

Bryan Schaaf:

Back here on the Meat Speak Podcast powered by the Certified Angus Beef brand, coming to you from the inner sanctum of the world headquarters of premium beef in Wooster, Ohio, Certified Angus beef. Can you believe that? Bryan Schaaf here, meat scientist, Diana Clark, Chef Tony Biggs. Hey guys, how are you?

Diana Clark:

Doing good.

Tony Biggs:

Fantastic.

Bryan Schaaf:

Excellent.

Tony Biggs:

How about you?

Bryan Schaaf:

I am so excited because at my core, I'm a very lazy person, right? And after this episode, I get to be lazy because we're going to take a little hiatus. A little two and a half month siesta if you will. It's going to be great. It's going to be great. So, I'm going to do that "I miss you guys," right? Don't worry, I'll still be around to eat your food, right? So, this is the final episode of season two. It is a look back at everything that we have been through in, really, since last September. We've had quite a bit to go through, but I wanted to get you guys back in studio one last time and talk a little bit. First, I wanted to get this one knocked out because Diana, if we waited any longer, baby number two is getting here, right?

Diana Clark:

Yeah.

Tony Biggs:

Congratulations.

Diana Clark:

He might be in the hospital. Yeah.

Bryan Schaaf:

Right? Actually, if we keep talking for long enough, chef Tony might deliver a baby.

Diana Clark:

For the second time?

Tony Biggs:

Second time. I've done it the first time and David knows all about that if you're listening.

Bryan Schaaf:

That's right. Chef Tony, by the way, is the most interesting man. He was already the Dos Equis guy, but with beef. But then, he talked about how he jumped naked off a bridge in Massachusetts.

Tony Biggs:

It's called streaking. In the 70s, it was big. Remember this? It was a national fad, it reached Cohasset.

Bryan Schaaf:

It's amazing, right? He delivers children, right? Are you using a... I hope...

Diana Clark:

We jumped off Cunningham bridge, right? It was a high school graduation. It was pouring rain. Guess what? I used to work at this Hugo's Lighthouse. I've talked about it before. I knew every nook and cranny of Hugo. So, I knew the ladder. We got up there on top. And of course, everybody that's dining in the restaurant, there's a glass window.

Diana Clark:

Oh my gosh.

Tony Biggs:

You can see out into the harbor and the lobster pots. And we went 1, 2, 3, held hands, and that was the end of it.

Bryan Schaaf:

Some people go to Hugo's Lighthouse expecting a very different view.

Diana Clark:

Yeah, right.

Tony Biggs:

A different experience, too.

Diana Clark:

It's a full moon that night. That's for sure.

Bryan Schaaf:

What's a full moon, by the way? That being said, the biggest change, if you go back and listen to season one versus season two is you'll notice, the little podcast family has grown even before, baby number two has arrived. Diana Clark was added to, it was one of those things where we kept consulting Diana throughout season one. And then it was like, "Well, this is stupid. Why don't we just make Diana a permanent guest?" So, it's sort of the, when you hire out, when you contract out services versus hiring somebody on, right? At the end the day, it makes more business sense to have them on staff, right?

Tony Biggs:

Yeah, absolutely.

Bryan Schaaf:

Mind you, we're not paying you.

Diana Clark:

Or shall we say we're done, you'll get a salary increase?

Tony Biggs:

Tell the truth, she was a referee between you and me.

Bryan Schaaf:

Pretty much.

Diana Clark:

Really, I'm just put in the middle to calm things down.

Bryan Schaaf:

That's right. But Diana, your first season in the Meat Speak hot seat, do you have any favorite moments?

Diana Clark:

Oh yeah, definitely, the episode with Dr. Steve Smith. That was by far, for me, just geeked out, galore on that conversation that we got into the, how he's able to break that beef fat down to an understandable consumer level, but still just kind of give us that motivation to keep making beef part of the healthy diet. So yeah, that was awesome.

Bryan Schaaf:

Well said, right? I also like those episodes where it's like, I think I know something coming in and then I realized, I don't know a damn thing. And so, that was it. I was like, "Oh, I'm just going to shut up and let you guys talk." Because...

Diana Clark:

It is phenomenal.

Bryan Schaaf:

Yeah, it's over my head. Chef Tony, how about you, chef?

Tony Biggs:

Oh, the prime rib was my favorite. I think just talking about Paul Prudhomme, the late Paul Prudhomme, and give him accolades on what he did, his Cajun prime rib. And it was so fun to get back into the kitchen and do some different versions and variations of prime rib and the seasoning and all that. And

so, that kind of brought back a lot of memories. I met him a couple of times and that was great, that was fantastic.

Bryan Schaaf:

Excellent. It's a great episode, too, because you got to kind of got a window into what it'll take to get one of those Lowry's prime rib carts they go table [inaudible 00:04:34].

Tony Biggs:

Did you ever check them the carts? Can we get one of those?

Bryan Schaaf:

Well, we can't get one, unless we're actually talking about putting together sort of an Ocean's Eleven style heist, because they're stored in Las Vegas right now. I think we can do this, right?

Tony Biggs:

I think I could fit in the [Gary Dawn 00:04:47] part of it. Yeah.

Bryan Schaaf:

I think that's what we need to do, is we need to actually have Tony inside the cart.

Tony Biggs:

You would be the waiter with the white jacket and the bow tie, and you just wheel me out to the dumpster and well, that's it.

Bryan Schaaf:

That's right, when nobody's looking.

Tony Biggs:

When nobody's looking.

Bryan Schaaf:

That's right.

Diana Clark:

Just need a forklift to lift it into a truck or something.

Bryan Schaaf:

Oh, we'll drive that sucker all the way back to Wooster, Ohio. So Ryan Wilson, Lowry's, if you do notice one comes up missing.

Tony Biggs:

Do you have a...

Bryan Schaaf:

Just saying, you might want to check in Wooster, Ohio. I don't know if I could even choose a favorite one. I love the personality episodes. The one that I, our buddy Adam Richman, when he was on, which I continue to this day to steal ideas of when I know I'm going to have to eat a lot, which tonight I'm going to eat. Actually, Chef Tony's doing a Chef's Table and I'm going to be eating there. So, I'll probably employ some of Adam's tips for consuming robust amounts of beef prior. So if you see me doing wind sprints in the parking lot about four o'clock today, understand. This is all about preparation.

Bryan Schaaf:

But, I'm a fan. On that note, you know what? Let's throw it back to the first episode that Diana Clark was with us all the way back in late September of 2020. We try not to say 2020 too loud because...

Diana Clark:

It hurts some people.

Bryan Schaaf:

The vid, right? All right. So, let's throw it back to Diana Clark on the Meat Speak Podcast, powered by the Certified Angus Beef Brand.

Bryan Schaaf:

The coolest job titles, I think, you can possibly get. But tell us about that. Well, a lot of times we gloss over it. You're a meat scientist. What does that actually mean?

Diana Clark:

So meat scientists, here, is essentially, we have groups that come in, breakdown sides the beef shown where different cuts come from. Kind of give them that education, that farm-to-fork experience, and let them know the differences within muscles. So, if you think about like other meat scientists positions out there, that's what amazes me is that in my world, there's a lot of meat scientists because that we all kind of stick together as a family. There's a reciprocal meat conference that happens every year. We all get together. We nerd out over things, but there's film and research and development side. So, they're actually the ones that are there, creating some of those products. Some of those sausages, some of those lunch meats that you think of. Even if you're going in to soup, you think about Campbell soup, they have meat scientists on staff that are putting those chunks of beef within the meat.

Diana Clark:

They need to know what's going on within that meat. If you think about your dog, your pet food, okay. Pet food has a lot of meat in it. So, there's a lot of meat scientists that fall into that career. There's also meat scientists that work more with the live animals because they are the ones that can know what the quality of that animal is going to be afterwards. So, they're looking to see, "Okay, what can we do from a nutrition standpoint? How can we make this animal optimal essentially?" And then, you even have other meat scientists that are working in more directly with animals and academic, and they're really trying to figure out different ways that we can even help human health by using animals as a predictive model. So, it's kind of neat to see the array of science that's out there just within the meat science community.

Diana Clark:

But to me, that was one of the coolest parts about graduate school is any project that we had within the animal science department, ultimately, they came back to the meat scientist and said, "Hey, can you guys collect a little bit of additional data on this?" And we would always do it because you'd want to see how that impacted overall muscle development and quality of the animal.

Bryan Schaaf:

And with the addition of Diana Clark to our fold, we decided to go full bore into meat science. Starting out with some episodes talking about the naming conventions of beef and how certain names can be confusing or differ based on a number of factors, including something as simple as the region of the country that you call home. Things like a Delmonico is truly a chuck and ribeye. Strip steak is a strip steak, whether it's in New York City, Kansas City, or Omaha, Nebraska. A London broil, it's not a flank steak. It's top round. It's top round. We all got to get on board with this. Of course, we also utilized our meat scientists expertise to walk us through a series of cuts that can only be procured if you're willing to do the knife work yourself.

Bryan Schaaf:

Moving on, Diana, you're the meat scientist where you want to go next?

Diana Clark:

Let's talk about the mouse because I feel like that is one that just is overlooked and people maybe even, I think more people know about it than not, but they're just like, "Yeah, that's not worth it. It's not worth it." But really, it's something so simple and to me, you break down top sirloins, you're going to have that mouse muscle. So if you're food distributor, you've got it in your cut shop, you're already breaking down tops sirloins to make those sirloin fillets. What are you going to do with that mouse muscle? A lot of times it gets thrown into grinds if you're not grinding in house and you're just selling an office trim and it's going to go to a cooker of some sort. But, we actually have McGregor's up in Canada, Toronto, that they're actually breaking down that top sirloin.

Diana Clark:

And they have people that are purchasing the culottes. They have people that are purchasing the top sirloin fillets and they have people that are purchasing the mouse muscle, as well. And it's actually going through, and this is a restaurant that is throughout Canada, JOEY restaurant group that actually serves that mouse muscle on their menu. They call it the steak frites, I believe. And it is done phenomenal. And just to think that that's a muscle that typically would go in the grinds, now is served as the center of the plate item, and in terms of tenderness, it's as tender as that culotte. It is definitely a tender piece of meat. So, I'd go for it every time.

Diana Clark:

Yeah, but to a point that I think you started on was the idea of the chuck roll, if you're going to get that whole piece in, takes a little practice to figure out how that comes from the... The sirloin is a really easy piece to take apart, right?

Bryan Schaaf:

Yeah. I think so.

Tony Biggs:

Very easy. Yes.

Bryan Schaaf:

Yeah. And going back to the idea of cut names, right, they nailed the merlot, the mouse. It must've been an intern, right?

Diana Clark:

Yeah, it's I don't know. We always joke that there was, it was way back when that their name in the mouse, like 1900. And so, they threw the muscle on the table and they said, "What should we call it?" And then a mouse ran on the floor. And someone said, "A mouse." And then... Oh, that's good.

Tony Biggs:

Or they were watching the Disney channel. It's Mickey Mouse.

Bryan Schaaf:

I always like to think of my mice wearing little ping pong ball helmets, riding on a little motorcycle underneath my kitchen appliances.

Bryan Schaaf:

Season two also saw us take a deep dive into sausage making, both as a means of utilizing trim and putting some extra dollars on your bottom line, which added with a great Arnis Robbins from Evie Mae Pit Barbecue in Lubbock, Texas, on how he puts his prime brisket trim to good use and then visited with Danielle Bennett, also known as Diva Q, who's one of the only people to ever secure multiple perfect scores in sausage at the iconic barbecue competition, the American Royal.

Bryan Schaaf:

You're making the sausage at home. What's your jam? What's your go-to?

Danielle Bennett:

The thing is that I got to spend so much time in Texas and right when this all started happening, a lovely COVID, I had actually been looking for a second house in Texas, one hour outside of Houston because I don't want to live in Houston. It's too expensive and it's too busy. So, I was looking for a host one hour in the circumference, basically, of Houston. And the reason is, no joke, I love my friends there so much. And Texas has truly, I think, some of the best sausage in the nation. And I'm not putting down anybody else. I don't want anybody to think I'm bashed on. However, the original settlers of Texas, they brought so many incredible recipes for sausage and sausage making. And my go-to at home is kind of like to try to replicate that half link, that half-hanged link.

Danielle Bennett:

And then in addition, figuring out how to do like the cheddar jalapeno, the cheddar hatch. I'm a huge fan of those. I literally have had much sausage and stuff like shipped to my house here. And also experimenting, trying to replicate it. I like the finer grind, personally. I really enjoy that textural component for me, personally. I think it, it just breaks nicely in all natural casing always. I don't like the

other casings at all. At all. I love natural casings for sausage, whether they're beef or pork. And I like an all-natural pork casing on a beef sausage, as well. So, I mean, you have options for everything, right? So, but definitely, the finer grind definitely was an ode to Texas always.

Bryan Schaaf:

If you could deem one as the cut of 2020, our media experts would point in the direction of the round. After all, in an industry where margins are already razor-thin then exacerbated by COVID, the round offers a lot of meat for a little price. And while it may need some additional love to get it to a desired end point, it can offer a treasure trove of possibilities like African Biltong.

Bryan Schaaf:

Walk us through the method that you go to. First, to make this in general, but to, it kind of sounds like the sky's the limit. You're only limited by your own creativity in terms of what you can make this reflect in the way of taste.

Peter Rosenberg:

So simply, what you're doing is you are trimming the outer surface so that it's nice and clean, there's no connective tissue. And that's the great thing about the round, it is solid beef, whichever country you go to. So, then you're going to cut into about a half, three quarter inch to an inch thick, depending on how long you want it to take to cure. The thinner you cut it, the faster it will cure. This particular batch that you're looking at over here on Friday afternoon, pour some vinegar on top of it, seasoned with a salt, pepper, coriander.

Peter Rosenberg:

Hung it up to dry and a little... When I hang it up to dry, I use a like a curing box, but you can put it into your oven. Hang it on the racks without the oven on. Just totally let it hang and drip down, straight down with maybe a little bit of a fan in the beginning just to dry it off so that it becomes dry and then just shut it off. And by Monday morning, so that was Friday, Saturday, Sunday, Monday, this was the end product. And we'll continue to dehydrate as it sits a long time, and you talked about just how long can you keep it piece. I accidentally found a piece about 25 years later in a box. That ate pretty good.

Peter Rosenberg:

So Jeremy, if you listen out there, buddy, I have something that lasts longer than seven years.

Bryan Schaaf:

This past year also saw us bid farewell to one of the most significant contributors to not just Certified Angus Beef, but really the beef industry as a whole. Dr. Bob VanStavern, a meat scientist at the time at Ohio State was the man credited with developing the scientific standards that became Certified Angus beef and the bevy of copycat programs that have followed.

John Stika:

I think, without Dr. Bob being a part of the establishment of the brand, the industry probably does look different. The industry, we already knew that prime was a good quality grade. There was prime, choice, good at the time as opposed to select, but we had the grading system and we knew that eating quality improved as marbling went up, but I would tell you that this was during a time period where the folks in



academia and in the industry, it wasn't anybody in particular that had anything negative that they were trying to accomplish. We were sometimes misreading what the consumer was telling us. They were telling us less fat, less fat, less fat. And I think as an industry, we were looking back and saying that that means less marbling. Less marbling, and as long as it's tender, it's fine. And we kind of forgot about flavor and juiciness.

John Stika:

And I think Dr. Bob, his genius came in the fact that I think he was one at the time that was interpreting the consumer correctly. When they were saying less fat, that mean less external fat. But let's not pull all the goodness out of the product. It still has to taste good for me to want to buy it. And I think that's some of what he was a voice for, a bit of an anchor for an industry. And to your very point, here, we find ourselves today, that while beef demand was going down during that time period, Dr. Bob really had an idea that came along with that of Mick and Fred Johnson and Harold Etling and those founding fathers as well, that said, "Hey, if we want to secure a future for Angus, we've got to secure a future around marbling and quality."

John Stika:

And I think, today, to your very point, because of that solid opinion and a willingness to defend it today, we've got an entire industry that gets it, and we're in a much different spot, I think, with consumer demand and ultimately profitability at the cow/calf level, at every level, to be perfectly honest, because a bit of Dr. Bob's foresight.

Bryan Schaaf:

That was Dr. John Stika talking, the president of Certified Angus Beef, and one of a long list of notable industry titans who spent time chatting with us. Among those others were two noted culinary icons, top chef winner, Stephanie Izard from Girl and the Goat in Chicago, in Los Angeles, and the man who taught me everything I need to know about how to eat large quantities of food in one sitting, our good buddy, Mr. Adam Richman.

Adam Richman:

And because remember the show hadn't aired yet, and I remember we were on Amarillo television and they called the show Man versus Steak. And I'm like, "No." And I remember the male newscaster was like, "That's a roast." I was like, "We're off to a shining start, boys."

Bryan Schaaf:

Of all the places that you would expect people would at least appreciate that, Amarillo, Texas.

Adam Richman:

Right? Well, that's the funny thing because that's one of the biggest most iconic challenges. It is the Big Texan.

Bryan Schaaf:

Oh, yeah.

Adam Richman:

And they'll be even pick you up at the airport in a limo and drive you there for the 72 ounce steak. And the old 96er, The Great Outdoors, that John Candy eats is based on that steak. And again, I apologize if it's TMI but that was the one and only time in my life I've ever been asked for a courtesy flush. Not happy about that, but you got to live with life like the truth is true.

Bryan Schaaf:

That's right. It's real life, brother. I remember, we were in Amarillo, Texas, and I've been there many times. I've seen the big statue and we were with a good friend of ours. He used to be the corporate chef of Saltgrass Steak House and another guy was with us who maybe weighed 95 pounds. He was a chef from Barbados who was in with us. And on their last day, Rick, who was with Saltgrass, decided to take Will War from Barbados down to do the Big Texan. And apparently, he held his own. So, physical stature isn't everything.

Adam Richman:

At all. And that was the thing they kept telling me, because they were lovely, lovely people, but I'll never forget they were like, "Yeah, a little old lady did it and she had a piece of pie afterwards and put on her lipstick and walked off the stage." So, I remember when they brought this thing over and it looked like the Gutenberg Bible made of beef and I was just like, "Oh man," because it literally it's called the Culotte. So it's, before they butterfly it, it looks like the entire cone of meat at a euro place, like when they're doing the [suha 00:21:39], it's that gigantic thing. The culotte is [inaudible 00:21:42] and all of a sudden. So luckily, I kind of knew the muscle groups for primal cuts somewhat well. So I knew because they require you to eat the gristle.

Adam Richman:

So, I knew that dead smack in the middle was going to be the gristle line. So I cut, but I was trying to be a little shiesty and I cut out some [inaudible 00:21:58] like, "No, it's gristle." And I remember they came back and I said, "This is not gristle. No, this is not." And they handed me something about the size of a Costanza wallet and they're like, "No, you're eating." But, they gave me... He did say, "Here's what's worked for some other people." So, they gave me a bunch of different sauces to fight flavor fatigue, which was something that I would come to rely upon. And then he actually... Because I was eating and so my color, I was really wan and pale. And I remember that they said, "Adam, would you eat a French fry or something?" I'm like, "I'm not eating anything until it's over challenge." And then he said, "Listen, I'm going to give you a glass of really good burgundy." And he said, "Not only will it settle your nerves, it'll make your mouth crave the beef." And it absolutely did. It absolutely did.

Bryan Schaaf:

Of course, we'd be remiss if we didn't acknowledge the elephant in the room. COVID-19 was underscoring everything that happened in the culinary world over the past year. Restaurants and meat shops everywhere saw obvious ramifications from the crisis, but those problems went all the way back to farmers and ranchers, as well. Here's Mark McCully, chief executive officer of the American Angus Association.

Bryan Schaaf:

Well, if we could change gears here, I wanted to bring up a topic that I had heard a couple of times and actually, it's top of mind because I was in Chicago recently and I heard it there too... Was this idea that 2020, right? If you remember, there was a point where packing plants had to slow down and pinch

production a little bit because of COVID happening and beef prices went through the roof. There was a... You can look back at charts, and years from now, we can look back at 2020 and be like, "I know what happened there when we see the spike." There is this notion that the farmers and the ranchers had a really good year financially because beef prices to the end-users got really, really high. Not exactly the case, correct.?

Mark McCully:

Not exactly the case, and in fact, maybe not at all the case. So, what we saw was this was a market that was doing its job. The job of markets is to rationalize supply and demand, and it did. When with when the plants had to shut down because of COVID, when distribution shut down, when the supply shut down and there was only this very limited amount of product coming out to spigot, right? The market did what it's supposed to do, and it rationalized. Is that right? And so, the prices went through the roof, and so that's what happened, but yeah, know that those dollars, unfortunately, didn't... That wasn't this, this big windfall that came back in the cattleman's pockets. In fact, it's been a really rough year.

Mark McCully:

In some regards, as I talked to so many of our members, whether, from coast to coast, wherever, but so many of our ranching partners that are in... Again, think ranching country, right? The Dakotas, Nebraska, Montana, Texas, and Oklahoma. This idea of social distancing, not a new concept for them, right? They've been doing that for a while. The market, though, has... And they're essential employees, right? The cows don't take a break from meeting [pay hold 00:25:46], and things taken care of. These operations go 365 period, right? And so, in some regards, life hasn't been changed maybe a lot, but this market got really, really... It just got so unpredictable.

Mark McCully:

And in the reality is when there was this backlog, when the processors couldn't work, right, then the finished cattle couldn't come out of the feedlots, so we got this backlog of cattle finishing in the feed yard, which put more back pressure back onto the cow/calf producers that there's feeder cattle that would typically be flowing into the feed yard. There was no room yet. We had to kind of work through this glut of supply we ended up in the feed yard. So actually, feeder calf prices were suppressed through that and still are. And so, that's the reality.

Bryan Schaaf:

Looking at all things, Meat Speak season two, taking a little tiptoe through the tulips of the past season, although I don't actually tiptoe through tulips because it means...

Tony Biggs:

Who's singing that song? Who's singing that song?

Bryan Schaaf:

That was Tiny Tim.

Tony Biggs:

Tiny Tim. Exactly, right. With ukulele.

Bryan Schaaf:

Yeah, I own a ukulele.

Tony Biggs:

I saw him on Carson back then when... He starred on Carson and he sang that song. Tip Toe Through the Tulips.

Bryan Schaaf:

Yeah, I always like Tiny Tim because it's one of those ironic names because he wasn't tiny at all, right?

Tony Biggs:

Right. Was he a one-hit wonder, as well? One-hit?

Bryan Schaaf:

I always think that's subjective because some people would probably like, "I loved all of this stuff." It's better to be a one-hit wonder than a no-hit wonder.

Tony Biggs:

This is true.

Bryan Schaaf:

And I'm just going to throw that out there. Looking back at all things, season two of the Meat Speak Podcast, Brian Schaaf here with meat scientists, Diana Clark and Chef Tony Biggs. Guys, we're about to go on a two and a half month hiatus before we relaunch with season three at the end of September. Diana, we'll start with you. What are your plans?

Diana Clark:

To talk about or my plans for the next two and a half months?

Bryan Schaaf:

For the next two and a half months.

Diana Clark:

Have a baby.

Bryan Schaaf:

Have a baby. Oh.

Diana Clark:

Yeah. That's pretty much it, actually.

Bryan Schaaf:

That's funny because I was going to do that too, but I've been in my third trimester since 2002 and one of these days...

Diana Clark:

It's going to happen.

Bryan Schaaf:

This is going to be a beautiful [crosstalk 00:28:09]. Well, I'll tell you what we will do is actually over the next two and a half months, we're actually just going to put out fresh episodes. It's just going to be sounds of Diana Clark sleeping. Chef Tony, what's up? What are your next two and a half months looking at?

Tony Biggs:

Have we been rebooked for management for another season? Have we done that?

Bryan Schaaf:

I think our agent's on it.

Tony Biggs:

The agent's on it? Oh my gosh. Okay, well, let's cross our fingers.

Diana Clark:

Yeah, I know. I'm a little nervous about that one.

Bryan Schaaf:

Next season, I want green M&M's only.

Tony Biggs:

With peanut?

Bryan Schaaf:

Yeah, I'm pro peanut.

Diana Clark:

Without Almonds?

Bryan Schaaf:

I can get on board with the almonds. The only M&M that I have yet to really say that I've enjoyed is the coconut one. I've got a thing with coconuts.

Tony Biggs:

It's just not my thing. I like coconut.

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Bryan Schaaf:

I love you M&M's but the coconut one just isn't doing anything.

Diana Clark:

I never had that one.

Bryan Schaaf:

Yeah, that's all right. It's all right. Right. Chef Tony, what's your summer looking like?

Tony Biggs:

I don't know, man. I'm just... Hey, I wish both of you a great summer here and Di, congratulations, and Brian, eat lots of burgers, okay?

Bryan Schaaf:

On it.

Tony Biggs:

I know you're going to, and I think I'm just going to be dreaming about Grand Cayman and then January. So maybe, we can get podcast it in. When it opens up...

Bryan Schaaf:

It's going to be glorious.

Tony Biggs:

Yep.

Bryan Schaaf:

Going to be glorious. 2022, January, right?

Tony Biggs:

2022, January.

Bryan Schaaf:

Is it too soon to book your tickets?

Tony Biggs:

It's a little too soon.

Bryan Schaaf:

Right?

Tony Biggs:

I'm going to do it in about a month. Yeah.

Bryan Schaaf:

Excellent. So, there you go. If you want to hang out with Chef Tony, on the beach in Grand Cayman in January. In a Speedo?

Tony Biggs:

Speedo? I don't look good at a Speedo. I think I've got some really good... I bought some new pants. Okay.

Bryan Schaaf:

And a nice pair of slacks.

Tony Biggs:

Pair of octopus pants. Okay, octopus.

Diana Clark:

Octopus pants.

Tony Biggs:

Yeah, and you're really wild. Okay. All over the place. "Hey, we're done in Cayman."

Diana Clark:

And then, [inaudible 00:29:56] in colored shirt.

Tony Biggs:

Yeah, exactly.

Diana Clark:

It looks nice.

Tony Biggs:

The red shirt and my suspenders. That's the new look, right?

Diana Clark:

Oh, nice. I like it. You're sort of good with suspenders.

Tony Biggs:

Yeah, and grilling gloves and I'm going to be ready.

Diana Clark:

I like it.

Tony Biggs:

Fish and beef at the same surf and turf.

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Bryan Schaaf:

I fel like if you put a top hat on there, you've got kind of a ringmaster thing, too.

Tony Biggs:

Yeah, I know. Hey. Yeah.

Bryan Schaaf:

I'm just saying. That idea has been kicked around before.

Tony Biggs:

Oh, has it?

Bryan Schaaf:

[inaudible 00:30:20] event in Las Vegas, I'm just saying. On that note, we appreciate all of you for tuning into the Meat Speak Podcast powered by the Certified Angus Beef Brand, located in the far reaches of Northeast Ohio at the north end of Amish country at the south end of, I don't know what's above us. Medina? Cleveland suburbs. Please know if this is your first time tuning into the Meat Speak Podcast, you can catch us across all of your major podcasting platforms or by going back to visit [certifiedangusbeef.com/podcast](http://certifiedangusbeef.com/podcast). Chef Tony Biggs, meat scientist, Diana Clark. Guys, in two and a half months, we'll be back. But until then, get lots of sleep, drink lots of liquid, eat lots of burgers and...

Tony Biggs:

Have a great summer.

Bryan Schaaf:

Have a great summer, you all.