrah for mom and dad. For Dad. Yeah, with all these things that's going on.

42:34

I'm getting interviewed by you guys. It's gratifying as well. Hopefully, God and dad above is like, even keep it up. You know? Mom staying healthy. And but yeah, guys, you know, it's been one year now, one year and one month.

43:06

And it's been going strong. We can only be thankful for it. But it's continuously evolving, guys, there's still a lot more food. There's still a lot of Filipino food that's not on the menu. There's still a lot of Indonesian food that is still not on the menu. You don't want to have it too much. Maybe a few months from now we gotta change it up a little bit. And I let you guys know. Any other questions, guys?

43:34

**Chris W.**

I can, I can keep coming up with random questions forever. It's really all about how much time that you guys had.

43:42

**Jasper S.**

Like 10 more minutes maybe? Yeah, so

43:44

**Chris W.**

It might be good to just call it here.

**Kris A.**

Oh, I got one more question for you. Okay, this one doesn't have to be recorded. BBM or Leni?

**Jasper S.**

That's interesting question.

43:58

**Jasper S.**

No.

**Kris A.**

Manny Pacquiao?

**Jasper S.**

Yes. So BBM and Lani. You see guys I love the Philippines I'll always be a Filipino. I'd be an American citizen hopefully soon, but it will be a duel. I love my country. And I'm grateful and love this country as well. Now I live most of my life in America compared to the Philippines.

I speak four languages but... Politics wise. Yeah, the crazy last four years before Biden we have a strong man in the Philippines right now.

44:48

BBM comes from a rich Marcos family. These are dictators,

**Kris A.**

Former dictator.

**Chris W.**

I have I have very little. I've actually read a little bit about this but I

45:03

**Jasper S.**

I hope that the son changed and Leni is a lawyer I believe she's, she's done good as well.

But here's my thing. I come from a poor family. I remember sleeping on the floor. When I was five. Concrete on a bannick. My dad worked hard. I would say he's a genius man. Made factories only a genius can do that.

45:35

But he really went out from that little town of Cagayan de Oro city. And may I've seen I've slept on the floor with very panic, you know. I know what what poor feels like. Most of my family is poor. So I really and I see a lot of corruption. That's why when you talk to him BBM or Leni, they're all rich people where they come from very. I'm not gonna be hating on them. But they come from a very affluent family. very affluent family. How they know the poor. That's why I'm like, give Pacquiao a chance this guy knows the poor

46:44

That's my thoughts. I'm sure Leni is good. She's a smart woman. She helps the people. I'm sure. BongBong Marcus is good. He comes from a rich family. But, you know, you've seen what his dad did. Hopefully, he can make it into a better country. But in my thought process. Get somebody that's poor.

47:00

But the danger with that Chris is maybe Manny Pacquiao is not very smart. That's what everybody says. But let me tell you every king, every president have an advisor they're not thinking everyone by them by themselves right. And I feel Manny Pacquiao built a brand international brand is very powerful. And for me, if you know the rich if you know the poor and you know the rich you can help. Unfortunately BBM, Leni I feel like they're way up there and they would never see the poor, but I might be wrong.

47:57

**Kris A.**

Like Manny Pacquiao said "God will provide."

**Jasper S.**

Oh, but if it's my choice, it would be Pacquiao. Yeah. I think both all candidates are good and hopefully

48:18

**Chris W.**

I've never understood that, you know, maybe they're not like, smart enough or whatever. Because in my in my very low understanding. And like if someone in it from an affluent background is now running for office, it's like that is a much lower bar to reach to than someone who came from a poor background. So you have to be 10 times smarter 10 times ahead of the game to climb from growing up and from from not affluent background to to running for office versus the people who did so. I never I never really understood that in the slightest.

49:07

**Jasper S.**

Again, guys, I can take it to this country. Same concept, same concept of this country. You have to have money to be a senator. Money to be a congress, you know. I mean, you have to pay for those billboards.

49:23

But that's the thing, right? And for me, everybody was talking about, I want Pacquiao, but I really hope Leni or Marcos will begin but I lived in Indonesia. I've lived for like 10 years of a dictatorship country. It was interesting. And I lived about 20 years in a more democratic country in the world. I live 10 years Indonesia, you know, when I was living there in Indonesia, me and Dexter we only have one channel, one channel and all about talking about is how good the government is. That's why it was purely propaganda of course.

50:07

But then Indonesia opened up that's why their demo-democratic now. So but again, Philippines Duterte I love him. I know he killed a lot of people. I love him still.

**Kris A.**

Only pushers, only pushers.

50:34

**Jasper S**

Yes. I can say that America did it before. Maybe look into your history about the drug wars and all that. America did that. So I think that's what the Duterte did. Nobody wants to talk about America. Okay, I'll do it here too. So he did it. And yes, there will be collateral damages.

50:50

I got that. And that is where you balance right that's where you balance. Duterte comes from my island of Mindanao.

51:01

**Kris A.**

Former mayor of Davao.

**Jasper S**

Yes, former mayor of Davao Yeah, yeah. And yes, you know, drugs has been so rampant Chris in the Philippines. Seven year old eight year olds are taking crack. And you know whose fault that is? Is the pushers youknow. Who's the pushers? The one that takes it because they're poor. So they take it, they don't have any money so they sell it, and they become it.

51:34

So it was it was a bold move. It's a very inhumane move. Whatever move you want to call it was wrong. But I'm sorry to say this is unnecessary evil. Philippines, let me tell you I went back to three years during the Duterte regime. And I told my my family, "Hey, what's the biggest change?" You know what they said, "You know, cousin. In my village, the woman can walk at nights now without being afraid

52:13

That was the biggest change made because Philippines became so bad with drugs. There's no way to stop it. When somebody goes in arrest, there's Oh, that's human treatment, blah, blah, blah. You know, it was so hard. There's laws to protect the people but there's also people that takes advantage over it. And this guy, Duterte, they came in and say we can't control this, we can't control this anymore.

**Kris A.**

Let's take action.

**Jasper S.**

Let's just wipe everybody off. And he wiped and changed people's minds.

52:51

Okay, a personal event. I talked to my cousin, "So what's up guys? What's going on?" No, no, no. Because you tell they really psych the people up.

53:05

And this is, I'm gonna tell you a story that's going on in the Philippines. Four years ago, we call it toktok hangyo. Toktok is knock. Hangyo is beg. So if you are suspected user or a dealer a special police guy would knock on your door, toktok, and would beg you, "Hey brother please

we know that you're doing that. Please don't do it. Or something will happen. And then they will trick you. One of the guys, "We're trying to buy some from you." When you do that, it's up to them now.

53:51

And I'm pretty sure that's doesn't happened 100%, here and there. You know, some collateral damage. But guess what? Everybody was fighting cops are fighting cops, dealers. And it made Philippines a little safer now.

54:20

For me, I know it's bad. I know it's inhumane but I felt like it was kind of a necessary evil Philippines a lot safer now. I would say it's a lot safer now compared to before and I'm hoping it will continue to improve. I hope he doesn't go as crazy like Duterte and I hope we went over that phase. But there's so much corruption in the Philippines and I'm hoping this next president would be good, so all we can hope for man, in terms of politics

54:56

But Mr. Joe Biden is one great President right now keeping this world from growing apart. On behalf of the Philippines, I'm really grateful to be in America specifically California. Yeah. I think this country is the greatest in the world and hopefully remains that way. Yeah, I mean we have a lot of different colors if I can call it and we have to just look at it this beautiful not to break us apart. But this is where it starts one of them you want Edwin's to be an international people that comes here and feels comfortable in the prices a little bit expensive because you're in Carmel but we want it to be priced enough people can come and eat as well. And the pandemic and the war it's not helping right now. But you know I really liked it you know I really liked the how this we have a little United Nations in America especially California, my friend. I mean other parts of America slightly different but Carmel, Monterey, I really feel it's a. People come here with good good intentions, good feelings. Any questions? I talk too much already guys but

57:03

**Chris W.**

Nothing but awesome.

**Jasper S.**

Thank you guys, thank you guys

**Chris W.**

Your food was wonderful, interviewing you was wonderful.

**Jasper S.**

Appreciated.

**Chris W.**

Your story is like legitimately, really incredible, how this place got started

57:18

**Kris A.**

It's incredible watching coming from similar backgrounds coming up here. You know, this food call it fine dining but then you also price it to where it's more open to anybody, we can really enjoy it.

57:33

**Jasper S.**

Yeah, that's what we want to achieve. You know. Yeah, man, I'm really happy that people are like you can go for a \$60 steak out there on the corner. And and that's what you wanted here people to enjoy. Not just the food but the vibe. I call it my living room, a house because of my dad. It's the concept of inviting people in. Concept of respect, the concept of equality. I don't I don't talk to you because you have money to deal with. You want it to be a blank slate. Of course, that never happens with the gesture, and we always and I really the beauty about it, Kristoffer, the waiters will be so comfortable.

58:34

Like you're in your house. Okay, what can I give you? You know, what I mean in a more restaurant feel away, right? But you also kind of added this beautiful man, when we do that with the team with the costumer starts talking to each other. You know what I mean? The music. It's a it's a beautiful sight like what you see people comfortable to dance. You see the couple

59:01

**Chris W.**

Quite a few people actually.

**Jasper S.**

And for me, I get shy, I believe that.

**Chris W.**

I would never.

**Jasper S.**

I would actually do that on a restaurant, that I feel comfortable that. I feel like it's my living room. Above everybody else. I'm with my girl, I'm gonna dance with her because that's what you do in your living room. So, for me seeing that it gives, it still gives me goosebumps, it still gives me like, Wow.

59:34

Thanks. Thanks dad. Thanks mom. For being able to have this group of people. Because obviously, I cannot do that myself, my brother. It's really the friendship and the team that we have that makes people feel that way. Just, just, just dance. Get you vision down and focus on

yourself. So for me with the food and the music, the team really encompasses Edwin's. Purpose is what my parents taught us how to treat people in a way. And I hope it remains that way. You know I hope.

1:00:15

In a way I know if you've come here, guys, you know, Julius Erving was here, yeah he was here, it was amazing. Some NF, NFL legends come here and drink, Smith, something comes in, and they're very comfortable. And it was like who's that? I don't know. It's very, it's very cool to see Hall of Famers just talking to normal people. And they feel comfortable. For me, that was the concept or the lesson that my dad and mom taught us. Treat everybody with respect regardless of how much money they have because it's we've been in a lot of a lot of people are like that. But the concept here and at least what the way we thought, you know, you're rich in heart. Just be rich in heart. Kill it with kindness. That we've been taught all of us to be like that. I think you are and you are. I think we are very similar. The way we approach people the way we've learned so yeah, man that is really part of a Filipino culture as well. So but yeah, it really made a made a big impression in Carmel, slightly lucky and blessed I guess, because we were the first one to have this concept. Damn it. Flip or Flop. But so far, it has been flopping really well. And hopefully it will it will last last lot more years to come. More foods to share to everybody because there's a lot of Filipino cuisine and a lot of so yeah, hopefully, we'll have more dessert like a hollow hollow or I was looking for too much work. Maybe try to make it as fresh as possible. You know, take it to the next level. Right? Like that. Turon right there. That's house made, that, you don't buy that from the store. That's why you got you when you eat. Damn that's good. Well that was made last week. A lot of turon you go into the store, it's been made months ago. So and that's what really kinda we cook every day. Thank God like Kris is smiling all the way like them that's a checkmark you're Filipino, you're smiling the banbang that's a checkmark. So I appreciate it guys that's why I wanted you guys to come here eat, see the vibe, feel the vibe because that's how I feel like back in my house with my mom and dad. I'm not a singer there but everybody turned to a singer in the house. But yeah I'm really glad you guys came and enjoy my brother treated you guys well to a basket, which is amazing. No I am really happy that he did that because you guys are in social studies and that basket is really a communal thing. You would understand this because you're Filipino. We usually eat together with hands on a banana leaf and in a basket you have plates okay, what we do is actually we have that basket and we have banana leaves, rice and that's how you actually eat the concept of your plate is your plate your plate is your plate is really here. But Dexter being the way he vision how it looks like keep doing fusion he basically hey, let's have the basket and have all the flavors in there and it becomes like you share right those are one of the things that was born and we never thought it was more than that. So I'm we're really hoping in the next few years that not only that we share the food but we share the Filipino hospitality.

1:05:13

Meet new friends and being able to share that kind of concept like this being friendly with one another make yourself feel comfortable in a fancy place like Carmel. A lot of people here's "How you have to dress up." And all that I want you to come through and do is dressed up to look good, kill to impress

1:05:40

Don't get so nervous about your stuff I'm really happy that most of the people that come here feel comfortable. Have you guys been there Friday, Saturdays?

**Kris A.**

No.

**Jasper S.**

Try to come here on Saturday. You'll see a difference most of the time people just become a dancing place right. It's the same concept again Philippines. It's beautiful because the way my brothers and I think and I think our parents thought everybody is good in general you know, kill everybody with kindness everybody, with respect and that's all you can do really right guys? And food brings us all together. I think that's the food just brings us. I'm really happy to everybody with different palettes loves it hopefully it will continue to move on and continue to move on hopefully have another Edwin open one day.

1:06:51

But I really hope that this restaurant will, they would know a little bit about the Filipino food they want to know what the Philippines they can always ask me I thought of all the good spots and the not so good. And Indonesia as well so you know yeah guys yeah, that's all.

1:07:04

Yeah, anything else?

**Kris A.**

I don't think we need more, or anything else. You guys hooked us up, and more.

1:07:24

**Jasper S.**

Thank you but let me know if you guys have any other questions?

**Chris W.**

It's been really wonderful talking to you.

**Jasper S**

Thanks Chris.

**Kris A.**

I want to thank Edwin's, thank you, the chef, thanks the servers. Thank you.

**Jasper S.**

Kristoffer, Chris. Thanks for coming guys.

**Chris W.**

Wait is your full like is your full name Christopher? Yeah. Okay, so my full name is also Christopher. So but I've never had Kristoffer with a K to be I've never seen that. But are you?  
Yeah