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[00:00:00] **Speaker 1** Can you look at?

[00:00:09] **Speaker 2** I had a kid, I learned about baby wipes and how valuable they are.

[00:00:15] **Speaker 1** So. Yeah. All right. So.

[00:00:26] **Speaker 3** Just talk and. Well, I don't know. Yeah you always we start so.

[00:00:35] **Speaker 2** Absolutely hopefully. I know what I know we got here because I may have oversold my knowledge in fudgie pies.

[00:00:45] **Speaker 3** So in response to you so that my voice picks up there. What is your name?

[00:00:53] **Speaker 2** John. John Roman R.i.p man.

[00:01:00] **Speaker 3** There's different names for pudgy pies, hobo pies, Tonka toasters, apples. Do you have a preferred name?

[00:01:09] **Speaker 2** Yeah, there's. There's the mountain pie, the pudgy pie, the jaffle, the toastie. All kinds of. I've always been a pudgy pie guy. I think this area is pudgy pie land. I usually ask that question when I do my presentations about, you know, which name do you guys use every now and then a mountain pile show up if it's somebody from, you know, kind of the Colorado area, you know, that that part of the the country. But yeah. No, I'm I'm a pudgy pie.

[00:01:38] **Speaker 3** Who introduced you to Pudgy Pies?

[00:01:40] **Speaker 2** Oh, good question. Well, that that would just be from from, you know, being a kid camping. You know, we always went camping in the summertime. We would spend the week after the 4th of July every year at at Hartman Creek State Park in Waupaca, probably one of the greatest parks for a kid. Don't tell anybody that. But, you know, just go out and do your own. And one day, you know, I should ask my parents where it came from. But one day they showed up. Ah, when we were out camping they had the Tonka toasters and, and we started doing it and you know, it was great, you know, a lot of fun to just be out the fire. Every kid wants to be at the fire and to be able to make your own sandwiches and such. Um, you know, it's just. Just fantastic. So. Are these too long? Do you want narrative with it or do you just. These are fine. Okay.

[00:02:28] **Speaker 3** Give us so much to work.

[00:02:29] **Speaker 2** Okay.

[00:02:29] **Speaker 1** All right.

[00:02:33] **Speaker 3** You seem very passionate about pudgy pies. Why is that?

[00:02:37] **Speaker 2** I don't know. It's. It's a good persona then, because I don't. It isn't anything I ever set out to do. It isn't. You know, this just came to me one day. You know, I didn't. I didn't do anything. I mean, before probably 2012 or 2010, I'm not quite sure exactly when I started, you know, kind of dabbling more into it. This this wasn't anything that I ever planned on doing it. You know, I was was approached. We. I was camping with a bunch of friends and I had pie irons because that was just something, you know, we always had. And we had a bunch of friends. We were having a great time. And one of the rangers I came by just because we were really enjoying ourselves at the campground and just checked in on what was all up. And because there were so many of us and everybody was making paddy pies and and the Rangers like, wow, you know, this is kind of cool. I have you, you know, you're teaching these people how to do this. Have you ever thought about you're doing like a presentation in the campground? And of course, the answer is no, I hadn't. And that was kind of the end of it. You know, they said, oh, you know, you stick by. I think it'd be a great opportunity. And then sometime later I made a video as I started getting into it. Yep. So 2010 because now I'm remembering the video. I, I made a a how to video on seasoning pie because it just seemed like there was nothing out there. When you buy this raw cast iron, what do you do with it now? You know? And so I just decided to make a how to video and how to do the seasoning of it and actually shot it in the park. And later on, I'm not quite sure how the rounds were made, but the people at the park saw it and the person who does the volunteer coordinating said, you know, would you be you did such a great job on this video. Would you be interested in doing this? And so that being the second one, there happened to be a couple who was doing a Dutch oven presentation. I think, you know, weekend after, two weeks after they had asked and I said, sure, I can I can show up and participate. And I did. And it just went so well. The people were so into it and interested. So I just started doing it. Yeah. No rhyme or reason. Yeah.

[00:04:48] **Speaker 3** How many pies classes do you think you've taught at the park right now?

[00:04:53] **Speaker 2** Um, I have. I know I've done over 25 classes, so we're at that point, I've never actually counted them up early on there, were we. We did, I did a um early on I partnered with a few different couples who also did the Dutch oven. And so they would set up the Dutch oven, get that started. And of course that takes like a half an hour to do its cooking. So then I would do the budget pie presentation and then at the end everybody would, you know, do their thing and be able to have Dutch oven or, you know, go make a pudgy pie. And then they all just kind of one by one, started retiring and from from doing it, you know, a little bit older. And, you know, I just kind of fill that void then. And early on, I was doing several a year. I mean, the number is probably higher than 25, actually. Now I'm thinking about it because there were a few years where I did four or five and now, you know, now being, you know, married, have kids, you know, that kind of thing, it becomes, you know, finding the time to do it all. But we have for the last at least six or seven years, you know, I've been the headlining act for Memorial Day weekend and Labor Day weekend, you know, so it's just been a lot of fun to be able to continue on with that. And we just email back and forth and make sure everything was locked down for for 2023. So we'll be out there again.

[00:06:15] **Speaker 3** You're when you met your wife, Natasha, what did she think when you revealed your interest in pudgy pies?

[00:06:24] **Speaker 2** You know, that's that was actually not something at all that was prior to her. So that she grew. This is entirely my thing. She's not.

[00:06:33] **Speaker 1** Involved.

[00:06:34] **Speaker 2** But this is entirely something that has really been in the last about ten years for it. So, yeah, it's been it was one of those one of those things where at the time at the time, you know, you have disposable income because you're married, no kids. And then I just started looking on eBay and, you know, hey, this one looks cool, this one looks cool, and you just are buying them. And then, you know, suddenly you have to figure out where are you going to put all these things to? Because some of them are too long, you know, they're just too big. But yeah, so that was just kind of how it how it came to be.

[00:07:11] **Speaker 3** So you and Natasha have a little one. How are you passing the pudgy pi tradition along to him?

[00:07:20] **Speaker 2** Yeah. William gets always the sweet, pudgy pie. Or I should say always. But usually that's where he'll head to. He really enjoys it. He likes the two of us. Just kind of, you know, nested in front of the fire. Obviously, he's too young to be doing it himself. I have the rule of thumb I've always used is that if the iron is too heavy for them to handle it on their own, they're too young to be doing it to begin with. So. But yeah, you know, whenever we we get the opportunity, you know, he'll love a cherry pie or bananas and Nutella, you know, or making some kind of apple caramel, whatever. I mean, if if it's if it's all those sweet treats, he's obviously more than happy to to get at it. But he is an eater. He loves to eat. He loves food. I don't know I don't know any other kids who eat all of the, you know, the variation of things that he eats. So really, you know, whatever we make, he he will chow into.

[00:08:15] **Speaker 3** So have you made cookie pies for picky eaters ever?

[00:08:25] **Speaker 2** Yeah. I heard him pull in. And are they coming here or is that the back up?

[00:08:34] **Speaker 1** Yeah.

[00:08:45] **Speaker 2** There's been some streetlight problems. So they may be electricians and not the tree people.

[00:08:49] **Speaker 4** So from they're turned around. So we want to keep going. I think they might say, okay, well.

[00:08:57] **Speaker 2** Maybe try and find the place. Yeah. What was that? What was that question. I.

[00:09:05] **Speaker 3** Oh, for fussy eaters.

[00:09:07] **Speaker 2** Oh you know that's fussy eaters is a great term of course. But that's what's great about Pudgy Pies is regardless of what the dietary requirements might be for a family or, you know, the taste for a family, you can do pudgy pies, you can figure out what it is that you want to use if it's, you know, gluten free bread or no dairy or whatever the other combinations are, you can come up with an option for for cooking in a pudgy pie. So, you know, there there is no fussy eater, there's no bad weather, just bad clothing, you know, all of that. It's just one of those things. The pudgy pie is perfect for camping. I mean, when you have a cool cooler or refrigerator just filled with whatever you brought along, you can come up with a pretty good combination that becomes, you know, hot and toasty and juicy and delicious.

[00:09:58] **Speaker 3** Where do you find your recipes?

[00:10:05] **Speaker 2** I don't know. Actually, I don't think there's an answer for that. It's most of what I do for the presentation is is the basics to let people know that you can go as simple as just putting pizza sauce on bread with cheese or whatever other toppings you want to do it with. I always like to do a Reuben to get people just understanding that, you know, there are there are many layers to the Reuben sandwich. And so understanding that it isn't just, you know, cheese and sauce, you can do something with with the meats, the mustard, the cheese, you know, throw a pickle in there. My favorite sandwich is the Cubano. Absolutely love that. And so, you know, you get a little bit, you know, a little bit more going into your sandwich. So it's it's really one of those things of of for the presentation finding, you know, for the presentation finding sandwiches. That will not be what's the word I'm looking for? Overwhelming. Yeah. So for the presentation, it's, you know, finding sandwiches and such that people don't find overwhelming. It's like, oh, that's. I can do that. Or that's I love the Reuben. Like, I can do that in there and doing that. So but for me personally, when we're camping, it usually it ends up being for desserts, you know, we'll find something else will, you know, we'll roll when we're camping or things like that or you know, to be honest, we hit a lot of restaurants when we camp. We like to try to go out, you know, go into the towns or whatever and find, you know, that little that little diner or whatever it may be, a little restaurant that the locals like to go to. You know, I like to eat that way. But then back at the fire. Absolutely. Making something for dessert and getting back at it.

[00:11:41] **Speaker 3** You mentioned that you introduced the German interns at the Emerson School to Party Party. What is their response like?

[00:11:51] **Speaker 2** That's to me. That is why I like to do this. It's really the excitement for me. You know, the party, by and of itself is really nothing special, right? But for me, it's. It's just that interaction with the people. Yeah. We started when my wife was the intern coordinator for the interns that come from Germany to the German Immersion School. We would always do at least once a month. We do some kind of activity with them. And, you know, it was fall. And I suggested, you know, why don't we have them all over here for just just a casual thing? Backyard fire. Let's do let's do party pies within. And I lay out the whole spread in the irons and go through it with them. And they they just light up. They absolutely love it. To me, it's a surprise that it's like you've never done this before, you know, especially when people come from, you know, like Germany being we'll just say it's like a more nature in tune culture. You know, it's it's interesting when when they've never heard of this thing, what is this? And they jump right in. I mean, they just they go right forward and start building sandwiches. And it's interesting to, you know, the number of different cultures that I've had the opportunity to do this with, seeing those flavors come out, seeing what they like to mix into it. You know, my first thought would not be to be making a tuna pizza and a pudgy pie, but, you know, tuna and olives and onions in a pudgy pie. Okay. You know, not my taste, but it's somebody else's. And that's what's great about it, you know, having the opportunity for for myself to be able to see what other people come up with and and enjoying themselves, making what's to their taste. And at the same time, you know, just enjoying the overall experience of watching somebody new do this. You know, we've all had that experience of seeing children try something new and how excited they get for it. And as an adult, you lose a lot of that. You lose that wonderment, you lose that excitement in a lot of things. But then to be able to see, you know, 20 somethings are even older when I'm doing the presentation who have never done this before, well, I've heard of that. How does that go? And to watch them do it is just it's so exciting and so much fun. It really is.

[00:13:50] **Speaker 4** Vicki, who is a mentor at over. No matter where you go.

[00:13:58] **Speaker 2** Yeah, they're up there.

[00:13:59] **Speaker 4** I could be in the middle of the country.

[00:14:01] **Speaker 2** Flight 906 to Copenhagen.

[00:14:03] **Speaker 4** 50 miles from.

[00:14:04] **Speaker 1** There.

[00:14:07] **Speaker 2** You know, I'm surprised, actually, we're right in the flight where the flight line is just a little bit that way. But right in the flight line to the Timmerman Airport, the small executive airport that's here in Milwaukee. And I'm surprised there haven't been any. There's a flight school in there as well. And they have, you know, a small Cessna that comes out the gate.

[00:14:28] **Speaker 4** And are you actually in the city?

[00:14:31] **Speaker 2** We are, yep.

[00:14:32] **Speaker 4** Okay, Vicky, it should be good.

[00:14:34] **Speaker 3** Okay. So it's this kind of unique that you have this interest in. Kitchen Pudgy pies. When you meet new people. How do they react when they find out about your interest in pudgy pies?

[00:14:51] **Speaker 2** Well, I wouldn't say it's on my calling card, but, you know, when you start talking with people, whether it's, you know, new coworkers or, you know, being at the school or meeting new parents or stuff, whenever it does have an opportunity to come up, I don't generally push it like, Oh, I teach this or Oh, I talk about this or anything like that. It's usually I'm not I don't seek the attention, per se. I don't seek any of that out. I've never been a, you know, in front of the camera guy. But, you know, once it does have an opportunity to come up, you know, I'm I'm more than happy to share experience or ask them if they've done it, especially if they have kids like, oh, you know, you like to go camping. Have you ever done pudgy pies with the kids out there? And, you know, what is that? You know, and then you kind of break into it and say, oh, you know, this can be a lot of fun. And and usually it ends up being somebody who eventually will end up in jail, invite them to one of the presentations or, you know, hands up, having something here in the backyard and whatever else. So, you know, I don't need to talk about it all the time. I don't need to tell anybody about it. But, you know, when it comes up, it's it's a great opportunity to just you know, everybody's looking for activities, especially when you're out in the middle of the campground with with kids, with the family. And you need something that will hold their interest for more than 6 minutes because they've they've lost wi fi. You know, the pudgy pie can be a great opportunity to let them go cook. And, you know, it's a low and slow style of cooking. It takes time. And that's, you know, can be a fun, fun bonding time for a family just to be back around and keep people together for a little bit. Because, you know, odds are certainly the teenager is going to make four or five of these things and they can, you know, make dinner, take take an hour. And normally at home, maybe it's a five minute affair. So it really can be a great opportunity to bring people together.

[00:16:40] **Speaker 3** When you teach your class, what are some takeaways people might learn?

[00:16:47] **Speaker 2** I think most importantly is for the people and most importantly, a takeaway for the people who haven't done it before is to know what kind of options there are for it. If you're interested in the backpacking or you do a lot more of the tent camping, you really are minimalists and you want to keep things small going with some of those cast aluminum versions, you know, to have have that's you know much lighter to have it be I could just stop it looks like we have it. There's I. I saw it coming in. There's a big helicopter, what looks like a military helicopter.

[00:17:22] **Speaker 1** So start that all again.

[00:17:28] **Speaker 2** That is. It's. My circle around here and yeah, I haven't figured out where when I see we've had some Blackhawks fly overhead. I haven't really figured out where. I don't know if they're coming from Madison and going up. I know there's they do a lot of training like Green Bay and Fort McCoy and that, you know, I don't know if that's the route they're making, but every now and then they they'll come through and who knows? All right. So what was that question.

[00:18:05] **Speaker 1** Take.

[00:18:05] **Speaker 2** Away? I, you know, I think really important for people when they're just starting out, they don't know the takeaways that would be important at the presentation and the being, you know, what is the best iron for me if, you know, people are into backpack camping or, you know, just in the tent and they're on the minimalist side, you know, going with something smaller, a shorter handle, the lighter weight, aluminum versions, you know, something important for them to know versus, you know, if they're driving around in a big camper, you know, have room for the weight and want to go with the cast iron. I personally think cast iron is best, but, you know, learning the importance of of those variations that exist out there, what kind of hinge it has, I think, is important for the first time shopper. But the flip side of it is if people are into it, you know, really important, as I always talk to them about, you know, the irons are already seasoned cast iron and having that natural nonstick type material adding into there, then putting on a cooking spray, also using butter, you know, and putting all that together to make sure that they understand that really what you want is when this thing is done, that that sandwich is going to slide out of there and, you know, nothing is going to stick inside and everything else. And I think that's always an important thing, you know, for people to to walk away with. But then probably most importantly is to know that there is no wrong way other than burning it. There's no wrong way other than not paying attention. There's no wrong way to make a pudgy pie. You know, whatever you are interested in eating, that is the best pudgy pie for the day. And so I really want people to understand that going home or, you know, really want people understand that going to the campground and making a pudgy pie, it's whatever you want it to be. Whatever concoction you want to dream up is the perfect sandwich as long as it's well toasted and not burnt. And I always tell it in the class, actually, this this might be the most important takeaway is the difference between the perfect toasted sandwich and burnt is about 8 seconds. So pay attention.

[00:19:57] **Speaker 4** I mean, how do you know if it's close? How do you know when it's ready?

[00:20:01] **Speaker 2** That is an excellent question. You know, I always as I teach people, you know, to learn the fire, you know, when they first start making a pudgy pie and the iron is cold, it takes a lot longer to toast the sandwich. Right? The iron. You're sticking it in there and it's cold, so it's not toasting as quickly. I usually teach people that after about a minute, I always tell people, you know, count to 60 if if they're kids, I always give them that assignment, you know, count to 60 and then check it out, see how that side is toasted, see where it's at and if it's, you know, lightly toast it at that point, flip it over and then do the other side. That top side will keep cooking because that iron or even if it's the cast aluminum that'll stay warm and keep cooking it. So it's really you need to peek in there every now and then. You need to pop it out of the fire and open it up and just see see how you're doing. Look at both sides of it and slide it back in there. So it's a it's a waiting game, but it is not a long waiting game. It comes pretty quickly, especially once the areas are warm. Once you've made that first sandwich, that iron is hot, that that second one is going to you know, you're going to cut your cooking time in half. And and so at that point, it really becomes a very quick process and you can start eating quickly. That is a good question for someone who hasn't done the course, you need to come to the class. So, yeah, it's it's, you know, I always that is my favorite joke, I think, to tell that. And it's not even a joke. I mean, the difference between perfect and burnt is only a matter of a few seconds when you're dealing with a fire that's coming up at 1500 degrees and toasting a sandwich, it it goes it goes quickly and you need to be ready for it. So be prepared. Have the plate ready, be ready to flip it out of there or, you know, do the open face cooking that I oftentimes tell people about. As you know, as you're looking at it, you take a peek, oh, that side is totally done. The sides got a little more to go. Don't leave that iron. You know, on that down side, take that part of the iron off and just cook it open face, essentially, which just that that, you know, less toasted side into the fire so that that topside stops cooking. Otherwise you've missed your window to have the perfect sandwich. I do not like char I do not like a burnt sandwich. So I pay very close attention to that.

[00:22:20] **Speaker 3** Why do you collect pudgy homemakers?

[00:22:24] **Speaker 2** That's an excellent question. I collect pudgy pie makers because I didn't see anyone else doing it. As strange as that may be, when I first started doing this and wanted to have a few, you know, I knew that there were you know, I started with the Tonka Toaster, which was the version from, you know, the late seventies, early eighties, which doesn't exist anymore today. You know, I went out to buy another one of those because I wanted to have, you know, the one that I had, but I also wanted to have, you know, another one. So I found it on eBay and I started Googling and looking around and there's just no information on any of this stuff. A lot of the pie irons that came out were in the you know, there were kind of been periods of the pie iron. You had a large group that came out in the fifties. You had more that came out in the seventies. And then you kind of have our modern day versions of it that kind of started in the eighties and became a little more refined over the years. And but as I was looking to see just kind of what some of these these history ones are, the only one that you can find really any information on is one called the Toast Tide. It was a, you know, a big one from the fifties. It went off the market. Two sisters from Chicago decided they would bring it back one day. And so that one is now available again. And aside from maybe it's because they brought it back, but that was the only one that you could ever find if you Google for them you could ever find information on. So I started collecting them just because there are so many kind of unique designs to at all. They're all the same thing, but they all have their own look to them, their own design and their own, you know, just kind of artistic flair to it. And I started collecting them because, you know, it was something to do, you know? And instead of buying, I'm going. It just became fun to see the different ones that had been on it. And having done the presentation that it became a great display that lots of people just love to look at the display that that I put out of some of them, and it just has grown from there. I would love somebody would want to pay me to do that. I would love to, you know, I'd like to get out and photograph all of them and have a website where, you know, all of them are displayed and figure out what the patents on them are to get the, you know, the dates and get them in order of some kind and and see if there's some historical side to it. A lot of the companies that made them at one point, the the overall name of the company still exist. They still manufacture metal products or they still manufacture kitchen products, whatever it might be. But there's just no information about them that period of time on it. So I would love to be able to go out and connect with these companies and talk to these people to figure out where their iron came from. I'm sure somewhere there's, you know, in their company archives, there is information about it, where it came from, how it came to be, the number sold. I'd love to, you know, put together a book and put that all together. But, you know, like anything else, it's it's a matter of time and money to be able to dedicate your life to that. And that's probably not going to happen.

[00:25:15] **Speaker 3** Do you know anyone else who is also a keeper of the history?

[00:25:19] **Speaker 2** I don't. Actually, I've connected with some people over the years. I've connected with the folks at Toast It. I've connected with the folks at Rome, Pye Iron in Madison or Rome, whatever it is. I've connected with them just to get a little bit of background on them. It isn't that they haven't provided the information, but they, you know, it's like anything else. They have a business to run and some guy just asking questions about it isn't necessarily a thing. But, you know, I've I've reached out and tried to connect them. I've also reached out to other companies that have made it and haven't heard back. And maybe it was just the methodology of reaching out and asking and how I did it. You know, you try to reach out. Most places have customer service on Facebook, but if it's, you know, isn't really a customer service on Facebook company, then you don't really hear back. So I'd like to see if I can connect more with some of these companies to figure out, you know, a little bit more of their background, their history on it. You know, right here in Wisconsin, we have we have Roma industries that makes I mean, they're they're that's the best part. I mean, you can't find a better iron than that. It's just a really well-made product. So it's nice for me, though. I have no relationship with them. It's nice that that's also Wisconsin product, you know, and you had mentioned earlier about recipes. There's a group of friends in Madison who have made an incredible cookbook for pie and recipes, the Pug Revolution. And I think they're on their third edition now of it. And they're there. I mean, that's I would say I would say that is not for beginner pudgy pies. Their recipes are really a notch up there, but their cookbook is probably the coolest cookbook I've ever seen in my life. You know, really neat stuff that they have. And I could probably if that was of interest, I could say that. I say that again, a rumbling joke. But, um, yeah, yeah. So I mean, it's just, you know, it would be fun to connect more with that. And that was part of my idea behind, you know, really starting the Pudgy Pie Guy website or the pudgy bad guy Facebook group is, you know, not only people who have attended the program. So then, you know, see a picture or two that I take during the presentation, but, you know, that maybe somebody will stumble upon it and have an interest, either have an interest in it or an interest in pudgy pies themselves and didn't know where to begin or, you know, somebody else who's, you know, had the same thought I did and lives far, far away and it turns out, is doing the same thing I'm trying to do.

[00:27:38] **Speaker 3** What is your favorite tire iron ore?

[00:27:44] **Speaker 2** There are so many really interesting. I'm going to start that again just cause I was rolling my eyes. There's a lot of really neat designs, as I mentioned, on eBay, just collecting them. And there's some that just they're so small that you wonder why would anybody even manufacture this to try to make food. You know, there's others that just have kind of odd artistic hinge mechanisms that I think is interesting, but I would never want to use. I would have to say which is going to fall out. And so I don't know that I have a favorite. Yeah. I mean, I actually think through that I.

[00:28:29] **Speaker 3** No. Can you describe some unique.

[00:28:33] **Speaker 2** Yeah. Yeah, there isn't there isn't a favorite, I don't think. But you know, as I mentioned, there's the the one, you know, the just has a really interesting hinge mechanism that's out there. I think that's the in a minute pie iron, the toast. People actually made the official Boy Scout version back in the fifties. They modified from the actual opposed to it a little bit. They shortened the handle my understanding was so that would fit in the Boy Scouts official backpack that they had for camping. They lightened it a little bit by taking all the ridges to it. And then instead of having the the toast site logo on, it actually has the official Boy Scout emblem that's in it. And I mean, just from a design perspective, I mean that that product placement type background, I think that's a really neat, you know, endeavor that they had with that a lot of them. What I really find more interesting than the Pie Irons actually is some of the advertising that I found to go with it, luckily enough to, you know, some of them on eBay have had the original packaging with them, which some of it's tattered and torn. But to be able to see that and see that original packaging and, you know, certainly the artwork from the fifties of artwork from the seventies that's included on it is very interesting, you know, along with the different the different pirates that go with it. I know that the the Swift Company out of out of Chicago got a big itch there all of a sudden. Sorry. The Swift Company in Chicago did a lot of advertising because they had all packaged meats and things like that that they put out a number of magazine adverts that on the bottom that you could actually send out a coupon or email mail in with. I think it was $0.50 that you could get a pie iron that came from them. And, you know, obviously use with the, you know, the different premium meats that Swift offered. So to see some of those advertisements I think is really cool and some of them are found on eBay, some of them just trying to use like the Google newspaper archives to just put words in. A lot of times you just strike out. But every now and then, you know, it'll be, you know, whatever newspaper in Albuquerque, New Mexico happen to had an advertisement where the text was picked up. And you can actually see, you know, this original advertisement from a from a 1979 Kmart ad that included, you know, the Tonka Toaster or something like that. So that's been I think for me, that is more interesting than actually the pyres themselves is just seeing some of that, you know, collateral information that comes with it.

[00:31:03] **Speaker 3** Is there special care needed for pudgy homemakers?

[00:31:08] **Speaker 2** Don't leave them in the rain. Yeah. Especially care for the pudgy pie makers would be. Don't leave them in the rain, you know, clean them up afterwards. You know, obviously the sandwich is going to come out. That's the goal, using my method of the seasoning, the spray and butter as well. Get them to come out. But you want to take care of them like any other cooking utensil, you know, for something that isn't necessarily used often, you know, you don't want to pack it away if it's, you know, maybe still wet or still dirty or something like that. It just that's not going to be a pleasant experience afterwards. But, you know, it's really one of those things of every season when I'm at, you know, at the end of the year, when I'm done with all of them, certainly the ones from the presentation, I get out the power washer actually I'll power blast them all, blast all the soot off of them, all the ash that gets into all the crevices on the outside. And, you know, if there's any food particles that might be stuck inside, then I actually spray them down like I would be seasoning them, give them a spray of cooking spray and stick them over the grill for ten or 15 minutes to just have them cleaned off. They're already nicely seasoned again for another season, and I think certainly that's important. I've had a number of people come up to me and say, you know, I bought this thing. I started cooking with it, not realizing that there was wax on it. Some of them are covered in a paraffin wax to keep them from rusting while they're sitting as sort while they're sitting on store shelves and such. So, you know, now I've used this thing, I didn't eat the wax, but I use it once or twice. Now it's kind of rusty and, you know, doesn't look like yours. Is piano black, the shiny black on it, you know, how do I do that and kind of go through the process of, you know, you want to stay on the rust off. They just get, you know, very fine, fine steel wool or or, you know, very fine. Triple, quadruple, noodle, quadruple. I went into German there, you know, fine, fine, a quadruple zero sandpaper and just, you know, lightly rub out that rust on there and then the sprayed down with with a cooking spray and begin the seasoning process for it. So definitely, you know, it's something that you want to take care of it. Once you have it seasoned, then it's ready to rock and roll. I know it's absolute overkill that I, you know, season them at the end of every season. I just like to do that for the presentation so that when they come out, they, they come out and people see this stack of them sitting on the table and it's they're all just really, you know, as said, that shiny piano jet black that comes with it when you have a really nice seasoning on it. So they see how those are supposed to look and, you know, just enjoy that part of the reveal on it as well. But really, you know, making sure that you you've taken care of them, the most important maintenance on it is actually at the very beginning. If you didn't do it right to begin with, you're going to end up with problems down the line of of them rusting inside. You're just food sticking to them and all that. So when you first get them, do it right, you know, get it, take the time, take the Saturday afternoon to clean them up, get them seasoned nicely and they'll be ready to you know, they'll there are generate it's cast iron right. I mean cast iron that's a generational thing. You can hand that down so you can certainly have your your pudgy pie irons, you know, go to the next generation if you want to, because that cast iron will will last. And if you buy a quality item that has a good handle to it, a good mechanism where it's the cast iron clamshell is actually affixed to the rod. You know, if you buy a very high quality unit, it there's no reason it won't last forever. So it's it's one of those things. But don't leave them in the rain.

[00:34:32] **Speaker 4** Yeah. I think if you ask him two more questions, what about tell us about your collection. Just what about why you make the video?

[00:34:44] **Speaker 3** Yeah. Kind of general terms.

[00:34:54] **Speaker 4** Yeah, yeah.

[00:34:56] **Speaker 2** Yeah. That what I mean? Well, a little guidance on the question. What would you like to know about I you know, I've gone to some of the advertisement and I just want me to go through some of that again and just the different types that I have. And and that or.

[00:35:10] **Speaker 4** If someone came and you were going to tell someone about their your project, would you. Sure. Okay. So there's 80 varieties or whatever, you know. Sure.

[00:35:20] **Speaker 2** Okay, sure, sure.

[00:35:21] **Speaker 4** What we'll do is we'll get video of them and you're working with them.

[00:35:24] **Speaker 2** Okay. Let me do a quick math. Count in my head as I'm thinking about their, uh, 20, their 30, their because I know that I actually have, I start a spreadsheet on it and there's actually about 50 different actual models that I have. So I'll say that again appropriately. But yeah, so there is that downstairs. I have a couple of boxes with there's probably Yeah. There's, there's over 100 in this. I would definitely say so. Okay. Yeah. The collection is just keeps growing I guess. I think I have all of the ones that exist at this point. I actually started a spreadsheet early on as I started collecting them too, just so that I remember the names and such as I got it and just put it into a box. But there are I have 50 different manufactured brand versions of them and and some of them have two or three that they've come out with over the years. So I'll certainly have that large collection, as I mentioned, from from Rome, who probably has the most complete collection of ions because it's they don't just have the sandwich iron like a lot of different brands might do, but they have specialty ones for waffles. They have ones for, you know, specifically for for brats and hot dogs and that kind of cooking or, you know, specifically for hamburgers. So they have a lot of different types of specific irons for the purpose. But yeah, I have a display that I like to put out at the presentation, which I'm really proud of actually. Not that it's something, you know, proud to say that I'm proud of. It is is not really a thing, but it's it's in a display case. My grandpa actually made that case, so I was able to repurpose that. My mom had it in her kindergarten classroom that she always had the, you know, the child of the week information on. And after she retired, it was available. And I was just looking for something like, how am I going to display these pie irons at the presentation? And it's a pegboard pegboard box that he had made. He'd made some, you know, incredible things. And so for me to be able to use that to repurpose it is great and set up the pegboard, you know, the pegs on it to hang all the different ones on there. And there's, I don't know, 15 or 20 that end up displaying in there for the presentation. And then, you know, I have about a dozen that I use that are actual cast iron, you know, pie urns that are used for the presentation in the garage. I have another dozen of those that are ready to go that if for some reason something happened or I ended up having to go do something for 100 people, I could pull those out as well. So I have I have those ready to go. And then I just have, you know, if I've seen at a sporting goods store or something IRL years back when I'd see them on clearance or a really good price on them, you know, I'd snap up a few to give out as gifts, that kind of thing. So I was always just kind of in acquisition mode and I think I have enough now. I need to stop acquisition mode and really transition now to looking at them a little bit more closely. The different brands that I do have, those 50 different types and seeing what I can do with them and, and come up with, with a way to actually present that information and display it a little bit differently. But there are over 100 at least in the collection. There's, there's the ones that I have for display, the ones I use for the presentation, other ones that just ended up being duplicates because they were sold in a pair with something that I didn't have. So I had to buy, as, you know, a duplicate of something or it turned out, oh, all of a sudden, you know, I happen to own this one, but these people have it with the original packaging. Well, now I've got to buy another one because the packaging is more important than the iron itself. So I have those downstairs that I'm, you know, maybe at some point I need to repurpose and send out on eBay myself and get those out. But it is really just it's been ten years of just a constant evolution of of this. I never thought that I would collect them. I never thought I'd be giving a presentation about them. I never thought I would have this many of them. And so it's really just been a great opportunity to to bring it all together. So I need to back up.

[00:39:35] **Speaker 4** I think I think his answer was, okay, I'll go check that out. We just have one more question. Right.

[00:39:40] **Speaker 3** The videos that went with that. Yeah. Ask you about making the Pudgy Pie Guy video. Do people ever call you guys instead of die?

[00:39:50] **Speaker 2** No. That's not a saint. That's not a moniker that I use. You know, I when I was when I was looking for when I wanted to start the Facebook group, you need to come up with a name. And it just pudgy pie guy came to me immediately. It was just one of those kinds of things, you know, it just it rolls off the tongue and it's nice and it works and whatever else. So I just picked up the moniker Pudgy Pie Guy. Personally, I don't you know, I don't have a business card with it on it. But, you know, mention at the show only to get people to, you know, maybe engage on the Facebook site or check out, you know, the website that I'm working on with it. But it it isn't really something that I'm not the maestro. You know, I had the old Seinfeld reference and I'm not maestro. And I insist that people call me pudgy big guy, though perhaps, I don't know, maybe if I change jobs or move to a new community or something, I'll have to introduce myself as such and see what happens. The videos were the other one. Yeah, I only made actually I made one video ten, 12 years ago on how to season the Pyre. And as I mentioned, just with, you know, not finding the information and just saying, you know what, I had the free time to do it. And with the video background and to put something together and did it. And it's funny because, you know, now that video has been sitting out there for ten plus years and I forget what the number on it is now. The last time I checked, I don't know, it had like 30 or 40,000 views on it, you know, comments that come in with it. And I just saw one the other day after I did a presentation and I just decided to go check, you know, go check in on the Facebook page, check in on YouTube to see if anybody said anything. And they got you know, there was a comment about, you know, the guy made such a great video. It's a shame he did one and he was done, you know? And I was like, Well, that's a great comment. Thank you very much. If I had time to do more, it's just one of those things of I, I would love to. I know that there are all these brand influencers and stuff like that that exist nowadays. Perhaps I was, you know, first ten years ago doing that kind of thing. I don't know. But if you don't, maybe once the little guy gets a little bit older and has a little more self, self contained, I can, you know, start doing some videos on on how to do cooking. And I would like to do another seasoning video. Actually, the version that I did was using a shortening cook Crisco to to do it, which I think is a great way to do it. I think that that provides a kind of a better seasoning process as opposed to just using a spray cooking oil. But I'd like to do another video similar where I just use the spray cooking oil to do it, because I think that will help some people to do a faster process. And maybe, you know, I mean, not everybody has Crisco, then I got to go buy it. But I think just about everybody in their kitchen has a spray cooking oil that they can use. So, you know, just the opportunity to see if more people, you know, try to reach out to more people in another way with a video like that, I wouldn't mind doing one on how to how to clean them up, you know, teach people the process. Just if you have left, you bought it, knew you left it out camping and it rained that night and you just left it by your camper tire or something. And it got a little rusty how to clean that up and just revitalize it, because, of course, it's if you're using the cast iron ones, they're they're indestructible. And you can you can bring those back to life and, you know, make them new again. So I think that'd be a good video to to do as well. Do I have a production crew?

[00:43:07] **Speaker 4** I think we're good. Okay. So a couple of things that he talked about you can sound like. All right. Was.