Kitchenistas Biographies

Martha Carranza

Hi, my name is Guadalupe Perez, I'm a proud Kitchenista of the 2nd generation and an Entrepreneur. A few years ago I started my business selling handmade Mexican clothing, and any other textile products that represent my culture. I was fascinated by the variety of embroidery and different Mexican products that our Mexican artisans create. Among my merchandise, I have hats and clothes from Michoacán, Chiapas, and Aguascalientes. I'm an active Kitchenista and Olivewood volunteer.

Sorina Vázquez

My name is Sorina Vázquez, I am originally from Tijuana B.C. and my roots are from the state of Oaxaca, "a beautiful land of colors and flavors." I'm a small entrepreneur, Kitchenista. My passion is my work. I love what I do, I love to see and touch each piece of art whether it is embroidered, woven, hand painted. I also love to embroider, make earrings, bracelets, hair clips, folk braids, headbands for any type of event. I paint hats that are sewn by machine and I also love cooking my delicious tamales, mole, memelas and all kinds of gastronomy from my beautiful state of Oaxaca.

Sorina Vazquez

Susanna Cervantes

Hello, my name is Martha Carranza, I was born in Tijuana, BC, and I'm a Kitchenista from the 13th generation. I was a very active community advocate in the Sweetwater School District for better nutrition polices and quality food for our students when my children were young. I've volunteered for several years as the Parent Center Coordinator at Granger JR. High.

Knitting is one of my favorite hobbies and I like to knit because when I am making a necklace, earrings, scarves, blouses or any other piece I really enjoy creating that piece and do it with a lot of love. I am a knitting expert and a proud Kitchenista!

Susanna Cervantes

My name is Susana Cervantes. I'm a Kitchenista from Generation 13, I am a mother of five and a grandma of eight with a passion for art. As a child, my love for drawing began with trying to trace coloring book images onto a clean piece of paper. I continued my art education in high school and college courses at Southwestern College. I also took classes covering fine art and commercial design at City College. I've worked as an artist in both a silk screening company and embroidery shop making hats, shirts, and sweaters. Another experience I had in drawing was helping to create maps for a biological services company.
I was born in El Roble Mazatlan Sinaloa, the youngest daughter of six brothers, very attached to my grandmother and mother, seamstresses and housewives by profession. I grew a passion to see the things that can be created with a piece of textile, from pillows, blankets, dresses and even uniforms. My grandmother and my mother helped the family economy with their work washing, ironing, cooking and creating beautiful pieces of fabric. That range of creations left me very marked by the passion and taste of creating unique garments for me and my family. The talent I have is to visualize and to create a wearable and highly personalized garment. I love to repair and adjust garments that are factory-made with poor quality since the textile industry covers the market for being convenient. Machine sewing is my escape from the stress of the day. I love what I do. I am a leader Kitchenista and I love cooking, dancing, listening to music, a community activist and a mother of four children who keep me active every day.

My name is Aureny Aranda, I was born in Mexico City, but my first years were spent in Guadalajara Mex, with my grandmother who was my main influence on my passion for cooking.

As a teenager, I began studying pastry at La Baguette, one of the most important pastry shops at the time in Mexico City. After several courses, I completed a technical career in pastry at the same school at the age of 17. My gastronomic studies continued at the Center for Professional Studies in Gastronomic Arts.

I desired to learn more about gastronomy at the age of 19. Then went to go live in Connecticut to continue studying gastronomy, as well as taking chocolate courses in New York City.

I worked in Grupo Anderson’s chain of restaurants such as Carlos’n Charlie’s and Sr. Frogs.

I taught food handling courses at Televisa, CONASUPO, Roche Laboratories. In 1999 I moved to San Diego and formed my Au Gourmet brand where I had dedicated myself to the production of Artisan Granola, Spices Artisan Bread and catering. I worked as a Chocolatier at Dallmann Confections.

I then graduated as a Kitchenista of Generation #7 in 2016 and has since collaborated with Olivewood Gardens as a Chef volunteer.

My husband is Mexican Lebanese and that has inspired me to learn how to cook Lebanese food. I’m a mom of 2 teenage girls, and I love to spend time help them pursue their dreams.
Patricia Corona, Ramon Chairez, Aureny Aranda, Adriana Esquivias, and Guadalupe Perez are the proud owners of Mariposa y Caracol Collective, made up 100% by Kitchenistas. The butterfly represents the dream of having a kitchen to prepare healthy food at affordable prices for our community and the snail represents a coffee cart. The snail will slowly show us with its bright footprint, the way to reach the butterfly. In December 2019, we started activities with a movable coffee cart that we installed outside the National City Chamber of Commerce building. In the month of March 2020 when we were about to make the inauguration, the closure of businesses at the national level happened. Since then we have continued working on the project slowly like a snail but without stopping and with the firm goal that very soon we will fly with colored wings.

From left to right, Aureny Aranda, Ramon Chairez, Patty Corona, Adriana Esquivias, Lupita Perez