UNLV | SPECIAL COLLECTIONS AND ARCHIVES
UNIVERSITY LIBRARIES

Guide to the Patricia Knox oral history interview

This finding aid was created by UNLV Special Collections and Archives staff. This copy was published on March 29, 2022. Please contact special.collections@unlv.edu for questions regarding this collection.
Persistent URL for this finding aid: http://n2t.net/ark:/62930/f1wt9v

© 2022 The Regents of the University of Nevada. All rights reserved.

University of Nevada, Las Vegas. University Libraries. Special Collections and Archives.
Box 457010
4505 S. Maryland Parkway
Las Vegas, Nevada 89154-7010
special.collections@unlv.edu

Table of Contents

Summary Information 3
Scope and Contents Note 3
Administrative Information 4
Names and Subjects 4

Summary Information

Repository: University of Nevada, Las Vegas. University Libraries. Special Collections and Archives.
Creator: Knox, Patricia
Contributor: Folklife Program of the Nevada Arts Council
Contributor: University of Nevada, Las Vegas. Oral History Research Center
Title: Patricia Knox oral history interview
ID: OH-02920
Date: 2016 April 13
Physical Description: 1 Digital Files (0.076 GB) MP3
Language of the Material: English
Abstract: Oral history interview with Patricia Knox conducted by Rebecca Snetselaar and Brenda Cruz on April 13, 2016 for the Folklife Program of the Nevada Arts Council and the Oral History Research Center at UNLV Libraries. Knox begins the interview by discussing how she learned to cook and different types of fish. She describes how she cooks catfish, what sides go well with catfish, fishing, and the fresh quality of fishes in Las Vegas, Nevada. Then, Knox talks about her restaurant, how she created the menu, and problems she has had with her chefs. Lastly, she describes her family customs and cooking style.

Preferred Citation

Patricia Knox oral history interview, 2016 April 13. OH-02920. [Cite format consulted: Audio recording or Transcript.] Oral History Research Center, Special Collections and Archives, University Libraries, University of Nevada, Las Vegas. Las Vegas, Nevada.

^ Return to Table of Contents

Scope and Contents Note

Oral history interview with Patricia Knox conducted by Rebecca Snetselaar and Brenda Cruz on April 13, 2016 for the Folklife Program of the Nevada Arts Council and the Oral History Research Center at UNLV Libraries. Knox begins the interview by discussing how she learned to cook and different types of fish. She describes how she cooks catfish, what sides go well with catfish, fishing,

and the fresh quality of fishes in Las Vegas, Nevada. Then, Knox talks about her restaurant, how she created the menu, and problems she has had with her chefs. Lastly, she describes her family customs and cooking style. Digital audio available; no transcript available.

^ Return to Table of Contents

Administrative Information

Access Note

Collection is open for research. Where use copies do not exist, production of use copies is required before access will be granted; this may delay research requests. Advanced notice is required.

Publication Rights

Materials in this collection may be protected by copyrights and other rights. See Reproductions and Use on the UNLV Special Collections and Archives website for more information about reproductions and permissions to publish. Some transcripts do not exist in final form, therefore any editing marks in a transcript (deletions, additions, corrections) are to be quoted as marked.

Processing Note

Interview materials were processed by UNLV Libraries Special Collections and Archives in 2016. Natalie Valentin Robles wrote the collection description. Access copies were created for born-digital audio files. The audio has been minimally reviewed and all readily available information has been included in the description.

^ Return to Table of Contents

Names and Subjects

- Oral histories (document genres)
- Cooking
- Restaurants -- Las Vegas -- Nevada
- Restaurants -- Menus
- Family life
- Manners and customs