An oral history with Carl N. Karcher, resident of Anaheim, California, and founder of Carl’s Jr. Restaurants and Carl Karcher Enterprises (CKE), with commentary by his daughter, Barbara Wall. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up on a farm in Ohio, speaking about his family; shares about moving to California, working at his uncle’s feed store, and meeting his wife, Margaret Heinz Karcher, at church; tells about raising a large family, sharing his values with his children; talks about his educational background and honorary degrees; discusses operating his first hotdog carts in Los Angeles, California, speaking about finances, suppliers, and customers; briefly mentions being stationed at Fort Ord during World War II; shares business philosophy on hard work and customer interaction; comments on the growth of his restaurants, speaking about locations, relationships with competitors and employees, floor plans, family involvement, innovations, and menu; speaks about the importance of Catholicism to his life; briefly discusses political beliefs; shares story about his honeymoon to Ohio.
OH 3780.2
Narrator: Karcher, Carl N. (1917-2008)
Interviewer: Allison Varzally
Title: “A Second Oral History with Carl N. Karcher”
Date: December 17, 2007
Language: English
Location: Anaheim, California
Project: Karcher Family/Southern California Food Culture and Visionaries
Status: completed; 24 pages


A second oral history with Carl N. Karcher, resident of Anaheim, California, and founder of Carl’s Jr. Restaurants and Carl Karcher Enterprises (CKE), with commentary by his daughters, Margaret LeVecke and Patricia LaGraffe. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about his conservative politics, discussing his beliefs and favorite political causes, as well as their effect on his business; daughters share memories of Karcher’s relationships with Presidents Richard Nixon and Ronald Reagan; share memories of his childhood, talking about his educational background and honorary degrees; discusses mealtimes at home, sharing values with his children; shares opinion of a “good life”; describes the family’s involvement in business, including Carl’s Jr. franchisees and support from his in-laws, the Heinz family; talks about family living in Ohio; comments on changes and developments in Orange County, California; reflects on the role of California in his personal success and political involvement; daughters describe Karcher’s influence on local and national food culture; speaks about relationship with food industry competitors.
An oral history with Clemens Joseph Heinz, resident of Fullerton, California, and brother of Carl and Margaret Heinz Karcher of Carl’s Jr. Restaurants, with commentary by his daughter, JoAn Pettite, and nieces, Barbara Wall and Patricia LaGraffe. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Heinz’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Wisconsin and Anaheim, California, speaking about local agriculture and family property; tells about his parents and siblings, explaining that his biological mother died in childbirth; tells about growing up on a farm, talking about chores, technology, crops, quick decline virus, as well as picking and packing; discusses his educational background, remembering public and parochial schools, swimming, a teacher named Charles Ruby, and how his German accent affected his early schooling; shares memories of the Depression; tells about working for Anaheim Truck and Transfer, speaking about his duties, working with Mayor Charles Pearson, a historic frost, driving long distances, as well as breaking down on the road; recalls the 1938 Flood in Orange County, California; talks about wife, Erma Kramer, and their four daughters; shares memories of World War II, talking about having brothers in the service, and rationing; recalls the presence of the Klu Klux Klan in Anaheim, remembering local support and intimidation; briefly speaks about Mexican American communities in Orange County; shares about attending Saint Anthony’s Catholic Church, talking about his involvement, other volunteers, church activities, the Knights of Columbus, parish priests, as well as the floor plan and structure; recalls the opening of Disneyland, speaking about its impact on Anaheim, the purchase of properties, and Carl Karcher’s star on the Anaheim/O.C. Walk of Stars; comments on changes and development in Orange County, speaking about population growth and agricultural decline, as well as Anaheim’s German heritage.

An oral history with Stanley Pawlowski, resident of Anaheim, California, and former banker for Carl Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Pawlowski’s memories of the Karcher family and the Southern California food industry. This interview includes brief discussion about moving to Anaheim, California, in 1954 and working for the U.S. National Bank; shares about local businesses in midcentury Anaheim; tells about his business and personal relationship with Carl Karcher, speaking about accounts and loans, attending Saint Boniface Parish Church, involvement in charitable organizations, and socializing; comments on the political and religious beliefs which he and Karcher shared; talks about different banks at which he worked, including Independent Bank of Anaheim, Barclays Bank, Imperial Bank, and Harbor National Bank; speaks about Karcher’s business practices, including customers, menus, and ideas; comments on Karcher’s humor and dedication to his family; relates story and feelings about Karcher’s departure from Carl Karcher Enterprises (CKE).

An oral history with Steve Larson, resident of Las Vegas, Nevada, current franchisee and former manager and corporate employee of Carl's Jr. Restaurants and Carl Karcher Enterprises (CKE). This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Larson’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about being born in North Dakota and growing up in Southern California, speaking about his mixed family; talks about beginning to work for Carl’s Jr. in Downey, California, speaking about his duties, food products, as well as attending Fullerton Junior College; shares about management opportunities at CKE, working from an assistant manager to Vice President of Operations; shares about Carl’s Jr. in Southern California in the 1960s and 1970s, talking about expansion, décor, menus, company personnel, and customers; talks about interacting with Carl Karcher, remembering his personality and business ventures; talks about becoming a Carl’s Jr. franchisee in Las Vegas in 1985, speaking about growth and challenges in a new market; discusses Karcher’s ousting from CKE in the 1990s, recalling the impact on the company; briefly comments on growth and change in Southern California, and its effect on the food industry; briefly speaks about his personal and business relationship with Golden State Foods.
An oral history with Frank Karcher, resident of Thousand Palms, California, as well as brother and former employee of Carl Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Ohio, moving to Southern California to work for his brother’s restaurants at eighteen; tells about meeting and marrying his wife, Lucille “Luci” Heinz Karcher, whose sister, Margaret Heinz Karcher, married Carl; talks about his family, speaking about his six children, his grandchildren, as well as the places he has lived; shares about the organizations with which he was involved, including Saint Boniface Parish and Boy Scouting; talks about the development of Carl’s Jr. Restaurants in Orange County, California, speaking about innovations, growth, awards, and other restaurants which Carl operated, including Carl’s Charbroiler, Carl’s Whistle Stop, and the Scot’s Coffee Shops; briefly discusses early competitors for Carl’s Jr.; comments on the expansion of Carl Karcher Enterprises (CKE), including the acquisition of Hardee’s; tells about the different positions he held while working with Carl, including dishwasher, cook, car hop, soda jerk, and then Vice President of Franchising in 1986.

An oral history with Rosemary “Rosi” Karcher Miller, resident of Costa Mesa, California, and daughter of Carl and Margaret Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Miller’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in a large Catholic family, speaking in detail about her parents, recreation, attending Saint Boniface and Marywood Catholic Schools, the importance of religion, family dinners, and holiday traditions; briefly speaks about Carl Karcher’s political views, mentioning his involvement with Barry Goldwater’s presidential campaign; shares about her own family, telling about her children, as well as meeting and marrying her husband, Mike; details working in her father’s restaurants, including Carl’s Jr. and Carl’s Charbroilers, speaking about locations, services, menus, and riding on the Carl’s Charbroiler float in the Anaheim Halloween Parade; tells about visiting the Karcher family at their Ohio farm as a child; discusses living in Newport Beach, California, with her sister, Kadie, while waitressing at different restaurants in Orange County; comments on growth and changes in Anaheim, California.
Narrator: Wall, Barbara Karcher (b. 1954)
Interviewer: Phoithien Duong
Title: “An Oral History with Barbara Karcher Wall”
Date: November 15, 2009
Language: English
Location: San Clemente, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 19 pages


An oral history with Barbara Karcher Wall, resident of Newport Beach, California, and daughter of Carl and Margaret Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Wall’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in a large Catholic family, talking about her parents and their early lives, her siblings, recreation, and attending Saint Boniface Church; briefly tells about returning to school later in life, attending California State University, Fullerton; shares about her father’s development of Carl’s Jr. Restaurants, remembering his innovations, business practices, earlier restaurants such as Carl’s Charbroilers, and relationships with other restaurant owners such as Dave Thomas from Wendy’s; briefly discusses her parents’ conservative politics; comments on the importance of religion in her family, talking about attending Catholic schools and praying the rosary after dinner; comments on the development of the fast food industry, remembering the importance of car culture in California; talks about changes and development in Orange County, California, speaking about agriculture and population; comments on contemporary criticisms of the fast food industry.
Karcher Family/Southern California Food Culture and Visionaries Project Abstracts

OH 4427

Narrator: Karcher, Dorothy “Dolly” (b. 1927)

Interviewer: Phoithien Duong

Title: “An Oral History with Dorothy ‘Dolly’ Karcher”

Date: November 21, 2009

Language: English

Location: Newport Beach, California

Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 19 pages


An oral history with Dorothy “Dolly” Karcher, resident of Newport Beach, California, wife of Don Karcher, and sister-in-law of Carl Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in a Catholic family in Upper Sandusky, Ohio, remembering her parents, the agricultural community, religious prejudice, gender roles in the 1930s, a familial tradition of teaching school, and meeting her husband, Don Karcher, in the first grade; speaks about briefly studying at Ohio State University; tells about moving to Anaheim, California, in 1954, when Don worked for his brother, Carl, as a soda jerk and carhop in his restaurants; comments on Don and Carl Karcher’s personalities and work ethic, speaking about the development of Carl’s restaurants; details menus, designs, and service at Carl’s early restaurants; recalls some of the community organizations with which Don was involved, including the Knights of Malta, and fundraising for California State University, Fullerton sports; comments on changes and development in Anaheim since the 1950s, speaking about Pearson Park, Disneyland, and the SQR department store; comments on the development of the fast food industry since the 1950s, including criticisms; talks about her children and their career paths, including restaurant franchises; speaks about the different positions Don held in Carl’s restaurants, talking about financial hardships and moving up the corporate ladder.

An oral history with Dorathy Laster, resident of San Clemente, California, and former longtime employee of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Laster’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about being born in West Virginia and growing up in Anaheim, California, recalling the agricultural surroundings; briefly tells about her family; shares about working at Knott’s Berry Farm in high school; briefly talks about meeting her husband in high school; speaks about her religious beliefs and churches which she attended; tells about working at Carl’s restaurants, namely Carl’s and Sunshine Broiler, remembering menus, locations, employees, and clientele; shares memories of Carl Karcher, speaking about his personality, work ethic, and community connections; briefly discusses changes in the fast food industry regarding healthier foods; comments on growth and changes in Orange County, California, including Disneyland; briefly speaks about Carl Karcher Enterprises (CKE) company banquets.
A second oral history with Dorathy Laster, resident of San Clemente, California, and former longtime employee of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Laster’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Anaheim, California, remembering the Halloween Parade and visiting the Sears Building in Los Angeles, California; speaks about the homes in which she grew up, remembering changes in agriculture and housing developments; tells about her parents’ employment, including her father’s position with Hunt’s Foods and her mother’s nursing skills; shares memories of Knott’s Berry Farm, working at the Picture Gallery and Chapel; talks about working for Carl Karcher Enterprises (CKE), namely Carl’s and Sunshine Broiler, remembering menus, locations, employees, clientele, and competitors such as Coco’s; details CKE company banquets; shares memories of Carl Karcher, speaking about his personality, work ethic, community connections, ninetieth birthday, and funeral; remembers others members of the Karcher family.
OH 4429
Narrator: Price, Charmae (b. 1973)
Interviewer: Phoithien Duong
Title: “An Oral History with Charmae Price”
Date: November 15, 2009
Language: English
Location: San Clemente, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 19 pages


An oral history with Charmae Price, resident of Newport Beach, California, and granddaughter of Carl Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Price’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about moving to Anaheim, California, at a young age, speaking about her father’s death and the relationship with her grandfather; talks about her education in Orange County, California, as well as attending Loyola Marymount University; briefly tells about working at Penguin’s Frozen Yogurt; shares memories of her grandparents, Carl and Margaret Karcher, speaking about their personalities, relationship, friends, religion, charitable causes, and business ventures; talks about Carl Karcher Enterprises (CKE), including Carl’s Jr. and Sunshine Broiler, remembering locations, menus, and employees; briefly comments on the food industry in Southern California, speaking about competitors and innovations; discusses growth and changes in Orange County, including the development of separate communities.
OH 4430
Narrator: Puzder, Andrew (b. 1950)
Interviewer: Allison Varzally
Title: “An Oral History with Andrew Puzder”
Date: December 7, 2009
Language: English
Location: CKE Headquarters, Carpinteria, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 26 pages


An oral history with Andrew Puzder, resident of Carpinteria, California, and CEO of Carl Karcher Enterprises (CKE). This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Puzder’s memories of the Karcher family and the Southern California food industry. This interview includes brief discussion about attending law school in St. Louis, Missouri; shares about a 1986 lawsuit which introduced him to Carl Karcher, founder of Carl’s Jr. Restaurants, as well as moving to Southern California as Karcher’s general counsel; talks about working to end Karcher’s financial troubles and keep him out of bankruptcy; comments on Karcher’s personality and business practices, speaking about his generosity and food industry innovations; tells about attending family functions with the Karcher family; talks about sharing political and religious beliefs with Karcher; speaks about CKE acquisitions, including Green Burrito and Hardee’s, as well as the management of these restaurants; tells about the international expansion of Carl’s Jr. and Hardee’s; comments on business practices in California and the rest of the United States; talks about changes in the food industry; comments on relationships in the food industry, sharing about Karcher’s association with Dave Thomas of Wendy’s and Ray Kroc of McDonald’s.

An oral history with Richard “Rick” Fortman, resident of Camarillo, California, longtime Carl’s Jr. employee, and EVP of Operations for Carl Karcher Enterprises (CKE). This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Fortman’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Ohio and moving to Anaheim, California, in 1965, sharing his first impressions of the region; speaks about midcentury Anaheim, remembering demographics, agriculture, Disneyland, as well as freeway and housing development; tells about his stepfather’s steak restaurant in Anaheim, building his own experience in the food industry; shares about working for Carl’s Jr. since 1969, commenting on menus, uniforms, business practices and marketing, product innovations, customer service, national and international expansion, food distribution centers and health regulations, architectural choices, moving up the corporate ladder, as well as interactions with Carl Karcher; speaks about the development of the food industry, including an increase in drive-throughs, and its relation to Southern California; briefly comments on the effect of the food industry on his family; speaks about Karcher’s personality, family, politics, religion, charitable giving, and business practices; comments on changes and developments in Southern California since the 1960s, speaking about traffic and population growth.
An oral history with Catherine “Kadie” Karcher, resident of Anaheim Hills, California, proprietor of Kadie’s Kitchen & Café, and daughter of Carl Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Anaheim, California, in a large, Catholic family; talks about her parents, Carl and Margaret Karcher, discussing their parenting style, personalities, relationship, family meals and traditions, political and religious beliefs, social and charitable organizations, careers, holidays and vacations, as well as anniversaries and birthdays; recalls visiting her father’s family in Ohio; remembers her education, talking about attending Marywood Catholic High School and Santa Clara University; discusses her own marriage and family, recalling her wedding, and that she met her ex-husband at the Sunshine Broiler; shares about working in her father’s Carl’s Jr. and Sunshine Broiler Restaurants, speaking about menus, locations, customers, personnel, innovations, headquarters, competitors, and expansion; tells about opening her own restaurant, Kadie’s Kitchen & Café, talking about location and menu.
OH 4433
Narrator: Holtz, Catherine Heinz (b. 1921)
Interviewer: Rebecca Millard
Title: “An Oral History with Catherine Heinz Holtz”
Date: December 7, 2009
Language: English
Location: San Clemente, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: service copy; 25 pages completed; 23 pages


An oral history with Catherine Heinz Holtz, resident of Santa Maria, California, and sister of Carl and Margaret Heinz Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Holtz’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Anaheim, California, speaking about local agriculture; shares about growing up on an orange ranch, speaking about chores, games, and parties; tells about her parents and siblings; shares about attending Fullerton Junior College and working for Firestone Tire and Rubber Company, speaking about her secretarial and timekeeping duties; tells about sometimes working for Carl Karcher at his hotdog stands and restaurants, remembering the first Carl’s Jr. on her father’s property, other locations, menu, and expansion; talks about attending Catholic schools in Southern California; shares about meeting and marrying her husband, Andy Holtz; tells about living in Silverado Canyon, California, remembering the rural locale; speaks about living on a farm in Huntington Beach, California, talking about crops, chores, and hired hands; shares about living in Dana Point and Laguna Hills, California, telling about the views, the houses, and hosting events; details family gatherings such as Fourth of July events; shares memories of Carl and Margaret Karcher, telling about their personalities, as well as taking trips together; talks about her children, speaking about their parochial education, as well as childhood activities and pets; speaks about her involvement with charities and Catholic churches in Orange County; shares about her eating habits.
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<td>Narrator: Hogue, Charles “Chuck” (b. 1923)</td>
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<td>Interviewer: Rebecca Millard</td>
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<td>Title: “An Oral History with Charles ‘Chuck’ Hogue”</td>
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<td>Date: December 10, 2009</td>
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<td>Language: English</td>
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<td>Location: Downey, California</td>
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<td>Project: Karcher Family/Southern California Food Culture and Visionaries</td>
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An oral history with Charles “Chuck” Hogue, resident of Downey, California, and longtime employee of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Hogue’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Los Angeles, California, speaking about his education and childhood entrepreneurial efforts; briefly shares about his father’s service during World War I; tells about his service during World War II, becoming a cook for the United States Navy; talks about working as a printer for the Los Angeles Times; shares about meeting Carl Karcher and working at his hotdog carts, speaking about locations, menu, suppliers and customers, and restocking; talks about moving to Orange County, California, to work at Carl’s Jr., telling about menu and restaurant standardization, innovations, business practices, suppliers and products, and company banquets; speaks about his family life, talking about his wife and children; shares memories of Carl Karcher; recalls Karcher’s involvement with charitable organizations; shares about working at Los Angeles Carl’s Jr. during the Watts Riots; comments on changes and developments for Carl Karcher Enterprises (CKE); shares opinion about quality control in the food industry.
Narrators: DeLorme, Erica (b. 1972)  
DeLorme, Kyle (b. 2001)  
Interviewer: Jonathan Meeker  
Title: “An Oral History with Erica and Kyle DeLorme”  
Date: November 15, 2009  
Language: English  
Location: San Clemente, California  
Project: Karcher Family/Southern California Food Culture and Visionaries  

An oral history with Erica and Kyle DeLorme, residents of Newport Beach, California, as well as granddaughter and great-granddaughter of Carl and Margaret Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding the DeLormes’ memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Orange County, California, telling about their large family; Erica and Kyle share memories of Carl Karcher, speaking about his personality, business, dinnertime antics, and relationship with his grandchildren and great-grandchildren; Erica discusses meeting and marryiing her husband; speaks about Carl’s Jr. Restaurants, telling about visiting international locations; shares memories of her school years; talks about her Catholic faith; comments on changes and developments in Orange County; explains Karcher’s personal and business legacy; shares about her large extended family, speaking about the importance of family gatherings; Erica and Kyle talk about family life, including involvement with church, as well as household chores.
OH 4436
Narrator: LaGraffe, Patricia (b. 1944)
Interviewer: Jonathon Meeker
Title: “An Oral History with Patricia LaGraffe”
Date: November 15, 2009
Language: English
Location: San Clemente, California
Project: Karcher Family/Southern California Food Culture and Visionaries
Status: completed; 26 pages

This oral history spans 1940s-2009. Bulk dates: 1960s, 1980s.

An oral history with Patricia LaGraffe, resident of Placentia, California, and daughter of Carl and Margaret Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding LaGraffe’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Anaheim, California, speaking about her large family and Catholic upbringing; shares about meeting and marrying her husband; tells about her parents, discussing their influence in her life, their politics, as well as their legacy; shares about working as a waitress at Carl’s Sunshine Broiler, recalling customers, menu, innovations, and competition; tells about the expansion of Carl Karcher Enterprises (CKE); comments on changes and developments in Orange County, California; discusses her father’s ousting from CKE, and the subsequent public rally to reinstate him; comments on the future of the food industry, as well as its impact on American life; shares about her family, speaking about her business distributing Slush Puppie equipment; and recalls family gatherings, explaining the rules to casini, the family card game.

An oral history with Cochrane Chase, resident of La Habra Heights, California, former proprietor of Cochrane Chase, Livingston and Company, and former advertising agent for Carl Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Chase’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Illinois, speaking about his family, his education, and meeting his wife; recalls moving to Southern California in 1963; speaks about starting his own advertising agency, telling about different clients, including real estate in Orange County, California, and Carl Karcher Enterprises (CKE); discusses working with Carl Karcher, remembering his personality, social and charitable organizations, advertising campaigns and promotions, and business ventures; comments on the Southern California food industry, speaking about health concerns, convenience, innovation and product testing; briefly remembers his wedding in 1954; comments on the growth and development of Orange County; details his love of sailing, discussing racing in the Marion-Bermuda Cruising Yacht Race; briefly speaks about selling his advertising agency to Saatchi and Saatchi, a British advertising agency.
OH 4438
Narrator: Karcher, Jerome (b. 1951)
Interviewer: Phoithien Duong
Title: “An Oral History with Jerome Karcher”
Date: February 19, 2010
Language: English
Location: Huntington Beach, California
Project: Karcher Family/Southern California Food Culture and Visionaries
Status: completed; 23 pages


An oral history with Jerome Karcher, resident of Huntington Beach, California, Catholic priest, and son of Carl and Margaret Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in a large family in Anaheim, California; speaks about his parents, talking about their marriage and values; explains why he became a priest, describing training and ordination; details educational background; shares about his father’s political beliefs and support of conservative politicians; tells about working for Carl’s Jr., commenting on its success; briefly speaks about teaching religion at a private school; talks about his father’s business ethics and relationships with competitors; tells about his parents’ charitable efforts; shares about his nonprofit organization, Mercy House, speaking about its origins and mission; recalls his father’s last days, presiding over memorial services for both parents; talks about the Catholic Church in Orange County, California, speaking about discrimination within the Church, as well as his current assignment at Saint Vincent de Paul; comments on changes and developments in Orange County; talks about his father’s legacy, speaking about Carl’s Jr. Restaurants, as well as his Catholic faith.
An oral history with Russell Jones, resident of Downey, California, former Taco Bell employee, owner of Taco Quickie and Quickie Dog Restaurants, and husband of Mary Cuicchi Jones. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Jones’ memories of the Southern California food industry. This interview includes discussion about growing up in rural Mississippi, including chores and schooling; briefly discusses his time in the United States Air Force in the 1950s; explains about moving to California; shares about meeting and marrying his wife; briefly speaks about sponsoring events and teams in Bell Gardens, California; briefly discusses his eating habits; shares about starting in the food industry, working for Glen Bell of Taco Bell, Harland Sware, Charlie Toogood, and Phillip Crosby; talks about developing Taco Quickie and Quickie Dog with his wife, speaking about the menu and equipment, suppliers, startup capital, locations, customers and employees, as well as competitors; discusses briefly returning to Mississippi after the death of a daughter and opening a grocery store, talking about segregation; shares about his friendship and professional relationship with Glen Bell; briefly recalls working as a deputy for the L.A. County Sherriff, telling about parades and the Olympics; comments on changes in Southern California, speaking about population and demographics; comments on changes and developments in the food industry.
OH 4440
Narrator: Jones, Mary Cuicchi (b. 1936)
Interviewer: Phoithien Duong
Title: “An Oral History with Mary Cuicchi Jones”
Date: April 18, 2010
Language: English
Location: Pomona, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 20 pages

This oral history spans 1930s-2010. Bulk dates: 1950s-1970s.

An oral history with Mary Cuicchi Jones, resident of Downey, California, former Taco Bell employee, owner of Taco Quickie and Quickie Dog Restaurants, and wife of Russell Jones. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Jones’ memories of the Southern California food industry. This interview includes discussion about growing up in Mississippi as the daughter of Italian immigrants, speaking about her family, schooling, and Catholic religion; shares about meeting and marrying her husband; briefly discusses her eating habits; tells about starting in the food industry, working for Glen Bell of Taco Bell, Harland Svare, Charlie Toogood, and Phillip Crosby, recalling coworkers and duties; talks about developing Taco Quickie and Quickie Dog with her husband, speaking about the menu and equipment, suppliers, startup capital, customers and employees, locations, competitors, as well as doing the bookkeeping; shares about her friendship and professional relationship with Glen Bell; discusses briefly returning to Mississippi after the death of a daughter; comments on changes and developments in Southern California, speaking about population and demographics; comments on changes and developments in the food industry.
OH 4441
Narrator: Okura, Albert (b. 1951)
Interviewer: Jonathan Meeker
Title: “An Oral History with Albert Okura”
Date: April 15, 2010
Language: English
Location: San Bernardino, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 21 pages


An oral history with Albert Okura, resident of San Bernardino, California, former Burger King and Del Taco employee, and owner of Juan Pollo Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Okura’s memories of the Southern California food industry. This interview includes discussion about growing up in Los Angeles, California, speaking about his family, as well as his difficulty with formal schooling; tells about attending junior college during the Vietnam War, supplementing his education with books about successful entrepreneurs; shares about working at Burger King, speaking about the menu, positions he held, and becoming a manager; briefly talks about managing a golf course in Azusa, California; shares about his real estate ventures in Southern California, buying property and building condominiums; tells about working at Del Taco, remembering the menu, training, drive-throughs, and competitors like El Pollo Loco; talks about developing Juan Pollo with his uncle, and his friend, Armando Parra, speaking about the menu and recipes, equipment and suppliers, locations, slow success, customers and competitors, as well as his management style; comments on receiving a positive review from San Bernardino food critic, Norman Baffrey; comments on the growth of and changes in the food industry; briefly shares plans for future growth of Juan Pollo.
<table>
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<td><strong>Language:</strong> English</td>
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<td><strong>Location:</strong> CLK, Inc., Palm Desert, California</td>
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**Status:** completed; 17 pages


An oral history with Carl Leo Karcher, resident of Palm Desert, California, Carl’s Jr. franchisee and board member, and son of Carl and Margaret Karcher of Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Karcher’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing in Anaheim, California, speaking about his large family; talks about his parents, discussing their backgrounds and values; briefly speaks about his education; shares about looking up to his father personally and professionally; discusses the development of his father’s business from hotdog carts in Los Angeles, California, to Carl’s Jr. in Anaheim; briefly talks about his parents’ charitable works, including United Way; speaks about the importance of religion to him and his family; shares about working for Carl’s Jr., speaking about different positions he held, locations and freeway access, menu, company practices and standards, employees and customers, competitors, as well as becoming a manager; discusses becoming a Carl’s Jr. franchisee, opening stores in the Western United States, as well as Mexico; comments on changes in the food industry; speaks about changes and developments in Southern California, discussing population and demographics; briefly compares the business practices of other food entrepreneurs to those of his father.
An oral history with Peter Churm, resident of Indian Wells, California, former employee of Fluorocarbon, and board member of Carl Karcher Enterprises (CKE). This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Churm’s memories of the Karcher family and the Southern California food industry. This interview includes brief discussion about growing up Wisconsin; briefly shares about joining the United States Marine Corps during World War II and being recalled during the Korean War; speaks about moving to Fullerton, California, and working for Kimberly-Clark, transferring to Fluorocarbon in order to stay in California; shares memories of Carl Karcher; comments on changes and developments in Orange County, California, speaking about freeways and population growth; shares about work on the school board in Fullerton; briefly comments on his eating habits, speaking about local restaurants; discusses becoming a board member for CKE, talking about company changes and expansion, competitors, franchising, suppliers, moving the headquarters to Carpinteria, California, board and committee meetings, and the menu; tells about his family life, speaking about his children and marriages; comments on the future of the food industry; discusses his recreational activities, including golf.
OH 4444

Narrator: Didier, Debbie (b. 1959)
Interviewer: Rebecca Millard
Title: “An Oral History with Debbie Didier”
Date: May 12, 2010
Language: English
Location: Anaheim, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 30 pages


An oral history with Debbie Didier, resident of San Dimas, California, former Carl’s Jr. manager, and current Franchise Accounting Supervisor at Carl Karcher Enterprises (CKE). This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Didier’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Southern California, speaking about her family, childhood activities, and education; talks about working with physically and mentally challenged youth through the Kiwanettes; speaks about her eating habits; discusses meeting and marrying her husband, telling about his job as an airline pilot, and learning how to fly airplanes herself; shares about managing Carl’s Jr. Restaurants, speaking about training, advertising and community outreach, the Birthday Program, robberies, menu, technological advances, suppliers, locations and freeways, competitors, as well as employees and customers; discusses working in the Payroll Department at CKE, sharing about duties, international locations, coworkers and management, a disconnect between restaurant and corporate employees, trying new concepts and acquiring restaurants such as Hardee’s, CKE headquarters, and changes in the company; comments on the domestic and international growth of CKE; discusses changes and developments in Southern California, speaking about demographics; talks about the future of the fast food industry.
This oral history spans 1939-2010. Bulk dates: 1960s-1990s.

An oral history with Robert Pollard, resident of Newport Beach, California, former direct mail business owner, and vendor for Carl Karcher Enterprises (CKE). This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Pollard’s memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Southern California, briefly speaking about his family and childhood activities; briefly mentions serving in the United States Marine Corps; talks about meeting his wife at the University of Southern California; shares about the direct mail business, speaking about employees and clients, facilities, printing technologies, the direct mail system, and pricing; briefly discusses his eating habits, remembering midcentury fast food restaurants; discusses working for Carl’s Jr., talking about vendor banquets, printing and mailing orders, and advertising campaigns; shares memories of Carl Karcher; recalls Disneyland and Knott’s Berry Farm, speaking about attractions and price; comments on growth and development in Southern California, talking about transportation and agriculture; shares about his retirement.
OH 4446
Narrator: Paullins, Ronald (b. 1948)
Interviewer: Rebecca Millard
Title: “An Oral History with Ronald Paullins”
Date: July 18, 2010
Language: English
Location: Calvary Chapel Westgrove, Garden Grove, California
Project: Karcher Family/Southern California Food Culture and Visionaries

Status: completed; 48 pages

This oral history spans 1940s-2010. Bulk dates: 1960s-1990s.

An oral history with Ronald Paullins, resident of Garden Grove, California, and former manager and district manager for Carl’s Jr. Restaurants. This interview was conducted as part of the Karcher Family/Southern California Food Culture and Visionaries Project for California State University, Fullerton and the Center for Oral and Public History. The purpose of this interview was to gather information regarding Paullins’ memories of the Karcher family and the Southern California food industry. This interview includes discussion about growing up in Colorado and California, moving for his father’s job in the oil industry; shares about his immediate and extended family, speaking about values and employment; discusses education, as well as childhood friends and activities; talks about attending college and being drafted during the Vietnam War; briefly tells about his ex-wife, Melinda, and son, Brian; shares about working for Carl’s Jr., telling about becoming a manager, other managers, locations, advertising and promotions, helping with special events, menu and ingredients, interacting with Carl Karcher, robberies and loss prevention, training, managing poor performance restaurants, competitors, franchising, employees and customers, union protests, and the effect on his family life; describes Carl’s Jr. Restaurants in downtown Los Angeles, speaking about menus, locations, supervisors and employees, and parking; talks about his involvement in groups such as the Lions Club and Toastmasters; shares about sometimes attending events and fundraisers on Carl Karcher’s behalf; tells about briefly working for restaurateur Louis Leppo, meeting Dodgers manager Tommy Lasorda; speaks about the importance of religion in his life; shares memories of Carl Karcher, talking about his values, religion, and political affiliations; tells about a failed attempt to introduce French fry vending machines; comments on trends in the fast food industry, including healthier foods; comments on changes and developments in Orange County, California, talking about population and politics; discusses different positions he held after leaving Carl’s Jr., including working for Subway.
OH 4540
Narrator: Richard Pink (b. 1944)
Interviewer: Jocelyn Calderon
Date: March 7, 2011
Status: Not transcribed
Topic: Pink’s hot dogs

OH 4541
Narrator: Larry Cano (b. 1924)
Interviewer: Annika Downard
Date: March 13, 2011
Status: Not transcribed
Topic: El Torito

OH 4542
Narrator: Eduardo Lee (b. 1964)
Interviewer: Vivian Gomez
Date: March 14, 2011
Status: Not transcribed
Topic: Wahoo’s Fish Tacos

OH 4543
Narrator: Eddie Sheldrake (b. 1926)
Interviewer: Jael Muller
Date: March 11, 2011
Status: Not transcribed
Topic: Polly’s Pies

OH 4544
Narrator: Lee Healy (b. 1951)
Interviewer: Annika Downard
Date: March 27, 2011
Status: Not transcribed
Topic: El Torito

OH 4545
Narrator: Wing Lam (b. 1961)
Interviewer: Vivian Gomez
Date: March 28, 2011
Status: Not transcribed
Topic: Wahoo’s Fish Tacos

OH 4546
Narrator: Lowell Petrie (b. 1947)
Interviewer: Annika Downard
Date: April 11, 2011
Status: Not transcribed
Topic: Real Mex restaurants, Daphne’s Greek Cuisine, El Torito

OH 4547
Narrator: Rafael Ortiz (b. 1958)
Interviewer: Annika Downard
Date: April 4, 2011
Status: Not transcribed
Topic: El Torito

OH 4548
Narrator: James Collins (b. 1926)
Interviewer: Annika Downard
Date: April 6, 2011
Status: Not transcribed
Topic: Founder of Collins International: Sizzler restaurant and Hamburger Handout

OH 4549
Narrator: Bob Spivak (b. 1943)
Interviewer: Vivian Gomez
Date: April 11, 2011
Status: Not transcribed
Topic: The Daily Grill franchise

OH 4550
Narrator: Gloria Pink
Status: Not transcribed
Topic: Pink’s Hot Dogs

OH 4553
Narrator: Renato Lee (b. 1969)
Interviewer: Vivian Gomez
Date: April 15, 2011
Status: Not transcribed
Topic: Wahoo’s Fish Tacos

OH 4554
Narrator: Doug Cavanaugh (b. 1956)
Interviewer: Jael Muller
Date: May 11, 2011
Status: Not transcribed
Topic: Ruby’s Diner

OH 4555
Narrator: Beatriz Porto (b. 1957)
Interviewer: Jael Muller
| Date:      | May 16, 2011 |
| Status:   | Not transcribed |
| Topic:    | Porto’s Bakery |

**OH 4556**  
**Narrator:** Jack Williams (b. 1934)  
**Interviewer:** Jael Muller  
**Date:** May 23, 2011  
**Status:** Not transcribed  
**Topic:** Polly’s Pies

| Date:      | June 2, 2011 |
| Status:   | Not transcribed |
| Topic:    | Mimi’s Cafe |

**OH 4557**  
**Narrator:** Christopher Simms (b. 1974)  
**Interviewer:** Jael Muller  
**Date:** June 2, 2011  
**Status:** Not transcribed  
**Topic:** Mimi’s Cafe