

## Picantería Caluca

When Jorge was just 9 years old, he began to help his father in their restaurant that was located in El Oro. In 1974, Jorge's father decided to move to Cañar and make a new restaurant. This *hueca* was one of the first in the area and was originally named La Competencia. Eventually, Jorge decided to change the name of his *hueca* to Picantería Caluca. Every day, Jorge wakes up at 4:30 am to get ready for his day.



1. What was the old name of this *hueca*?
2. Do you like the food from Picantería Caluca?
3. What does this story show about being a leader in your community?

## La Esquina de Buen Sabor

La Esquina de Buen Sabor is a small *hueca* which sells delicious empanadas and coffee. It has been a part of the community for the last 30 years. This *hueca* is built right into Doña Aleja's home. Doña Aleja is a very hard-working woman. She gets up at 3:00 am every day to make fresh empanadas. She has always been a kind and important woman in the community.



1. What time does Doña Aleja wake up in the morning?
2. Do you like Doña Aleja's empanadas?
3. What can you learn about working hard from Doña Aleja?

## La Casa del Encebollado

Starting as a truck driver, Carlos was able to see many different parts of Ecuador. This gave him many ideas about food, especially encebollado. After learning about foods from all over Ecuador, Carlos decided to make a restaurant of his own. With the help of another restaurant owner in Cuenca, Carlos was able to open La Casa del Encebollado in Cañar. After opening in 2005, Carlos won many awards for his famous encebollado.



1. What year did he open La Casa del Encebollado?
2. Do you like encebollado?
3. How was Carlos inspired by other cultures?

## Bendito Café

Coming from Suscal, Doña Mariana grew up surrounded by Chiviles, a corn and plantain dish stuffed inside a plantain leaf. With her mother's recipes, in 2014 Doña Mariana was able to open her own restaurant. She was able to open her restaurant with the money that her husband was making while working in the United States. Instead of telling her husband about it, she kept it a secret and when Doña Mariana finally told her husband, he cried because he was so proud.



1. What food is Suscal famous for?
2. Do you prefer corviches or chiviles?
3. How did Doña Mariana make her family proud?

## Las Fritadas de la Ñaña Chocha

This restaurant was founded over 100 years ago by Doña Alicia's mother at the front of her house. A long time ago, she would roast a whole pig over a fire on their patio every day. In 1972, Doña Alicia's sister took over the restaurant. In 2009, Doña Alicia and her son, Willy, became the new owners. Willy and Doña Alicia still serve fritada and mote today.



1. How old is this hueca?
2. Do you like to eat fritada?
3. What does this story say about the importance of family?

## Restaurante La Estación

Before it became a restaurant, Willian's mother-in-law served meals to city workers. The workers loved the food so much that she decided to open a restaurant. La Estación was founded in 1976. In 2002, Willian became the owner. La Estación is now famous for its soups and almuerzos. The best dish is caldo de mocho, a soup made from sheep meat and vegetables.



1. What is in La Estación's most popular dish?
2. Have you ever been to this restaurant?
3. How did helping others lead to the creation of La Estación?

## Heladería la Fama

Doña Maria and her husband, who are both 83 years old, have been selling ice cream for 42 years. At first, the couple had a shop near the park where they would sell ice cream on a cart. They also had two employees who would go to local schools to sell ice cream to the students. They moved from the park to their current shop and many of the customers continue to get ice cream even after the move.



1. What places did Maria and her husband sell their ice cream?
2. What is your favorite flavor of ice cream?
3. What impact did Doña Maria have on the community?

## Killari

Killari, which means “light of the moon” in Kichwa, was founded by Javier in 2019. Before he opened the restaurant, Javier was a student at San Isidro, where he learned to cook. During the pandemic, Javier sold pizzas to make money. He started this business in his home kitchen with just \$42 and at first, he didn’t have enough ovens to keep up. Now, Javier serves delicious chicken wings and ribs at his restaurant.



1. What university did Javier study at to become a chef?
2. Do you prefer pizza or chicken wings?
3. How does this story inspire you to chase your dreams?

## Picantería Jorgito

Doña Elsa opened her *hueca* 28 years ago in 1996. Before she started serving carne asada and llapingachos, she worked in her mother's restaurant. In this restaurant, they sold fried fish. Doña Elsa started working there when she was 9 years old. Now, Doña Elsa gets up every day at 3:00 am to prepare the ají, potatoes, and mote. Her customers say her ají is their favorite and she makes the best ají in all of Cañar.



1. How old was Elsa when she started helping her mother?
2. Which *hueca* do you believe has the best ají?
3. What can you learn from Doña Elsa's work?

## La Casa del Cuy

Starting at a smaller location in Cañar, La Casa del Cuy has been an important landmark in the community since 2001. When they first began, they only had a manual rotator. This work was so boring that one time, a worker asleep rotating and burned the guinea pig. When the pandemic hit, Doña Maria decided to move locations to a bigger property and offered take out. Now, they will sell 350 guinea pigs every 15 days. During Carnival and other holidays, they will make almost 500.



1. How many guinea pigs does Maria make during Carnival?
2. Does your family have guinea pig often or only for special events?
3. What does this story show about being strong in difficult times?

## Pachamanka Rooftop

Don Washington opened Pachamanka Rooftop in 2021. Before this, he lived in the United States for 7 years. He was a construction worker while in New Jersey in the United States. He learned about Portuguese food and was inspired to open his own restaurant mixing foreign and local food. At Pachamanka, they serve delicious grilled meat and seafood. Pachamanka sometimes has live music and many people celebrate birthdays here.



1. How long did Don Washington live in the United States?
2. Do you have a favorite food from Pachamanka?
3. How does Don Washington's success motivate you?

## Overall Questions

1. What is your favorite *hueca* from the stories?
2. What are some differences between *huecas*? What are some similarities?
3. Do you know a lot of the owners?
4. What are some messages you took away from these stories?