Bryan Schaaf:

Back here on the Meat Speak Podcast powered by the certified Angus Beef brand. I am proud to say coming to you for the first time in person, albeit from a social distanced position, Bryan Schaaf joined with me by always the man, the myth, the legend, the chef, the man who is currently standing in life size cardboard cutout form just outside of my bedroom at home, Chef Tony Biggs. How are you doing, sir?

Tony Biggs:

Oh, my gosh. I love it and I love the mask you're wearing, an array of masks. You've got the burger mask. I've seen the porterhouse mask you've been wearing. I've seen an Angus cattle mask. Those are pretty, pretty good. Which one do you wear like, every other day, I mean these are beautiful.

Bryan Schaaf:

You know, it is nice to switch it up. Because you can always mix and match. I'm still looking for the mask that has slimming qualities because let me tell you, three months, four months, five months, sitting at home, man, I need all the slimming action that I can get.

Tony Biggs:

I'm with you, man. I think I did more cooking at home and videos and I should have sent some over to your house, actually.

Bryan Schaaf:

And if you're cooking, that's going to be some good eats-

Tony Biggs:

Well, welcome back. It's good to see you, my friend.

Bryan Schaaf:

It is so good to be here. Today, we are meeting here in person. This is the final episode of the Meat Speak Podcast season one-

Tony Biggs:

Season one now, he said. Not final forever. Season one.

Bryan Schaaf:

That's right. So, that said, I want to go ahead and let's start it off big because we've been at this for the better part of a year. We kind of launched it with an idea and it's taken a lot of twists and turns. You know, what's the most predictable thing is that things are unpredictable and we're going to start out with what I like to consider the highlight, is the shout out to the podcast from the man, one of the godfathers of Cajun, creole cuisine. We're not going to say his name because you're going to know it, because he's one of those people who goes by one name. Let's play it right now.

Male:

Good to go.

Emeril Lagasse:

Hey, Emeril Lagasse here and you are listening to the Meat Speak Podcast.

Bryan Schaaf:

Emeril Lagasse. Chef Tony Biggs, Emeril Lagasse.

Tony Biggs:

Emeril, oh, my god-

Bryan Schaaf:

Right?

Tony Biggs:

... he's my hero.

Bryan Schaaf:

Right?

Tony Biggs:

What can I say?

Bryan Schaaf:

You nabbed him down at Cayman Cookout for that, right? Which is something that ... right, I mean, for some folks, running into Emeril, it's like, "Oh, my gosh. It's Emeril," right? You've had a lot of experiences with Emeril [crosstalk 00:02:55]-

Tony Biggs:

Yeah. I mean, Emeril ... it just pays to be down at the Cookout for six years. It pays to be on a boat over to Rum Point with him for about two hours and kind of just shooting it. Shooting the ... you know, "Hey, how are you doing, Emeril?" And we're not really talking shop, it's more of, "How's it going? How's life? Aren't we blessed to be on this boat? Aren't we blessed to be in Cayman right now?" We built that relationship and one day it was just ... we were at Rum Point, he's walking by, and I just said, "Chef, do you have 10 minutes? Would you like to do a podcast?" "For you? I'll do it."

Bryan Schaaf:

You and Emeril have something special. Makes me a little verklempt just talking about it. You know, when we launched back in September, we mentioned Emeril Lagasse, obviously one of the iconic American chefs. We launched this podcast with a bang with another iconic American chef, our good pal Rick Tramonto, who lives in Chicago, obviously has made his name in Chicago, but he's been all over. One of the themes that has come up over the past year is the idea of alternative cuts and alternative uses of cuts. One of those things that uses a lot of those lesser known cuts or, you know, we'll say cuts that need a little more love is burgers. So, one of the things that always stuck out to me from that very first podcast was Rick talking about a chance encounter with a gentleman named Dave Thomas, who

was opening a little hamburger shop called Wendy's. That was actually his first cooking job. So, here's Rick.

Rick Tramonto:

I mean, when I was 15 years old in 1977, I started at Wendy's Old Fashioned Hamburgers, which was one of the very first Wendy's outside of Cleveland, outside of Ohio, in Rochester, New York. That's back when Dave Thomas was still in the stores and Dick Fox, who still to this day is one of the largest franchise owners of that group. You know, those guys were just starting out. So, my introduction to cooking, other than just as a kid hanging around my grandmother and my mom, who were always in the kitchen, again, making pastas and tripe. It's funny, the Italian breasolas and all those kind of things were regulars in my house.

Rick Tramonto:

But you know, we weren't prime ... "Let's have filet, let's throw something on the grill," kind of family growing up. I mean, it was a pretty modest family. My dad went to prison when I was a kid and being an only child, I just needed to stick close to home. I didn't finish high school, I needed to start working. You know, working at a burger joint really just kind of made sense. This was one of the up and coming restaurants of the era coming up. So, it all kind of connected. That's the first introduction and they did everything on premise. I mean, they were grinding their own meats and they were pattying their own meats. It was pretty amazing when they first started out on how they did stuff there. It was very special.

Bryan Schaaf:

You know, chef, we've mentioned a few names and one of the names that comes up honestly, because obviously, she's generally here sitting next to us in the studio is Diana Clark, meat scientist, which you know, if there is a job title in the world that I think a lot of people outside of the vegetarian population would be pretty cool claiming, it's meat scientist, right? Diana Clark is a scientist of delicious meats. You know, chef, you spent a long time cooking all over the world, right? Cooking for royalty, cooking for people in need post Hurricane Katrina, cooking for people in Asia at the Tokyo American Club and down in the Philippines. I don't believe this, I don't believe you ever had an opportunity to work alongside of a meat scientist to the degree that you do here at Certified Angus Beef. What is it like as a chef to kind of have somebody like that, who literally possesses the keys to the roadmap through the beef animal?

Tony Biggs:

It has been just a rewarding experience to work with a meat scientist. Like you've said, Bryan, I've had the opportunity and the blessing to work all over the world, so where I received my knowledge was from elder chefs, master chefs, but never from the standpoint of a meat scientist. And of course, you know, the last carcass I think I saw was at the CIA when I graduated there in '84. The rest of my career is buying boxed beef. So, when I came to Certified Angus Beef six years ago and started with Dr. Phil Bass and now, we graduate to Diana Clark, I've learned so much. I've missed things along the way that I should have had.

Tony Biggs:

I think we're in the world now where when science enters a perspective career, it just gives it a whole different feeling. Listen, I'm not a meat scientist. I didn't graduate with a doctor's degree or a master's degree, so I really ... I can't speak to those ... I can speak educationally now from what I learned from them. But again, we mesh together because they're not professional cooks or chefs. So, when you're

working next to a meat scientist and they can talk about the science behind the sizzle, as we call it. Then, we can create masterful dishes. It just brings our game just to another [inaudible 00:09:03] level.

Bryan Schaaf:

Yeah. You know, I like to hang out with Diana and glean ... I like to think that I learn something, more so, I like to learn words that I can throw around just because they sound impressive like-

Tony Biggs:

Right. Exactly.

Bryan Schaaf:

... pectoralis profundus and the pectoralis superficialis. You know, actually, one of our favorite topics although we don't necessarily call it, but Penicillium nalgiovense, which of course is the ... it's the mold that you inoculate a dry aging cooler with, you know?

Tony Biggs:

Correct. Right.

Bryan Schaaf:

And so, dry aged beef, the science behind it, what's actually happening at the molecular level is one of the subjects that we've covered in the past year. Some other things that we've talked about with Diana Clark include the science behind burgers, short ribs, beef shanks. Two episodes all about the sirloin. Of course, middle meats that everybody knows about. Beef that is ideal for Asian applications. And one of our favorites, the chuck roll, right?

Tony Biggs:

One of my favorites. Love me some chuck roll-

Bryan Schaaf:

That said, let's talk a little bit more or at least invite one of our good friends to talk a little bit more about the beef shank and how he utilizes it in his restaurant because of the versatility and the price ain't bad either. Here's Venoy Rogers from American Kitchen down in Orlando, Florida.

Venoy Rogers:

I had a ... my first post in Florida, so to speak, I had two hotels. I had one which was kind of the main hotel, the large one, and I had a little, tiny 100-room kind of boutique hotel with a more café type restaurant in it. One of the things I was tasked with was kind of balancing out that food cost and everything. I have to say that the value and the size of that piece of meat, thinking of those two things together, when they kind of popped up in the same thought, it was like the bell went off. And so, that was when I first used it. You know, tried it myself first.

Venoy Rogers:

I had had some beef shank in some dishes prior to that, but getting my hands on it and really trying it myself, i was able to use it ... I think the first time I used it was in an egg roll, which I kind of have

repeated and done something similar here. But currently using it on the regular menu, and I think we have it in three dishes. I have it in a bolognese, I have it ... we tuck it into an egg roll again for a Carne con Queso egg roll. Then, now, it's made its way kind of as front and center, as the star of the show for our Magical Dining menu as a special option for our barbacoa tacos.

Bryan Schaaf:

Back here on the Meat Speak Podcast powered by the Certified Angus Beef brand, putting a wrap on one full year of the meat speak podcast. We're going to go ahead and call this episode Meat Spoke, right, because we had ... this is actually episode number 30. We're just taking a look back at the previous year and all the different things that we've been able to discuss in this podcasting format. You know, one of the best things, one of the more heartfelt moments that I think come out are not necessarily when we're talking about meat specifically, or science specifically, but it's the stories. It's when people talk about how they got into getting to where they are. Chef, how did you get into cooking?

Tony Biggs:

Wow. You know, I started early when my grandmother was making a whipped cream on the counter and she put my little you know what on top of the counter and give me whips and I would just start licking the whips with the whipped cream or the frosting or the icing. I just watched her and my grandfather cook every weekend. They'd cook from scratch. They were excellent cooks. Especially her fried chicken. She cooks it in Crisco oil and then, in a Griswold cast iron pan. Then, she'd give me chores like picking green beans.

Tony Biggs:

Then, I had the most incredible experience. She took me to New York City and my first fine dining experience was at Mama Leone's Italian restaurant in the heart of New York City. I'm not sure if it is there anymore. But I had a duck a la flambe with cherries. I never forgot the waiter in the tuxedo coming to our table with a beautiful roast duck and then he flambeed that with Gran Marnier and dark, sweet cherries. This was when I knew that I just had to be around food the rest of my life.

Bryan Schaaf:

And that's so very different from my experience because my experience growing up was chicken McNuggets come in four packs and you get a little toy with them.

Tony Biggs:

Well, my grandmother was a beautician and across the street was a McDonalds. Back then, a McDonalds hamburger was 15 cents. I'm not going to tell you what year that is, folks, all right? But I remember the first McDonalds going up on Volusia Avenue in Daytona Beach. She bought me cheeseburgers and I fell in love with McDonalds at that time. So, through the years, I've had the great experience to work here and there, in different countries. I grew up in New England and actually am a seafood, where my first official job was working at Hugo's Lighthouse in Cohasset. I was the oyster shucker.

Tony Biggs:

I graduated to saucier, where I knew how to make clam chowder at 19 years old. I did the lobster station. From there, I just ... I wanted to learn everything. I was a sponge. I picked up cookbooks. One of the great cookbooks is the Joy of Cooking and the Fanny Farmer. Then, I always tapped our friend

Jacques Pépin's La Technique cookbook, where it was kind of the first cookbook for the novice chef that was growing and with photos of those epic recipes. So, if you're one of those chefs who wants to go back in time for good french cooking, La Technique is the cookbook to purchase.

Tony Biggs:

You know, from there, gosh, I went to the CIA. I was hooked. I loved food, I knew it made people happy. You just see folks when they have good food in front of them, their whole demeanor, their expressions, everything about them just changes. When it's a bad meal, you see that too, right? But this is when I knew that this was the career for me to make folks happy. What better way you could do it, but food. And now, when you put Certified Angus Beef into this category, we raise our game to a whole new bar. I've been really blessed with the brand for the last six years. I think I've cooked beef every single way imaginable. So, stayed tuned for season two because it's just going to be better and better with Bryan and I.

Bryan Schaaf:

It's going to be better and better with you, man. I don't know that I'm that confident-

Tony Biggs:

You are. I love you.

Bryan Schaaf:

... I think I'm getting a little worse every day, but-

Tony Biggs:

No, man. No way. Come on. Come on.

Bryan Schaaf:

You know, as we talk about everybody has a different story and obviously, there's been a lot of stories on this podcast over the past year. Some of the ones that really stick out, we're going to play for you here. This first one is our good pall Anthony DiBernardo down at Swig & Swine Barbecue in Charleston, and a guy who did not grow up in the barbecue world. He's a Philadelphia native, actually did a lot of cooking on a navy submarine where they would be under water for months at a time. But he's going to talk about ... you know, he developed into a fine dining chef and he's going to talk about the moment that he decided he didn't want to be a fine dining chef anymore. It's pretty touching.

Anthony DiBernardo:

So, I have a well-rounded background. I do come from a fine dining background, a lot of people don't realize that. One day in particular at Kiawah, it was the summertime and we had a lot of vacationers. I was out to check reservations at the front desk. There was a family of four, a husband and wife, a daughter who was probably 12, and a son who was probably about six. Probably going to get choked up because this really turned the way my life went. I overheard the daughter tell the father, "It's okay if we can't eat here. It's okay if we can't afford to eat here." That was a shitty dinner service for me because it really made me self check. I went home that night and I thought to myself, "Who am I?" I'm blue collar, I grew up blue collar. Who am I to be here charging these prices for the gift that somebody gave me? It really changed things. So, I put my resignation in the next day and changed my whole course.

Bryan Schaaf:

You know, this next clip that we're going to play is Mr. Barrett Black, of course, of the famous Black's barbecue family down in and around Austin, Texas, right? You used to be able to say Lockhart, which is kind of a suburb of Austin. But as they've grown, they actually stretch all the way down close to San Antonio now as Black's Barbecue high school continued its ascension. Barrett is going to talk about this historic restaurant. He's the fourth generation pit master there but they were started in the 1920s by his great-grandparents. Barrett's going to talk about what it means to walk into this historic, iconic Texas barbecue join. Oh, by the way, that's his last name on the front door.

Barrett Black:

I mean, it hits me all the time, especially when I'm walking into one of our restaurants and I see ... I always look up at the sign, it says, "Black's," and it just kind of mentally reminds me that's my name on the building or if there's a piece of trash as I'm walking into the restaurant, be like ... I pick up that paper towel or something like that, that's just sitting on the ground because it's my name on the building, my family's name and it represents who we are. It is a responsibility. I think it's an honor, but also a responsibility. Every day we've got to be on the top of our game. So, a lot of people ask me, it's like, "Who's your competition around here?" Honestly, my answer is ourselves because we have been in business for so long, people have come in for decades. They expect the same quality and top notch service, everything. So, I'm always just trying to make sure that we live up to that expectation and trying to do better every single day. So, always pushing the envelope.

Bryan Schaaf:

The last clip that we're going to share with you because although we are the Meat Speak podcast, it's not always necessarily all about food, at least food as you think about it being on the plate, right? This is rancher Troy Hadrick. He and his wife, Stacy, raise three kids in Faulkton, South Dakota, which is one of the most remote places in the country that you can possibly get to. Not just in terms of distance from civilization as you and I might know it, but in terms of the battles that they have to face with Mother Nature. Last time I checked, people weren't necessarily booking trips to South Dakota in the middle of winter. Troy's going to talk a little bit about what it's like to raise a family kind of in the middle of nowhere.

Troy Hadrick:

I would say we probably grew up a little bit unique out here and you learn to be a little bit self ... take self care, I guess. But I love it. I mean, the idea that you get to kind of work with that weather every day and work with the cows every day is pretty amazing. Yeah, Mother Nature just does her darnedest to kick us out of here. I swear, some days she hates us. But it's part of it. It's one of the reasons, honestly, that probably keeps us as rural as we are, which isn't a bad thing. But you learn how to do it. I guess that's always the good thing is, yeah, the winters get pretty cold. I mean, it's pretty common for us in the wintertime to see some 30 below type temperatures and wind chills obviously even worse than that. Even today, it's only like a high of 11. So, it's already fairly chilly here for this time of year.

Bryan Schaaf:

This is just so everybody is aware, this is November 11th.

Troy Hadrick:

Yeah, November 11th. Yeah, we actually had our first below zero temperature. We hit below zero a few days ago actually. So yeah, we're already dealing with that weather and it felt like we dealt with tough weather all last winter and all summer. It just kind of feels like it hasn't quite. But yeah, you know what, it's hard to describe. You think, "Why would somebody want to put up with that stuff," but I just sit here and think that we are pretty lucky because I get to live on the place where I work. I get to work with my kids. They get to grow up knowing the generations that have worked before them. It's a pretty unique situation, there's no doubt. So, we're doing our best to stay out here. We're doing our best to not dwell in the past, but learn from the past and then try and continue to blaze new trails into the future. My wife and I, we're very fortunate to get to do that.

Bryan Schaaf:

You know, the variety of guests that we've been able to have here on the podcast over the past year, I mean, what a laundry list to run down. Everything from well known barbecue icons to media folks to some of our most innovative food thought leaders in the world were able to sit down and join us. We've picked a couple of brains of folks to kind of highlight here. Certainly by no means a complete list, but this first clip here is actually from the Ohio City Galley, which actually sadly, recently closed before COVID-19, but it was a chance to sit down with Chef Alvin Cailan, of course, host of the Burger Show. Of course, now, he's got his full-fledged butcher shop in Chinatown in Los Angeles called Amboy. Along with a couple of Cleveland great chef friends of ours, Bret Sawyer, Vince Thomascik, and Dave Kocab discussing, of all things, surprise, burgers.

Male:

Yeah, I mean, I personally think so. You have to come at it from a completely different view, you know? When you're making things like pork tartar and stuff that people have never really tried before, you could kind of ... they don't have that benchmark.

Male:

Yeah, you dictate that whole situation.

Male:

Yeah. But when you're making a burger, something that somebody's been eating since they were six years old or whenever you had your first burger, you're competing with literally decades of influence from other places and other things.

Male:

Exactly.

Male:

So like, I think we said in the beginning, a lot of people shoot to be the best at something, but I think that's nearly impossible in the burger game or pizza or anything. So, our goal isn't to be the best, but it's to be your favorite. We want to be the thing that you go, "All right, maybe it's not the first time I had it, but it's so good I want to come back for it."

Male:

Right.

Male:

Yeah.

Male:

It's like that scene in Ratatouille where the critic eats the ratatouille dish and he thinks about when he was a kid and it just smacks him in the face. That's what we have to compete with every single day doing burgers because we have to like, make that dish resonate to that one person. If you can, mission accomplished. If not, then it's like, maybe someone else will do it for you. We tried, you know? That's it. It's like, you love it or you hate it, but we definitely ... I think when you come from a chef background and you make a burger, it's definitely not just like something simple. It's something that you [crosstalk 00:25:56], you know?

Bryan Schaaf:

The next clip that we want to highlight here for you is all the way from New York City, our pal Nick Solares of Meat Life Media. You can tell by the accent, obviously, he is english by birth but he is a hardcore New Yorker. Nick has a pretty unique perspective on the cultural weight that comes behind food and dining and the relevance that comes from participating in this, we'll just say, dining ritual, especially at some restaurants that have been around for a long, long time. So, here's Nick Solares from Meat Life Media.

Nick Solares:

Cultural pertinence, you know, Instagram is fantastic. I love Instagram. At the same time, there is this thing that social media does. It is sort of stripping away the nuances. I look at a dish, 10 years ago there would be no doubt that this pork bun with the sriracha was from New York City because it was David Chang's and nobody else was doing this. Now, it's very hard to ... like, you see an avocado toast, is that Sydney or Los Angeles or New York or Quebec? It's great that we're branching out and that food is uniting people across cultures. But there is ... it's a double-edged sword because we want to retain our nuances, right?

Bryan Schaaf:

Yeah.

Nick Solares:

We went to Beard's Hamburgers the other day, right?

Bryan Schaaf:

Yeah.

Nick Solares:

Which is a 1940s era hamburger stand in Cleveland that is ... I mean, prices aside, is relatively unchanged. They're doing things the way they were. Now, if McDonalds had eclipsed every hamburger stand in America, we'd be in a lot less culturally rich environment. So, I'm also a big advocate for those mom and pop stores, the places that have been open for a long time. You know, visiting a town, I always go to the oldest restaurant first. That's the foundation.

Bryan Schaaf:

That's where you find out about the town, right?

Nick Solares:

Yeah. That's its heart and soul. I love the idea also of ... the idea of ritualistic dining. When you go to Katz's Deli in New York or any of these famous delis like Langers or ... you're making history, you're making your own personal history, but you're also contributing to this greater dialogue, right? Every soul that walks through those doors adds to the tapestry of Katz's Deli and what it means. Those things are important to me. They sort of root us in where we come from.

Bryan Schaaf:

In the last clip that we wanted to bring to you here is from just up the road, our pal Jeremy Umansky from Larder Delicatessen and Bakery in Cleveland. Jeremy is a two-time James Beard award nominee and he's only been open for two years at Larder. Jeremy is well known for his work with the Japanese mold Koji, which is a mold that's been used for thousands and thousands of years in things like sake production and soy sauce and a lot of things like that. But Jeremy talks about when he first started growing it on proteins and the rabbit hole that he subsequently ventured down in this journey that led to the production of his book that launched earlier this year called Koji Alchemy.

Jeremy Umansky:

I was using mushy overcooked rice to do it. Whereas, classically, you need perfectly steamed rice. After it's cooked, it still is free flowing as raw rice is, right? It moves. The kernels don't stick. It's just perfect more or less. I was doing the exact opposite and it was working. So, I started thinking one day like, "Well, if I can grow this on like busted rice, couldn't I grow it on rice flour or another starch flour?" So, I started looking at what the starch composition of rice was and seeing what food Koji preferred and types of rice it liked. Lo and behold, I decided to do this litmus test and that was if I could pick something that I knew would get screwed up based on the parameters needed to grow this mold, which is relatively high heat, ambient heat, about 90 degrees, and high humidity. 90% relative humidity, maybe even a little more. If I could dust a scallop with a starch coating and the mold and get it to grow without the food spoiling, I knew I was on to something.

Jeremy Umansky:

That's exactly what happened. I thought it was going to be a complete failure. But the mold grew and formed this bio protective layer around the scallop and it didn't spoil. Right away we started putting it on the menu. From there, opened up, well, if it works on this, this extreme end, charcuterie, the gloves are off.

Bryan Schaaf:

Back here on the Meat Speak Podcast powered by the Certified Angus Beef brand. Bryan Schaaf, Chef Tony Biggs here. You know, one of my favorite topics that we got to cover this past year actually happened not too long ago and it's a topic that doesn't really deal with meat at all, at least as you think of meat on the plate. What it deals with is the issue of animal agriculture and its impact on greenhouse gasses in the environment and it gave us the chance to say cow farts on the air. So, Dr. Frank Miltloehner from UC Davis has dedicated his career to this topic and this is a podcast I highly, highly, highly recommend that everybody check out.

Frank Mitloehner:

One of the biggest challenges is that the carbon footprint of cattle, so that's the contribution of cattle, both beef and diary to greenhouse gasses that then affect climate, that that carbon footprint discussion is based on data that are, in my opinion, drastically outdated. Not so much the data, but the means by which they are calculated. So, the so-called global warming potential of these gasses is ... or depicts the potency of these gasses to trap heat from the sun. While I agree that methane is almost 30 times worse as a greenhouse gas than, let's say, CO2, what is left out of the discussion and it shouldn't be left out is the fact that methane has a drastically different lifespan. Meaning, while CO2 is in the air once it's emitted, it's in the air for about 1,000 years, there's really no process that destroys it. Methane has a lifespan of 10 years. That means that overall globally but also here in the United States the amount of methane produced and the amount of methane destroyed in the atmosphere by natural processes almost even each other out.

Frank Mitloehner:

So, there's a process called ... and I know it sounds technical because it is, hydroxy oxidation, and this hydroxy oxidation is a process by which methane that's in the atmosphere after about 10 years is converted into water and CO2. What's interesting about this is that the carbon that flows through the [inaudible 00:33:29] system really originates in atmospheric CO2, in the air. CO2 that's in the air is gobbled up by plants that the animals eat during photosynthesis. So, atmospheric CO2 goes into plants, is then eaten up by cattle, some of it is belched out or it comes from the animal via manure emissions, and then, that methane stays in the air for 10 years, is then converted into CO2, and that CO2 goes back into the cycle.

Frank Mitloehner:

So, you have a cyclical situation from the air into the plants, into the animals, and back into the air, plants, animals. That's called the biogenic carbon cycle. For whatever reason, that's never considered that we are actually not adding new additional carbon to the atmosphere through our [inaudible 00:34:23] livestock unless we drastically increase herd size. We haven't done that. In fact, we have shrunk herd sizes over the last few decades and a shrinking herd size actually means that you take carbon out of the atmosphere. If you take carbon out of the atmosphere, then that leads to what's called global cooling. So, none of that has really been transpired in any of the reporting that I'm witnessing, that I'm hearing, and watching day in, day out. It should be.

Bryan Schaaf:

What a calendar year it has been. In addition to some of the folks that you've already heard this episode, some of the other folks just to mention who've joined us, who have episodes currently uploaded that you can find at certifiedangusbeef.com/podcast, Chris Lilly from Big Bob Gibson's; Jeff Arnett, who's the seventh master distiller in the history of Jack Daniels; Joe Urban, works for Greenville County Schools and is really, really changing the way that school lunches are prepared and served; of course our pal, Stan Hays and Jay Collins from Operation Barbecue Relief; Josh Ennis, the pride of Atlanta from Buckhead Meats; Shawn Heine from Prime Cincinnati and of course Downtown Cincinnati; Matt Mytro from Flour Restaurant on the far east side of Cleveland; the legendary chef, John Doherty now of BLACKBARN in New York City, of course the legend in his own right from his years at the Bull & Bear Steakhouse in the Waldorf Astoria; of course, Yoni Levin from the Best Barbecue podcast down in Austin; and Chef Jerry Lanuzza from Johnson & Wales in charlotte, where our own CIA grad Chef Tony

went head to head in a food centric knowledge bowl quiz to determine after all, which school is best, Johnson & Wales or the Culinary Institute of America.

Bryan Schaaf:

You know, since we do have a rare opportunity where we have a professor and graduate from Johnson & Wales in the room, and we have a proud graduate of the Culinary Institute of America in the room, and not one punch has been thrown yet, so I'm very proud of you both.

Tony Biggs:

Aw, thanks chef.

Bryan Schaaf:

But there has to be some level of competition I think that we have to make sure we settle. So, I hope if you guys are willing to participate, I have pulled some questions that I would like to pose. We'll just figure out who's-

Tony Biggs:

Chef, referees are really in trouble in the NFL these days [crosstalk 00:37:00] if Bryan is going to be the referee, we have carte blanche to mug him in the studio all right-

Jerry Lanuzza:

I'm down. I'm down.

Bryan Schaaf:

All right, I don't even know how many questions-

Tony Biggs:

He's hiding the questions too-

Bryan Schaaf:

That's right.

Tony Biggs:

... I mean, oh, my gosh, we're in trouble.

Bryan Schaaf:

I didn't want anybody to peek, right. All right. First, 1996, there was a milk based product the USDA Ag Department proposed as a substitute for meat in school lunches. What was it?

Jerry Lanuzza:

Yogurt.

Tony Biggs:

It was a protein, yeah. That could have ... yeah, a protein?

Bryan Schaaf:
Yeah.

Tony Biggs:
Yogurt's a protein.

Bryan Schaaf:
Okay. Next, black eyed peas are not peas. What are they?

Jerry Lanuzza:
Beans.

Tony Biggs:
[inaudible 00:37:46] legumes.

Jerry Lanuzza:
Peas are legumes.

Tony Biggs:
Legumes.

Bryan Schaaf:
Next, what part of the banana is used to make banana oil?

Tony Biggs:
The skin.

Jerry Lanuzza:
I would agree.

Bryan Schaaf:
What was margarine called when it was first marketed in England?

Tony Biggs:
Ghee.

Jerry Lanuzza:
Olio.

Tony Biggs:
Olio, yes.

Bryan Schaaf:
Okay. What are the two top selling spices in the world?

Tony Biggs:
Salt and pepper. Is that considered a spice?

Bryan Schaaf:
Okay.

Jerry Lanuzza:
Pepper and cinnamon.

Tony Biggs:
Cinnamon.

Bryan Schaaf:
Okay. What is the most widely eaten fish in the world?

Jerry Lanuzza:
Cod.

Tony Biggs:
Wow. I was going to say salmon. But you got me on cod. I'm from New England. We eat a lot of cod up there, chef-

Bryan Schaaf:
Scrod.

Tony Biggs:
Boston Scrod, right?

Bryan Schaaf:
Scrod.

Tony Biggs:
Okay, he said cod, but I'm going to go with salmon.

Bryan Schaaf:
Okay. I thought the answer was sticks, by the way.

Tony Biggs:
Sticks?

Bryan Schaaf:

Mrs. Paul's, yeah. All right, three more questions, right? What is the name of the evergreen shrub that gives us capers?

Tony Biggs:

Oh, that's a good one, Bryan.

Jerry Lanuzza:

That's the caper bush.

Tony Biggs:

Caper bush? You said evergreen. Caper bush.

Bryan Schaaf:

Yeah?

Tony Biggs:

Yeah.

Bryan Schaaf:

Two left. What fruits were crossed to produce a nectarine?

Tony Biggs:

A peach and a-

Jerry Lanuzza:

Tangerine.

Tony Biggs:

A peach and tangerine. because of the color.

Jerry Lanuzza:

Yeah.

Tony Biggs:

Yes.

Bryan Schaaf:

Okay. And lastly, what animal's milk is used to make authentic Italian mozzarella?

Jerry Lanuzza:

Water buffalo.

Tony Biggs:

Buffalo.

Bryan Schaaf:

All right. You know what's funny is both of you got the questions correct, all the same, and you both missed the exact same questions all the way down through. It's a virtual tie.

Tony Biggs:

Chef.

Jerry Lanuzza:

All right, [crosstalk 00:40:00]

Bryan Schaaf:

Just so you know, yogurt was correct. Legumes was correct. No part of the banana is actually used to make banana oil. It's a synthetic compound that's named because of its banana-like aroma. Margarine was actually called butterine in England-

Tony Biggs:

Ah, butterine. Okay.

Bryan Schaaf:

... the top two selling spices in the world: pepper and mustard, right?

Tony Biggs:

Ah, okay.

Bryan Schaaf:

The most widely eaten fish in the world. It was not Mrs. Paul's, it's actually the herring.

Tony Biggs:

Oh, the herring. Oh, wow.

Bryan Schaaf:

Right? Caper bush was correct. What fruits are crossed to produce a nectarine? None. A nectarine is actually a variety of a peach. How about that.

Jerry Lanuzza:

[crosstalk 00:40:45] peach right.

Bryan Schaaf:

And lastly, you all nailed fresh authentic mozzarella comes from water buffalo. So, there you go. As unscientific as we can get. Dead heat tie between Johnson & Wales, Culinary Institute of America-

Tony Biggs:

Okay, I take it.

Jerry Lanuzza:

It ruins my joke. I can't tell my favorite joke anymore.

Bryan Schaaf:

I'm sorry.

Jerry Lanuzza:

How do you get a CIA grad off your porch?

Bryan Schaaf:

How's that?

Jerry Lanuzza:

Pay him for the pizza. I tease because I love.

Bryan Schaaf:

Chef Tony Biggs, your Team CIA all the way, you came in a dead heat with Jerry Lanuzzo. Did that sting a little bit?

Tony Biggs:

It stung a little bit. It did. You caught me off guard that day, I have to admit. I left knowing Jerry. He was like a big teddy bear. I just wanted to give him a big hug and kiss. I love that guy. You know what, I don't care if he's from Johnson & Wales, okay? The outlaw Johnny Wales, I call them. I don't care. I love Jerry and you know what, that's what we do when we invite guests and special people to the Certified Angus Beef, we walk away friends and family forever. That's how we are. It was good to see Jerry. I just hope we can get him back up again, that was great.

Bryan Schaaf:

You know what one of my favorite takeaways from that episode with Jerry was how honest he was about what happens when you go to culinary school. I think the first words out of his mouth were, "We do a fair bit of dream crushing."

Tony Biggs:

Yeah, right. That was the best one. Dream crushing.

Bryan Schaaf:

Yeah, and of course, it is the idea that nobody comes off the street and opens a restaurant fresh out ... there are some expectations that need to be [crosstalk 00:42:41]-

Tony Biggs:

Or, these kids that come out of school, what do they want to do? They want to go right on the Food Network and they want to be Bobby Flay and it just doesn't happen. I think that was a perfect line, "Dream crusher," from Jerry.

Bryan Schaaf:

Right? In this day and age where we like to think of everything being a little kinder and gentler, that's a nice throwback to kind of the old school mentality of, "We're going to break you down and then we're going to build you back up."

Tony Biggs:

That's exactly right.

Bryan Schaaf:

Well, I'll tell you what, Chef Tony Biggs, sir, it has been a pleasure for the first season here of the Meat Speak Podcast powered by the Certified Angus Beef brand. I am so happy that after the last four or five months, we're finally able to actually do this in the same room and not [crosstalk 00:43:26]-

Tony Biggs:

You mean our show is going to be picked up for a second year?

Bryan Schaaf:

Apparently, they've renewed our contract-

Tony Biggs:

Contract?

Bryan Schaaf:

Yeah.

Tony Biggs:

I love it.

Bryan Schaaf:

Yeah. So, we invite you to stick around with us for the next month of so. You'll notice there won't be any new episodes going up, but know that we are still hard at it. We will relaunch, season two will kick off at the end of September. This is the year 2020 if you need a reference point with a nice little glut of fresh episodes and of course, then, following the same pattern that we followed for much of the past year, that's every two weeks launching a new one and of course taking advantage of our internal expertise too as we find topics that are more time sensitive. So, a few special episodes in there as well. Chef Tony Biggs, until next year.

Tony Biggs:

Listen, Bryan, it was a great year and I'm glad you're safe and your family is and I can't wait to do year number two. It's going to be electric.

Bryan Schaaf:

It's going to be fantastic. What we can promise you is there are going to be some changes, all happy changes. Word has it, we're actually getting our own studio-

Tony Biggs:

Oh, my god. Our own studio?

Bryan Schaaf:

Right? Our own studio, so-

Tony Biggs:

Wow.

Bryan Schaaf:

... fresh topics. You know, stick around next year, it's going to be even meatier, even the life sized cardboard cut outs are going to be larger than life next year. Chef Tony Biggs, this is Bryan Schaaf, for the Meat Speak Podcast powered by the Certified Angus Beef brand. I'm going to say this in my sleep because I've done it so many times. If this is your first time tuning into the Meat Speak Podcast powered by the Certified Angus Beef brand, know that you can find us across all of your major podcasting platforms. That's Apple, Google Play, Spotify, or simply by visiting certifiedangusbeef.com/podcast. It's been a fantastic first year and man, I can't wait to start number two.

Tony Biggs:

Let's do it. Take care-

Bryan Schaaf:

Game on, Chef. Until next time, thank you, brother.