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Interview with Joyce Klein

Molly McNamara

Joyce Klein

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Accession Number: ELFS-MAM-A012501.A
Researcher's Name: Molly McNamara
Event: Interview with Joyce Klein
Place: Her home at 205 West Brooklyn Street
Co-workers present: none

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Molly McNamara: This is Molly McNamara...this is Molly McNamara interviewing Joyce Klein in her house at 205 West Brooklyn St. on January 25 at 2 o'clock.

Joyce Klein: Okay.

MM: So what are we making today?

Joyce Klein: We're making crepes for the, for the café.

MM: For the Friday café?

JK: Yeah, I'm gonna stuff them tomorrow. No, tonight. I'll do it tonight.

MM: And what are you stuffing them with?

JK: About three or four different kinds of cheeses and then I'm making a tomato, sort of a spiced tomato sauce that will go, will go over the crepes. So what I do is I make the crepes, and then after they've cooled, we fill them and roll them and then tomorrow just reheat them.

MM: So how long have you been cooking and baking?

JK: Umm, twenty-two years. Peggy and I started doing the café when my son Michael... Well, actually it's 23 years. When my son Michael was...when I was pregnant with Michael, and we've been working ever since. And that was when we sort of, when we started catering for the college at the same time.

MM: And how did you become interested in cooking?

JK: When we first came to Gambier, there were, there were no restaurants at all, and so everybody in Gambier, well not everybody, but lots and lots of people were really good cooks, and they would have us over for dinner. And I at that time was only expert in chicken, hamburger, and steak. (Laugh) And so I just got interested in it and I love, I love good food. So, you know, we came from Chicago, and we'd always go out to eat, but here you couldn't do that, and actually unless you go to Columbus it really isn't that good except for the Kenyon Inn and a few things, so...

MM: Have you ever taken classes for cooking?

JK: Yes, but not, not really, not really formal ones, except Peggy and I once took some classes at the Ritz Hotel in Paris.

MM: Really?

JK: And I too... well yes, but that was really for fun. And then I also have taken some classes in Bangkok for oriental cooking. But really, really I sort of learned on my own and people were very helpful to me.

MM: Umm, what kinds of people?

JK: Well, faculty wives.

MM: Faculty?

JK: Yes. Lots of, really lots of people were very, very good cooks in those days because so few of the women had outside jobs. So now people are good cooks too, but they're so busy, that they can't, you know, spend the time cooking so there aren't as many. But we still, we still share, Peggy and I often have meals together and she'll do part of the cooking and I'll do part of it. Or you know other people, the Lockes are good cooks. Other folks as well.

MM: Could you explain the Friday café a little more, you said you started...

JK: Sure. Well, uh when I, when I first came, well that wasn't just when I first came, but fairly early on, there was a lot of interest in having students and townspeople get to know each other better. And there had been a lot of hostility certainly during the Vietnam War, and certainly during Kent State and so on and...but actually the students never mixed much until the women came. And so sort of as part of that, we started doing, we being a number of faculty wives, started doing desserts on the porch at Farr Hall and we would just open that up to anyone who wanted to come. And they would have dessert and coffee and sit and chat, and that was a lot of fun. And then we had some lunches at the KC, and that was a lot of fun and then Peggy and I decided it would be great to do it on a regular basis, and that's when we started that.

MM: And umm, what is, what is your role in the café?

JK: Well we are co-partners, and we both, yes we...one week one will do dessert and the soup and the other person will do the main course and salad, or you know, whatever, we switch back and forth. And we, we clean the Parish House and set it up and then basically we're responsible for if we need any pots and pans that the parish doesn't have we get those and that kind of thing.

MM: And is there anyone else who's involved in that or is it just the two of you?

JK: No. Just the two of us.

MM: Just the two of you.

JK: But we do, we do have some good helpers. Susan Gibbons and Kay Locke and Sonia Greenslade, and Debbie Kosier and some students.

MM: Susan Gibbons, Mrs....

JK: Locke. Kay Locke.

MM: Kay Locke. Who was the other person?

JK: Sonia Greenslade.

MM: Could you spell that for me?

JK: Which, what? S-O-N-I-A? Sonia?

MM: No Greenslade.

JK: Oh. G-R-E-E-N-S-L-A-D-E.

MM: Okay. And then you said?

JK: And then Debbie Kosier. She's not connected with the college, but lives here in Gambier, and oh, she's a wonderful cook.

MM: And how do you spell her last name?

JK: K-O-S-I-E-R.

Mm: And it was Gibbons, G-I-B-B-O-N-S?

JK: E-N-S.

MM: E-N-S. Okay. And what do you use the money for? Is it...

JK: Well we, we actually we use it, I mean, we make a profit on it, and then pay for our expenses.

MM: Pay for expenses.

JK: Yeah.

MM: Why do you think people come to the Friday café?

JK: (laugh) Well, honestly I think they come because it's a lot of fun. You know, I mean people come with their friends and they sit at tables with people they don't know and get to know them. When it's, when it's nice they can be out on the lawn. And the food is good (laugh). And you know it's not *terribly* expensive. It's not cheap, but it's not terribly expensive, so I guess they feel they can afford it. We have a lot of people come in from Mt. Vernon we have at least one group of women that come from Granville on a regular basis. And, you know, I would think that they would for instance particularly enjoy the chance to get to meet students. You know something that they don't have a chance to do too often. Incidentally the first getting these things the exact temperature is really tricky in the beginning so if they come out looking kind of bad, it's because you have to adjust the temperature.

MM: Well they smell great (laugh).

JK: Well they might smell great, but I like it to look nice as well. See these three pans heated beautifully but this one still hasn't even started, really started cooking. I just have to get it right. You know it's all...the pans are different, and the heat isn't automatic. You have to keep adjusting it until you get it... and then you have to be careful that you don't start burning it like this one. Not tragic, but it's close to tragic. (Both laugh).

MM: I know you also cater for other events on campus?

JK: Right.

MM: What types of events do you cater for?

JK: Well stuff like a lot, we do a lot faculty lectureships dinners and student lectureships dinners and receptions, and I can't think of what else do we do. That's mainly the kinds of things we do. But for instance this week we've done three faculty lectures dinners and one reception and next week we have uh, I have a lunch for the faculty. I do it once a month at the Parish House on Thursday and then Thursday night we have a dinner for Dan Younger and an art gallery reception. On Friday there's the café and Friday night there's dinner for, oh uh Laurie Finke. You know, so we're really busy with that kind of stuff.

MM: Um-hmm. And when you're doing that is usually you and Mrs. Turgeon.

JK: Yes, and it's always at places like the Parish House or Peirce Lounge or sometimes, a lot of times at Weaver.

MM: Do you ever do it at people's homes?

JK: Not often. That's kind of tricky because usually they don't have enough dishes and carrying all that stuff.... I mean we do for instance like for Lewis Hyde, you know, in the English department?

MM: Okay.

JK: We've done some for him at his home, but not usually.

MM: And about how many people do you, are you usually catering for?

JK: Usually about, for the dinners, usually about 2-3 dozen, and then for the receptions, from 50-200 or more.

MM: And how do you decide what you're going to make?

JK: Well, we, we generally ask people what, what sort of thing they want, and we give them suggestions. Some people just say you know, they'll tell us if there are any dietary restrictions that kind of thing, but pretty much they say, they say well what do you think. Like we're doing, for instance we're doing a, a student lectureships dinner in a couple weeks and they, they decided that there are enough students who are vegetarians that they wanted to do the whole dinner vegetarian. So, that was fine, and then sometimes people, there's special, especially like tuna and so they'll ask for that. It really does vary a great deal. I think that these days people are not eating very much beef. And we almost never do pork or shellfish because of possible dietary restrictions. So, you know, I personally love both (Laugh).

MM: Do you often change the things you are making?

JK: Yeah. You know, you get tired of making the same things, so we might do something two or three times and then not do it again for quite a while. And we...I get gourmet magazine, and I use a lot of recipes in there, and Peggy gets, I think she gets Bon Appetit and what else does she get? She might get the Wine and Food Cookbook, I mean Magazine. So we often cook out of those and, you know, might do something once or twice and then move on to something else. And certainly as it gets easier around here to get fresh herbs and spices (Big Bear has a nice selection of herbs and spices), well that's changed a lot of what we're able to do. You know, we're not in a big city, which is inhibiting to, you know, to run around. Like, for instance have you ever been to...to what is it, the natural foods place on Lane Avenue?

MM: I haven't, but I've heard of it.

JK: Yeah, Wild Oats. Now for instance, they have all kinds of really interesting things.

MM: I was actually in one in Salt Lake City.

JK: Were you?

MM: Yeah.

JK: I'm afraid, I'm afraid that even, even Columbus just doesn't have the things you might have in a really big city. Like for...well I'll tell you a place I love to go to but hardly ever get up there is Cleveland because Cleveland has a West Side Market, which is absolutely fantastic. It is a huge market that was built...that looks like a railroad station. The inside of it is just filled with meat purveyors and bakery, bakeries, and there's a store that sells Middle Eastern spices and candies and maybe 20 or 30 different kinds of olive oil. And they have wonderful fruits and vegetables. It's really a treat, it's really fun to go up there just for that and just for a trip to go up, and they will sell things to eat right on the spot. And they'll say, as you walk by, they'll say "hey lady you need four dozen eggs?" and stuff like that (laughing. And that's one of the big city markets, and of course Chicago, Toronto, places like that. Salt Lake would have incredibly good stuff available. I mean, you can't get very much fresh fish here for instance. So anyway. And this trip I'm taking, one of the things I'm looking forward to are the Asian market because they're so beautiful that just not, not even if you're if you're not buying anything (which is sort of unlikely that I would be), it's just so much fun to see what it looks like.

MM: Where did you say it was you were going again?

JK: Vietnam, Cambodia, Thailand, and Myanmar.

MM: For how long?

JK: Three weeks.

MM: Three weeks. That's, that's awesome.

JK: Isn't that great?

MM: Yeah.

JK: I can't believe it myself. It's worth the shots.

MM: Um, do you often cook for your own family?

JK: Oh yeah. And Bill cooks too. Of course now since the kids aren't here very often, it kind of cuts down on what we're eating. But we still like to have, we always have candlelight at night. Sometimes we go in the fireplace room eat entrees in there. You know, and make it really, really attractive and, and pretty. And certainly at vacation times, we have lots of traditional foods that we make. For instance, at Christmas, my husband makes a sausage. It's called cream sausage and it was my grandfather's recipe, and he was from Czechoslovakia. So, that's kind of fun, but we make a whole lot of it and save a lot for ourselves and then take it around to different families for Christmas.

MM: Oh that's nice

JK: And I always make different kinds of breads and cakes for Christmas. And in the summers I have some...we spend about, well we spend some time in Maine, and I have some recipes for things like fish chowders and, and that sort of thing that you wouldn't make here because you don't have the fresh stuff. So yes, it is nice to cook for a number of people. You know doing it for just two people is kind of...I mean not that we don't, but it's more fun... and for instance I love making desserts and it's hard to make desserts for two people.

MM: Right.

JK: That's one of the reasons I love the café. Though I will say doing 360 crepes is kind of tiresome after a while. But maybe, maybe Molly you could come over every time I was doing this and kept me company. (Laugh)

MM: Sure. (Laugh)

JK: And how do you decide what you're going to make for your family...when you cook for your family?

JK: Well, I think it's just basically what sounds good. You know if I have...like, like I have a recipe for instance that I just cut out of a catalogue for duck breast with cranberry sauce. Well that just sounds good to me, so at some point when, when we're having a little bit of a special meal, I'll do that. Or I was looking through Julia Childs the other day, and she had, she had a wonder, wonderfully simple chicken recipe where you marinated chicken breasts and then, and then rolled them in breadcrumbs and parmesan and then, and then sauté them very fast, well relatively fast. And so it just sounded good to me and it sounded good to Bill so we made that. Now like tonight we're, both of us are in a hurry, and he has gotten some Italian sausage from Lannings Meat Market and, you know, so that's what we'll have. That and homemade noodles with some kind of vegetables. Throw it together. (Laugh)

MM: Sounds good. Why do you enjoy cooking?

JK: The smells and what you end up with. You know it's it is fun putting together things and having it come out actually. I mean, that's kind of a treat. I'm sure it's a little bit like a chemist or a, or an artist, you know not that this is art, you know, but still it's...

MM: It's a type of art.

JK: Well yeah, but I mean it's... You know, and then you, and then you learn something and then, then you say well maybe I'll try that with something else and usually it works, especially if you taste it without over-committing yourself. It doesn't always work.

MM: Do you ever...this is kind of...you were saying, but do you ever make your own, make up your own recipes?

JK: I don't generally make them up absolutely from scratch. What I do a lot of though is, is adjust and change things, you know. Like for instance Peggy and I have a couple of cakes that we like the basic cake, and we...then we change it a lot but the basic cake is sort of, sort of there. With home bread recipes, for instance, might, might call for whole wheat, and we might try it with some rye in it or maybe some kind of herbs. And certainly for things like soups, stews, fillings for crepes, fillings for things like, like pizzas or cannelloni or something, you know, like that you just...I mean usually we start with the recipe and then change it. But the thing is, is that also that we have done some of these recipes so many times that we don't even refer to the recipe anymore. We know what the recipe is and then, you know, you go from there.

MM: So how does it make you feel when you come up with something and change it and it comes out really good?

JK: (Laughing) why don't you ask me how it feels when it comes out terrible?

MM: Okay. Well, how does it feel when it comes out terrible.

JK: I hate to waste food, so that I always try to think of something to do with it, but for the most part, you know, when it comes out right, it's just so much fun, so much fun to share.

MM: Have you ever entered cooking or baking contests.

JK: No. I can't imagine doing that. It seems kind of...well since, since usually everything, since usually I change things almost every time I do them, it's sort of hard to...and I have gotten to the point where I usually don't measure. I often measure using tablespoons and cups, but a lot of times I measure by eye instead. And I remember once in a story I read once about a woman who was a grandmother, and she had an incredibly messy kitchen. I mean, it wasn't dirty; it was just a mess, confused. And her granddaughter...but, and she was a great cook, and her granddaughter tidied it all up and her grandmother was totally lost. She couldn't find anything and the things she did automatically, you know, she couldn't do that way anymore. So then her granddaughter put it all back. And now this includes things like she had loose cloves in a drawer (both laugh). You know and things like that. It was kind of a fun story. Yeah, that's...we once, Peggy and I wrote a cookbook. It was hard to write it because it was hard to get that specific. For some reason this pan is not...(screeching sound of pan)

MM: Do they sell that in the bookstore?

JK: Bookstore.

MM: When did you write the, the cookbook?

JK: It must have been about, I would guess maybe eight or ten years ago. And we wrote it with Joyce Acton who at the time (she's a good friend of ours) at the time she, she

owned the White Oak Inn. We used to do cooking out there. Do you, do you know about the White Oak Inn?

MM: Only a little.

JK: Okay. It's a, it's a really nice bed and breakfast. It's an inn; it's not just a bed and breakfast. So, we did that with her.

MM: Mm-hmm. Whose idea was that?

JK: I don't know as a matter of fact. It was so much work, we thought, we kept saying, "whose idea was this anyway?"

MM: Has it sold well?

JK: Yes, it has. As a matter of fact, we're thinking of revising it.

MM: Do people often ask for your recipes?

JK: Yes, and we're happy to give them.

MM: Do you often get feedback about your food? All the wonderful things you cook?

JK: (Laughing) yes, people are very nice about it.

MM: Do you have a favorite recipe you could share with us?

JK: Sure. Why don't I just... you don't want me to give it to you verbally, do you? Why don't I just show you?

MM: Sure. That's fine, but what if...maybe you could just tell me...

JK: What about Georgian cheese bread?

MM: What is it called?

JK: Georgian cheese bread. That is a really big favorite at the, at the café. It's a Russian bread, and it's made with... You roll out the dough and then you put the cheeses in the middle and make the dough into a turban, fold it over it and then...so it's a round bread with folds in it and it has this enormous amount of cheese in it. I mean you're welcome to use that if you want to. It's just sort of, it's sort of a popular one. And every time I make it, I make about twenty of them.

MM: Is this the cookbook?

JK: Yeah.

MM: Okay. Would I be able to borrow this from you by chance?

JK: Sure.

MM: Okay.

JK: Did you say borrow it?

MM: Yeah.

JK: I'll tell you what, I don't like to let it out of my sight. I can't tell you how often I use it, but there is one up at the Parish House, which we show people who are asking about it and it's a little bit dog-eared and you can certainly borrow that. I'll tell you where it is.

MM: Actually, if it's at the bookstore, I could probably just go look at one there.

JK: Yeah, you could.

MM: Okay. Let me just write down the name. And what do you like about this bread?

JK: Well it's...first of all I love cheese and bread. And when you serve it, you always serve it warm, so the cheese is sort of melted inside, and then it really is an interesting looking bread.

MM: You had talked about how there was that recipe that you got from your grandfather?

JK: Yes.

MM: Do you have many family recipes?

JK: Yes, quite a few. My mother was a very good cook and she did a lot of Japanese cooking. And my grandmother came from (well with my grandfather), came from Czechoslovakia. The only thing was, was with my grandmother's cooking is, is that they had been fairly poor as immigrants both there and here. So the cooking was a little limited. You know, I mean it wasn't, wasn't terribly fancy, but it's awfully good. Like for instance, she used to make the most wonderful dumplings and...which you'd eat with roast pork and gravy and sauerkraut. It's a traditional kind of thing and also have liver with, with chicken in a, in a cream paprika sauce. There are a whole lot of ways you can eat it. Well anyways, so I use that a lot. And she made a, a, a beef dish called [unsure how to spell] (it's hard to spell). Anyway, but what you do is, is you take a roast beef, not, not...some kind of beef, tenderloin or something like that and you lard it with bacon and you marinate it in a kind of a vinegar and cloves and so on. And you, and actually you can do this and keep your meat out at room temperature for a day or two, which is amazing. It doesn't spoil. [page turning]. And then serve the, serve it with

{undecipherable] roasted and serve it with dumplings. And I have a cookbook that was written by a Czech woman who immigrated here in....

[Tape stops. She is relating the story of how she met this woman who said that you can't get good beef in America].

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JK: Grass-fed and maybe milk-fed too. I don't know, you know. So that, but I love that, "you can't get good beef in America." "But if you can" she said, you can do this. [Both laugh]. Do you write when you're standing up?

MM: I don't know. I think it's just comfortable.

JK: I see. Okay, well.

MM: I'm trying to think if there's anything else. Is there anything else that you would like to share...that I haven't asked you about?

JK: Well, I've got, I've got three really nice children. They all went to Kenyon. How about that? [Laughs]. They all got a wonderful Kenyon education. If this is going to be in the Mount Vernon News. [Both laugh. Pages turning]. Why go someplace else when you've got such a good college here? I'm just teasing. But they are all, interestingly enough, they are all, especially the two boys, are very interested in cooking, and Anna would be, except that she lives in an apartment that's about the size of a postage stamp so that she really doesn't have a whole lot of room. But she's also interested and they really are quite good. And it's very amusing occasionally. I'll get a call from say Michael and he'll say, "Mom, I'm having people over. How does this sound?" and he'll go through, he'll go through the recipe. So, you know, so they're really getting into it. And my oldest son Thomas got his Ph.D. at the University of Toronto, and Toronto is filled with incredible restaurants, lots and lots of Asian restaurants. And plus he had a girlfriend from Singapore and he learned to cook a lot of Singaporean dishes, which are, which are just wonderful. So, so that's kind of fun.

MM: So does he come home and share with you his new recipes.

JK: He certainly does. It isn't so much he shares the recipes. We encourage him to do the cooking. [Both laugh. Screeching of pan, and running of sink water].

MM: Do you know of anyone else that I could ask to talk to about this?

JK: About?

MM: Recipes in general, any aspect of recipes. I'm...I have another interview on Saturday with a woman who put together a recipe book for St. Vincent's in Mount Vernon.

JK: Who was that, do you know.

MM: Shannon...er, I'm sorry, Sharon Derr.

JK: I don't think I know her. Well, now, now Peggy Turgeon, if you want to talk to her, she has a background in French cooking. Plus her husband, his mother wrote about, I don't know, thirty cookbooks and was a schoolmate of Julia Childs in college and good close friend of hers. And so they have a different kind of a background than I do in terms of...I mean they're definitely French oriented. I love French cooking, but, you know, I'm, I'm not, I'm not as used to it, to making it as, as they are. And that might be...you might enjoy that, both of them actually.

MM: Yeah, that would be great.

JK: As a matter of fact they're, they're conducting a tour this spring in May, I think it's through the college, which is a...like a food and wine tour of France.

MM: Really?

JK: Mm-hmm.

MM: In France?

JK: You'll have to get the scoop from them. I don't think it's the Loire. They've done that before. But they both are very good cooks. And honestly, Tom is just, he's just marvelous. He is a, almost a...he's great on sauces for meats, and he does it almost by instinct. And his mother, who is very active, she doesn't do as much now as she used to on account of she's well into her eighties [screeching as she adjusts the pans]. Anyway, but she, she was a great cook too. And you know there...Kenyon has produced a number of Kenyon students who are very fine cooks. My personal favorite is Paul Grimes, who got a Watson. Oh this must have been, I don't know, twenty years ago. And he got a Watson... He had an appointment with the Watson person here at say eleven o'clock in the morning, and he decided that he was going to bake something because what he wanted to do was he wanted to go to France to some of the, the star restaurant kitchens and study the kitchens. And so he went tearing around on his bicycle borrowing...it must have been on a Sunday or something. Anyway, he was borrowing eggs and milk and cheese and he made a quiche and got to Peirce for his interview carrying the hot quiche in his hand, bicycling.

MM: Oh wow.

JK: And of course, of course he got the Watson. Of course, you know. So then he went off and he spent quite a bit of time with this incredibly good, wonderful chef whose name I have forgotten. It's not...who is a good...who is sort of a...she carries on from Julia Childs. I don't know her name right now, and I can't look it up because I'll burn the

crepes. But anyway, the Turgeons would know. Ann [sp?], Ann Willan, yeah Ann Willan. She's just marvelous, so he made good connections with her. And there are others. I mean there are lots of people who...the alumni magazine had an article a few years ago about this, and they had, they had some people who had restaurants. And, you know, that was kind of fun. You wouldn't necessarily think of Kenyon as a culinary institute. But, you know, people get going here or have interests here and then go on.

MM: People do all sorts of things from here.

JK: Yes, yes, right, right, right.

MM: How do you spell Willan?

JK: W-I-L-L-E-N.

MM: And just...[pages turning].

JK: She has, she has a cooking school in southern France in a chateau which is really supposed to be very nice. She has done extremely well. Maybe I, I may have one of her cookbooks which you might be interested in seeing 'cause it's just sort of so fine. Yes, here it is. W-I-L-L-A-N. Ann Willan's Creative Appetizers. And you should see what some of these are. It's just gorgeous. Smoked trout mousse with green peppercorns. Not your everyday, but hey. You know it just is...bleeney [?] with smoked salmon. And I just love the way these are laid out. You know, the pictures are so appetizing and creative. And you know, that she has her, she has pictures of bowls, skillets, saucepans. [Laughs. Then undecipherable]. Spring rolls with lettuce and mint leaves. And these, these recipes are doable, but I wouldn't plan on a whole lot of housecleaning on the same day you're going to do them because reading [?] them and keeping up is, you know, a bit much. I've done a couple of recipes from there and I just kind of like to look at it. Something I have thought that would be great fun to do sometime, Molly, is, is I have...my...I think I could say that my favorite chef in the world is a man named Roux, R-O-U-X, Robert. And he started out as personal chef to the Baron de Rosschild [sp?], and the Baron de Rosschild has a staff and whenever he goes anyplace, they all go with him because who knows when he might want an omelet and he wouldn't trust the whole... Well anyway, this man is a wonderful, wonderful, wonderful cook, and he, he had, he has I think still the only starred restaurants by the Michelante [sp?] Gallery people in, in England. The French never thought that the English could cook anyway, but of course the fact that he's not English makes a difference. But at any rate, and both of the restaurants (I've been to one), they're really great restaurants. And great in the sense that they're not, not only is the food incredible, but it's also so comfortable. You don't feel like...you have to come up with the price...but if you come up with the price and go in there, you don't feel like, oh if I drop a fork, everyone's going to stare. Or, you know, something like that. It's not that way at all. It's extremely...they really make sure that everyone coming in not only has a super dinner, but they also have a very pleasant relaxed time. Well, at any rate, he has written cookbooks, and I have one of them, and I have thought that it would be great fun to have absolutely nothing to do, disconnect the

telephone, and spend a day doing one of his, you know, one of his recipes. But I may have to retire to do that.

MM: Very time-consuming?

JK: Yeah, well, yeah. And you look at the recipe and it looks easy, but then the thing is, is that you also look at the recipe and it says well, you have a starter sauce, look on page 243 for the starter sauce, and then that starter sauce has four other things that go in it and so on. But it just looks, it just looks like so much fun. Certainly not as something I would do either for any kind of cooking we do or even for myself because it's just, you know, too complicated to do, for a party or something but, but it's just sort of to see how, how it would come out, how I could do it. A favorite one that I look at so often is...yes this one. This is a fish. Where's the picture of it? [Flipping pages]. He's really just out of his mind in terms of doing really good, really good... Yes here, okay. What this is, is salmon and another kind of fish in some kind of a ginger sauce, okay? But what this is, is that he's made strips of the fish and woven them into a square...

MM: Oh wow.

JK: ...and then cooked them. [Laughs]. I mean, that's just an unbelievable imagination, don't you think? I mean, here you see, he's made the strips, and here he's weaving them. [Quoting the book,] "the end result will be an extremely professional-looking, plaited pattern or tress." Maybe it will, and then maybe again it won't. [I laugh]. And that's the way you cook it. In that square.

MM: Very interesting.

JK: Isn't that wild? Just, I just find that. Oh look at the desserts. Isn't that, isn't that something? I mean just, much too much to eat, you know, but its like [sighs and then laughs]. See I, I really get enthusiastic. Lookit. This is a...basically it's an ice cream cone but at look at what he's done with that.

MM: Wow.

JK: Isn't that impressive? Yeah. Anyway, anyway, so. But why don't you try, why don't you try the T's. I bet they would be happy to do it. Tom is on Sabbatical right now and so he's at home. I mean he's working and stuff, but he's available. And Peggy, Peggy's available sometimes, so. You have to do that is the next week or two? [Undecipherable because of the banging dishes]. Yeah, why don't you, why don't you do that, and don't you think it would be kind of fun to get a picture of Mr. T.? Do you know him at all?

MM: Yeah. I had him for Baby Drama actually.

JK: Did he intimidate you?

MM: A little bit

JK: He's that way. He intimidates me too. It's just that I've known him for such a long time, I just argue with him. Never, never, never go to a movie with him unless you want his opinion. [Both laugh]. Which generally I don't. So anyway. No I, I think that might be really fun if...

MM: If it's okay with you, I was thinking that I might...Elena's one of our photographers for the class... bring her to the Friday Café sometime and she could take pictures of you?

JK: Sure, sure. That would be fine. But I, I really think, I really think you should get a picture of Mr. Turgeon...

MM: Oh definitely.

JK: ...with that sauce or something.

MM: We're trying to get lots of pictures and do lots of interviews and they actually won't be published until April or May I think.

JK: Now, okay, now the kind of cooking that, that I've been talking about and that the Turgeons would talk about is pretty poshy. Obviously you're going to want other kinds of cooking.

MM: Right.

JK: And this is just general cooking in Knox County?

MM: It's just food, like general food, and mine is doing all different types of recipes, so. And I mean I think like....

JK: You mean like growing food.

MM: I can tell you...I don't actually have it with me. There's 13 different sections that we're doing. Like somebody's doing economics of food...

JK: Uh-huh. I see.

MM:... and someone's doing food and healing and another person is doing feeding the hungry. So it, there's like 13 different aspects, and mine is like recipes, trying to think of all different ways that recipes are important in the community.

JK: You know that there is...this might be on not your list, but somebody's list...you know that there is a growing group of people in this county who raise organic-grown food, which is interesting and quite good.

MM: Mm-hmmm. Do you ever use organic foods?

JK: Oh sure. But you know it's not, I mean, well...obviously if you're going to do like a café for a hundred and twenty people, you can't spend a lot of time driving around the countryside. If it's available, absolutely and certainly in the summer or late, or early fall, you know, we, we do, and that kind of thing. And sometimes we go out and pick our own strawberries and pick our own blueberries and grow, grow herbs and that kind of thing. But I mean we don't have greenhouses. We can't do that in the winter. And in the spring, you can't do it either, so. But that is interesting. I th...also I'm, I'm pleased to hear about the, about feeding the hungry. Would that be through Salvation Army, Interchurch and so on, or...

MM: I'm guessing so. I'm not exactly sure all the different places she's checking into.

JK: Somebody was telling me the other day...oh, Sonia Greenslade, who works with us [undecipherable]. She, she works as a volunteer at Interchurch and she was saying that they were kind of appalled because they had a very large number of people coming in before the end of the month for food and that this was not a good sign. Now she didn't know how to explain that, you know. It could have been just a quirk, but they often have...when people's social security gets run out, people coming at the end of the month, but as I say this was not the end of the month. It was like about the eighteenth, so.

MM: You said she works at Interchurch?

JK: Yeah she's, she's, well she's a volunteer there.

MM: Okay. [Pans banging]. Do you know how I might be able to get in touch with her...

JK: Sure.

MM: ...so that the person who's doing feeding the hungry....

JK: Sure. Her husband Tom Greenslade is in the Physics department.

MM: Oh, Okay.

JK: So she could just look in the phonebook, the Kenyon phonebook.

MM: And that was G-R-E-E-N-S-L-A...

JK: D-E.

MM: Okay.

JK: And this is just between you and me...

MM: Okay.

JK: It'll, it would be interesting to see what, what your friend would come up with but, we have gone through different...how to put it exactly attitudes, I think.

MM: Do you want me to turn the tape off?

JK: Sure.

MM: Okay.

JK: We have gone through different a....

End of tape.