**A029C493\_220903S8\_CANON-Merged.mp3**

[00:00:03] **Speaker 1** What's it? You know, that's what I meant. My blue one. Time. It's 11:00 on John Lehman, one of the park volunteers with the Friends of Color Group. Thank you all for coming out here today. This is a good crowd. I'm excited to have you. We had a two year hiatus with with the old Corona. So happy to be back at it. Other than ragweed being beyond belief right now, apparently out of anybody else's enjoying the suffering. I certainly am. Thank God for Sudafed. But yeah, we'll get started here. In case you haven't noticed, a rather obnoxious whatever this is down front a couple of years back. I've been doing this for about ten years now and a couple of years back, a producer from PBS, Wisconsin, had an interest in Pudgy Pies and had asked about coming in and getting some footage of the show and talking about pudgy pies. Not so. They are with us today after a couple of years, so they'll be doing some filming during all this. We'll probably have some kind of an episode coming up online, maybe this winter yet otherwise the actual show may be not until next fall, when it'll air on television, PBS, Wisconsin, out of Madison. So you can look look for that in the future if you're not interested in being on television, which is obviously good for us because cooking food makes it easier to digest and easier to eat, kills things that will kill us. And, you know, so that's that's good. You know, most of the pudgy pie stuff comes. We you know, we love cheese, especially here in Wisconsin. So we're thankful. About 10,000 years ago, somebody accidentally discovered cheese keeping milk in, you know, the stomach of of a sheep after they domesticated. It is pretty much how the story goes. And we discover cheese by accident. So that's fantastic. It was a hard worker, but in reality he was a big time gambler. And so he would he would be out gambling all night long and ended up being that his servants would start to bring food because he didn't want to leave the table while they would begin bringing slices of meat between pieces of bread because he didn't want it. You know, you don't want get to the cards, for instance. And so this would of course, be the Earl of.

[00:02:14] **Speaker 2** Sandwich.

[00:02:15] **Speaker 1** In London, in England. So as time would go on, he was a he was a socialite and all of that so very popular in the community and was our going out and as people would be places they would be ordering the same the sandwich is the story and so it just came to be that sandwich becomes the name of what it is that we're eating. So just kind of a little, little interesting side note there on the sandwich but yeah, talk about the iron's here. We have a lot of different ones. I use the word iron, but some of them are actually made out of aluminum as well and some of them being a mix of the magnesium zinc alloy that that is not very good. And I guess I'll start with that. There are different types that they're made out of. As I mentioned, the cast iron, the aluminum and the kind of the stamped metals that exist out there. And we'll start with what you don't want to be buying. Same. And so that's where just buying a really good item if you're going to be doing this for real is the way to go. This is one of them made out of a out of a stamped metal, you know, combination, as I mentioned, of of alloys. The problem with these is a lot of them will melt around 750 degrees, and your fire, at a minimum is going to be about a thousand degrees. Most most fires are around 2000 degrees. So when you're sticking one of these things in there, it may not last very long. And I'll pass this around just so you can see doesn't happen just, you know, standing there. This one actually what ended up happening is the as a story I've been told this didn't happen to me is the little part that holds the stick to the to the iron here to the clamshell here melted and that, you know, allowed the actual thing to release off the stick, fall into the fire. And so this was in there for a period of time and obviously getting eaten away. But, you know, the point being is, is that it melts very easily this well and there's some kidding on. There's a little pimples on there that show it. So, you know, that's one of the problems with just kind of the cheaper lightweight metals that exist out there. The next step up would be kind of your die cast aluminum, you know, pure aluminum. And, you know, the great thing about those is they, too, are lightweight. You know, backpackers really obviously like that if they're going out camping. And this one in particular is is a is a toast type anybody you got to go disappeared off the market for a number of years after the craze have gone on but then about I want to say.

[00:04:38] **Speaker 2** Probably.

[00:04:39] **Speaker 1** Ten years ago or so, maybe a few more than that time travel with two sisters down in Chicago actually found one at a you know, at a at a rummage sale or whatever the story was. And they decided that it was so important and they were going to try to bring it back to market. So they actually went out and got the patent for it. Reverse engineered it with, you know, modern technology, ended up bringing back that whole site as a thing. And this is the short handled version. There's a long handled version standing over there. So this is one that's actually available to purchase today. I mean, not today. Today, I mean, available in the market. I don't I don't have anything to sell. I don't work for any of these. So I you know, I got no skin in the game on this stuff. I just talk about products that for me work well, you know, ten, 12, 14 box. So remember that because we're going to get further into the next price and you're going to see that for the extra dollars, you know, worth upgrading. I'm the toast type. I know it can be purchased online. I'm not sure you know who in shopping the last two. I mean, it was a different now who win. Anyway, I've been to a mall in a decade, but I know that like the Williams-Sonoma, the those kind of all the cast iron being, you know, really the premium product. This, I'm sure all of you or many of you have cooked with cast iron. So you're familiar with just it's generational. They can last forever. And this particular one brand this is from Rome and this is actually a Wisconsin company. They warehouse out, come with a little bit of paraffin wax on it, I think. Yeah, this one starting up. This is a raw one as well. You can just kind of see because getting scraped out there is a little bit a little bit of wax on there that just keeps it from rusting growth, you know, until somebody gives it a loving home. But you just cook the throw that over your grill. I like to do it over a gas grill because it's just an easy process that way rather than trying to, you know, do it with a fire which moves around the temperatures the same. I like to put them over a gas grill, cook that paraffin wax off, you know, give it a little scrub with a nylon brush, a little bit of soap, and then dry it and then just spray it with a cooking spray, you know, a vegetable spray, a nice, nice, like coating on it, stick it in your grill, let it cook for about 20 minutes, it'll smoke off and then cool it down a little bit and spray it again and do that three or four times and you'll end up with it'll just end up being a nice glossy piano black in the end, ready to rock and roll, and largely a nonstick surface at that point for over a campfire. Cleanup is super easy. I mean, we just I always at the end of the day day with these I always actually call wash them as there's, you know, ten or 12 or whatever they get covered in ash and inevitably somebody is going to forget and burn it and it's going to stick to all the things where you get what you pay for. Their old ones will run you around 20 bucks at a good sporting goods store. But what you get out of that as opposed to now there's anything wrong with the Menard's rebate program. It's a really good program. You get your 11% back and then you can go buy more stuff. But at any rate, I thought that would be a better joke.

[00:07:42] **Speaker 2** I really thought that would sell a little better.

[00:07:46] **Speaker 1** And it seems.

[00:07:47] **Speaker 2** Like since coal it all you get is 11%. They're not doing anything else. Right.

[00:07:52] **Speaker 1** So when I kicked off, I mean, I love you guys. I'm glad you're here. But I wasn't going to go out and buy 29 prior and saw everybody do it. So it just so happened that Menard's had a rebate for their version of the cast iron fired. And I want to say it was like $2 after rebate rebate sent to my dad's house. Think I had my mom's house, my brother's house bought a whole bunch of them. They got it set up and by and large they're a decent product. But you can just feel that it's a very lightweight piece of wood. And literally the first time I picked one up, it just, you know, the metal thing came out of it, you know, the iron waffle iron that's in there. Strangely, I emailed with the the president of Rome a couple weeks back and he said he didn't know why. But for some reason, the waffle iron has become this. That is number one seller. Of course, the regular square one is, he said people are buying the waffle iron. So I don't know if waffles are making a huge comeback or something. Are they okay? I'm not a waffle guy, so I don't know. But then you get your your specialty specialty items that are out there as well, you know, so you got the waffles and then there's, you know, if maybe maybe you're camping with your sweetie and you just want to, you know, shop with the fire and pull something out. Oh, there you go. You know, I may make your life fine once you actually go inside of it. It's a little more oblong. And, you know, you're losing half your breath. And so, you know who's got time for that money, you know, when they're trying to eat stuff. So that's that's what else do we want to hear about any as we're cruisin through any questions or anything.

[00:09:30] **Speaker 3** Yeah, long hand but why long bus?

[00:09:35] **Speaker 1** Short bus. You know, more and more kids have and more kids have to go to the SAT school. I, I wasn't saying anything about it. If your kids go to school, go on. As I mentioned, you know, the shorthand ones, a lot of people, the backpackers really like that because they can just throw it in their pack. In fact, going back a little, little history on it, 1950 ish, the the toast time people actually ended up doing a special item for Boy Scouts. And this was actually in the fire and all the rest people also you know the short Alonzo are great if you're going if you're you know you're not using the fire you want to cook over your stove or whatever. That's certainly a possibility as well. You know, just keep that right on. I'm still great. So but other than that, I know that the other toast I want, I think our 22 inches I want to say that these cast iron ones are like 28 inches. So just kind of, you know, manufacturers pick their pick their way. But that's excellent question for that. There.

[00:10:38] **Speaker 2** But there was another one.

[00:10:40] **Speaker 1** You have an original? I do. Yeah, I'll talk about a few of them. But, yeah, the humble pie, the mountain pie. And then this is the thing, actually. They actually have food vendors. They're not quite like we have you know, we have our food trucks. And in many parts of the world, Australia, throughout India, where they have the. Oh what's the one in India. I think they use the toastie because it's a British it was a British colony. The British have the Toastie. They actually have street vendors who will make these as street food in many parts of the world. So you can get that they have the Mumbai sandwich or the Bombay sandwich in Mumbai. You can change names, which is like a green for those. You know what that is? That would be bad to have in a sandwich. Coumadin is is a blood blood thinner.

[00:11:33] **Speaker 2** Come in.

[00:11:37] **Speaker 1** And then some other spices. And that's what they have as a as a chutney that they put in there, which is a regional delicacy for them. I am partial to my favorite sandwich is the Cubano that I like to make anybody familiar with the Cuban sandwich. So excellent sandwich. I don't know that there's a better one out there. And that's what's great about doing fudgy pies is whether you, you know, whether you're into the Cubano or you're and reproduce it. And that's literally, literally what you did with a number of these guys scanned them when she when she was able to you know, print them back out, laminated them, scored them so we can actually make the boxes out of them. So these are, you know, literally copies of original boxes that I have. She has since retired, gotten toast. Right. But at the same time, then you have somebody coming out with a toast tent. Well, now we're talking copyright infringement so that they they quickly redesigned and they come out, they renamed to the toaster pie, not not nearly as clever, but it's literally the same box. And they just put a sticker right on the top. You can actually see the difference on the sticker here where they just put. That's got interesting, I guess to me. But the toast said people anybody recognize the name that's on there.

[00:12:51] **Speaker 2** Popeil. Ron Popeil, correct.

[00:12:53] **Speaker 1** Not Ron. Ron would be the son. The son of Samuel. Samuel being the father. They moved to Chicago in the 1940s. And, you know, it was the family business. They would be selling they're selling that on the boardwalk and such in Chicago, all the different wares and things. And this was one of the products that they actually was kind of the it wasn't the original. I haven't done enough research on on the Popeil clan down there. But they this this this was kind of the start. And you're not supporting the industries anymore. Yeah, but yeah. So that's that's what actually happened is they were they would sell all that stuff on infomercials on television and that would be the start of the Popeil Clan. So it's kind of an interesting side note there.

[00:13:40] **Speaker 2** Yeah. Other than that, you're more than welcome to come up in and look at all of them, my family, just as a note. And then we'll get started on some cooking because.

[00:13:47] **Speaker 1** I think you guys are hungry. My family.

[00:13:50] **Speaker 2** Line.

[00:13:51] **Speaker 1** It's just, you know, you had an engineer who went this this is going to be cool. And so it it opens like that. And I guess in the grand scheme of things, that's fine. You know, you build it and then you try to flip it over. But to me, it's just has a little bit of an operational challenge than some of the other ones do. There are the different designs where they are. The hinges is pinned together like on a toast. Take one, because that's, you know, the most basic thing. I'll mention something pizza wise, if you're doing this with, you know, with the kiddos or for yourself, whatever. I mean, I can eat pizza to get yourself high quality ingredients. This is not something that, you know, if you've ever done it at home or major on pizzas, some of the sauces out there are really thin, especially if you get like a store brand sauce. You want to use one that's a really thick, heavy, soft.

[00:14:42] **Speaker 2** Pizzas with some cheese and some little mini little mini pepperoni.

[00:14:47] **Speaker 1** They make them. These are specifically made for pudgy pies. But that's that's not true at all. But I always say they are because they're just they're just so perfect. It's called just put it inside the, you know, between the slices of bread. And you can have a spaghetti pie, you can have the macaroni cheese in there. And it really all comes together very nicely today. We're just using, you know, the cheap white bread on it. And to be honest, it it's the best. Yeah. Thank you. It's the best bread to use. You know, there's it's just it's has, you know, it's sweeter. It has a high sugar count in the white bread, but they toast up so nicely, you know, it's just a nice piece of bread to use. I mean, when I'm making a Cubano, I usually like to find a nice Chipotle or something like that to use in it, but it's really the bread to go. It just it ends up having a nice crunch to it and all the rest. So a nice slice of white bread on it. But yeah.

[00:15:34] **Speaker 2** Then we'll get a little bit fancier. For some people, it doesn't.

[00:15:37] **Speaker 1** Have that.

[00:15:38] **Speaker 2** Little.

[00:15:39] **Speaker 1** That you say of that.

[00:15:39] **Speaker 2** Little stock, that little flow restrictor in there. It does not. And this happened last time.

[00:15:44] **Speaker 1** The guy was just starting.

[00:15:45] **Speaker 2** To end it all. And so I realized, like, what.

[00:15:49] **Speaker 1** Really are going to save a penny on the foil restrictor like we made that so I don't know and also the thousand dollar amount or the sauerkraut that will go.

[00:15:56] **Speaker 2** With that and then decided to go we're going.

[00:16:00] **Speaker 1** To do a dessert as well today decided to go a little different. Since it's fallen, I usually make cherry pies, but since it's fall, I decided to go with the apple pie and then I picked up some coral bits. I didn't know they made these. I saw them at the store and I said, Well, that's obviously what we're doing today. So these little karma to go through and remind people, all of you guys want to come up and help. All right, good. Excellent. What's your. I'll just grab it too, for now. Thanks. What's your name? Lauren. Peyton. Where are you from? Supplied. All right. Did you. Did you start school already? Oh, that before Labor Day crowd. I don't know if they're the smarter kids or not. I don't know how they were. They're smarter because they went to school earlier than out. Because they had to go to school early.

[00:16:50] **Speaker 2** You know what, grade six.

[00:16:52] **Speaker 1** In fifth and sixth. All right. And have you done 45 before? Excellent. That's my favorite answer, because you pick somebody out of a group, you guys are like right on top, the one with the answers, pizza and Apple. All right. Well, we'll do that then. We'll get some apple over here. Oh, I have silverware. Of course you're not. Get this out here. Here we go and scoop around out of the film. Up as needed, new on pizzas or do some source of bread. You know, nobody. Nobody wants. And then. Oh.

[00:17:27] **Speaker 2** So quarter.

[00:17:29] **Speaker 1** I forgot to pull it out. So we have I use the term butter lightly. Just a second there Peyton.

[00:17:35] **Speaker 2** Was it.

[00:17:36] **Speaker 1** We're going to do we're going to part of the bread also.

[00:17:40] **Speaker 2** So and I said butter but in reality.

[00:17:42] **Speaker 1** So one side of the bread can be buttered. I say butter.

[00:17:50] **Speaker 2** But in reality, butter burns. And while it's.

[00:17:55] **Speaker 1** Not such a big deal in the cast iron ones because it really probably won't burn in there, but certainly if you have like the aluminum ones, burning butter is a really bad place. Right? So I say butter, but really, I mean, a vegetable thread, a nice vegetable spread that you can go on there easier and let it go, you know, go. And the reason that I do a spray in the vegetable spread is because when the time comes to we want.

[00:18:17] **Speaker 2** It to come out.

[00:18:18] **Speaker 1** You don't want it to just hang out. Impossible. So we have the great.

[00:18:21] **Speaker 2** Seasoning on the pie.

[00:18:22] **Speaker 1** And you add in the vegetable spray and now you're kicking it off with the butter on there as well to get that taken care of. So we want that thing to come flying out of there. Oh man, is the point of that. So they just had it resting on in there. So we'll do that and you don't have to pack it down too tight. The great thing about that I got these Romans is they're deep. Some of them aren't as deep. And you really lose that option to have that concave shell in there, to really get the filling in there. And so that's great for that pizza was you you can scoop some are you having caramel apple or just straight up apple pie?

[00:18:53] **Speaker 2** Just really just plain cheese and plain apple aren't up.

[00:18:59] **Speaker 1** To each their own. That's what's great about the pudgy pie. Everybody can just do their own thing. And that's probably enough pizza sauce. Pizza sauce can very quickly get out of control. Just one of those things and you get too much into it. Not that you want to, you know, skimp on it, but it's one of those things where, you know, when you get too much stuff.

[00:19:23] **Speaker 2** In you.

[00:19:23] **Speaker 1** Sister, in the.

[00:19:24] **Speaker 2** Way here.

[00:19:25] **Speaker 1** Yeah. You can put your sweater. We'll see how it ends up here.

[00:19:27] **Speaker 2** I'll give that back to you then.

[00:19:29] **Speaker 1** And you go, okay, that's what I do. I'll take a picture real quick. Oh, there she goes. There she goes.

[00:19:41] **Speaker 2** Not an audience.

[00:19:44] **Speaker 1** It's like you just did a highlight.

[00:19:46] **Speaker 2** Was out for a little while and then.

[00:19:51] **Speaker 1** I liked it. I like to actually open it up and check out to see how the fire is going because you just don't know how hot a fire is sometimes.

[00:19:58] **Speaker 2** Check it out, flip it over and.

[00:19:59] **Speaker 1** Then do the same thing all the time. And then you can gauge it. Now, once you flip it over, it's still going to be cooking on that that now topside because it's half irons, it's still going to keep going. So we'll see how those turn out.

[00:20:10] **Speaker 2** Yeah, let me clean up some space here and get some other other things set up and then we'll.

[00:20:15] **Speaker 1** Invite the masses to come down and try to make one here. So. As you come down. I have a few a few things to give away. Actually, if you want to add your name to. A little piece of paper here, a pen somewhere if you want to take your name.

[00:20:37] **Speaker 2** And I would like to know where people are from. Just want to sit down or whatever. Just one, one per family or per group.

[00:20:41] **Speaker 1** Would be great. Just because you don't have so many. Your your name and where you're.

[00:20:46] **Speaker 2** From and pop it in here.

[00:20:47] **Speaker 1** And we'll do some drawings for a few a few items that that I have to do, some cleaning up of things. And the fine folks over the years have sent me some things to give away. So we'll be able to do that. We just get this stuff open here. And then if somebody wants to come up and and get started, they're making their own sandwich.

[00:21:05] **Speaker 2** Come up and try your own. I didn't mention much and I just want to draw attention to this cookbook. I'll pass it around as well. This is pudgy revolution. These are actually from a couple friends matter in the Madison area.

[00:21:20] **Speaker 1** And let them cook very slowly and I just don't have time at the. Okay. Yeah, I got no interest in that. So I'll pass these ones around as well. You can take a look at them.

[00:21:32] **Speaker 2** And see the cookbook.

[00:21:34] **Speaker 1** Yeah, well, nowadays books are bought online, but I know that some of the 40 to 40 abalos you're down on the they'll have to make up for that. But but otherwise.

[00:21:44] **Speaker 2** It's just online. Yeah. It's right that, you know, it's a Wisconsin Wisconsin story there.

[00:21:48] **Speaker 1** Wisconsin story with the PI.

[00:21:49] **Speaker 2** I haven't done a lot of.

[00:21:50] **Speaker 1** That, but I did start a Facebook page because that was what you wanted to do. When I first.

[00:21:56] **Speaker 2** Started with Pudgy Pie Guy.

[00:21:58] **Speaker 1** On Facebook, I'll put up a couple of pictures of it and stuff, but I, I don't post a lot of America's in social media, but I put some things up there every now and then.

[00:22:10] **Speaker 2** I remember just on that one, right out of your way here. Peyton and Lauren, how are things going over here?

[00:22:18] **Speaker 1** Done. Big reveal. Homer's camera guy and I just room in natural sound that they're looking for. That is, like, perfect. Well done.

[00:22:30] **Speaker 2** Let's see now. Do you like it like that? That's a little less toasty than I would like it. It's buttery and all that. Oh.

[00:22:37] **Speaker 1** That's okay. This is a great moment. Here we go. Let me help you out on this. This one.

[00:22:43] **Speaker 2** This side, as far as I would.

[00:22:46] **Speaker 1** Want it to be. Right.

[00:22:47] **Speaker 2** I won't want to go any deeper.

[00:22:49] **Speaker 1** On this side, however. Well, now it's been cooking since I've been talking.

[00:22:52] **Speaker 2** But it's it could.

[00:22:53] **Speaker 1** Go just a moment longer. So what I would do with this one, so that it's toasty and buttery and just leave it like this for a moment, stick it over the fire. Because, as I said, these are still hot. This will keep toasting this a little bit.

[00:23:06] **Speaker 2** So that I'll get it to be.

[00:23:08] **Speaker 1** A little bit closer to the same same size or same goodness. So we'll just hold this for a moment over here. I mean, unless I'll get yours out of there.

[00:23:17] **Speaker 2** Then. Here we go. Coming through with hot iron, right? You got that one on there. You're like, I'm cool.

[00:23:28] **Speaker 1** With that to you then. Oh, no. And it was just what if you want to go around the other side and just flip it out there?

[00:23:33] **Speaker 2** So irons are now hot, so a be careful with it and B it's going to cook faster.

[00:23:41] **Speaker 1** Okay, so pay attention.

[00:23:44] **Speaker 2** Just put this on here for a moment. Somebody else can claim that one.

[00:23:48] **Speaker 1** Oh, that is like, okay, I get that. That's photographs. All right. That right there.

[00:23:54] **Speaker 3** Clark is the smartest person on earth.

[00:23:56] **Speaker 1** Outstanding.

[00:23:57] **Speaker 3** He's literally doing.

[00:23:58] **Speaker 2** It.

[00:24:00] **Speaker 3** Let's try the camera.

[00:24:03] **Speaker 2** Get away.

[00:24:04] **Speaker 3** You want to do a mac and cheese.

[00:24:04] **Speaker 2** So that white rabbit will tell you if it doesn't work. It's not real things that are you don't. You know you don't know that.

[00:24:09] **Speaker 3** Great. You do it. You got the mac and cheese.

[00:24:12] **Speaker 2** Oh, oh, just pay more. And how are we doing? I'm not sure.

[00:24:21] **Speaker 1** What else do you like? I have a catalog.

[00:24:23] **Speaker 2** There's a lot of different. But with some on your dog.

[00:24:28] **Speaker 1** Work, your magic.

[00:24:30] **Speaker 2** One. Yeah, that's right. I know people will. It's kind of three times. Yeah. Yeah.

[00:24:37] **Speaker 1** So on a roll up to.

[00:24:38] **Speaker 2** Make a smiley face. Yeah. I feel like you've already cooked from that. I didn't get like that.

[00:24:49] **Speaker 3** You think you could do rye bread?

[00:24:51] **Speaker 2** You know, like anything, there is more than just this one. Is that.

[00:24:58] **Speaker 1** Good? I prefer just having they just a double.

[00:25:01] **Speaker 3** I never thought of making.

[00:25:02] **Speaker 2** A mark on chocolate. Do it.

[00:25:04] **Speaker 1** She likes to do that right? There is definitely be done and I know even using like the white bread for that would march but you know because you have the marshmallow fluff type thing. Yeah.

[00:25:13] **Speaker 2** Yep absolutely. I agree. The smoke follow. Follow, right. Yep, yep.

[00:25:16] **Speaker 1** It's like yep, absolutely. Yeah, yep, absolutely. It works out really well. And you know, people will use like cinnamon bread for that kind of thing, you know, and you know, just.

[00:25:25] **Speaker 2** See this is all all layers. Yeah. Know yeah. Yeah. I think the first thing is there car. Yeah I was cooking anybody anybody screw up yet. Now are you done cooking? You all right? We got some plates over here. This one is mine. Is it? I'll help you get out of there. Those is the one that's all the way perched on top, like done.

[00:25:51] **Speaker 1** Or because that one really won't cook very quickly.

[00:25:53] **Speaker 2** This one. Yeah. That I trying to cook just the bottom is like the top as well. Little done already. Oh okay. Well and then you may want to do is just. Oh. Okay, okay. Okay. I did look.

[00:26:07] **Speaker 1** All right, I got to the point.

[00:26:08] **Speaker 2** Yeah.

[00:26:09] **Speaker 1** Break that off. Not. Not here.

[00:26:12] **Speaker 2** I don't deserve it. Are you going?

[00:26:17] **Speaker 1** Yeah. The tidbit is another variation by post type I it'll say people and it just it makes them into little triangles or literally slices.

[00:26:28] **Speaker 2** Right over Emory.

[00:26:30] **Unidentified** Let me tell you that.

[00:26:35] **Speaker 2** No. Yeah. I think the other thing is I just so like you said, where are you from? Emory.

[00:26:42] **Speaker 1** I'm actually originally from Schweinfurt.

[00:26:43] **Speaker 2** I'm in Menomonee Falls now.

[00:26:45] **Speaker 1** I am still cooking.

[00:26:46] **Speaker 2** Hold on to this side.

[00:26:50] **Speaker 1** Oh, cheese came out on you. No big deal.

[00:26:52] **Speaker 2** I forgot. Ready? Yeah.

[00:26:56] **Speaker 1** The fan bases outside there.

[00:26:59] **Speaker 2** And then we were looking for one, two, three.

[00:27:04] **Speaker 1** Oh oh, oh. It's kind of break it off. Is it stuck or whatever?

[00:27:07] **Speaker 2** I just. Oh, it's so there's so much you're not, like, in there. What, Junior? I don't know.

[00:27:11] **Speaker 1** A long way to go on that. How to know by the like. Perfect.

[00:27:21] **Speaker 2** Yeah. Oh, I doubt that, but.

[00:27:26] **Speaker 1** So there's a lot of recipes now.

[00:27:27] **Speaker 2** Let's say let's grab something to make somebody a winner today. All right, let's Kramers from Brookfield.

[00:27:36] **Speaker 1** I'm here, and every one of you put one in. Marilyn at work? No, they're they're smoked out right now. All right, let's put that aside.

[00:27:49] **Speaker 2** That's not a bad idea. What side are we coming off? An idea that has got to be there.

[00:27:53] **Speaker 3** We want to work out.

[00:27:56] **Speaker 1** Right. But these little pouches they came out with not too long ago, made out of, like, gene material stores. Very clever.

[00:28:02] **Speaker 2** I think people are really looking.

[00:28:04] **Speaker 1** For stories on how to think like making a.

[00:28:06] **Speaker 3** Sandwich or not. You're kidding, you know?

[00:28:10] **Speaker 2** Are you here? Do they take off? I'll see what she's doing here. All right. You have one of these things.

[00:28:18] **Speaker 1** You have an idea. You know, you can hang it in your room.

[00:28:22] **Speaker 2** Then we have a little helping our whole here. Thank you. Yeah, absolutely. I will be a part of it. Okay.

[00:28:32] **Speaker 3** All right.

[00:28:33] **Speaker 1** Hi.

[00:28:34] **Speaker 3** Looking good in my head.

[00:28:39] **Speaker 1** Yeah, some people I think they.

[00:28:40] **Speaker 2** Just have in my body. Okay, you're going to make one grab that idea, but if anybody see you on there, anybody out? That's pretty cool. Everybody is, like, totally perfect.

[00:28:56] **Speaker 1** Like.

[00:28:58] **Speaker 2** Okay.

[00:29:00] **Speaker 1** What you got to do is that, you know, if for some reason, any of the seasoning work of, like, okay, all right, do it your way. Oh, okay. Why do you want. I know it's. Yeah.

[00:29:13] **Speaker 2** Yeah.

[00:29:14] **Speaker 1** Pizza's fine. Sandpaper. Good to go. And any. Any old stuff that's, you know, just be coated all day. You're ready to rock. Okay, well, put that.

[00:29:26] **Speaker 2** Back now to do this and put it on there. Well, well, you got to go.

[00:29:32] **Speaker 1** On the other side. Yeah, that's why I don't. Okay.

[00:29:37] **Speaker 2** You want anything else?

[00:29:39] **Speaker 1** Yeah, yeah.

[00:29:41] **Speaker 3** Yeah. What did you. Yes.

[00:29:42] **Speaker 2** So she's here?

[00:29:44] **Speaker 3** Yes. And you can have.

[00:29:46] **Speaker 2** You only want one, one.

[00:29:47] **Speaker 1** Slice. Well.

[00:29:48] **Speaker 3** Yeah, I know what I want. Yeah, I do. My specialty.

[00:29:53] **Speaker 2** Yeah, right. Oh. I love it. Okay.

[00:29:56] **Speaker 3** And now let's make nice.

[00:29:58] **Speaker 2** Okay, now.

[00:29:59] **Speaker 3** I'm gonna go with my.

[00:30:00] **Speaker 2** Okay. There's profits. Somebody wants to make a pizza. Okay. Is that okay? Oh, yeah. Wow. You know.

[00:30:09] **Speaker 1** Of that. But that's.

[00:30:10] **Speaker 2** The.

[00:30:12] **Speaker 1** This is the thing you.

[00:30:12] **Speaker 2** Wanted to put it in. Jenny Apple.

[00:30:14] **Speaker 1** Okay. Wow.

[00:30:18] **Speaker 2** Well, we'll get them round. We'll get we'll get around.

[00:30:22] **Speaker 3** All kinds of people to say to at the moment, I still think this is disappointing, and I don't think of us actually.

[00:30:30] **Speaker 2** Compatible at all. We all want to clean this up that you went from being from the top of the camp.

[00:30:39] **Speaker 1** But I was kind of thinking.

[00:30:39] **Speaker 2** This one in particular is appropriate because it's how to take the labor our Labor Day weekend and have just.

[00:30:46] **Speaker 1** Some fun.

[00:30:48] **Speaker 3** Perfect.

[00:30:50] **Speaker 2** Yeah.

[00:30:52] **Speaker 1** Very good. Very good.

[00:30:53] **Speaker 2** As I mentioned, there's still plenty of pizza, cheese and sauce if somebody wants to make a pizza. So macaroni and cheese in there. Thank you, sir. Appreciate it. I don't come in. Make a Reuben. Good. Get on an.

[00:31:06] **Speaker 3** Omelet.

[00:31:07] **Speaker 2** Billions of people are rushing to look, and you're going to have to work.

[00:31:16] **Speaker 3** It's good. It's not bad. Yeah. Oh yeah. But it's the same like this. It's just turned over.

[00:31:30] **Speaker 2** And all that.

[00:31:33] **Speaker 3** You know, there are a lot of movies like Down the road.

[00:31:37] **Speaker 2** The little surf, the little ones. Oh, okay. Well.

[00:31:44] **Speaker 1** That's you know, that's a great question. I really don't have an answer. As I mentioned earlier, the Cuban. Okay, well, my favorite sounds and I would go to Cuba if it's on the menu at a restaurant. All right. So I have my wife is from going.

[00:32:11] **Speaker 3** Oh, yeah, oh, yeah.

[00:32:12] **Speaker 1** I really prefer.

[00:32:13] **Speaker 3** Not just my day. And a lot of people would.

[00:32:18] **Speaker 1** Here to hear what I listen.

[00:32:21] **Speaker 2** To it.

[00:32:22] **Speaker 1** Being over done. It was a good flavor. I mean, I love to do. But she's not a.

[00:32:29] **Speaker 2** Person coming up with.

[00:32:35] **Speaker 1** They're not making a comic book series. Absolutely. Yeah. And you know, the young ones. That's why I was like.

[00:32:45] **Speaker 2** Don't have a lot of fun. Yeah, absolutely. Absolutely.

[00:32:53] **Speaker 3** Okay.

[00:32:57] **Speaker 2** Yeah, I put a.

[00:33:02] **Speaker 3** Little programs.

[00:33:03] **Speaker 2** On the end of it.

[00:33:06] **Speaker 1** I have been in other times for many Australians. They do. They have street vendors who do that.

[00:33:11] **Speaker 2** You know.

[00:33:13] **Speaker 1** They they do have some of those. But, you know, the one that I've gone to, they actually have the Jaffle Iron, which is they have the short handled version of it. And they what do you want? They're just it's insane because they, they started with it. And it's it's always just kind of movie. What is it like? This is top.

[00:33:32] **Speaker 3** Half. Third of that was Norwegian I.

[00:33:36] **Speaker 2** Heard of.

[00:33:37] **Speaker 3** You know.

[00:33:37] **Speaker 2** I think you know so.

[00:33:39] **Speaker 1** But and again I.

[00:33:40] **Speaker 2** Know it's very popular. Mhm. Yeah. They do have a lot of the world differently than normal, but I'm also.

[00:33:49] **Speaker 3** Counting can you go over a.

[00:33:53] **Speaker 2** Couple of people to.

[00:33:54] **Speaker 1** Clear out.

[00:33:54] **Speaker 2** Fast and get on my show. You can make a sandwich. You don't just have to eat the raw meat. You know I mummy got a whole nother loaf here right.

[00:34:04] **Speaker 3** Before knocking them out or whatever one get. I think you.

[00:34:11] **Speaker 1** Authorized five or ten. No that's okay.

[00:34:14] **Speaker 2** Hey.

[00:34:16] **Speaker 1** What about your guys?

[00:34:17] **Speaker 3** Yeah, I had to say that it hasn't rained in ten years. You know, you jinxed yourself.

[00:34:21] **Speaker 2** No, this is. I have a couple of sprinkles.

[00:34:24] **Speaker 1** Ah, the one year. Oh.

[00:34:26] **Speaker 2** If you want, I want everybody else. Oh, okay. My family is very popular. We got some. Yeah, I know.

[00:34:38] **Speaker 1** That. All weather radar.

[00:34:39] **Speaker 2** Is. All. You got to go in there, everybody.

[00:35:05] **Unidentified** I don't know.

[00:35:07] **Speaker 1** Right now I'm just going to cover some of this.

[00:35:09] **Speaker 2** Oh, that would actually depends on how the wind blew rate that you did get a lot of sort of onions or whatever. Yeah, well, that kind of thing.

[00:35:18] **Speaker 3** I don't know where mine is anymore. So.

[00:35:21] **Speaker 2** Smoking. Oh, yeah. I haven't seen them.

[00:35:26] **Speaker 1** I look at all these guys.

[00:35:28] **Speaker 2** You know.

[00:35:28] **Speaker 3** There's nothing.

[00:35:30] **Speaker 2** That talks about. Oh.

[00:35:33] **Speaker 1** Yeah, just put that on a piece of bread off there and be fine.

[00:35:37] **Speaker 2** I can't wait to see.

[00:35:38] **Speaker 1** Or is that.

[00:35:39] **Speaker 3** Nice?

[00:35:40] **Speaker 1** Oh yeah.

[00:35:41] **Speaker 2** She's got nothing to do with that. No, she.

[00:35:44] **Speaker 1** She just shows up. I always did.

[00:35:47] **Speaker 2** With her having.

[00:35:49] **Speaker 1** Fun. You know, it's great to be with her group and just have a fun community event and have people do it. But the idea, you know, when you get people who have never done it before and.

[00:36:00] **Speaker 3** I mean such.

[00:36:01] **Speaker 2** Things.

[00:36:03] **Speaker 1** My first thought is like, you know, but then they really just get in there and do it, you know?

[00:36:10] **Speaker 3** Hi.

[00:36:11] **Speaker 2** Okay.

[00:36:12] **Speaker 1** So I actually brought Iron One here to Germany for her sister.

[00:36:19] **Speaker 3** And the woman.

[00:36:20] **Speaker 1** She was in. She was in high school and.

[00:36:24] **Speaker 2** Was it. No.

[00:36:26] **Speaker 1** You had in the twenties.

[00:36:27] **Speaker 2** Okay.

[00:36:28] **Speaker 3** Oh yeah. Right.

[00:36:29] **Speaker 1** Yeah. A bunch of I mean 16 year old German girls making it and giving it. You've never seen.

[00:36:35] **Speaker 2** It.

[00:36:36] **Speaker 1** They did. They loved it, you know. And of course. Well, in Germany, new colors.

[00:36:40] **Speaker 2** Well, we love like in Germany.

[00:36:44] **Speaker 3** Or when interns come down.

[00:36:45] **Unidentified** Let's look at mine and have them come over. Everyone loved him.

[00:36:50] **Speaker 1** Yeah. I mean, a lot of great pictures, a lot of great pictures over the years.

[00:36:54] **Speaker 3** Years ago, my brother and I loaded with everything. And they'll.

[00:37:05] **Speaker 2** Okay, great. Me too. Huh?

[00:37:10] **Speaker 3** I'm not making life.

[00:37:14] **Speaker 1** Like you guys, you know? If I could let the kids do it so I didn't.

[00:37:20] **Speaker 2** Feel like a ten year old birthday party is a great way to do just.

[00:37:23] **Speaker 1** That, you know? Right. I'll. I'll show up with the whole thing.

[00:37:26] **Speaker 2** I'm with you. I know. I know.

[00:37:34] **Speaker 1** Okay. It is not the way I type. Yeah, my party is just. Yeah, like a birthday, you know, birthday party. It's not like a big event. I have the German Immersion Foundation that helps support the school.

[00:37:46] **Speaker 2** For the same team for Neuen.

[00:37:51] **Speaker 3** See.

[00:37:52] **Speaker 1** It is. Yeah.

[00:37:53] **Speaker 3** I would say. Okay, Michelle.

[00:37:59] **Speaker 2** But even. Thanks so much.

[00:38:02] **Speaker 1** Good luck. Thanks. Good. I'm glad. That's what we want. People take.

[00:38:07] **Speaker 2** Perfect notes, right? What was so much?

[00:38:11] **Speaker 3** Well, my goodness. I'm like.

[00:38:14] **Speaker 2** Oh, look at that body. That's, like, perfect.

[00:38:16] **Speaker 3** Yeah, me too.

[00:38:16] **Speaker 1** Plates need a plate, and you're ready for the flip.

[00:38:21] **Speaker 2** He's. Oh, very nice. Wow. Perfect job, buddy. I got this for you.

[00:38:34] **Speaker 3** Okay. Nice.

[00:38:37] **Speaker 2** Seems like this makes my perfect.

[00:38:40] **Speaker 3** Shank with a knife. What is here? Don't lose.

[00:38:58] **Speaker 2** Lauren is certainly perfect for that. You look at the column, though. Oh, oh. Oh. Okay.

[00:39:14] **Speaker 1** Yeah, well, I'll pop it out later. Oh. Okay.

[00:39:19] **Speaker 2** Alicia's. Everybody. It's going to be hot. All right. Okay. Thanks.

[00:39:35] **Speaker 3** Come back now with apple caramel pie? No, apple pie more.

[00:40:04] **Speaker 1** I'm going to jam. Yeah. It actually went really well. Yeah.

[00:40:10] **Speaker 2** How many did you eat today? Just two. Mm. Mm.

[00:40:19] **Unidentified** Like little. So.

[00:40:22] **Speaker 1** Yeah, that's kind of.

[00:40:31] **Speaker 2** Wild raspberries. Oh, you know what that must mean? There was a guy who was walking around all.

[00:40:36] **Speaker 1** Shifty, looking.

[00:40:37] **Speaker 2** Up there and was.